

# Developing the Concept of 'Skull Shot Sachet': An Innovative Method for Packaging Soft Drink Powder and Developing Sugar-Free Composition

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**Abstract:** Powdered soft drinks, in their dry, convenient form, have become a popular choice among consumers seeking portable and affordable beverage options. This research paper examines the technology and nutritional value of powdered drinks, explores the market for powdered soft drinks, and delves into their production processes. Powdered soft drinks are created through a blend of flavoring materials, dry acids, gums, artificial colors, and other additives, resulting in a versatile and customizable beverage option. The nutritional content of these drinks varies, allowing for tailored choices, from traditional sugar-sweetened options to low-calorie and low-sugar alternatives. The market for powdered soft drinks is diverse, with a range of products catering to different tastes and preferences, and often emphasizing affordability and convenience. By addressing these aspects, this research paper offers valuable insights into an industry that continues to evolve, driven by changing consumer preferences and technological advancements.

**Keywords:** Powdered soft drinks

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