

InstaKOMBU™ Kombucha Gummies

InstaKOMBU™ is a spray-dried fermented kombucha powder from roasted, high mountain, small-leaf black tea. It also contains apple cider vinegar and the food standard kombucha SCOBY (Symbiotic Culture of Bacteria and Yeast) well-known for health promoting benefits. The patented micro-encapsulation technology utilizes adequate temperature and pressure to preserve the original flavor and nutritional value of kombucha.

Products	Suppliers	% w/w
Corn Syrup (42DE)	---	35.00
Deionized Water	---	28.00
Cane Sugar	---	20.00
InstaKOMBU™ Kombucha Powder	Ming Chyi Biotechnology Ltd.	8.50
Gelatin (Bloom 225)	---	5.50
Fructose® L90	Sensus	3.00
Citric Acid Anhydrous*	---	q.s.
		100.00

Nutrition Facts

Serving Size (4g)
2 servings per sachet

Amount Per Serving:

Calories 20

	% Daily Value*
Total Fat 0g	0%
Total Carbohydrates 2.6g	1%
Dietary Fiber <1g	0%
Total Sugars 1.4g	<1%
Sodium 8mg	<1%
Protein <1g	0%

*Percent Daily Values are based on a 2,000 calorie diet.

Procedure:

1. Dissolve InstaKOMBU™ in 30% of the water.
2. Dissolve gelatin in the remaining 70% of water at approximately 60°C.
3. Combine remaining ingredients and heat them to 85°C.
4. Mix steps 1 & 2 into step 3 and continue heating at 85°C until SS = 80%.
5. Ensure pH between 3.4-3.6.
6. Once SS = 80% then scrape off foam and pour into prepared mold. (MCT oil can be used as release agent)
7. Cure in refrigerator for 12-24 hours.



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