## WHICH BASE MIX SHOULD I USE?



(a) indicates flavor and base mix may be combined.

FLAVOR:  ALMOND  AMARETTO  ANGEL FOOD CAKE  APRICOT  APRICOT MANGO  BANANA (TROPICAL)  BANANA CREAM PIE  BANANA SPLIT  BIRTHDAY CAKE  BLACK CHERRY  BLUEBERRY  BLUEBERRY  BLUEBERRY  BUBLEBERRY  BUBLEBERRY  BUFTER BRICKLE  BUTTER BRICKLE  BUTTER PECAN  CAKE BATTER  CANDY CANE (PINK)  CAPPUCCINO  CARAMEL APPLE  CARAMEL CUSTARD  CHEESECAKE (NEW YORK)**			NON-DAIRY)  ©  ©  ©	© © © © © © ©	PREMIUM TART  © © © © © © © © © ©	© © © © © © © © © © © © © © © © © © ©	© © © ©	CHOCOLATE  © © ©
AMARETTO ANGEL FOOD CAKE APRICOT APPRICOT MANGO BANANA (TROPICAL) BANANA CREAM PIE BANANA SPLIT BIRTHDAY CAKE BLACK CHERRY BLACKBERRY BLUEBERRY BLUEBERRY BULUEBERRY BUJUEBERRY BUTTER BRICKLE BUTTER BRICKLE BUTTER PECAN CAKE BATTER CANDY CANE (PINK) CAPPUCCINO CAPPUCCINO CARAMEL APPLE CARAMEL CUSTARD		© © © © ©	© ©	© © © © ©	© © © ©	© © © © ©	© © © ©	© ©
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CARAMEL APPLE CARAMEL CUSTARD		©						
CARAMEL CUSTARD		©					©	
				©			©	
CHEESECAKE (NEW YORK)*		©					© -	
		©		0			0	
CHERRY (ROYAL)				©	©	©		
CHERRY (WILD)				☺	☺	☺		
CHERRY CHEESECAKE*				☺				
CHOCOLATE MALT			©					☺
CINNAMON APPLE PIE		©					©	
CINNAMON ROLL		©					©	
COCONUT (ISLAND)		©					©	
COCONUT CREAM PIE		©					©	
COCONUT TARO		©					©	
COFFEE & CREAM		©					0	
COOKIE DOUGH		0					0	
COOKIES & CREAM (POWDE	R)	0					0	
COTTON CANDY	.,	©					9	
CRANBERRY		<u> </u>		©	©	©		
CRAN RASPBERRY				©	©	©		
CUSTARD		©		<b>⊌</b>	⊌	<u> </u>	©	
JOU I AILU							<u> </u>	
DEATH BY CHOCOLATE**			©					
DOUBLE TART BOOSTER (PO	OWDER)*	©						
DRAGON'S BLOOD (CHERRY				©		©		
DULCE DE LECHE	J. U = )	©					©	
EGG NOG**		©						
ESPRESSO		© ©					©	
EUROYOGURT (POWDER)				©				
LONG TOGORT (FOWDER)				<u> </u>				
EIC		@						
FIG		© ©					© @	
FRENCH VANILLA			6				©	^
FRESH COFFEE		©	©				©	©
OFDIANI OUGOGI +== 0:::-								
GERMAN CHOCOLATE CAKE			©					
GINGERBREAD		©						
GRAHAM CRACKER		©					©	
GRAPE (CONCORD)				☺		☺		
Greek Yogurt (Original 1	TART)				☺			
GREEN APPLE				©		☺		
IRISH CREAM		©					©	
KAHLUA AND CREAM		©					©	
KEY LIME				©	©	☺		
KIWI (GREEN)				©				

<u>B</u> .	ASE MIX:	VANILLA (REGULAR OR NON-DAIRY	CHOCOLATE (REGULAR OR NON-DAIRY)	PLAIN TART	PREMIUM TART	SORBET	STEVIA VANILLA	STEVIA CHOCOLATE
FLAVOR:								
KIWI COLADA		☺		©		☺		
NW COBADA		•		•				
LEMON-LIME				©	©	☺		
LEMON MIST (LEMONADE)*				©		0		
LYCHEE				0		©		
MACAROON		☺					☺	
MANGO				©	☺	☺		
MANGO STRAWBERRY				☺	☺	☺		
MAPLE WAFFLE		☺					☺	
MARSHMALLOW		©	©				©	©
MINT (CREME DE MENTHE)		©	©				©	©
MOCHA			0					©
NUTTY NUT		©					©	
ODANIOE								
ORANGE	יייי ביי	8		☺	©	☺	^	
OATMEAL COOKIE (SNICKERDO	JUDLE)	© @					© @	
OLD FASHIONED VANILLA		☺					©	
PEACH (GEORGIA)				©		©		
PEAR				© ©		©		
PEANUT BUTTER		©	©	9		9	©	©
PECAN PRALINE		© ©	9				©	•
PEPPERMINT (WHITE OR PINK)		©					•	
PINEAPPLE (HAWAIIAN)		©		©		☺		
PIÑA COLADA		•		0		©		
PINEAPPLE BANANA		©		0				
PINK LEMONADE		Ü		©		☺		
PISTACHIO		©					©	
POLYNESIAN PUNCH				©		©		
POMEGRANATE				©	☺	☺		
PRALINES & CREAM		☺					☺	
PUMPKIN PIE**		©						
RASPBERRY BANANA		©		☺		☺		
RED RASPBERRY				☺	☺	☺		
RED VELVET CAKE			©					©
ROOT BEER FLOAT		©					©	
RUM (JAMAICAN)		©					©	
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SALTED CARAMEL	-\	☺				6	☺	
STRAWBERRY (MOUNTAIN RIPE	<b>=</b> )	@		©	©	©		
STRAWBERRY BANANA		©		©			©	
STRAWBERRY CHEESECAKE STRAWBERRY COLADA		☺		© ©			©	
STRAWBERRY DAIQUIRI		9		©	©	©	<b>⊌</b>	
STRAWBERRY KIWI				© ©	© ©	© ©		
STRAWBERRY LEMONADE				©	•	©		
STRAWBERRY SHORTCAKE		©		<b></b>		<u> </u>	©	
OTTO THE LINE OF THE LAND OF T								
TARO		©					©	
TOFFEE		©					©	
· <del></del>							_	
VANILLA BEAN		©					☺	
WATERMELON				©		☺		
WHITE CHOCOLATE MACADAM	/IA	©	©				©	©
WHITE CHOCOLATE MOUSSE		☺					☺	
WILD BERRY				©	©	☺		

GENERAL GUIDELINES: -- 1 OUNCE (28 g) LIQUID FLAVOR PER HALF GALLON (1.9 LITERS) OF PREPARED WET MIX -- STORE FLAVORS IN COOL DRY PLACE -- FRUIT FLAVORINGS GENERALLY WORK BEST WITH TART BASES AND NON-FRUIT FLAVORINGS WORK BEST WITH VANILLA BASES

<sup>\*</sup>Double Tart can be used with Cheesecake and fruit flavors to increase the tartness level in the vanilla bases.

\*\*To extend shelf life of Death by Chocolate, Egg Nog, and Pumpkin Pie flavoring store in a refrigerator after opening.