

Vegan gum confectionery with pectin & starch

In the production of vegetarian and vegan gum confectionery, the **combination of starch with pectin** offers you an interesting alternative with many advantages over purely starch-based gum confectionery.

- ✓ Shorter moulding time
- ✓ Less stickiness
- ✓ Better flavour release
- ✓ Increased throughput
- ✓ Earlier achievement of product firmness
- ✓ Reduced energy and storage costs



You can save up to **5% starch** and replace it with just **1.1% pectin** without losing any of the essential texture properties.

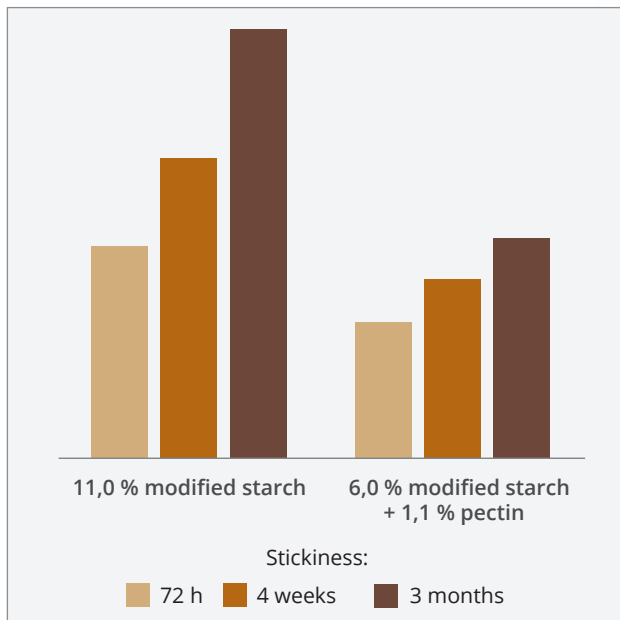


Fig. 1: Influence of storage time on stickiness

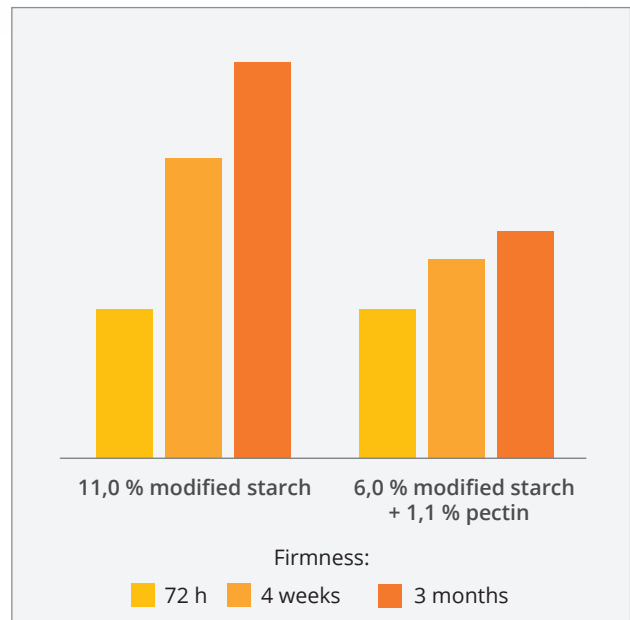


Fig. 2: Influence of storage time on firmness

Decisive advantages are added: the use of pectin leads to a **less sticky texture** (Fig. 1) and the **change in product firmness** over time is significantly reduced (Fig. 2). There are **no significant changes in the process**.

We will be happy to advise you on individual product solutions!

Contact: solutions@herbstreith-fox.de