

# TOFFEE

Definition

Ingredients

Manufacturing process

# Introduction

- Word toffee is derived from word “taffy” which means sticky

## Definition

“confection made by caramelizing sugar or molasses along with butter”

or

A confection which is hard, chewy often brown sweet that is made from sugar boiled with butter

# Ingredients

- Sweetener (sugar, glucose corn syrup)
- Fat (butter)
- Milk protein (sweetened condensed milk)
- Salt
- Water

# Sugar

- Sweetness
- Color and flavor
- Prevent cold flow
- Give structure

# Glucose corn syrup

- Reduce viscosity
- Prevent graining
- Source of reducing sugar
- Resist drying out

## Fat

- Help to maintain structure
- Flavor
- Prevent the sugar and glucose corn syrup mix from being tacky

## Milk Proteins

- Act as emulsifier
- Participate in Millard reaction
- Color
- Flavor

## **Salt (0.5%)**

- Modify the flavor

## **Water**

- Facilitate the processing and texture

# Manufacturing

1. Selection of Raw material
2. Weighing
3. Mixing
4. Cooking (hard crack stage)
5. Cooling
6. Shaping
7. Sizing
8. Cutting wrapping and storage



# Cooking

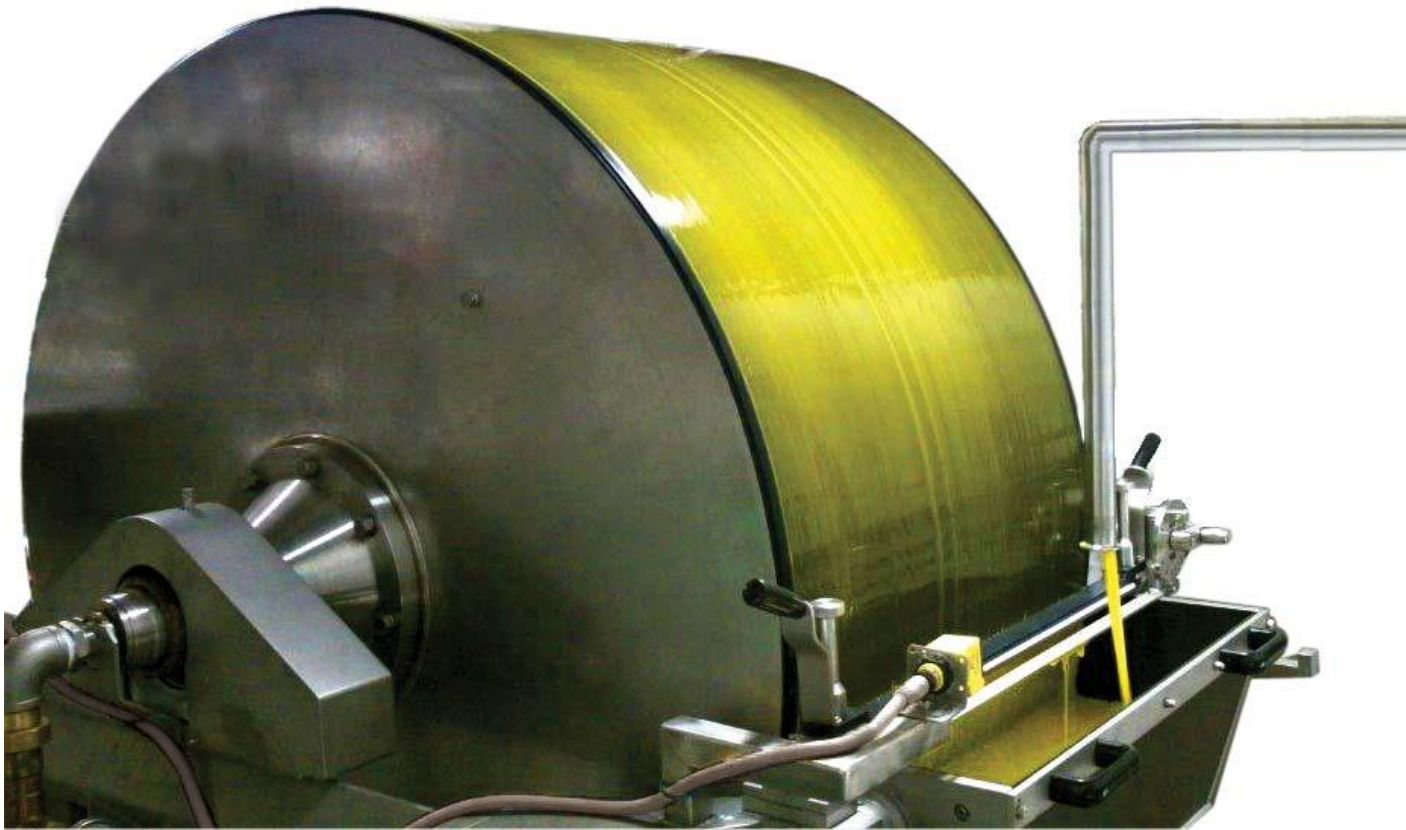


# Cooking and mixing



# Cooling drum

<http://loynds.com/cooling-drum/>



# Sizing, cutting and wrapping

