

## Savage Bros

This recipe features our most popular cooker-mixer, FireMixer-14 (FM-14) equipment.

The FireMixer-14 is a high-precision and automatic tabletop confectionery cooker-mixer. As Savage Bros developed this product with the artisan confectioners and entrepreneurs in mind, the FireMixer-14 has built-in features that make it fast and easy to operate, monitor, and control production.

## INGREDIENTS

1.25 lbs gelatin (250 Bloom)

2.25 lbs water #1

5.5 lbs sugar

6.36 lbs corn syrup

2 lbs water #2

1 oz flavor as selected

0.4 oz color as selected

3 oz citric acid 1:1 solution/water



## Gummies 16 lb Batch



## DIRECTIONS

1. Dump gelatin into water #1 and mix thoroughly. Allow to stand for 30 minutes to hydrate.
2. Place the water #2 in the cooker and add sugar. Bring to boil to dissolve the sugar and then add the corn syrup.
3. Boil to 231° to 233° Fahrenheit, then turn off the heat and allow to settle.
4. Mix in the hydrated gelatin, followed by the color and flavor.
5. Heat again gently to clarify the batch.
6. Mix in the citric acid gently, to minimize inclusion of air bubbles.
7. Cool down the product from 233° to 220° Fahrenheit to pour into the universal hopper to the mold.
8. Work temperature on the universal depositor is 200° to 230° Fahrenheit.

\*Mix flavor-color together

\*Mix water and citric acid

\*Spray the molds with oil before depositing

\*Before demolding the candies, spray with oil the back of the molds

\*Cooling time is around 2 hours at room temperature 68° Fahrenheit, 50% Humidity

## CHECK OUT

FireMixer-14 Equipment Details at <https://bit.ly/3LrWuf4>