

Are gummy bears made from pigs?

From the sweeties.net wiki

Many gummy bears are, in part, made from pigs. The traditional gummy bear gets its chewy, rubbery texture from gelatine, and a lot of gelatine comes from pigs. But gummy bears are made in many ways, and some contain no animal products at all.

Where the gelatine comes from

Gelatine is made by breaking down collagen, a protein taken from the skin, bones and connective tissue of animals such as cattle, chickens, pigs and fish. It is made from by products of the meat and leather industries. Most gelatine comes from pork skins, pork and cattle bones, or split cattle hides. In 2019 the world used about 620,000 tonnes of it.

Gelatine made from pig skin is usually made by treating it with acid, and is known in the industry as type A. Gelatine from cattle hides is usually made with an alkali, and is called type B. On a sweet label, though, it usually appears simply as gelatine, which does not tell you the animal: see [what is gelatine made from?](#)

The classic gummy bear

The traditional gummy bear is made from sugar, glucose syrup, starch, flavouring, colouring, citric acid and gelatine, and higher quality bears have gelatine as their lead ingredient. The first gummy bear, Hans Riegel's Dancing Bear of 1922, was actually made with gum arabic, but gelatine later became the norm: see [why are gummy bears shaped like bears?](#)

Haribo's standard Goldbears are made with pork gelatine: see [is Haribo made from pig?](#)

Bears without pork

Recipes vary, and there are bears for different diets.

- **Halal bears** use beef gelatine from animals slaughtered according to Islamic law. Haribo makes its halal certified Goldbear only at its factory in Turkey.
- **Kosher bears** are made to Jewish dietary law.
- **Fish gelatine** is sometimes used, because it avoids some of the religious objections to gelatine.
- **Vegetarian and vegan bears** use plant based gelling agents such as pectin or starch. Starch gives a shorter, cleaner and less chewy bite than gelatine.

Bears made with beef, pork or fish gelatine are not suitable for vegetarians or vegans, and those with pork gelatine, or gelatine from animals not slaughtered according to religious rules, are not suitable for observant Muslims or Jews.

Is gelatine safe?

In the past there were fears that gelatine could carry the prions that cause mad cow disease. Regulators have looked at this closely. The European Union's Scientific Steering Committee said in 2003 that the risk from cattle bone gelatine was very low or zero, the European Food Safety Authority confirmed in 2006 that the risk was small, and the United States Food and Drug Administration regards the risk as minuscule as long as precautions are followed in manufacturing.

We sell golden bears, halal golden bears and vegan gummy bears in our pick and mix, for different diets.

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