

H&F Pectin: the optimal completion for gelatin in fruit gummies

Optimized texture solutions for fruit gummies with less gelatin

Fruit gummies are one of the most popular types of confectionery. In the past few years, gummy sweets are increasingly being used as a means for ingesting dietary supplements such as vitamins and minerals. Gelatine is used as the gelling agent in a majority of these colourful creations. The trend for vegetarian food has driven the complete change over to using pectin as a plant-based gelling agent with a healthy image. Additionally, using pectin in combination with gelatine has sensory and technical benefits.

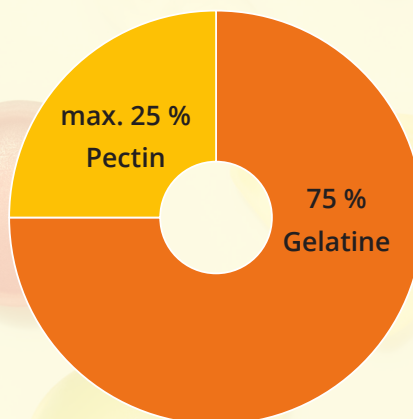
The pectin specialists from Herbstreith & Fox offer more flexibility in the production of fruit gummies. Part of the gelatin can be replaced by Pectin.

The use of pectin leads to plenty of additional benefits and advantages:

Advantages of pectin in fruit gums

- ✓ **Reduced moulding time,** meaning increased throughput
- ✓ **Stabilisation of the confectionery** compared with higher temperatures
- ✓ **Free combination possibilities** between pectin and gelatine
- ✓ **Increased melting temperature**
- ✓ **Increased storage stability**

Combination of pectin with gelatine in confectionery



In fruit gums, a proportion of the gelatine can be replaced by H&F pectin. With the optimized texture of the products, the typical characteristics of gelatine are preserved.

We are glad to advise you on individual product solutions!
Contact: solutions@herbstreith-fox.de



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