



Food safety issues relevant to Confectionery



Products in Confectionery category

Confectionery is the set of [food](#) items that are rich in [sugar](#), any one or type of which is called a confection. Modern usage may include substances rich in artificial sweeteners as well. The word [candy](#) (North America), **sweets** (UK) or **lolly** ([Australia and New Zealand](#)) is also used for the extensive [variety of confectionery](#).

(*Wikipedia*)

Generally speaking, confections are somewhat low in nutritional value but rich in calories.

- Biscuits
- Chocolates
- Frozen confectionery
- Candies & Toffees
- Etc.



Confectionery Market in Sri Lanka

The confectionery industry in Sri Lanka is dominated by few giants and majority of Small and Medium scale manufacturers.

Also the market is full of imported confectioneries, in which only distributors are found in locally



Farm-to-table continuum..

Consumer expect protection from hazards occurring along the entire food chain, from primary producer through consumer



Challenges

- Rapidly changing technologies in food production, processing and marketing
- Growing consumer awareness of food safety and quality issues and increasing demand for better information
- Changes in lifestyles
- International food trade and need for harmonization of food safety and quality standards

Rapidly changing technologies in food production, processing and marketing

- Small & medium scale producers find difficulties to adjust to rapid technological changes.
- Traditional, long standing processing methods had created the competitive advantage



Growing consumer awareness of food safety and quality issues and increasing demand for better information

- More logos, information to appear on the label
- Public media to meet the demand for information; negative & positive aspects on industry



International regulations on ingredients

- Confusions regarding substances: saccharin to sucrose
- Difficulties of replacing material
- Legal compliance for new substances: takes long time to get approval



Changes in lifestyles

- Calorie conscientiousness
- High demand for green products
- Expectations of high nutritional value
- Growing consumer awareness of food safety



Diet market

- Difficulties of finding sugar replacers
- Availability of Scientific studies of material
- Knowledge of side effects
- Awareness of the general public on food safety



Increase awareness on food safety among small/ medium manufacturers

- Knowledge transfer
- Assistance to solve food safety issues
- Standardizing the manufacturing processes



Frozen confectionery

- Ice Lollies / Palam
- Frozen drinks / Ice packets



Ice Lollies / Palam

- Unfavorable trade practices
 - Storage of Raw & Finished products together
 - Handle range of products
- Interruptions in cold chain
 - Switch off freezers during night
 - No back up power supply



Frozen drinks / Ice packets

- Unfavorable trade practices
 - Storage of Raw & Finished products together
- Interruptions in cold chain
 - Switch off freezers during night
 - No back up power supply
- Knowledge transfer
 - Food hygiene
 - Use of unsafe materials / methods



Thank You!

