



# Partial Gelatin Replacement

Emden ET 15 – starch-based concept where gelatin boosts elasticity and reduces stickiness

<b>INGREDIENTS</b>	<b>%</b>
Sugar	27.00
Glucose Syrup DE 42	39.00
<i>Gelatin (260 Bloom)</i>	02.00
<b>Emden® ET 15</b>	08.00
Water	24.00
CLM acid (50%)	35 g/kg
Color*	a.d.
Flavor**	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

\*Colors supplied by GNT Europe GmbH, Exberry range

\*\*Flavors supplied by Curt Georgi



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