

MULTI-APPLICATIONS

- Hard boiled candies & Gummy candies-



EXPRESSIONS AROMATIQUES

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HARD BOILED CANDIES

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
272.00g
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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GUMMY CANDIES

INGREDIENTS & SUPPLIERS

Spray dried glucose glucodry 385
Gelatine 250 bloom
Pan oil gum gloss AB 7713

Univer / Au Pérou
Arlès Agroalimentaire
Stéarinerie Dubois

APPLICATION RECIPE

Mix 1:

880940 Gelatine 250 bloom
 Water

Mix 2:

331251 Sugar
882478 Spray dried glucose
 Water

330288 **Flavour(s)**
 Citric acid MH
 Colouring agent(s)
 Pan oil gum gloss



70.00 g
130.00 g

320.00 g
285.00g
195.00 g

QN
QN
QN
QN

OPERATIVE INSTRUCTIONS

- 1) In a beaker, heat the water from mix 1 to 70°C. Gradually pour the gelatin. Stir until complete dissolution of the gelatin; maintain the beaker at 70°C, over a bain-marie while stirring.
- 2) Combine sugar, glucose and water from mix 2 in a pan. Heat up to 110°C, until complete sugar dissolution.
- 3) Pour mix 1 into mix 2 and stir well.
- 4) Add flavour, citric acid and coloring agent(s). Stir well and keep the mixture over a bain-marie for about 20 minutes before moulding.
- 5) Let the candies dry for 24 hours, then coat them with the anti-sticking agent (gloss AB 7713). It will prevent them from sticking and enhance their gloss.



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1/ LEMON HONEYSUCKLE

FLAVOURS

Hard boiled candy dosage

LA 08357 – Lemon Honeysuckle flavour
Recommended dosage → 3,6g/Kg

OR

Gummy candy dosage

LA 08357 – Lemon Honeysuckle flavour
Recommended dosage → 3g/Kg

RECIPE

330288	Citric acid	15.0 g
550318	Patent blue E131 (1%)	0.2 g
550546	Quinoline yellow E104 (1%)	3.0 g



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2/ GRAPE LAVENDER

FLAVOURS

Hard boiled candy dosage

LA 08358/2 – Grape Lavender flavour
Recommended dosage → 3g/Kg

OR

Gummy candy dosage

LA 08358/1 – Grape Lavender flavour
Recommended dosage → 3g/Kg

RECIPE

330288	Citric acid	12.0 g
550297	Azorubine red E122 (1%)	2.0 g
550718	Brilliant blue E133 (1%)	1.0 g



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3/ STRAWBERRY ROSE

FLAVOURS

Hard boiled candy dosage

LA 08359/1 – Strawberry Rose flavour
Recommended dosage → 3g/Kg

OR

Gummy candy dosage

LA 08359 – Strawberry Rose flavour
Recommended dosage → 3g/Kg

RECIPE

330288	Citric acid	12.0 g
550298	Cochineal red E124 (1%)	1.0 g
550297	Azorubine red E122 (1%)	1.0 g
551110	Allura red E129 (1%)	2.0 g
550150	Caramel E150b	0.5 g



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4/ RASPBERRY VIOLET

FLAVOURS

Hard boiled candy dosage

LA 08362/1 –Raspberry Violet flavour
Recommended dosage → 3g/Kg

OR

Gummy candy dosage

LA 08362 – Raspberry Violet flavour
Recommended dosage → 3g/Kg

RECIPE

330288	Citric acid	12.0 g
550297	Azorubine red E122 (1%)	3.0 g



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5/ PEACH ORANGE BLOSSOM

FLAVOURS

Hard boiled candy dosage

LA 08363/1 – Peach Orange blossom flavour

Recommended dosage → 3g/Kg

OR

Gummy candy dosage

LA 08363 – Peach Orange blossom flavour

Recommended dosage → 3g/Kg

RECIPE

330288	Citric acid	12.0 g
550152	Sunset yellow E110 (1%)	0.2 g
550151	Tartrazine yellow E102 (1%)	2.0 g



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6/ MELON JASMINE

FLAVOURS

Hard boiled candy dosage

LA 08365/1 – Melon Jasmine flavour
Recommended dosage → 3g/Kg

OR

Gummy candy dosage

LA 08365 – Melon Jasmine flavour
Recommended dosage → 3g/Kg

RECIPE

330288	Citric acid	12.0 g
550152	Tartrazine yellow E110 (1%)	2.0 g
550546	Quinoline yellow E104 (1%)	1.5 g



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