

PACIFIC HM-100 GUMMY RECIPE and INFORMATION

Usage: 2 - 5% of total batch weight.

A typical recipe starting point is:

59.6% Sugar • 24% Water • 12% Corn Syrup • 4% Pacific HM-100 Gummy Pectin

• .4% Citric Acid

(Sugar for coating)

Target Brix 78 to 84 with a final pH of 3.5

Procedure:

1. Mix citric acid with equal parts water from the recipe and hydrate them under low heat, set aside.
2. Dry mix 1 part pectin with 2 parts sugar from recipe, and set aside.
3. Pre-heat corn syrup to 160°F.
4. Bring remaining water to a boil then slowly add pectin/sugar mixture while stirring. Boil for 1 minute.
5. Once pectin sugar mixture has dissolved, add the pre-heated corn syrup and bring the batch back to a boil.
6. Split the sugar into two parts and gradually add one part at a time allowing the boil to return before adding the second addition.
7. Cook to between 78 - 84 Brix. (Higher Brix = firmer gel)
8. Add flavors and coloring.
9. Add citric acid solution just before you're ready to pour into the slab.
9. Pour quickly.
10. Once cool remove the gummies and let sit for a couple hours then dust them with fine sugar to prevent sticking.

Technical Info:

- The added citric acid in this recipe is used to lower the final PH to 3.5. If you add an ingredient such as flavoring that can change the PH you will need to reduce the citric acid usage.
- Citric acid will lower the PH, if too low (3.2-) you will see rapid setting. If the PH is too high (3.6+) it is likely the gummy will not fully set.
- Increasing the inverted sugar/syrup usage will increase the firmness of the gummy,

