

*Fruit and vegetable preserves Department***CANDIED FRUIT**

Candied fruit is produced almost entirely for sale and is used as an ingredient. The chemical-physical analysis carried out by automatic analyzers are aimed at the automatic regulation of the candying process. A candied fruit production plant can be represented as shown in the figure below.

**PROCESSES INVOLVED:****Candying**

The **sugar syrup** (and other substances) are added to the chopped fruit, in a cooking bowl and subjected to high concentration in vacuum in order to bring about candying (absorption of sugar). The operation is therefore regulated by two parameters:

- **Contact time between sugar and fruit**
- **Sugar concentration**

For the concentration phase and subsequent maintenance of the required concentration, without affecting the organoleptic features, the **UR20** refractometer is used, having scale in **BRIX** degrees, fitted directly on the concentrating bowl.

The instrument is fitted on bowls with steam jackets as well as with internal heating coils.

