

Coca-Cola - Hier Is Die Hele Resep.

Die geheime resep van die koeldrank, Coca Cola, wat in 'n kluis in Atlanta in Amerika bewaar word, het na bewering op 'n webwerf "uitgelek".

Die bestanddele wat John Pemberton bymekaar gevoeg het om die unieke koeldrank te skep, was nog altyd 'n geheim.

Die kluis waarin dit bewaar word is selfs 24 uur per dag bewaak.

Die resep wat uitgelek het bevat die presiese afmetings van al die verskillende olies wat gebruik word om Coca Cola se geheime bestanddeel "Merchandise 7 X" te vervaardig. Dit is blykbaar wat die koeldrank sy unieke smaak gee [http://www.dieburger.com/Wereld/Nuus/Co ... p-20110217](http://www.dieburger.com/Wereld/Nuus/Co...p-20110217)

Purported secret recipes

Recipe 1

This recipe is attributed to a sheet of paper found in an old formulary book owned by Coca-Cola inventor, John S. Pemberton, just before his death (U.S. measures):

Ingredients:

1 oz. caffeine citrate
3 oz. citric acid
1 fl. oz. extract vanilla
1 qt. lime juice
2 1/2 oz. flavouring
30 lb. (14 kg) sugar
4 fl. oz. fluid extract of coca (de-cocainized flavour essence of the coca leaf)
2 1/2 gal water
Caramel sufficient

Flavouring:

80 Oil orange
40 Oil cinnamon
120 Oil lemon
20 Oil coriander
40 Oil nutmeg
40 Oil neroli
1 qt. alcohol

Directions:

"Mix caffeine acid and lime juice in 1 quart boiling water add vanilla and flavouring when cool. Let stand for 24 hours."

This recipe does not specify when sugar, coca, caramel or the rest of the water are added.

Source:

Mark Pendergrast. For God, Country, and Coca-Cola: The Definitive History of the Great American Soft Drink and the Company That Makes It. New York: Basic Books, 2000. ISBN 0-465-05468-4.

[http://www.solarnavigator.net/solar_col ... ormula.htm](http://www.solarnavigator.net/solar_col...ormula.htm)

Recipe 2

This recipe is attributed to pharmacist John Reed.

30 pounds (14 kg) of sugar
2 US gallons of water
1 quart of lime juice
4 ounces of citrate of caffeine
2 US fluid ounces of citric acid
1 ounce of extract of vanilla
6 grams (3/4 US fluid ounce) of fluid extract of coca

Recipe 3

This recipe is from Food Flavourings: Composition, Manufacture and Use (2nd Ed.) 1968 by Joseph Merory (AVI Publishing Company, Inc., Westport, CT). Makes one U.S. gallon (3.8 L) of syrup. Yield (used to flavour carbonated water at 1 fl. oz. per bottle): 128 bottles, 6.5 fl. oz. (192 ml).

Mix 2,400 grams of sugar with just enough water to dissolve (high-fructose corn syrup may be substituted for half the sugar).

Add 37 grams of caramel, 3.1 grams of caffeine, and 11 grams of phosphoric acid.

Extract the cocaine from 1.1 grams of coca leaf (Truxillo growth of coca preferred) with toluol; dry the cocaine extract.

Soak the coca leaves and kola nuts (both finely powdered; 0.37 gram of kola nuts) in 22 grams of 20 percent alcohol.

California white wine fortified to 20 percent strength was used as the soaking solution circa 1909, but Coca-Cola may have switched to a simple water/alcohol mixture.

After soaking, discard the coca and kola and add the liquid to the syrup.

Add 30 grams of lime juice (a former ingredient, evidently, that Coca-Cola now denies) or a substitute such as a water solution of citric acid and sodium citrate at lime-juice strength.

Mix together 0.88 gram of lemon oil, 0.47 gram of orange oil, 0.20 gram of cassia (Chinese cinnamon) oil, 0.07 gram of nutmeg oil, and, if desired, traces of coriander, lavender, and neroli oils, and add to 4.9 grams of 95 percent alcohol.

Shake.

Add 2.7 grams of water to the alcohol/oil mixture and let stand for twenty-four hours at about 60 °F (15.5 °C). A cloudy layer will separate.

Take off the clear part of the liquid only and add the syrup.

Add 19 grams of glycerine (from vegetable source, not hog fat, so the drink can be sold to Jews and Muslims who observe their respective religion's dietary restrictions) and 1.5 grams of vanilla extract.

Add water (treated with chlorine) to make 1 gallon of syrup.

One should be aware that today, Coca-Cola production employees do not dry the cocaine extract as listed above. Quoting from Early Years of Coca-Cola: "... the coca leaves used today are "spent" leaves - the leftovers of the cocaine-extraction process - and therefore the drink contains no trace of the stimulant." However, it is impossible to completely remove all traces of the coca stimulant and small amounts still exist in the drink today.

http://www.solarnavigator.net/solar_col...ormula.htm