



Vegan Gummies with Nutritional Oil: TICorganic® Ticagel® GC-553

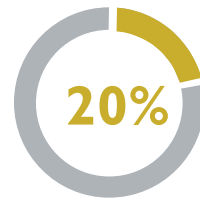
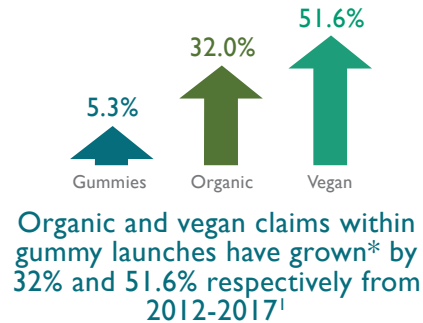
TICorganic Ticagel GC-553 is an organic system to stabilize and control syneresis in gummies fortified with nutritional oils.

This vegan and organic gummy model showcases a 0.5% oil load using coconut oil, but TICorganic Ticagel GC-553 can support oil loads up to 15%, creating an ideal, gelatin-free delivery system for a full spectrum of oils.

TICorganic Ticagel GC-553 allows formulators to easily and efficiently reach the label claim requests that continue to penetrate the market:

- **Organic compliant**
- **Vegan**
- **Suitable for a full spectrum of oils**
- **Halal**
- **Kosher**

Consumer Clean Trends:



Vegan claims in food have grown* by 20% from 2012-2017¹



Gummy launches with added nutritional oils have grown* by 7.2% from 2012-2017¹

¹ Innova Market Insights

* Compounded Annual Growth Rate

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Ingredients	%
Part I	
Water	31.390
TICorganic Ticagel GC-553	1.794
Organic Sugar #1	8.969
Part II	
Tapioca Syrup	40.359
Organic Sugar #2	16.143
Part III	
Liquid Sunflower Lecithin	0.045
Organic Coconut Oil	0.448
Natural Color	0.179
Natural Flavor	0.269
Citric Acid Powder	0.404
Total	100.00
Sour Mix for Sanding	
Organic Sugar	95.000
Citric Acid	5.000
Total	100.00

Procedure:

Part I:

1. Blend TICorganic Ticagel GC-553 and organic sugar #1. While stirring, add to water and mix until lump free. Heat to a boil for 3-5 minutes.

Part II:

2. Pre-heat organic tapioca syrup to 85°C and add to the batch. Mix for 2 minutes.
3. Add organic sugar #2 and mix until fully dissolved.
4. Increase heat to 135°C and cook to a final solids of 76-78°Brix.
5. Cool to 93°C.

Part III:

6. Add organic coconut oil and sunflower lecithin.
7. Add citric acid, color and flavor.
8. Deposit into pre-waxed silicon molds or starch. Keep slurry hot at 93-82°C during depositing.
9. Cure in a cool, dry room for 4-12 hours.
10. If using silicone mold, remove from mold. If using starch mold, remove excess starch with compressed air while tumbling in a pan coater.
11. Apply sanding mix and cure in humidity controlled room, RH 10-20%, 30°C to water activity of 0.65 or lower.