



## Short Texture — Empure ES 300

### INGREDIENTS

|                       | %        |
|-----------------------|----------|
| Sugar                 | 34.00    |
| Glucose Syrup DE 42   | 34.00    |
| <b>Empure® ES 300</b> | 08.00    |
| Water                 | 24.00    |
| Citric acid (50%)     | 25 ml/kg |
| Color*                | a.d.     |
| Flavor**              | a.d.     |
| Sugar coating         | a.d.     |

### EQUIPMENT

Batch Cooker

### PROCESS CONDITIONS

|                      |                                                |
|----------------------|------------------------------------------------|
| Premix temperature   | 40 - 50°C                                      |
| Cooking temperature  | 128 - 132°C                                    |
| Moulding temperature | 85 - 90°C                                      |
| Dry solid content    | 70 - 72%                                       |
| Drying conditions    | 36 hours 50°C -<br>firmer and less short       |
|                      | 36 hours 20°C -<br>soft and short, pectin like |

\*Colors supplied by GNT Europe GmbH, Exberry range

\*\*Flavors supplied by Curt Georgi



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