


Stivelse og pectin/andre hydrokolloider i vingummi

<p>Lang beskrivende projekttitel:</p>	<p>Development of a medicated vegan gummy formulation with modified starch that can be produce with reusable silicone molds, while maintaining desirable sensory properties.</p>
<p>Baggrunden for projektet</p>	<p>Gummies and jellies are characterized by a firm structure with a softness and chewiness texture. The traditional shaping technique for gummies is moulding in starch. Basically, the cooked sugar mass is cast into pre-printed starch powder (see the below) and during this step the moulding starch take up water and other water-soluble ingredients from the sugar mass, therefore “water-soluble ingredients” can be found in the next batch. That means a risk of contamination.</p> <p>Medicated and vitamin gummies are a growing trend especially in Canada during the last couple of years. Due to the risk of cross-contamination, starch molds are not desirable for pharmaceutical companies. Furthermore, the additives/vitamins are not heat stable; meaning the sugar mass should be cooled as soon as possible to avoid degradation.</p> 
<p>Problemstillingen i projektet:</p>	<p>It needs to be clarified and documented, if it possible to use a modified starch that can form and firm up very fast e.g. 30 minutes in reusable silicone molds, while maintaining desirable sensory properties and stability during shelf life.</p>
<p>Forventede resultater fra projektstilleren:</p>	<p>Develop a medicated vegan gummy formulation that can be produce with reusable silicone molds, preferably that will set within 30 min.</p> <p>How the vegan gummy reacts after 3 to 6 month’s reg. Sweating, texture, water, content Aw, pH.</p>
<p>Forslag til eksperimentel eftervisning af projektelementer:</p>	<p>Testing three different starches Testing pectin/starch blends Testing carrageenan/starch blends</p> <div style="display: flex; align-items: center;"> <div style="background-color: #76b82a; color: white; padding: 5px; writing-mode: vertical-rl; transform: rotate(180deg); font-weight: bold;">Recipe</div> <ul style="list-style-type: none"> Reusable silicone molds at 5°C Reusable silicone molds at 25°C Reusable silicone molds at 50°C Pre-printed starch powder at 50C </div>
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