

**Candy**

* *Definition, Classification*
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**Definition:**

**Candy,** also called **sweets** or **lollies**, is a [confection](http://en.wikipedia.org/wiki/Confection) that features [sugar](http://en.wikipedia.org/wiki/Sugar) as a principal ingredient.

The category, called [*sugar confectionery*](http://en.wikipedia.org/wiki/Sugar_confectionery), encompasses any sweet confection, including [chocolate](http://en.wikipedia.org/wiki/Chocolate), [chewing gum](http://en.wikipedia.org/wiki/Chewing_gum), and [sugar candy](http://en.wikipedia.org/wiki/Sugar_candy).

Vegetables, fruit, or nuts which have been glazed and coated with sugar are said to be [*candied*](http://en.wikipedia.org/wiki/Candied_fruit).

Physically, candy is characterized by the use of a significant amount of sugar, or, in the case of sugar-free candies, by the presence of [sugar substitutes](http://en.wikipedia.org/wiki/Sugar_substitutes). Unlike a cake or loaf of bread that would be shared among many people, candies are usually made in smaller pieces.

However, the definition of candy also depends upon how people treat the food.



*Batasha* are one of many traditional candies found in South Asia.

Candy is a sweet food product.

[**Sugar candies**](http://en.wikipedia.org/wiki/Sugar_candies)**include hard candies, caramels, marshmallows, taffy, and other candies whose principal ingredient is sugar.**

**Classification:**

Commercially, sugar candies are often divided into groups according to the amount of sugar they contain and their chemical structure.

As mentioned above there are various types of candy. But we will only learn about its 2 types which are most popular in India.

1. Fruit candy
2. Nut brittles i.e. chikki