



# Grained Gummy

With Rousselot® 150 PS

For several years, through its expertise and the outstanding properties of its products, Rousselot has been the indisputable partner in all the area of the confectionery industry.

Rousselot 150 PS is the golden standard for the manufacture of grained gummies.

## Recipe (for 100kg of finished product)

<b>(a) Rousselot® 150 PS</b>	<b>6.2 kg</b>
Water	10.3 kg
<b>(b) Sugar (sucrose)</b>	<b>62 kg</b>
Glucose syrup 40 DE	20.6 kg
Water	18.6 kg
<b>(c) Citric acid (50% solution)</b>	<b>2 kg</b>
<b>(d) Flavor and color</b>	<b>q.s.</b>

## Nutritional facts for 100g of product

Energy	338 kcal 1437 kJ
Fat	0 g
of which – saturates	0 g
Carbohydrate	79 g
of which – sugars	68 g
Protein	5.5 g
Salt	0 g

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## Process

- Dissolve the gelatin in hot water (80-90° C).
- Boil (b) to 113° C. Cool down to 100° C and add the gelatin solution.
- Add (c) and (d).
- Deposit immediately in dry molding starch at a temperature of: 70-80°C. TSS when depositing: 77-78° Brix
- Stove for 48 to 72 hrs at 40 to 50°C (until desired texture).
- After removal from the molding starch, the articles are oiled.
- Final moisture content: 15%

*Formulation complies with EU regulations. Always consult the local requirements regarding labelling outside EU.*

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Reaching Further Together

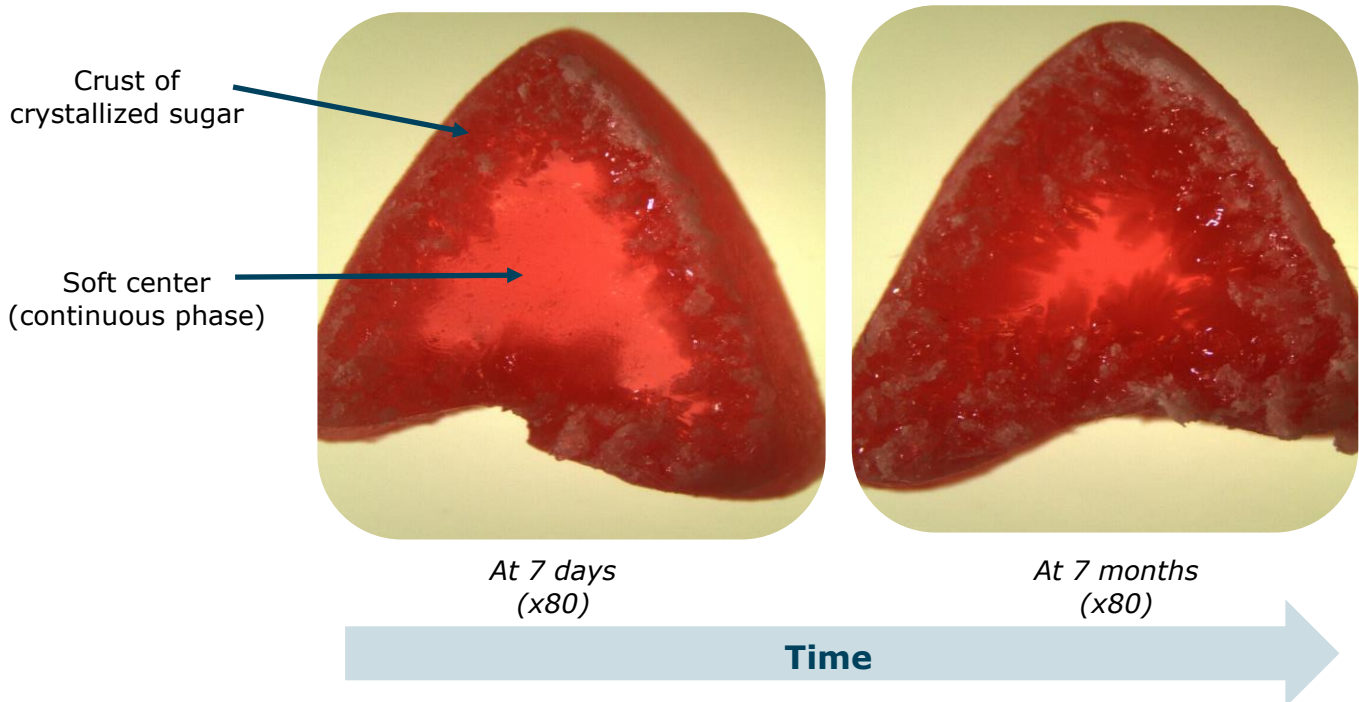


**Rousselot**

**DARLING**  
INGREDIENTS

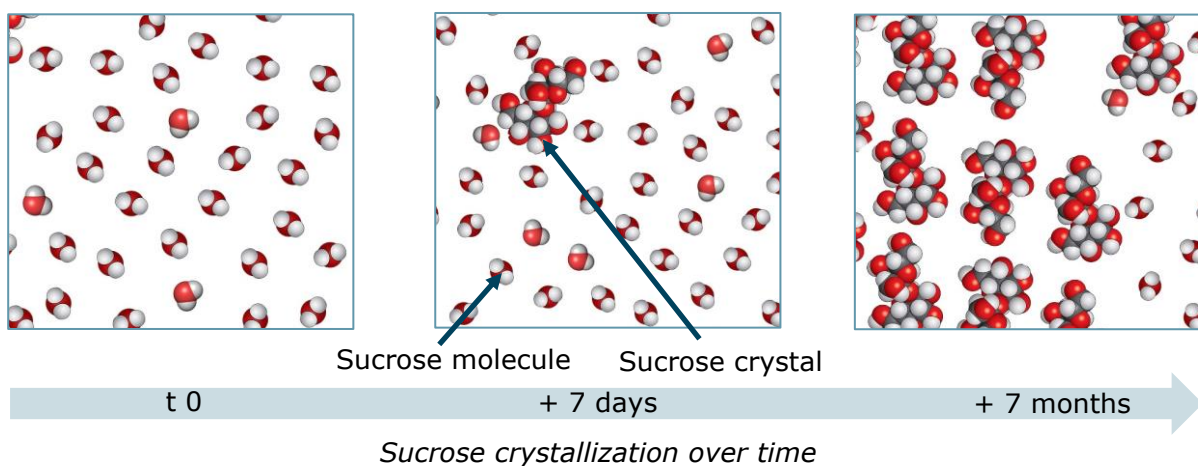
## Impact of sugar composition in gummy confectionery

### ❖ What microscopy analysis reveals



Gummy mass is saturated in sucrose → double texture: crusty & soft

### ❖ How does it work



Saturated sucrose solution

→ sucrose molecules assemble back in crystals from continuous phase