

Carbonated beverages in the form of naturally occurring carbonated mineral water have been known to exist since long. Presence of carbon dioxide in aerated water and carbonated drinks enhance both palatability as well as appearance of these products. Carbonated drinks are invariably consumed without dilution and include crushes, lemonades, cola drinks and mixed drinks. Carbonated beverages are quite popular across the globe with an impressive dominance in the world beverage market.

Over the past few years we have found that many microbreweries and brewpubs have an increasing interest in producing soft drinks. The purpose of this manual is to provide an overview of ingredients and technical information used in the production of soft drinks. The information provided here will be general in nature and should help you understand the basics of soft drink production. We have included a commonly asked question section. Specific questions can be answered by contacting Northwestern Extract Company.

Ingredients of CSD Product

Water (quality must meet rigid Up to 98%

Sugars 7–12% m/v when sole source of sweetener Contribute sweetness, body, to drink; acts as synergists and give balance to flavour

Fruit juice 10% Widely variable usage; usually up to Provides fruit source identity, flavour, mouthfeel effects; contributes to sweetness and acidity as natural strength, although some specialHigh-intensity sweeteners Provide sweetness, calorific reduction; synergist action; often used in combination, e.g. aspartame with acesulfame Kised lines in excess of this

Carbon dioxide Provides mouthfeel and sparkle to drink

Acids (e.g. citric) Contribute sharpness, sourness and background to flavour; increases thirst quenching effects

Flavours 0.28% m/m Provide flavour, character and identity to the drink

Emulsion (flavour, colour, cloud etc.) 0.1% m/v Carrier for oil-based flavours or colours; gives cloudy effect in drink to replace or enhance cloud from natural juices