

Suggested Usage Guide

LORANN

Enhance your favorite recipes with bold flavors! Whenever possible, start with the smallest amount and add more to achieve desired intensity.

Recipe	Batch Size	Super-Strength Flavors	Compounded Naturals	Bakery Emulsions	Flavor Fountain
Hard Candy	1 ¼ lbs (<i>stove-top recipe</i>)	1 tsp	Not Recommended	Not Recommended	Not Recommended
	10 lbs (large kettle)	1 ½ - 2 oz			
	25 lbs	3 ¾ - 5 oz			
Sugar Free Hard Candy	1 ¼ lbs (<i>stove-top recipe</i>)	1 tsp	Not Recommended	Not Recommended	Not Recommended
	10 lbs (large kettle)	1 ¼ oz			
	25 lbs	2 ½ - 3 ¾ oz			
Chocolate	1 lb*	¼ - ½ tsp	Not Recommended	Not Recommended	Not Recommended
	10 lbs*	2 ½ - 5 tsp			
Cakes	Standard size	1 tsp	2 tsp	1 - 3 tsp	Usage same as bakery emulsions. Please note many flavors contain high amounts of color.
Cookies	Standard batch	½ - 1 tsp	1 - 2 tsp	1 - 3 tsp	
Frosting	3 cups	¼ - ½ tsp	½ - 1 tsp	1 - 2 tsp	
	6 cups	½ - 1 tsp	1 - 2 tsp	2 - 4 tsp	
Ice Cream & Yogurt Bases	Quart (32 oz)	¼ tsp	½ tsp	1 Tbsp	1 Tbsp
	Gallon	¼ oz	½ oz	1 - 2 oz (.7%-1.4%)	1 - 2 oz (.7%-1.4%)
Milkshakes, Smoothies & Nutritional Shakes	16 oz	⅛ - ¼ tsp	½ tsp	1 - 2 tsp	1 - 2 tsp
Beverages	8 oz	Several drops	¼ tsp	½ tsp	½ tsp
	1 Liter	¼ - ½ tsp	½ - 1 tsp	1 - 2 tsp	1 - 2 tsp
Gummies	18 oz	1 - 1 ½ tsp	2 - 3 tsp	Not Recommended	Not Recommended
	25 lb	4 ½ - 6 ½ oz	9 - 13 oz		
Popcorn	15 - 20 gallons (popped)	1 oz	Not Recommended	Not Recommended	Not Recommended

Super-Strength Flavors

This line includes natural essential oils, natural flavors, and artificial flavors. Whenever possible, start with the smallest amount and add to taste. ***Not all Super-Strength flavors are appropriate for use in chocolate or coatings. Please see the item's detail page on our [website](#) to determine suitability.**

Compounded Naturals

Compounded naturals are concentrated flavors in a base of proylene glycol and/or vegetable glycerin. These flavors, while concentrated, are about half the strength of the flavors in our Super-Strength line.

Bakery Emulsions

Emulsions measure the same as traditional extracts. If your recipe calls for 1 tsp extract, use 1 tsp bakery emulsion.

Flavor Fountain

Recommended usage based on 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 is needed to reach the desired level.