

Hard Candy



INGREDIENTS

	Usage Levels (%)
Sugar, granulated	40.29
Water	21.57
Corn syrup, high maltose	21.05
Butter	11.98
Sweetened condensed milk replacer*	4.80
Lecithin	0.07
Flavor, whipped cream	0.24
Total	100.00


*Application available in the Dairy Products section of the Dairy Ingredients Applications Library

NUTRITIONAL CONTENT

Per 100g	
Calories	450kcal
Total Fat	14g
Saturated Fat	9g
Trans Fat	9g
Cholesterol	35mg
Total Carbohydrates	83g
Dietary Fiber	0g
Sugars	74g
Protein	1g
Calcium	16mg
Magnesium	2mg
Phosphorus	13mg
Potassium	35mg
Sodium	30mg
Iron	0mg
Vitamin A	417IU
Vitamin C	0mg

PREPARATION

1. **Dissolve the sugar in the water and bring to a boil.**
2. **Wash all traces of sugar crystals from the sides of the pan. Add the corn syrup and sweetened condensed milk replacer. Bring to 145°C (293°F).**
3. **Add butter, lecithin and flavor.**
4. **Pour onto oiled table and cool until plastic, but still soft and mobile. Feed into drop roller.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed Knechtel Laboratories. ©2014 U.S. Dairy Export Council.