

# PHYWON

## Confectionery Gummy Jelly



### Ingredients:

- A) Sugar  
Glucose Syrup  
Water
- B) Gelatine 200Bloom  
Water
- C) Citric Acid solution  
Colour & Flavour

### Processing Condition:

- 1) Mix A and heat the mass to a temperature between 110 - 120°C
- 2) Mix B and heat the mass to temperature between 75 - 80 °C for 15 minutes
- 3) Cool down A to 100 °C
- 4) Add B, citric acid solution, flavour and colour into A. Continue stirring until a homogeneous mass is formed.
- 5) Deposit the solution onto the cool and dry starch mould.
- 6) After 48 hours, remove the gummy jelly from the starch mould.
- 7) The gummy jelly can be sugar sanded or oiled.