

# Gummi Drops Candy



## BENEFITS OF USING U.S. DAIRY

### Whey Protein Concentrate 80

- Aids in emulsification
- Helps prevent moisture loss
- Provides a clean, neutral taste that is well-suited to fruit flavors
- Enhances overall nutritional profile

## INGREDIENTS

	Usage Levels (%)
Corn syrup 62 DE	39.19
Water-1	23.31
Granulated sugar-2	18.33
<b>40.0% whey protein solution, WPC 80 (hydrate overnight)</b>	<b>5.30</b>
Water-2	5.30
Granulated sugar-1	4.23
Glycerol	1.91
Satiagel PG 500 gum blend	1.16
<b>Milk Calcium</b>	<b>0.85</b>
Trisodium citrate	0.21
Kiwi flavor	0.21
Green color, (FD&C Blue #1 & FD&C Yellow #5)	As needed
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

### U.S. Label

Nutrition Facts	
Serving Size (40g)	
Servings Per Container	
Amount Per Serving	
<b>Calories 100</b>	Calories from Fat 0
% Daily Value*	
<b>Total Fat 0g</b>	<b>0%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>1%</b>
<b>Sodium 30mg</b>	<b>1%</b>
<b>Total Carbohydrate 25g</b>	<b>8%</b>
Dietary Fiber 0g	1%
Sugars 19g	
<b>Protein 1g</b>	
Vitamin A 0%	Vitamin C 0%
Calcium 10%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories:	2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

### Per 100g

<b>Calories</b>	256kcal
<b>Total Fat</b>	0g
Saturated Fat	0g
Trans Fat	0g
<b>Cholesterol</b>	5mg
<b>Total Carbohydrates</b>	63g
Dietary Fiber	1g
Sugars	48g
<b>Protein</b>	2g
Calcium	255mg
Magnesium	19mg
Phosphorus	124mg
Potassium	76mg
Sodium	78mg
Iron	0mg
Vitamin A	6IU
Vitamin C	0mg

## PREPARATION

1. Mix gum blend and sugar-1 together and disperse in water-1 176°F (80°C) while stirring. Hold at 176°F (80°C) for 10 minutes, stirring periodically.
2. Mix granulated sugar-2, milk calcium, corn syrup, trisodium citrate, glycerol and water-2 in a copper bowl and begin heating.
3. When the temperature reaches about 86°F (30°C) and the sugars are mixed together, stir in the WPC-80 solution.
4. When the syrup mixture reaches 176°F (80°C), stir in the gum blend solution.
5. Continue heating the sugar mixture until a total soluble solids of 75 Brix, approximately 212°F (100°C), is obtained. Remove from the heat, and add flavor and color, stirring until well mixed.
6. Deposit immediately in cool, dry starch.
7. Store starch trays overnight at room temperature.
8. After removal from starch, either oil or sugar-sand candies.

Rely on the dynamic lineup of U.S. Dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org), including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2016 U.S. Dairy Export Council.