

High load protein gummies

by using H&F Citrus Pectin Amid CS 025-B

Dietary supplements are a rapidly growing market of which protein products, in particular, are currently very popular. Gummies are an attractive format for consuming dietary supplements. Consequently, protein gummies have become a common product development focus, but they also present significant challenges in terms of texture and stability. As a plant-based gelling agent, it enables the production of stable, heat-resistant gummies with a pleasant mouthfeel, even at high protein levels. With our H&F Pectin, you can achieve up to 20 % protein without compromising quality or flavor. Levels above 30 % are attainable using collagen peptides for pectin-based collagen gummies.

H&F Pectin Amid CS 025-B gels optimally in the pH range of 4.1 – 4.5, whereas conventional confectionery pectins require a lower pH value of 3.2 – 3.5. The higher pH protects acid- and hydrolysis sensitive proteins. High loads of these ingredients could require too much citric acid to overcome their buffering capacity, making the gummies overly sour. Furthermore, H&F Pectin Amid CS 025-B enables the use of more neutral tasting flavors such as chocolate, vanilla or caramel, which are highly popular in well-established high protein categories like protein shakes and protein bars.

Advantages of Citrus Pectin Amid CS 025-B

- Easy to use, plant based gelling system
- Multifunctional buffer system
- No additional buffers required
- For heat-stable gummies (doesn't melt at higher temperatures)



Benefit of a gelation at higher pH levels:

- Enables a higher protein content
- Its lower acidity, allows for a more versatile and broader range of flavor options.

Advantages of protein fortification

- Support for muscle development
- Helps maintain muscle mass during dieting or aging
- Stronger and longer-lasting satiety



Would you like to reduce the sugar content of your products?

Pectin Amid CS 025-B gels optimally, even in combination with sugar substitutes, thereby enabling the production of sugar-reduced or calorie-reduced fruit gummies with optimal stability.

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

Contact: solutions@herbstreith-fox.com