



Vegan Aerated Confectionery

INGREDIENTS	%
Sugar	24.00
Glucose Syrup DE 42	43.00
Emes KSA 1502	10.00
Hydrolyzed Pea Protein	01.00
Water	22.00

ADDITIONAL INFORMATION

Emes KSA 1502 is a plant-based gelling agent used in molded foam products to provide structure and texture. While it supports gel formation, a protein source is still required for foaming. This combination enables the development of vegan, halal, and kosher products with improved thermostability compared to traditional gelatin-based formulations.

EQUIPMENT

Cooker + Aerator

INSTRUCTIONS

- Premix hydrolyzed pea protein in water (ratio 1:2)
- Mix the “spare” water with glucose sirup, sugar and starch
- Transfer suspension to cooker and cook until 128°C
- Collect the cooked solution and cool to 90°C
- Add the protein solution
- Transfer to the aerator and process to desired density
- Mould the foam into the desired shapes



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