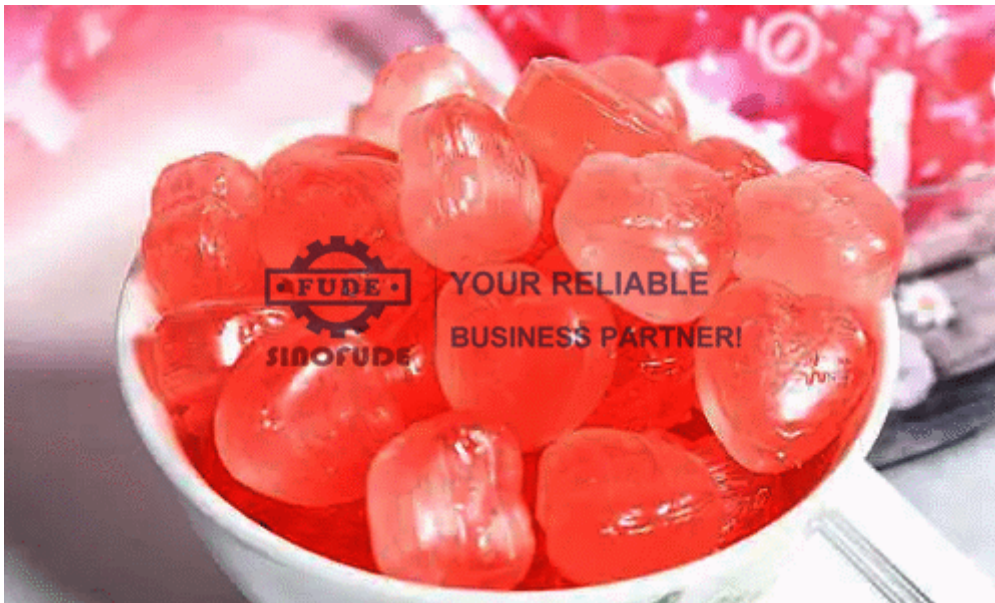


What is the Production Process of Hard Candy

Detail Introduction :

Hard candy as a portable, delicious snack, very popular with consumers, whether adults or children, with no resistance to candy, there are still many types of hard candy on the market, Hard Candy Machine produce a variety of types of high-quality hard candy.

In the design and production of hard candy, both the sugar body itself and the packaging materials should meet the color, aroma, taste and shape requirements of the type of candy. So, do you know what the process of hard candy production is like? What are the processes, the following will be a detailed introduction on this issue, interested in the next look at it.



First of all, the production of hard candy has to go through a series of processes of ingredients, sugar boiling, cooling and blending, molding, selection and packaging, and the following is a detailed description of these steps.

Batching.

Dosing is the first step of sugar production, in the ingredients to determine the balance of dry solids of raw materials and also raw material balance of the two equilibrium relationship, the sum of dry solids of raw material added to the ingredients should be equal to the dry solids in the finished product plus the dry solids lost in the production process, the amount of reducing sugar produced must be determined according to production experience and the acidity of starch syrup.

Sugar fermentation.

The purpose of sugar melting is to fully melt the sugar crystals with the right amount of water, adding the right amount of water and requiring the sugar to be completely melted in a short time, in order to achieve the purpose, hot water is needed to raise the temperature of sugar melting to reduce the amount of water

and shorten the boiling time of sugar.

Boiling sugar.

The purpose of boiling sugar is to get rid of the excess water in the sugar solution and make the sugar solution concentrated. According to the different equipment of boiling sugar, it can be divided into non-pressure boiling sugar, continuous vacuum boiling sugar and continuous vacuum film boiling sugar. In general method is used, it is difficult to get rid of the excess water in the sugar paste. In addition, the evaporation and concentration of water in the sugar solution are required to be completed in an uninterrupted continuous heating process, so that it needs to be boiled at high temperature.

Cooling and blending.

Just boiled sugar paste, the temperature is very high need to be cooled, and then add color, flavor and acid. In the process of adding flavoring, we should master the temperature, if the temperature is too high will make the aroma evaporate, if the temperature is too low, the viscosity of sugar paste is too high, not easy to blend evenly.

After adding flavoring and seasoning, the sugar paste should be mixed and tossed immediately, that is, the sugar paste touching the cooling table should be folded to the center of the sugar block and repeated several times to make the temperature of the whole sugar blank drop evenly. When the sugar billet is hard and soft with good plasticity, it should be sent to the heat preservation bed immediately for molding.



forming:

The forming process of hard candy can be divided into continuous stamping forming and continuous casting forming. When the sugar billet is cooled to a suitable temperature, it can be stamped and formed. When stamping and forming, pay attention to the temperature and relative humidity in the forming workshop and the temperature of the mold surface of the forming machine, otherwise it is easy to cause broken bars and sticking tools.

Continuous casting molding is a new process developed, which combines the cooling, blending, mixing, moisturizing, striping, stamping forming, cooling and conveying processes before stamping forming in one process. Significantly reducing the process and improving labor productivity, this new type of Hard Candy Machine is not only suitable for hard candies, but also for pouring other candies.

Picking and packaging:

Picking is to pick out the out-of-specification sugar granules such as missing corners, cracks, bubbles, miscellaneous particles, irregular shapes after forming, to ensure the quality of hard candies and avoid blocking the packaging machine. In order to keep the hard candies from melting and sanding, the moisture of hard candies should be packaged in time. The function of packaging is to protect the hard candies from melting and sanding, and the other is to make the hard candies have a beautiful and attractive appearance. The above is a detailed introduction to the hard candy production process. After reading it, I believe you have a certain understanding of this, and I hope it will be helpful to you.