

**CEC-Mango Beverage Recepte Using CEC Mango Flv Emulsion 2178**

S.No	INGREDIENTS	QUANTITY	WEIGHT	%	SPECIFICATION	ROLE
1	Sugar	0.132000	gms	0.013208	67 ° Brix	Sweetner
2	Water	0.066000	gms	0.006604		
3	Sodium Benzoate	0.000500	gms	0.000050		Preservative
4	Citric Acid	0.000730	gms	0.000073		acidity regulator, Antioxidant, Sequestrant
5	Malic Acid	0.000200	gms	0.000020		acidity regulator

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6	Soda or DM Water	0.800000	gms	0.080046		Body
7	CEC Mango Flv Emulsion 2178	0.001250	gms	0.000125		Flavour
	Total	1.00				

Final Beverage Brix	Depends on Base Brix and as desired
Throw	1+4

**Preperation Method**

1	Take water and heat upto 90 ° C
2	From the Heated water take 132 gms and add the required sugar
3	Stir well till sugar is dissolved
4	Add the mentioned Acids and mix till dissolved
5	Add the Preservative and mix
6	The Brix of this Base should ideally be at 67 ° Brix
7	To the above base add the recommended CEC Flv Emulsion and mix well
8	Top it up with Soda or Water
9	Our recommended Throw is 1 + 4

**\* Kindly note that the above ingredients and dosages are CEC's recommendations.**