

# VIRGINIA DARE JAMAICA LTD.

5 Leonard Rd. Kingston 10, Jamaica W.I., Tel: (876) 926-6750, 926-6759, Fax (876) 986-9536, Email: flavor@cwjamaica.com

## DRINK FORMULA -ARTIFICIAL SWEETENER

### USE VIRGINIA DARE 72°BRIX CLEAR SYRUP AND ARTIFICIAL SWEETENER

#### 1. Mix 72°Brix Clear Syrup, Artificial sweetener, Water and Sodium Benzoate

<p>Mix the in the proportions shown below according to your batch size .Add more sugar or water if necessary.</p>	<p>FOLLOW THIS COLUMN TO MAKE <b>5 GAL/ 19 L</b> FINISHED DRINK</p>	<p>FOLLOW THIS COLUMN TO MAKE <b>6 GAL/ 22.7L</b> FINISHED DRINK</p>	<p>FOLLOW THIS COLUMN TO MAKE <b>50 GAL/ 190 L</b> FINISHED DRINK</p>
<b>Water</b>	4 Gal, 48 fl oz	5 Gal, 32 fl oz	46 Gal, 29
<b>Virginia Dare 72°Brix Clear Syrup</b>	45.6 fl oz	54 fl oz	3 Gal, 72
<b>Artificial Sweetener</b>	0.08g / 2.35g	0.1 oz / 2.82g	0.82 oz. / 23.5
<b>Sodium Benzoate Solution</b>	~1½ teasp. / 6.7 ml	~1¾ teasp. / 8 ml	2.3 fl oz / 67 ml

**OR**

### USE GRANULATED SUGAR AND ARTIFICIAL SWEETENER

#### 1. Mix Granulated sugar, Artificial sweetener, Water and Sodium Benzoate Solution

<p>Mix the in the proportions shown below according to your batch size .Add more sugar or water if necessary.</p>	<p><b>5 GAL/ 19 L</b> FINISHED DRINK</p>	<p><b>6 GAL/ 22.7L</b> FINISHED DRINK</p>	<p><b>50 GAL/ 190 L</b> FINISHED DRINK</p>
<b>Water</b>	4 Gal, 48 fl oz	5 Gal, 32 fl oz	46 Ga
<b>Granulated suagr</b>	3 lbs	3 lb 9.6 fl oz	30 lbs
<b>Artificial Sweetener</b>	0.06g / 1.7g	0.072 oz / 2.04g	0.6 oz. /
<b>Sodium Benzoate Solution</b>	~1½ teasp. / 6.7 ml	~1¾ teasp. / 8 ml	2.3 fl oz / 67 ml

























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## 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 62° Brix solution (62% sugar solution). This can be checked using a refractometer. Add more syrup 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  
1 GAL/ 3.8 L  
SYRUP

FOLLOW THIS COLUMN TO MAKE  
5 GAL/ 19 L  
SYRUP

FOLLOW THIS COLUMN TO MAKE  
50 GAL/ 190 L  
SYRUP

<b>Water</b>	28 fl oz	1 Gal, 14 fl oz	10 Gal, 120 fl oz
<b>Virginia Dare 72°Brix Clear Syrup</b>	98 fl oz	3 Gal, 104 fl oz	38 Gal, 16 fl oz
<b>Sodium Benzoate Solution</b>	~½ teasp. / 2.4 ml	~ 2½ teasp. /12 ml	4.2 fl oz/125 ml

### 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.

1 GAL/ 3.8 L  
SYRUP

5 GAL/ 19 L  
SYRUP

50 GAL/ 190 L  
SYRUP

	<u>fl oz</u> or <u>mls</u>	<u>fl oz</u> or <u>mls</u>	<u>fl oz</u> or <u>Litre</u>
<b>1</b> Apple 100 2X	0.5    15	2.5    74	25    0.74
Citric acid solution	1.8    53	9.0    265	90    2.65 ( 1.59)
<b>2</b> Apple Summered	0.8    24	4.0    118	40    1.18
Citric Acid Solution	1.8    53	9.0    265	90    2.65 ( 1.59)
<b>3</b> Blackcurrant Flavour	1.0    30	5.0    148	50    1.48
Citric Acid Solution	1.7    50	8.5    250	85    2.50 ( 1.50)
<b>4</b> Blueberry Flavour	1.7    50	8.5    251	85    2.51
Citric acid solution	1.5    44	7.5    220	75    2.20 ( 1.32)
<b>5</b> Cherry 4688E	1.5    44	7.5    222	75    2.22
Citric acid solution	1.7    50	8.5    250	85    2.50 ( 1.50)
<b>6</b> Cherry Pineapple Flavour	1.5    44	7.5    222	75    2.22
Citric acid solution	1.7    50	8.5    250	85    2.50 ( 1.50)
<b>7</b> Citrus Punch Cloudy 15043	1.5    44	7.5    222	75    2.22
Citric acid solution	1.9    56	9.5    279	95    2.79 ( 1.68)
Cola 5066 W.C. ("Pepsi")	2.0    59	10.0    296	100    2.96
<b>8</b> Citric acid solution	1.7    50	8.5    250	85    2.50 ( 1.50)
or Phosphoric acid	0.4    12	2.0    59	20    0.59

1 GAL/ 3.8 L  
SYRUP

5 GAL/ 19 L  
SYRUP

50 GAL/ 190 L  
SYRUP

		<u>fl oz</u> or <u>mls</u>	<u>fl oz</u> or <u>mls</u>	<u>fl oz</u> or <u>mls</u>	<u>fl oz</u> or <u>mls</u>		
9	Cream Soda 254	1.0	30	5.0	148	50	1.48
	Citric acid solution	0.3	9	1.5	43	15	0.43 ( 0.26
10	Fruit Punch RS158	2.0	59	10.0	296	100	2.96
	Citric acid solution	1.4	41	7.0	206	70	2.06 ( 1.23
11	Fruit Punch D.B.	1.4	43	7.2	213	72	2.13
	Citric acid solution	1.4	41	7.0	206	70	2.06 ( 1.23
12	Fruit Punch Flavour	2.0	59	10.0	296	100	2.96
	Citric acid solution	0.5	14	2.5	72	25	0.72 ( 0.43
13	* Ginger Beer Cloudy, Jamaican	2.0	59	10.0	296	100	2.96
	Citric acid solution	1.0	29	5.0	146	50	1.46 ( 0.88
14	* Grape 65 0C	2.7	80	13.5	399	135	3.99
	Citric acid Solution	1.4	41	7.0	206	70	2.06 ( 1.23
15	Kola Champagne Flavour 4147	1.0	30	5.0	148	50	1.48
	Citric acid solution	1.4	41	7.0	206	70	2.06 ( 1.23
16	Lemon Cloudy	1.5	44	7.5	222	75	2.22
	Citric acid solution	2.2	65	11.0	324	110	3.24 ( 1.94
17	Lemon/Lime Cloudy	2.0	59	10.0	296	100	2.96
	Citric acid solution	2.2	65	11.0	324	110	3.24 ( 1.94
18	Lime Cloudy	2.0	59	10.0	296	100	2.96
	Citric acid solution	2.2	65	11.0	324	110	3.24 ( 1.94
19	Mango Cloudy 918	1.0	30	5.0	148	50	1.48
	Citric acid solution	1.5	44	7.5	220	75	2.20 ( 1.32
20	Mangoberry Cloudy	1.5	44	7.5	222	75	2.22
	Citric acid solution	1.5	44	7.5	220	75	2.20 ( 1.32
21	Orange Cloudy 4298	1.0	30	5.0	148	50	1.48
	Citric acid solution	1.8	53	9.0	265	90	2.65 ( 1.59
22	Orange Cloudy 320	2.0	59	10.0	296	100	2.96
	Citric acid solution	1.8	53	9.0	265	90	2.65 ( 1.59
23	Orange/Pineapple Cloudy	1.5	44	7.5	222	75	2.22
	Citric acid solution	1.8	53	9.0	265	90	2.65 ( 1.59
24	Passion Fruit 4942	1.5	44	7.5	222	75	2.22
	Citric acid Solution	1.8	53	9.0	265	90	2.65 ( 1.59
25	Peach 4982	1.0	30	5.0	148	50	1.48
	Citric acid Solution	1.5	44	7.5	220	75	2.20 ( 1.32
26	Pear 11276	1.0	30	5.0	148	50	1.48
	Citric acid Solution	1.5	44	7.5	220	75	2.20 ( 1.32
27	Pineapple Cloudy 4552	1.0	30	5.0	148	50	1.48
	Citric acid solution	1.8	54	9.2	272	92	2.72 ( 1.63
28	Pineapple Fresh Cloudy	1.0	30	5.0	148	50	1.48
	Citric acid solution	1.8	54	9.2	272	92	2.72 ( 1.63
29	Raspberry 1oz	0.8	24	4.0	118	40	1.18
	Citric acid solution	1.4	41	7.0	206	70	2.06 ( 1.23
30	Sorrel Flavour 431	1.5	44	7.5	222	75	2.22
	Citric acid solution	1.7	50	8.5	250	85	2.50 ( 1.50
31	Strawberry 1237- 2X	1.7	50	8.5	251	85	2.51
	Citric acid solution	1.4	41	7.0	206	70	2.06 ( 1.23
32	Tangerine Cloudy	1.5	44	7.5	222	75	2.22
	Citric acid solution	1.7	50	8.5	250	85	2.50 ( 1.50
33	Watermelon Flavour	2.0	59	10.0	296	100	2.96
	Citric acid solution	1.4	41	7.0	206	70	2.06 ( 1.23

\*This flavour may cause a dark ring to form in the neck of syrup container

## 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.





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Kg dry)  
Kg dry)  
Kg dry)  
Kg dry)  
Kg dry)  
Kg dry)  
Kg dry)  
Kg dry)  
Kg dry)

0.5  
2.3  
0.8  
2.3  
1.0  
2.2  
1.7  
2.0  
1.5  
2.2  
1.5  
2.4  
2.0  
2.2  
0.5

□

	1.0
Kg dry)	0.8
	2.0
Kg dry)	1.9
	2.0
Kg dry)	1.9
	2.0
Kg dry)	1.0
	2.0
Kg dry)	1.5
	2.7
Kg dry)	1.9
	1.0
Kg dry)	1.9
	1.5
Kg dry)	2.7
	2.0
Kg dry)	2.7
	2.0
Kg dry)	2.7
	1.0
Kg dry)	2.0
	1.5
Kg dry)	2.0
	1.0
Kg dry)	2.3
	2.0
Kg dry)	2.3
	1.5
Kg dry)	2.3
	1.5
Kg dry)	2.3
	1.0
Kg dry)	2.0
	1.0
Kg dry)	2.0
	1.0
Kg dry)	2.4
	1.0
Kg dry)	2.4
	0.8
Kg dry)	1.9
	1.5
Kg dry)	2.2
	1.7
Kg dry)	1.9
	1.5
Kg dry)	2.2
	2.0
Kg dry)	1.9





Water 4 Gal, 77









5 Gal, 67 :550 Gal







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## 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	~1¾ teasp. / 8 ml	2.3 fl oz / 67 ml (26 g s

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

**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>
<b>9</b> Cream Soda 254	0.8 25	1.0 30	8 246
Citric acid solution	0.7 20	0.8 24	7 207 ( 0.124
<b>10</b> Fruit Punch RS158	1.7 49	2.0 59	17 493
Citric acid solution	1.2 34	1.4 41	12 344 ( 0.207
<b>11</b> Fruit Punch D.B.	1.7 49	2.0 59	17 493
Citric acid solution	1.2 34	1.4 41	12 344 ( 0.207
<b>12</b> Fruit Punch Flavour	1.7 49	2.0 59	17 493
Citric acid solution	0.4 12	0.5 15	4 123 ( 0.074
<b>13</b> Ginger Beer Cloudy, Jamaican	1.7 49	2.0 59	17 493
Citric acid solution	0.8 25	1.0 29	8 246 ( 0.147
<b>14</b> Grape 65 0C	2.3 67	2.7 80	23 665
Citric acid Solution	1.2 34	1.4 41	12 344 ( 0.207
<b>15</b> Kola Champagne Flavour 4147	0.8 25	1.0 30	8 246
Citric acid solution	1.2 34	1.4 41	12 344 ( 0.207
<b>16</b> Lemon Cloudy	1.3 37	1.5 44	13 370
Citric acid solution	1.8 54	2.2 65	18 542 ( 0.325
<b>17</b> Lemon/Lime Cloudy	1.7 49	2.0 59	17 493
Citric acid solution	1.8 54	2.2 65	18 542 ( 0.325
<b>18</b> Lime Cloudy	1.7 49	2.0 59	17 493
Citric acid solution	1.8 54	2.2 65	18 542 ( 0.325
<b>19</b> Mango Cloudy 918	0.8 25	1.0 30	8 246
Citric acid solution	1.2 37	1.5 44	12 369 ( 0.221
<b>20</b> Mangoberry Cloudy	1.3 37	1.5 44	13 370
Citric acid solution	1.2 37	1.5 44	12 369 ( 0.221
<b>21</b> Orange Cloudy 4298	0.8 25	1.0 30	8 246
Citric acid solution	1.5 44	1.8 53	15 443 ( 0.266
<b>22</b> Orange Cloudy 320	1.7 49	2.0 59	17 493
Citric acid solution	1.5 44	1.8 53	15 443 ( 0.266
<b>23</b> Orange/Pineapple Cloudy	1.3 37	1.5 44	13 370
Citric acid solution	1.5 44	1.8 53	15 443 ( 0.266
<b>24</b> Passion Fruit 4942	1.3 37	1.5 44	13 370
Citric acid Solution	1.5 44	1.8 53	15 443 ( 0.266
<b>25</b> Peach 4982	0.8 25	1.0 30	8 246
Citric acid Solution	1.2 37	1.5 44	12 369 ( 0.221
<b>26</b> Pear 11276	0.8 25	1.0 30	8 246
Citric acid Solution	1.2 37	1.5 44	12 369 ( 0.221
<b>27</b> Pineapple Cloudy 4552	0.8 25	1.0 30	8 246
Citric acid solution	1.5 46	1.8 55	15 455 ( 0.273
<b>28</b> Pineapple Fresh Cloudy	0.8 25	1.0 30	8 246
Citric acid solution	1.5 46	1.8 55	15 455 ( 0.273
<b>29</b> Raspberry 1oz	0.7 20	0.8 24	7 197
Citric acid solution	1.2 34	1.4 41	12 344 ( 0.207
<b>30</b> Sorrel Flavour 431	1.3 37	1.5 44	13 370
Citric acid solution	1.4 42	1.7 50	14 418 ( 0.251
<b>31</b> Strawberry 1237- 2X	1.4 42	1.7 50	14 419
Citric acid solution	1.2 34	1.4 41	12 344 ( 0.207
<b>32</b> Tangerine Cloudy	1.3 37	1.5 44	13 370
Citric acid solution	1.4 42	1.7 50	14 418 ( 0.251
<b>33</b> Watermelon Flavour	1.7 49	2.0 59	17 493
Citric acid solution	1.2 34	1.4 41	12 344 ( 0.207

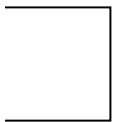
## Tips

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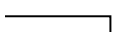
1. The amount of sugar, flavour and acid used may be adjusted to your preference, amounts quoted are suggested usage levels. Addition of too much flavour however will result in a bitter taste.
2. Sodium Benzoate is added as a preservative. You can add up to four times the recommended amount of sodium 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.







Kg dry)	0.5
	2.3
	0.8
Kg dry)	2.3
	1.0
Kg dry)	2.2
	1.7
Kg dry)	2.0
	1.5
Kg dry)	2.2
	1.5
Kg dry)	2.2
	1.5
Kg dry)	2.4
	2.0
Kg dry)	2.2





	<b><u>fl oz</u></b>
	1.0
Kg dry)	0.8
	2.0
Kg dry)	1.9
	2.0
Kg dry)	1.9
	2.0
Kg dry)	1.0
	2.0
Kg dry)	1.5
	2.7
Kg dry)	1.9
	1.0
Kg dry)	1.9
	1.5
Kg dry)	2.7
	2.0
Kg dry)	2.7
	2.0
Kg dry)	2.7
	1.0
Kg dry)	2.0
	1.5
Kg dry)	2.0
	1.0
Kg dry)	2.3
	2.0
Kg dry)	2.3
	1.5
Kg dry)	2.3
	1.5
Kg dry)	2.3
	1.0
Kg dry)	2.0
	1.0
Kg dry)	2.0
	1.0
Kg dry)	2.4
	1.0
Kg dry)	2.4
	0.8
Kg dry)	1.9
	1.5
Kg dry)	2.2
	1.7
Kg dry)	1.9
	1.5
Kg dry)	2.2
	2.0
Kg dry)	1.9





Water 4 Gal, 77 5 Gal, 67 :550 Gal















