

Gelatin formula

配料表（此为生产配方，实际生产过程可按同比例缩放）:

Ingredient list (this is the production formula, the actual production process can be scaled by the same scale) :

胶液 Gelatin

材料名称 Materials Name		材料编号 No.	配料 KG
温水	Water	GRM-PW01	28.3
明胶（冻力 220℃）	Gelatin	MJ	10.1

糖液 Candy syrup

材料名称 Materials Name		材料编号 No.	配料 KG
水	Water	GRM-PW01	8.4
白砂糖	Sugar	GRM-SW03	28
葡萄糖浆	Malt syrup	GRM-SW07	28.1
柠檬酸	Citric acid	NMS	0.6
热水（配酸液）	Water	RS	0.4
柠檬酸钠	Citrate sodium	NMSN	0.01
色素	Color	SS	In moderation
香精	Flavor	XJ	0.2

释义:

胶液中的温水是指约 70° 的水。

糖液中的热水是指约 90° 的水。

糖液中的葡萄糖液浓度约为 82%、DE 值约为 42。

糖液中的柠檬酸为一水柠檬酸。

备注:

A*色素的用量还要符合具体销售地区的法规。

B*若成品需要酸度加大，则增加糖液料中柠檬酸 0.1kg。

C*若需要延长产品保质期，在配方中加 0.7kg 甘油（Sorbitol）。

Definition:

Warm water in the glue solution is about 60 °-70 ° of the water.

Hot water in the sugar solution is about 90 ° of the water.

The concentration of glucose in the sugar solution was about 82%, and the DE value was about 42.

The citric acid in the sugar solution is one water citric acid.

Remark:

1. The amount of pigment should also meet the regulations of specific sales area.
2. If the finished product requires an increase of acidity, it will increase the citric acid 0.1kg in the sugar solution.
3. If you need to extend the shelf life of the product, add 0.7kg of glycerol (Sorbitol) to the formula.

果胶软糖配方 M1 Pectin candy recipes

A 料 A material

材料名称 Material Name		重量（千克） Weight (kg)
水	Water	38
白砂糖	Sugar	6
柠檬酸钠	Sodium citrate	0.5
柠檬酸	Citric acid	0.46
果胶（冻力 150℃）	Pectin (gel strength 150 °C)	1.7

B 料 B material

材料名称 Material Name		重量（千克） Weight (kg)
水	Water	15
白砂糖	Sugar	46.4
84 %葡萄糖浆	84% glucose syrup	30
柠檬酸	Citric acid	0.37
苹果酸	Malic acid	0.2
色素	Pigment	Appropriate amount
香精	Flavor	0.2% total

1. 溶糖工序：The process of dissolving sugar:

A.加酸：先将 A 料中的水放在锅中加热到 70℃左右，放入 A 料中的柠檬酸和柠檬酸钠，搅拌均匀。A. add acid: A **material** of the water on the first pot is heated to about 70 °C, into citric acid and sodium citrate A **material** and mix well.

B.融化果胶：先将 A 料中的白砂糖和 A 料中的果胶充分的均匀混合，倒入锅中，充分搅拌，直至果胶全部融化为止。

B. melt pectin: First full uniform mixing pectin A material of white sugar and A material and into the pot, stir until all melted until pectin

C.加入白砂糖：待锅中糖液沸腾时，将 B 料中的白砂糖放入锅中，充分搅拌，直至白砂糖全部融化,将葡萄糖浆倒入锅中，继续熬煮。C. add white sugar: sugar pot until boiling when the B material of white sugar into the pot, stir until all melted sugar, glucose syrup into the pot and continue boiling.

2. 熬煮工序：所有物料熬煮至 108℃后，停止加热。

boiling process: after all materials boiling down to 108 °C, stop heating.

3. 调和工序：reconcile process:

a. 按要求添加香精，色素 a. Required to add flavor, color

b. 添加 B 料酸溶液， b. Add B material acid solution,

c.入浇注机浇注 Pouring into the depositor