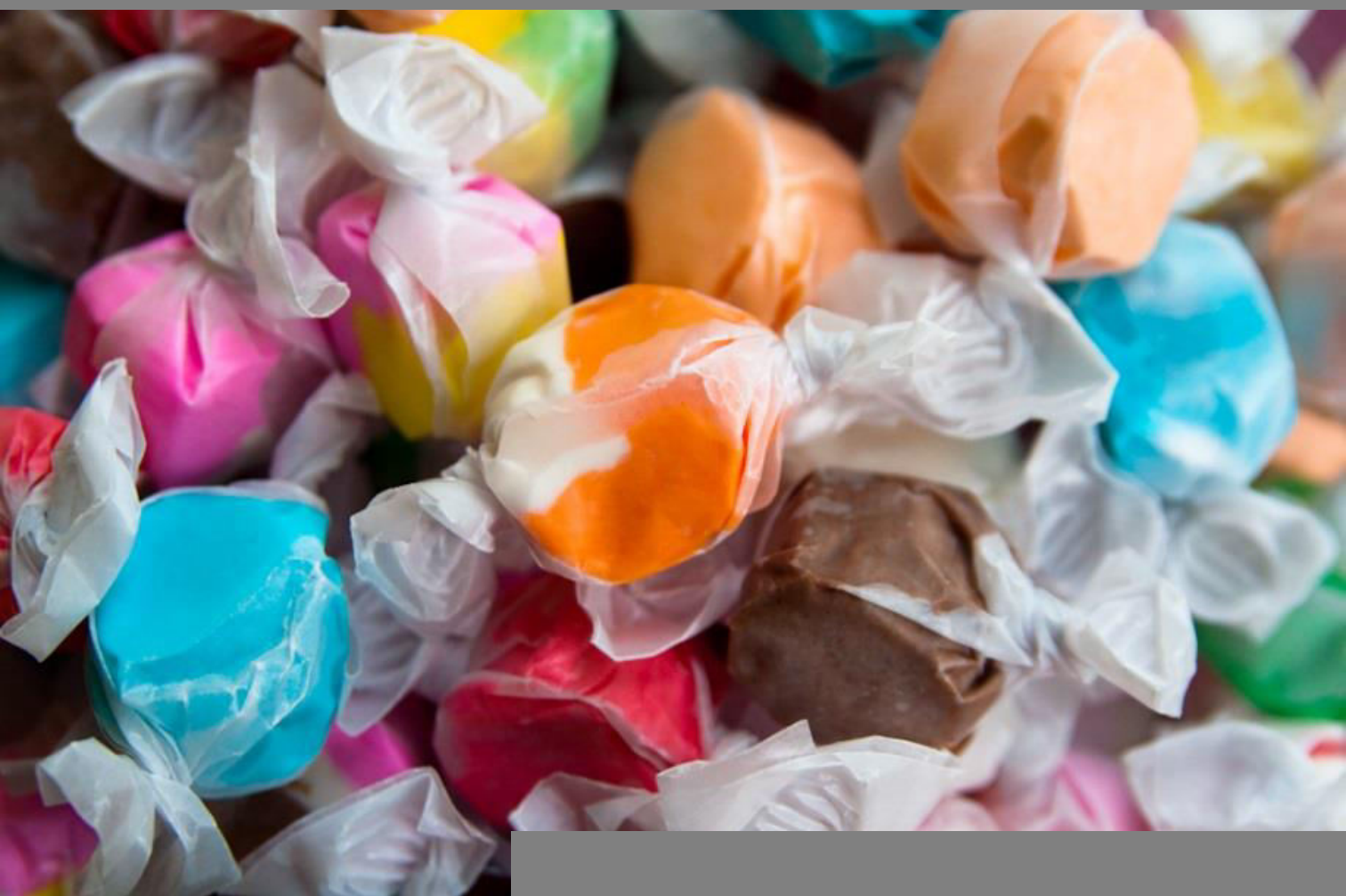


# CHEWY CANDIES (1/2)

## - Natural flavours -



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# CHEWY CANDIES

- Natural flavours -

## INGREDIENTS & SUPPLIERS

Peptitea	881025	Triballat / Arlès agroalimentaire
Spray dried glucose glucodry 385	882478	Univar / Au Pérou
Gelatine 250 Bloom	880940	Arlès Agroalimentaire

### Base 1

Peptitea	3 g
Water	30 g
Icing sugar	77 g

### Base 2

Gelatine 250bloom	3 g
Water	15 g

### Base 3

Sugar	306 g
Water	161 g
Spray dried glucose	365 g

Vegetable oil	40 g
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### Flavour(s)

Citric acid E330 (330288)	QN
Malic acid E296 (330473)	QN
Colouring agent(s)	QN

## OPERATIVE INSTRUCTIONS

- 1°) Mix together the ingredients from base 1. Using a whisk, whip the egg whites to a light mousse.
- 2°) For base 2, heat the water in a beaker, up to 70°C. Gradually add the gelatin. Stir until complete dissolution; Keep the container at 70°C, in a bain-marie under a slight stirring.
- 3°) In a pan, combine sugar, spray dried glucose and water from base 3. Heat the mixture, until 120g of water has evaporated.
- 4°) Add base 2 to the pan, while stirring vigorously.
- 5°) While blending at maximum speed, add the pan mixture to the base 1.
- 6°) Add gradually the vegetable fat. Mix together thoroughly.
- 7°) Oil the marble and shape. Once cooled down, cut it and wrap it.



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# CHEWY CANDIES

- Natural flavours -

## NATURAL FLAVOUR



1) LN 08414/3 – Apple flavour  
or natural flavour

Recommended dosage: 2g/Kg

### Base 1

Peptitea	3 g
Water	30 g
Icing sugar	77 g

### Base 2

Gelatine 250bloom	3 g
Water	15 g

### Base 3

Sugar	306 g
Water	161 g
Spray dried glucose	365 g

Vegetable oil 40 g

<b>LN 08414/3</b>	<b>2,00 g</b>
Citric acid E330 (330288)	4,00 g
Malic acid E296 (330473)	7,00 g
Chlorophyll (sol° 10%) (550937)	0,25 g
Curcuma (sol° 10%) (551111)	0,10 g



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# CHEWY CANDIES

## - Natural flavours -

### NATURAL FLAVOUR



2) LN 11171/1 – Natural Lemon flavour  
Recommended dosage: 1g/Kg

#### Base 1

Peptitea	3 g
Water	30 g
Icing sugar	77 g

#### Base 2

Gelatine 250bloom	3 g
Water	15 g

#### Base 3

Sugar	306 g
Water	161 g
Spray dried glucose	365 g

Vegetable oil 40 g

LN 11171/1	1.00 g
Citric acid E330 (330288)	15.00 g
Curcuma (sol° 10%) (551111)	0.15 g



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# CHEWY CANDIES

- Natural flavours -

## NATURAL FLAVOUR



### 3) LN 08295 – Natural Orange flavour

Recommended dosage: 3g/Kg

#### Base 1

Peptitea	3 g
Water	30 g
Icing sugar	77 g

#### Base 2

Gelatine 250bloom	3 g
Water	15 g

#### Base 3

Sugar	306 g
Water	161 g
Spray dried glucose	365 g
Vegetable oil	40 g

<b>LN 08295</b>	<b>3.00 g</b>
Citric acid E330 (330288)	15.00 g
Yellow Cap Colors E100 (sol° 10%) (552389)	1.00 g



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# CHEWY CANDIES

- Natural flavours -

## NATURAL FLAVOUR



4) LN 10034/6 – Raspberry flavour  
or natural flavour

Recommended dosage: 3g/Kg

### Base 1

Peptitea	3 g
Water	30 g
Icing sugar	77 g

### Base 2

Gelatine 250bloom	3 g
Water	15 g

### Base 3

Sugar	306 g
Water	161 g
Spray dried glucose	365 g

Vegetable oil 40 g

<b>LN 10034/6</b>	<b>3.00 g</b>
Citric acid E330 (330288)	12.00 g
Elderberry juice (660465)	2.50 g



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# CHEWY CANDIES

- Natural flavours -

## NATURAL FLAVOUR



5) LN 11914/3 – Cherry flavour or natural flavour

Recommended dosage: 3g/Kg

### Base 1

Peptitea	3 g
Water	30 g
Icing sugar	77 g

### Base 2

Gelatine 250bloom	3 g
Water	15 g

### Base 3

Sugar	306 g
Water	161 g
Spray dried glucose	365 g
Vegetable oil	40 g

LN 11914/3	3.00 g
Citric acid E330 (330288)	13.00 g
Elderberry juice (660465)	4.00 g



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