



# Pectin Gummies - Pineapple Ginger

Made with real fruit



## CHAUCER PRODUCTS USED

FD GINGER POWDER  
FD PINEAPPLE POWDER

## BENEFITS

- ✓ Flavorful, plant-based snack
- ✓ Flavor and Color sourced from REAL FRUIT
- ✓ FD Fruits provide natural source of antioxidants and vitamins
- ✓ Pectin based for vegan diets
- ✓ Natural ingredients

## FINAL PROCESS

### FORMULA

- 548g Cooked Candy Base
- 18g Citric Acid (50% Solution)
- 2.5g Chaucer FD Ginger Powder
- 7.9g Chaucer FD Pineapple Powder
- 26g Ascorbic Acid (23% Solution)
- 2g Pineapple Natural Flavor

### PROCESS (Intermediate Processes on the back)

- 1 Dissolve dry acid in water to make target solution concentration (citric = 50%, Ascorbic = 23%)
- 2 Blend fruit powders with acid(s) and flavor until smooth
- 3 Quickly and thoroughly mix together with hot candy base. Keep HOT
- 4 Deposit immediately

### Curing & Finishing

- 1 Cure in starch molds or silicone molds for 24 hours at 70-80 degrees F.
- 2 Remove from molds (blow off starch if using starch molds)
- 3 Lightly coat with non stick polish (Capol)





# Pectin Gummies

## FORMULATION PROCESS

### HYDRATION BATCH

#### FORMULA

- 409g Water (180F+)
- 37g Slow Set Pectin

#### PROCESS

1. Mix pectin into water using shear

Mixer speed: High

Mix Time: 10 minutes

Max hold time: (estimate 60 min)

Yield estimate: enough for 3 lab batches assuming 10% scrap

### MAIN BATCH

#### FORMULA

- 4.73g Trisodium Citrate
- 300g Organic Tapioca Syrup
- 190g Organic Sugar
- 50g Water
- 144g Hydration Batch

#### PROCESS

1. Mix sugar, syrup, sodium citrate, and water together in a pot
2. Cook to 226F
3. Add Hydration batch (hydrated pectin)
4. Bring back to 222F

