HOW TO A SCREEN FLAVOR: A STEP-BY-STEP GUIDE

Step 1: Select appropriate tasting solution. See below "Tasting Solution Chart".
Step 2: Prepare tasting solution – formulas listed below.
Step 3: Add flavor to tasting solution – start at the usage recommended by the flavor manufacturer.
Step 4: Evaluate.
Step 5: Increase by 0.05% increments if necessary.

TASTING SOLUTION CHART–

Flavor Category	Fruit Flavors Lemon-Lime, Berry, Fruit Punch, Melon *Except Mango and Banana*	Sweet Flavors Chocolate, Vanilla, Cotton Candy, Banana, Honey, Maple *Non-Fruit, Non-Acid Type Flavors*	Salt Associated Flavors Bacon, Pizza, Bread, Cheese	Non-Salt Associated Flavors Herbal, Smoke, Beer
Water Soluble Tasting Solution	Sweet Acid Water	Sweet Water or Sweet Milk	Salt Water or Salt Milk	100% Warm Water
Oil Soluble Tasting Solution	Acidified Corn Syrup or Acidified Simple Icing	Corn Syrup or Simple Icing	Canola Oil or Simple Starch	Canola Oil

TASTING SOLUTION FORMULAS–

Acidified Corn Syrup:	Add 0.1 grams of citric acid to 99.9 grams of Corn Syrup, stir.
Acidified Simple Icing:	Prepare "Simple Icing", add 0.1 grams of citric acid to 99.9 grams of the "Simple Icing", stir.
Canola Oil:	Use as is.
Corn Syrup:	Use as is.
Salt Milk:	Dissolve 0.2 grams of salt into 99.8 grams of milk, stir.
Salt Water:	Dissolve 0.2 grams of salt into 99.8 grams of water, stir.
Simple Icing:	Combine 80 grams confectioner's sugar and 20 grams water, stir.
Simple Starch:	Prepare non-flavored, dry potato buds to desired consistency.
Sweet Acid Water:	Dissolve 5.9 grams of sugar and 0.1 grams of citric acid into 94 grams of water, stir.
Sweet Water:	Dissolve 6 grams of sugar into 94 grams of water, stir.
Sweet Milk:	Dissolve 6 grams of sugar into 94 grams of milk, stir.
Warm Water:	Fill a beaker with room temperature water, then top-off with hot water until 120 degrees F is achieved.

Add flavor to tasting solution – start at the usage recommended by the flavor manufacturer.

Evaluate.

Increase by 0.05% increments if necessary.

Step 1
Step 2
Step 3
Step 4
Step 5