

# Smoothie Concentrate

## Preparation Instructions

A smoothie is prepared by mixing one part Dr. Smoothie® concentrate with two parts of ice and water. The exact amount of ice and water depends on how cold the ice, water, and puree are when mixing (refer to reverse side for a detailed overview). Filtered/purified water is preferred.

12 oz smoothie	4 oz. puree	1 oz water	15 oz cup of commercial ice
16 oz smoothie	5 oz. puree	1.5 oz water	18 oz cup of commercial ice
20 oz smoothie	6.5 oz. puree	2 oz water	22 oz cup of commercial ice
24 oz smoothie	8 oz. puree	3 oz water	26 oz cup of commercial ice

*\*For Banana Smoothie use whole milk instead of water.*

## Helpful Tips in Keeping Your Smoothie Concentrate Fresh:

Smoothie concentrates should always be stored in a cool, dry environment, out of direct sunlight and at or below 72°F. Do not store product next to a heat source such as an icemaker, refrigerator, freezer, etc. Shelf life is extended by refrigerating unopened product. Please remember to rotate stock. If product is frozen, take bottles out of the cardboard case before thawing. Thaw at room temperature.

## Shelf Life

*Keep your product fresh. Purchase what you can use in less than 30 days.*

**Berry Blends**—2–4 months unopened. 3–4 weeks opened and refrigerated. Berry blends contain more delicate fruit than other flavors. They consist of—Strawberry, Strawberry Banana, Northwest Berry, Blueberry Banana and Four Berry Blend

**Non-Berry Blends**—6–9 months unopened. 3–4 weeks opened and refrigerated.

## Smoothies per 46 oz. Bottle

- 12—12 oz. smoothies
- 9—16 oz. smoothies
- 7—20 oz. smoothies
- 6—24 oz. smoothies

## Dispensing Methods

Dr. Smoothie has a dispensing method to fit all users. Choose from the following—

**Free Pour, Single Drink Operation**—Dr. Smoothie is mixed using one part puree to two parts water and ice (see “Preparation Instructions” for approximate proportions for different drink sizes).

**Pinstripe Tape Method**—Use pinstripe tape to mark the pour levels. Use different colors to designate different size or different types of smoothies or mochas. For example—place the first strip of tape on the blender marking the measurement of the smoothie puree. Place tape so that puree is poured to the top of the tape line. Place second piece of tape to the water line. Add proper amount of ice.

**Prep in cup**—Once you have determined the amount of water, puree and ice you need to make a perfect drink, simply pour the puree into the cup or clear container and mark the spot with pinstripe tape or permanent marker. Then pour in your water and mark that spot, then pour in your ice, and mark that spot. Dump in blender, blend and a perfect pour is assured by using this cup/container each time.

**High Volume Operation**—With most commercial blenders, you can make more than one drink at a time. Simply double the recipe.

**Serving Bar Pump Method**—Available in both counter top and in counter models. This is a stainless steel rectangular unit with plastic inserts to hold the puree. Pumps dispense 1 oz. at a time.

**Serving Bar Ladle Method**—Similar to the pump method but with ladles. Choose appropriate size ladles to accommodate drink sizes.

**Premix Method**—Pour one 46 oz. bottle of Dr. Smoothie concentrate and 23 oz. water into a mixing container. Shake or stir before using. Pour premix into your blender up to the predetermined measuring line for the combined liquid (puree and water). The amount of prepared premix should equal the amount of puree and water (listed under “Preparation Instructions”) for specific drink sizes.

## Granita and Frozen Cocktail Machine Instructions

**Granita Machine**—Mix one part Dr. Smoothie concentrate with two parts water. Adjust the machine to get the texture you prefer.

**Frozen Cocktail Machine**—Mix one bottle of Dr. Smoothie concentrate with two bottles water. Perfect for high volume applications.