

Floral gums

From the sweeties.net wiki

Floral gums are firm, chewy gum sweets flavoured with flowers. The UK retailer Sweets and Candy sells them under the Squirrel name, describes them as small, chewy gum sweets with unique botanical and floral flavours, and notes that they are sometimes referred to as soap sweets.

Who makes them

Wikipedia's article on Valeo Foods UK, the Leeds sweet maker formerly known as Tangerine Confectionery, lists Squirrel among its brands, with two products under the name: Cherry Lips and Floral gums. For the other one, see [Cherry Lips](#)

What is in them

Squirrel Floral Gums, as listed by Sweets and Candy. Modified potato starch, glucose syrup, sugar, beef gelatine, lactic acid, sunflower oil, the colours anthocyanins, carmines, curcumin and paprika extract, flavourings, carnauba wax as a glazing agent, and plant concentrates of safflower and spirulina.

Ingredients on a UK label are listed in descending order of weight, so this recipe contains more modified potato starch than sugar: see [how to read a sweet label](#) and [what is modified starch in sweets?](#) The retailer's nutrition panel gives 81.9 g of carbohydrate per 100 g, of which 41.1 g is sugars.

The carnauba wax is a glaze on the outside: see [what is carnauba wax on sweets?](#)

Where the colours come from

The listing names four colours and two colouring concentrates:

- **Anthocyanins**, E163, are plant pigments that can look red, pink, purple, blue or black, depending on acidity. The name comes from the Ancient Greek words for flower and dark blue.
- **Carmines**, E120, is a bright red pigment. It is also called cochineal when it is extracted from the cochineal insect: see [what is carmine?](#)
- **Curcumin**, E100, is the bright yellow pigment of turmeric, a member of the ginger family.
- **Paprika extract**, E160c, is an oil soluble extract of pepper fruits, used to colour and flavour food.
- **Safflower and spirulina** are listed as plant concentrates. Spirulina is the dried biomass of cyanobacteria, also called blue green algae: see [what is spirulina doing in my sweets?](#)

For more on colours like these, see [natural colours in sweets](#)

Diet and allergy points

- **Gelatine.** The recipe contains beef gelatine, so these floral gums are not suitable for vegetarians or vegans: see [gelatine in sweets explained](#) and [beef gelatine and pork gelatine](#)
- **Carmine.** One of the colours is made from an insect, the cochineal.
- **Packing.** The retailer says its sweets are packed in an environment that handles wheat, gluten, soya, milk, peanuts and nuts, so anyone with one of those allergies should check before buying.

A flowery taste

Floral gums are not the only flower flavoured sweet on sale in Britain. Parma Violets, made by Swizzels since 1946, are described in Wikipedia's article on the company as having an almost scenty taste: see [Parma Violets](#)

In our pick and mix

We do not sell floral gums, but we do sell [SW032](#) and [SW004](#). Each card opens up to show the full ingredients and allergens for the sweets we actually stock.

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