

Confections Product Selection Guide

Application	Product	Recommended % Use Level	Primary Benefits/Attributes	Bulletin Number
Gummy Candy	Gelcarin® SA 911 carrageenan	1.3 - 1.7%	<ul style="list-style-type: none"> ■ Short texture ■ Excellent flavor release ■ Short drying time ■ Not sticky ■ Kosher 	CNF-30
	Gelcarin DG 6611	1.3 - 2.1%		
	Gelcarin XP 3490	1.3 - 2.1%		
	Gelcarin XP 3534	2.4 - 2.6%		
Fruit Rolls and Leathers	Gelcarin SA 911	1.2 – 1.7%	<ul style="list-style-type: none"> ■ Quick gelling ■ Decreased stickiness to the teeth ■ Excellent shelf-stability even at elevated temperatures ■ Vegetarian, Kosher, GMO-free 	CNF-49
Marshmallow, Bake Stable	Novagel® GP 2180 cellulose gel	2.0%	<ul style="list-style-type: none"> ■ Bake stable ■ Improve air cell structure ■ Improved texture ■ Kosher 	CNF-10
	+ Gelcarin GP 379	+ 0.5%		
Marshmallow, Filling	Novagel GP 2180	2.0%	<ul style="list-style-type: none"> ■ Produce uniform air cell structure ■ Impart bake stable property ■ Allow up to 25% calorie reduction ■ Kosher 	CNF-19
	+ Gelcarin GP 379	0.5%		
	<i>Or</i> Novagel GP 2180	3.5%		
	+ Avicel-plus® LM 310	7.0%		
Nougat	Novagel GP 2180	0.6%	<ul style="list-style-type: none"> ■ Improves aeration ■ Maintains air cell structure ■ Controls cold flow ■ Kosher 	CNF-33
	<i>Or</i> Avicel-plus LM 310	1.0%		
Caramel, 4% Fat and Fat Free	Novagel RCN 15 cellulose gel + Gelcarin GP 911	1.3 - 2.4% + 0.15 - 0.20%	<ul style="list-style-type: none"> ■ Control flow ■ Impart smooth, creamy mouthfeel ■ Allows for fat reduction ■ Non-sticky texture 	CNF-32
Caramel Candy and Topping	Viscarin® SD 389 carrageenan	0.1%	<ul style="list-style-type: none"> ■ Controls flow ■ Controls oil-off ■ Imparts smooth, creamy texture ■ Non-sticky texture 	CNF-31
Confectionery Fillings, Fruits	Protanal® GP 1155 alginate	1.6 – 1.9%	<ul style="list-style-type: none"> ■ Bake stable ■ Prevents boil-out ■ Pulp-like texture ■ Creamy texture ■ Good flavor release 	CNF-02
	Avicel-plus BK 4430 cellulose gel	1.6 – 3.4%		CNF-03
	Novagel GP 2180	1.0 – 1.5%		CNF-14
	Novagel RCN 15	2.0%		CNF-21
	Avicel-plus AC 815	1.0%		CNF-24
Novagel GP 2180	1.5%			
Restructured Fruit Bits	Protanal XP 3499 alginate	1.3 – 1.7%	<ul style="list-style-type: none"> ■ Outstanding bake stability ■ Excellent freeze-thaw stability ■ Maintains soft texture when frozen 	RSF-01

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