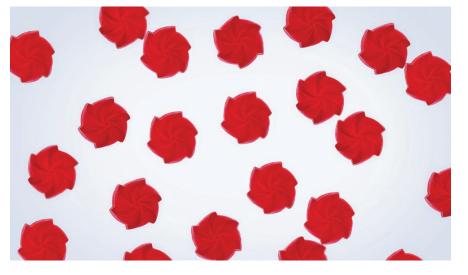
# Gummies with Prebiotic Benefits

Featured Ingredient: Tagatose



#### Method

- Part A 1. Dissolve sodium citrate in cool hydration water.
  - 2. Weigh gelatin and pour water mixture over gelatin.
    - 3. Allow gelatin to hydrate for 60 minutes.
    - Heat the hydrated gelatin to the point of melting (160-180°F). This might best be achieved by placing in a hot box or hot water bath. A microwave can also be used if care is taken to prevent boiling.
- Part B 5. Combine water, tapioca syrups, and tagatose.
  - 6. Cook syrup to 88 brix (approximately 245°F).
- Part C 7. Gently mix gelatin hydration into cooked syrup.
- Part D 8. Blend in 50% citric acid solution, red food color, and strawberry flavor.
  - 9. Take care not to incorporate air when mixing.
  - 10. Deposit gummy slurry into silicone molds. Allow to set for 1 hour.\*
  - 11. Demold gummies and coat with carnauba wax to prevent sticking.
  - 12. Allow gummies to dry to 78-80 brix before packaging.

\*alternately the gummy slurry can be deposited into starch and allowed to dry in starch.

### **Tagatose Overview**

Tagatose is a rare sugar which tastes and performs like sucrose. It is 90% as sweet as sucrose with 60% fewer calories. With a low glycemic index of 3, Tagatose is Ketogenic Certified and does not raise blood glucose levels when consumed on its own. In addition, it does not promote tooth decay and has been shown to have prebiotic effects.



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#### **FROM ASR GROUP**

ASR Group is an industry leader in sweetener solutions, with a full spectrum of conventional, organic, and pharmaceutical sweeteners. Our portfolio includes the leading brands Domino<sup>®</sup>, C&H<sup>®</sup>, and Florida Crystals<sup>®</sup>.





%

14.26

0.19

7.13 **21.57** 

6.19

11.26

50.65

21.61 89.72

-8.87

80.84

80.84

21.57

102.41

1.87

0.19

0.3

104.78

0.19

-4.96

100

Gummies Formula Serving size: 7 Pieces (26g)

Ingredients

Part A Hydration water (cool)

Sodium citrate

Fast set gelatin

Part B Water

Hydrated gelatin

Tapioca syrup 40 DE

Tapioca syrup 60 DE

Cook to 88 brix ~245°

Cooked syrup total

Cooked slurry with gelatin

Red food color (from carrot and black currant)

Natural strawberry flavor

Water loss upon drying

Deposit product

Carnauba wax

Total

Gelatin hydration

Part D 50% citric acid solution

Tagatose

Batch total

Water loss

Part C Cooked syrup