VEGAN & VEGETARIAN

Confectionery



Emjel® LC 15 — Bridging Starch and Gelatin for Next-Generation Jellies and Gums

Emjel® LC 15 is a breakthrough functional starch that closes the gap between traditional starch and gelatin systems. By enabling atmospheric jelly cooking, it delivers the same processing ease as gelatin — while providing the smooth, elastic texture and clarity consumers expect from premium jellies and gums.

With **Emjel® LC 15** confectionery producers can:

- **Produce gelatin-free jellies & gums under atmospheric conditions** — no pressure or vacuum cooking required, also suitable for starch-less moulding
- **Achieve true gelatin-like quality** with a smooth, elastic mouthfeel and clear appearance
- **Improve thermostability,** ensuring better resistance to heat than gelatin-based recipes
- **Expand into vegan, halal, and kosher markets** with a fully plant-based solution
- **Protect sensitive ingredients** such as natural flavors, colors, and vitamins through gentler processing
- **Reduce energy consumption and costs** thanks to lower cooking temperatures

With **Emjel® LC 15**, we are redefining what's possible in jelly and gum production — combining the processing advantages of gelatin with the benefits of a starch-based, plant-derived ingredient. The result is modern, gelatin-free confectionery that meets today's technical, economic, and consumer demands.

EMSLAND GROUP

using nature to create

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