

# TEXTURIZERS

**Norevo** offers support for your product development and recipe-optimization process for innovative confectionery products. Norevo is an international supplier of natural raw materials and functional ingredients for the snack and sweets industry.



**Norevo's texturizers** enable the creation of individual textures and chewing characteristics for chewy candy, toffees or soft, elastic filling compounds.

## TYPES



### QUICK CHEW

Gelatine-free texturizer for chewy candy and toffees.

- Based on raw materials of vegetable origin
- For sugar-based and sugar-free chewy candy
- Enables tailored, gelatine-free textures
- Suitable for the production of vegetarian candy
- Available in certified-organic quality



### QUICK MIXX

Texturizer for uncooked chewy candy.

- For the production of kneaded chewy candy masses (z-kneader)
- Enables the production of chewy candy on drop roller equipment
- No cooking necessary
- Applicable in combination with or without gelatine
- Applicable in combination with sugar or polyols



Halal-certified and kosher.