

Vegan Gummies

Recipe

Ingredients	Q.ty (%)
Aglupectin HS-SB3	2.50
Sugar A (Sucrose Powder)	16.70
Sodium citrate pwd	0.20
Water (90°C)	20.00
Sugar B (Sucrose Powder)	15.30
Glucose Syrup (82°Bx, 40 DE)	52.50
Citric Acid (50% Sol.)	1.50
Flavourings & Colourings	Opt.
Subtotal	108.70
Evaporation	-8.70
Total	100.00
Characteristics	pH = 3.5 - 3.7; TSS = 78 - 79°Bx.

Production Technology

1. Disperse **Aglupectin HS-SB3**, sodium citrate powder and sugar A in hot water under strong stirring till a homogeneous solution is obtained.
2. Heat up sugar B and glucose syrup till boiling.
3. Add the pectin solution and heat up again to boil.
4. Evaporate the solution till the right solids level is obtained.
5. Add the citric acid solution, flavourings and colourings.
6. Check the pH and the TSS.
7. Fill into fruit jelly forms.
8. Let the jelly set at ambient temperature for 24 hours before removing from the moulds, and then roll the jellies into sugar crystals before packing.

Aglupectin HS-SB3 is a high methoxyl slow set pectin (E440i) standardized by addition of dipotassium tartrate (E336ii), sodium citrate (E331ii) and dextrose.

