

Bubble Gum Basics – Version 2: How Bubble Gum is Made

Write the information under the line (word for word (by hand, no typed versions accepted)) and turn in by the deadline! You have two days to complete this page or you will earn a lunch detention and you will have to write an additional gum page!

The process begins with the accurate weighing of all the ingredients. The gum base materials go into the mixer first (a large vessel with rotating blades). Next, the sweeteners, softeners, and colors are transferred and added. Following the initial mixing, the flavors are added, and then blending is continued very slowly, for just the right amount of time required by the formula.

When the blending is completed, the gum passes between rollers that press it into a flowing ribbon before it moves through a sheeting machine, which reduces the gum's thickness in stages. The ribbon of gum is scored in a pattern of single sticks, long tapes or prepared in another way for packaging.

The next stop is the conditioning room where the temperature and humidity are controlled to make sure the gum will stay fresh on store shelves.

The process for making chunk bubble gum is essentially the same except that after the ingredients are blended, the mixture goes through an extruding process. This process changes the bubble gum into a solid, rope-like form. This rope is then put on a moving belt and passed through a conditioning tunnel to cool it and develop its texture. Immediately after this, the rope-shaped gum is cut into one-inch long chunks and individually wrapped.