

GUMMY CANDIES (5/5)

- Trendy flavours -



EXPRESSIONS AROMATIQUES

yours flavourly

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GUMMY CANDIES

- Trendy flavours -


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



OPERATIVE INSTRUCTIONS

- 1) In a beaker, heat the water from mix 1 to 70°C. Gradually pour the gelatine. Stir until complete dissolution of the gelatine; 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 colouring 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.

ASIAN

INSPIRATION



CHERRY BLOSSOM

LA 16197/3 – Cherry blossom flavour
Recommended dosage → 3 g/kg

Application recipe

LA 16197/3		3.00 g
330288	Citric acid MH	8.00 g
550822	Cochineal red E120 (10% in water)	0.10 g
550150	Caramel E150b (10% in water)	0.80 g
660465	Elderberry juice	0.20 g

MATCHA GREEN TEA + PEACH



LA 16231 – Matcha green tea flavour
Recommended dosage → 2 g/kg

+ LA 10035 – Peach flavour
Recommended dosage → 1 g/kg

Application recipe

LA 16231		2.00 g
LA 10035		1.00 g
330288	Citric acid MH	8.00 g
551364	Annatto E160b	0.10 g
552115	Beta carotene E160a (10% in water)	0.20 g
550937	Chlorophyll E141 (10% in water)	0.40 g



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LYCHEE + GRAPE



LA 09992/2 – Lychee flavour
Recommended dosage → 1.5 g/kg

+ LA 05795 – Grape flavour
Recommended dosage → 1 g/kg

Application recipe

LA 09992/2		1.50 g
LA 05795		1.00 g
330288	Citric acid MH	12.00 g
551421	Anthocyanin grape E163	0.20 g



LYCHEE + MELON

LA 08959 – Lychee flavour
Recommended dosage → 1.5 g/kg

+ LA 08321 – Honeydew melon flavour
Recommended dosage → 1.5 g/kg

Application recipe

LA 08959		1.50 g
LA 08321		1.50 g
330288	Citric acid MH	12.00 g
551364	Annatto E160b	0.70 g
550822	Cochineal red E120 (10% in water)	0.50 g



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APRICOT + GINGER

LA 08918/3 – Apricot flavour
Recommended dosage → 2 g/kg

+ LN 10008 – Natural Ginger flavour
Recommended dosage → 1 g/kg

Application recipe

LA 08918/3		2.00 g
LN 10008		1.00 g
330288	Citric acid MH	8.00 g
551364	Annatto E160b	0.20 g

MANDARIN + ROSEMARY

LN 03330/6 – Natural Mandarin flavour 34.3%Vol.
Recommended dosage → 2 g/kg

+ LN 03975 – Natural Rosemary flavour 73%Vol.
Recommended dosage → 1 g/kg



Application recipe

LN 03330/6		2.00 g
LN 03975		1.00 g
330288	Citric acid MH	15.00 g
552115	Beta carotene E160a	0.40 g
550937	Chlorophyll E141 (10% in water)	0.20 g

LEMON PIE

LA 04533/2 – Lemon pie flavour 34.6%Vol.
Recommended dosage → 4 g/kg



Application recipe

LA 04533/2		4.00 g
330288	Citric acid MH	20.00 g
551111	Turmeric E100 (10% in water)	0.20 g