How to Make Hard Gummy Bears

Detail Introduction :

There are a few steps to making these tasty treats, but these are the most important. You will need a few key ingredients. These include Glucose, Sorbitol, Citric Acid, and Gelatin. You will also need to add some water to the mixture. Once all of the ingredients are incorporated, you can begin zapping the syrup in the microwave for 30 seconds at a time. Be sure to stir the mixture between zaps and wait one minute. The syrup will begin to bubble, and tiny air bubbles will rise to the surface.

To make hard gummy bears, begin by making a sugar syrup. This syrup can be made with sorbitol, glucose, or any other sweetener. Stir the mixture until it is warm but not boiling. Do not stir too quickly or it may clump. Before pouring the hot liquid into the gelatin, bloom the gelatin. The gelatin will quickly thicken when it is in contact with hot liquid.

After adding the sugar and gelatin, mix the cooled mixture until it becomes thick and firm. Place the gummy bears in the refrigerator for at least 48 hours. They should then be removed from the mold. Then, place them on a baking sheet lined with wax paper. Allow them to set and firm in the refrigerator for at least 48 hours. You can store them for a week before serving them.

Before you begin, check the proportions of the fruit juice and gelatin. Fresh fruit has a lower sugar and water content than frozen fruit. Pureed berries can be sweetened with honey. Fruit juice is another popular way to make gummy bears. These are easier to make and less chewy than gelatin-based gummies. However, the taste will be less fruity and will likely be less intense than fruit-based ones.

Citric acid

The process of making hard gummy bears is simple. The first step is to prepare a baking sheet or a plate. Then, pour the mixture into the baking sheet. To make hard gummy bears, you can also sprinkle them with powdered sugar or granulated sugar. Just make sure that you do not overdo it. A couple of minutes is sufficient.

When making gummy bears, you should cook the sugar until it reaches a temperature of 220-240degF. Any sugar that exceeds that temperature will produce a hard candy texture, while a sugar that is under 220degF will result in a pate de fruit texture. The higher the sugar temperature, the stiffer the gummy will be. Citric acid is added at the very last stage of the process.

Malic acid is a more effective antioxidant than citric acid. It is more effective at buffering the effects of sucrose and the acid hydrolysis of gelling agents. This combination is also complementary to malic acid. It helps extend the shelf life of hard gummy bears while minimizing changes in the sugar content of the candy. Because of these advantages, malic acid from Bartek can help manufacturers improve their products. They can also create more cost-efficient packaging alternatives for chewy candies.