

What is the Production Process of Toffee?

Detail Introduction :

Toffee Concubine is a classic Western-style candy with a strong burnt aroma. You can taste it carefully in your mouth, and taste it in your mouth for a long time. If you chew it directly, you will experience pain. It's painful and crispy, and it's deep into my heart.

Now toffee is a very popular type of candy. It is loved by many consumers for its very high shape in the market. So how exactly is toffee produced? We want to give you a detailed introduction.

What is the production process of toffee?

The main raw materials for toffee production are condensed milk, cocoa liquor, butter, glucose syrup and hazelnuts, etc. Professional equipment is required for production, and then a very strict production process is used. Sugar, sugar storage tank storage, syrup quantitative delivery, toffee boiling pot sugar unloading pump out massecuite, mixer mixes flavor and color with syrup, the mixed massecuite enters the hopper, pouring and forming, and enters the cooling tunnel Production is carried out in processes such as cooling, demoulding and packaging.

Recently, we have used a professional production equipment-Toffee Making Machine for production. This equipment has a very advanced level of production technology, which can effectively improve our product quality and production efficiency.



The specific production process of toffee:

First, the syrup and other raw materials are transported into the jacketed pot, melted in the equipment, then transported into the boiling pot. In this equipment, various raw materials need to be strictly adjusted according to the toffee ingredients, and condensed milk, Cocoa liquor, butter, etc., these ingredients are uniformly mixed.

After the raw materials are boiled into masseculite, they are transported to the mixer, where flavors and colors are added to make the masseculite into different flavors. The more popular ones are milk chocolate pure flavor, almonds, hazelnuts, strawberries, cherries, and oranges. And pineapple and other flavors. The prepared raw materials are poured into the mold, and the mold is replaceable, so as to process and produce a variety of different shapes of toffee. After pouring and molding, it is transported into a cooling tunnel for cooling, so that the toffee can be solidified and formed, and then the molded toffee is demolded and then packaged using a packaging machine, so that the production of toffee is completed, Ready



The production process of toffee has very strict standards. The toffee produced by Toffee Making Machine has strong caramel aroma and good taste. It has very strong competitiveness among similar products.

has won the recognition of many consumers. It has very broad development prospects.

The toffee production line has high quality standards. It is manufactured in accordance with food GMP standards and meets food GMP hygiene requirements. Enterprises using this production line can easily obtain food GMP, HACCP and other professional certifications.

The toffee production line is very cost-effective. The whole machine is made of food-grade stainless steel. The equipment is sturdy and durable. The use time is long. The application of the PLC control system makes the operation very simple, and ordinary workers can easily operate it. This production line only needs 1-2 people to control production.

In addition, the equipment has a high degree of automation, low price, and a very high cost performance. After using this production line, our production process level has been significantly improved, and the production cost has been effectively reduced. The manufacturer can also provide us with customized after-sales service. I believe that with the help of this equipment, we will definitely have greater development prospects.