



YOUR APPLICATION EXPERT IN CONFECTIONERY SURFACE TREATMENT



PERFECT FINISHES®

THE PERFECT FINISH FOR YOUR CONFECTIONERY

For over 45 years, CAPOL has been a leading solution provider for surface treatment products in the confectionery industry. Based on proven formulations and in-depth process expertise, we develop solutions for the finishing of gums, jellies, chocolate and sugar panned sweets as well as caramels. Understanding candy manufacturing processes and knowing the specific challenges involved, we see ourselves as a partner to our worldwide customers.

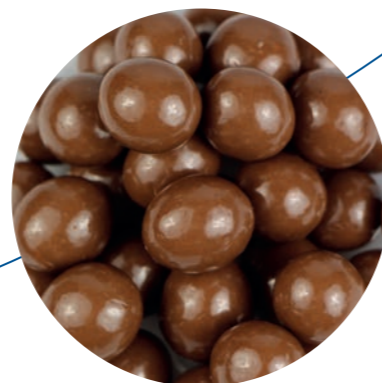


GUMS, JELLIES & EXTRUDED GOODS

Anti-sticking agents

Dipping baths

Coated acids



CHOCOLATE DRAGÉES

Precoating agents

Glazing agents

Sealing agents

- ✓ Vegetarian
- ✓ Vegan

- ✓ Organic
- ✓ RSPO

- ✓ Halal
- ✓ Kosher

- ✓ Sugar-free
- ✓ Flavored

We know what it takes to manufacture confections that look marvelous and develop their sensational taste just where they are supposed to: in the consumer's mouth. Our products give your candy an appealing look and keep them protected through processing, packaging and under challenging climatic conditions. Our brand names like CAPOL®, CAPOLAN®, CAPOLEX® and FIX GUM® have made a worldwide name for themselves in the industry, for everything from sugar and chocolate dragées to gum products.

Precoating agents

Polishing agents

Sealing agents



SUGAR DRAGÉES



HARD AND SOFT CARMELS

Machine release agents

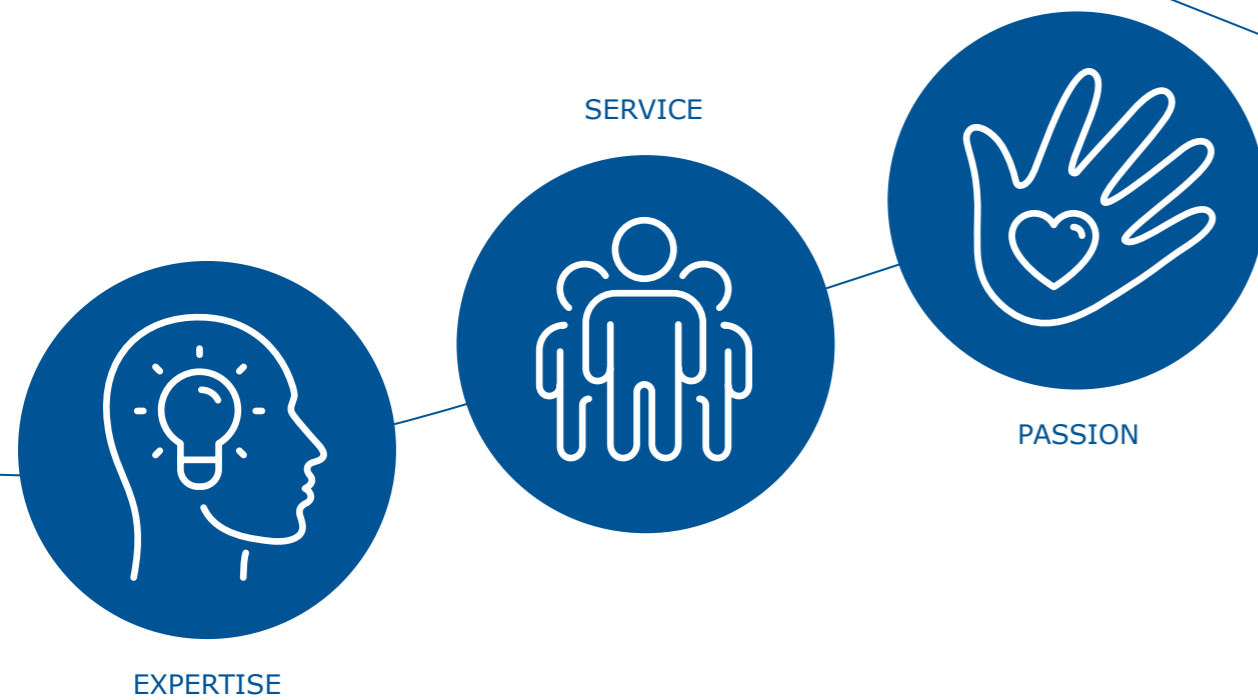
” With a wide portfolio of premium products and a vast expertise in manufacturing processes, we are your partner in confectionery surface treatment. Whether it be in new product development or in reformulating, from concept through to product launch, we provide a complete solution for your coating needs. “

Peter Hantl
Chief Executive Officer Capol GmbH



MOTIVATED BY OUR MISSION

Helping you offer the most brilliant, most flawless confectionery on the market – that’s the CAPOL mission. We’re driven by our passion for the confectionery industry, relying on our in-depth expertise in formulations and candy manufacturing processes. With a portfolio of more than 250 high-quality and innovative products, we serve the full range of confectionery surface applications. We even develop made-to-measure solutions for individual customer needs. Each CAPOL® product comes with a promise of comprehensive technical advice at your fingertips. We are your application expert for surface treatment in the confectionery industry.



” Choosing CAPOL means more than selecting a product for surface treatment. Our team is ready to advise on the finishing process by providing technical support when and where you need it – directly at the production line or virtually. We believe that service is what makes the difference. “

Kathrin Berger
Technical Sales Manager Capol GmbH



CREATING EXTRAORDINARY CUSTOMER EXPERIENCES

Whether gums, jellies or extruded goods – our anti-sticking agents, dipping baths and coated acids give your sweets the finishing touch. For an attractive appearance, easy separation and exciting taste that last from handling in production through packaging, all the way to the consumer's hands.



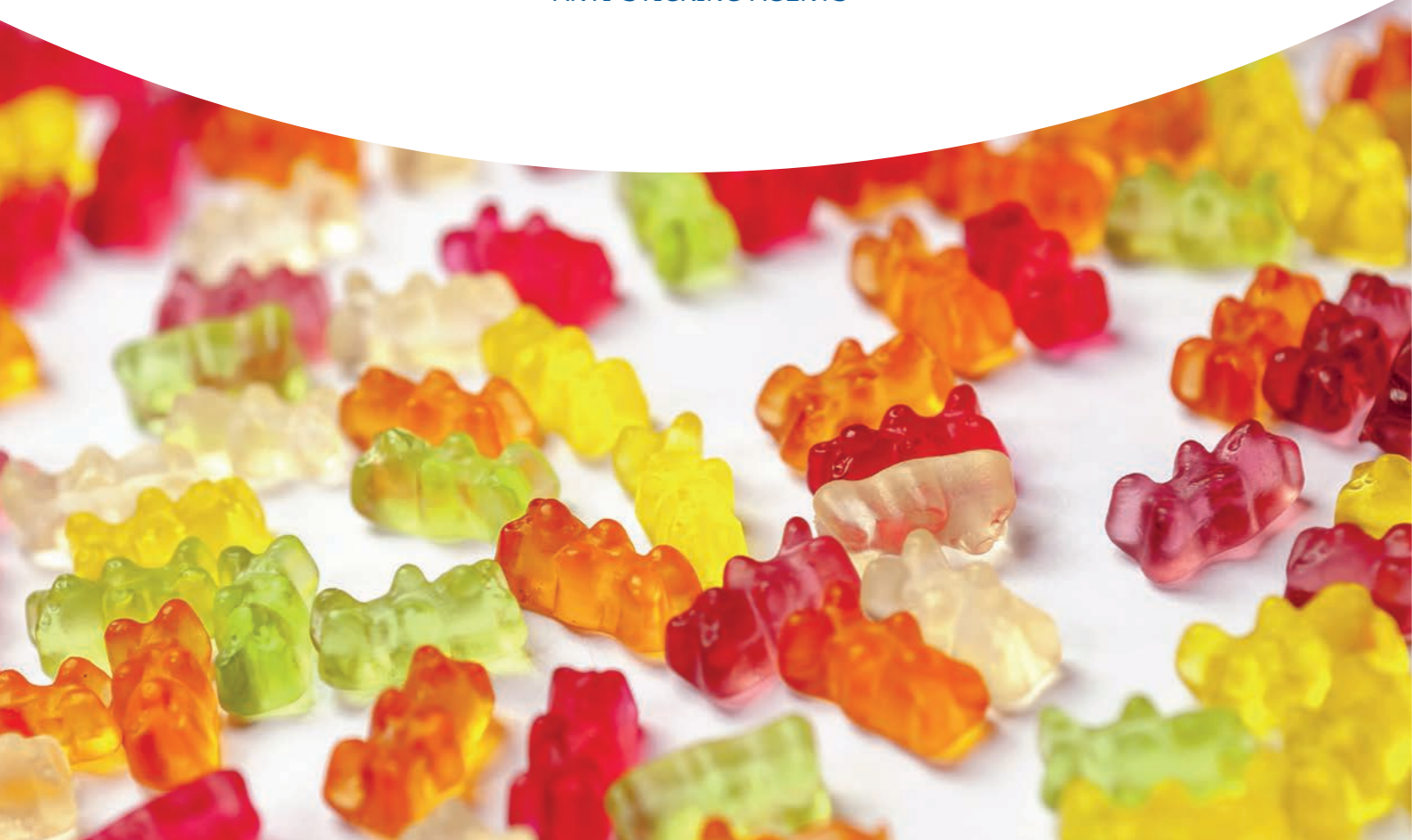
ANTI-STICKING AGENTS



DIPPING BATH SOLUTIONS



COATED ACIDS



An extremely thin protective layer of CAPOL® anti-sticking agents prevents gums and jellies from sticking together, while also giving them an attractive gloss. Soft products are protected from drying out prematurely. Our anti-sticking agents can be used on gelatine, pectin or starch-based gums, as well as for jellies.

For extruded licorice or fruit strings, CAPOL® dipping baths provide an appealing shine and ideal anti-sticking properties. Our ready-to-use dipping baths are suitable for all types of licorice and fruit gum strings and ribbons.

With our CAPOLAN® range of fat-coated acids, we offer the perfect ingredient for sour, sugar-coated gums. It ensures a lasting sour taste for your gums, jellies and licorice of all kinds.

ENDURING SHINE & PROTECTION

With a perfect trio of pre-coating, glazing and sealing agents from our CAPOL® and FIXGUM® product ranges, we make your chocolate and compound dragées shine. Beneath the appealing look, they get effective protection against external stresses during production, packaging and storage.



PRECOATING AGENTS



GLAZING AGENTS



SEALING AGENTS

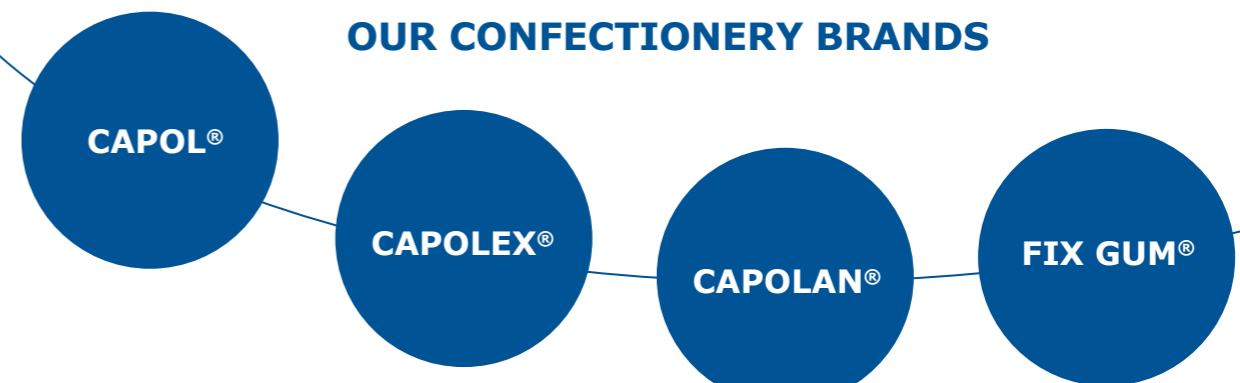
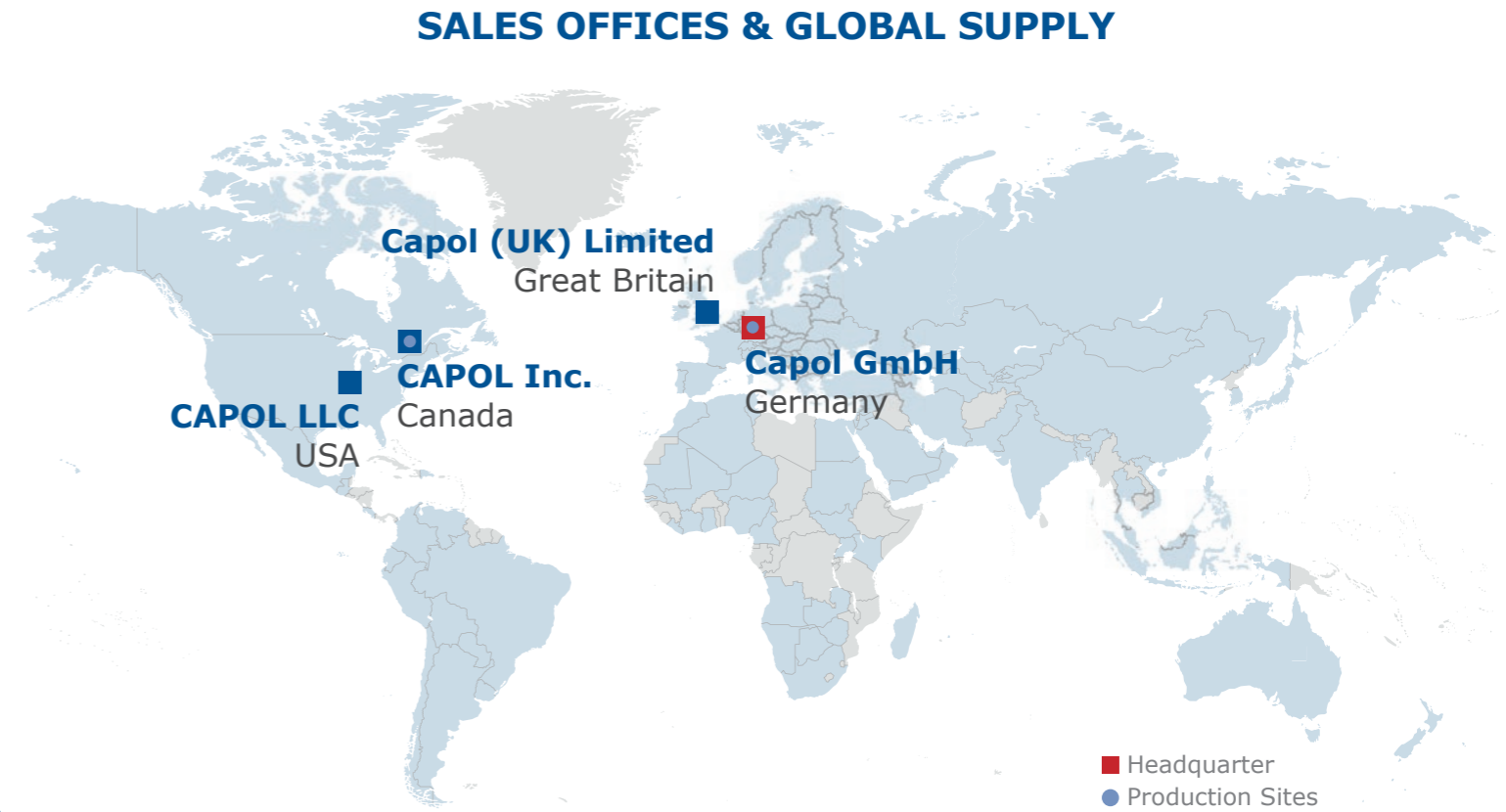
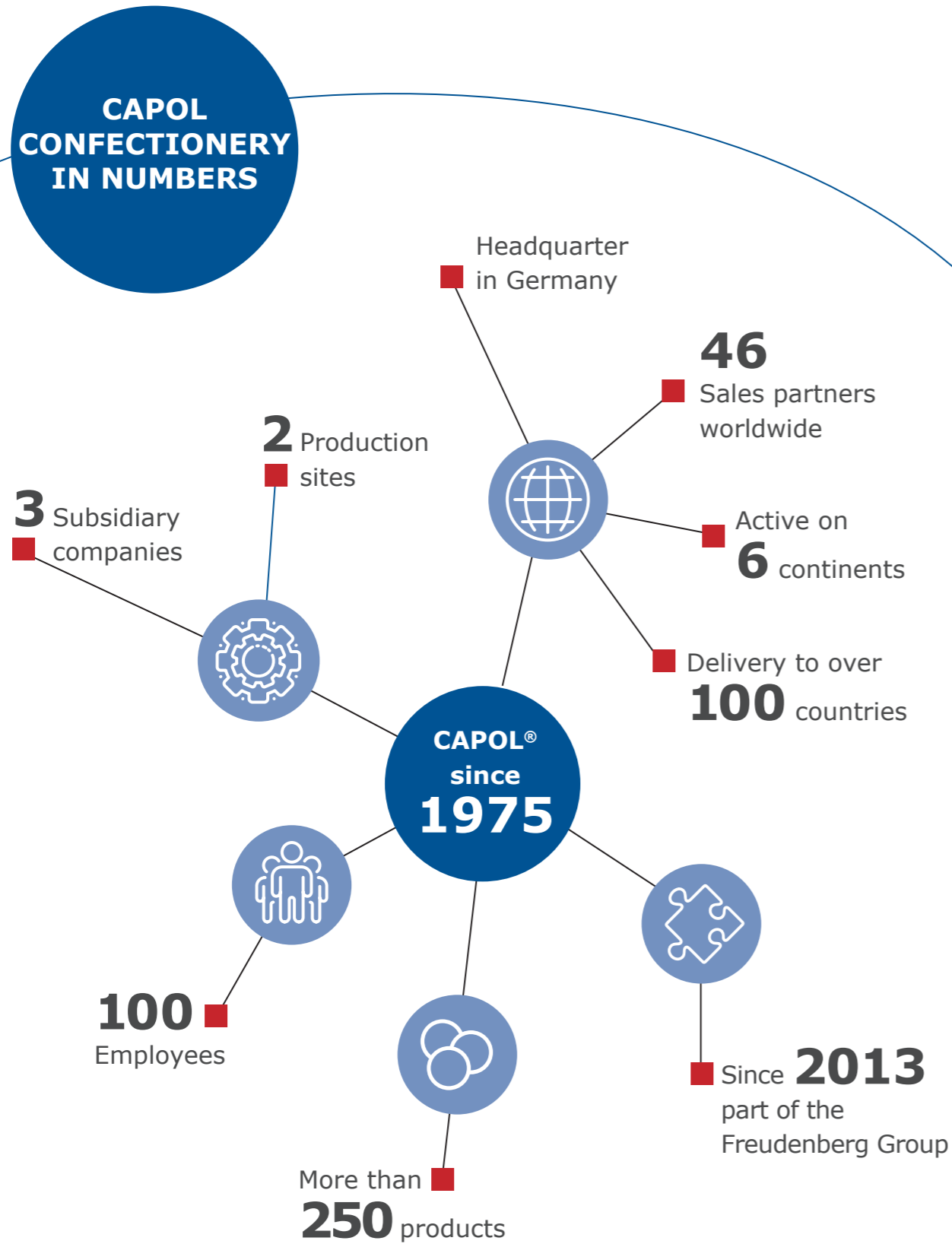


Before chocolate panning, inclusions like fruit, nuts or cookies, gums and licorice are pre-treated with our FIX GUM® system. Applying the pre-coating agent to the inclusions prevents moisture or oil from migrating between the center and the surface, and so ensures that the glaze will not be impaired.

CAPOL® glazing agents create a brilliant gloss on chocolate dragées and improve their resistance to fluctuations in temperature and humidity. They can be used to glaze chocolate dragées covered with white, milk or dark chocolate, as well as compound chocolate dragées.

A shellac-based seal with CAPOL® sealing agents protects the gloss and makes it stable even under challenging climatic conditions. It protects your dragées from mechanical strain throughout production, packaging and shipping, and keeps them from drying out.

SUCCESSFUL FOR MORE THAN 45 YEARS



BOOSTING BRIGHT & BRILLIANT RESULTS

Perfectly polished, bright, and colorful hard and soft sugar dragées become a reality with CAPOL® pre-coating, polishing and sealing agents. Benefit from the sweets' better resistance to external influences and their improved flowability for handling.



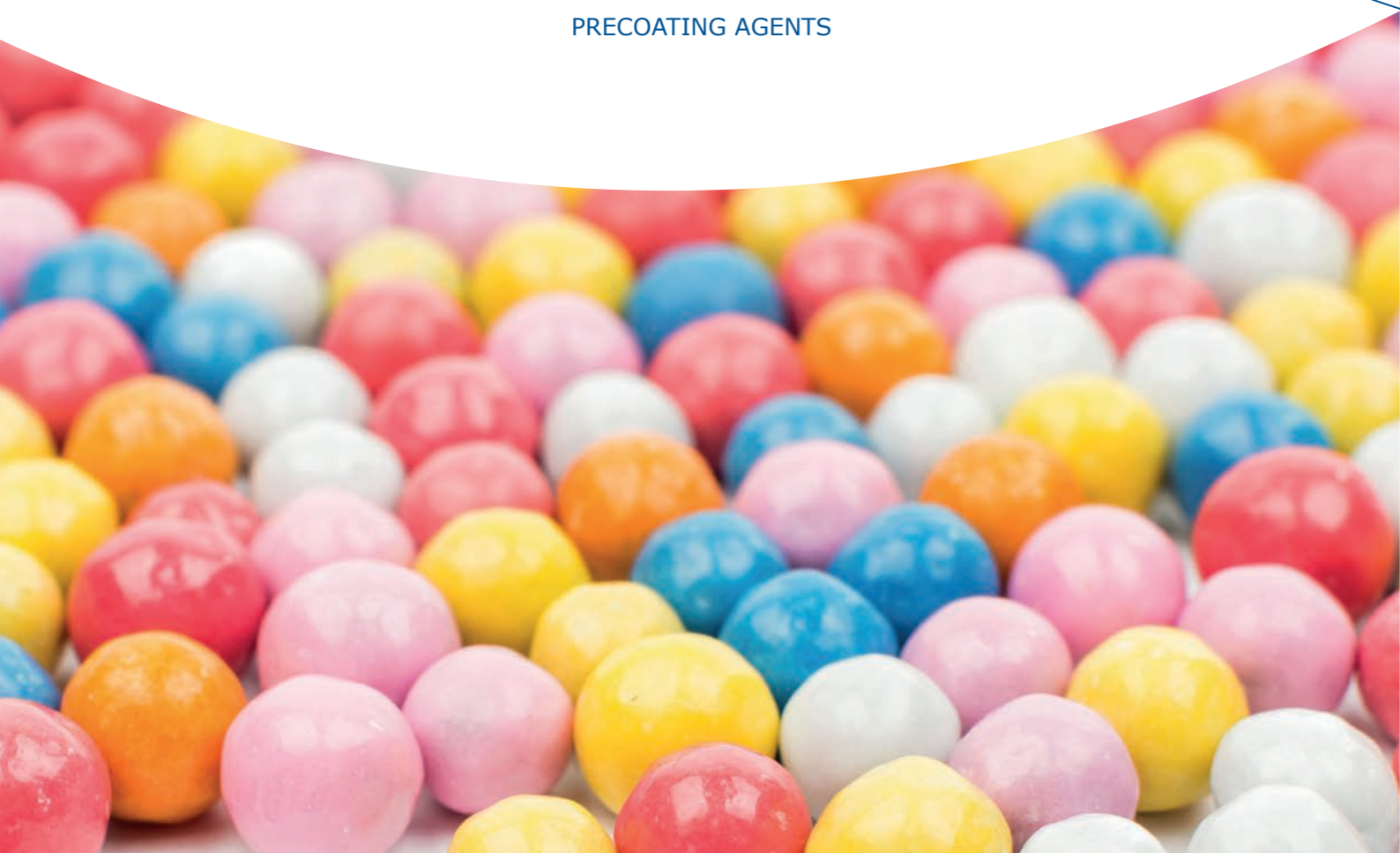
PRECOATING AGENTS



POLISHING AGENTS



SEALING AGENTS



Our FIX GUM® system is the right choice when it comes to hard-panned sugar confections with a chocolate center. The pre-coating agents act like a seal for the chocolate core, so that no migration can impair the brilliance of the sugar crust.

CAPOL® polishing agents bring out the color vibrancy of soft and hard sugar dragées by providing a beautiful shine. With a portfolio of micronized waxes, wax dispersions and pastes, we can offer the right polishing solution for each individual production setup.

For more protection, add CAPOL® sealing agents to your hard and soft sugar dragées. The shellac-based sealing protects sugar dragées even when exposed to fluctuations in humidity or temperature, and increases their resistance to mechanical stress.

SEPARATION & PROTECTIVE EFFECTS

Wherever confectionery with a sticky surface, such as hard and soft caramels, comes into contact with machine parts, CAPOLEX® reliably prevents the mass from sticking to the machinery during processing. This food-grade machine release agent also protects heavily used machines against corrosion and wear at the same time.



MACHINE RELEASE AGENTS

With our CAPOLEX® products we ensure seamless production of your hard and soft caramels. Our machine release agents provide an optimum and lasting separating effect between the machine surface and the sugar mass during processing. CAPOLEX® anti-sticking agents are suitable for use with a wide range of equipment, from cooling and conveyor belts, cooling rollers, cooling and heating tables, embossing machines, blades and cutters to extruders and sugar cooking equipment.

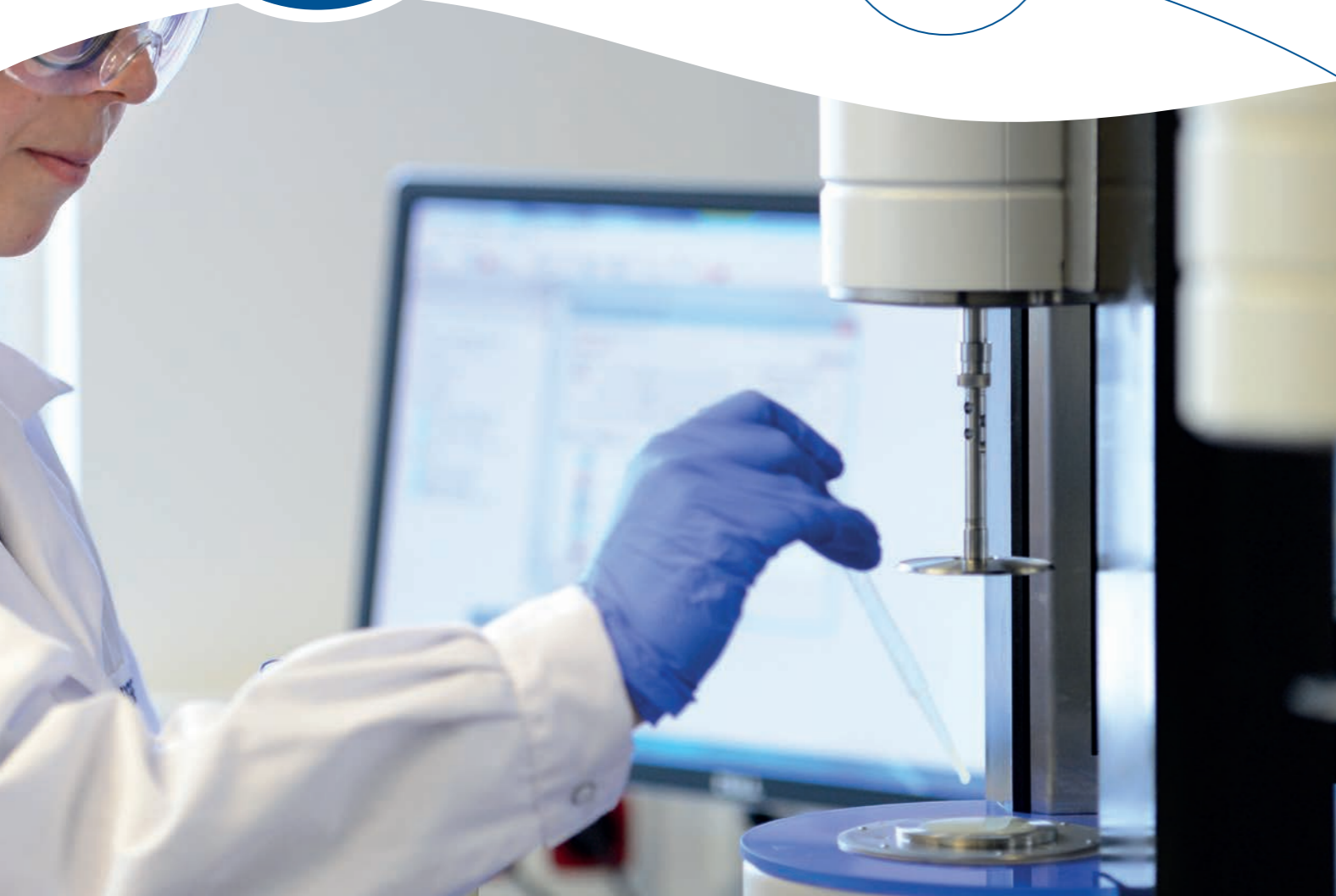
SAFE PRODUCTS WITH CONSISTENT QUALITY

The quality and safety of our products are our top priority. They are at the heart of our development and production, and are reflected in our quality management system as well as in our extensive process and product certifications.

OUR QUALITY MANAGEMENT

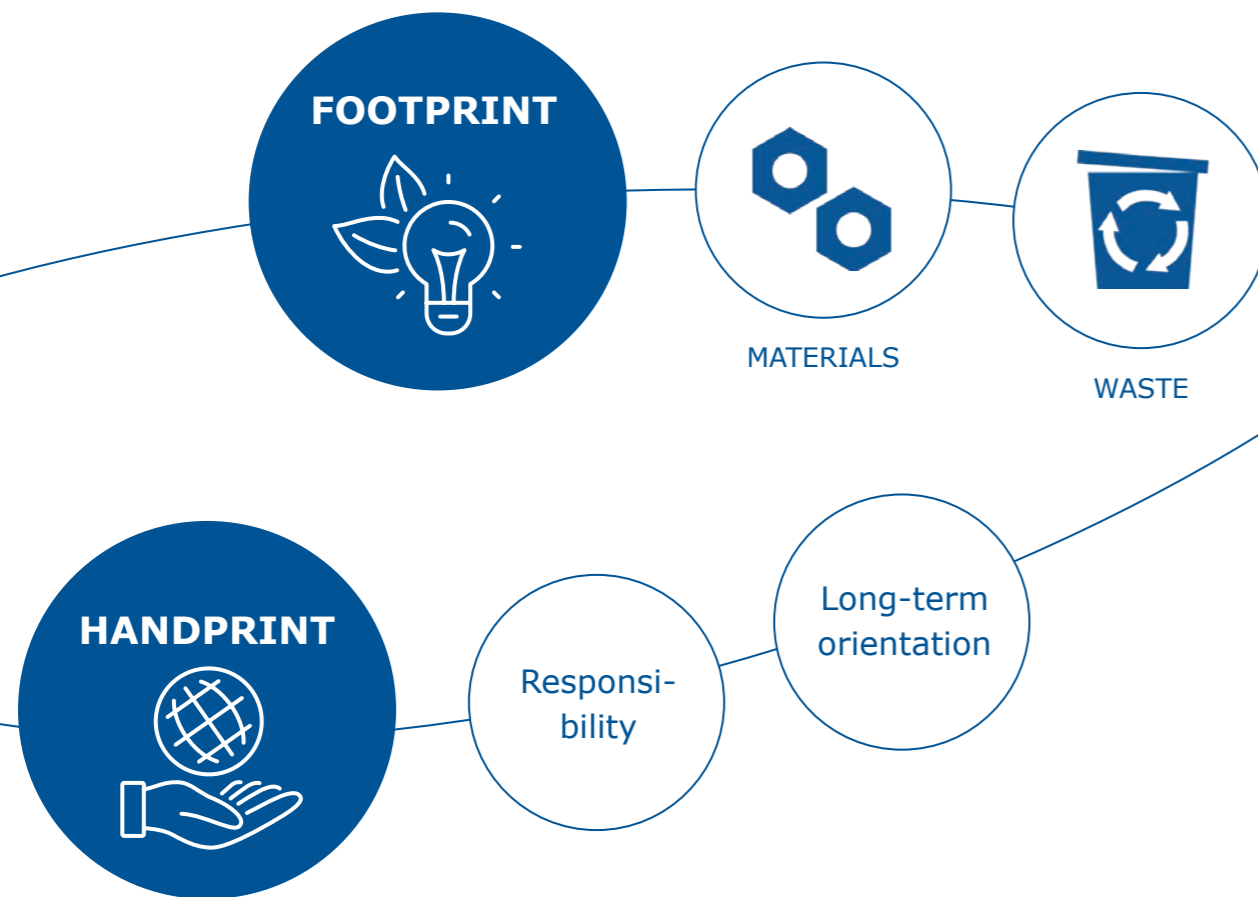


Strict quality controls upon arrival of raw materials and before dispatch of CAPOL® products, computer-assisted procurement and production programs for back-tracing, complete documentation of all production stages as well as strict adherence to food safety requirements – this is the standard our highly qualified employees live up to every day. In close collaboration with our customers, our team of experienced food chemists, food technicians and ecotrophologists drive innovation and process improvements. This is how we continue to meet the ever-changing requirements of the dynamic markets.

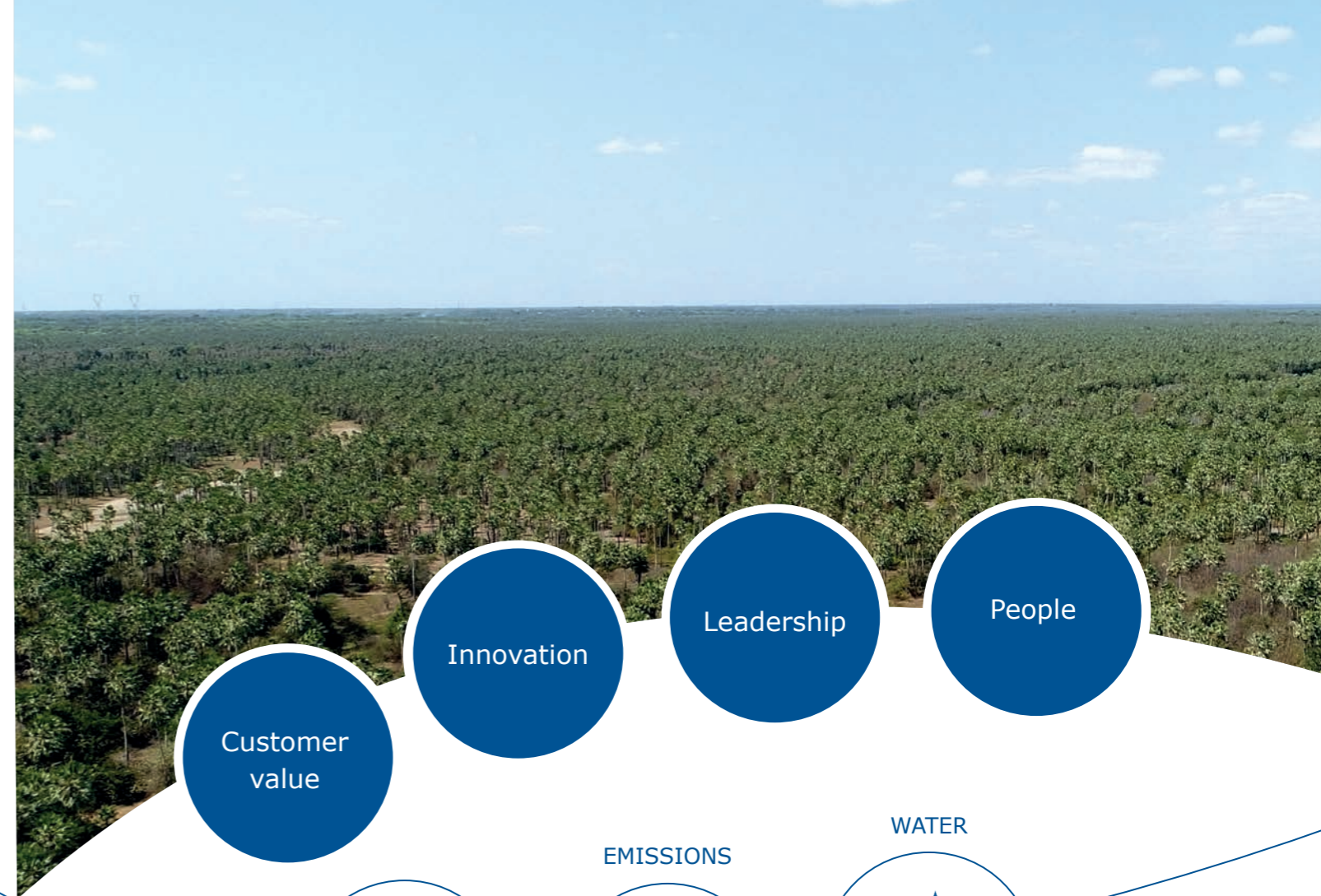


SUSTAINABLE MANAGEMENT TODAY & IN THE FUTURE

We care about the welfare of today's and future generations. This is why we take our corporate and social responsibilities seriously. As part of the German global technology company Freudenberg, we are bound to its values and principles as much as to our own long-term commitment to responsible and sustainable business processes.



Our goal is to minimize the possible negative effects of our „footprint“, which we define as the direct effects of our business activities on the environment and society. A further goal is to help our customers also act sustainably by helping them to produce more efficiently and reduce negative effects on the environment. This is what we call the “handprint”.



” In product development, we strive for the highest possible quality levels in terms of sensory and functional characteristics, while at the same time offering the best individual and sustainable solutions. This starts with our commitment to developing safe and responsible supply chains. “

Britta Beer
Director Research & Development Capol GmbH





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Edition 11/2021
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