

MARZIPAN AND PERSIPAN

Marzipan and persipan are both sweet confections made from ground almonds and sugar, but they differ in their texture and additional ingredients

- **Marzipan** is a paste made from ground almonds, sugar, and sometimes egg whites. It has a smooth, pliable texture and is often used to create decorative shapes or as a filling for candies, cakes, and pastries.
- **Persipan** is made from ground apricot kernels (which have a similar flavor and texture to almonds) and sugar.

Steps

1. Almond Grinding:

Grind almonds or apricot kernels into a fine powder.

2. Mixing with Sugar:

Mixed with sugar in a large mixing machine.

3. Heating and Kneading:

Heated and kneaded until it forms a smooth, pliable dough.



4. Flavoring and Coloring:

Flavorings and food coloring, can be added to the marzipan or persipan dough to create different varieties and colors.

5. Shaping and Packaging:

Shaped into various forms, such as logs, bars, or sheets, using molds or shaping machines.

Major players in the Market :

- a) Niederegger
- b) Odense Marcipan
- c) Zentis
- d) Schluckwerder
- e) Carsten

