# What is the Production Process of Toffee?

## Detail Introduction :

Toffee Concubine is a classic Western-style candy with a strong burnt aroma. You can taste it carefull
your mouth, and taste it in your mouth for a long time. If you chew it directly, you will experience pai
It's painful and crispy, and it's deep into my heart.

Now toffee is a very popular type of candy. It is loved by many consumers for its very high shape in th
market. So how exactly is toffee produced? We want to give you a detailed introduction.

What is the production process of toffee?

The main raw materials for toffee production are condensed milk, cocoa liquor, butter, glucose syrup
and hazelnuts, etc. Professional equipment is required for production, and then a very strict producti
process is used. Sugar, sugar storage tank storage, syrup quantitative delivery, toffee boiling pot suga
unloading pump out massecuite, mixer mixes flavor and color with syrup, the mixed massecuite ente
hopper, pouring and forming, and enters the cooling tunnel Production is carried out in processes su
cooling, demoulding and packaging.

Recently, we have used a professional production equipment-Toffee Making Machine for production.
equipment has a very advanced level of production technology, which can effectively improve our pr
quality and production efficiency.

The specific production process of toffee:

First, the syrup and other raw materials are transported into the jacketed pot, melted in the equipme
then transported into the boiling pot. In this equipment, various raw materials need to be strictly adj
according to the toffee ingredients, and condensed milk, Cocoa liquor, butter, etc., these ingredients
uniformly mixed.

After the raw materials are boiled into massecuite, they are transported to the mixer, where flavors a
colors are added to make the massecuite into different flavors. The more popular ones are milk choc
pure flavor, almonds, hazelnuts, strawberries, cherries, and oranges. And pineapple and other flavor

The prepared raw materials are poured into the mold, and the mold is replaceable, so as to process a
produce a variety of different shapes of toffee. After pouring and molding, it is transported into a coo
tunnel for cooling, so that the toffee can be solidified and formed, and then the molded toffee is dem
and then packaged using a packaging machine, so that the production of toffee is completed , Ready

The production process of toffee has very strict standards. The toffee produced by Toffee Making Ma
has strong caramel aroma and good taste. It has very strong competitiveness among similar product

has won the recognition of many consumers. It has very broad development prospects.
The toffee production line has high quality standards. It is manufactured in accordance with food GM
standards and meets food GMP hygiene requirements. Enterprises using this production line can eas
food GMP, HACCP and other professional certifications.
The toffee production line is very cost-effective. The whole machine is made of food-grade stainless s
equipment is sturdy and durable. The use time is long. The application of the PLC control system mak
operation very simple, and ordinary workers can easily operate it. This production line only needs 1-2
to control production.
In addition, the equipment has a high degree of automation, low price, and a very high cost performa
After using this production line, our production process level has been significantly improved, and th
production cost has been effectively reduced. The manufacturer can also provide us with customizati
Service, I believe that with the help of this equipment, we will definitely have greater development pr