

Confectionery

Pan coating

- A complete line of natural solutions
- Ultimate performance in pan-coating



Instantgum™

Instantgum™ is a purified and instantized form of **acacia gum** that can be used in the coating process for sugarless chewing gum in order to evenly spread and stick layers of sugar alcohol syrup onto the gum center.

Spraycoat™

Spraycoat™ is a range of ready-to-use premixes of purified acacia gum and sugar (Spraycoat™S) or mannitol (Spraycoat™M) used for gumming and dusting in panned candy manufacturing. **Spraycoat™** reduces the intermediate drying time and improves productivity.

Coatingum™

Coatingum™ is a full range of purified high quality acacia gum of different **standardized mesh sizes**. This product line is specifically designed for the **pre-treatment and coating of centers**, such as nuts, almonds or chocolate in the production of panned candies. **Coatingum™**'s crystallization, binding and drying properties are unrivaled.

Undoubtedly, **Coatingum™** is the absolute choice reference when seeking to prevent fat or moisture migration between the center and the coating shell. It lends a delicate crunchy but resistant texture to the finished product.



Nexira's specialty ingredients for pan coating are 100% natural & vegetable and deliver the highest level of quality:

- Ready to use powders that are easy to handle and instantly soluble in cold water
- Allergen-free, animal-free, non-GMO and safe for teeth - cellulose gum-free, guaranteed!
- Clean and friendly labels with ingredients that are globally approved