

FRUIT ACID AND PRESERVATIVE

FRUIT ACID

Fruit acid is used to increase the tartness of the fruit flavored snow ball syrups. A little fruit acid goes a long way. Fruit acid is added in increments of one—half to one ounce per gallon of snow ball syrup. Too much fruit acid can rob a syrup of its flavor. Southern Snow flavor concentrates contains the required amount of fruit acid and additional fruit acid is not required.

BENZOATE SODA (A PRESERVATIVE)

Mix well one ounce [1 oz.] of benzoate soda to each gallon of simple syrup before the flavor concentrate is added. Benzoate soda will extend the shelf life of snow ball syrup by retarding the growth of bacteria and mold.

Another method of extending the life of syrups is by shaking the syrup dispensers daily. Whether the syrup has preservatives or not, this method will disrupt bacteria and mold growth.

PRESERVATIVE

This preservative contains potassium sorbate as well as benzoate soda. The potassium sorbate will retard mold growth in a broader range of flavors including less tart flavors such as banana, spearmint and bubble gum. The directions for use is the same as those for benzoate soda - one ounce per gallon of simple syrup.

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