

Remember, these recommendations are just the **start** of your delicious adventure!

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P	PASTES		TO TASTE
	MOLASSES, JUICE CONCENTRATES & NECTARS	Including fruit molasses and organic agave nectars.	TO TASTE
	STRAIGHT USE INGREDIENTS	A wide variety of easy-to-use, deliciously unique flavors.	TO TASTE
	NATURAL SRIRACHA (HOT CHILI) SAUCES	A collection of spicy sauces and fresh fruit infusions.	2 - 3% BY WEIGHT (About 85-113 grams per 3.8 liters beer)
	SWIRL INFUSIONS	Vibrant shelf-stable fruit infusions, made with whole fruit.	2 - 3% BY WEIGHT (About 85-113 grams per 3.8 liters beer)
	CRAFT PURÉES	Filtered, natural fruit infusions.	0.83-2.5% BY WEIGHT (About 33-99 grams per 3.8 liters beer)
IND	INDUSTRIAL COMPOUNDS	Slightly less concentrated to add delicate infusions to beverages.	1 - 2% BY WEIGHT (About 113-227 grams per 11.3 liters beer)
	ARTISAN NATURAL INFUSIONS	Featuring natural infusions and natural color, also shelf-stable.	0.5 - 1% BY WEIGHT (About 198-397 grams per 38 liters beer)
C	COMPOUND INFUSIONS	Add natural elements of the source material (e.g., strawberry seeds).	0.5 - 1% BY WEIGHT (About 198-397 grams per 38 liters beer)
	EXTRACT INFUSIONS	Highly concentrated top notes of flavor. Water soluble.	0.01 - 0.02% BY WEIGHT (About 43-85 grams per 420 liters beer)
	LIQUEUR CONCENTRATES	Far more concentrated than market shelf liqueurs.	0.01 - 0.02% BY WEIGHT (About 43-85 grams per 420 liters beer)
	SAVORY, HERB & SPICE EXTRACT INFUSIONS	Highly concentrated extractions and essential savory notes.	0.01 - 0.02% BY WEIGHT (About 43-85 grams per 420 liters beer)
	FOOD COLOR INFUSIONS	Vibrant colors perfect for coloring your favorite creations.	TO DESIRED LEVEL OF COLOR