

# Application Recipe

## Vietnamese Coffee Gummy

### Guilt-free Gummy with Added Fiber for Digestive Health



#### Featured Ingredients

- Beneo Isomalt GS
- Beneo Orafti®HSI
- Hexagon Nutrition Fortivit-CNF-186

#### Key Benefits

No Sugar, High in fiber, Added vitamins for beauty

INGREDIENTS	TEST RECIPE (%)
Maltitol Syrup	27.00
<b>Isomalt GS – BENEEO</b>	9.00
<b>Orafti®HSI - BENEEO</b>	15.00
Water	10.04
Gelatin Mixture	
- Water	11.25
- Gelatin	7.50
Pectin Solution	
- Pectin	0.60
- <b>Isomalt GS – BENEEO</b>	3.00
- Water	12.00
Starch Slurry	
- Cornstarch	1.00
- Water	2.00
Coffee	1.50
Aspartame	0.03
<b>Fortivit-CNF-186 – Hexagon</b>	0.08
Total	100.00
<b>TOTAL</b>	<b>100.00</b>
Flavours	as needed
Colorants	as needed

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### **Procedure**

#### **For Starch Bed**

1. Dry the cornstarch in the oven at 105-110°C for 3hrs.
2. Cool the starch to 35°C.
3. Prepare for moulding.

#### **For the Coffee Layer**

1. Prepare the slurry by mixing cornstarch and water.
2. For the gelatin mixture, mix the gelatin and water. Heat to 60°C and keep it hot.
3. For the pectin solution, blend Isomalt GS and pectin, then heat it until fully dissolved. Keep it hot.
4. Prepare a double boiler set-up.
5. Put the maltitol syrup, Isomalt GS, Orafti® HSI, water, aspartame, and coffee into the double boiler and start cooking.
6. Add the starch slurry and then the pectin solution.
7. Cook the mixture until 80°Bx is attained.
8. Lower the temperature to 60-80°C. Add Fortivit-CNF-186, Flavours, and colorants.
9. Add the gelatin mixture and mix gently.
10. Transfer into the piping bag or jelly depositor.
11. Pour into the starch bed and cover the top layer with starch.
12. Dry for 24-48hrs.
13. Glaze with a bit of oil and pack.

### **Featured Ingredients**

#### **Beneo Isomalt GS**

##### **Nutritional Benefits**

- Half the calories of sugar
- Tooth-friendly
- Low GI
- Low digestible carbohydrates

##### **Technical Benefits**

- Sucrose-like natural sweetness without any aftertaste
- Low hygroscopicity
- High process stable

#### **Beneo Orafti® HSI**

##### **Nutritional Benefits**

- Source of dietary fiber
- Increase intestinal bifidobacterial
- Prebiotic
- Clean label
- Promote healthy weight management
- Promote intestinal function
- Promote healthy gastrointestinal tract
- Promote healthy digestive system
- Aid in digestion

##### **Technical Benefits**

- High Solubility
- Promote fat-like mouthfeel
- Aid in sugar replacement

**Hexagon Nutrition Fortivit-CNF-186**

**Nutritional Benefits**

- *Delivers additional source of vitamins*

***Nutritional Information (Estimated calculation)***

<b>Nutrition Facts</b>		
<b>Portion Size</b>	<b>20 g</b>	
<b>Amount Per Portion</b>	<b>27</b>	
<b>Calories</b>		
	<b>% Daily Value *</b>	
<b>Total Fat</b>	40 g	<b>0 %</b>
Saturated Fat	0 g	<b>0 %</b>
<b>Cholesterol</b>	0 mg	<b>0 %</b>
<b>Sodium</b>	3.3 mg	<b>0 %</b>
<b>Total Carbohydrate</b>	11.0 g	<b>3.7 %</b>
Dietary Fibre	2.8 g	<b>11.2 %</b>
Sugar	0 g	
Added Sugar	0 g	
<b>Protein</b>	1.3 g	<b>2.6 %</b>
Vitamin A, RAE	110.7 mcg	13.8 %
Vitamin C	8.3 mg	13.8 %
Vitamin D	0.69 mcg	13.8 %
Vitamin E	1.38 mg	13.8 %
Vitamin K	11.1 mcg	13.8 %
* Percent Thai Recommended Daily Intake for population over 6 years of age are based on 2,000 kcal diet.		

**Possible Claims**

- Source of Fibre
- Source of Vitamin A, C, D, E & K

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