

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



PICKLE TAFFY

SWE09925.003

Version: 1

Formula	%
PICKLE TAFFY OUTSIDE, SWE09725.004	80.000
SALTED FONDANT FILLING, SWE09925.002	20.000
Total	100.000

Procedure

1. Spread out taffy into a rectangular shape.
2. Take a small 'log' of fondant and place it in the center of the taffy rectangle.
3. Fold over and roll log so that it spreads out into long thin strips of a "rope" like shape.
4. Cut into 1" pieces and wrap into waxed parchment paper.

PICKLE TAFFY OUTSIDE, SWE09725.004

Formula	%
CORN SYRUP, 42 DE	44.847
SUGAR, WHITE, GRANULATED	35.054
WATER	10.407
COCONUT OIL	4.796
STARCH, FOOD MODIFIED, CONFECTIONERS G, TATE & LYLE	1.712
GLYCERIN	0.959
CITRIC ACID, GRANULAR	0.890
PICKLE TYPE FLAVOR, NATURAL *MIX WELL*, 132.57417	0.220
COLOR, FRUITMAX PINK 1100 OS, #716629, CHR HANSEN	0.342
SPRINKLES, LIGHT GREEN PEARL SMALL- KANDLRIK	0.410
SALT, SEA, FINE GRANULATED	0.342
LECITHIN, SOY	0.021
Total	100.000

Procedure

1. Dry blend sugar and starch.
2. Add water and corn syrup and bring to a boil covered.
3. Remove cover. Add fat, lecithin, and glycerin. Cook to 244-246°F
4. Remove from heat and let cool on an oiled surface until workable, about 15 minutes.
5. Add pulverized salt and acid, poppy seeds, and flavor. Fold into the mass.
6. Place on taffy puller for 20 - 30 minutes.
7. Remove a piece of the taffy and color with 0.30% by weight of pink color. Flatten into a sheet and roll around the white center.
8. Roll and form into 1 inch pieces and wrap in wax paper.

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SALTED FONDANT FILLING, SWE09925.002

Formula	%
CREME FONDANT, 80/20, GOLDEN BARREL FOODS	61.511
SUGAR, POWDERED	32.220
COCONUT OIL	5.126
SALT, GRANULATED	1.142
Total	100.000

Procedure

1. Add to mixer the fondant and powdered sugar, and mix until fondant is crumbly and dispersed in the powdered sugar.
2. Add solid coconut oil to the mix until incorporated.
3. Once the mix forms a "dough" when compressed, it is ready to use.

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