

# Modern confectionery - containing formulas for making all kinds of American and other sweets, candies, chocolates, etc

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Description: -

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## BAKING CANDY & Confectionery

Varieties include honey almond, almond cherry, and honey cashew. The original manually produced are made from green pistachio marzipan. The man behind the idea was Walter Diemer.

## Project Report on Technology of Confectionery, Chocolates, Toffee, Candy, Chewing & Bubble Gum, Lollipop and Jelly Products with Formulations

Glucose syrup, also known as confectioners' glucose, is the purified, concentrated, aqueous solutions of nutritive saccharides from starch.

### Marzipan

Simple sugar or sucrose is turned into candy by dissolving it in water, concentrating this solution through cooking and allowing the mass either to form a mutable solid or to recrystallize. Using cupcake papers, the Mallo Cup became was the first cup candy by the company founded in 1936 in the USA.

## BAKING CANDY & CONFECTIONERY

Peanut butter contains about 50% peanut oil suspended in peanut fibers. Another type of candy is cotton candy, which is made from spun sugar.

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