

Soft Confectionery Product Sheet

Toffee and Caramel



R 1 // Solid Toffee



R 2 // Solid White Toffee



R 3 // Flavoured Toffee



R 4 // Striped Toffee



R 5 // Chocolate Filled Toffee



R 6 // Fruit Filled Toffee



R 7 // Filled Striped Toffee



R 8 // Filled White Toffee



R 9 // Toffee with Small Nut Inclusions



R 10 // Toffee with Large Nut Inclusion



R+T 11 // Enrobed Toffee with Large Nut Inclusion



R 12 // Bar Toffee

Fondant and Fudge



R 13 // Small Chocolate-Panned Toffee & Fondant



R OR A 14 // Enrobed Fondant Bar



R OR A 15 // Enrobed Caramelised Fondant



R OR A 16 // Enrobed Milk Fondant



R OR A 17 // Enrobed Soft Fondant



R OR A 18 // Enrobed Fudge



A 19 // Enrobed Centre-Filled Fondant Crème



R+T 20 // Enrobed Cherry Cordial

Confectionery Process Key **R** Rubber Moulds **A** Air Ejection Moulds **S** ServoGel™ **T** Twin-Head Depositor

Jellies and Fruit Snacks



S 21 // Fruit Snacks



S 22 // Filled Fruit Snacks



S OR **A** 23 // Sugar Sanded Jellies



S OR **A** 24 // Oiled Jellies



S OR **A** 25 // Jellies with Inclusions



S 26 // Sugar Sanded Jelly Shapes



S 27 // Sugar Sanded Jellies with Vitamin C



S 28 // Oiled Jellies with Calcium



A 29 // Enrobed Jelly Pieces



A 30 // Enrobed Jelly Bars



S 31 // Fruit Snack Bars

Confectionery Process Key **R** Rubber Moulds **A** Air Ejection Moulds **S** ServoGel™ **T** Twin-Head Depositor

Baker Perkins Ltd
Manor Drive, Paston Parkway, Peterborough, PE4 7AP, United Kingdom
T: +44 1733 283000 F: +44 1733 283004 E: bpltd@bakerperkinsgroup.com

Baker Perkins Inc
3223 Kraft Ave SE, Grand Rapids, MI 49512-2027, USA
T: +1 616 784 3111 F: +1 616 784 0973 E: bpinc@bakerperkinsgroup.com

www.bakerperkinsgroup.com/confectionery