



Low-Sugar* Gummy Candy FORMULATION

*50% reduced



base formulation

This formulation represents PECMATE™ Pectin Enhancer used at 0.35% dry basis (1.75% of 20% solution) applied in gummy candy.

Pectin's Perfect Partner

PECMATE™ Pectin Enhancer makes it easier to work with pectin to achieve true-to-fruit taste and consistent shape in vegan-friendly, gummy candies.

Key Advantages:

- ✓ Prevents pre-gelling during production
- ✓ Holds system in proper pH range, keeping candy mass fluid until desired set time
- ✓ Allows candy to gel properly once acid is added
- ✓ Significantly reduces process variability

Ingredient	Percent (%)
Distilled Water	19.25
EFG White Cane Sugar	9.00
Buffered Pectin- Ceamsa 4420	2.00
Soluble Corn Fiber Powder - T&L Promitor 90B	6.50
Allulose Syrup	22.00
Tapioca or Corn Syrup, 42 DE	37.75
20% PECMATE™ Pectin Enhancer Solution**	1.75
Flavor, Color	1.00
50% Acid Solution (Citric or Malic)	0.75
Total	100.00

** This is a starting formula. The range can be 1.0 – 2.5% of 20% solution depending on specific formulation and processing.

preparation & procedure

STEP 1: INITIAL PREPARATION

- Dry blend buffered pectin and EFG white cane sugar.
NOTE: If original formula includes addition of sodium citrate, then add. **This step is optional;** the function of sodium citrate is not replaced by PECMATE™ at this stage.
- Make a 20% solution of PECMATE™ Pectin Enhancer.**
- Make a 50% solution of acid.

STEP 2: PECTIN HYDRATION

- Heat water in a pot to boiling. Slowly sprinkle in sugar/pectin blend while quickly whisking to ensure proper dispersal.
- Once all of sugar/pectin blend is added, bring back to a boil and boil for 2 minutes to ensure full hydration.

STEP 3: MOTHER SYRUP ADDITION

- Slowly add soluble corn fiber (**powder form**), allulose, and corn (or tapioca) syrup to batch, boil until a final solids of 77-82 brix is reached (final desired brix is dependent on depositing method).
- **Critical Step:** Reduce heat to stop boiling; hold at 180-200°F.

STEP 4: BFCAA ADDITION

- BFCAA: Buffer, Flavor, Color, Actives, Acids. It is very important to **add the buffer solution first and the acid solution last.**
- Add buffer (PECMATE™) solution until well blended, then add flavor and color.
- Quickly mix in acid solution to ensure dispersal, then deposit into molds as quickly as possible.

ORDER OF ADDITION

PECTIN SOLUTION

HEAT WATER TO
180°F AND ADD:
PECTIN
EFG WHITE CANE SUGAR
SODIUM CITRATE

MOTHER SYRUP

HEAT WATER TO
180°F AND ADD:
SOLUBLE CORN FIBER
ALLULOSE
CORN SYRUP

COOK

TEMPERATURE
180-200°F
SOLIDS
77-82 Brix

HOLDING TANK

HOLD TEMP AT
180-200°F AND
ADD, IN ORDER:
PECMATE™
FLAVOR
COLOR
ACTIVE
ACID