



50 % Gelatin Reduction

INGREDIENTS

	%
Sugar	28.00
Glucose Syrup DE 42	39.00
<i>Gelatin (260 Bloom)</i>	03.00
Emjel LC 15	06.00
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	107 °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



OUR SOLUTIONS

EMSLAND GROUP®
using nature to create