



33 % Gelatin Reduction

INGREDIENTS

	%
Sugar	30.00
Glucose Syrup DE 42	40.00
<i>Gelatin (260 Bloom)</i>	04.00
Empure ES 300	02.00
Water	24.00
CLM acid (50%)	35 g/kg
Colour*	a.d.
Flavour**	a.d.

EQUIPMENT

Continuous cooking system

PROCESS CONDITIONS

Premix temperature	55 - 65 °C
Cooking temperature	128 °C
Moulding temperature	85 - 90 °C
Dry solid content	76 %
Drying conditions	48 hours 20 °C

*Colours supplied by GNT Europe GmbH, Exberry range

**Flavours supplied by Curt Georgi



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