

CEAMPECTIN®

Pectin



- Confectionery -

GUMMY CANDIES

CEAMPECTIN® ESS

for high sugar
confectionery jellies

The line **CEAMPECTIN ESS 4400** allows the manufacturer to produce gummy candies with a nice, delicate texture and excellent flavour release. They are "ready to use" pectins, with options to adjust setting time and final texture, making it suitable for starchless moulding systems.



Pectin

Ceampectin ESS 4420

Ceampectin ESS 4421

Ceampectin ESS 4423

BENEFITS



- Vegan gummy candies.
- Adjustable setting temperature or depositing time.
- Heat stability.
- Transparency.
- Fast process due to its quick gelation.
- Starchless moulding systems.
- Excellent flavour release.
- Reduced stickiness.



BASIC RECIPE PECTIN GUMMY CANDIES

INGREDIENTS %

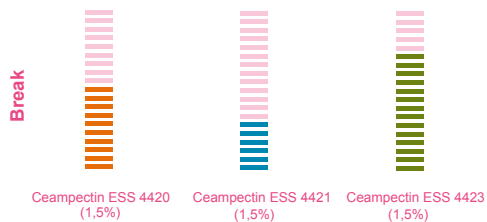
Ceampectin	
ESS 4420/ 4421/ 4423	1.5
Glucose syrup (DE=42%/SS=80%)	45.5
Sugar	39.5
Citric acid, H ₂ O 50% (W/v solution)	
- Ceampectin ESS 4420	0.7
- Ceampectin ESS 4421	1.5
- Ceampectin ESS 4423	1.0
Colour and flavours	<i>Optional</i>
Water	<i>Up to 100%</i>

NUTRITIONAL VALUES

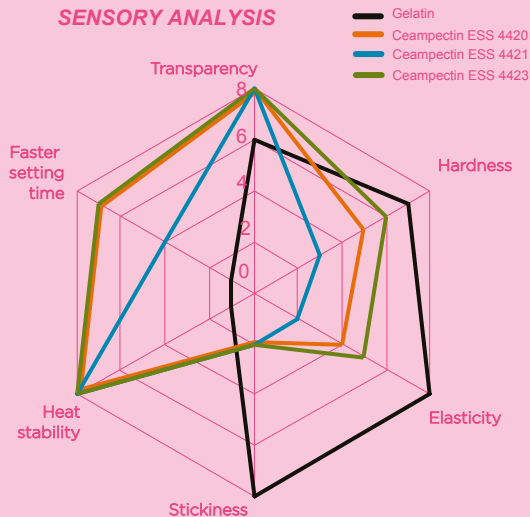
COMPONENTS	VALUES
Fat	0.09%
Proteins	0.09%
Carbohydrates	78.10%
Dry matter	78.24%
Total Kcal / KJ	313 / 1332

CEAMPECTIN GUMMY CANDIES

TEXTURE PROFILE ANALYSIS



SENSORY ANALYSIS



* CEAMPECTIN ESS 4420 and CEAMPECTIN ESS 4423 get same results in terms of Transparency, Faster setting time and Heat stability.

CEAMPECTIN PROPERTIES

CEAMPECTIN	FILLING TEMPERATURE
ESS-4420	≥75°C
ESS-4421	>60°C
ESS-4423	≥75°C

CEAMSA - Application Guidelines

- AGL n° 3404 Confectionery Candies with Ceampectin ESS-4420
- AGL n° 3427 Confectionery Candies with Ceampectin ESS-4421
- AGL n° 3420 Confectionery Candies with Ceampectin ESS-4423
- AGL n° 3430 Sugar free Gummy Candies with Ceampectin ESS-49050