



Short Texture — Empure ES 300

INGREDIENTS	%
Sugar	34.00
Glucose Syrup DE 42	34.00
Empure ES 300	08.00
Water	24.00
Citric acid (50%)	25 ml/kg
Colour*	a.d.
Flavour**	a.d.
Sugar coating	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	70 - 72 %
Drying conditions	36 hours 50 °C - firmer and less short
	36 hours 20 °C - soft and short, pectin like

*Colours supplied by GNT Europe GmbH, Exberry range

**Flavours supplied by Curt Georgi



OUR SOLUTIONS

EMSLAND GROUP[®]
using nature to create