

Confectionery Department

LIQUORICE WITH FILLING

In plants for production of liquorice-based sweets starting from sugar molasses, the chemical-physical analyses carried out by automatic analyzers are aimed at monitoring the discontinuous process.

A plant for the production of filled liquorice can be represented as shown in the figure below.

PROCESSES INVOLVED:

Preparation

For preparing the mixture molasses are used to which a certain percentage of liquorice, four and acidity corrector are added.

For this phase the **UR20** refractometer is used, having a scale in **BRIX** degrees, fitted directly on the preparing and cooking bowl. The pH is also checked.

Sugar concentration and pH are the two basic factors to be checked to ensure preservation of the finished product.

