

# How to Start Production and Packaging of Confectionery Products

*(Hard Candy, Lollypop, China Ball, Fruit & Nut Bar,  
Fruit Punch Chocolate, Soft Candy, Carbonated Candy,  
Cotton Candy, Chewing Gum & Bubble Gum, Toffee,  
Chocolate Toffee, Chocolate Honey Tablets, etc.)*

**See more at:** <http://goo.gl/nCajAs>

# Introduction

Confectionery in a broader sense implies the preservation of sweet meat preparation in the form of candies, caramels, chocolate, processed cocoa products and traditional Indian confections. India is a country with a collection of wide range of different cultures and many festivals and occasions are being celebrated in different parts of the nation and confectioneries play a major role in those special occasions. Therefore,

the confectionery industry in this country has got a huge potential and this sector has grown recently in the India with the entry of many foreign companies. Special emphasis has been made on describing the various process parameters and equipments used with the help of process diagrams wherever necessary. This major content of this book are confectionery ingredients, flavour, gelatinizing agents, gums, glazes, waxes, traditional Indian confections,

manufacturing processes and formulations of confections, nutritive value of confectionery products. This book also describes about the science and technology of chocolate and confectionery, packaging of confectionery products, quality control, future confectionery industry etc.

Apart from these it also contains details of cooking techniques,

formulae, processes. The incorporation of flavours and essences, permitted colours used quality control aspects along with sources of plant, machinery and raw material. This book is an invaluable resource for research centers, professionals, entrepreneurs and end users in academic and industry working on the subject.

# Table of contents

## 1. Confectionery Ingredients

-Caramel

-International Standards for Sugar and Sugar Syrups

Reserved Descriptions for sugar Products

-Maltodextrins (Roquette Freres, 1984)

-Dried Glucose Syrups

-Uses of Glucose Syrups and Maltodextrins.

Dextrose Manufacture

Fructose (Levulose)

Sorbitol

Mannitol

Lycasin 80/50

-Nonnutritive (Synthetic) Sweeteners

Saccharin

Cyclamates

Sodium Cyclamate  $C_6H_{12}NSO_3Na$

Acesulfam K (Acesulfam Potassium)

Aspartame (Naturasweet, Canderel)

Talin

Legislation

-Invert Sugar

Use in Confectionery Industry

Honey

Malt Extract

Testing of Refined Sugars

Anti-Tailing Devices

Automatic Continuous Sugar Cooker

Automatic Continuous Sugar Cooker

Batch Roller

Cocoa

Cocoa Moth

Cocoa Selection

Fermentation of Cocoa Beans



## **2. Confectionery Fats**

-Commonly used fat in confectionery industry

Production and Processing of Fats

Refining is Carried in 3 stages

Chemistry of Fats

Glycerides, Fatty Acids

-Hardening Fats

Packing and Storage of Fats

## **3. Milk and Milk Products**

Liquid Milk

Composition

Milk Standards

Dry Milk

Whey Products

Lactose

Condensed Milk, Evaporated Milk

Block Milk

Other Milk products

## **4. Fruits, Preserved Fruits, Jam, Dried fruits**

Composition of Natural Fruits

Preservation of fruit and fruit pulps

Candied and Preserved Fruits

Jams

Glazed or Glace Fruit

-Dried Fruit

Artificial Drying

Chellies

Freeze Drying

Ginger

Colouring

## **5. Flavour**

Dried Fruit

Artificial Drying

Chellies

Freeze Drying

Nuts

Varieties of Nuts

Storage of nuts

-Starches, Soya Flour, soya protein

## **6. Gelatinizing Agents, Gums, Glazes, Waxes**

Gelatine

Agar-Agar

Agar occurs in three forms

Pectin

Gums

Uses of Gum Arabic

Gum Tragacanth

Guar Gum, Locust Bean (carob) Gum

Guar Gum

Carob gum

Lacquers and wares

Shellac

Other Glazes

Spermaceti

Carnauba Wax

## **7. Traditional Indian Confections**

Raw Materials

Packaging

## **8. Confectionery Processes and Formulations**

-summary of confectionery Processes

Rolling and Cutting

Casting or Depositing

Hard Candy

Die Forming

Hard Candy

-Manufacturing Process

Fruit and nut bars

Fruit punch chocolates

Butter Creams Chocolate

-Soft candies

-Carbonated Candy

Process of Manufacture

-Seed Confections (Popcorn Balls)

-Cotton Candy

-Coated Confections

Chewing Gum And Bubble Gum

Industry in India

-Toffee

Introduction

Manufacturing Process

-How to cut a Toffee by Toffee Cutter

Formulation For Different Kinds of Toffee

Plain Toffee  
Butter toffee  
Coconut Toffee  
Milk Toffee  
Malt Toffee  
Plain Chewing Toffee  
Chocolate Toffee  
Pistachio Toffee  
Everton Toffee  
Licorice Toffee  
Molasses Toffee  
Molasses Toffee  
Marmalade Toffee  
-Chocolates  
Chocolate toffee



Chocolate Covered Butter Toffee  
Chocolate Annex Caramels  
Chocolate Caramel Nougat Roll  
Chocolate Honey Tablets  
Chocolate Covered Coconut Caramels  
Chocolate Coating Caramels  
Speciality Chocolates  
-Caramels, Toffees, Butter scotch, Fudge  
The Milk Ingredient  
Reconstitution of Milk Powder  
Fats  
-Large-Scale Production

Water Activity (ERH)

Composition

Colour

Faults

Preparation of Agar Jellies, Fruit Slices

-Coconut Paste, Coconut ICE

-Creme and Lozenge Pastes, Cachous, Tablets

Liqueurs

Chocolate Liqueurs

Sugar Crust Liqueurs

Licorice

Manufacture of Licorice Confectionery

Legislation

## **9. Nutritive Value of Confectionery Products**

Food Value and its Composition

Carbohydrates

Fat

Proteins

-Mineral Matter

Vitamins

-The Labeling of Foods Containing Vitamins

Disadvantages of Confectionery

## **10. BIS Specifications**

# 11.Science and Technology of Chocolate and Confectionery

-Sugar Confectionery

Solubility, Saturated and Supersaturated Solutions

-Relative Humidity, Dew Point, Vapour Pressure,

-Water Activity Equilibrium relative humidity

Relative Humidity, Dew Point

pH, HYDROGEN ION CONCENTRATION

-Optical Activity

Specific Ration-Dextrose Equivalent

Scientific Instruments

-Spoilage Problems

Chocolate Bloom

Fat Bloom

-Crystallization of Cocoa Butter Under Different Ambient Conditions-Melting Point Changes

Heat Treatment of Chocolate

Fat Bloom-Summary

Sugar Bloom-Causes and Methods of Prevention

Other Faults

## **12. Packaging of Confectionery Products**

Requirement of Packaging

Packaging Requirement

Use of Containers

Packaging Materials

Materials



Metal Cans

Types of Paper

Metal Foil

Foil Containers

Transparent Films

Metallized Films

Shrink and Stretch Films

Laminates

Testing of Wrappers for Various Other  
Properties

Types of Cans

Built-up Body

-DESSICANT POUCHES

## **13. Quality Control**

-PRINCIPLES OF QUALITY CONTROL

-The Deciding Factor involved in the Standard of Quality?

Quality Controllers

-How Should Quality Control Be Organized?

-Raw materials

Type of Raw Material

Microbiological Quality Control

Factory Hygiene and Sanitation

## **14. Research and Development in**

the Confectionery Industry

-Research and Development in large  
Companies

Research and Development in small companies

Research Facilities

Ingredients

Manufacturing Processes

-Conditions To Be Observed During Production

Coloured Coatings and Pastel Coatings

-FORMULATIONS

-DIETETIC COATINGS

Diabetic Chocolate



Carob Coatings

Defatted Wheat Germ

"Slimming" Chocolates

Medicated Chocolates

-Emulsifiers in Chocolate

-Confectionery Coatings and Cocoa

-VEGETABLE LECITHINS

Soya Lecithin

Other Vegetable Lecithing

-SYNTHETIC PHOSPHOLIPIDS AND MODIFIED

-VEGETABLE LECITHINS

Toxicity Checks on YN

# Fractionated and Modified Vegetable Lecithins :

-Use of lecithin in chocolate, cocoa Powder,

Chocolate Drinks

Chocolate

-Cocoa and Drinking Chocolate Powders

-COLOURS FOR CONFECTIONERY

SELECTION OF COLOURING MATTER

METHOD OF DISSOLVING

-COMBUSTOR SUGAR BOILER

CONCHES

-THE SECOND SCHEDULE

Other Glazes

**15. Future of Confectionery Industry**

**16. The Marketing of Confectionery**

Plant, Machinery & Equipments

Directory Section

Suppliers of Raw Material

Suppliers of Different Types of

Confectionery Machinery

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## **Niir Project Consultancy Services**

**106-E, Kamla Nagar, New Delhi-110007, India.**

**Email: [npcs.ei@gmail.com](mailto:npcs.ei@gmail.com) , [info@entrepreneurindia.co](mailto:info@entrepreneurindia.co)**

**Tel: +91-11-23843955, 23845654, 23845886**

**Mobile: +91-9811043595**

**Fax: +91-11-23841561**

**Website : [www.entrepreneurindia.co](http://www.entrepreneurindia.co)**

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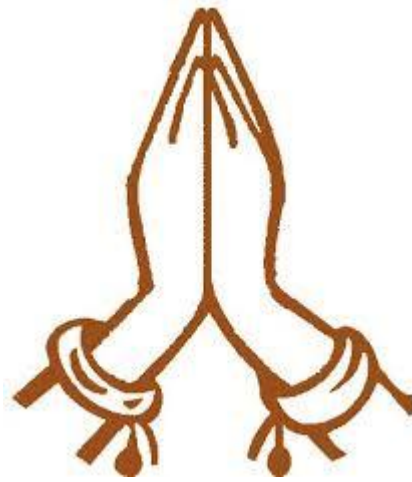
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