

Hard Boiled Candy

Introduction

Ingredients

Manufacturing process

Definition

“It is a confection made from concentrated solution of sugar and water that is heated upto hard crack stage and the flavor and colors are added”.

- Hard crack stage



Hard-Crack Stage

Cooksinfo.com

- Hard-Crack Stage is a cooking term meaning that a sugar syrup being heated has reached 149 – 154 °C (300 – 310 °F)
- It is a test of how hot a sugar syrup is, and of how much water is left in it. At this point of heating, the sugar concentration in the syrup is 99%.

Ingredients

Major Ingredients:

1. Sugar (Sucrose, glucose, fructose)
2. water

Minor Ingredients:

1. Color
2. Flavor

Functions of Sugar

Sugar Syrup:

- Sweetness
- Texture
- Increase shelf life

Liquid glucose :

- Prevent crystallization
- Texture
- Improve flavour

Manufacturing Process

1. Syrup formation

Sugar and water



Mixing



Boiling (108-110 °C)



Syrup



Filtration

