

Contamination source of confection

- * Raw Ingredients - liquid sugars, colour, nut, dairy products, starch, gelatin & egg
- * Processing & storage condition
- * Poor hygienic handling
- * Packaging material
- * Equipment & machine used

Spoilage:

* Hand candies & toffees least likely to undergo m.s compared to caramel & cream-filled chocolate

* chocolate cream - *Clostridium* spp - *C. sporogenes*

↓
through sugar & starch

* a_w - 0.6 to .83 → osmophilic yeast & xerophilic mold

* yeast - *Tyrosaccharomyces romii*, *Brettanomyces bruxellensis*

* mold - *Aspergillus*, *Penicillium*, *Verticillium*, *Rhizopus*, *Mucor*, *Trichothecium*

* bursting / fracturing of products result in leakage, slime formation, off-flavours & off-odors

Prevention: * controlling m.c

* potassium sorbate & sodium benzoate

* 93.3°C kills - vegetative bacteria, yeast & mold.