



PEELABLE CANDY APPLE & CARAMEL GUMMY

SWE11425.009

Version: 1

Formula	%
SOUR CANDY APPLE GUMMY, SWE11125.010	50.000
SALTED CARAMEL PEELABLE GUMMY, SWE11525.001	50.000
Total	100.000

Procedure

1. Mix in color and flavor to the melted gummy base.
2. Deposit gummy base from above into starch molds. Let sit overnight
3. Remove from starch molds and let cure for 24-48 hours.
4. Coat with 0.05% of release agent.

SOUR CANDY APPLE GUMMY, SWE11125.010

Formula	%
PECTIN-STABILIZED GELATIN GUMMY BASE, SWE22520.002	96.050
MALIC ACID (50% SOLUTION)	2.000
CITRIC ACID, 50% SOLUTION	1.500
APPLE, CANDY GREEN TYPE FLAVOR, N&A, 3.60295	0.350
COLOR, GRASS GREEN, DECOPAC	0.100
Total	100.000

Procedure

1. Combine gelatin with cold water (B) and cover, set aside for 1 hour.
2. Combine pectin with Sugar (A).
3. Heat water (A) to 180°F and blend in pectin mixture under high shear. The mixture should be completely dissolved and free of lumps.
4. In a pot, heat corn syrup and sugar to 180°F. Add hot pectin mixture. Cook to 80°Brix measured on refractometer or 228 - 230°F.
5. Set mixture aside to cool to 200°F and hold. Meanwhile, melt the gelatin in a hot water bath until completely dissolved.
6. Stir gelatin into hot sugar mixture gently, minimizing incorporation of air, skim off any bubbles or skin on top. Portion for later use if desired.
7. Add flavor and color.
8. Add acid and deposit into molds with a preheated confectionery funnel, keeping the mixture between 195 - 200°F.
9. If using starch, dust tops with starch and let mixture cure for 4 - 24 hours depending on desired firmness.
10. Remove from mold and polish with 0.05% of release agent Capol 480C or steam and sugar sand.

3,000 grams makes 5/6 ct 16 oz deli containers

SALTED CARAMEL PEELABLE GUMMY, SWE11525.001

Formula	%
PEELABLE PECTIN-STABILIZED GELATIN GUMMY BASE, SWE22520.002	99.200

Printed: Friday, April 25, 2025, 10:17:07 AM

This is a draft directional formulation and/or nutritional fact chart or ingredient statement which may not contain all listed ingredients and is not intended for use in the sale of the end finished product. Bell's lab tests flavors in applications to understand flavor performance. To make selection of the flavor easier for our customer, we present our flavors in the application of choice. Since the exact conditions under which our application information and products may be used are beyond our control, and flavor recommendations are made without warranty or guarantee, producers should perform their own test to determine suitability for their purposes. Bell shall not be liable for the production of the finished end product, the finished end product label or for any commercialization of the listed formulas.



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CARAMEL, SALTED TYPE FLAVOR, NATURAL (FN-21749), 29.56230	0.400
SALT	0.200
COLOR, EXBERRY SHADE "RUSTIC BROWN", #931804, GNT USA	0.100
COLOR, EXBERRY SHADE "MANGO YELLOW", #450005, GNT USA	0.100
Total	100.000

Procedure

1. Combine gelatin with cold water (B) and cover, set aside for 1 hour.
2. Combine pectin and gum with Sugar (A).
3. Heat water (A) to 180°F and blend in pectin and gum mixture under high shear. The mixture should be completely dissolved and free of lumps.
4. In a pot, heat corn syrup and sugar to 180°F. Add hot pectin mixture. Cook to 80°Brix measured on refractometer or 228 - 230°F.
5. Set mixture aside to cool to 200°F and hold. Meanwhile, melt the gelatin in a hot water bath until completely dissolved.
6. Stir gelatin into hot sugar mixture gently, minimizing incorporation of air, skim off any bubbles or skin on top. Portion for later use if desired.
7. Add flavor and color.
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