

COCA-COLA SECRET FORMULA

Original article at www.thisamericanlife.org
Shared at www.DailyImageBuzz.Blogspot.com

Original Recipe

Here is the secret!

- Water 2.5 Gallon.
- Fluid Extract of Coca 3 Drams USP
- Caffeine 1oz
- Citric Acid 3 oz
- Sugar 30 (Unclear. You must decide your own quantity)
- Lime Juice 2 Pints 1 Quart
- 7X Flavor (Use 2oz of flavor to 5 gallons syrup):
- Caramel 1.5oz or more to color
- Orange oil 20 drops
- Alcohol 8oz
- Lemon Oil 30 Drops
- Nutmeg Oil 10 drops
- Coriander 5 Drops
- Neroli Oil 10 drops – You must know about this Oil. Refer the online resources.
- Cinnamon 10 drops
- Vanilla 1oz

Online Resources:

1) Coca

The plant plays a significant role in traditional Andean culture. Coca is best known throughout the world because of its alkaloids, which include cocaine, a powerful stimulant.

Read more at: <http://en.wikipedia.org/wiki/Coca>

2) Caffeine

This is natural pesticide used in most of the beverages. You are daily consuming this in your Tea or in Coffee.

Reference: <http://en.wikipedia.org/wiki/Caffeine>

3) Citric Acid

Well known Organic acid. I've studied in my 3rd Standard itself. You can make power as well as coke. Lolls :)

Reference: http://en.wikipedia.org/wiki/Citric_acid

4) Caramel

The process of caramelization consists of heating sugar slowly to around 170 °C (340 °F). As the sugar heats, the molecules break down and re-form into compounds with a characteristic color and flavor.

Read more at: <http://en.wikipedia.org/wiki/Caramel>

5) Orange oil

Orange oil is an essential oil produced by glands inside the rind of an orange fruit. It is extracted or steam distilled as a by-product of orange juice production.

Read more at: http://en.wikipedia.org/wiki/Orange_oil

6) Alcohol

An important class are the simple acyclic alcohols, the general formula for which is $C_nH_{2n+1}OH$. Of those, ethanol (C_2H_5OH) is the type of alcohol found in alcoholic beverages, and in common speech the word alcohol refers specifically to ethanol.

Read more at: <http://en.wikipedia.org/wiki/Alcohol> and http://en.wikipedia.org/wiki/Alcoholic_beverage

7) Lemon Oil

References:

- [How to Prepare Lemon Oil](#)
- [Make Lemon Oil](#)
- [Lemon Oil Recipe](#)

8) Nutmeg Oil

Nutmeg is the actual seed of the tree, roughly egg-shaped and about 20 to 30 mm (0.8 to 1 in) long and 15 to 18 mm (0.6 to 0.7 in) wide, and weighing between 5 and 10 g (0.2 and 0.4 oz) dried, while mace is the dried "lacy" reddish covering or aril of the seed.

Read more at: <http://en.wikipedia.org/wiki/Nutmeg>

9) Coriander

Coriander is an annual herb in the family Apiaceae. Coriander is native to southern Europe and North Africa to southwestern Asia. It is a soft, hairless plant growing to 50 centimetres (20 in) tall.

Read more at: <http://en.wikipedia.org/wiki/Coriander>

10) Neroli Oil

Neroli oil is a plant oil produced from the blossom of the bitter orange tree. It is similar in scent to bergamot.

Read more at: <http://en.wikipedia.org/wiki/Neroli>

11) Cinnamon

Cinnamon is a spice obtained from the inner bark of several trees from the genus Cinnamomum that can be used in both sweet and savoury foods.

Read more at: <http://en.wikipedia.org/wiki/Cinnamon>

12) Vanilla

Vanilla flavoring in food may be achieved by adding vanilla extract or by cooking vanilla pods in the liquid preparation. A stronger aroma may be attained if the pods are split in two, exposing more of a pod's surface area to the liquid. In this case, the pods' seeds are mixed into the preparation. Natural vanilla gives a brown or yellow color to preparations, depending on the concentration. Good quality vanilla has a strong aromatic flavor, but food with small amounts of low quality vanilla or artificial vanilla-like flavorings are far more common, since true vanilla is much more expensive.

Read more at: <http://en.wikipedia.org/wiki/Vanilla>

Note: You must read our blog disclaimer before using this e-book. We are not owners of this content. We are sharing this because it is already shared in other website.

Read our blog post here: <http://dailyimagebuzz.blogspot.com/2011/02/125-years-of-coca-cola-secret-formula.html>