



# BIG BATCH GUMMY FORMULA

Makes: 1000  
gummies (approx.  
3 g each)

Cook Time:  
30 mins

Setting Time:  
1 hour

Curing Time:  
24-72 hours

## INGREDIENTS

### Step 1 - Hydrate Gelatin

1 bag (185 g) | 250 Bloom Gummy  
Maker's Gummy Gelatin  
370 g | cold water

### Step 2 - Syrup

1100 g | Granulated Sugar  
1300 g | 42 DE Corn Syrup  
420 g | Water

### Step 3 - Flavour, Acid & Colour

- 60 g | Citric Acid (50/50 solution with water) or lemon juice
- Liquid Flavour to taste
- Food coloring
- Inclusions\* to suit (do not exceed 200g)

\*For powdered inclusions, hydrate with a little water to make a slurry. For fresh inclusions (e.g. fruits), squeeze out extra moisture before adding.

## EQUIPMENT

- Weighing scale
- Water bath/ double boiler
- Pots & heat source
- Thermometer
- Gummy molds
- Refrigerator

## PROCEDURE

- 00 Lay gummy molds on sheet pan then spray molds with cooking spray. Store in refrigerator.
- 01 Hydrate gelatin by mixing 1 bag of gelatin with cold water. Ensure there is no dry powder left. Cover with foil and hold in a hot water bath or double boiler until all gelatin is dissolved (do not hold in heat longer than 45 mins).
- 02 Combine all syrup ingredients together in a pot. Cook until all syrup ingredients have dissolved and temperature of the syrup reaches 115°C (239°F). Cool to 90°C (194°F) then mix in melted gelatin. Gently stir until gelatin is fully incorporated.
- 03 Add Flavour, Acid, and Colour. Add inclusions. Mix well and keep mixture at 90°C.
- 04 While still hot, pour into gummy molds lightly sprayed with cooking spray. Cool in the refrigerator until completely set for approx. 1 hour.
- 05 Demold and toss gummies in a little coconut oil, sugar, or sour sand to prevent sticking. Lay gummies on plate and store in cool, dry place. Cure for 24-72 hours.

## PRO TIP

Before curing the gummies, record the weight of 20 pieces and set them apart. You'll know the gummies have fully cured once the weight of the 20 pieces have reduced by 10%