



## How do you thicken carbonated beverages with SimplyThick EasyMix (alcoholic and non-alcoholic)?

Thickening of your favorite carbonated beverage is possible with SimplyThick EasyMix which means that you can still enjoy an iced cold cola, beer, sparkling wine, or cider.

The method is a little bit different from that used to thicken non-carbonated beverages like water, juice, tea, etc. Simply follow this procedure.

1. **For 120ml of carbonated liquid**, you will need a **240ml** capacity cup or container.
2. Add the required amount of SimplyThick EasyMix into the cup as follows: 1 pump or 1 6g packet for Mildly/Nectar thick; 2 pumps or 12g packet for Moderately/Honey thick; 4 pumps or 2 12g packets for Extremely/Pudding thick.
3. Measure out 120ml of cold carbonated beverage in a separate container (so that you know exactly how much fluid has been thickened, since the volume of the beverage will increase due to froth being created during mixing). Note: the colder the carbonated beverage is, the less gas will be released during mixing, so only use carbonated beverages straight from the fridge that have been chilled for at least 2 hours.
4. Gradually add the carbonated beverage to the cup (tilting the cup on its side pouring the beverage down the side ensuring minimal bubbling occurs).
5. Stir slowly allowing extra time as to keep bubbling to a minimum. 30-45 seconds of slow mixing.
6. Once the last amount of carbonated beverage is added and mixed in, the drink is ready to serve.
7. For larger quantities than 120ml, simply multiply up the beverage volume and the number of pumps by the same multiple. Note: you will need to use a cup/container with a volume at least 50% greater than the volume of liquid to be thickened due to the volume increase caused by the frothing.

Depending on the type of carbonated beverage that has been thickened with SimplyThick EasyMix, there will be a varying amount of thickened foam on the top of the drink.