



How to make flavored syrup from concentrate

How do I create syrup from Hawaiian Snow Flavors concentrate?

Step 1: Shake flavor concentrate well before using.

Step 2: Start with a 1 gallon container.

Step 3: Add 5 to 5 1/2 lbs of cane sugar.

Step 4: Add cold water to gallon fill line and mix well.

Step 5: Pour in 4 ounces of flavor concentrate or otherwise specified according to the chart below.

Concentrate Measurement Chart:	
Li Hing Mui	3 1/2 oz.
Lemon	3 oz.
Melona	4-5 oz.
All other flavors	4 oz.

Make sure the entire mixture is kept at between 60°F to 70°F during the mixing process.

How should I store my mixed syrup?

Mixed syrup should be kept refrigerated when not being used. It will last 1-2 months.

How should I store my flavor concentrate?

To preserve good quality and freshness, concentrates should be stored in a cool and dry place which would last up to one year. The longer you keep it, the more flavor it will lose.