Gummi Drops Candy

**INGREDIENTS**

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

**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 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.

**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**

<table>
<thead>
<tr>
<th>Serving Size (40g)</th>
<th>Servings Per Container</th>
</tr>
</thead>
<tbody>
<tr>
<td>230g</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>Calories</th>
<th>Calories from Fat</th>
<th>% Daily Value*</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>% Daily Value*</td>
</tr>
<tr>
<td></td>
<td>Calories</td>
<td>Fat 0g</td>
<td>Total Fat 0g</td>
</tr>
<tr>
<td></td>
<td>90</td>
<td>0%</td>
<td>0%</td>
</tr>
<tr>
<td>Total</td>
<td>230g</td>
<td>25g</td>
<td>10%</td>
</tr>
<tr>
<td>Total</td>
<td>230g</td>
<td>25g</td>
<td>10%</td>
</tr>
</tbody>
</table>

- Total Fat: Less than 4g
- Saturated Fat: Less than 0.5g
- Trans Fat: 0g
- Cholesterol: Less than 15mg
- Sodium: Less than 240mg
- Total Carbohydrate: 55g
- Dietary Fiber: 4g
- Sugars: 18g
- Protein: 1g

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

**INGREDIENTS**

- Corn syrup, 62 DE
- Sugar, granulated (2)
- Water (1)
- Water (2)
- Whey protein concentrate, 80% protein (WPC 80) (40% solution, hydrated overnight)
- Sugar, granulated (1)
- Glycerol
- Satiagel PG 500 gum blend
- Trisodium C=citrate
- Flavor, kiwi
- Green color (blue #1 & yellow #5)

**NUTRITIONAL CONTENT**

- Total Calories: 230g
- Total Fat: 25g
- Total Saturated Fat: 0.5g
- Total Trans Fat: 0g
- Total Cholesterol: 15mg
- Sodium: 240mg
- Total Carbohydrate: 55g
- Dietary Fiber: 4g
- Sugars: 18g
- Protein: 1g

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.

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