



InstaFoam

Create the perfect egg white replacement for your cocktails with all natural, vegan-friendly, non-GMO

InstaFoam

InstaFoam™ will give you a frothy and thick foam that will last long after other foams have gone flat. This Kosher FDA approved liquid will work across a wide range of pH and temperatures to create a superior, long lasting foam without the need for egg whites and their risk of bacterial contamination. You'll just love its lacy appearance and exceptional mouthfeel **as the foam takes on the flavor of the drink**. By preventing smaller bubbles from developing into larger bubbles with thinning walls that collapse at the liquids surface, InstaFoam™ will create a volume of foam for your drink that will remain stable for hours at just pennies a glass.

Use InstaFoam™ in

- Pisco Sours, Ramos Gin Fizz or any other cocktails or Mocktails requiring a foam finish
- Beer, root beer, cider to produce a long lasting head of foam
- Coffee drinks such as cappuccino and let your artistry flow
- Smoothies and watch them take on a new texture with a lacy head of foam
- Whipped toppings that never go flat
- Ice cream preparations and get a smooth textured milkshake or soda fountain drink
- Any frozen or frozen carbonated beverage



To order, contact 310.471.7532 or online at www.addictionmixology.com



HOW TO USE INSTAFOAM™

InstaFoam™ will provide you with a constant, reliable foam that will last hours after preparing a cocktail or mocktail. To achieve the best results please follow these guidelines:

- Have your cocktail/mocktail ingredients cold or add ice
- The more sugar in a cocktail, the bigger the foaming response, so adjust the drops accordingly. Simple syrup is a great addition for ingredients with a very low sugar content.
- Place your ingredients into the container and add 1-2 drops InstaFoam™. Agitation is the key to creating a stable foam. This can be achieved by shaking a cocktail in a cocktail shaker, or by using a stick wand or blender, taking care to have no more than ½ of the container filled with liquid. Add no more than 2 drops for every cocktail to prevent overflow.
- Beer can maintain a stable foam with just one drop added to the glass before pouring.
- Carbonated beverages can maintain a foam with just 2 drops in a glass. Pour from an increased height to achieve a fuller head of foam.

For more information, please see our video online at
<http://www.addictionmixology.com>