



Partial Gelatin Replacement

Emjel LC 15 – combines gelatin-like process conditions with great sensory performance

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
Color*	a.d.
Flavor**	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

*Colors supplied by GNT Europe GmbH, Exberry range

**Flavors supplied by Curt Georgi



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EMSLAND GROUP®
using nature to create