



2-Ingredient Jelly Gum

INGREDIENTS

Fruit-concentrate*

%

86.00

Emden ET 15

14.00

Citric acid (50 %)

25 ml/kg

Colour**

a.d.

Flavour***

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

** Colours supplied by GNT Europe GmbH, Exberry range

*** Flavours supplied by Curt Georgi



OUR SOLUTIONS

EMSLAND GROUP®
using nature to create