

# Sugar Candy Manufacturing Business

## Description:

### **Sugar Candy Manufacturing Business. Production of Soft & Hard Boiled Candy. Business Opportunities in Confectionery Industry**

Candy or Sweet is the most popular type of confectionery over the world, and there is certainly something about this unique product that holds many mysterious qualities.

Candy is made by dissolving sugar in water or milk to form a syrup, which is boiled until it reaches the desired concentration or starts to caramelize. Candy comes in a wide variety of textures, from soft and chewy to hard and brittle.

Hard boiled candies are the most common kind of sweets. Generally candies are available in fruit based flavors or Milk based flavor and sometimes with center filling also. There are so many flavors available in the market i.e. orange, pineapple, mango, mint, pan, strawberry, grapes etc. and are having good demand among the children.

Hard boiled candy are sugar confectionery which includes hard boiled candies lollipops, mints & lozenges, etc. of different flavors. Indians like to celebrate with sweets and they start relishing it at a pretty young age.

**For more details download PDF file.**

**Keywords:** #Sugar\_Candy, Project Profile on Sugar Candy, How Candy Cane is Made?, Candy Making Process, Candy Industry, #Sugar\_Candy\_Manufacturing\_Plant, #Hard\_Boiled\_Candy\_Manufacturing\_Process, #Candy\_Manufacturing\_Process\_Pdf, Candy Manufacturing Process Flow Chart, Candy Manufacturing Plant Project Report, #Toffee\_Production, Candy Making Business, Sugar Candy Manufacturing, Hard Candy Making, Candy Production Industry, Candy Production, #Sugar\_Confectionery, #Soft\_Candy\_Production, Hard Boiled Candy M

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