

The background of the slide is a collage of various chocolate confectionery. The top left shows round chocolates in white paper cups. The top right and bottom sections show intricate chocolate pieces, including some shaped like seashells, a butterfly, and a small jar, all set in dark chocolate trays.

OTHER CONFECTIONERY

"Other confectionery" is a broad term used to describe various types of sweet food products that are not classified as chocolate, candy, gum, or bakery products.

Types

1. Mints



2. Nougat



3. Marshmallows



4. Toffee



5. Caramel



6. Fudge



COMMERCIAL PRODUCTION

1. Research and Development:

Create new and innovative products that meet changing consumer tastes and preferences.

2. Ingredient Sourcing:

Include sweeteners, flavorings, and colors, among other things.

3. Mixing and Cooking:

Mixed and cooked to the desired consistency and texture.

4. Molding and Shaping:

The cooked mixture is then molded and shaped into the desired form, which can include bars, drops, and other shapes.

5. Cooling and Packaging:

The confectionery products are then cooled and packaged, often in individual or multi-pack units.

