

Strawberry Bubble Gum with Lactose



INGREDIENTS


	Usage Levels (%)
Sugar, powdered, 6X	36.8
Gum base	25.5
Lactose	10.0-25.0
Corn syrup, 43/42 DE	9.0
Flavor, N&A	1.0
Glycerin (99.6%)	2.0
Citric acid, powdered	0.7
Color, red #40 lake	Trace
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	340kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	96g
Dietary Fiber	23g
Sugars	63g
Protein	1g
Calcium	20mg
Magnesium	1mg
Phosphorus	0mg
Potassium	330mg
Sodium	120mg
Iron	0mg
Vitamin A	0IU
Vitamin C	0mg

PREPARATION

1. **Warm the gum base and 1/3 of the glycerin in a Z-blade mixer to 54-60°C**
2. **(130-140°F), for about 7 minutes. Mix 3 minutes.**
3. **Screen the powders through a 20-mesh screen.**
4. **Add 1/3 of the corn syrup slowly and alternate with 1/3 of the dry ingredients.**
5. **After 5 minutes, stop the mixer and scrape the sides and the mixer blades.**
6. **Add another 1/3 of the corn syrup and dry ingredients and mix for 3 minutes.**
7. **Stop the mixer and scrape down the sides and the mixer blades.**
8. **Add the balance of the corn syrup and dry ingredients along with another 1/3 of the glycerin and mix for 2 minutes.**
9. **Stop the mixer and scrape the sides and the blades of the mixer. Mix for 10 minutes.**
10. **Add the remaining glycerin. Mix for 3-4 minutes and add the flavor and color. Mix 1-2 minutes. The product temperature should be between 43-49°C (109-120°F).**
11. **Form the chewing gum with a rolling pin and 0.6 cm (1/4") shim aluminum rod and score lines using a rolling knife.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Knechtel Laboratories. ©2014 U.S. Dairy Export Council.