



Stabilizers Confectionery

Blendhub commercializes a wide range of stabilizers for various confectionery applications.

Our expertise and powder blending capabilities with hydrocolloids like pectins has been designed to meet the requirements of the industry in terms of quality, texture, flavour, thermal stability and cost.

Jelly Type Gummies
Fruit-Flavored Jellies
Acidic Candies (not mint)
Chewable Candies
Marshmallows
Starch Jellies

**The flexibility and efficiency you need to design, produce
and deliver powder based food anywhere in the world.**



We are experts in:

- ▶ Jelly-Type Gummies
- ▶ Fruit-Flavored Jellies
- ▶ Acidic Candies (Non-Mint)
- ▶ Chewable Candies
- ▶ Marshmallows
- ▶ Starch Jellies

Functional Benefits:

- ▶ Clean mouthfeel
- ▶ Controlled stickiness
- ▶ Smooth flavor release
- ▶ No aftertaste or smell
- ▶ Doesn't mask delicate flavors
- ▶ Excellent stability at pH 3.3 - 4.5
- ▶ Texture preserved with sugar reduction
- ▶ Clean label
- ▶ Thermal stability for storage at high temperatures
- ▶ Resistant to high temperatures, even at low doses
- ▶ Cost reduction



**Wide range of hydrocolloid blends for all applications,
textures, and production processes**

Natural ingredients in line with market trends

- ▶ Clean label
- ▶ Gelatine free
- ▶ Organic version
- ▶ Gluten free
- ▶ Sugar reduction
- ▶ No preservatives
- ▶ Vegan/Vegetarian
- ▶ Kosher / Halal
- ▶ Lactose free

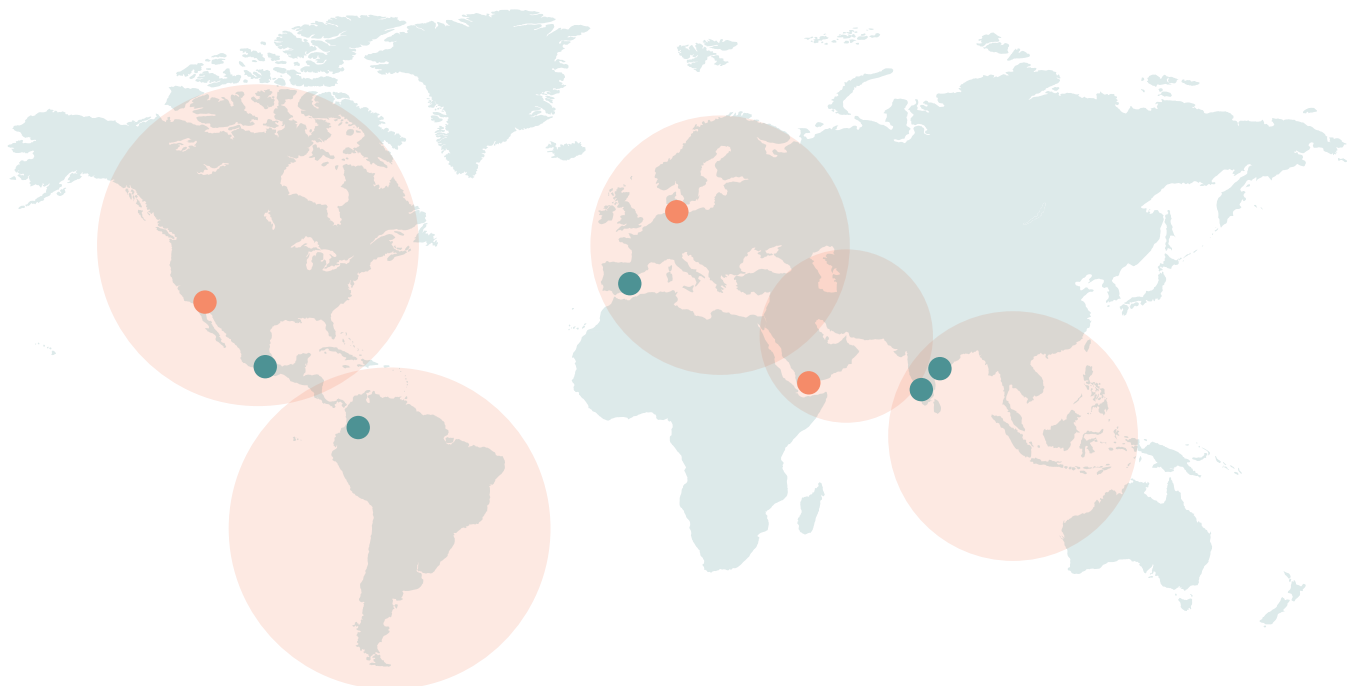
Functional Benefits Confectionery

STABILIZER	OPTIMAL pH	DOSE	TEXTURE
PREMIGUM XFG based on HM pectin (with or without buffering salts)	3.2 – 3.6	1.5 – 3%	Coherent Jelly
PREMIGUM XFG based on LM pectin (with or without buffering salts)	3.8 – 4.5	1.5 – 3%	Coherent Jelly
PREMIGUM XFG based on carrageenan	4.0 – 5.0	1.5 – 2.5%	Elastic to firm
PREMIGUM XFG based on gellan gum	4.0 – 5.0	0,5%	Firm, pasty



A proven Food-as-a-Service model helping anyone from idea to market launch in less than 3 months

On a global network of identical food production hubs



Portable Powder Blending

The PPB is the core of a production hub. Designed to fit into a 40ft container for efficient transport and deployment. It can be operative anywhere in the world in 6–8 weeks and can yearly blend and pack up to 2000 MT/8 hours shift.



Highest quality standards

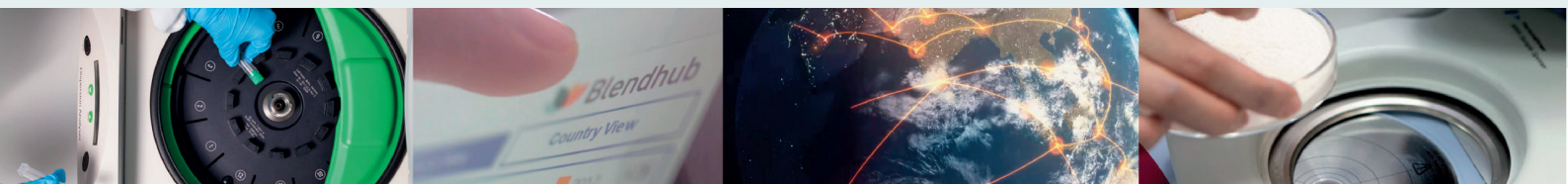
All network hubs are FSSC 22000 approved and operate FDA, Kosher, Halal and other certifications including digitized food quality standard by ChemoMetric Brain.

Formulation and ReFormulation

We develop and adapt any food recipe to local taste, texture and nutritional requirements in close collaboration with our customers while optimising global supply chains

An industrial replication model

From MES, SCADA and Digital Twins connected to digitised ingredients input, continuous blending control and guaranteed final blended product homogeneity.



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