

## The Modern Technology of Candy Making

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**Introduction.** Beginning in the 1840s, machinery technology allowed candy to be made on a larger scale. Revolving steam pans and lozenge machines were some of the first innovations. In 1855, two Chicago brothers founded the Savage Brothers Company. Starting with wood burning and coal fired candy stoves they designed and fabricated machinery specifically for the candymaker. Year-by-year new improvements and inventions were made until steam and coal were eventually replaced by gas and electric and the making of confectionery machinery became its own industry. By the late 1800s, lower prices for ingredients such as sugar, played a large part in the growth of the industry. Cheaper sugar made candymaking very profitable and in turn, a wider array of confections became accessible to consumers. Simple yet important advancements like thermometers for home use allowed for candy to be made accurately in home kitchens. As printing became less expensive, manuals and recipe books were produced to fill the demand for cookbooks and guides to candymaking. With the Food Act of 1906, government standards tightened, allowing quality candy to flourish and creating a public trust in packaged candy. By 1927, the Curtiss candy making facilities were the largest of their kind in the world. The plants operated twenty-four hours a day, and Curtiss operated a fleet of fifty-four five-ton trucks, which brought in raw materials and distributed finished candy bars. By the late 1920s, Baby Ruth had become the best-selling five-cent confection in America. This position was solidified in 1929, when Curtiss began sponsoring the CBS radio program "The Baby Ruth Hour." Mars, Inc, began manufacturing Snickers in 1930, and sales of Baby Ruths were eclipsed by this new confection. The Curtiss Candy Company was sold to Standard Brands in 1962. Nineteen years later, Standard Brands was acquired by Nabisco, who sold the brand to Nestlé in 1990. The Baby Ruth candy bar remains among America's most-consumed confections.

**Conclusions.** Many candy companies developed products for wartime that continued to sell in post-war America. During WWI chocolate companies sent large blocks of chocolate overseas but it became clear that GIs on the go needed meals ready-to-eat, hence the wrapped candybar was born. In the 1930s, a shell-coated confection caught the eye of Forrest Mars, Sr. when he observed Spanish soldiers eating chocolate pellets during the Spanish Civil War. The coated candies resisted melting and during War II, M&M's, packaged in long tubes, were sold exclusively to the US military. Hershey's produced a candybar the Army named "Field Ration D," it was so successful that by the end of 1945, approximately 24 million bars were being produced every week.

### References:

1. <http://www.lib.uchicago.edu/e/webexhibits/chicagocandy/technology.html>
2. Library of Congress Cataloging-in-Publication Data Smith, Andrew F., 1946, Santa Barbara, California, USA.