GELATIN WORK INSTRUCTIONS



PREPARATION

- 1. Before making your first batch, <u>click here</u> or view the gelatin resources on our website to watch our gelatin video series.
- 2. Use the formula calculator to determine the exact weight of Melt-to-Make™ Gelatin Gummy pucks and additive you will need to make your batch of gummies.
- 3. Print the batch formula.
- Prepare supplies and utensils based on batch size.
 We recommend a batch size over 2 kg if you are planning to use a heated depositor.
- 5. Prepare enough molds for the batch.*
- 6. If using a depositor preheat your hopper and nozzles to 160° F.

*Preparing Your Molds

If you are planning on finishing the gummies with sanding sugar, you can give your molds a light spray with vegetable oil to help expedite the popping process. If you are planning on finishing your gummies with wax, you may choose not to spray your molds since the oil droplets will leave small indentations in the finished gummy.

WEIGH OUT INGREDIENTS

- 1. Refer to your printed batch formula.
- Weigh out your pucks and extracts using a lab grade calibrated scale that has an accuracy of at least a 10th of a gram (0.0 g). See our video "How to Weigh your Ingredients" for tips on how to weigh different types of additives. If working with distillate, consider using the reverse weigh method.***

**Reverse Weigh Method

The reverse way method is when you place your container on a scale and then tare the scale so it reads zero. You then slowly add the product and continue to check the scale reading until you reach the target weight in negative numbers.





MELTING & HOMOGENIZING

- 1. Add the Melt-to-Make[™] gummy pucks to a double boiler or kettle. Heat until the mixture reaches 66-71° C (150-160° F) and all the pucks are fully melted. You do not want to exceed 77° C (170° F) due to degradation.*
- 2. Once all the Melt-to-Make[™] pucks are melted, add your additives directly into the batch.
- 3. Whisk your additives into the melted gummy mixture for a full 5 minutes keeping the temperature between 66-71° C (150-160° F). Make sure to whisk consistently, but not so vigorously that you create an excessive amount of foam in the mixture.
- 4. If using the Unflavored Melt-to-Make™ Gelatin Mix, add in colors and flavors and mix well.
- 5. If you are using the hand pouring method, you may want to increase the temperature of the mixture to 77° C (170°F) just before pouring for easier spreading. Just remember not to keep it at that high of a temperature for more than a couple of minutes.

*Warning

If you degrade the gelatin with prolonged excessive heat, your finished gummies won't form a proper gel. They will be sticky and appear wet after sugaring.



POURING & DEPOSITING

- 1. If you are using the hand pouring method pour your gummy mixture into the molds using a cake dispenser or measuring cup and use a dough/pastry scraper to level.
- 2. If you are depositing your gummies, follow the depositing machines manufacturing instructions.
- 3. Let the gummies cure for 2-3 hours uncovered. If the gummies feel ready, you can pop them at this time, or you can continue to let them firm up. Gelatin gummies will continue to get firmer for 24 hours. If you decide to let them sit longer, you may want to consider covering your gummies or flipping the molds onto the tray to prevent the exposed side of the gummies from drying out.







POPPING & DRYING

SANDING SUGAR METHOD

- 1. Fill bowl with Melt-to-Make™ Sanding Sugar.
- 2. Pop gummies and toss in the sanding sugar.
- 3. Spread sugared gummies onto a sheet pan in a single layer.
- 4. Dry gummies in a drying room (35% RH) for 3-9 hrs until the desired consistency is reached. The use of a water activity meter is ideal if one wishes to properly and thoroughly dry their gummies . Final water activity should be 0.65 -
- To download our dry schedule recommendations, <u>click here</u>
 or view our drying guide found on the resources section
 of our website.

WAX METHOD

- 1. Spray the top of each filled gummy mold with an anti-stick agent. Also spray the inside of a metal bowl, be sure to cover all surfaces. Record the weight of the sprayed bowl or tare the bowl.
- 2. Pop gummies into the sprayed bowl.
- 3. Collect at least 1-2 kg of gummy in a bowl, record the weight of the gummies.
- 4. Add 0.15% (of the gummy weight) of the wax coating to the gummies. To calculate how much wax you need, <u>click here</u> or view the Downloadable Calculators found on the resources section of our website.
- 5. Toss the gummies for 5 minutes with your hand to coat gummies evenly with the wax or use a panning machine.
- 6. Spread the coated gummies onto a tray in a single layer.
- 7. Let gummies dry in your drying room (35% RH) for 3-5 hrs until the desired consistency is reached. Final water activity should be 0.65 0.67.
- 8. To download our dry schedule recommendations <u>click here</u>, or view our drying guide found on the resources section of our website.









