

# Fudge

Definition

Ingredients and functions

Manufacturing

# Definition

“Type of confectionary which is usually soft, **crumbly** and chewy sweet candy made by sugar, butter and milk or cream”



# Ingredients

## Major Ingredients

- Sugar and glucose corn syrup
- Butter
- Milk

## Minor Ingredients

- Chocolate
- Flavors
- Fruit
- Nuts

# Functions of Ingredients

## **Sugar**

- Sugar should be enough to allow the crystallization

## **Glucose corn syrup**

- Prevent the premature crystallization

## **Butter**

- Contribute to texture and flavor
- Inhibit the formation of rapid crystallization

## **Sweetened condensed Milk**

- Seeded with lactose crystals
- Impart color and flavor

### **Minor ingredients**

**Flavor** : chocolate

**Nuts**

**Peanut butter**

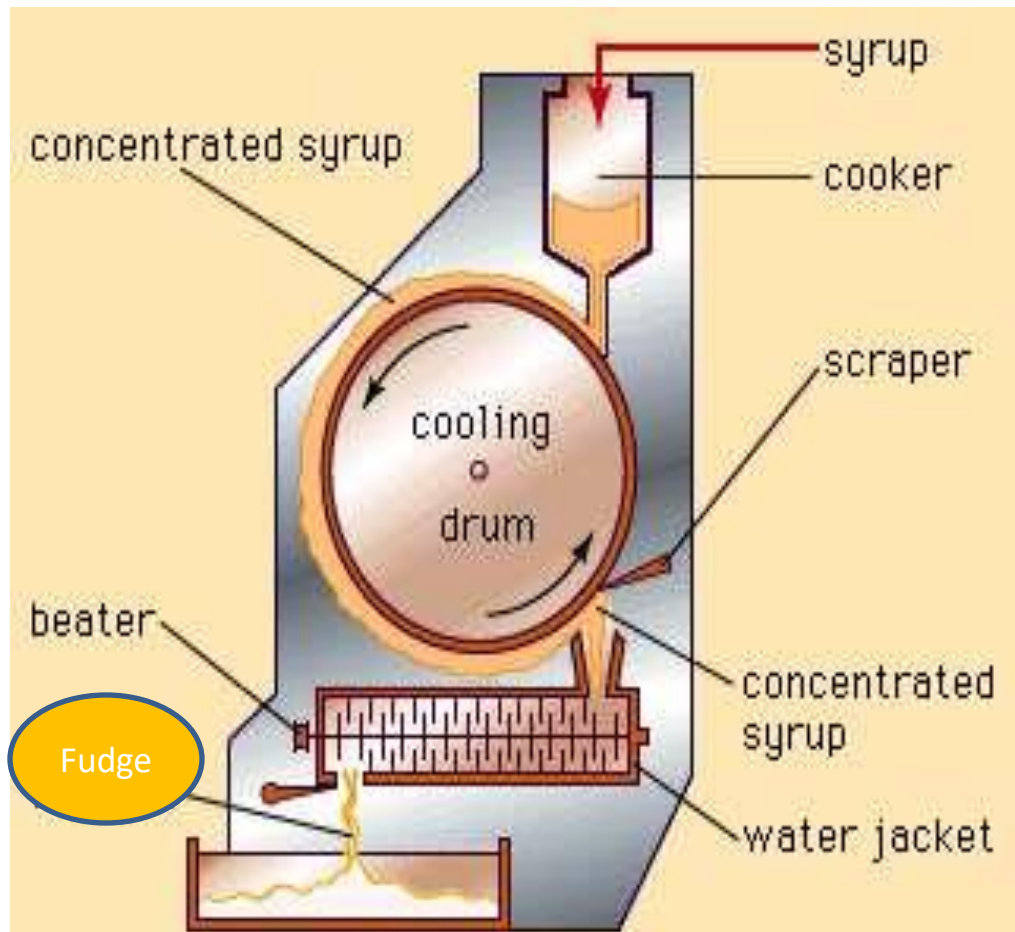
# Manufacturing Process

- Selection of raw material
- Receiving of raw material
- Measuring/weighing of materials
- Blending/mixing
- **Cooking** (soft ball stage; 235°F - 245°F)  
(85% sugar concentration)
- Cooling (43°C to 50 °C)
- Beating (to achieve tiny and uniform crystals )

## Soft-Ball Stage

Soft-ball stage refers to a specific temperature range when cooking sugar syrups, occurring between **235 and 245 °F**.

This stage can be **determined** by **dropping** a **spoonful of hot syrup** into a **bowl of very cold water**. In the water, **use your fingers to gather the cooled syrup into a ball**. If it has reached soft-ball stage, the **syrup easily forms a ball** while in the cold water but flattens once removed from the water.





- Forming/ shaping (extruders are used)
- Cutting
- Wrapping
- Storage (at room temperature)

# Wrapping Methods

There are 3 methods

1. Pillow wrapping
2. Double twist wrapping
3. Single twist wrapping

# Double Twist Wrapping



# Pillow Wrapping



# Single Twist Wrapping





