



# SNS COLLEGE OF TECHNOLOGY



(An Autonomous Institution, Affiliated to Anna University)

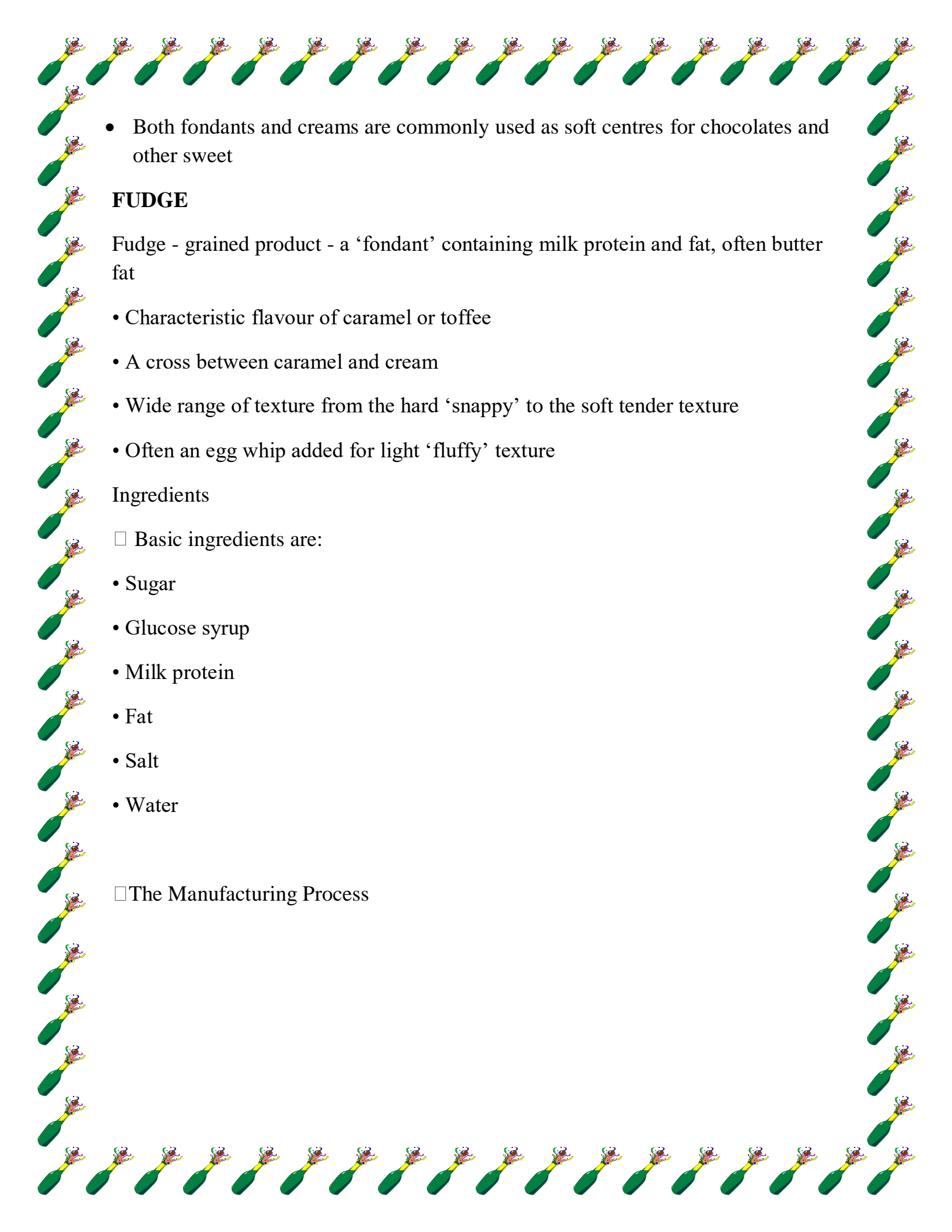
Coimbatore – 641 035.

## UNIT-IV

### FONDANT & FUDGE PROCESSING

#### FONDANT

- Producing fondant by crystallization requires several steps (a) Preparation of sugar syrup (b) Concentrating that syrup to the appropriate water content (c) Cooling it to the desired beating temperature (d) Massive agitation to crystallize the fondant
- Confectionery fondants made by boiling sugar and glucose syrup to  
Confectionery fondants are normally made by boiling a sugar and glucose syrup in order to concentrate it before the mixture is cooled with beating to produce fine sucrose crystals
- The essential ingredients in the starting formulation for many fondants are sugar, glucose syrup and water.
- Sufficient water (typically 20% of batch weight) is added to completely dissolve the granulated sugar.
- Fondant is made by boiling a sugar solution with the optional addition of glucose syrup. The Mixture is boiled to a temperature in the range of 116-121°C, cooled, and then beaten in order to control the crystallization process and reduce the size of the crystals.
- Creams are fondants which have been diluted with a weak sugar solution or water.
- These products are not very stable due to their high water content, and therefore have a shorter shelf life than many other sugar confectionery products.

- 
- Both fondants and creams are commonly used as soft centres for chocolates and other sweet

## **FUDGE**

Fudge - grained product - a 'fondant' containing milk protein and fat, often butter fat


- Characteristic flavour of caramel or toffee
- A cross between caramel and cream
- Wide range of texture from the hard 'snappy' to the soft tender texture
- Often an egg whip added for light 'fluffy' texture

### Ingredients

Basic ingredients are:

- Sugar
- Glucose syrup
- Milk protein
- Fat
- Salt
- Water

The Manufacturing Process



**Mixing of all ingredients**  
(Fat, Milk, Glucose syrup, Sugar, Salt and Water)

**Emulsification of ingredients using high speed stirrers or ultrasonic homogenizers (70-80°C for 10-20 min.)**

**Cooking/Caramelization with constant stirring**  
(116°C for 20 min.)

**Cooling of the mixture to below 105°C**

**Addition of fondant for Seeding/Graining**

**Filling into trays**

**Cutting and Wrapping**

**Packing in heat-sealed polythene bags**