

CEAMPECTIN®

Pectin



- Confectionery -

GUMMY CANDIES

CEAMPECTIN®
for improving
gelatin gummies

CEAMPECTIN EX 4433 is a new CEAMSA pectin specially designed for gelatin&pectin combination. This product brings the possibility of producing gelatin&pectin gummy candies accelerating the setting rate, allowing a faster demoulding which is required for starchless moulding systems. Additionally, it reduces stickiness and improves heat stability of gummies.



Pectin

Ceampectin EX 4433

BENEFITS



- ⦿ Accelerates setting time.
- ⦿ Suitable for starchless moulding systems.
- ⦿ Reduced stickiness.
- ⦿ Improvement on heat stability.
- ⦿ Gelatin texture preservation.



BASIC RECIPE PECTIN/GELATIN GUMMY CANDIES

INGREDIENTS %

Ceampectin EX 4433	1.00
Gelatin 275 bloom	6.00
Sugar.....	40.00
Glucose syrup (DE=42%/ss=80%)	40.00
Citric acid, H ₂ O 50% (W/v solution)	3.30
Colour and flavours.....	<i>Optional</i>
Water	<i>Up to 100%</i>

NUTRITIONAL VALUES

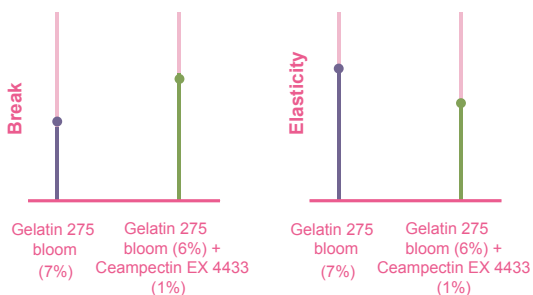
COMPOUNDS VALUES

Fat.....	0.01%
Carbohydrates	80.70%
Dry matter	85.13%
Total Kcal / Kj.....	341 / 1447

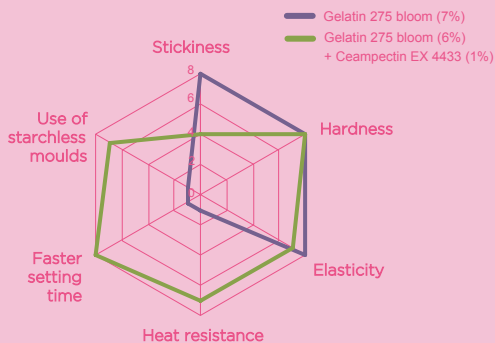


CEAMPECTIN AND GELATIN GUMMY CANDIES

TEXTURE PROFILE ANALYSIS



SENSORY ANALYSIS



CEAMSA - Application Guidelines

AGL n°3426 Ceampectin EX 4433 for improved gelatin candies

V.2.0