



2-Ingredient Jelly Gum

INGREDIENTS	%
Fruit-concentrate*	86.00
Emden® ET 15	14.00
Citric acid (50%)	25 ml/kg
Color**	a.d.
Flavor***	a.d.

EQUIPMENT

Continuous / Batch Cooker

PROCESS CONDITIONS

Premix temperature	40 - 50°C
Cooking temperature	128 - 132°C
Moulding temperature	85 - 90°C
Dry solid content	72 - 76%
Drying conditions	36 h 50°C

* Fruit concentrate supplied by Döhler

** Colors supplied by GNT Europe GmbH, Exberry range

*** Flavors supplied by Curt Georgi



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EMSLAND GROUP®
using nature to create