

Product formulation

PH107CG

**SUGARLESS CHEWING-GUM TABLET CENTERS WITH
NEOSORB® P60 W SORBITOL, XYLISORB® 90 XYLITOL,
PEARLITOL® 160C MANNITOL
AND LYCASIN® 80/55 HDS MALTITOL SOLUTION**
Peppermint flavour

FORMULA

	% (by weight)
NEOSORB® P60 W sorbitol	47.45
Gum base, Cafosa Gum SA Barcelona (Spain)	30.00
LYCASIN® 80/55 HDS maltitol solution (85 % DS)	10.00
XYLISORB® 90 xylitol	5.00
PEARLITOL® 160C mannitol	5.00
Mint flavouring: liquid ref 720251 H, Givaudan Roure S.A.	1.50
Menthol powder: Frescofort ref 60470-30, Givaudan Roure S.A	0.50
Mint flavouring: powder ref 610698 H, Givaudan Roure S.A.	0.20
Aspartame	0.20
Glycerol	0.15
Active	qs

METHOD

- Loading Procedure (min) - Z blade kneader at 45°C - 60 kg batch
 - 0 min: Introduce the melted gum base (stoved overnight at 50°C) and half of the NEOSORB® P60 W sorbitol.
 - 3 min: Add the PEARLITOL® 160C mannitol and the XYLISORB® 90 xylitol.
 - 5 min: Add the LYCASIN® 80/55 HDS maltitol solution.
 - 7 min: Add half of the NEOSORB® P60 W sorbitol, aspartame and active.
 - 11 min: Add the glycerol.
 - 12 min: Add the mint flavouring powder and the menthol.
 - 14 min: Add the liquid mint flavouring
 - 16 min: Unload the kneader (gum paste at around 53°C). Divide the gum batch into approx 2 kg loaves. Store them at 20°C-50% RH for around one hour (loaves at around 43°C when reaching the extruder).
- Extrusion (Togum TO-E82)
 - Body of the extruder at 40°C
 - Head of the extruder at 42°C



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- Rolling : 4 pairs rollers - Scoring : 2 pairs rollers (Togum TO-W191)
 - Gum strip dusted with a blend 50/50 talcum/PEARLITOL[®] 160C mannitol
- Conditioning
 - Store the strip of not fully separated tablet centers at around 15°C-50% RH for around 48 hours before coating them.

COMMENT

- The active is added at the propitious moments as a function of its physical and chemical properties.