

# HARD BOILED CANDIES (1/4) *CLASSIC FLAVOURS*



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# HARD BOILED CANDIES

## *CLASSIC FLAVOURS*

### *APPLICATION RECIPE*

#### INGREDIENTS & SUPPLIERS

Spray dried glucose glucodry 385

Univer / Au Pérou

#### APPLICATION RECIPE

880938 Sugar  
882478 Spray dried glucose  
Water

330288 **Flavour(s)**  
Citric acid MH  
Colouring agent(s)

508.00 g  
272.00 g  
220.00 g

QN  
QN  
QN



#### OPERATIVE INSTRUCTIONS

- 1°) Combine sugar and glucose in a pan.
- 2°) Add water and without stirring, heat until 200g/Kg of the initial base evaporated.
- 3°) Add flavour, citric acid and colouring agent(s), and stir well before moulding.
- 4°) Let the candies dry for 24 hours before removing them from the mould.



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## *CLASSIC FLAVOURS*

### FLAVOURS



### *1/ LEMON*

330288

*Citric acid* → 20 g/kg

550546

*Quinoline yellow E104 (1%)* → 2 g/kg

LA 01201 – Lemon flavour  
Recommended dosage → 0.7 g/kg



### *2/ ORANGE*

330288

*Citric acid* → 18 g/kg

550152

*Sunset yellow E110 (1%)* → 2 g/kg

LA 04542/1 – Orange flavour  
Recommended dosage → 2 g/kg



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## *CLASSIC FLAVOURS*

### FLAVOURS



### *3/ STRAWBERRY*

LA 06533 – Strawberry flavour  
Recommended dosage → 2 g/kg

330288	Citric acid → 12 g/kg
550298	Cochineal red E124 (1%) → 1.5 g/kg
551110	Allura red E129 (1%) → 2.5 g/kg
550150	Caramel E150b → 0.7 g/kg

### *4/ CHERRY*

LA 05577/2 – Cherry flavour  
Recommended dosage → 1 g/kg

330288	Citric acid → 12 g/kg
551110	Allura red E129 (1%) → 7 g/kg
550718	Brilliant blue E133 (1%) → 0.2 g/kg
550297	Azorubine E122 (1%) → 3 g/kg

### *5/ BLACKCURRANT*

LA 05571 – Blackcurrant flavour  
Recommended dosage → 2 g/kg

330288	Citric acid → 12 g/kg
550718	Brilliant blue E133 (1%) → 0.5 g/kg
551110	Allura red E129 (1%) → 2.5 g/kg
550297	Azorubine E122 (1%) → 2.5 g/kg



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## CLASSIC FLAVOURS

### FLAVOURS



### 6/ EXOTIC FRUITS

330288  
550152

*Citric acid* → 12 g/kg  
*Sunset yellow E110 (1%)* → 0.7 g/kg

LA 06539 – Exotic fruits flavour  
Recommended dosage → 2 g/kg



### 7/ GREEN APPLE

330288  
550318  
550546  
550151

*Citric acid* → 12 g/kg  
*Patent blue E131 (1%)* → 0.2 g/kg  
*Quinoline yellow E104 (1%)* → 2.8 g/kg  
*Tartrazine E102 (1%)* → 2 g/kg

LA 06534 – Green apple flavour  
Recommended dosage → 2 g/kg



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## *CLASSIC FLAVOURS*

### FLAVOURS



### *8/ LIQUORICE*

550150

Caramel E 150b → 10 g/kg

LA 02322/1 – Licorice flavour  
Recommended dosage → 2 g/kg



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