



SNS COLLEGE OF TECHNOLOGY

COIMBATORE-35

DEPARTMENT OF FOOD TECHNOLOGY



19FTT304 BAKING AND CONFECTIONERY TECHNOLOGY

UNIT IV CONFECTIONERY PRODUCTS

Other confections - ingredients - Formulation – Processing method

Confectionery is an art of making confections by using sugar and a carbohydrate based binding medium.



Flour Confection



Sugar Confection



Chocolate Confection



Other Confection

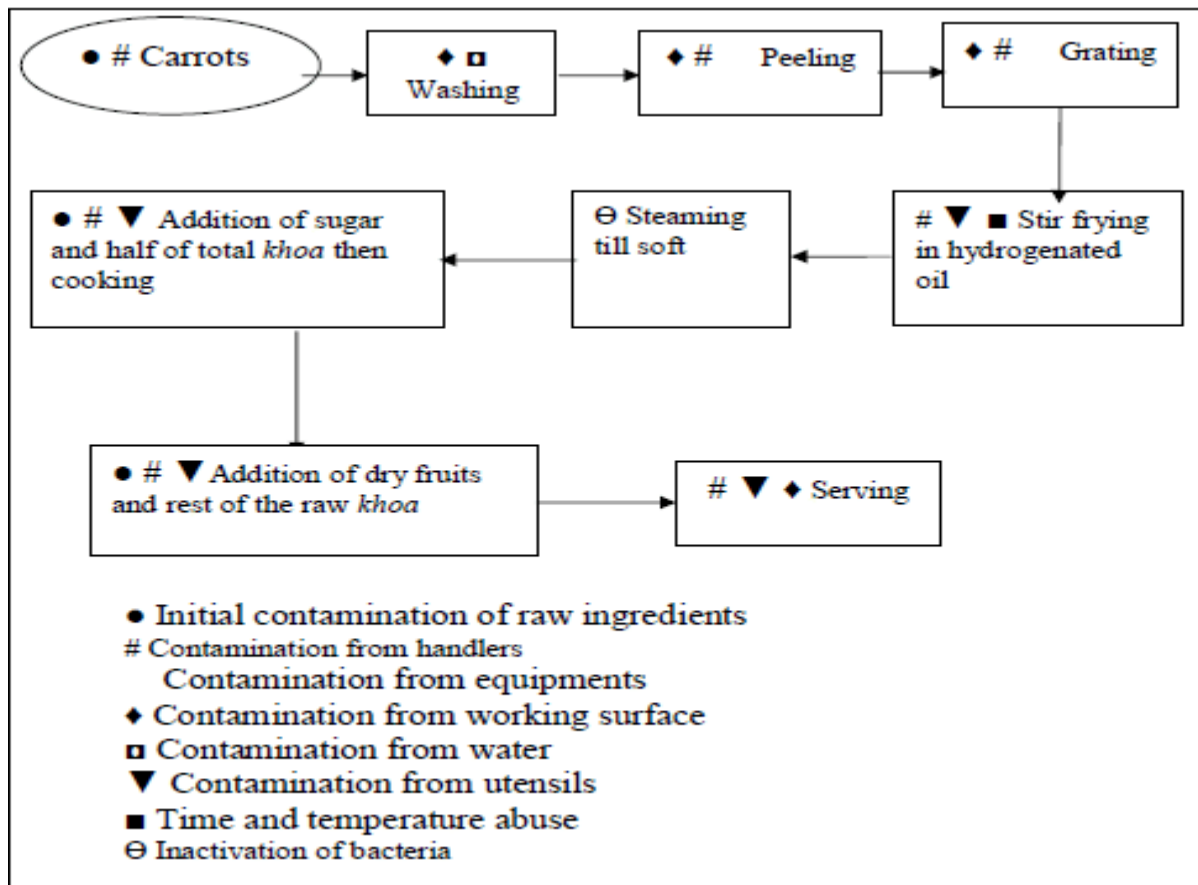
- **Flour Confections** – They are cakes, tarts, doughnuts, cookies, sweet pastries, or any similar confection made using flour. They are mainly served in desserts course.
- **Sugar Confections** – They are candies, chewing gums, and jellies. They flavor and color sugar as their main ingredient. They are made at high temperatures around 150°C. The spoilage is low and hence they have longer shelf life without refrigeration.
- **Chocolate Confections** – They use cocoa powder and chocolate syrup as their main ingredient. They need refrigeration during warm weather.
- **Milk Confections** – They are thick milk cream based/milk powder based confections made by combining various dry fruits, flavors, and colors into them. They are treated as a part of main course. They are best when fresh. Their shelf life is short but can be extended by refrigeration.
- **Other Confections** – They are made from extract of soaked wheat, which is flavored, thickened, and colored.

Commodities Used in Confectionery

- **Fruits/Dry Fruits/Nuts** – They are a prominent ingredient. Fruits are cooked with or without sugar to get sweet thick pulp. Dry fruit pieces, Nut powders, broken Nuts, or roasted nuts are used.
- **Sugar (Glucose/Sucrose)** – It is required to bring sweetness to the confection.
- **Cocoa Powder** – It is a key ingredient of preparing chocolates and chocolate-based confections.
- **Milk Powder** – It brings thick and moist physique to the confection.
- **Pectin** – It is a texturizing gelling agent and thickener. It is used in preparing gums, chewable candies, and jelly products.
- **Gelatin** – It is used almost exclusively in confectionery products which require long, tough, gum-like textures.
- **Acid** – It is lemon juice, tartaric acid or any vinegar.
- **Essence** – It is a flavoring agent for the confections.
- **Color** – It is simple food color. It is available in dry as well as liquid form.

Some Popular Confections

- **Caramel** – Wet caramel is prepared by melting sugar with water then cooked with milk powder. Dry caramel is prepared by cooking sugar by itself until it liquefies and caramelizes.
- **Chocolates** – Bite-sized confectioneries generally made with chocolate.
- **Dodol** – A toffee-like confection prepared in South East Asian countries such as Indonesia, Malaysia, and the Philippines.
- **Fondant** – It is a thick paste made of sugar and water. It is often flavored and colored, used in preparation of sweets, icing, and cake decoration.
- **Fudge** – It is made by boiling milk, milk powder, and sugar together.
- **Halwaa** – It is made of the extract of wheat soaked overnight, sieved and cooked with sugar and color till it becomes thick. It is often arranged in layers, and cut into cubes.
- **Candy** – It is hard and based purely on sugar. For example, lollipops, peppermint drops and disks, candy canes, and rock candy.
- **Marshmallow** – fluffy and puffy lightly flavored candies.
- **Marzipan** – An almond-based confection, doughy in consistency, a sweet yellow or white paste of ground almonds, sugar, and egg whites. It is used to coat cakes or to make confectionery.
- **Mithai** – A generic term for confectionery in India, it is typically made from dairy products, powdered nuts, cardamom powder, and saffron.



Carrot Halwa processing