

Confectionery Department

BAKERY PRODUCTS - SNACKS

In plants for the production of confectionery with fillings, the chemical-physical analyses carried out by automatic analyzers are aimed at the preparation of creams and jams used as filling.
A plant for the production of snacks with filling can be represented as shown in the figure below.

PROCESSES INVOLVED:

Preparation of filling

The filling, which may be fruit- or egg-based, is prepared separately and then added to the proven dough.

The analyses carried out are aimed at ensuring that the product has a long storage life and the standardization of the organoleptic features.

The filling is prepared in a tank fitted with a mechanical stirrer; the ingredients, such as eggs, margarine or butter, emulsifiers, aromas, etc. are added to the tank.

For this phase, the **UR20** refractometer is used, having a scale in **BRIX** degrees, mounted directly on the preparation tank.

The mixture is then transferred to the emulsifier.

From the emulsifier, the filling is sent to the actual snacks filling machine.

From here, the snacks are sent for baking and/or packaging.

