

# CONFECTIONERY



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# Synopsis

## introduction

- products

## Confectionary sugar products

- Confectionary carbohydrate products

Risk

# Introduction

- ❑ Confectionary is a art of making confection, which are food items that are rich in sugar and carbohydrate.
- ❑ Bakers' confectionary, also called flour confections, includes principally sweet pastries, cakes, and similar bake goods.
- ❑ Sweets and chocolates considered collectively ----- items of confectionary .
- ❑ Today, a large range of colorful, flavorful confections available in the market, which serve as a treat to our tongues as well as our eyes.

If some confectioners were willing... To let the  
shape  
Announce the filling, we'd encounter fewer  
assorted  
Chocs...bitten into and returned to the Box..

.....Ogden Nash, American Poet.

# Categories of confectionary



# Cont....



Flour Confection



Sugar Confection




Chocolate Confection



Other Confection

# Commodities used in confectionary



Fruit/dryfruit/nuts	<ul style="list-style-type: none"><li>• Roasted nuts</li><li>• Nut powder</li></ul>
sugar	<ul style="list-style-type: none"><li>• Glucose</li><li>• sucrose</li></ul>
Cocoa powder/ milk powder	<ul style="list-style-type: none"><li>• Chocolate based confection</li><li>• Moist physique&amp;thick</li></ul>
Pectin/gelatin	<ul style="list-style-type: none"><li>• Gums,chewable candies&amp;jelly</li></ul>

## Some popular confections

Caramel, chocolates, dodol, fondant, fudge, halwaa, candy, marshmallow, marzipan, & mithi



marshmallow



fondant



dodol



- ▣ **Caramel:** wet caramel is prepared by melting sugar with water then cooked with milk powder. Dry caramel is prepared by cooking sugar by itself until it liquefies and caramlizes.
- ▣ **Marshmallow:** fluffy and puffy lightly flavoured candies.
- ▣ **Marzipan:** an almond confection, doughy in consistency, a sweet yellow or white paste of ground almond, sugar and egg whites.
- ▣ **Mithai:** a geberic term for confectionary in india, it is typically made from dairy products, poedered nuts, cardamon powder and saffron.

# Confectionary sugar product

- ▣ Sugar confection include sweet, sugar-based foods, which are usually eaten as snack food.
- ▣ This includes sugar candies, chocolates, candied fruits and nuts, chewing gum, and sometimes ice cream.
- ▣ In **australia and new zealand**, lollies. Chewy and chuddy are australian slang for chewing gum.
- ▣ **Rocky candy** is simply sugar, with optional coloring or flavour.

## Cont.....

- ▣ In the us, a chocolate-coated candy bar (e.g snickers) would be called a candy bar.

### Classification

- ▣ The united nation's **international standard industrial classification of all economic activities (ISIC)** classifies both chocolate and sugar confectionary as **ISIC 1073**, which includes the manufacture of chocolate & chocolate confectionary .
- ▣ In the european union, **the statistical classification of economic activities in the european community (NACE)** ; under code **number 10.82**

# classification

- ▣ North american industry classification system (NAICS 2012) SPLITS sugar confectionary .

## CODES FOR CONFECTIONARY:

- ▣ Code:311340- non chocolate
  - ▣ Code :311351- chocolate
  - ▣ Code: 311352 – cacao bean
- ▣ Ice cream & sorbet are classified with dairy product under ISIC 1050, NACE 10.52, & NAICS 331520



# Confectionary Baker's product

- ▣ Bakers confectionary includes sweet baked goods especially those that are served for the dessert course.
- ▣ Baker's confections are sweet foods that feature flour as a main ingredient and are baked.



# Types of baker's confection

## cakes

- Welsh cakes
- Rainbow rice cake
- Spilt cake

## pastry

- Choux pastry
- Puff pastry
- Phyllo pastry

## Doughnuts

- Apple filter
- Decorated doughnuts

## Scones

Cranberry  
cones

## cookies

pizzelle

COOKIES



DOUGHNUTS

# Nutrients :

- ▣ Generally, confections are low in micronutrients and protein but high in calories.
- ▣ They may be fat-free foods, although some confections, especially fried doughs, are high-fat foods.
- ▣ Many confections are considered empty calories.
- ▣ Specially formulated chocolates has been manufactured in the past for military use as a high-density food energy source.



# Risk

- ❑ Contaminants and coloring agents in confectionary can be particularly harmful to children.
- ❑ Candy colorants, particularly yellow colorants such as E102 Tartrazine, E104 Quinoline yellow ws and E110 SUNSET yellow FCF , have many restrictions around the world.
- ❑ Some countries such as the UK have asked the food industry to phase out the use of these colorants, especially for products marketed to children.
- ❑ Example: tartrazine cause allergic & asthmatic reaction.

THANK YOU