

ABSTRACT

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This study was carry out in the hard boiled candy and milk based toffee production under suger confectionry, at Confectionery Lanka (Pvt) Ltd., Minuwangoda Road, Ekala, Jaelan. Sweet is a food with high nutritiun value it can divide to main two parts. There are high boiled candy and milk based toffee.

The main toffee is high boiled sweet. It has discribed three main production methods and operating system, and there advantages.

Identified Raw materials and their behaviour and hard boiled sweet characteristics.

Additional discribe centre filling method and how to prepair centre.

This study Package Contains packaging of Confectionery produts and their requirments and packaging materials.

Finealy I discribe sweet faults and their preventions.