

# Confectionery Products Handbook(Chocolate, Toffees, Chewing Gum & Sugar Free Confectionery)

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**Format:** Paperback

**ISBN:** 9788178331539

**Code:** NI254

**Pages:** 672

**Price:** Rs. 1,975.00 **US\$** 52.95

**Publisher:** Asia Pacific Business Press Inc.

Usually ships within **5** days

Confectionery manufacture has been dominated by large scale industrial processing for several decades. Confectionery implies the food items that are rich in sugar and often referred to as a confection and refers to the art of creating sugar based dessert forms, or subtleties (subtlety or sotelty), often with pastillage. The simplest and earliest confection used by man was honey, dating back over 3000 years ago. Traditional confectionery goes back to ancient times, and continued to be eaten through the Middle Ages into the modern era.

Sugar confectionery has developed around the properties of one ingredient – Sucrose. It is a non-reducing disaccharide. The principal ingredient in all confectionery is sucrose, which in its refined form has little flavour apart from its inherent sweetness.

This handbook contains Packaging in the confectionery industry, Structure of sugar confectionery, Flavouring of confectionery, Confectionery plant, Ingredients, Quality control and chemical analysis, Medicated confectionery and chewing Gum, Chocolate flow properties, General technical aspects of industrial sugar confectionery manufacture, Manufacture of liquorice paste, Extrusion cooking technology, Manufacture of invert sugar, Marzipan and crystallized confectionery.

The manufacture of confectionery is not a science based industry, as these products have traditionally been created by skilled confectioners working empirically. The aim of this handbook is to give the reader a perspective on several processes and techniques which are generally followed in the confectionery industry. The texture and technological properties of confectionery products are to a large extent controlled by its structure.

The book is aimed for food engineers, scientists, technologists in research and industry, as well as for new entrepreneurs and those who are engaged in this industry.

## Contents

### 1. INTRODUCTION

History

Raw materials

1. Physical and chemical properties

2. Sweetening ingredients

3. Other raw materials

Properties and microbiology of confectionery

Types of confectionery  
Process and Machinery for confectionery production  
Modern developments  
Production of typical confectionery products  
Fondant  
Production of fondant  
Casting fondant articles  
Figure 1. Baker - Perkins fondant machine  
Figure 2. NID high speed mogul molder  
Caramel, fudge, and toffee  
Formation of caramel bars and small units  
Boiled sweets, hard candy, brittle, croquante,  
and butterscotch  
Marshmallows and nougat  
Jellies, gums, and turkish delight  
Panning  
Other products  
Packaging, storage, and economic aspects  
**2. PACKAGING IN THE CONFECTIONERY INDUSTRY**  
Trends and developments  
The purpose of a package  
The container  
Materials  
Metal cans  
Paper and associated materials

Types of paper  
Metal foil  
Transparent films  
Metallized films  
Shrink and stretch films  
Laminates  
Selection and use of wrapping materials for  
chocolate and confectionery  
The machinery  
The type of wrap  
Physical properties of wrapping materials-testing methods  
Strength  
Permeability  
Physical structure  
Printing odors in food wrappers  
Testing of wrappers for various other properties  
Resistance of printing ink and varnish to tropical conditions  
Toxicity  
Wrapping materials in display and advertising  
Testing of wrapping and advertising material for fading  
Adhesives  
Physical properties of adhesives  
Adhesive groups  
Mechanical sealing methods  
Adhesive tapes  
Metal containers

Types of cans

Built-up body

Dessicant pouches

### 3. SUGAR, SYRUP, CONFECTIONERY AND SWEETENERS

Introduction

Composition

The production of beet sugar

The production process for beet sugar

The production of cane sugar

The production process for cane sugar

Kinds of sugar

Kinds of syrups

Confectionery, liquorice and wine gums

Confectionery

Liquorice

Wine gums and soft gums

Sweeteners

The energy-supplying sweeteners

Saccharides

Polyalcohols

Non-nutritive sweeteners

Quality deterioration, spoilage and storage

### 4. FOOD VALUE OF CHOCOLATE AND CONFECTIONERY

Food value and the composition of foods

Carbohydrates

Fats

Proteins

Mineral matter

Vitamins

The Labeling of Foods Containing Vitamins

Food values of chocolate and confectionery

Calculation of caloric value of a food

Supposed harmful effects of confectionery

The virtues of confectionery

### 5. STRUCTURE OF SUGAR CONFECTIONERY

Introduction

Toffee

Starch gels

Pectin gels

Gelatin gels

Other protein gels

Boiled sweets and pulled sweets

Panned sweets and coatings

Chocolate-flavoured couvertures

Concluding comments

### 6. LIQUORICE PASTE, CREAM PASTE AND AERATED CONFECTIONERY

7.

Liquorice paste: introduction

Liquorice paste: ingredients

1. Treacle
2. Wheat flour
3. Liquorice extract
4. Caramel
5. Rework

(The manufacture of liquorice paste)

1. Premixing
2. Cooking
3. Extrusion

Cream pastes: introduction

Cream pastes : ingredients

The manufacture of cream paste

The extrusion of cream paste

Liquorice allsorts

Aerated confectionery: introduction

Methods of aeration

1. Mechanical aeration
2. Chemical aeration

Marshmallow

1. Batch marshmallow
2. Continuous marshmallow

Nougat

## CHEMISTRY OF FLAVOUR DEVELOPMENT IN CHOCOLATE

Introduction

Fermentation

Drying

Roasting

1. An introduction to browning reactions

2. A closer look at browning reactions

Conching

Conclusion

## 8. CONFECTIONERY COATINGS, CHOCOLATE REPLACERS, DIETETIC COMPOUNDS

Confectionery coatings

Ingredients

Manufacturing processes

Conditions to be observed during production

Colored coatings and pastel coatings

Formulations

Dietetic coatings

Diabetic chocolate

Carob coatings

Defatted wheat germ

Medicated chocolates

## 9. CHOCOLATE BARS AND COVERED CONFECTIONERY

Production methods

Molding

Enrobing  
Panning  
Tempering  
Other chocolate processes  
Chocolate drops (chips)  
Roller depositing  
Aerated chocolate  
Chocolate flake or bark  
Chocolate vermicelli or streusel  
Laminated chocolate  
Chocolate tempering  
Compound coatings  
Measurement of degree of temper  
Chocolate molding  
Molding chocolate blocks or bars

Hollow goods  
Foiled articles  
Shell forming equipment  
The westal SCB process  
Composition of chocolate for molding  
molding and shell plant coolers  
Tablets  
Shells  
Good manufacturing practice  
Chocolate enrobing  
Mechanical  
Chocolate cooling  
Enrober coolers  
Automatic enrober systems  
Chocolate enrobing problems  
Chocolate panning  
Zein glazes

## 10. CONFECTIONERY AND EXTRUSION COOKING TECHNOLOGY

Introduction  
Problem description  
Currently realised extrusion cooking processes  
Extrusion of starch  
Extrusion of dry sucrose crystals  
Extrusion of sucrose-starch mixtures  
Extrusion of sucrose-syrup mixtures  
Coextrusion  
1. Die design  
2. Size restrictions  
3. Recipe restrictions  
4. Density influence  
5. Centre pumping  
6. Post-processing  
7. Cutting  
8. Process economics

## 11. SUGAR CONFECTIONERY IN THE DIET

Confectionery in society

Confectionery as food

Energy

Nutrients

1. Carbohydrates

1.1 Starch

1.2 Sugars

2. Fats

3. Protein

4. Vitamins

5. Minerals

What food does: how it provides energy, growth and maintenance

1. Confectionery as part of a healthy diet

2. Nutritional content of sugar confectionery

Nutrition labelling

1. Calculated nutritional data

2. Analysed nutritional data

3. Which nutrients are needed?

4. Development of nutritional content

Labelling sugar confectionery

Confectionery and the critics

1. Obesity

2. Additives

3. Hyperactivity or hyperkinesis

4. Dental caries

5. Other criticisms

Conclusion

## 12. THE FLAVOURING OF CONFECTIONERY

Introduction

Basic confectionery types, recipes, inherent flavours

2. Fat boilings

3. Toffees and caramels

4. Fudge

5. Fondant

6. Candy

7. Cream and lozenge paste

8. Compressed tablets

9. Jellies and gums

10. Chewing gum

11. Panned work

12. Chocolate

Flavours from ingredients

Flavours developed during processing

Selection of flavourings

## 13. EMULSIFIERS, COLOURS AND FLAVOURS

Emulsifiers

Sources of emulsifiers

Legislation

Examples of emulsifiers

Lecithin

Sucrose esters, E473

Uses of emulsifiers in sugar confectionery

Colours

Technical Requirements of colours in sugar confectionery

Synthetic colours

Lake colours

Interference colours

Natural colours

Caramel, E150

Chlorophyll, E140

Copper chlorophyll, E141

Cochineal, E120

Roboflavin, E101

Riboflavin-5-phosphate, E101a

Carbon black, E153

Curcumin, E100

Crocin

Carotenoids

$\beta$ -Carotene, E160(a)

Annatto, E160(b)

Lutein, E161(b)

Betalaines

Anthocyanins

Flavours

Natural flavours

The image of natural products

Nature-identical flavourings

The case of nature-identical flavours

Synthetic flavours

Dosing

Development in flavours

Antioxidants

Synthetic antioxidants

Tocopherols

#### 14. CONFECTIONERY PLANT

Confectionery plant

Steam injection cooking

Vacuum cooking

Continuous plant

#### 15. INGREDIENTS

Ingredients

Molasses and treacle

Invert sugar

Glucose syrup (corn syrup)

Fructose

Dextrose

Lactose

Dairy ingredients

Sweetened condensed milk

Evaporated milk (unsweetened condensed milk)  
Milk powder  
Butter

Butter oil (anhydrous milk fat)  
Whey  
Vegetable fats  
Gums and gelling agents or hydrocolloids  
Agar agar, E406  
Alginates, E401  
Carrageenan  
Gelatin  
Gellan gum, E418  
Gum acacia, also known as gum arabic, E414  
Guar gum  
Pectin  
Starch  
The cooking of starch  
Obtaining different properties in the starch  
The use of starch in confectionery  
Thin boiling starches  
Pre-gelatinised starches  
Oxidised starches  
Non-gelling starches  
Gum tragacanth, E413  
Locust bean or carob bean gum  
Xanthan gum  
Egg albumen  
Practical forms of egg albumen  
Properties of egg albumen  
Testing egg albumen  
Substitutes for egg albumen  
Chewing gum ingredients  
Chicle  
Jelutong  
16. CHEWING GUM  
Gum base characteristics  
Texturisers

Antioxidants  
Sugars  
Dextrose  
Glucose syrup  
Loss or gain of moisture

Flavours  
17. TRADITIONAL CHOCOLATE MAKING 334-338

History  
Outline of process  
1. Preparation of cocoa nib - flavour development  
2. Grinding-particle size reduction  
3. Conching—flavour and texture development

18. SUGAR-FREE CONFECTIONERY 339-350  
Laxative effects



The sugar substitutes  
Bulk sweeteners - the polyols  
Maltitol  
Erythritol  
Isomalt  
Polydextrose  
Intense sweeteners  
Aspartame  
Acesulfame K  
Saccharin  
Stevioside  
Thaumatococin  
Neohesperidine dihydrochalcone (NHDC)  
Sucralose  
Synergy  
The Chemistry of sweetness  
Making sugar-free products  
Reducing the energy content  
Sugar-free products  
Chewing gum  
Boiled sweets

The problems of making sugar-free high boilings  
from isomalt  
Gums and jellies  
Turkish delight  
Toffee  
Controlled calorie products  
19. QUALITY CONTROL AND CHEMICAL ANALYSIS  
Introduction  
Designer quality  
Control of raw materials and packaging  
1. Receipt of materials  
2. Sampling  
3. Testing  
Process control  
Finished packs  
Sensory evaluation  
Hygiene  
1. Microbiological testing  
2. Foreign matter  
Legislation  
Chemicals analysis  
1. Laboratory practice  
2. Sugar analysis  
3. Moisture content  
4. Protein  
5. Fat analysis  
6. Aflatoxins  
7. Viscosity  
8. Particle size

9. Acid content

Modern methods

Conclusion

## 20. MEDICATED CONFECTIONERY AND CHEWING GUM

Medicated sugar confectionery

High boiled sugar medicated confectionery

Third ingredient addition

Continuous operations

Depositing high boilings

The 'Apollo' centre-filling line from Euromec

The centre-filler hopper and pump unit

Bosch

Salvage

Chewy medicated confections

Gum products

Chewing gum

Packaging

Concluding remarks

## 21. CHOCOLATE FLOW PROPERTIES

Flow behaviour of chocolate

How to measure flow properties

1. Rotational viscometers

Miscellaneous instruments

Factors affecting the flow properties of chocolate

1. Fat content

2. Lecithin and other emulsifiers

3. Moisture content

4. Particle size distribution

5. Temperature

6. Conching time

7. Temper

8. Thixotropy

9. Vibration

Conclusions

## 22. GENERAL TECHNICAL ASPECTS OF INDUSTRIAL SUGAR CONFECTIONERY MANUFACTURE

Introduction

Compositional effects

1. Sugars

2. Fats

3. Thickeners and stabilisers

4. Proteins

Change of composition

1. Caramelisation

2. Inversion

3. Maillard reaction

4. Secondary reactions

Change of state

1. Crystallisation
  2. Polymorphism
  3. Starch
  4. Enzymic changes
- Environmental behaviour  
Evaporation  
Sweetness and taste

## 23. CARAMEL TOFFEE AND FUDGE

Introduction

Ingredients

1. Sugar
2. Glucose syrup
3. Milk protein
4. Fat
5. Salt
6. Water
7. Other additives

Structure of toffee

Formulation

Processing

1. Equipment
2. Slab process
3. Cut and wrap process
4. Depositing

Toffee texture

Fudge

&emsp;

## 24. TOFFEES AND CARMELS

Cooking toffees

A typical toffee

Sugar

Glucose syrup 42 DE

Condensed milk

Fat

Optional ingredients

Whey powder

Hydrolysed whey syrup

Invert sugar syrup

Brown sugar

Golden syrup

Emulsifiers

Glucose syrup 68 DE or higher

Isomerised glucose, also known as isoglucose or

High fructose corn syrup

Salt

Flavours and flavourings

Colour

The process

Dissolving

Emulsifying

Cooking

Shaping the toffee  
The slab process  
Cut and wrap process  
Depositing  
Toffee as an ingredient of other products  
Formulation considerations  
Toffee in a chocolate-coated countline  
Toffee in a moulded chocolate product

## 25. CHOCOLATE TEMPER

Introduction  
Techniques

Polymorphic transitions of triglycerides

Liquid state  
Crystallization  
The  $\alpha$ -form  
The  $\beta$ -forms  
The  $\beta$ -form  
The  $\beta$ '<sub>1</sub>  $\rightarrow$   $\beta$  transition  
Triple chain length structures  
Cocoa butter  
The crystallization of mixtures

## 26. TABLETS, LOZENGES AND SUGAR PANNING

Introduction

Tableting

Granulation

1. Wet granulation
2. Fluidised bed granulation
3. 'Slugging'

Ingredients

1. Base materials
2. Binders
3. Lubricants
4. Disintegrants
5. Colours and flavours

Compression

1. Bonding during compression

Problem solving

1. Capping
2. Sticking and picking
3. Pitting
4. Mottling
5. Size and weight variation

Lozenges

1. Composition
2. Processing

3. Drying

Sugar panning

1. Equipment
2. Automatic panning systems
3. Auxillary equipment

Hard panning

1. Pretreatment of centres
2. Engrossing
3. Non-pareils (hundreds-and-thousands)

Soft panning

Flavour and colour

1. Flavour

2. Colour

Polishing

Additional panning techniques

1. Alternative sweeteners

2. Silvering

27. SUGAR CONFECTIONERY, CHOCOLATE,  
JAMS AND JELLIES

Agar-agar

Anti-tailing devices

Automatic continuous sugar cooker

Non-vacuum cooker

Batch roller

Cacao

Cacao butter

Cacao moth

Cacao selection

Caramel

Chocolate-confectionery research

Clayed cacao

Colours for confectionery

1. Selection of colouring matter
2. Method of dissolving
3. Concentration and purity

Conches

Circular or rotary conches

The theory of conching

Confectioners' glucose

Continuous vacuum sugar cookers

Cream beaters

1. The beater should be kept cool.
2. The syrup should be kept in the beater sufficiently long to ensue complete crystallisation.

Air-cooled cream beaters

Cream and fondant making plant

Dextrose

Diabetic foods - chocolate

Dragee pans

Egg albumen

Enrobers

Automatic temperature control

Fermentation of cacao beans

Flavourings  
Classification of flavouring materials  
Fondant paste  
Fumigation with ethylene oxide  
Gas fires for sugar boiling  
Half-coating device  
Heat penetration of cacao  
Invert sugar  
Use in confectionery  
Manufacture of invert sugar  
Jam manufacture - scientific principles  
Pectin  
Sugar  
Acidity  
End point of boil  
Statutory regulations  
Standard for jam

Standard for marmalade  
General  
Technique of manufacture  
Fruit preparation  
Preparation of juice for "jelly" jams  
Preparation of recipes  
Boiling  
Cooling, filling and capping  
Storage  
Jelly crystals  
Jelly manufacture  
Gelatin testing  
Proportions of ingredients  
Boiling and mixing  
(1) preparation of gelatin  
(2) preparation of the sugar syrup  
(3) mixing and dissolving  
Choice of colour  
Clarification  
Cooling and setting  
Cutting  
Packaging  
Production control  
Lactic acid  
Lecithin  
Lemon curd  
Liquid sugar/liquid glucose mixtures  
Liquorice  
Liquorice products  
Machines for the manufacture of  
hard-boiled goods  
Maple sugar  
Marmalade manufacture  
Grading  
Steaming barrels

Peeling  
Gouging  
Pulp and dummy  
Peel  
Juice  
Recipes  
Boiling  
Marshmallow beaters  
Marzipan  
Marzipan fruits and mosaics  
Marzipan substitutes  
Melangeurs  
Milk chocolate  
Mogul machine  
1. The starch must be clean and dry.  
Piping jelly  
Piping jelly from fruit puree and agar-agar  
Piping jelly from fruit puree and pectin  
Piping jelly from fruit and sugar  
Refiners  
Refractometers  
Roasters  
Unit roasters  
Continuous roasters  
Steam roasters  
Principles of roasting  
Changes brought about in cacao beans owing to roasting      The removal of shell from the NIB  
(1) Chemical changes  
(2) Physical changes  
Steam pans  
Sugar  
Bibliography  
Sugar for the chocolate manufacturer  
Sugar for the confectioner  
Testing of refined sugars

Tempering and storage kettles  
The outlet valve  
Thermometers for sugar boiling  
The recording dial thermometer  
Adjustment of thermometers: the effect  
of barometric pressure on the boiling-point  
Toffee  
Physical nature of toffees and caramels  
Flavour  
Colour  
Texture  
Shelf life  
Graining  
Raw materials  
Manufacture  
Wrapping and packing  
Vacuum pans

Vertical mixers

Winnower

## 28. CENTERS, FONDANTS, MARZIPAN AND CRYSTALLIZED CONFECTIONERY

Introduction

Recipes

Cremes

3. Fudge

Marzipan

Variables affecting the properties of fondant

Moisture content

The amount of sugar crystals present

The concentration and viscosity of the syrup phase

Crystal size of the sugar

Basic steps in making the confections

Fondant

Crème making

Fudge making

Marzipan

Uses of fondant

Making impression in starch

Uses of fudges and marzipan

Quality control in fondant cremes, fudges and marzipan

1. Moisture content

2. Soluble solids of the syrup phase

3. Sugar crystal size

4 Fat content

5. Density

Conclusion

## About NIIR

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Tue, 23 Apr 2024 02:52:50 +0530