
pmg
PRALINE

Praline is a type of candy made from sugar, cream, and nuts, most commonly pecans. It originated in France and is named after the French word "praline," which refers to a paste made from caramelized nuts.

- To make pralines, sugar and cream are heated together until they reach the soft ball stage, then chopped nuts are added and the mixture is stirred until it thickens and cools. The resulting candy is creamy, sweet, and nutty in flavor, with a soft, fudgy texture.
- Pralines are popular in the southern United States, particularly in Louisiana, where they are a traditional treat. They are often sold as a confection but can also be used as an ingredient in desserts such as pies, cakes, and ice cream.

Market Scope

- The market scope for pralines is relatively niche compared to other types of candies and sweets. Pralines are especially popular in the southern United States, particularly in Louisiana, where they are a traditional confection and are often sold at specialty shops, tourist destinations, and festivals.
- Outside of Louisiana, pralines are less well-known, but can still be found at gourmet candy stores and online retailers that specialize in artisanal sweets. In recent years, there has been a growing trend toward artisanal and high-quality confectionery, which could provide opportunities for praline makers to expand their customer base.
- While the market for pralines may be relatively small, it remains a beloved treat among those who know and appreciate it, and there is potential for growth in certain niches and markets.

Major market players

a) Aunt Sally's Praline Shop
b) Lammes Candies
c) Savannah's Candy Kitchen
d) Southern Candymakers
e) Leah's Pralines

Commercial production

a) Ingredient preparation: The first step in making pralines is to prepare the ingredients. This usually involves roasting and chopping the nuts, such as pecans, that will be used in the pralines.

b) Cooking: The sugar and cream are combined and heated to a specific temperature, typically between 235°F and 240°F (113°C to 116°C), to create a a)caramel-like mixture. The chopped nuts are then added to the mixture, and the mixture is cooked until it reaches a specific temperature, usually between 245°F and 250°F (118°C to 121°C), and has thickened.

b)Cooling: Once the praline mixture has been cooked, it is cooled to a specific temperature, usually between 110°F and 120°F (43°C to 49°C), before being spooned onto a flat surface or into molds. The pralines are allowed to cool and harden before being packaged.

c)Packaging: The cooled and hardened pralines are packaged in airtight containers, typically bags or boxes, to maintain freshness and prevent moisture from affecting their texture.

On a commercial scale, pralines are typically made using large-scale equipment, such as mixers, cookers, and cooling tables, to increase production efficiency and consistency. The final product is often sold to retailers, specialty candy shops, or directly to consumers through online sales.