Study on the relationships between gum and texture in the functional softy candy

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ABSTRACT

The application of organic jelly, which is made by Agar-Agar and Pectin and Gelatin, has become the most popular product in the market. the products in the market include gummy candy, spun sugar, Pure in jelly, winy Confectionery , France jelly and etc. The methods of individual using three gel have a lot of research, so we do not discuss about this topic. However, the more new gel producing, the more complex gel complexity variation. Furthermore, The change of consumption in the market is trend to the new jelly which is for health and emphasizes the organic. For the reason, the new organic food such as the organic jelly are producing . Therefore, the develop and research of the new special organic food can discover the evolution. And we can develop by the hundreds of various characteristic jelly with the mix gel to deal with physical variation after adding the organic materials and sugar for the purpose of health. In this propose, we discuss the structure, physical, chemical of those two gel, which are Pectin and Gelatin, and make a search for the application in jelly. And we discuss the detail of the difference of those two gum and combine konjac in the flow chart. According to addition the different quantity of konjac ,which are 0.5 g, 1 g, 1.5 g and 2 g, to measure dissolve temperature and the variation of material of the production.

Keywords : functional ; softy candy ; gum

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