

HARD BOILED CANDIES (4/4)

- Brown flavours -



EXPRESSIONS AROMATIQUES

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APPLICATION RECIPE

INGREDIENTS & SUPPLIERS

Spray dried glucose glucodry 385

Univer / Au Pérou

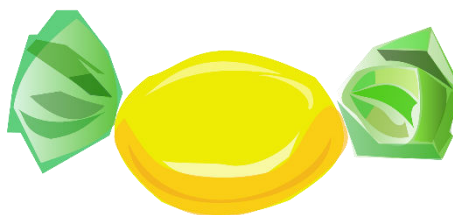
APPLICATION RECIPE

880938 Sugar
882478 Spray dried glucose
Water

Flavour(s)
330288 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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FLAVOURS

1) LA 08811/1 – White chocolate flavour

Recommended dosage → 3 g/Kg

Comments



2) LA 05768/3 – Chestnut flavour

Recommended dosage → 2 g/Kg

Comments



3) LA 10042 – Moka coffee flavour & additives

Recommended dosage → 4 g/Kg

Comments



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FLAVOURS

4) LA 05336/2 – Espresso coffee flavour

Recommended dosage → 0.5 g/Kg

Comments



5) LA 06813 – Caramel toffee flavour

Recommended dosage → 3.5 g/Kg

Comments



6) LA 05683/1 – Honey flavour

Recommended dosage → 1.2 g/Kg

Comments



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