ABSTRACT

This study was carry out in the hard boiled candy and milk based toffee production under sugar confectionery at Confectionary Lanka (Pvt) Ltd., Minuwangoda Road, Ekala, Jaekal.

Sweet is a food with high nutrition value it can divide to main two parts. There are high boiled candy and milk based toffee.

The main toffee is high boiled sweet. It has described three main production methods and operating system, and these advantages.

Identified Raw materials and their behaviour and hard boiled sweet characteristics.

Additional describe centre filling method and how to prepare centre.

This study package contains packaging of Confectionery products and their requirements and packaging materials.

Finally I describe sweet faults and their preventions.