



Vegan Jelly — Emjel LC 15

| INGREDIENTS | % |
|---------------------|----------|
| Sugar | 32.00 |
| Glucose Syrup DE 42 | 30.00 |
| Emjel® LC 15 | 12.00 |
| Water | 26.00 |
| Citric acid (50 %) | 25 ml/kg |
| Color* | a.d. |
| Flavor** | a.d. |

EQUIPMENT

Continuous / Batch Cooker / Open Pan

PROCESS CONDITIONS

| | |
|----------------------|-------------|
| Premix temperature | 40 - 50°C |
| Cooking temperature | 105 - 110°C |
| Moulding temperature | 85 - 90°C |
| Dry solid content | 72 - 76% |
| Drying conditions | 36 h 50°C |

Premix the sugar and starch together. Then, gradually add the dry components to the liquid while stirring continuously to ensure a homogeneous solution.

If the observed viscosity is too high, a starch concentration of 10% may be tested.

* Colors supplied by GNT Europe GmbH, Exberry range

** Flavors supplied by Curt Georgi



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