



## A versatile temptation – GELITA® Gelatine in confectionery



- Crystal-clear gummy candies
- Perfect foam formation and stability for marshmallows
- Typical texture of fruit chews
- Tailor-made solutions for your product

**GELITA**  
Improving Quality of Life



# Gummy candies

## ! Crystal-clear and delicious: gummy candies with GELITA® Gelatine

Gelatine plays a major role in many candies. The best-known application is gummy candies here, gelatine provides the beloved elastic texture, the unique melting profile and a clear and shiny appearance. Gelatine is also extremely easy to use.

## ! Amazingly simple in production

Unlike other gelling agents, gelatine use does not require any complicated handling conditions, which makes the handling process extremely robust and flexible. Gelatine products melt at moderate temperatures, depending on their water content. Gel formation is thermoreversible. With gummy candies, for example, the melting point is approx. 45°C. Due to water absorption in the mouth, the melting point rapidly decreases to body temperature. This unique melting profile ensures an excellent mouthfeel with intense flavor release. For the consumer, this is one of the enjoyment criteria – but in terms of technology, it is also a characteristic that simplifies handling during production.

## ! GELITA® Gelatine in gummy candy production

- Clear, colorless, transparent gels
- Thermo-reversible gel formation
- Neutral in taste
- Rapid flavor release due to low melting point

Crystal-clear gummy candies.



GELITA® Gelatine in confectionery  
tastes to everyone.



## Wonderfully foamy: marshmallows with GELITA® Gelatine

Ultra-light, foamy marshmallows with that unmistakable melt-in-the-mouth feel are among the best loved candies in the world. Variants of this sweet temptation range from extremely soft and light foam products to thicker, solid foams and even hard, brittle, recrystallized foams, such as meringue. GELITA® Gelatine is so versatile that it can be used for all of these applications. It creates and stabilizes the foam and has a significant influence on the texture of the finished product.

Perfect foam formation for marshmallows.



## Air and gelatine form perfect foam

Most foamed candy products cannot be produced without gelatine – due to its multi-functionality, it is particularly suitable for creating foamy textures: gelatine affects the surface tension of the water, an important requirement for whipping during foam formation. It also supports the creation of a homogeneous bubble structure. This is particularly important for stabilizing the foam by means of gel formation during cooling – creating a uniquely robust and elastic foam.

## GELITA® Gelatine in marshmallow production

- Creates an elastic foam
- Permanently stabilizes the foam
- Facilitates whipping





# Fruit chews

## ! Long-lasting enjoyment: fruit chews with GELITA® Gelatine

Fruit chews are softer than classic candies. In their manufacture, they combine aspects of numerous production methods. They consist of a multi-phase system made up of fat, sugar, water and air. The chewy texture is heavily influenced by the gelatine concentration, aeration and sugar recrystallization.

## ! Excellent emulsifier

In fruit chews, gelatine improves texture and mouth-feel. Whether hard or soft: the concentration and type of gelatine affect the texture of the mixture. The emulsifying capacity of the gelatine enables the homogeneous distribution and stabilization of the fatty phase. This surface activity of the gelatine – with the addition of air – also enables foam formation. Gelatine can also prevent undesirable recrystallization in the fruit chews mixture and supports shape stability.

## ! GELITA® Gelatine in fruit chews production

- Main texturizing agent
- Texture adjustable from soft to hard
- Vital for the long-lasting elastic texture of the product
- Prevents recrystallization
- Steady flavor release during chewing

Every product  
benefits from its  
special gelatine. !

Take advantage of our  
expertise – we would be  
happy to support you!

Long-lasting enjoyment with fruit chews.



Gelatine supports shape stability  
of fruit chews.



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