

CARAMEL

# Defination

- Caramel is beige to dark brown confectionery product made by heating of variety of sugars

## USES

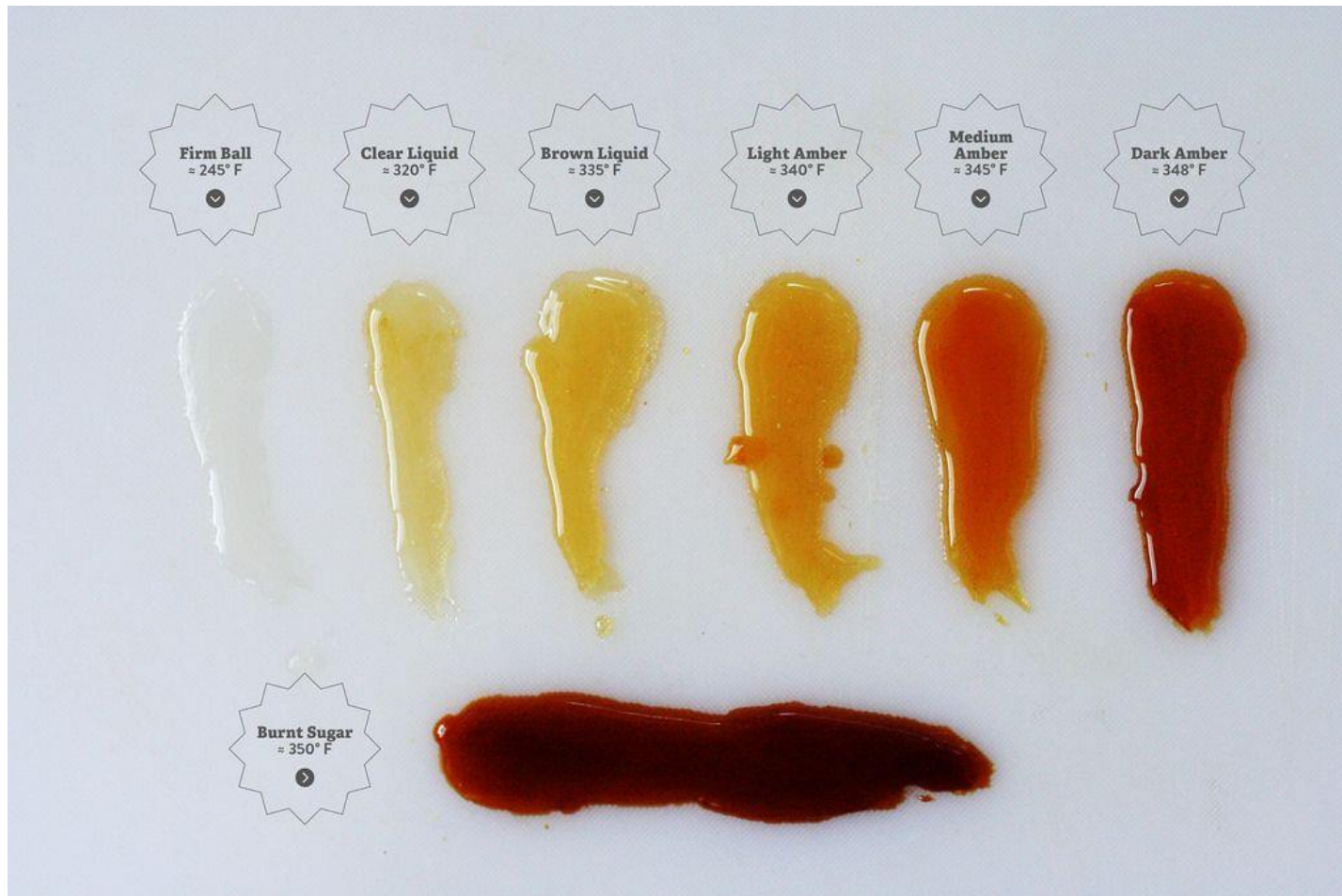
- Desserts
- Pudding
- Ice cream
- Custard
- Filling of candies



# UNDERSTANDING SUGARS



# Caramel colors at different Temperatures



# Methods of Preparation

## **Dry Method**

- Heating of sugar until it liquefies and turned to caramel color
- Uneven color
- Quick Method

## **Wet Method**

- Moistening the sugar with little amount of water and heating is done until it turns into caramel color
- Uniform color
- It takes longer time

# Milk Caramel

“ soft, dense and chewy candy made by boiling the mixture of sugar, milk/cream, butter and vanilla.



# Ingredients

## 1.Sugar :

- Give sweetness
- Contribute to texture and Color

## 2.Milk/ Cream

- Sweetened condensed milk impart the sweetness
- Increase total solids
- Help to give the colour

### 3. Butter

- To give the superior taste

### 4. Vanilla

- For flavor

### 5. Water

- Facilitate the cooking



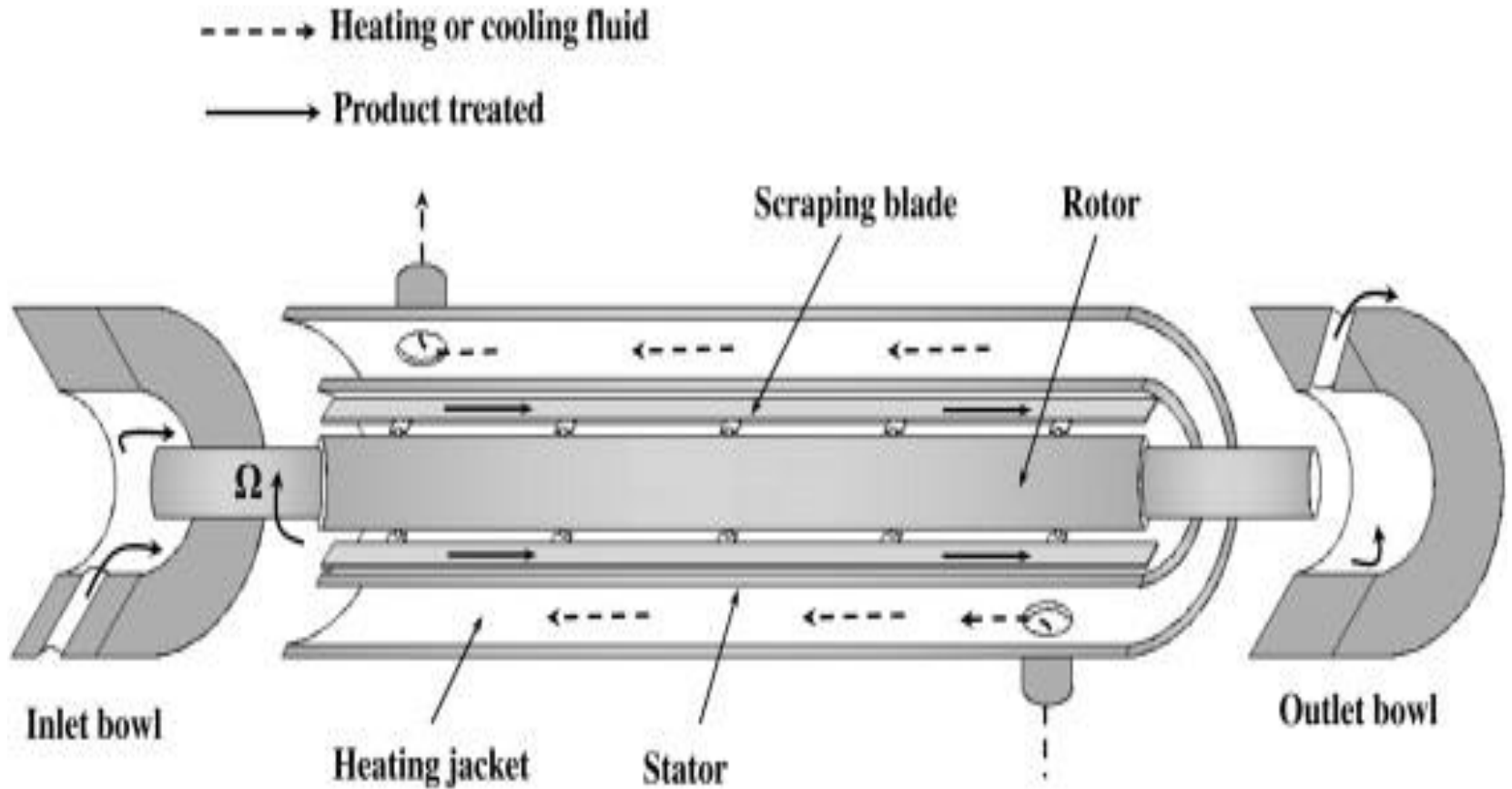
# Preparation method of caramel candy

- Selection of ingredients
- Weighing
- Mixing
- Heating (120-170 °C)
- Evaporation (scrape surface heat exchanger)
- Cooling (50 °C)
- Sheeting or rope formation
- Sizing
- Cutting
- Wrapping
- Storage

# Sheeting or rope formation



# Scrap Surface heat Exchanger



# Milk Caramel Candy

- Selection of ingredients
- Weighing
- Mixing
- Heating (firm ball stage , 245-250 °F )
- Cooling (50 °C)
- Sheeting or rope formation
- Sizing
- Cutting
- Wrapping
- Storage



**1.** Prepare a bowl of ice water



**2.** Periodically drop in a small spoonful of candy



**3.** Try to form the sugar into a ball



**4.** The shape indicates the candy's temperature

Shape	Temp
Thread	223-235 F
Soft ball	235-245 F
Firm ball	245-250 F
Hard ball	250-266 F
Soft crack	270-290 F
Hard crack	300-310 F
Caramel	320-350 F

*Find Candy Temperature Without a Thermometer*