norevo

Confectionery Performers for chewy candies

: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
- 240 employees worldwide from 21 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. With our global presence, we are both locally rooted and internationally connected.

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.

> For us, working with natural products is not a trend – it's part of who we are.

Johannes Wolff, Managing Director

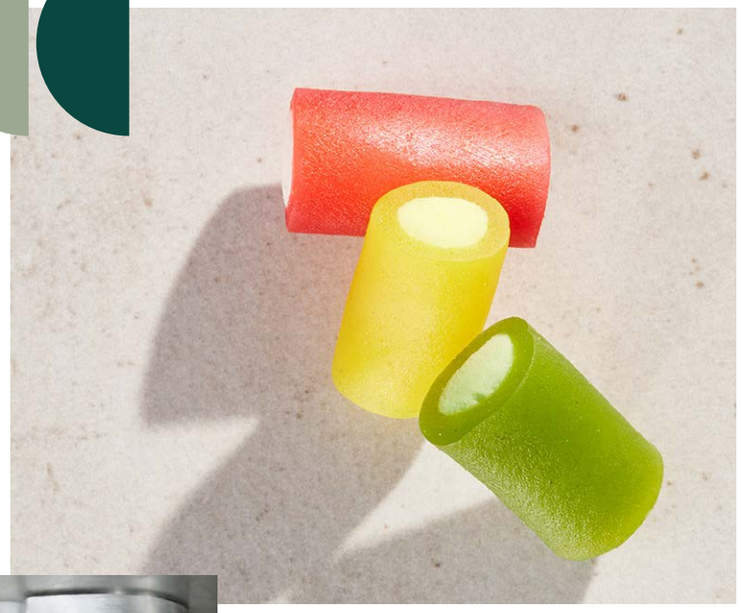
From raw materials to finished chews

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

Production process of chewy candies with cooking

Production process of chewy candies without cooking

To produce chewy candies, sugar, water, glucose syrup, and texturizer are blended and cooked. Cooking removes a large part of the moisture. Once the flavors have been added, the candy base is kneaded, pulled, or processed with an extruder. In the final step, the base is further processed into the final product. The same process is also applied for sugar-free and gelatin-free chewy candies.



From the idea to the individual recipe

Our team of experts will be happy to provide you with recommendations on the use of our raw ingredients, to support you in developing individual recipes and optimizing your procedures, and to advise you on the latest process technologies.

Production technology for texturing chewy candy bases

- Kneader: for short textures
- Puller: for longer textures
- Beater: for airy textures
- Extruder: for a wide range of textures

Apart from the manufacturing technology, the formulation has a particular influence on a product's final texture. Our experts will also be happy to advise you on the available technologies.

Norevo's texturizers

Texturizers are an important ingredient when producing innovative chewy candies, toffees, and chewable fillings. Our products Quick Mixx and Quick Chew help you develop customized textures. They are also suitable for vegan and vegetarian candies.

VEGAN

Quick Chew

Gelatin-free texturizer for chewy candies and toffees

- Based on vegetable raw ingredients
- Applicable to produce sugary or sugar-free candies
- Helps create customized, gelatin-free textures
- Suitable for the production of vegetarian chewy candies
- Allows for an economic use of flavors
- Available in organic
- Enables faster, energy-efficient production thanks to low cooking temperature (119–123 °C)

Quick Chew Flavour Study

A sensory study conducted with D&F Sweets GmbH and an independent panel tested the impact of using Quick Chew versus gelatin and starch in chewy candies. Results show that Quick Chew allows for more efficient use of flavours – enhancing fruity notes by up to 20% – while also improving the overall chewing experience.

Quick Mixx

Texturizer for uncooked chewy candies

- No cooking required
- For the production of kneaded candy bases (z-kneader)
- Suitable for the production of sugary or sugar-free chewy candies
- Facilitates producing chewy candies on any chewing gum production line
- Applicable in combination with sugar or polyols

Advantages of producing chewy candies without cooking: energy-saving, gentle processing of ingredients and heat-sensitive substances (such as vitamins)

	Quick Chew	Quick Mixx
Origin	Natural & vegan	Natural & vegan
Dosage	3 - 4 %	4 - 5 %
Heat stable	Yes	Yes
Apply	Direct Cooking	Without and with cooking

- **Quick Chew** is designed for use in a traditional chew manufacturing process involving direct cooking
- **Quick Mixx** is versatile, suitable for both 100% cold processing and cooking methods

Booth products enhance the specific weight throughout the pulling, kneading, or extrusionprocesses, thereby stabilizing the final crystallization

Other products for confectionery manufacturing

As a supplier of natural raw ingredients, we offer a wide range of other products to treat and refine chewy candies 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 hard sugar-coated sweets. It produces a stable, smooth, and white surface without the use of titanium dioxide.

Quick Flash

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

Quick Acid

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

Quick Shell[37]

Quick Shell[37] is a coating agent that forms a stable coating shell within no time.

Quick Sour

Quick Sour is an acidifying agent that introduces a sour taste on the center or onto the surface of coated sweets.

Quick Glanz

Our Quick Glanz product range offers the right glazing agent for any sugar-coated product.

Quick Lac

Quick Lac is a universally applicable sealing agent for sugar-coated and chocolate-coated goods.

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. You can create flexible sugar coatings by adding the right amount of gum acacia to your sugar solution. 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.

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.

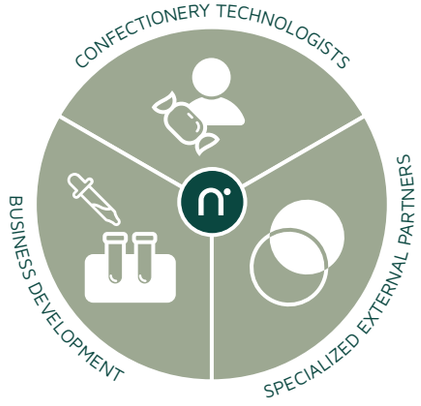
Honey

Honey has a high sweetness and can also add a delicate flavor to confectionery. Norevo's offer ranges from raw honey to honey blends to honey powder. We also offer certified organic and Fair Trade honeys.

Individual Solutions. Professional Insight.

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 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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