

How to Start Manufacturing Project of Chocolate, Chewing Gum , Sugar Free Confectionery, Liquorice Paste, Cream Paste , Aerated Confectionery, Invert Sugar, Jam, Jelly, Marmalade, Toffee and Caramel Industry (Confectionery Products Business)

Description:

Confectionery manufacture has been dominated by large scale industrial processing for several decades. Confectionery implies the food items that are rich in sugar and often referred to as a confection and refers to the art of creating sugar based dessert forms, or subtleties (subtlety or sotelty), often with pastillage. The simplest and earliest confection used by man was honey, dating back over 3000 years ago. Traditional confectionery goes back to ancient times, and continued to be eaten through the Middle Ages into the modern era.

Sugar confectionery has developed around the properties of one ingredient – Sucrose. It is a non-reducing disaccharide. The principal ingredient in all confectionery is sucrose, which in its refined form has little flavour apart from its inherent sweetness.

For more details download PDF file

Keywords: Manufacturing Project of Confectionery Products, Confectionery Products, Chocolate, Chewing Gum, Sugar Free Confectionery, Liquorice Paste, Cream Paste, Aerated Confectionery, Invert Sugar, Jam, Jelly, Marmalade, Toffee and Caramel Industry, Confectionery Products Business, packaging confectionery industry, sugar syrup, confectionery sweeteners, beet sugar production, cane sugar, food value, starch, gels, pectin, gelatin protein, panned sweets and coatings, butter, marshmallow, marzipan

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