

ABOUT US







Established in the year 2016, at Indore (Madhya Pradesh, India), we "Medwin Pharmatech" started its confectionary division in 2018 under brand name "UWE Candy" which is specialized in Manufacturing and Supplying premium quality range of soft and hard candies currently.

OVERVIEW

Operating in a span of around 18000 square ft campus with adequete seggregation for ease of applying six sigma practices for delivering qulaity products to our customers. Our offered range of products are widely known for features such as precise composition, blend of exact flavours, attractive eye catching colour and rich feel of the product. We constantly thrive to learn & experient with new flavours to amaze your taste buds.

PRODUCTION

We are paramount in manufacturing, supplying and trading an array of confectionary Products. Processed using fine grade ingredients and latest methodologies, the candies offered by us are upto the marks and standard as provided by the Govt. Deptt. Besides, this we also strive hard to protect these candies from getting contaminated and adulterated. We are also involved in offering highly hygienic and effective Packaging Services for these products.

OUR TEAM

To run our business smoothly, we have hired a team of highly dedicated & qualified personnel in our team. These personnel are precisely selected after various rounds of interviews on the bases of their entrepreneurial spirit & business management skill. Our skilled personnel are adequately trained in order to handle business operation with great accuracy without any faults. Further, we also organize several training sessions in our organization in order to improve their performance and make them aware with the customer's current needs.

HISTORY

The word candy entered the English language from the Old French *çucre candi* ("sugar candy"). The French term probably has earlier roots in the Arabic *qandi*, Persian *qand* and Sanskrit *khanda*, all words for sugar.

Sugarcane is indigenous to tropical <u>So</u>uth and Southeast Asia. Pieces of sugar were produced by boiling sugarcane juice in ancient India and consumed as *khanda*. Between the 6th and 4th centuries BCE, the Persians, followed by the Greeks, discovered the people in India and their "reeds that produce honey without bees". They adopted and then spread sugar and sugarcane agriculture.

Before sugar was readily available, candy was based on honey. Honey was used in Ancient China, the Middle East, Egypt, Greece and the Roman Empire to coat fruits and flowers to preserve them or to create forms of candy. Candy is still served in this form today, though now it is more typically seen as a type of garnish.

Before the Industrial Revolution, candy was often considered a form of medicine, either used to calm the digestive system or cool a sore throat. In the Middle Ages candy appeared on the tables of only the most

wealthy at first. At that time, it began as a combination of spices and sugar used as an aid to digestion. Banquet hosts typically served these types of 'candies' at banquets for their guests. One of these candies, sometimes called *chamber spice*, was made with cloves, ginger, aniseed, juniper berries, almonds and pine kernels dipped in melted sugar.

The Middle English word *candy* began to be used in the late 13th century.

The first candy came to America during the early 18th century from Britain and France. Only a few of the early colonists were proficient in sugar work and sugary treats were generally only enjoyed by the very wealthy. Even the simplest form of candy – rock candy, made from crystallized sugar – was considered a luxury.

HOW ITS MADE?

Sugar candy is made by dissolving sugar in water or milk to form a syrup, which is boiled until it reaches the desired concentration or starts to caramelize. Candy comes in a wide variety of textures, from soft and chewy to hard and brittle. The texture of candy depends on the ingredients and the temperatures that the candy is processed at.

The final texture of sugar candy depends primarily on the concentration of sugar. As the syrup is heated, it boils, water evaporates, the sugar concentration increases and the boiling point rises. A given temperature corresponds to a particular sugar concentration. These are called sugar stages. In general, higher temperatures and greater sugar concentrations result in hard, brittle candies, and lower temperatures result in softer candies. Once the syrup reaches 171 °C (340 °F) or higher, the sucrose molecules break down into many simpler sugars, creating an amber-colored substance known as caramel. This should not be confused with caramel candy, although it is the candy's main flavoring.

Licorice is a candy flavored with the extract of the roots of the licorice plant. It is popular in Finland. Most candies are made commercially. The industry relies significantly on trade secret protection, because candy recipes cannot be copyrighted or patented effectively, but are very difficult to duplicate exactly. Seemingly minor differences in the machinery, temperature, or timing of the candy-making process can cause noticeable differences in the final product.

CREAMY CANDY





LOVE ZONE CANDY



Pack Size: 200 Pcs x 12 Jar x 1 cs | M.R.P.: Rs 1.00 11'S ALL ABOUT TASTO Pack Size: 100 Pcs x 42 Pkt x 1 cs | M.R.P.: Rs 1.00 LoveZone Stramperry (tramperry) Center Filled Pove Zone

Delicious Candy

DELICIOUS CANDY

ECLAIRS TOFFEE



1T'S ALL ABOUT TASTC





ECLAIRS TOFFEE





DHAMAKA CANDY



11'S ALL ABOUT TASTE

Pack Size: 200 Pcs x 12 Jar x 1 cs | M.R.P.: Rs 1.00 Pack Size: 100 Pcs x 42 Pkt x 1 cs | M.R.P.: Rs 1.00

MASALA CANDY





Pack Size: 160 Pcs x 16 Jar x 1 cs | M.R.P.: Rs 1.00 Pack Size: 150 Pcs x 42 Pkt x 1 cs | M.R.P.: Rs 0.50

MASKA CANDY



17'S ALL ABOUT TASTE



"Thrill of fill inside..."

Pack Size: 160 Pcs x 12 Jar x 1 cs | M.R.P.: Rs 1.00

CANDY LAND



The World of Sweets







Pack Size: 140 Pcs x 42 Pkts x 1 cs | M.R.P.: Rs 0.50 Pack Size: 280 Pcs x 16 Jars x 1 cs | M.R.P.: Rs 0.50

PACHAK GURU





Pack Size: 300 Pcs x 16 Jars x 1 cs | M.R.P.: Rs 1.00

JELLY, PASTE & PULPS











JELLY, PASTE & PULPS





LOLLIPOPS





11'S ALL ABOUT TASTO





Pack Size: 145 Pcs x 16 Jars x 1 cs | M.R.P.: Rs 1.00



LOLLIPOPS

₹**2**per po



11'S ALL ABOUT TASTO





Pack Size: 125 Pcs x 15 Jars x 1 cs | M.R.P.: Rs 2.00 Pack Size: 50 Pcs x 30 Pkt x 1 cs | M.R.P.: Rs 2.00





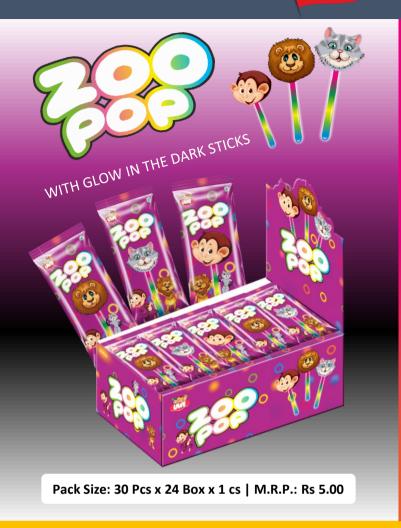


Pack Size: 100 Pcs x 12 Jars x 1 cs | M.R.P.: Rs 2.00

LOLLIPOPS

₹5per pc.









CHEWING GUM, DUAL MANGO & CUPS





Pack Size: 220 Pcs x 12 Jar x 1 cs | M.R.P.: Rs 1.00 Pack Size: 160 Pcs x 30 Pkt x 1 cs | M.R.P.: Rs 1.00



all you need is

VE

and cupcakes



Pack Size: 150 Pcs x 16 Jar x 1 cs | M.R.P.: Rs 1.00

YUMMY CAKES





Chocolate Cake







Milky Sandwich Cake

Pack Size: 50 Pcs x 6 Jar x 1 cs | M.R.P.: Rs 5.00



YUMMY SHOTS





TOY WORLD











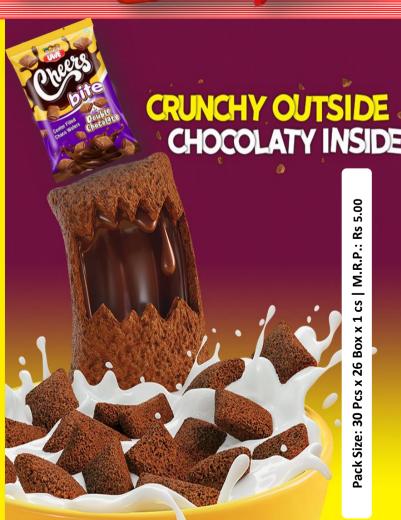
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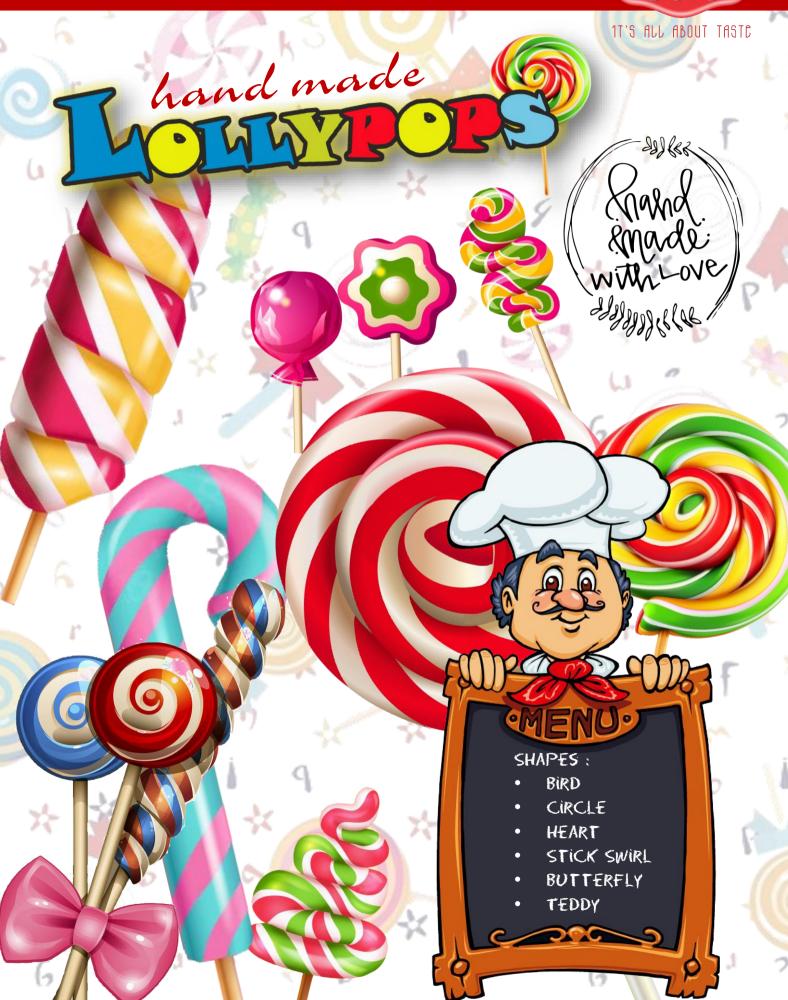
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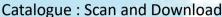


HAND MADE LOLLYPOPS















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