



30 % Gelatin Reduction

INGREDIENTS	%
Sugar	28.60
Glucose Syrup DE 42	38.40
<i>Gelatin (260 Bloom)</i>	5.30
Emox® C 70 S	4.00
Water	23.70
Citric acid (50%)	35 g/kg
Color*	a.d.
Flavor**	a.d.

EQUIPMENT

Continuous cooking system

PROCESS CONDITIONS

Premix temperature	55 - 65 °C
Cooking temperature	113 °C
Moulding temperature	85 - 90 °C
Dry solid content	76 %
Drying conditions	48 hours 20 °C

*Colors supplied by GNT Europe GmbH, Exberry range

**Flavors supplied by Curt Georgi



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using nature to create