















## STARTING USE GUIDELINES

Use this handy cheat-sheet to help figure out how much Amoretti product you should start with when flavoring your beverage creations. Remember, these recommendations are just the *start* of your delicious adventure!

	PASTES		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 3-4oz by weight per 1 gallon beer)
	SWIRL INFUSIONS	Vibrant shelf-stable fruit infusions, made with whole fruit.	2 - 3% by weight (About 3-4oz by weight per 1 gallon beer)
	CRAFT PURÉES	Filtered, natural fruit infusions.	0.83-2.5% by weight (About 1.16-3.5oz by weight per 1 gallon beer)
	INDUSTRIAL COMPOUNDS	Slightly less concentrated to add delicate infusions to beverages.	1 - 2% by weight (About 4-8oz by weight per 3 gallons beer)
	ARTISAN NATURAL INFUSIONS	Featuring natural infusions and natural color, also shelf-stable.	0.5 - 1% by weight (About 7-14oz by weight per 10 gallons beer)
	COMPOUND INFUSIONS	Add natural elements of the source material (e.g., strawberry seeds).	0.5 - 1% by weight (About 7-14oz by weight per 10 gallons beer)
	EXTRACT INFUSIONS	Highly concentrated top notes of flavor. Water soluble.	0.01 - 0.02% by weight (About 1.5-3oz by weight per 111 gallons beer)
	LIQUEUR CONCENTRATES	Far more concentrated than market shelf liqueurs.	0.01 - 0.02% by weight (About 1.5-3oz by weight per 111 gallons beer)
	SAVORY, HERB & SPICE EXTRACT INFUSIONS	Highly concentrated extractions and essential savory notes.	0.01 - 0.02% by weight (About 1.5-3oz by weight per 111 gallons beer)
	FOOD COLOR INFUSIONS	Vibrant colors perfect for coloring your favorite creations.	To desired level of color