

Gummi Drops Candy



INGREDIENTS

	Usage Levels (%)
Corn syrup, 62 DE	37.08
Sugar, granulated (2)	26.68
Water (1)	19.27
Water (2)	11.12
Whey protein concentrate, 80% protein (WPC 80) (40% solution, hydrated overnight)	5.56
Sugar, granulated (1)	0.22
Glycerol	0.07
Satiagel PG 500 gum blend	
Trisodium C= citrate	
Flavor, kiwi	
Green color (blue #1 & yellow #5)	
Total	100.00

PREPARATION

1. **Add dry gum blend to sugar-1 and mix well. Disperse gum blend/sugar mixture in 80°C (176°F) water (1) with stirring. Hold at 80°C (176°F) for 10 minutes, stirring periodically.**
2. **While gum blend is hydrating, add granulated sugar (2), corn syrup, glycerol, trisodium citrate and water (2) to a copper bowl and begin heating on medium.**
3. **When the sugar/syrup mixture is combined and the temperature reaches about 30°C (86°F), stir in the 80% whey protein concentrate solution.**
4. **Continue heating until the syrup mixture reaches**

BENEFITS OF USING U.S. DAIRY

SMP

- Increases viscosity when heated
- Forms irreversible gels (gelation)
- Helps prevent moisture loss (syneresis)
- Improves yield
- Aids in emulsification
- Assists in uniform dispersion of ingredients
- Enhances overall nutritional profile

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (40g)	
Servings Per Container	
Amount Per Serving	
Calories 90	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 45mg	2%
Total Carbohydrate 22g	7%
Dietary Fiber 0g	0%
Sugars 18g	
Protein 1g	
Vitamin A 0%	Vitamin C 10%
Calcium 0%	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	

80°C (176°F), then stir in the hydrated gum blend solution.

5. **Cook the mixture, stirring constantly, until 75° Brix is obtained (about 100°C or 212°F). Check total soluble solids with a refractometer. Remove mixture from the heat, 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 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. ©2015 U.S. Dairy Export Council.