



IMPACTING
BETTER FOOD™

Bear-y Good Gummies

Formulated with ICL functional ingredients

Naturally colored and flavored gummy bears formulated with ICL's tricalcium phosphate and Mag-nificent® for optimal color and nutrition.



BAKERY



Expert solutions for an exceptional consumer experience.

TCP (TRICALCIUM PHOSPHATE)

ICL's calcium phosphates provide an alternative to traditional whitening/opacifying agents, such as TiO_2 , as well as allow for fortification with calcium.

- Calcium phosphates offer functionality in providing whiteness or opaqueness in confectioneries, gummies, frosting, mints, soups and sauces

MAG-NIFICENT®

An ideal source of magnesium and phosphorus used for mineral fortification in a wide range of applications.

- Non-GMO and allergen-free

Bear-y Good Gummies

Preparation instructions

Mix water, tricalcium phosphate (TCP), citric acid, and Mag-nificent® until fully dissolved. Add in other ingredients and rest until the gelatin blooms. Heat until gelatin is dissolved. Allow mixture to slightly cool and pour into molds.

Ingredients	TOTAL %
Light corn syrup	47.45%
Water	39.00%
Gelatin	6.50%
MAG-NIFICENT®	2.00%
Pure lemon extract	1.50%
TRICALCIUM PHOSPHATE (TCP)	1.50%
Citric acid	1.15%
Pure orange extract	0.65%
Natural orange color	0.25%
TOTAL	100.00%

Nutrition Facts	
1 Serving Per Container	
Serving size 10 pieces (60g)	
Amount Per Serving	
Calories 100	
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 25mg	1%
Total Carbohydrate 22g	8%
Dietary Fiber 0g	0%
Total Sugars 22g	
Includes 22g Added Sugars	44%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 350mg	25%
Iron 0mg	0%
Potassium 0mg	0%
Phosphorus 380mg	30%
Magnesium 165mg	40%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

! Allergens: None



BAKERY

We can help you meet consumer demand for bakery products with our ingredient solutions for leavening.

The future of better food starts here.
Let's explore the possibilities, together.

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