



Soft/Elastic Texture — Emden ET 15

INGREDIENTS	%
Sugar	32.00
Glucose Syrup DE 42	30.00
Emden ET 15	12.00
Water	26.00
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 - soft and elastic, gelatin like

*Colours supplied by GNT Europe GmbH, Exberry range

**Flavours supplied by Curt Georgi



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using nature to create