

ROUSSELOT® ACIDOGEL™ OPENING A NEW WORLD OF TASTE FOR MARSHMALLOWS

Marshmallows have long been associated with neutral pH flavors, such as vanilla. Zestier variations, such as citrus, grapefruit or cola, require a low pH and until now remained out of bounds, as the lack of acid in marshmallows resulted in very poor taste. AcidoGel changes all that, opening up a whole new world of opportunities for marshmallow manufacturers.

ACIDOGEL, A NEW GELLING AND FOAMING AGENT

Part of the Rousselot® Synergy Systems™ range, AcidoGel is a new gelling and foaming agent. Composed of a specific blend of gelatin and pectin, it allows you to produce stable, aerated, acid confectionery and opens up great opportunities for new types of marshmallows. The gelatin used for Rousselot AcidoGel can be either of porcine (AcidoGel-P) or of bovine origin (AcidoGel-H).

AN INNOVATIVE WAY TO STABILIZE AERATED GELATIN CONFECTIONERY

Rousselot AcidoGel has been developed to stabilize aerated gelatin confectionery at low pH (3.2 to 3.4). This new Synergy System guarantees the right texture, desired flavor release, stability and thus the requested shelf life. In acid marshmallows, in which gelatin on its own is not able to stabilize, AcidoGel performs extremely well. It allows you to create new tastes, including extreme acid flavors with a good flavor release and a new texture characterized by lightness and fluffiness.

EASY TO HANDLE

AcidoGel is an all-in-one gelling and foaming system with no need for extra handling. As a manufacturer of traditional marshmallows, you can easily process this Synergy System without modifying your equipment and production process.

A PATENTED CONCEPT

AcidoGel in acid marshmallows is a concept patented by Rousselot for the service of Rousselot customers.



Reaching Further Together


Rousselot

DARLING
INGREDIENTS

ROUSSELOT® SYNERGY SYSTEMS™ FOR EXCITING NEW PRODUCTS

The Rousselot Synergy Systems have been developed to help the food industry create appealing, innovative and successful food products that meet the highest market expectations. They are the result of more than 120 years' experience and a strong innovative drive by Rousselot, the world leader in gelatin.*

High performance solutions, Rousselot Synergy Systems are composed of different types of gelatin and other ingredients that work synergistically. The function of each gelatin and each other ingredient is boosted when they are combined so offering additional product development possibilities to manufacturers. Rousselot offers today four Synergy Systems:



ROUSSELOT® ACIDOGEL™

This gelling agent allows the manufacture of stable acid marshmallows. It is composed of Rousselot gelatin and pectin.



ROUSSELOT® NEUTRALGEL™

This patented gelling blend is the perfect solution to texturize, mimic fat, promote flavor release, and to improve stability over time. It is composed of Rousselot gelatin and pectin.



ROUSSELOT® RESISTAGEL™

This gelling agent is ideal to develop confectionery that preserves its quality in warm climate conditions.



ROUSSELOT® EMULSIGEL™

This patented blend of gelatins is ideal to emulsify and stabilize in an oil-in-water emulsion. With no e-number for gelatin, Rousselot EmulsiGel can receive clean labeling.

With four Rousselot Applications Laboratories in Europe, America & Asia, Rousselot is committed to helping its customers use Rousselot Synergy Systems in their new applications, thus helping them to market faster.

* Global Industry Analysts, Inc. Gelatin a Global Strategic Business report, Nov 2016.

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Rousselot Headquarters:

Rousselot B.V. Kanaaldijk Noord 20 5691 NM Son The Netherlands
Phone: +31 499 364 100 gelatin@rousselot.com

rousselot.com


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