

GUMMY CANDIES (3/5)

- Fruits & Spices flavours -



EXPRESSIONS AROMATIQUES

yours flavourly

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GUMMY CANDIES


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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		70.00 g
	Water		130.00 g
Mix 2:			
331251	Sugar		320.00 g
882478	Spray dried glucose		285.00g
	Water		195.00 g
	Flavour(s)		QN
330288	Citric acid MH		QN
	Colouring agent(s)		QN
	Pan oil gum gloss	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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FLAVOURS



1/ RASPBERRY-CARDAMOM

LA 14514 – Raspberry Cardamom flavour 67.5% Vol.
Recommended dosage: 1 g/Kg

330288
550297

Citric acid → 5 g/kg
Azorubine redE122 (1%) → 3 g/kg

2/ STRAWBERRY – PINK PEPPERCORN

LA 14564 – Strawberry Pink peppercorn flavour 80.9% Vol.
Recommended dosage: 2 g/Kg



330288
550298
551110
550150

Citric acid → 5 g/kg
Cochineal RedE124 (1%) → 2 g/kg
Allura red E129 (1%) → 3 g/kg
Caramel E150B → 0.5 g/kg

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FLAVOURS



3/ APPLE-CINNAMON

LA 14543 – Apple Cinnamon flavour
Recommended dosage : 2 g/Kg

330288
550150

Citric acid → 5 g/kg
Caramel E150B → 1.5 g/kg

4/ LEMON-GINGER

LA 14556 – Lemon Ginger flavour 94.4% Vol.
Recommended dosage : 2 g/Kg

330288
550546

Citric acid → 17 g/kg
Quinoline yellow E104 (1%) → 3 g/kg



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FLAVOUR



5/ MANGO-CHILLI PEPPER

LA 14555 – Mango Chilli pepper flavour 64.8%Vol.
Recommended dosage : 2 g/Kg

330288

550546

551110

Citric acid → 5 g/kg

Quinoline yellow E104 (1%) → 1 g/kg

Allura red E129 (1%) → 0.5 g/kg



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