

## HOW MUCH FLAVOR SHOULD I ADD?

	<b>Batch Size</b>	<b>SUPER STRENGTH</b>	<b>LORANN NATURALS*</b>	<b>BAKERY EMULSION</b>	<b>FLAVOR FOUNTAIN</b>
<b>HARD CANDY</b>					
	1.25 lb. (stove-top recipe) (Regular recipe using 2 cups sugar)	1 tsp.	2 tsp.		
	10 lbs. (large kettle)	1 oz. (.3%)	2 oz. (.6%)		
<b>CHOCOLATE *</b>					
	1 lb.	¼ - ½ tsp.			
	10 lbs.	2 ½ - 5 tsp.			
<b>CAKES, COOKIES, FROSTING</b>					
Cakes	Standard size	½ - 1 tsp.	1 - 2 tsp.	1-3 tsp.	
Cookies	Standard batch	½ - 1 tsp.	1-2 tsp	1-3 tsp.	
Frosting	3 cups	¼- ½ tsp.	½ - 1 tsp.	1-2 tsp.	
<b>ICE CREAM / MILK SHAKES &amp; SMOOTHIES</b>					
Ice Cream or Yogurt Bases	Quart (32 oz.)	¼ tsp	½ tsp.	1 Tbs.	1 Tbs.
Ice Cream or Yogurt Bases	Gallon	¼ oz.	½ oz.	1-2 oz. (.7%-1.4%)	1-2 oz. (.7%-1.4%)
Shakes & Smoothies	16 oz.	¼ tsp.	½ tsp.	1-2 tsp.	1-2 tsp.

**Super-Strength:** This line of flavors includes natural essential oils, natural flavors, and artificial flavors. Add more or less based on desired flavor intensity. Super strength mint and cinnamon flavors tend to be very strong, so you may want to reduce the amount for these flavors. Whenever possible, start with the smallest amount and add to taste. \*Note: not all super strength flavors are appropriate for use in pure chocolate or chocolate coatings. To determine if a particular flavor is safe for chocolates, please refer to our printed catalog or the usage suggestions tab on the item's detail page of the website.

**LorAnn Naturals\*:** LorAnn naturals are concentrated flavors in a base of propylene glycol and/or vegetable glycerine. These flavors, while concentrated, are about half the strength of the flavors in our super-strength line. These are suggested starting usage levels. Add more or less based on desired flavor intensity. Whenever possible, start with the smallest amount and add to taste.

**Emulsions:** These are suggested starting usage levels. Add more or less based on desired flavor intensity. Emulsions can be used at the same proportion as an extract; if your recipe calls for a tsp. of almond extract, substitute a tsp. of almond emulsion. Whenever possible, start with the smallest amount and add to taste. Red Velvet Emulsion is unique and should be used as noted on the label to achieve the desired color and flavor (i.e. 1 Tbs. for each 9-inch cake or 12 cupcakes)

**Flavor Fountain:** Recommended usage is based on a 6-8% milkfat mix. This is only a recommended starting point and finished formulas may vary from customer to customer. In general, if the fat content is higher, more flavor will be needed to reach the desired level. For Texas Peanut Butter and New York Cheesecake flavors, we recommend using more: 3.5 to 4 oz. to 1 gallon of yogurt or ice cream mix or 2-4 tsp. per 16 oz. when used to flavor shakes or smoothies.