



Candi Syrup, Inc.

A DIVISION OF CSI CONFECTIONS, LLC

September 4, 2018

## **Adjunct Reconstitution Method**

Refrigerating adjuncts such as candi syrup will void our product warranty and can result in temperature-based crystallization. Although the product is still useable it becomes difficult to decant due to crystallization. This document provides a means by which this product can be reconstituted back to a useable liquid state without harming the quality. Please follow the steps below to reconstitute adjuncts that have been inadvertently crystallized:

1. Immerse the sealed container in water at a temperature of 69° -70° Celsius. Gently agitate periodically until the product no longer has solid sediment, (normally 60 minutes). Package may expand somewhat during this process.
2. Let cool at room temperature.
3. Repeat if necessary or until sugar crystallization has disappeared.
4. Store all adjuncts at room temperature.

\*\*\*Note: Once a sealed container of candi syrup is opened and exposed to air it will begin the slow process of crystallization even at room temperature. Please use once opened.