



Alternative Acids in Cocktails

Luis Hernandez

 @Cocktailillustrators
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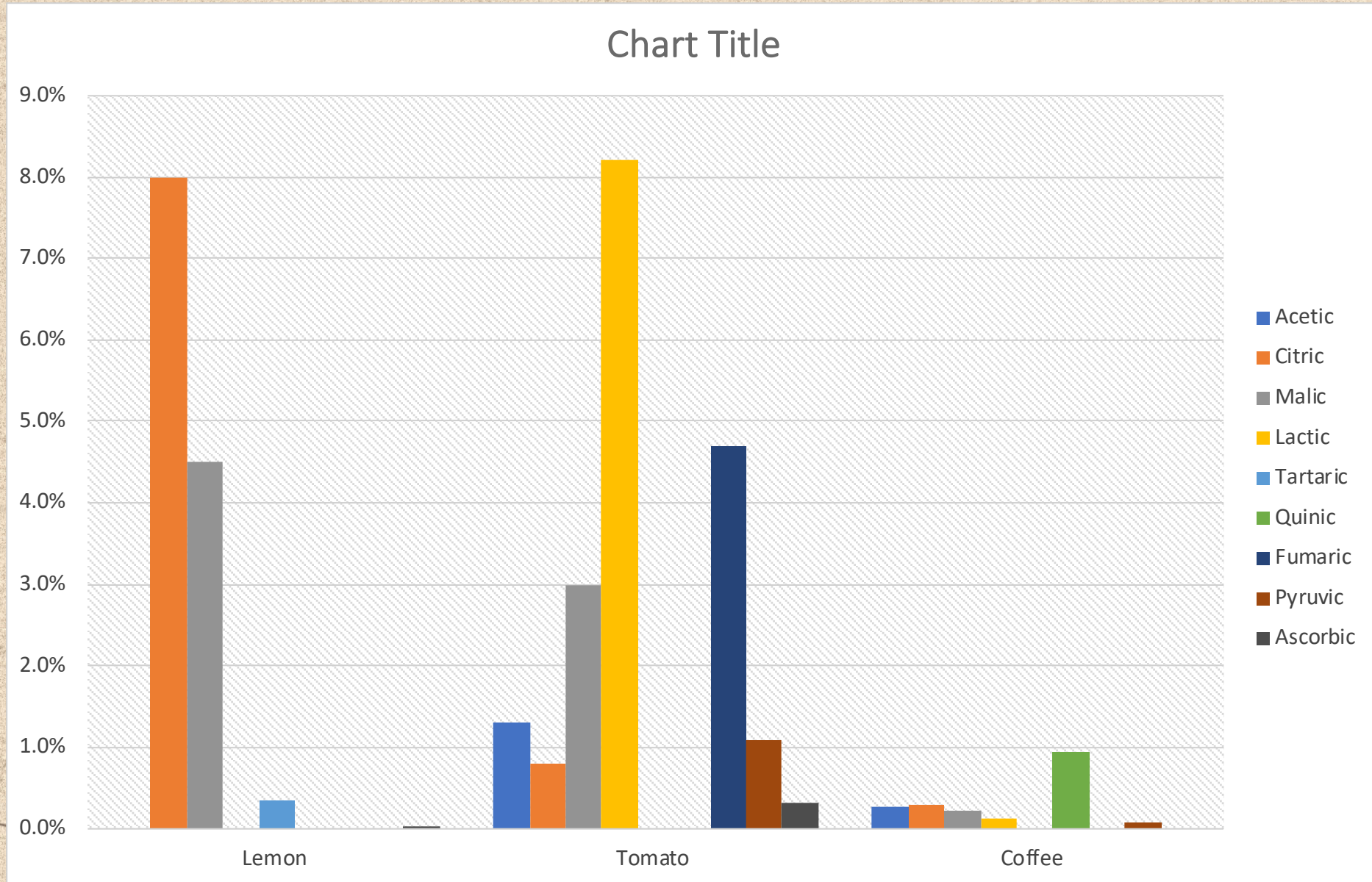
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*"The Gang Learns about
Alternative Acids"*

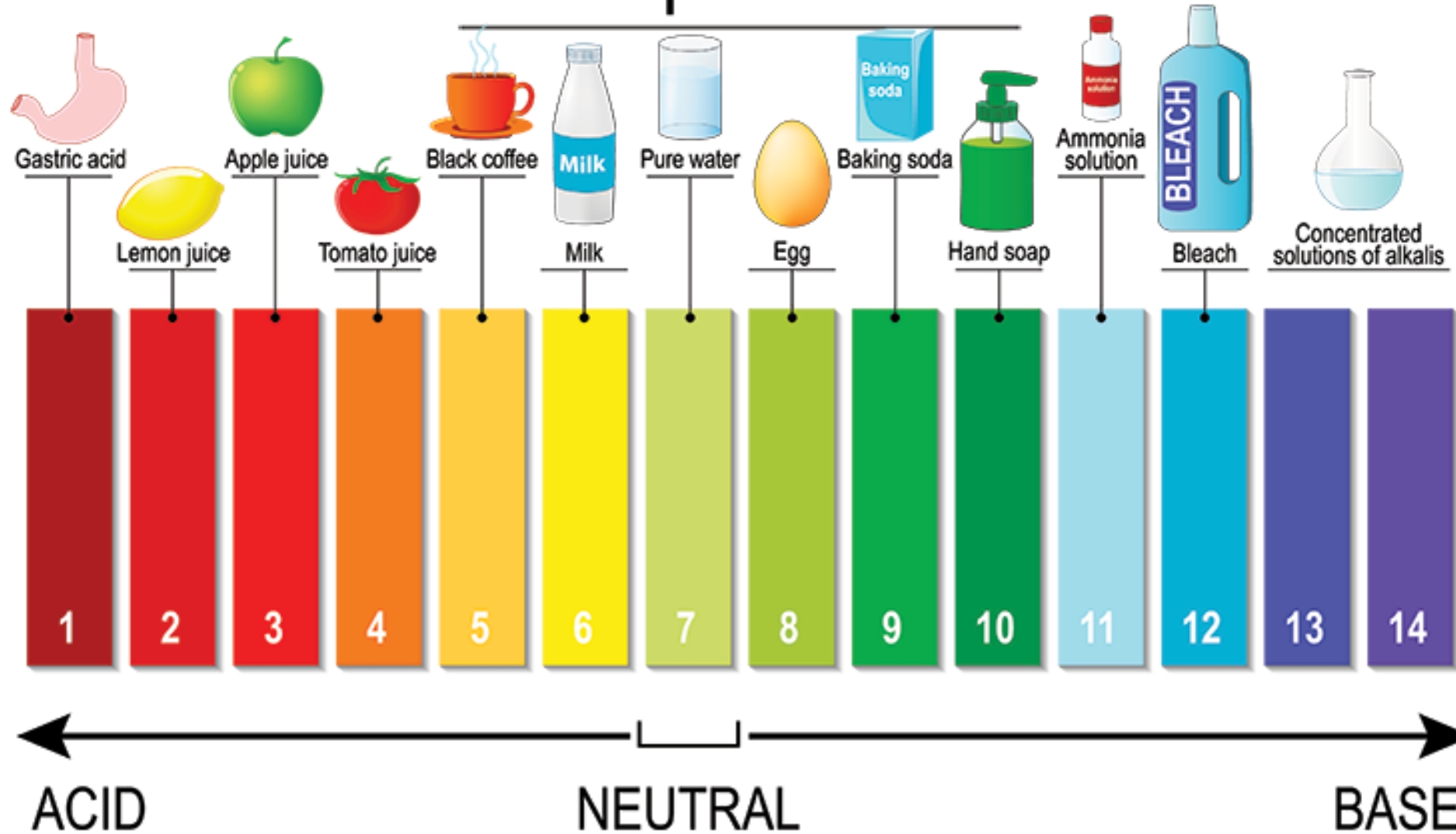


Acid in foods

Mg/ppm



The pH Scale



Sourcing Matters

Cherries, California	4.01 - 4.54	
Cherries, frozen	3.32 - 3.37	Tartaric, Malic
Cherries, black, canned	3.82 - 3.93	
Cherries, Maraschino	3.47 - 3.52	Tartaric, Malic
Cherries, red, Water pack	3.25 - 3.82	Tartaric, Malic
Cherries, Royal Ann	3.80 - 3.83	

Oranges, Florida	3.69 - 4.34
Oranges, Florida "color added"	3.60 - 3.90
Orange Juice, California	3.30 - 4.19
Orange, Juice Florida	3.30 - 4.15

Acids: Whey, Fermented Rose Syrup, Citric Acid Solution



Acids: Lactic Fermented Cucumbers, Ascorbic Acid Solution



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Acids: Pineapple fermented Coffee, Heavy Cream



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Acids: Thai termites, Citric Adjusted Orange Blossom Water



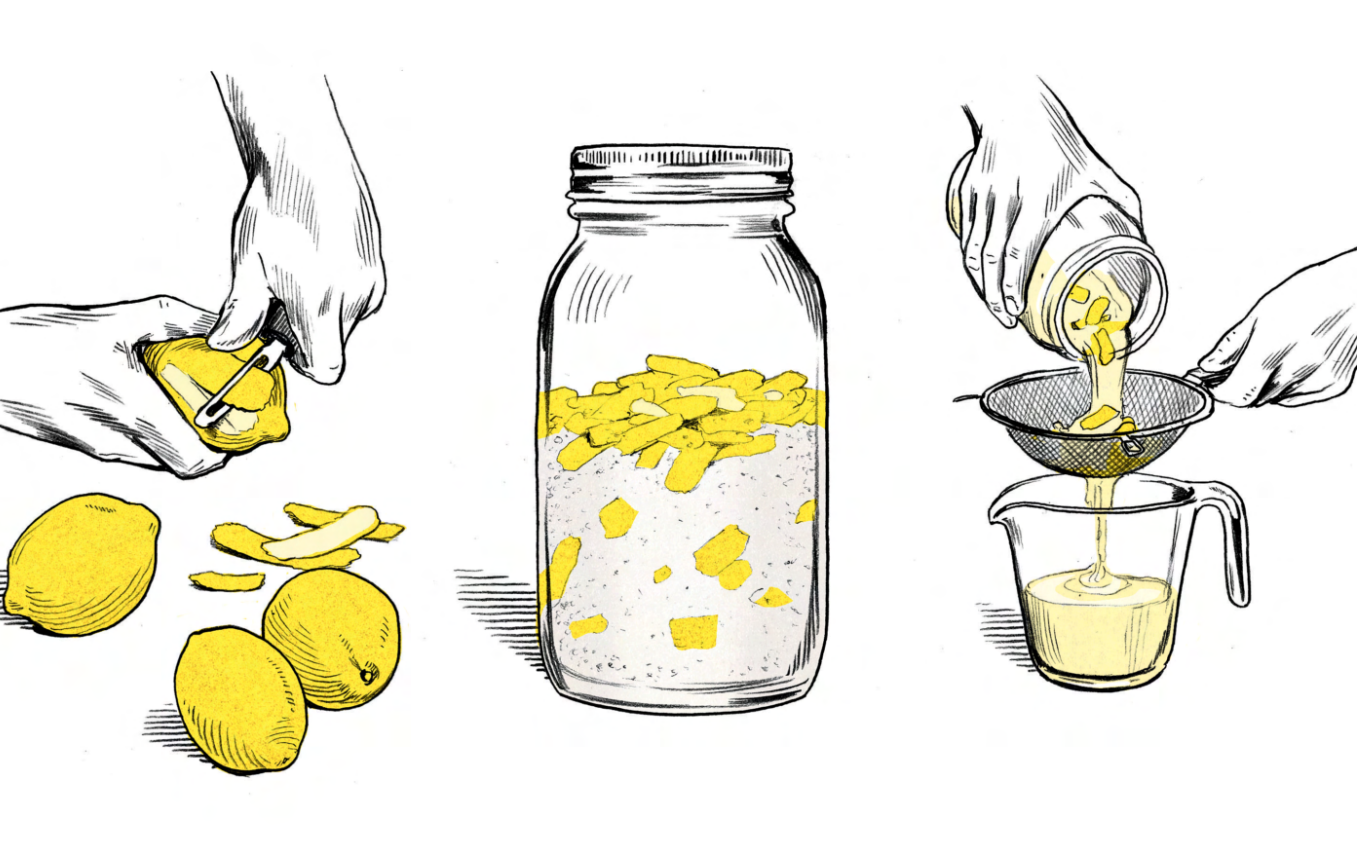
Acids: Magnolia Shrub, Malic Acidified Nopales, Acid Phosphate



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Citrus Uses



DIY CITRUS
VINEGAR
CLEANER

Citrus Uses II: Electric Boogaloo





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