



Firm Texture — Emden ET 15 + Emox C 70 S

| INGREDIENTS | % |
|---------------------|----------|
| Sugar | 30.00 |
| Glucose Syrup DE 42 | 28.00 |
| Emden ET 15 | 12.00 |
| Emox C 70 S | 06.00 |
| Water | 24.00 |
| Citric acid (50%) | 25 ml/kg |
| Colour* | a.d. |
| Flavour** | a.d. |

EQUIPMENT

Batch Cooker

PROCESS CONDITIONS

| | |
|----------------------|----------------|
| Premix temperature | 40 - 50 °C |
| Cooking temperature | 128 - 132 °C |
| Moulding temperature | 85 - 90 °C |
| Dry solid content | 72 - 76 % |
| Drying conditions | 36 hours 50 °C |

*Colours supplied by GNT Europe GmbH, Exberry range

**Flavours supplied by Curt Georgi



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using nature to create