

THE CHEMISTRY OF CANDY

CRYSTALLINE CANDY



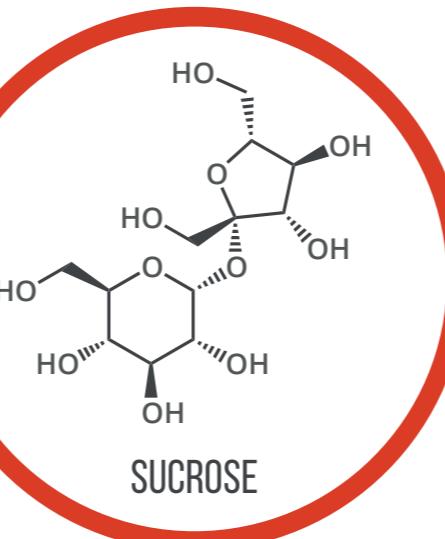
FUDGE



ROCK CANDY



FONDANT



NON-CRYSTALLINE CANDY



LOLLIPOPS



CANDY CANES



CARAMEL



LOWER SUGAR CONCENTRATION THAN NON-CRYSTALLINE



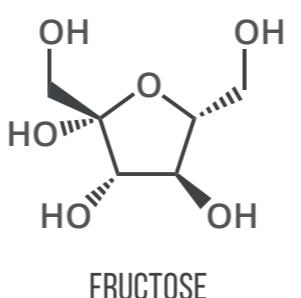
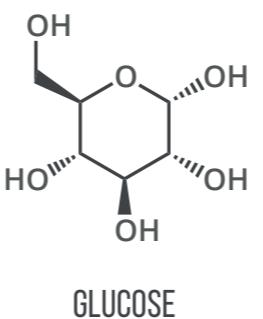
SUCROSE SOLUTION BOILED AT LOWER TEMPERATURE



CONTAIN MANY SMALL, FINE CRYSTALS OF SUCROSE

Generally smooth and 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 and little mixing of a solution for crunchy candies, and faster cooling and lots of mixing for smooth candies.

INTERFERING AGENTS



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 crystallization 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.

