



Vegan Fruit Jelly

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

EQUIPMENT

Continuous / Batch cooker

PROCESS CONDITIONS

Premix temperature	40 - 50°C
Cooking temperature	128 - 132°C
Moulding temperature	90 - 95°C
Dry solid content	70 - 72%
Drying conditions	36 h 50°C - firmer and less short 36 h 20°C – soft and short, pectin like

* Colors supplied by GNT Europe GmbH, Exberry range

** Flavors supplied by Curt Georgi



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