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
- 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

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

Molding Techniques

Depending on the formulation of the jelly base, there are different procedures to produce gums & jellies:

- **Starch bed:**
  In the starch-molding process, shapes are pressed into dry, powdered starch using a stamping method. During setting, the starch absorbs moisture from the mass, making it particularly suitable for high-water, slow-gelling products such as agar-agar, starch or gelatin-based jellies — especially in large-scale production. Drying typically occurs at room temperature or in a drying cabinet at 40–45°C.

- **Polycarbonat molds:**
  Polycarbonate molds are rigid, dimensionally stable, and have a smooth surface, making them ideal for precisely shaped gums and jellies. They allow setting at room temperature or in a cooling tunnel and offer great process flexibility.

- **Silicone molds:**
  Silicone molds are flexible and heat-resistant. They also allow setting at room temperature or in a cooling tunnel and offer great process flexibility.

Factors influencing the manufacturing process

Trend analysis: Sustainability

Sustainability in our product range

Our release and anti-sticking agents are produced through a finely controlled process of wax dispersion and crystallization. This ensures excellent performance while allowing significantly lower application quantities.

In starchless moulding systems, this leads to reduced chemical and thermal cleaning requirements, helping to conserve resources and extend mould life.

Sustainability is also supported by:
- Lower application volumes, reducing both material usage and costs,
- Use of certified raw materials,
- Responsible sourcing from origin.

We deliver high-performance products that align with modern sustainability goals and responsible manufacturing standards.

Norevo's product range for gums & jellies

From texture and stability to demoulding and surface finish – every step in the production of gums and jellies requires tailored process aids. Norevo offers a specialized portfolio to support starch-free and traditional production methods alike. Whether vegan gelling, efficient mould release or anti-sticking performance, our functional ingredients are designed to optimize quality, efficiency, and flexibility.

Texturizer agent

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

Release agent

Noreol

Noreol is a functional process excipient (release agent).

- Heat-resistant release agent on the basis of vegetable oils and waxes
- Facilitates the extraction of the entire
- On the basis of waxes, lezethin and different oils

Anti-sticking agents

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
- Palm-free, RSPO certified, and flavored qualities available
- Available as customer-specific compositions of oil and wax, e.g. with beeswax and/or carnauba wax

Quick Dip

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

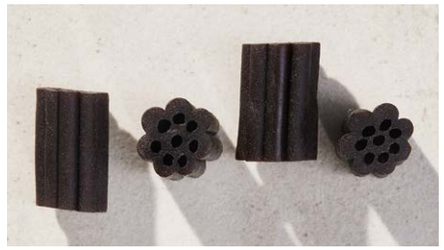
- Ready-to-use mixture for direct use
- Prevents the products from sticking together during the manufacturing process and in packaging
- Shellac-free
- On the basis of ethanol or isopropanol
- For exclusive use in a dipping bath

NEW

Quick Dry F 200 plus

Quick Dry F 200 plus is a specially developed powdering agent for starch-free gums and jellies. It creates a dry, smooth, and natural-looking surface while supporting reliable product separation. Also suitable for OTC products.

- **Effective moisture protection**: Absorbs surface moisture and helps prevent sweating.
- **Excellent anti-stick performance**: Ensures reliable separation with even coverage and low dosage.
- **Versatile application**: Suitable for gelatin-, pectin-, and blended gelling systems, including functional gummies.



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

Other products for confectionery manufacturing

As a supplier of natural raw ingredients, we offer a wide range of other products to treat and refine 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 Glanz

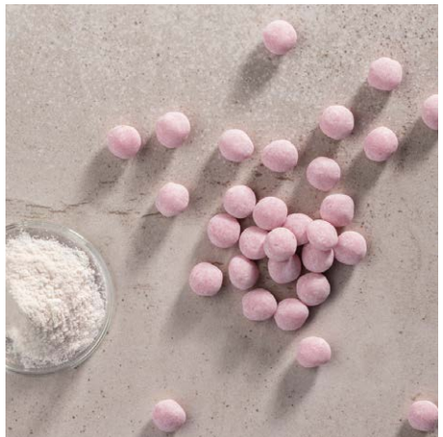
Norevo's glazing agents give hard and soft sugar-coated sweets a long-lasting perfect gloss even at low dosage levels. Our Quick Glanz types contain different combinations of natural waxes and oils and are available in solid (powder), liquid, or pasty form.

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.

Quick Shell[37]

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



Quick Sour

Quick Sour is a powdered acidifying agent for sugar-coated products. It enables a strong citric acid layer without affecting product stability. Its composition prevents acid migration, staining, and stickiness while allowing customizable sourness.

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 in coatings. We supply licorice extract as granules, a powder and low-dust powder, a paste, and blocks.

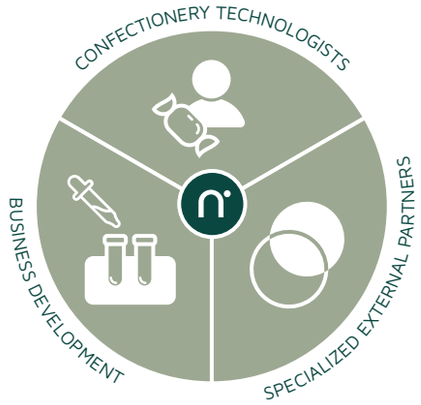
Honey

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.

Division Manager Sales
FRANK RÄCKER
sales@norevo.de

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.

Norevo GmbH
Voelckersstraße 14-20
22765 Hamburg • Germany
t +49 40 53 79 79 0
m contact@norevo.de

Visit us at norevo.com

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