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Gummy Candy, whipped using Classic CS 501 pectin

Recipe:

Classic CS 501 Pectin	6 g
Sodium Citrate	2 g
Sugar	310 g
Glucose syrup 80% SS, approx. 40 DE	480 g
Water I	200 g
Water II	120 g
Gelatin 240 bloom	60 g
Citric acid 50 % to adjust pH-value	approx. 10 ml
Colour, flavour as required	

Input:	approx. 1200 g
Output:	approx. 1000 g
SS:	76 %
pH-Value:	3.2 - 3.3

Method:

- A. Soak gelatin in water II, then dissolve in water bath.
- B. Mix pectin with 100 g sugar from total amount.
- C. Mix 'B' into water I. Bring to the boil and cook to dissolve pectin.
- D. Add rest amount of sugar and the glucose syrup, and then cook to 83 % solids.
- E. Add gelatin (85°C) to hot mix 'E'.
- F. Add colour and flavour, cool to approx. 70°C.
- G. Use Hansa Mixer, add acid there, and whip to 75% overrun.
- H. Deposit into starch molds at approx. 65°C.
- I. De-mold when firm enough to handle.
- J. Dry to 80% solids (e.g. for 1-2 days @ 35°C, 30% RH).
- K. Coat with anti-stick oil.

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