



Vegan Wine Gum

INGREDIENTS	%
Sugar	30.00
Glucose Syrup DE 42	28.00
Emden® ET 15	12.00
Emox® C 70 S	06.00
Water	24.00
Citric acid (50%)	25 ml/kg
Color*	a.d.
Flavor**	a.d.

EQUIPMENT

Continuous / 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 h 50°C

* Colors supplied by GNT Europe GmbH, Exberry range

** Flavors supplied by Curt Georgi



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using nature to create