



VI. Glossary

Candy: To preserve fruits by immersing them in syrup thereby increasing their sugar content.

Caramel: A stage reached during the boiling of sugar syrup.

Caramels: Derived from a mixture of sucrose, glucose syrup, and milk products. The mixture does not crystallize, thus remains tacky.

Chocolates: Bite-sized confectioneries generally made with chocolate.

Corn syrups: Glucose syrup can be manufactured from multi cereal sources to give various corn syrups.

Corn syrup: USA term for glucose syrup.

Divinity: A nougat-like confectionery based on egg whites with chopped nuts.

Dodol: A toffee-like delicacy popular in Indonesia, Malaysia, and the Philippines

Dragée: Sugar-coated almonds and other types of sugar panned candy.

Fondant: Prepared from a warm mixture of glucose syrup and sucrose, which is partially crystallized. The fineness of the crystallites results in a creamy texture.

Fudge: Made by boiling milk and sugar to the soft-ball stage. In the US, it tends to be chocolate-flavored.

Halvah: Confectionery based on tahini, a paste made from ground sesame seeds.

Ice cream: Frozen, flavoured cream, often containing small pieces of chocolate, fruits and/or nuts.

Inversion: Breakdown of sucrose into its two constitute sugars

Jelly candies: Including those based on sugar and starch, pectin, gum, or gelatin such as Turkish



delight (lokum), jelly beans, gumdrops, jujubes, gummies, etc.

Liquid sugar: Commercial mixture of sugars offered in syrup form.

Liquorice: Containing extract of the liquorice root. Chewier and more resilient than gum/gelatin candies, but still designed for swallowing. For example, Liquorice allsorts. Has a similar taste to star anise.

Marshmallow: “Peeps” (a trade name), circus peanuts, fluffy puff, Jet-Puffed Marshmallows etc.

Marzipan: An almond-based confection, doughy in consistency, served in several different ways.

Mithai: A generic term for confectionery in India, typically made from dairy products and/or some form of flour. Sugar or molasses are used as sweeteners.

Persipan: similar to marzipan, but made with peaches or apricots instead of almonds.

Tablet: A crumbly milk-based soft and hard candy, based on sugars cooked to the soft ball stage. Comes in several forms, such as wafers and heart shapes. Not to be confused with tableting, a method of candy production.

Taffy or chews: A candy that is folded many times above 120 °F (50 °C), incorporating air bubbles thus reducing its density and making it opaque.

Toffee: a confection made by caramelizing sugar or molasses along with butter. Toffee has a glossy surface and textures ranging from soft and sticky to a hard, brittle material. Its brown color and smoky taste arises from the caramelization of the sugars.