

# Applications of Gelco gelatin in confectionery

In the confectionery industry, Gelco gelatin acts as a coating agent, gelling agent, emulsifier, thickener, binder and to prevent crystallization.

Mainly due to its gelation power and thermo-reversibility, gelatin is used in the production of gummies, chewy candies, filled candies and coated comfits.

Gelatin is also capable of holding foam and forming a gel film around air, necessary for making marshmallows and other aerated products.



Application	Bloom	Gelatin uses
Gummies	200 - 225	Give Texture
Extruded Marshmallows	250	Form foam and trap air
Marshmallows deposited	250 - 275	Form foam and trap air
Meringues	150	Form foam and trap air
Chewables	150 - 200	Avoid Syneresis and sugar inversion
Toffies	150	Avoid Syneresis and sugar inversion