

CONFECTIONARY APPLICATION FORMULA

-HARD BOILED CANDY-

INGREDIENTS	AMOUNT
Sugar	53,8 g
Glucose	43,1 g
Residual Moisture	2 g
Flavouring	0,3 g
Acid	0,8 g
Colour	q/s
TOTAL	100 g



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PROCESS

- . Mix sugar and water.
- . Dissolve the mix at 110°C with glucose.
- . Cook at 142°C
- . First add colour, than acid and flavour.
- . Pour onto slab, Temper to 85°C
- . Transfer to batch roller.
- . Wrapping (Twist/Flow)

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