



Partial Gelatin Replacement

Empure ES 300 – delivers firmness at low usage levels

INGREDIENTS	%
Sugar	30.00
Glucose Syrup DE 42	40.00
<i>Gelatin (260 Bloom)</i>	04.00
Empure® ES 300	02.00
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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