

norevo



**Confectionery Performers
for gums & jellies**

:always natural

norevo

Global. Sustainable. Innovative.



We are pleased to give you an insight into Norevo's world of confectionery performers with this brochure. Natural raw ingredients, and specialty ingredients derived from them, have been our driving force for more than 120 years.

Norevo at a glance

- » Privately owned and independent
- » 210 employees worldwide from 18 nations
- » 5 production sites on 5 continents
- » In-house laboratory for R&D and product analysis
- » Customers in 79 countries

Natural raw ingredients – innovatively developed

Natural, pure, and sustainably produced raw materials are the basis on which we produce ingredients for our industrial partners.

Whether honey, licorice extract, gum acacia, or other fine raw ingredients – our products meet the high standards of the food, confectionery, and beverage industries. Our international customers from the pharmaceuticals and cosmetics sectors appreciate their long-standing partnership with Norevo.



We act in a spirit of partnership and fairness

It has always been our top priority to cooperate fairly and in partnership with our raw ingredient producers – in many cases, this holds true for generations. Thanks to our locations all over the world, we are regionally anchored and interconnected.

This is the only way to ensure that our raw ingredients are of top quality from their very origin and produced in an environmentally sustainable manner. These strong partnerships provide us – and you – with a stable global supply chain. As a responsible company, we view certifications, sustainable procurement channels, transparent supply chains, and complete compliance all around the world as a key task – and happily and voluntarily go beyond existing standards to this end.

» To us, naturalness is more than just a trend. It is part of our DNA. «

Johannes Wolff, Managing Director



Manufacturing of gums & jellies

Gums & jellies are available in a wide variety of shapes, flavors, and colors. The qualities of the finished product are determined by the choice of the raw ingredients as well as the manufacturing process. With high-quality products and comprehensive expertise, we support our customers in achieving the desired result.

Manufacturing process



PREPARATION OF THE BASE

COOKING

ADDITION OF COLOR, ACID, FLAVOR

CASTING

OILING

Our products for manufacturing OTCs

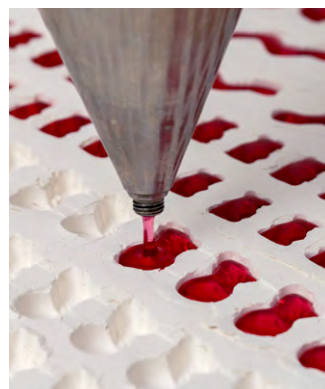
There is a steadily growing demand for over-the-counter (OTC) medicines to be used for self-medication. Norevo's products can also be used to produce OTCs. Our experts will be happy to advise you.



Different casting procedures

Depending on the formulation of the candy base, there are different procedures to produce gummy candies:

- ▶▶ Starch bed: Drying at room temperature or in a drying cabinet (at 40-45°C)
- ▶▶ Silicone molds: Drying at room temperature or in a cooling tunnel
- ▶▶ 3D Jellies: Drying in a cooling tunnel



Norevo's texturizers

The sensory properties of gummy candies are determined, among other things, by the selection of texturizers. In addition, they are an important ingredient when it comes to a product's suitability for a vegan or vegetarian diet.



Quick Jell

Quick Jell by Norevo simplifies the texturizing process. Its base made from Gum Arabic can be combined, depending on individual formulation, with pectin, carrageenan, starch, agar agar, and other texturizers. It seamlessly integrates into any starch casting process, allowing a wide range of creative applications in the final products. Quick Jell produces a clear jelly, allowing an individual formulation of the chewiness.

- ▶▶ vegan
- ▶▶ a natural ingredient
- ▶▶ free from modification
- ▶▶ whip-able without additives
- ▶▶ thus also suitable for foams



Norevo's release agents

Glazing and oiling agents prevent cast and extruded gums and jellies from sticking together or drying up. They can be dosed individually and create a subtle shine on the product surface.

Selection criteria for release agents



Acidifying agent

Quick Acid

Quick Acid is an acidifying agent used to sprinkle gums and jellies.

- » Wax-coated and/or grease-coated acids
- » Long-lasting and intensely sour flavor
- » Can be dosed individually
- » Stable product without hydrolysis



Expert Tip: Achieve better gloss and release properties through optimized tumbler processing time. We are happy to advise you.

Noreol

Noreol is a functional process excipient.

- » Heat-resistant release agent on the basis of vegetable oils and waxes
- » Facilitates the extraction of the entire product from starchless systems

Quick Dip

Quick Dip is an anti-sticking and glazing agent for flavored and extruded fruit strings and licorice products.

- » Ready-to-use mixture for direct use
- » Prevents the products from sticking together during the manufacturing process and in packaging
- » Shellac-free quality available
- » On the basis of ethanol or isopropanol
- » For exclusive use in a dipping bath

Oiling agent

Quick Oil

Our Quick Oil range includes high-quality anti-sticking agents for hard or soft gums and jellies. The use of Quick Oil promises perfect oiling results and protects against drying up while producing a homogeneous and transparent surface shine.

- » For hard or soft gums and jellies
- » Available based on:
 - » MCT oil (palm kernel and/or coconut)
 - » Sunflower oil
 - » Blend of MCT and sunflower oil
- » Palm-free, RSPO certified, and flavored qualities available
- » Available as customer-specific compositions of oil and wax, e.g. with beeswax or carnauba wax



Other products for confectionery manufacturing

As a supplier of natural raw ingredients, we offer a wide range of other products to treat and refine gums & jellies and other confectionery.

Quick Coat

Quick Coat is a universally applicable gumming agent to pre-treat, standardize, and stabilize sugar-coated and chocolate-coated centers.



Quick White

Quick White is a declaration-friendly whitening agent for pan-coated sugar products. It produces a stable, smooth, and white surface without the use of titanium dioxide.



Quick Shell³⁷

Quick Shell³⁷ is a coating agent that forms stable shells within no time.



Quick Glanz

Norevo's glazing agents give hard and soft sugar-coated sweets a long-lasting perfect gloss even at low dosage levels. Our Quick Glanz types contain different combinations of natural waxes and oils and are available in solid (powder), liquid, or pasty form.



Quick Flash

Quick Flash is a ready-made powder mixture that contains ammonium chloride. It gives the center or the surface of coated sweets a spicy-salty flavor.



Other natural ingredients & flavoring agents

In addition to the special products presented herein, Norevo's range includes other raw ingredients such as gum acacia, licorice extract, and honey. They serve as ideal natural flavoring and coating agents for confectionery.

Gum acacia

Gum acacia thickens, adds volume, and stabilizes the texture. In addition to the ready-made compounds from our Quick range, we also provide this natural raw ingredient as a powder, in pieces, or as granules. Norevo's gum acacia is Kosher and Halal certified and available in organic quality.



Agar agar

Agar agar is a vegetable gelling agent obtained from red algae. It is used in the confectionery industry for jelly products, fruit jelly fillings or marshmallows, among other things. Agar Agar powder from Norevo is kosher and halal certified and available in organic quality.



Licorice extract

Licorice contains glycyrrhizin, which is about 30 times sweeter than sucrose. Used as a natural sweetening agent, small dosages of licorice extract cater for a natural sweetening effect. In confectionery, it is also used as a flavoring and coating agent. We supply licorice extract as granules, a powder and low-dust powder, a paste, and blocks.

Honey

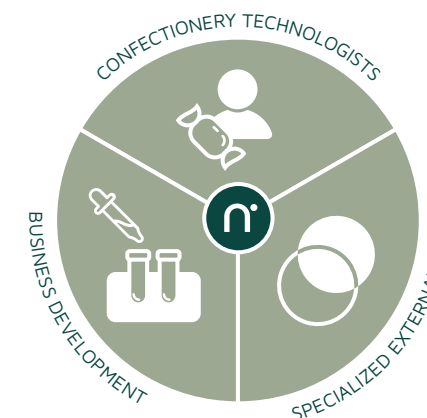
Honey has a high sweetening power; moreover, it lends chocolate-coated goods a subtle flavor. Norevo's offer ranges from raw honey to honey blends to honey powder. We also offer certified organic and Fair Trade honeys.



With us, you'll find individual solutions paired with expert knowledge on top

Our self-image: We are part of your product development

At Norevo, we develop new and innovative solutions for ever better end products. Alongside our customers, we analyze individual product characteristics and production procedures in order to achieve the best possible results. We offer comprehensive advice on our raw ingredients' range of applications and functionalities. In our training courses and workshops, we impart expert knowledge on specialty ingredients, their processing, and their specific properties in the production process. We apply state-of-the-art analysis methods to ensure that even the most stringent quality requirements are met.



Our top priority: Your perfect end product

International trends, emerging industries, and the new opportunities offered by our natural raw ingredients: They are our driving force to continuously research innovations for the food, pharmaceutical, and cosmetics industries. To this end, we closely cooperate with the research and development departments of our customers and use synergies with a wide range of development partners. We put particular emphasis on the cooperation with our partner D&F Sweets GmbH in the field of developing confectionery products.



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Feel free to contact us if you have questions on our products, manufacturing processes, or conditions of sale.

Our team of business development and confectionery technologists is available to you at technical_support@norevo.de.



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