



Tof'Gums™

With Rousselot® 60-125 PS

The Tof'Gums are the first gummies with a toffee flavor. This new type of gummies created by Rousselot meets consumer demand for new flavors. It is easier to taste than a classic toffee as it melts in the mouth. It has 20% less fat than a butter toffee and contains no artificial flavor and color.

Recipe (for 100kg of finished product)

(a) Rousselot® 60-125 PS	7.2 kg
Water	21 kg
(b) Sugar (sucrose)	27.7 kg
Glucose syrup 60 DE	37.6 kg
Sweet whole concentrated milk	13.4 kg
Hydrogenated coconut oil	4.8 kg
Water	8.6 kg
(c) Butter	4.8 kg
Salt	0.83 kg

Process

- Solubilize (a) the gelatin in hot water at 60-80°C
- Boil (b) sugar, glucose syrup, sweet concentrated milk, hydrogenated oil, up to 126°C under stirring.
- Cool down (b) to 110°C, add (c) butter and salt, and (a) gelatin solution.
- Homogenize the mass at a high speed until a homogenous brown smooth solution is obtained.
- Deposit in molding starch and store 24h at 20°C
- De-starch and oil the gummies.
- Final moisture content: 16%

Contains allergens: milk

*Formulation complies with EU regulations. Always consult the local requirements regarding labelling outside EU.
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Nutritional facts for 100g of product

Energy	379 kcal 1597 kJ
Fat	9.9 g
of which – saturates	7.7 g
Carbohydrate	65 g
of which – sugars	58 g
Protein	7.4 g
Salt	0.85 g

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Reaching Further Together



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DARLING
INGREDIENTS