

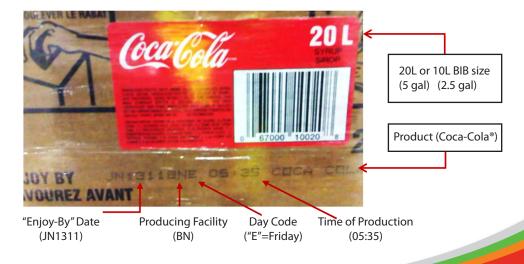
Syrup Quality Guidelines

Rotate your syrup stock. Always use the oldest syrup first to maintain freshness. Remember FEFO... First to Enjoy By, First Out!

Syrup should be used before "Enjoy-By" date. Each syrup container is stamped with a date code indicating the "Enjoy-By" date. The date code is on a label affixed to the box.









Change the BIB's properly.

See Valves of Gold Dispenser Cleaning/Sanitizing Instructions for details.

How to Change a Bag-in-Box



Step 1. Wash hands with soap and water.



Step 2. Unscrew the syrup line connector and remove the empty box.



Step 3. Open the flap of the new box by hitting it sharply with your palm. DO NOT use a sharp instrument.



Step 4. Pull the bag connector through the opening and remove the plastic dust cap.



Step 5. Soak connectors in chlorine based sanitizer solution for 1 minute.



Step 6. Reconnect to the correct Bag-in-Box. Tighten until the connectors are fully engaged.



Step 7. Operate the dispensing valve to restore syrup flow.

Store Syrups at the Proper Temperature.

Syrups must be stored in a cool indoor location. Syrups should not be stored in refrigerated coolers. Syrup storage temperatures should be between 40°F to 77°F (4.4°C to 25°C), except for Nestea® and Gold Peak® products, which should not be stored below 50°F (10°C). **NOTE: Syrup taste quality decreases as storage temperature increases. Diet products are particularly vulnerable to higher temperatures.**

Safety Precautions:

- Never stack Bag-in-Box containers more than 5 high for 5 gallons (20L). For 2.5 gallons (10L), never stack containers more than 10 high. Be sure containers are stored at least 6 inches (15 cm) above the floor.
- Never store near heat source, chemicals, pesticides, etc.
- Never store outside or in a cooler.
- Always store BIB's on the same level whenever more than one BIB is connected to the same syrup line, such as when using Automatic Switching Valves.