

# VIRGINIA DARE JAMAICA LTD.

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## BOTTLE AND BAG DRINK FORMULAE

USING VIRGINIA DARE 72°BRIX CLEAR SYRUP AS SWEETNER

### 1. Make Citric Acid Solution and Sodium Benzoate Solution

See "Tips for Making Flavoured Beverages & Syrups"

### 2. Mix 72°Brix Clear Syrup, Water and Sodium Benzoate Solution

Mix *the* in the proportions shown below according to your batch size to obtain a 12° Brix solution (12% sugar solution). This can be checked using a refractometer. Add more sugar or water if necessary. You can add up to four times the amount of Sodium Benzoate, but this may lead to a chemical after taste.

FOLLOW  
THIS COLUMN  
TO MAKE  
5 GAL/ 19 L  
FINISHED DRINK

FOLLOW  
THIS COLUMN  
TO MAKE  
6 GAL/ 22.7L  
FINISHED DRINK

FOLLOW  
THIS COLUMN  
TO MAKE  
50 GAL/ 190 L  
FINISHED DRINK

<b>Water</b>	4 Gal, 48 fl oz	5 Gal, 32 fl oz	43 Gal, 94 fl oz
<b>Virginia Dare 72°Brix Clear Syrup</b>	80 fl oz	96 fl oz	6 Gal, 96 fl oz
<b>Sodium Benzoate Solution</b>	~1½ teasp. / 6.7 ml	~1¼ teasp. / 8 ml	2.3 fl oz / 67 ml (26 g solid)

### 3. Add Flavour and Acid

Add flavour and citric acid to mixture made in (2) as recommended below. The amount of citric acid depends on the flavour being used. Mix thoroughly and package as desired.

5 GAL/ 19 L  
FINISHED DRINK

6 GAL/ 22.7L  
FINISHED DRINK

50 GAL/ 190 L  
FINISHED DRINK

	<u>fl oz</u> or <u>mls</u>	<u>fl oz</u> or <u>mls</u>	<u>fl oz</u> or <u>mls</u>	
1 Apple 100 2X	0.4 12	0.5 15	4 123	0.5
Citric acid solution	1.5 44	1.8 53	15 443 ( 0.266 Kg dry)	2.3
2 Apple Summered	0.7 20	0.8 24	7 197	0.8
Citric acid solution	1.5 44	1.8 53	15 443 ( 0.266 Kg dry)	2.3
3 Blackcurrant Flavour	0.8 25	1.0 30	8 246	1.0
Citric Acid Solution	1.4 42	1.7 50	14 418 ( 0.251 Kg dry)	2.2
4 Blueberry Flavour	1.4 42	1.7 50	14 419	1.7
Citric acid solution	1.2 37	1.5 44	12 369 ( 0.221 Kg dry)	2.0
Cherry 4688E	1.3 37	1.5 44	13 370	1.5
5 Citric acid solution	1.4 42	1.7 50	14 418 ( 0.251 Kg dry)	2.2
Cherry Pineapple Flavour	1.3 37	1.5 44	13 370	1.5
6 Citric acid solution	1.4 42	1.7 50	14 418 ( 0.251 Kg dry)	2.2
7 Citrus Punch Cloudy 15043	1.3 37	1.5 44	13 370	1.5
Citric acid solution	1.6 47	1.9 56	16 468 ( 0.281 Kg dry)	2.4
Cola 5066 W.C. ("Pepsi")	1.7 49	2.0 59	17 493	2.0
8 Citric acid solution	1.4 42	1.7 50	14 418 ( 0.251 Kg dry)	2.2
or Phosphoric acid solution	0.3 10	0.4 12	3 99	

5 GAL/ 19 L  
FINISHED DRINK6 GAL/ 22.7L  
FINISHED DRINK50 GAL/ 190 L  
FINISHED DRINK

	<b>fl.oz</b> or	<b>mls</b>	<b>fl.oz</b> or	<b>mls</b>	<b>fl.oz</b> or	<b>mls</b>		<b>fl.oz</b>
9	Cream Soda 254	0.8	25	1.0	30	8	246	1.0
	Citric acid solution	0.7	20	0.8	24	7	207 ( 0.124 Kg dry)	0.8
10	Fruit Punch RS158	1.7	49	2.0	59	17	493	2.0
	Citric acid solution	1.2	34	1.4	41	12	344 ( 0.207 Kg dry)	1.9
11	Fruit Punch D.B.	1.7	49	2.0	59	17	493	2.0
	Citric acid solution	1.2	34	1.4	41	12	344 ( 0.207 Kg dry)	1.9
	Fruit Punch Flavour	1.7	49	2.0	59	17	493	2.0
12	Citric acid solution	0.4	12	0.5	15	4	123 ( 0.074 Kg dry)	1.0
	Ginger Beer Cloudy, Jamaica	1.7	49	2.0	59	17	493	2.0
13	Citric acid solution	0.8	25	1.0	29	8	246 ( 0.147 Kg dry)	1.5
	Grape 65 0C	2.3	67	2.7	80	23	665	2.7
14	Citric acid Solution	1.2	34	1.4	41	12	344 ( 0.207 Kg dry)	1.9
	Kola Champagne Flavour 414	0.8	25	1.0	30	8	246	1.0
15	Citric acid solution	1.2	34	1.4	41	12	344 ( 0.207 Kg dry)	1.9
	Lemon Cloudy	1.3	37	1.5	44	13	370	1.5
16	Citric acid solution	1.8	54	2.2	65	18	542 ( 0.325 Kg dry)	2.7
	Lemon/Lime Cloudy	1.7	49	2.0	59	17	493	2.0
17	Citric acid solution	1.8	54	2.2	65	18	542 ( 0.325 Kg dry)	2.7
	Lime Cloudy	1.7	49	2.0	59	17	493	2.0
18	Citric acid solution	1.8	54	2.2	65	18	542 ( 0.325 Kg dry)	2.7
	Mango Cloudy 918	0.8	25	1.0	30	8	246	1.0
19	Citric acid solution	1.2	37	1.5	44	12	369 ( 0.221 Kg dry)	2.0
	Mangoberry Cloudy	1.3	37	1.5	44	13	370	1.5
20	Citric acid solution	1.2	37	1.5	44	12	369 ( 0.221 Kg dry)	2.0
	Orange Cloudy 4298	0.8	25	1.0	30	8	246	1.0
21	Citric acid solution	1.5	44	1.8	53	15	443 ( 0.266 Kg dry)	2.3
	Orange Cloudy 320	1.7	49	2.0	59	17	493	2.0
22	Citric acid solution	1.5	44	1.8	53	15	443 ( 0.266 Kg dry)	2.3
	Orange/Pineapple Cloudy	1.3	37	1.5	44	13	370	1.5
23	Citric acid solution	1.5	44	1.8	53	15	443 ( 0.266 Kg dry)	2.3
	Passion Fruit 4942	1.3	37	1.5	44	13	370	1.5
24	Citric acid Solution	1.5	44	1.8	53	15	443 ( 0.266 Kg dry)	2.3
	Peach 4982	0.8	25	1.0	30	8	246	1.0
25	Citric acid Solution	1.2	37	1.5	44	12	369 ( 0.221 Kg dry)	2.0
	Pear 11276	0.8	25	1.0	30	8	246	1.0
26	Citric acid Solution	1.2	37	1.5	44	12	369 ( 0.221 Kg dry)	2.0
	Pineapple Cloudy 4552	0.8	25	1.0	30	8	246	1.0
27	Citric acid solution	1.5	46	1.8	55	15	455 ( 0.273 Kg dry)	2.4
	Pineapple Fresh Cloudy	0.8	25	1.0	30	8	246	1.0
28	Citric acid solution	1.5	46	1.8	55	15	455 ( 0.273 Kg dry)	2.4
	Raspberry 1oz	0.7	20	0.8	24	7	197	0.8
29	Citric acid solution	1.2	34	1.4	41	12	344 ( 0.207 Kg dry)	1.9
	Sorrel Flavour 431	1.3	37	1.5	44	13	370	1.5
30	Citric acid solution	1.4	42	1.7	50	14	418 ( 0.251 Kg dry)	2.2
	Strawberry 1237- 2X	1.4	42	1.7	50	14	419	1.7
31	Citric acid solution	1.2	34	1.4	41	12	344 ( 0.207 Kg dry)	1.9
	Tangerine Cloudy	1.3	37	1.5	44	13	370	1.5
32	Citric acid solution	1.4	42	1.7	50	14	418 ( 0.251 Kg dry)	2.2
	Watermelon Flavour	1.7	49	2.0	59	17	493	2.0
33	Citric acid solution	1.2	34	1.4	41	12	344 ( 0.207 Kg dry)	1.9

## Tips

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1. The amount of sugar, flavour and acid used may be adjusted to your preference, amounts quoted are suggested usage levels. Addition of too much flavour however will result in a bitter taste.
2. Sodium Benzoate is added as a preservative. You can add up to four times the recommended amount of sodium benzoate. This will increase the shelf life, but may also result in a chemical after taste in your product.
3. Treatment of water, boiling of sugar and prompt refrigeration will increase shelf life of your product.
4. The appearance of a white stringy substance indicates bacterial growth, it is especially noticeable in the lighter coloured drinks, such as pineapple, (it may be present but not noticeable in darker coloured and clear drinks). If this occurs the above recommendations should be employed.
5. For best results flavours should be used within six months of purchase and should be stored in a cool place in full bottles.
6. For small batches (5 or 6 Gallon) a 100 ml measuring cylinder is very useful for accurate measuring. See below for a list of suppliers.