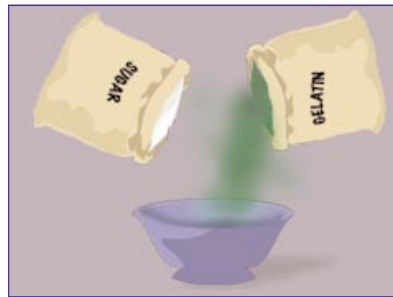




How Black Forest Gummies Are Made

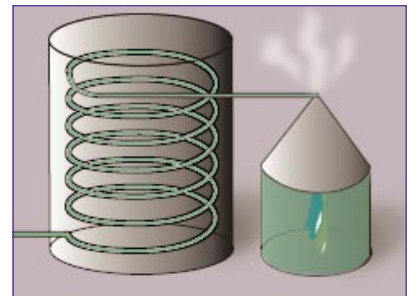
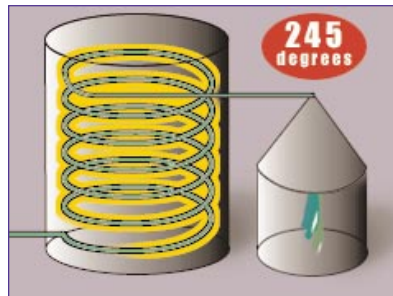
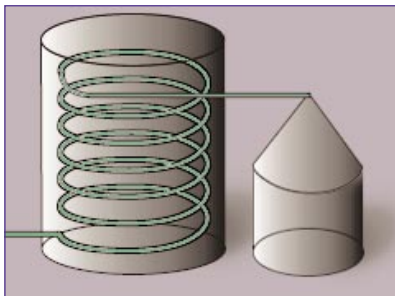
STEP 1

Gummy candies start by blending corn starch, corn syrup, sugar, gelatin, color and flavor.



STEP 2

These ingredients are weighed, mixed, and pumped into a candy cooker, a 128 foot long stainless steel coil. Steam flows on the outside of the coil, cooking the candy inside. The candy flows into a vacuum chamber to remove excess moisture.



STEP 3

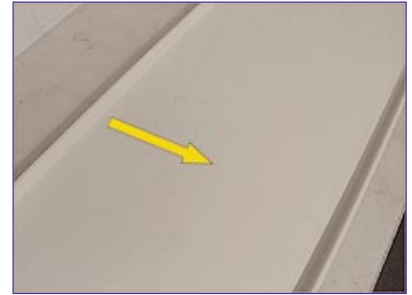
Colors, flavors, acids, and fruit concentrates are added to the candy in a mix station.



STEP 4

Next, the cooked candy flows to the starch moulding machine. This machine, called a “mogul,” moulds candy into distinct shapes.

The mogul uses a series of starch filled mould boards to make the candy shapes.



STEP 5

The mould boards pass under a stamping machine that presses the shape of the candy into the starch.



STEP 6

The mould board then travels under the hopper that is filled with the freshly cooked candy. Here, the candy is pumped into the mould board, filling the shapes that will be the finished candy. When full, the mould boards are stacked and allowed to dry.



STEP 7

After 24 hours, the mould boards are returned to the mogul. The mogul empties the mould board by turning it over, allowing the candy and starch to fall into a rotating sieve.



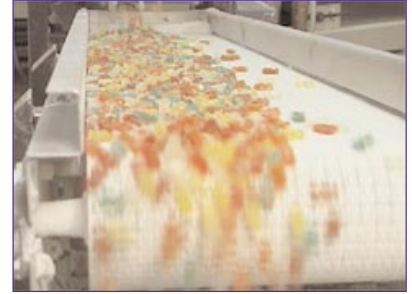
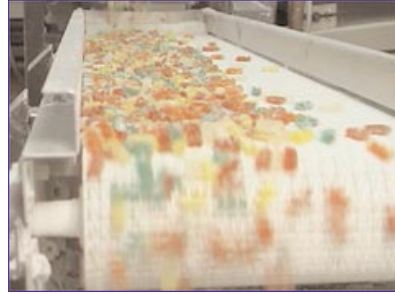
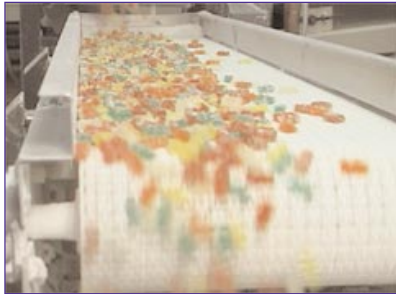
STEP 8

Here, the candy is separated from the moulding starch.



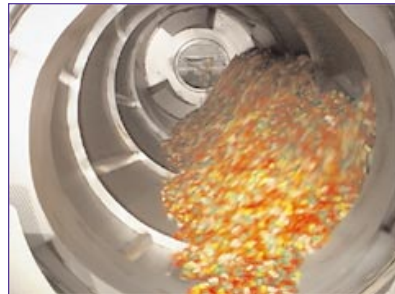
STEP 9

The candy moves onto a conveyor belt and is taken to a tumbler.



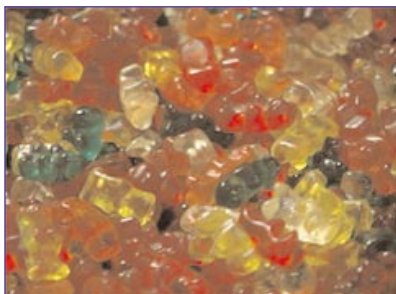
STEP 10

The candy is coated in the tumbler to keep it from sticking together.



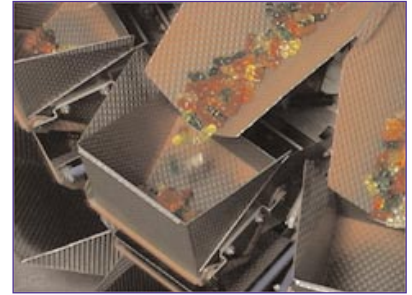
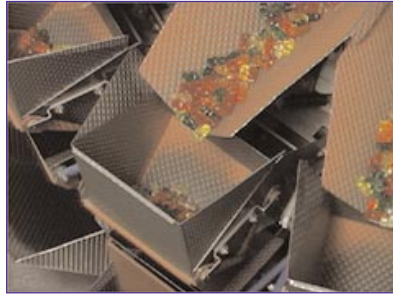
STEP 11

Now the gummies are ready for packaging.



STEP 12

Form made candy, like Gummy products, are often packaged in a bagging machine. This process uses a series of buckets which measure the amount of candy placed in each bag.



STEP 13

Once measured, the candy moves to the bagging machine which uses a flat sheet of plastic from a roll.



STEP 14

The sheet is folded in half and the seam is heat sealed forming a tube.



STEP 15

Heat sealing jaws close the bottom of the bag as they cut and seal the previous bag.
The new bag is filled with candy, and the jaws close the top of the bag.



STEP 16

The finished bags are packed into cases and prepared for shipping.

