

SUGAR CONFECTIONERY



Sugar confectionery refers to a broad category of food products that are made primarily from sugar and other sweeteners. These products are typically high in sugar content and are designed to provide a sweet, indulgent treat.

Commercial Production

1. Ingredient preparation:

Involved measuring and mixing the sugar, corn syrup, or other sweeteners, water, and other ingredients such as flavors, colors, and additives.

2. Mixing:

Mixed in a large mixing kettle or machine.

3. Cooking:

Cooked to a specific temperature and for a specific period, depending on the type of confectionery being produced.

4. Shaping:

Poured onto a flat surface or into molds to give it the desired shape.

5. Cooling:

Involved placing the confectionery in a cool room or refrigerator or passing it through a cooling tunnel.

The major players in the Market for Sugar confectionery are as follows:

- a) Mars, Incorporated*
- b) Mondelez International*
- c) Nestle S.A.*
- d) Ferrero Group*
- e) The Hershey Company*
- f) Perfetti Van Melle Group*
- g) Haribo GmbH & Co. KG*
- h) Lindt & Sprungli AG*
- i) Lotte Confectionery Co. Ltd.*
- j) Wrigley Company (a subsidiary of Mars, Incorporated)*