United States Patent [19]

Guillou et al.

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[54] **LOW TEMPERATURE SOFT CANDY PROCESS**

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[52] **U.S. Cl.** **426/548**; 426/659; 426/660; 426/572

[58] **Field of Search** 426/659, 660, 572, 658, 426/548

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[57] **ABSTRACT**

A process is provided for the manufacture of soft candy in which a finely subdivided crystalline sweetener is blended with a binder and other ingredients of soft candy at relatively low temperatures (below 60° C) and with controlled amounts of moisture to form a soft paste which is formed into a rope or sheet, cooled, subdivided and wrapped. The sequence enables the effective and efficient use of standard chewing gum/bubble gum processing equipment to produce a soft candy in which the sweetener has retained its crystallinity during processing and the resulting soft candy product, therefore, has excellent textural qualities and good storage stability.

4 Claims, No Drawings