

## PRODUCT INFORMATION SHEET



Formula is for Experimental Purposes Only

# BOTANICAL LAVENDER HONEY SHAKER CUBES

BV09622.001

Version: 1

**Description:** Bell's Lavender and Honey Flavors provide a subtle sweet and floral note with heavy aromatic nose to a standard cocktail without coming across too bitter or soapy.

Formula	AMOUNT
WATER, DISTILLED	99.710 g
LAVENDER FLAVOR, NATURAL, 141.25687	0.150 g
HONEY FLAVOR WONF, NATURAL, 71.29005	0.120 g
CALIFORNIA NATURAL COLOR - PURE PURPLE GRAPE	0.015 g
MONKFRUIT EXTRACT	0.005 g

### Procedure

Mix all ingredients. Pour in silicon ice tray and freeze. Ice Cube weight 7.5-8 grams.  
Add two cubes to 2 oz of Vodka Soda (7.5% ABV).



# STRAWBERRY ROSE SPARKLING KOMBUCHA COCKTAIL

## 5% ABV

BV08922.002

Version: 1

**Description:** An adaptogen enhanced beverage flavored with Bell's Kombucha flavor which gives fruity fermented depth to this shrub-like cocktail. Bell's Strawberry and Rose flavors bring in a floral and bright fresh garden strawberry note that balance out the acidity into a lasting flavor experience.

Formula	AMOUNT
VODKA (40% ABV)	12.500 ml
SUGAR, CANE	10.000 g
APPLE CIDER VINEGAR	2.500 g
<b>KOMBUCHA TYPE FLAVOR, NATURAL, 18.49191</b>	<b>0.300 g</b>
CITRIC ACID, GRANULAR	0.200 g
RED #40 (0.1% W/W SOLUTION)	0.188 g
<b>STRAWBERRY TYPE FLAVOR, NATURAL (ORGANIC), 133.84232</b>	<b>0.150 g</b>
MALIC ACID, GRANULAR	0.100 g
<b>ROSE WATER FLAVOR, NATURAL, 140.53066</b>	<b>0.050 g</b>
SODIUM BENZOATE	0.030 g
CHAMOMILE EXTRACT APIGENIN 1.2% (DSM)	0.010 g
ASHWAGANDHA EXTRACT (ESSENTIA) DSM	0.010 g

### Procedure

QS with water to 100mL  
Carbonate to 2.5 g/L

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# KIWI BERRY GEL SHOT 16% ABV ( 32 PROOF )

SWE08922.005

Version: 1

**Description:** A 16% ABV shot bursting with Bell's Rustic Kiwi, or Kiwiberry flavor. This shot tastes like the flesh of a fresh juicy and acidic kiwi berry with a complex tropical sweet white grape and green and earthy fruit skin notes

Formula	%
GEL SHOT BASE 32 PROOF (16% ABV), SWE08922.004	99.000
KIWI (RUSTIC TYPE) FLAVOR, NATURAL (FN-25109), 64.84833	0.600
KIWI NATURAL COLOR DILUTION, SWE08922.003	0.400
Total	100.000

### Procedure

1. Combine all ingredients, mix well, and portion.

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GEL SHOT BASE 32 PROOF (16% ABV), SWE08922.004

Formula	%
WATER	63.450
SUGAR, WHITE, GRANULATED	24.272
GRAIN NEUTRAL SPIRITS, 190 PROOF (95% ABV)	10.273
GELATIN, 275 BLOOM, TYPE A, 40 MESH, PB LEINER	1.007
CITRIC ACID, GRANULAR	0.574
SODIUM CITRATE	0.332
SALT, GRANULATED	0.081
SODIUM BENZOATE	0.010
Total	100.000

### Procedure

1. Combine sugar, gelatin, acids, and benzoate. Set aside.
2. Combine alcohol (125ml per 800ml batch), color, and flavor. Set aside.
3. Heat water to 185 F, add dry mix while stirring.
4. Cool liquid to 140 F
5. Add liquid ingredients and dispense into 1 oz. containers.
6. Cool completely.

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KIWI NATURAL COLOR DILUTION, SWE08922.003

Formula	%
WATER	72.906
ETHYL ALCOHOL	18.227
COLOR, REAL YELLOW T, CALIFORNIA NATURAL COLOR	7.389
COLOR, REAL BLUE S, CALIFORNIA NATURAL COLOR	1.478

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# KIWI BERRY GEL SHOT 16% ABV ( 32 PROOF )

SWE08922.005

Version: 1

Total

100.000

### Procedure

1. Combine colors with ethyl alcohol.
2. Slowly stir in water and combine all ingredients on a stir plate

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## TAYBERRY FROSÉ SLUSHIE (7.5% ABV)

SWE09422.008

Version: 1

**Description:** Enjoy this bright and refreshing frozen beverage on a hot summer day! Bell's Frosé flavor acts as an overall potentiator of the sweet fruity and bright acidity of rosé wine that can be used with any top-note flavors. This beverage is top-noted with Bell's Tayberry Flavor which is a cross of a blackberry and red raspberry for a juicy, dark red berry note.

Formula	%
<i>FROSE SYRUP, SWE06021.003</i>	47.593
WINE, ROSÉ, BAREFOOT CELLARS	41.994
VODKA (40% ABV)	9.798
<b>TAYBERRY TYPE FLAVOR, NATURAL, 13.38881</b>	<b>0.600</b>
COLOR, PURE RED CARROT EV 60, CALIFORNIA NATURAL COLOR	0.015
Total	100.000

### Procedure

1. Combine 750ml of frosé syrup with 1 bottle (750ml) of wine and 6 oz (180ml) of vodka.  
(4 Part Syrup, 4 Part Wine, 1 Part Vodka)
2. Add additional flavor and color, mix well.
3. Chill completely and run in frozen drink machine per manufacturers directions.

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*FROSE SYRUP, SWE06021.003*

Formula	%
WATER	63.865
SUGAR, WHITE, GRANULATED	35.000
CITRIC ACID, GRANULAR	0.900
<b>FROSE TYPE FLAVOR, NATURAL, 133.52017</b>	<b>0.155</b>
MALIC ACID, GRANULAR	0.060
TARTARIC ACID	0.020
Total	100.000

### Procedure

1. Combine all ingredients on hot plate until dissolved
2. Add flavor

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## RUMCHATA ESPRESSO CHIP ICE CREAM 4.5% ABV (9 PROOF)

SWE09622.007

Version: 1

**Description:** A boozy cream liqueur ice cream base using Bell's Horchata Flavor for a spiced cream rice milk profile swirled with a dark chocolate chip infused with Bell's Coffee Flavor to give a deep roasted coffee bean profile.

Formula	%
RUMCHATA CREAM LIQUER ICE CREAM (5% ABV), SWE09622.005	95.238
ESPRESSO FLAVORED CHOCOLATE, SWE09622.006	4.762
Total	100.000

### Procedure

1. Freeze ice cream per the manufacturer's directions.
2. Drizzle melted chip into ice cream while mixing.
3. Pack into containers and hard freeze at -20°F
4. Temper ice cream to -5°- 0°F prior to serving.

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RUMCHATA CREAM LIQUER ICE CREAM (5% ABV), SWE09622.005

Formula	%
MILK, WHOLE (3.25% MILKFAT)	53.431
CREAM, HEAVY WHIPPING (36% MILKFAT)	21.372
RUM (40% ABV)	8.651
MILK, SWEETENED CONDENSED	8.142
SUGAR, WHITE, GRANULATED	4.071
NON-FAT DRY MILK	2.035
<b>HORCHATA TYPE FLAVOR, NATURAL &amp; ARTIFICIAL (MWCB EXCLUSIVE), 132.29574</b>	<b>1.081</b>
EGG WHITE, DRIED, 46025-40001-00, MICHAEL FOODS	0.509
STABILIZER, DAIRYBLEND PREMIUM, TIC GUMS	0.407
CINNAMON, KORINTJE #1, GROUND, NEWLYWEDS FOODS	0.153
<b>SWEETNESS ENHANCER-BITTER MASKING FLAVOR, NATURAL, 141.48087</b>	<b>0.087</b>
<b>DAIRY ENHANCER TYPE FLAVOR POWDER, NATURAL, 23.54098</b>	<b>0.036</b>
MONKFRUIT EXTRACT	0.025

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## RUMCHATA ESPRESSO CHIP ICE CREAM 4.5% ABV (9 PROOF)

SWE09622.007

Version: 1

Total 100.000

### Procedure

1. Dry blend sugar, NFDM, and stabilizer. Set aside.
2. Combine cream and milk in a vessel over medium high heat.
3. Add dry blend to mixture under high shear mixing until well incorporated, about 1 minute.
4. Heat mixture to a 165°F for 15 seconds.
5. Cool immediately to under 40°F.
6. Measure out the volume of the ice cream mix and add alcohol. ~90ml per 750ml batch.
7. Add Flavors

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ESPRESSO FLAVORED CHOCOLATE, SWE09622.006

Formula	%
CHOCOLATE, DARK CALLETS 54.5%, #811, BARRY CALLEBAUT	99.000
COFFEE FLAVOR WONF OS, NATURAL, 43.51509	1.000
Total	100.000

### Procedure

1. Add flavor and chocolate. Heat to 92°F or until just melted. If forming into bars, continue to heat to 104°F and seed with 10% of additional chocolate to temper.



# YELLOW RASPBERRY GUMMY

SWE01222.003

Version: 1

**Description:** Bell's Yellow Raspberry flavor is used in this unique gummy. Bell's Yellow Raspberry is extremely sweet with honeyed apricot notes and a hint of tartness.

Formula	%
STABILIZED GUMMY BASE, SWE01022.004	99.460
<b>RASPBERRY YELLOW TYPE FLAVOR, NATURAL (FN-25103), 125.84842</b>	<b>0.500</b>
YELLOW 1602 OS, FRUITMAX, CHRIS HANSEN	0.040
Total	100.000

## Procedure

1. Add color and flavors into melted gummy base
2. Deposit gummy base from above into starch molds. Let sit overnight
3. Remove from starch molds and let cure for 24-48 hours.
4. Coat with 0.05% of release agent.

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STABILIZED GUMMY BASE, SWE01022.004

Formula	%
CORN SYRUP, 42 DE	34.370
SUGAR, WHITE, GRANULATED (A)	33.700
WATER (A)	10.640
WATER (B)	10.640
GELATIN 250 BLOOM, 8 MESH	6.000
CITRIC ACID (50% SOLUTION)	2.500
SUGAR, WHITE, GRANULATED (B)	1.770
PECTIN, CEAMPECTIN ESS 4420	0.380
Total	100.000

## Procedure

1. Combine gelatin with cold water (B) and cover, set aside for 1 hour.
2. Combine pectin with Sugar (B) and disperse into cold water (A) under high shear.
3. Heat pectin slurry up to 180°F. Mixture should be completely dissolved and free of lumps.
4. Add corn syrup and sugar. Cook to 78°Brix measured on refractometer or 232°F.
5. Set mixture aside to cool to 200°F and hold. Melt gelatin in a hot water bath until completely dissolved, skim off any bubble or skin on top.
6. Stir gelatin into hot sugar mixture gently, minimizing incorporation of air.
7. Add flavor and color.
8. Add acid and deposit into molds with a preheated confectionery funnel, keeping mixture between 195 - 200°F.
9. If using starch, dust tops with starch and let mixture cure for 4 - 24 hours depending on desired firmness.
10. Remove from mold and polish with 0.05% of release agent or steam and sugar sand.



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## PEACH HONEYSUCKLE GUMMY

SWE01122.005

Version: 1

**Description:** With Bell's Peach flavor, this gummy is sweet and refreshing. Bell's Peach flavor bring forth juicy and ripe notes, where Bell's honeysuckle flavor provides fresh green and honey characters.

Formula	%
STABILIZED GUMMY BASE, SWE01022.004	99.000
PEACH WONF, NATURAL, 105.44421	0.400
HONEYSUCKLE TYPE FLAVOR, NATURAL, 141.53131	0.400
MANDARIN SHADE, EXBERRY, GNT	0.200
Total	100.000

### Procedure

1. Add color and flavors into melted gummy base
2. Deposit gummy base from above into starch molds. Let sit overnight
3. Remove from starch molds and let cure for 24-48 hours.
4. Coat with 0.05% of release agent.

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STABILIZED GUMMY BASE, SWE01022.004

Formula	%
CORN SYRUP, 42 DE	34.370
SUGAR, WHITE, GRANULATED (A)	33.700
WATER (A)	10.640
WATER (B)	10.640
GELATIN 250 BLOOM, 8 MESH	6.000
CITRIC ACID (50% SOLUTION)	2.500
SUGAR, WHITE, GRANULATED (B)	1.770
PECTIN, CEAMPECTIN ESS 4420	0.380
Total	100.000

### Procedure

1. Combine gelatin with cold water (B) and cover, set aside for 1 hour.
2. Combine pectin with Sugar (B) and disperse into cold water (A) under high shear.
3. Heat pectin slurry up to 180°F. Mixture should be completely dissolved and free of lumps.
4. Add corn syrup and sugar. Cook to 78°Brix measured on refractometer or 232°F.
5. Set mixture aside to cool to 200°F and hold. Melt gelatin in a hot water bath until completely dissolved, skim off any bubble or skin on top.
6. Stir gelatin into hot sugar mixture gently, minimizing incorporation of air.
7. Add flavor and color.
8. Add acid and deposit into molds with a preheated confectionery funnel, keeping mixture between 195 - 200°F.
9. If using starch, dust tops with starch and let mixture cure for 4 - 24 hours depending on desired firmness.
10. Remove from mold and polish with 0.05% of release agent or steam and sugar sand.

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