

How to Start Production and Packaging of Confectionery Products (Hard Candy, Lollypop, China Ball

Description:

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.)

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.

For more details download PDF file.

Keywords: How to Start Manufacturing Project of Chocolate, Chewing Gum manufacturing, Sugar Free Confectionery manufacturing, Liquorice Paste manufacturing, Cream Paste manufacturing, Aerated Confectionery manufacturing, Invert Sugar manufacturing, Jam manufacturing, Jelly manufacturing, Marmalade manufacturing, Toffee and Caramel Industry, Confectionery Products Business, Agro Based Small Scale Industries Projects, Bakery and confectionery Products, bakery and confectionery projects, bakery and confectio

Created At: 08 Dec, 2017