

Baume des Anges aromas are extremely concentrated: they are pure, undiluted plant essences without any additives—no preservatives and no antioxidants.

Their flavoring power is so intense that some recipes require less than 1 drop per kilogram of the preparation.

Instead of incorporating pure essences, they can be **diluted to 10% by adding 1 drop of essence to 9 volumes of a diluent**, neutral oil, light syrup, or alcohol.

	drops	drops	milliliters	milliliters
Pure essence	1	3	0,5	5
Diluent	9	27	4,5	45
Essence diluted to 10%	10	30	5,0	50

There are numerous advantages to dilution prior to use:

- The preparation of small quantities:

1 drop of pure essence / kg = 1 drop of diluted essence / 100 grams.

- Achieve the exact intensity desired and avoid any risk of too high a dosage:

For example, 2 drops of pure essence = 20 diluted drops. For a more intense taste, add 21 diluted drops to the recipe instead of 20 (an increase of 5%). When using the pure essence, 3 drops / kg instead of 2 drops / kg actually means using 50% more of the product.

- Limit the consequences of an accident and extend the shelf life:

- When you receive a vial, take 0.5 ml of pure essence and mix it with 4.5 ml of oil, syrup, or alcohol in an empty vial. Store the vial of pure essence in the wine cellar and use the vial of diluted essence.
- If the vial of diluted essence is spilled or stolen, only one-tenth of the pure essence is lost, and
- If you follow this method, the vial of pure essence will only be opened nine times altogether. The shelf life of an open vial is the same as that of a closed vial because the phenomenon of oxidation is limited.