DRAFT EAST AFRICAN STANDARD

Glossary of terms used in confectionery trade

EAST AFRICAN COMMUNITY
Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to achieve this objective, the Partner States in the Community through their National Bureaus of Standards, have established an East African Standards Committee.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

This draft is the third edition and once approved will cancel and replace the second edition, EAS 348:2004, which is being technically revised.

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Glossary of terms used in confectionery trade

1  Scope
This Draft East African Standard defines the various terms frequently used in the industries concerned with the confectionery trade.

2  Terminology

2.1  acid drops
confections; generally hard-boiled sweets which have an acid content between 1.5 to 2 %

2.2  acidulants
substances added to food to modify taste by introducing sourness or tartness. These can be used with buffers to adjust pH, which in turn, modify physical properties. Acidulants can also help in preservation, chelate metals (which also help in retarding oxidation) and modify or enhance taste or flavour.
Examples of acidulants are: Citric acid, malic acid and tartaric acid

2.3  aeration
method of increasing bulk and giving better texture by mechanical or chemical inclusion of air in the confectionery

2.4  agar
a dried extract of red algae (seaweed) used as a jellying agent

2.5  alkalization
a process to modify the colour and flavour of cocoa powder. Also called 'Dutching'

2.6  almond paste
a paste composed of crushed almonds, used for Marzipan (see 2.130) production

2.7  almond sugared
almonds coated with gum and sugar syrup (a dragee)

2.8  anti-bloom
an agent used to prevent unstable crystallization occurring in chocolates (as a result of adverse storage conditions or faulty tempering)

2.9  anticaking agents
substances that can hold many times more than their mass of water. When added to powdered foods such as icing sugar, they prevent lumping or caking on storage.

2.10  anti-oxidants
substances which lengthen the induction period, thereby delaying the onset of oxidative rancidity
2.11 aroma
sum of olfactory impressions derived from the volatile substances of food products

2.12 balling machine
a machine which produces hard sugar balls and rolled fancy shapes

2.13 balsams
Viscous liquids or pastes, which are exudations from plants and find some use in flavourings.

2.14 banking Process
Process by which sugar, gum syrup, chocolate, etc, are built up on nuts or other centres.

2.15 batch roller/former
a series of horizontal tapered rollers which revolve backwards and forwards and convert product mass into a thin rope

2.16 baume scale
a scale devised for convenient hydrometer reading which is related to the concentration of sugar solution

2.17 blanch
to arrest enzymatic activity and loosen skin of nuts, fruits, etc, by means of hot water or steam

2.18 block milk
A form of solid, sweetened condensed milk where moisture content is reduced to 8 percent.

2.19 bloom
A separation of fat or sugar on the surface of chocolates is known as fat bloom or sugar bloom.

2.20 boiled sugars (sweet)
simple formulation of sugar and glucose with colour, flavour and a limited number of other ingredients

2.21 boiling starch
modified or softened starches obtained by treatment with dilute acid solution

2.22 bonbon
A sweet/candy with a liquid or nut paste at the centre and covered with a plastic boiled sugar

2.23 brake
twin adjustable rollers used to reduce the thickness of confectionery products

2.24 brazil nut
a tropical nut (from the tree Bertholettia excelsa), popular as an ingredient in chocolate bars and chocolate blocks
2.25
brix scale
a scale with the same purpose as Baume Scale (2.16).

2.26
buffer
salt used to minimize small changes in acidity

2.27
burnt sugar
a product obtained from cane sugar by heating with continuous stirring in an iron pan until the whole mass turns brown and suddenly froths up

2.28
butternut
a large South American nut (Juglans cinerea), pleasantly flavoured, soft and having a buttery kernel

2.29
butterscotch
a sweet, harder than toffees and caramel (lower water content) and with a lower milk solid content

2.30
cacao
botanical name for cocoa; refers to the tree, the pods and unfermented beans from the pods

2.31
candied fruits and peels
fruits and peels preserved in sugar syrup

2.32
candy
sweet coated with sugar or sugar crystals

2.33
candy test
a test of boiling sugar under standard conditions to determine how the sugar will behave when used in manufacturing operations

2.34
caramel colour
a colouring matter obtained by the action of heat and ammonia or sulphur compounds on sugar

2.35
caramels
soft-eating chewy toffee

2.36
caramelization
condensation reaction of sugar

2.37
carnauba Wax
a very hard, high melting point wax obtained from leaf of Copernica cerifera

2.38
casein
the principal milk protein
2.39
chew
the mouthfeel of a confection during mastication

2.40
chewing gum
a confectionary product made from natural or synthetic gum base and ingredients and/or additives

2.41
chicle
a natural latex used in chewing gum

2.42
chocolate
Made from pure cocoa nib, cocoa butter and sugar with or without milk.

2.43
chocolate Confectionery
This includes chocolate-coated sugar confectionery and chocolate bars and blocks.

2.44
cocoa
Manufactured product like cocoa powder; fermented cocoa beans in bulk are also known as cocoa.

2.45
cocoa Butter
Natural edible fat obtained from sound cocoa beans.

2.46
cocoa Press
Cake compressed cocoa powder after the removal of cocoa butter.

2.47
cold Cracking
The phenomenon produced when light aerated, low moisture products are covered with chocolate and subjected to low temperature.

2.48
comfits
Smaller panned articles from a revolving pan.

2.49
conche
A machine where the final mixing process of chocolate is done and is responsible for the development of smoothness, fluidity and flavour.

2.50
confectioner’s glucose
Glucose syrup made from controlled hydrolysis of starch.

2.51
corn syrup
A refined and concentrated aqueous solution of D-glucose, maltose and other polymers of D-glucose obtained by controlled hydrolysis of corn starch.

2.52
crack
A stage in boiling sugar syrup.
2.53 cream of Tartar
Potassium hydrogen tartrate powder used to produce inversion in boiled sugar products.

2.54 creme (Fondant)
Prepared by dissolving sugar and glucose syrup (or invert sugar) and concentrating at a temperature of 115 °C to 120°C to 12 percent water and which, when cooled with violent mixing and beating, the excess sugar is deposited in the form of minute crystals.

2.55 crumb (Milk, Chocolate)
Chocolate powder prepared with condensed milk, sugar, cocoa butter, etc, by a special process.

2.56 cyclamates
Intensely sweet powder, composed of sodium and calcium salts of cyclohexene, used as a sweetening agent.

2.57 depositors (Mogul)
A machine used to deposit cremes or jellies, by means of a mechanized process for printing the starch trays, moving them on a conveyor band to a multiple depositor fed from a hopper kept supplied with hot creme or jelly syrup.

2.58 desiccated Coconut
Shredded coconut (copra) dried to a low moisture content (4 percent).

2.59 dextrin
Modified starch prepared from starch by heat treatment in the dry state, with or without the addition of small quantities of chemical reagents.

2.60 dextrose
d-glucose obtained by the complete hydrolysis of starch followed by purification and crystallization

NOTE 1  Dextrose can be obtained in either anhydrous or monohydrate form.

NOTE 2  The anhydrous form is called anhydrous dextrose. The hydrated form is called dextrose monohydrate.

2.61 dietetic chocolate
Chocolate manufactured by replacing sugar, dextrose, starch, etc, by sweeteners like sorbitol and saccharine.

2.62 doctor
A sugar ingredient which represses the crystallization of sucrose by raising to total saturation concentration.

2.63 dragees
Sugar coated confectionery in which sugar has been applied as successive layers of syrup, in a rotating pan.

2.64 drinking chocolate
Instant mixture of cocoa, sugar and added flavour, which will dissolve readily in hot water or milk.
2.65 drop
Very hard-boiled sweet produced on a drop roller machine.

2.66 dull finish
Poor gloss.

2.67 dusting
Coating confection with icing sugar or fine crystal sugar or anti-stick powder.

2.68 dutching
See alkalization (2.5).

2.69 easter egg
Chocolate goods shaped in the form of eggs.

2.70 edinborough rock
Pulled hard-boiled sweet, put through rollers until the required diameter is reached and then cut.

2.71 emulsifier
A substance which when added to food is capable of facilitating a uniform dispersion of oils or fats in aqueous media or vice versa.

2.72 engrossing
In panning, the building up of sugar coat on centres.

2.73 enrober
A machine which covers a centre with a coating of chocolate or similar substance.

2.74 equilibrium relative humidity (Relative Vapour Pressure)
Humidity of the atmosphere at which a foodstuff neither gains nor loses moisture.

2.75 extra hard crack
A stage in sugar boiling.

2.76 fat
Term for greasy look to a confection due to excessive inversion of sucrose during boiling.

2.77 fat bloom
Development of unstable fat crystals on the surface of chocolates.

2.78 feather
A stage in sugar boiling.

2.79 flow
Term used generally for flow behaviour of a confection.

2.80
foam
Beaten mixture of a whipping agent in water.

2.81
foam test
A test for checking foaming properties of sugar and glucose syrup. High foaming value indicates poor quality.

2.82
fondant
See Creme (2.55)

2.83
fork dipping
Coating centre by immersing in tempered chocolate and depositing on a glossy surface with the help of a thin pronged fork.

2.84
fourres
Confectionery dipped in fondant.

2.85
frappe
Whipped mixture of foaming agent in sugar syrup.

2.86
fudge
Grained (low boiled) caramel which has a solid sugar crystal phase dispersed with fat and protein in a syrup phase of a saturated solution of sugar and glucose.

2.87
gel
thick and sticky substance which consists of high sugar components of sucrose and glucose syrup, combined with thickening agents, with/without food additives to form a gelly.”

2.88
gelatine
An emulsifying and thickening agent obtained from the skins and bones of animals.

2.89
gellying agent
A material which promotes jellying.

2.90
glan
Amorphous ‘rigid liquid’ arising when cooling takes place so rapidly that crystallization does not occur.

2.91
glassine
A supercalendered, smooth, dense, transparent or semi-transparent sheet of paper used as a protective wrapper. The paper is grease resistant and has high resistance to the passage of air and other vapours.

2.92
glaze
To coat with a solution, which on drying produces a high gloss.
2.93
**glazed fruits**
Prepared by candying the fruit by impregnating with syrup by immersing in a concentrated sugar syrup and drying.

2.94
**glucose syrup**
See Corn syrup (2.52)

2.95
**golden syrup**
A partly refined sugar syrup made by partial inversion of sugar (sucrose) with acid or enzyme or both. It has a golden brown colour and is used for its colouring and flavouring properties.

2.96
**graining**
Unplanned crystallization of sugar in a confection.

2.97
**guar gum**
A kind of Indian gum used mostly for stabilizing syrups. It is obtained from the endosperm of *Cyamopsis Tetragonololus*, an annual plant cultivated in India.

2.98
**gum arabic (Acacia)**
Gum obtained from species of *Acacia* plants. It is used as a jellying and binding agent, also as a sealant and glaze.

2.99
**gum mucilage**
Mixture of two or more gum solutions.

2.100
**gum tragacanth**
Gum obtained from the plants of species *Asuagalus* without much value as a binder by itself, but used in conjunction with gum arabic.

2.101
**hammer mill**
Micropulveriser, with high speed rotating hammer.

2.102
**hand candy (lollipop)**
Simple combination of sucrose and corn syrup or sucrose alone with an acid doctor.

2.103
**hand covering**
Covering of confectionery with tempered chocolate, by hand.

2.104
**hard boiling (High Boiling)**
Boiling to a higher temperature.

2.105
**hard crack**
A stage in boiling sugar syrup.

2.106
hyfoama
A proprietary whipping agent.

2.107
icing sugar (Powdered Sugar)
Sugar obtained by milling granulated sugar with or without anticaking agents.

2.108
Illipe Butter (Fat)
Also known as ‘Borneo Tallow’, extracted from nuts of ‘Shorea’ tree, has a close resemblance to cocoa butter.

2.109
inversion
Breakdown of sucrose into glucose and fructose.

2.110
invert sugar
Mixture of approximately equal parts of glucose and fructose

2.111
jam
Product resulting from cooking of fruit with sugar in certain proportions under specific conditions

2.112
japanese dessert
Low boiled sweet with coconut and preserved fruit (optional).

2.113
jelly bean
A soft pan goods variety, where centre is made by using starch and depositing in jelly bean moulds.

2.114
jelly crystals
Used for table jellies by mixing colour, flavour and an acidulant to castor sugar and powdered gelatine.

2.115
large ball/pearl/thread
(a) Large Ball — A stage in sugar boiling.
(b) Large Pearl — A stage in sugar boiling.
(c) Large Thread — A stage in sugar boiling.

2.116
leaching
Transfer of constituents from one system to another.

2.117
leakage
Seepage of syrup from a coated or centred confection.

2.118
lecithin
A natural emulsifier and surface active agent, which is chemically a mixture of phospholipids.

2.119
licorice
Extract of roots of a special species of plant known for its medicinal properties and is used in special types of Licorice confection.
2.120  
light crack  
A stage in boiling syrup.

2.121  
liquid sugar  
Commercial mixture of sugars offered in syrup form.

2.122  
lozenges  
Confection made of powdered sugar with certain binding materials and lubricants with the addition of suitable colours and flavours.

2.123  
maple  
A natural sugar, with health giving properties obtained from maple tree.

2.124  
marmalade  
Preserve of orange or specified fruit.

2.125  
marsh mellow  
A foam confectionery made from root of marsh mellow; variations include jelly like aerated confection made by mixing sugar/glucose with gelatine, egg albumen and frappé. Has higher moisture content than nougat.

2.126  
massecuite  
Mixture of golden syrup and sugar crystals.

2.127  
marsipan  
Paste composed of crushed almonds and sugar.

2.128  
medium crack  
Stage in boiling sugar syrup.

2.129  
mélangeur  
A machine used for preliminary mixing of chocolate ingredients.

2.130  
microfilm cooker  
A cooking unit for sugar and glucose syrup on the principle of evaporating a thin film of syrup spread over a heated surface inside a cylinder.

2.131  
milk crumb  
See Crumb (2.56)

2.132  
mintoes  
Type of hard-boiling where aeration is obtained by inclusion of frappé and peppermint oil flavour.

2.133  
mogul  
Machine for depositing confectionery mixture into impressions formed in starch or in rubber mats.
2.134 moulding
Casting of liquid chocolate into moulds followed by cooling and remoulding.

2.135 myvacet
A release agent, acetylated monoglyceride.

2.136 nibs
Broker kernel obtained from deshelled roasted cocoa beans.

2.137 noisette
Chocolate nut paste in which roasted hazelnuts are ground with sugar and cocoa liquor.

2.138 non-pareils
A type of smaller pan goods, where free flowing, coarse, crystal granulated sugar is used.

2.139 nougats
A hard-boiled syrup to which is added a frappe which is made from egg albumen, gelatine and hyfoama.

2.140 nougatines
These resemble marzipans but are prepared with hazelnuts instead of almonds.

2.141 oleoresin
Extracted flavouring substance from spices by means of a pure solvent, which extracts many other aromatic substances and which, when evaporated, gives a tenacious resinous substance, tolerably resembling the flavour in the spice.

2.142 on the turn
Change of a boiled sugar mass from the plastic to the glassy state.

2.143 oscillating granulator
A machine with an attachment turning backwards and forwards, used to prepare granules for compressed tablets.

2.144 panning
The process of building up in a controlled manner, a sugar or chocolate coating on confectionery centres. The coating is hard when cane sugar or beet sugar only is used, and soft when glucose syrup is used.

2.145 pastilles
A softer gum sweet, cast into dry starch and sanded with sugar.

2.146 pearling
A process of sugar panning where syrup with a small addition of gum arabic is allowed to drip in a controlled flow.
2.147  
pectin  
White or light brown plant extract that forms a gel under high sugar and acidic conditions.

2.148  
piping jelly  
Is a product which is clear, sweet and neutral in flavour made from sugar, water, a gelling agent and preservative."

2.149  
plastic state  
semi-labile state of high boiled sugar syrup during cooking.

2.150  
pliofilm  
A clear film obtained from crepe rubber.

2.151  
pralines  
Roasted nut pastes refined with sugar.

2.152  
pudding  
Soft mixture of animal or vegetable ingredients especially mixed or enclosed in flour or other farinaceous food and cooked by boiling, steaming or baking.

2.153  
pulling  
Repeated stretching and folding of hard-boiled sugar syrup, carried on the revolving arm of a pulling machine.

2.154  
purees (pulp)  
A thickened, cooked pulp of fruits used as centre filling.

2.155  
refiner  
Machine used for obtaining the required particle size in chocolates, to get smoothness.

2.156  
release agent  
An edible, flavourless substance which, when interspersed between a confection and the surface receiving it prevents adhesion.

2.157  
roller dried milk  
Thickened milk processed to powder on slow revolving drums.

2.158  
rope  
Rod of cooked sugar syrup produced on a forming machine.

2.159  
rostoplast  
A machine to mould sweet ropes when in plastic condition.

2.160  
saccharine
White crystallized powder, 500 times as sweet as sucrose; used as an artificial sweetener.

2.161 sanding
To coat confection with icing sugar or fine sugar crystals.

2.162 polyvinyl dichloride (PVDC)
A type of coating given to flexible packing material to impart sealing and other barrier properties.

2.163 seeding
Addition of a small amount of sugar crystals (seed) to a super-saturated syrup to promote crystallization

2.164 shellac
Refined form of lac which is the resinous secretion of the lac insect, used as a glaze.

2.165 silicon
Repellent or anti-release agent.

2.166 small ball
Stage in sugar boiling

2.167 small pearl
Stage in sugar boiling

2.168 snap
Breaking characteristics of a confection

2.169 sugar Bloom
Development of fine sugar clusters on the chocolate surface.

2.170 sugar confectionery
This includes boiled sweets, toffees, fudge, fondants, jellies, pastilles and other confectionery not coated with chocolate. It does not include biscuits or cakes.

2.171 sweating
Appearance of droplets of moisture or sugar syrup on the surface of a confection.

2.172 syneresis
A phenomenon resulting in breakdown of the jelly with syrup oozing out of the jelly.

2.173 talc powder
French chalk.

2.174 teflon
Polytetrafluoroethylene: has an extremely low coefficient of friction and is used for coating the surface of equipment to avoid the sticking of food material coming in contact with the surface of the equipment.

2.175 tempering
To process chocolate so that any crystallization of fat occurs in a stable modification.

2.176 terpenes
Essential oils contain a proportion of oil substances which are unsaturated hydrocarbons known as terpenes.

2.177 cacao
Botanical name for cocoa (Theobroma Cacao); refers to the tree, the pods and unfermented beans from the pods.

2.178 thread
A state in boiling sugar syrup.

2.179 toffee
A firm but chewy candy made by caramelized sugar and edible fat (usually butter) with or without other approved ingredients

2.180 toin balsam
A soft adhesive solid exudation of a plant, used as flavouring agent.

2.181 treacle
Thick black viscous liquid obtained from partially inverted filtered molasses.

2.182 turkish delight
Sweet made from thin boiling starch (a gelatinising agent) with honey, flour and rose water.

2.183 viscose film
Cellulose film made by reacting wood pulp with sodium hydroxide solution.

2.184 wetting
Charge of syrup added during sugar panning.

2.185 whey powder
White powder by-product in cheese making.

2.186 whip
To beat a syrup mixture so that air becomes entrapped.
2.187 whipping agent
Product which promotes formation of stable whips and foams

2.188 bubble gum
A type of chewing gum that can form a bubble when filled with air

2.189 Gum base
Food grade, non-nutritive, non-digestible, inert and masticator substance used to carry sweeteners, flavorings and any other substances in chewing gum."