



# Plant-based Marshmallows

With GPI 6961



## Guide

As the vegan market grows to \$44.2 billion by 2030\*, processors continue to search for ingredients to convert age old classics to vegan-friendly alternatives. When replacing gelatin in marshmallows, it is critical that any replacement must also have the same foaming, gelling and melting properties.

GPI is here to create your solution and guide you forward.

## Perform

With our deep knowledge in functional hydrocolloid blends, we developed **GPI 6961** to replace gelatin in marshmallows. This plant-based hydrocolloid blend adds viscosity during processing, improving aeration and foaming when used with plant-based protein. As the product cools, it sets into a soft and flexible gel, giving vegan marshmallows an airy and pillowy structure. In addition, this blend is more tolerant of high temperatures compared to gelatin.

GPI understands your product's journey from formulation to processing.

## Inspire

Create light and pillowy vegan marshmallows with GPI 6961! Perfect for every occasion, whether you need large marshmallows for campfire s'mores or small pieces for brownies, cookies, and hot chocolate.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

### INGREDIENTS

#### Plant-based Marshmallows

147g	Corn syrup	49.0%
75g	Sugar	25.0%
66g	Water	22.0%
6.3g	Soy protein isolate*	2.1%
<b>4.2g</b>	<b>GPI 6961</b>	<b>1.4%</b>
1.5g	Vanilla extract	0.5%
<b>300g</b>	<b>Total</b>	<b>100.0%</b>

\*Must use plant-based protein with whipping and aeration capability.

\*Statista, Global plant-based food market size 2020-2030, March 26, 2024



# Plant-based Marshmallows

## PROCEDURE

### Mixing:

- Premix **GPI 6961** with sugar and soy protein.
- In a mixer with heating capabilities, mix together water and corn syrup and heat to 85°C. Keep mixture under constant agitation during heating.
- Once it reaches temperature, add in the dry mixture. Change the mixer attachment to a whisk. Maintain 85°C.
- Increase speed to high and incorporate air. Whip for 4 - 6 minutes.
- Add vanilla extract. Mix for another 30 seconds.

### Shaping:

- transfer mixture into an extruder and extrude into desired shape and size to set. Setting trays must be dusted with cornstarch to prevent sticking.
- If extruding as a sheet for cutting, allow vegan marshmallow to completely cool before cutting. Once cut, ensure all surfaces are coated with cornstarch.
- Allow all sides to dry.
- package and store at room temperature.

## NUTRITIONAL FACTS

10 servings per recipe

**Serving size 4 marshmallows (30g)**

Amount per serving

**Calories**

**73**

**% Daily Value\***

<b>Total Fat</b> 0.1g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	

<b>Cholesterol</b> 0mg	<b>0%</b>
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<b>Sodium</b> 16mg	<b>1%</b>
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<b>Total Carbohydrate</b> 19g	<b>7%</b>
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Dietary Fiber 0g	<b>1%</b>
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Total Sugars 19g	
Includes 19g Added Sugars	<b>38%</b>

<b>Protein</b> 0.6g	
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Vitamin D 0mcg	<b>0%</b>
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Calcium 3.8mg	<b>0%</b>
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Iron 0.1mg	<b>1%</b>
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Potassium 1mg	<b>0%</b>
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\*The % Daily Value (DV) 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.

## ALLERGEN INFORMATION

CONTAINS: Soy

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Food Safety

CERTIFICATED

## Looking for inspiration?

Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)