

How Do I Stretch / Extend a Gummy Recipe to get a Greater Yield?

[gummy](#), [vegan-gummy](#), [gummy-candy](#)

Stephanie Gelot 1 August 5, 2023, 8:53pm

Hi, I've come up with a vegan gummy recipe using agar that I'm pretty happy with, but it's a little pricey for commercial production, so I need to get more gummies per batch. Does anyone have techniques to stretch a gummy recipe? I'm new to commercial candy production. Can this be done with maltodextrin, chicory root fiber/ inulin, or tapioca starch and water?

Roy 2 August 5, 2023, 9:51pm

Starches should be vegan...try thin boiling starches...Its the old fashioned binder for gummies...

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Stephanie Gelot 3 August 5, 2023, 10:08pm

Thank you! Any recommendations for online retailers who sell thin boiling starch? I can only find commercial/ industrial producers.

Roy 4 August 5, 2023, 10:19pm

Try confectionery ingredients retailers...

Opal 5 August 8, 2023, 3:42pm

Konjac powder/ xanthan gum / carrageenan are also possible. But carrageenan could be more expensive compare to agar

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Robiul942 6 June 20, 2024, 4:58pm

Hi, Gummy Candy recipe & process into add candy shelf life you know that gummy candy aging depend products moisture and water activity you use corn starch powder and removed free water in gummy candy