

# PRESS RELEASE

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## ProSweets Cologne 2017

### Chewy Candy Turns into Gum: WACKER Presents a Novel Confectionery Technology and the World's First 3D Printing Process to Use Gum

**Munich, December 07, 2016 – At ProSweets Cologne 2017, WACKER is presenting two world firsts for the confectionery industry. With WACKER's innovative CANDY2GUM® technology, it is possible to produce confectionery with a completely new mouthfeel: what begins as a piece of chewy candy turns into chewing gum after a short time. Since this innovative product is made in a boiling process, manufacturers can now add water-based, fat-containing and natural ingredients, such as fruit juice, cocoa and coffee. Plus, the fair will see WACKER showcasing the world's first 3D printing process to use chewing gum. For the first time, chewing gum comes in a variety of customizable shapes. The international supplier fair for the sweets and snacks industry will be held in Cologne, Germany, from January 29 until February 1, 2017.**

Late January, WACKER will premiere its new CANDY2GUM® technology at ProSweets Cologne. With CANDY2GUM®, it is possible to produce innovative chewy candy that turns into chewing gum after a short time – the mouthfeel and chewing experience are absolutely unique.

The new technology does not only alter the texture of confectionery. It also opens up new opportunities for flavors and ingredients that, until now, were unheard of for chewing gum – fruit juice, coffee, milk, caramel, chocolate, coconut and plant extracts. Now, a multitude of water-

based, fat-containing and natural ingredients are available for use in chewing gum.

The secret behind this confectionery innovation is the production process – CANDY2GUM<sup>®</sup> products are simply boiled. Conventional chewing gum, on the other hand, is made in a dry kneading process. Water-based and fat-containing ingredients, such as fruit juice and cocoa, are exactly what the traditional kneading process cannot handle.

Not so with CANDY2GUM<sup>®</sup>. Because the production process is similar to making chewy candy, standard sugar-confectionery cookers can be used. WACKER offers a suitable premix for this: CAPIVA<sup>®</sup> C03. The premix is just added to the candy mass – and a simple piece of chewy candy becomes an innovative CANDY2GUM<sup>®</sup> product.

CAPIVA<sup>®</sup> C03 is insoluble in water, but it melts fully, which means it can be blended homogeneously. The fact that WACKER's premix is ideal for use in both sugary and sugar-free candy mixtures opens up numerous opportunities for novel confectionery products.

With CANDY2GUM<sup>®</sup> technology, it is now possible to produce confectionery goods that begin like a piece of chewy candy and turn into gum as they are being chewed. On top of this, they feature completely new flavors and ingredients.

### **Straight off the 3D Printer – Chewing Gum in New Shapes**

At the tradeshow, WACKER is presenting the world's first 3D printing process to use chewing gum. WACKER's experts have developed a novel product formulation specifically for printable gum and have optimized the software and hardware for this sophisticated food matrix. As a result, chewing gum can be formed in many shapes, not just as sticks, balls and pellets. Whatever is needed, whether a name, logo or lifelike

miniature figure, this new technology can produce gum in a wide range of colors, shapes and flavors – individually personalized.

**About WACKER**

WACKER ([www.wacker.com](http://www.wacker.com)) has been a leading supplier of food-grade polyvinyl acetate solid resins for over 60 years and manufactures them in Germany and China. These solid resins from WACKER are key components in a variety of modern gum base types. Beside industrial-scale production, WACKER offers full technical support for its solid resins, right from gum base formulation through to gum coating. The products are supplied to the global chewing-gum market under the VINNAPAS® trademark and the innovation brand CAPIVA®.

**Come and visit WACKER at ProSweets Cologne 2017 in Hall 10.1, Booth D020.**



Lab test: WACKER's innovative CANDY2GUM® technology creates a completely new mouthfeel and chewing experience – what begins as a piece of chewy candy turns into chewing gum after a short time. Now, manufacturers can introduce new flavors and ingredients, ranging from fruit juices, through chocolate, to plant extracts (photo: Wacker Chemie AG).



Chewing gum from 3D printers: WACKER presents the world's first 3D printing process to use gum at ProSweets Cologne 2017. For the first time, it is possible to produce gum in a wide range of colors, shapes and flavors – individually personalized (photo: Wacker Chemie AG).

Note:

*These photos are available for download at:*

<http://www.wacker.com/pressreleases>

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**The company in brief:**

WACKER is a globally-active chemical company with some 17,000 employees and annual sales of around €5.3 billion (2015).

WACKER has a global network of 25 production sites, 22 technical competence centers and 50 sales offices.

**WACKER SILICONES**

Silicone fluids, emulsions, rubber and resins; silanes; pyrogenic silicas; thermoplastic silicone elastomers

**WACKER POLYMERS**

Polyvinyl acetates and vinyl acetate copolymers in the form of dispersible polymer powders, dispersions, solid resins and solutions

**WACKER BIOSOLUTIONS**

Biotech products such as cyclodextrins, cysteine and biologics, as well as fine chemicals and PVAc solid resins

**WACKER POLYSILICON**

Polysilicon for the semiconductor and photovoltaic industries

**Siltronic**

Hyperpure silicon wafers and monocrystals for semiconductor components