

Pastry Sampler's Temperatures for Stages of Sugar Syrup

Basic stages of sugar and their approximate range of temperature with their test and product produced listed below.

<u>Stage</u>	<u>Temperature</u>	<u>Testing</u>	<u>Product Produced</u>
Thread	225 to 234°F	2 inch thread forms when dropped from fork.	Syrups
Soft Ball	234 to 240°F	When dropped into cold water, forms soft ball which flattens.	Fondants, Fudge, Penuchi
Firm Ball	244 to 248°F	When dropped into cold water, forms firm yet pliable ball.	Caramels
Hard Ball	250 to 266°F	When dropped into cold water, forms hard yet plastic ball.	Divinity, Nougat, Marshmallows,
Soft Crack	270 to 290°F	When dropped into cold water, separates into hard but not brittle threads	Butterscotch, Taffies
Hard Crack	300 to 310°F	When dropped into cold water, separates into hard and brittle threads	Brittles
Clear Caramel	320°F	Sugar liquefies; clear liquid.	Barley Sugar
Caramelized	338°F	Brown liquid; the sugar liquid becomes brown.	Caramel