There are many varieties of hard candy. Certain fundamental facts about the manufacture of hard candy should be known if good results are to be obtained. Hard candies are of two types: candies that are cooked on an open fire and vacuum-cooked hard candies.

**Hard and Chewy Candies**

A high-cooked mixture of sugar and water, with the addition of a “doctor” such as invert sugar, corn syrup or cream of tartar, belongs in this hard candy group.

High-cooked candies, due to their method of manufacture, will be typed as hard candy and classified as plain, grained, pulled, hard nut candies or butterscotch. If enough doctor is used to prevent graining, the candy is classified as plain hard candy.

The cooking temperature of the batch can be lowered to produce a chewing candy. The batch can be aerated by pulling and becomes pulled hard candy or taffy.

Another classification consists of pure sugar candy that develops a grain, such as pure sugar stick candy, creamy mints, etc.

Pure sugar grained candy depends upon the use of the correct amount of invert sugar or cream of tartar to control graining.

The inversion or grain killing is caused by the action of the doctors.

Water in different localities has varying alkaline content which offsets the grain-killing action of the doctors. For this reason, the amount of invert sugar or cream of tartar in a batch will not act in the same way in every locality, and must be varied to meet local conditions.

Plain or ungrained hard candies become sticky if exposed to damp air after the heat has left them. They should be packed as soon as the heat has left them. Hard candy will also become sticky if too much corn syrup, invert sugar or cream of tartar is used.

Higher-cooked batches should contain less invert sugar, corn syrup or cream of tartar than lower-cooked batches. As the cooking temperature is raised, the amount of sugar inverted increases. For this reason they should contain less doctors, as inversion acts as a doctor.

Open-fire hard candies are divided into two types:

**Type 1** Straight sugar candy that develops a grain. This class includes pure sugar stick candy, mint puffs and similar types of grained hard goods.

**Type 2** Hard candy that contains sufficient corn syrup or invert sugar to prevent the forming of a grain. This class includes very-high-cooked satin-finish candies and lower-cooked hard candies which lack high gloss.

The plasticity, ease of handling, clearness and transparency of ungrained fire-cooked candies are superior to...