



Partial Gelatin Replacement

Emox C 70 S – maintains clarity and gelatin-like properties while preventing softening

INGREDIENTS	%
Sugar	29.00
Glucose Syrup DE 42	39.00
<i>Gelatin (260 Bloom)</i>	04.00
Emox® C 70 S	04.00
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	115°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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