

THE CHEMISTRY OF CANDY

Crystalline Candy



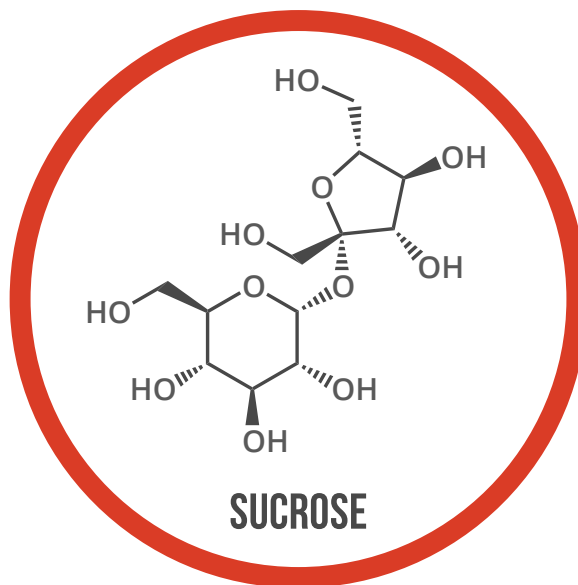
FUDGE



NOUGAT



FONDANT



Non-crystalline Candy



LOLLIPOPS

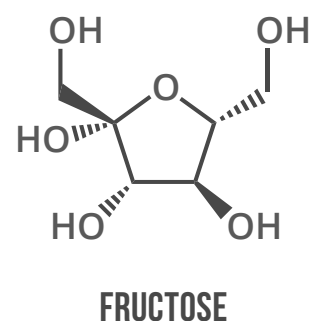
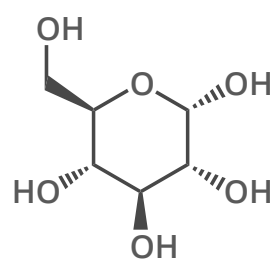


CANDY CANES



CARAMEL

Interfering Agents



 LOWER SUGAR CONCENTRATION THAN NON-CRYSTALLINE

 SUCROSE SOLUTION BOILED AT LOWER TEMPERATURE

 CONTAIN MANY SMALL, FINE CRYSTALS OF SUCROSE

Generally smooth & creamy. Crystalline candies contain crystals of sucrose in their finished form; the sucrose molecules are able to align and form large lattices. They are best formed by slow cooling of a sugar solution, without stirring, which can disrupt crystal formation.

 HIGHER SUGAR CONCENTRATION THAN CRYSTALLINE

 SUCROSE SOLUTION BOILED AT HIGHER TEMPERATURE

 FROM VERY SATURATED SOLUTION - NO CRYSTALS

Generally hard & brittle. Non-crystalline, or amorphous candies, form when crystallisation is prevented. This can be accomplished by the addition of sugars such as glucose and fructose that interfere with the development of crystals. Often, their mixtures are too viscous for crystals to form.

