

JELLY / GUMMY PRODUCTION OPERATIONAL DEVELOPMENT AND QUALITY SYSTEMS

Technical consultancy for higher efficiency,
more stable processes and consistent quality.



HIGHER
EFFICIENCY



STABLE
PROCESSES



CONSISTENT
PRODUCT QUALITY



STRONG
QUALITY SYSTEM



1. PRODUCTION PERFORMANCE AND EFFICIENCY

- ✓ Actual vs. designed capacity analysis
- ✓ OEE and line efficiency improvement
- ✓ Downtime and loss analysis
- ✓ Identification of bottlenecks
- ✓ Reduction of changeover and cleaning times
- ✓ Yield, scrap and rework control
- ✓ Performance data (kg/hour, ton/day, man-hours)
- ✓ Daily / weekly KPI system



- Capacity Utilization
- Downtime
- Losses
- Scrap / Rework
- Line Efficiency

2. RAW MATERIALS AND RECIPE CONTROL



- ✓ Gelatin: bloom, viscosity, dosage, hydration
- ✓ Pectin: HM/LM, DE, pH, dispersion
- ✓ Glucose syrup: DE, dry solids, viscosity
- ✓ Acid system: type, dosage, addition point
- ✓ Other raw materials technical specifications
- ✓ Recipe optimization
- ✓ Supplier qualification and management

3. COOKING (PROCESS) OPTIMIZATION



- ✓ Process parameters according to recipe
- ✓ Ingredient sequence and dosage control
- ✓ Cooking temperature, time and vacuum
- ✓ Final Brix, pH and mass temperature
- ✓ Tank residence time
- ✓ Process limits and operator actions
- ✓ Master process sheet for each product

4. DEPOSITING CONTROL



- ✓ Depositing temperature and pressure
- ✓ Nozzle and piston settings
- ✓ Shot weight control and weight variation
- ✓ Depositing speed and tray speed
- ✓ Shape filling, tail and stringing control
- ✓ Single / double layered product settings
- ✓ Layer ratio and adhesion control

5. MOGUL AND STARCH MANAGEMENT



- ✓ Starch moisture and temperature
- ✓ Starch turnover and age
- ✓ Starch level and impression quality
- ✓ Lump and contamination control
- ✓ Starch - product moisture relationship
- ✓ Mogul process parameters

6. CONDITIONING OPTIMIZATION



- ✓ Room temperature and relative humidity
- ✓ Air distribution and air velocity
- ✓ Residence time and product moisture/Aw
- ✓ Product temperature at entry / exit
- ✓ Tray loading and air circulation
- ✓ Room mapping (temperature/RH)
- ✓ Product-specific conditioning programs

7. DEMOULDING, COATING AND PACKAGING



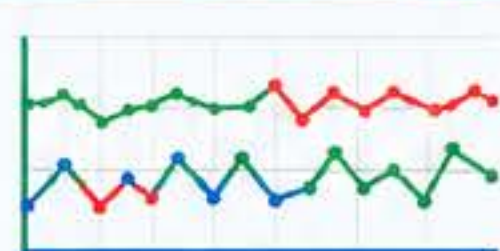
- ✓ Demoulding yield and defect analysis
- ✓ Oil, sugar and sour coating parameters
- ✓ Coating amount and uniformity
- ✓ Pre-packaging resting conditions
- ✓ Packaging speed and weight control
- ✓ Final product quality and shelf-life
- ✓ Packaging material and storage suitability

8. PRODUCT QUALITY STANDARDIZATION



- ✓ Weight, size and shape
- ✓ Color, flavor, texture and gel structure
- ✓ Moisture, Aw, pH, Brix
- ✓ Coating quality
- ✓ Visual defect criteria
- ✓ Creation of product specifications

9. PROCESS CONTROL AND SPC



- ✓ Monitoring of critical process parameters
- ✓ SPC control charts
- ✓ Process variation and trend analysis
- ✓ Cp / Cpk - process capability
- ✓ Action plan for out-of-spec conditions
- ✓ Data-driven process management

10. TRACEABILITY SYSTEM



- ✓ Full traceability from raw material to finished product
- ✓ Batch and lot coding
- ✓ Mock recall and verification
- ✓ Fast and reliable product recall system

11. QUALITY MANAGEMENT SYSTEMS



- ✓ Gap analysis of the existing system
- ✓ HACCP and CCP/OPRP management
- ✓ Allergen and foreign matter control
- ✓ Calibration, pest control, supplier approval
- ✓ Non-conforming product and CAPA
- ✓ Internal audits and verification
- ✓ BRCGS / ISO 22000 compliance support

12. PROBLEM SOLVING AND ROOT CAUSE ANALYSIS



13. PERSONNEL TRAINING AND COMPETENCY DEVELOPMENT



- ✓ Jelly/gummy production technology
- ✓ Critical process parameters
- ✓ Product defects and troubleshooting
- ✓ GMP, hygiene and food safety
- ✓ Production and quality records
- ✓ Position-based training programs
- ✓ Competency matrix and assessment

WHAT DO YOU GAIN FROM THIS CONSULTANCY?

- ✓ Higher and sustainable production performance
- ✓ Lower losses and rework
- ✓ Stable processes and consistent product quality
- ✓ Full traceability
- ✓ Strong quality and food safety system
- ✓ Trained and competent personnel
- ✓ Data-based decision making
- ✓ Audit-ready and well-organized factory structure



VISIT MY WEBSITE

Detailed information about my background, expertise,
services and training materials is available on my website.



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