



SNOW BALL SYRUP INSTRUCTIONS FORMULATIONS & RECIPES

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www.southernsnow.com

**SNOW INGREDIENTS, INC.
103 WEST "W" ST., BELLE CHASSE, LA 70037**

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SIMPLE SYRUP AND SNOW BALL SYRUP

SIMPLE SYRUP

Simple syrup is sugar dissolved into water. The hotter the water the easier it is to dissolve the sugar. The syrup will become clear and thick as it cools. Some snow ball outlets use 5 lbs. of sugar per gallon of simple syrup and others use 6 lbs. of sugar per gallon. After the simple syrup is flavored it becomes snow ball syrup. The 6 lb. per gallon snow ball syrup is recommended for its richness and strength as the snow melts. Less of the thicker 6 lb. sugar mix is required to flavor a snow ball. Quantity simple syrup recipes are listed below.

6 lbs. of sugar per gallon simple syrup recipes:

6 lbs. sugar + 2 qt. 6 ozs. water = 1 gal. syrup
25 lbs. sugar + 2 gals. 1 qt. water = 4.125 gals. syrup
50 lbs. sugar + 4 gals. 2 qt. water = 8.25 gals. syrup
100 lbs. sugar + 9 gals. water = 16.5 gals. syrup

5 lbs. of sugar per gallon simple syrup recipes:

5 lbs. sugar + 2 qt. 1 pt. water = 1 gal. syrup
25 lbs. sugar + 3 gals. 1 pt. water = 5 gals. syrup
50 lbs. sugar + 6 gals. 1 qt. water = 10 gals. syrup
100 lbs. sugar + 12 gals. 2 qts. water = 20 gals. syrup

Some snow ball outlet owners cook their simple syrup. Cooked syrup should be brought to a boil for three to five minutes. The cooking process breaks down the sugar into two simple sugars — dextrose and levulose. Depending on the ration between the two sugars, the cooked syrup should be between 12% and 24% sweeter than syrup made with hot water only. As the cooked syrup ages two or three days it will become thicker. Cooking kills most bacteria and thus provides a longer shelf life for the syrup.

It is not necessary to cook simple syrup to prepare a good snow ball. Only one out of twenty snow ball outlets will cook their simple syrup. The disadvantages are the heat generated, labor involved and general inconvenience.

SNOW BALL SYRUP

Snow ball syrup is prepared by adding four (4) fluid ounces of Southern Snow® flavor concentrate (extract) to color and flavor a gallon of simple syrup. Shake the flavor concentrate before using. Flavor concentrates have a shelf life of about three years. Snow ball syrup has a shelf life of about two weeks. Do not make large quantities of syrup in advance. Syrup should be kept out of direct sunlight to retard bacteria growth and protect the flavor.

CHOCOLATE SYRUP AND CREAM FLAVORS

CHOCOLATE SYRUP RECIPE

Standard Recipe — 40 oz. Hershey's chocolate syrup plus 80 oz. simple syrup equals approximately one gallon.

Better Recipe — 60 oz. Hershey's chocolate syrup plus 60 oz. simple syrup equals approximately one gallon.

Best Recipe — 90 oz. Hershey's chocolate syrup plus 30 oz. simple syrup equals approximately one gallon.

Hershey's chocolate syrup is too bitter to use full strength as snow ball syrup and requires some simple syrup. One ounce of Southern Snow vanilla flavor concentrate and/or Southern Snow imitation chocolate flavor concentrate can be added to any recipe however it is not necessary or recommended.

CREAM FLAVORS

A cream flavor's preparation starts with approximately one half gallon simple syrup. Next add four ounces of the flavor concentrate desired. While stirring, add two 13 fluid ounce cans of evaporated milk. Fill with additional simple syrup to prepare one gallon. The flavor concentrate and simple syrup is mixed before the evaporated milk is added to avoid direct contact of the milk and flavor concentrate. This direct contact sometimes complicates the blending process.

A fifth bottle of a cream flavor requires 5 fluid ounces of evaporated milk and four fifths ounce (23 ml.) of flavor concentrate. Fill bottle with simple syrup.

A quart bottle of a cream flavor requires 6 1/2 fluid ounces of evaporated milk and one ounce (28 ml.) of flavor concentrate. Fill bottle with simple syrup.

The most popular cream flavors are Ice Cream, Nectar Cream and Pina Colada. Some snow ball outlets call the Ice Cream Old Gold or Sunset and Nectar Cream is called Pink Lady, Pink Squirrel or Pink Panther.

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 contain 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

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. However, the potassium sorbate does not preserve the **less** tart flavors as well as the benzoate soda preserves the tart flavors. The directions for use are the same as those for benzoate soda — one ounce per gallon of simple syrup.

TOPPINGS (APPROXIMATELY ONE OUNCE SERVINGS)

EVAPORATED MILK

Can evaporated milk is the most common topping. The manner in which evaporated milk compliments flavors is listed as follows:

Strawberry — Strawberries & Cream	Orange — Orange Sherbet
Pineapple — Pineapple Sherbet	Spearmint — Grasshopper or Cream De Menthe
Banana — Bananas & Cream	

Can evaporated milk adds a rich ice cream quality to any flavor snow ball the most popular of which are listed as follows:

Butterscotch	Hazelnut	Nectar
Coconut	Ice Cream	Pina Colada
Chocolate		

CONDENSED MILK

Can condensed milk adds a rich icing to any flavor snow ball.

SOFT SERVE ICE CREAM

Some snow ball outlets have found soft serve ice cream a profitable high demand topping. A hole is melted through the center of the snow ball by the snow ball syrup. The hole is filled with soft serve ice cream.

WHIPPED CREAM

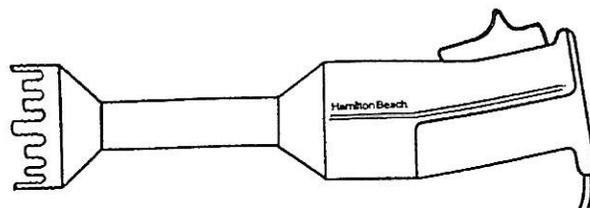
Whipped cream can be quickly added to the top of any snow ball.

OTHER TOPPINGS

Crushed pineapple, crushed cherries, whole cherries, nuts and other ice cream related toppings are also snow ball toppings. Most high volume snow ball outlets do not promote or even sell these toppings. Even when these toppings are chilled they have a tendency to melt the snow ball quickly, thus causing the top to collapse or the melting snow ball to run over the sides of the cup.

SNOW SHAKES MADE WITH HAND BLENDERS.

Take a 20 ounce cup and insert a medium cup protector ring into the top. Cup protector rings are featured in the Southern Snow Product Catalog. Fill the cup with shaved snow ball ice above the top of the cup protector ring. Poke a hole through the center of the snow with a straw and then remove the straw. Pour (4) four ounces of any flavor syrup down the straw hole and around the snow top. Pour (4) ounces of any brand evaporated milk down the straw hole and around the snow top. The liquids will sink the snow below the top of the cup protector ring. Press the hand blender into the top of the snow. Turn the hand blender on and press the blender to the bottom of the cup and pull to the top of the cup twice. The movement of the blender from top to bottom twice will pull all snow and liquid through the blade thus making a thick 16 ounce or more shake served in a 20 ounce cup with a jumbo straw. Do not use regular milk. Evaporated milk will give the richness necessary for a snow shake.



HAND BLENDER ADVANTAGES:

- Other style blenders may require a critical measurement of snow and liquid to avoid the extremes of a dry shake that will not mix or an easily mixed watery shake. The movement of the mixer from top to bottom eliminates this problem.
- There is no need to pour the thick shake from the blender to a cup. This eliminates product loss and unnecessary cleaning. The dome-shaped blade guard prevents any damage to the cup.
- Hand blenders can be purchased at Wal-Mart or K-Mart.

SOUTHERN SNOW®

YOUR CHOICE

ASPARTAME

Is the sweetening agent of EQUAL®

Prepares one gallon



DIET SNOW®

SUGAR FREE
SIMPLE SYRUP BASE

ASPARTAME

Directions: Pour contents into an empty gallon jug. Add one quart of room temperature water, cap and shake for 10 seconds. Add tap water to fill the container. Cap and shake 10 seconds. The product does not have thickeners. For best shelf life and to create a quality of thickness refrigerate or keep cool.

INGREDIENTS: DEXTROSE, MALTODEXTRIN,
ASPARTAME, SILICONE DIOXIDE

NET WEIGHT: 8 oz.

LOT # J112E31

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SIMPLE SYRUP BASE

SUCRALOSE

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ADVANTAGES OVER OTHER PACKAGING:

- Price
- One pack is used to prepare one gallon of sugar free — No measuring
- Sweetener contains no thickeners which allows you to dissolve this sweetener in 20 seconds rather than two minutes.
- For the syrups best shelf life and to create a quality of thickness, refrigerate or keep cool.
- Use the same amount of flavor concentrate and benzoate soda used with sugar syrup.

If a thickener is desired use Guar Gum. One pound of Guar Gum costs \$3.00 and will thicken 30 gallons of sugar free syrup. The instructions are to pour your choice of Diet Snow sweetener into an empty gallon jug. Add 2 level measuring tablespoons of Guar Gum. Add 1 quart of hot water, cap and shake vigorously for 1 minute. Add tap water to fill the container. Cap and shake well for 1 minute. Let set for 30 minutes before use.