



Soft/Elastic Texture — Emden ET 15

INGREDIENTS	%
Sugar	33.00
Glucose Syrup DE 42	35.00
Emden® ET 15	10.00
Water	22.00
Citric acid (50%)	25 ml/kg
Color*	a.d.
Flavor**	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	72 - 76%
Drying conditions	36 hours 50°C - soft and elastic, gelatin-like

*Colors supplied by GNT Europe GmbH, Exberry range

**Flavors supplied by Curt Georgi



OUR SOLUTIONS

EMSLAND GROUP®
using nature to create