



Jujubes & Marshmallow Manufacturing

Introduction

Jujubes and marshmallow are popular confectionary items in Sri Lanka, especially among children. The production cost is relatively low and both the items have simple recipes that can be easily followed.



Raw Material:

- Sugar
- Water
- Liquid Glucose
- Gelatin
- Essence
- Lime
- Colouring
- Corn Flour
- Polypropylene

Machinery & Equipment:

- Beater
- Thermometer
- Hand sealing machine
- Working tables (SS)
- SS vessels and tray
- Mould

Production Process:

Marshmallow

Heat sugar, gelatin, liquid glucose and water together till it boils.

Allow to cool down to room temperature.

Beat this mixture till the volume increase. Then add colouring and essence.

Add this mixture on to a butter coated tray.

After 1 hour cut in to convenient piece and put these pieces on corn flour for coating.

Jujubes

Heat sugar, liquid glucose and water till sugar bubbles form .

then add gelatin solution, lime juice, colouring and essence.

Add this mixture on to a butter coated tray.

Allow to cool down for around 20 hour

Then cut in to piece and coat with sugar.

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