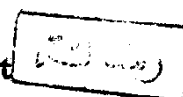


COMPARATIVE STUDIES ON SOME CONFECTIONERY PRODUCTS

BY
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ABSTRACT

A comparison between experimental caramel formulas and commercial caramel samples was studied.

Some substituted ingredients improved caramel quality properties. Tabulated data elucidated physical, chemical, microbiological and sensory evaluations of different investigated caramel samples after processing and during storage at room temperature for 6 months. Trace metals contamination was estimated in caramel samples. A survey study of local confectionery products for colorants indicated a significant increase in their concentration above the permitted limits.

KEY WORDS

Confectionery - Candy - Caramel - Milk substitutes - Sugar substitutes - Colorants - Fructose - Heating curves - Cooking temperature - Trace elements - Quality and sensory evaluation.

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