

2 minutes application break

Wine gums

Facts

Origin United Kingdom
Dates back Late 19th century
Ingredients Sugar, corn syrup, gelatin, and flavorings

Chewy candy

MixSing Process



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

The origins of wine gums can be traced back to the late 19th century in the United Kingdom, where the Maynards candy company first produced them. The company claimed that the candies were made with wine and marketed them as a more adult alternative to other types of candy.

Making wine gums is similar to gummy candies but with wine or wine flavouring. Wine gums combine sugar, corn syrup, and gelatine with fruit juice and wine and then shape the mixture into small, chewy candies. The candies are then dusted with a coating of corn starch to prevent sticking and give them a smooth texture.

Wine gums come in various flavours, such as raspberry, blackcurrant, orange and lime. The candies are typically sold in multiple colours, each corresponding to a different taste. Wine gums are also known for their unique texture, with a chewy exterior and a soft centre.

Wine gums are a popular candy enjoyed by people of all ages. They are often enjoyed as a sweet treat or a way to satisfy a sweet tooth.

The popularity of wine gums has spread worldwide, and they can be found in many different cuisines. They are commonly

found in Europe, North America, and other parts of the world.

Wine gums are also a recipe ingredient in many desserts, such as cakes, cupcakes, and cheesecakes. They are also used as decorations on top of ice cream sundaes or as a topping on pancakes and waffles.