

Compounded Naturals Suggested Usage Guide



Our line of compounded natural flavors take us back to our roots in pharmacy. Delicious, natural flavors blended in a stabilizing base of vegetable glycerin or propylene glycol¹. They are half as concentrated as our Super Strength line, but pack a scrumptious punch. All flavors in our Compounded Naturals line are gluten-free, nut-free, and low-carb, and unsweetened.

Recipe	Batch Size	Compounded Naturals
Hard Candy	1.25lbs (stove-top recipe)	Not Recommended
	10lbs (large kettle)	
Soft Candies (taffy, fudge, gummies, caramels)	1.5lbs	1-2 tsp
Chocolate	1lb	Not Recommended
	10lbs	
Fondant	2lbs Confectioners' Sugar	Several drops
Cakes	Standard size	2 tsp
Cookies	Standard batch	1-2 tsp
Frosting	3 cups	½ - 1 tsp
Ice Cream & Yogurt Bases	Quart (32oz)	½ tsp
	Gallon	½oz
Milkshakes, Smoothies, and Nutritional Drinks	16oz	½ tsp
Beverages (sparkling water, coffee, tea, lemonade)	8oz	¼ tsp
	1 liter	1 tsp

¹ Propylene glycol is an often-misunderstood ingredient. Commonly used in cosmetics, food, and medications, propylene glycol is Generally Recognized As Safe (GRAS) by the FDA. In regards to our Compounded Naturals, propylene glycol is an integral ingredient for keeping all those delicious flavor molecules in suspension.