clear or printed). The foil is applied separately as an under-strip or it can be laminated to the film as a centre strip with the foil just reaching the twist areas. The foil also allows film that does not naturally have dead-fold properties to retain a twist, allowing non-twist grade films to be used.

Twist wrap applications continue to use regenerated cellulose film (RCF); however, it has become less and less common due to its high cost and the reduction in producers of RCF. However, to date, no other film has been able to offer the feel, clarity and sparkle of RCF, especially when the film is tinted in the master batch (coloured film is used as opposed to film where the surface is printed to produce a solid colour).

Twist-grade metallised paper and films such as PVC, bi-axially oriented polyethylene terephthalate (BOPET) and polypropylene (either Cast PP or BOPP) are increasingly being used to add an extra dimension to the variety of wraps in an assortment. The addition of pattern-applied cold seal adhesive in the twist area has become more common in recent years, enabling films to be used that would not normally retain a twist. In addition, cold seal adhesive has also been used to create a fin seal closure along the base of the sweet. This increases the barrier protection properties, especially when used in combination with cold seal in the twist areas. New biomaterials such as PLA (produced from cereal starch) have also been used for confectionery twist wraps.

The most common form of twist wrap is the "double-end fantail" known as a double twist (Figure 26.8). A popular alternative is a combination of twist at one end and folds at the other, giving a sachet style wrap often referred to as a bomb wrap (Figure 26.9). This is particularly effective with fruit designs, for

Figure 26.9 Twist wrap bomb format.

instance for strawberry creams, where the body represents the sweet and the fantail the leaves.

Because the attraction of a twist-wrapped assortment lies in its bright, glossy and colourful packaging, the container from which it is sold is often transparent or has a clear window. For many years, twist-wrapped chocolates were sold from screw-topped returnable glass jars but, in line with the modern trend to non-returnability, these have generally been replaced by clear PVC, polypropylene (PP) or polyethylene terephthalate (PET) containers. The glass jar in recent years has found itself supplanted by PET due to PET's glass-like visual clarity and ability to be moulded in to a variety of shapes, resulting in the container often finding a secondary usage in the home.

Weigh-out retailer and consumer packages traditionally comprised brightly printed round tins, with the finish and quality of print and design making up for the loss of visibility. Metallised materials such as cartonboard laminated with metallised film or plastic containers have replaced tinplate in many applications due to the high cost of tinplate containers.

Twist-wrapped chocolate sweets also lend themselves to packaging in printed film bags, generally with display windows, produced on vertical form–fill–seal machines. BOPP, PE or BOPET usually in laminated forms are the most commonly found bag formats for twist-wrapped chocolates.

26.2.6 Easter eggs and other seasonal chocolate novelties

Traditionally, Easter eggs and other seasonal novelties, such as Easter rabbits, Father Christmas, chocolate bells and so on, have been foil wrapped, taking advantage of the ability of foil to follow irregular contours and to be smoothed into shape, as well as its decorative appeal when printed.

Foiling Easter eggs is relatively simple, either by hand or by machine, but the designing of a piece of foil to go round an Easter rabbit (Figure 26.10) requires the skill of a specialist to ensure that all the features on the foil match up with those of the chocolate figure. One method to achieve this is lining the mould with the foil. However, the usual method is to produce the figure first and then foil it, relying on the skill of the foiler to apply the properly designed foil accurately. Machinery is available to foil simple shapes and, where appropriate, to attach cords for hanging from Christmas trees (Figure 26.11).

Unfoiled chocolate novelties can be wrapped in clear or part-printed film to show off the quality of the product where there is a short shelf life and good storage conditions. Care must be taken to ensure that conditions encouraging chocolate bloom are avoided, for example direct sunlight. Strip-metallised films are frequently used for this purpose as they are good barriers and highly decorative. They make good bags, but of course cannot be used to "foil", as they have no dead-fold characteristics (i.e. cannot retain their folded shape).

A wide variety of containers is available for presentation of foiled eggs and figures. The most usual are either some form of open windowed carton or clear