

Making and Using Your Own Sodamix

(updated 3/21/24)

What This Is All About

What you bought is **flavor concentrate**. You need to add sweetener, (optional) preservative, and water to it to make **sodamix**. Sodamix is similar to bottled Sodastream flavors, and is also sometimes called **syrup**.

You then add the sodamix you made to carbonated water to make ready-to-drink soda. Use as much sodamix as you need to make your soda as strong as you want; about two ounces (1/4 cup) per liter makes it about as strong as store-bought soda.

Getting Started

You need a few things on hand, besides the ingredients, to start mixing your own sodamix. If you don't have them, buy them. They're not expensive and it makes things much easier to have them. Note that the best way to measure ingredients is by weight. You can do it with kitchen measuring spoons and cups, and such measurements are given, but weighing things is quicker and less messy.

- quart-size squeeze bottles (under \$3 on Amazon)
- a small funnel
- weighing container, approx. 1 cup
- digital scale, 0.01g resolution (under \$15 on Amazon)

The Recipe (1 qt diet sodamix)

This is the recipe I use. Feel free to experiment.

| | | | |
|------|-------------|--------------------|----------------|
| 0.5g | Scant ¼ tsp | Sodium benzoate | (preservative) |
| 2g | 1/2 tsp | Citric acid | (preservative) |
| 12g | 4 tsp | Erythritol | (sweetener) |
| 3.5g | 1-1/2 tsp | Stevia powder | (sweetener) |
| 9.5g | 1 tbsp | Stevia liquid | (sweetener) |
| 130g | ½ cup | Flavor concentrate | (flavor) |

All ingredients should be pure, 100% strength. Grocery store stevia in particular is a blend, is far less sweet, and won't work.

Be sure to shake the flavor concentrate very well before using it – it tends to separate in storage.

To make sodamix, measure the ingredients (if weighing, use the tare function of your scale), add them to your sodamix bottle along with some hot water, and mix until dissolved. Fill the bottle with enough cold water to make a quart, and shake well. That's it; you've got a quart of sodamix.

Alternatives

You can replace the sweetener ingredients with sugar if you'd prefer. Use 610g of sugar (3 cups). That's a lot of sugar, well over a pound.

(over)

You can also replace the sweetener ingredients with 3g of acesulfame potassium (ace-k) and 10g of liquid sucralose. It tastes the same and is somewhat cheaper, but some people (myself included) prefer to avoid sucralose.

If you want to simplify the recipe to use one or two sweetener ingredients, that can be done as well. My experience is that combinations of ingredients produce the best flavor, but using fewer ingredients may result in sodamix that is acceptable to you, and is easier and cheaper.

Don't worry too much about accuracy when measuring, seriously. Reasonably close is good enough. And feel free to adjust amounts to suit your taste preferences.

Refrigeration

Flavor concentrate does not need to be refrigerated. It contains a small amount of preservative. The need for refrigeration of the sodamix you make depends on whether you add the recommended preservatives: if you add them it does not need refrigeration; if not it does.

Yield

Following these instructions, one 16-oz bottle of concentrate will make around 4 quart-size bottles of sodamix, which in turn will make around 64 liters of soda. Yield can vary a lot depending on how strong you like your soda.

I've tried to have my sodamix recipe produce sodamix that is close to the strength of Sodastream flavors. You can make it stronger or weaker if you prefer.

I've had some comments in my feedback that people are finding that the previously recommended recipe produced weakly-flavored soda. I've increased the strength with this version of the instructions, and encourage you to change the amounts of the various ingredients to suit your taste. Don't be afraid to make large changes; none of the amounts are critical.

More Information

There is a long article about making your own sodamix on my website, www.exeyesoftware.com. That article also has links to ingredients I have for sale. You can go directly to the sodamix article at bit.ly/makesodamix.

Feel free to contact me directly at sodamix@exeyesoftware.com if you have questions or need assistance.