

FUN FACTS



FRUIT-FLAVORED SNACKS SHINE BECAUSE OF CAR WAX (CARNAUBA WAX).

KNOW MORE



Carnauba wax, a key ingredient in car wax that produces a brilliant shine, is also found in gummy bears and fruit flavoured snacks.

After a relatively long drying process in drying rooms, the gummies receive a coating of beeswax and carnauba wax to give them a nice sheen and prevent them from sticking together.

KNOW MORE



Carnauba wax is described as 'a safe, non-toxic, and inert ingredient.' The melting point of carnauba wax is 180 degrees Fahrenheit, which means it doesn't melt in the human body and passes, unabsorbed, through intestinal systems.

In contrast, car waxes typically contain approximately 30 carnauba wax (and presumably taste quite a bit different).



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