UPUSTVO ZA IZRADU SEMINARSKOG RADA
OTVORITI FAJL
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215° TO 230°F (102° TO 110°C) • THREAD STAGE. When you drip a small amount of syrup into a bowl of ice water, you will be able to form a firm, flexible thread that holds its shape.

250° TO 255°F (122° TO 130°C) • HARD BALL STAGE. When you drop a small amount of syrup into a bowl of ice water, you will be able to form a hard ball that is slightly malleable.

270° TO 290°F (132° TO 144°C) • SOFT CRYSTAL STAGE. When you drop a small amount of syrup into a bowl of ice water, it will crack when broken, but is still pliable.

300° TO 310°F (150° TO 155°C) • HARD CRACK STAGE When you drip a small amount of syrup into a bowl of ice water, a small string of syrup will form; it will crack when broken and is not all pliable.

320° TO 332°F (160° TO 170°C) • LIGHT Caramel STAGE. The color of the syrup changes from gold to light amber brown.

338° TO 356°F (170° TO 180°C) • MEDIUM CARAMEL STAGE. The color of the syrup changes from light amber to medium amber brown.

356° TO 374°F (180° TO 190°C) • DARK CARAMEL STAGE. The color of the syrup changes from medium amber to dark amber brown and...

Izgled povećane stranice

Možete povećati i više tj kako vama odgovara
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215° to 230°F (102° to 110°C) - THREAD STAGE. When you dip a metal spoon into the syrup, a thin thread drips from its edge.

234° to 240°F (112° to 115°C) - SOFT BALL STAGE. When you dip a small amount of the syrup into a bowl of ice water, you will be able to form a soft, melt-in-your-mouth ball, which may not hold its shape.

242° to 248°F (116° to 120°C) - FIRM BALL STAGE. When you dip a small amount of the syrup into a bowl of ice water, you will be able to form a firm, flexible ball that holds its shape.

250° to 256°F (122° to 130°C) - HARD BALL STAGE. When you dip a small amount of the syrup into a bowl of ice water, you will be able to form a hard ball that is slightly malleable.

260° to 290°F (127° to 144°C) - SOFT CRACK STAGE. When you dip a small amount of syrup into a bowl of ice water, a string of syrup will form; it will crack when broken, but is not all pliable.

300° to 310°F (150° to 155°C) - HARD CRACK STAGE. When you dip a small amount of syrup into a bowl of ice water, a brittle string of syrup will form; it will crack when broken and is not all pliable.

320° to 338°F (160° to 170°C) - LIGHT Caramel STAGE. The color of the syrup changes from gold to light amber brown.

338° to 356°F (170° to 180°C) - MEDIUM Caramel STAGE. The color of the syrup changes from light amber to medium amber brown.

356° to 374°F (180° to 190°C) - DARK Caramel STAGE. The color of the syrup changes from medium amber to dark amber brown.
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Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215°F to 230°F (102°C to 110°C) - THREAD STAGE. When you dip a metal spoon into the syrup, a thin thread drops from its edge.

234°F to 240°F (112°C to 115°C) - SOFT BALL STAGE. When you drop a small amount of the syrup into a bowl of ice water, you will be able to form a very soft, molasses ball, which may not hold its shape.

240°F to 248°F (110°C to 112°C) - HARD BALL STAGE. When you drip a small amount of syrup into a bowl of ice water, you will be able to form a hard ball that is slightly malleable.

248°F to 250°F (113°C to 111°C) - FIRM BALL STAGE. When you drop a small amount of the syrup into a bowl of ice water, you will be able to form a firm, flexible ball that holds its shape.

250°F to 265°F (122°C to 130°C) - LIGHT Caramel STAGE. The color of the syrup changes from golden to light amber brown.

300°F to 310°F (150°C to 160°C) - MEDIUM CARAMEL STAGE. The color of the syrup changes from medium amber to dark amber brown.

355°F to 374°F (180°C to 190°C) - DARK CARAMEL STAGE. The color of the syrup changes from dark amber brown to black.
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215°F to 230°F (102°C to 110°C) - THREAD STAGE. When you dip a metal spoon into the syrup, a thin thread drops from its edge.

234°F to 240°F (112°C to 115°C) - SOFT BALL STAGE. When you drop a small amount of the syrup into a bowl of ice water, you will be able to form a very soft, malleable ball, which may not hold its shape.

240°F to 249°F (116°C to 120°C) - HARD BALL STAGE. When you drop a small amount of the syrup into a bowl of ice water, you will be able to form a hard ball that is slightly malleable.

270°F to 280°F (132°C to 137°C) - SOFT CRACK STAGE. When you drop a small amount of the syrup into a bowl of ice water, it will crack when broken but is still pliable.

300°F to 310°F (150°C to 155°C) - HARD CRACK STAGE. When you drop a small amount of syrup into a bowl of ice water, a brittle string of syrup will form; it willister when broken and is not at all pliable.

320°F to 330°F (160°C to 170°C) - LIGHT CARAMEL STAGE. The color of the syrup changes from gold to light amber brown.

330°F to 350°F (170°C to 180°C) - MEDIUM CARAMEL STAGE. The color of the syrup changes from light amber to medium amber brown.

350°F to 374°F (180°C to 190°C) - DARK CARAMEL STAGE. The color of the syrup changes from medium amber to dark amber brown and...
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215° to 230°F (102° to 110°C) - THREAD STAGE. When you dip a metal spoon into the syrup, a thin thread drops from its edge.

234° to 240°F (112° to 115°C) - Soft Crack Stage. When you dip a small amount of the syrup into a bowl of ice water, you will be able to form a firm, flexible ball that will hold its shape.

240° to 248° F (116° to 120°C) - Firm Ball Stage. When you dip a small amount of the syrup into a bowl of ice water, you will be able to form a firm ball that will hold its shape.

250° to 265° F (122° to 130°C) - Hard Crack Stage. When you dip a small amount of the syrup into a bowl of ice water, you will be able to form a hard ball that is slightly malleable.

300° to 310° F (150° to 160°C) - Hard Crack Stage. When you dip a small amount of the syrup into a bowl of ice water, a brittle string of syrup will form; it will crack when broken, but is not all pliable.

320° to 330° F (160° to 170°C) - Light Caramel Stage. The color of the syrup changes from gold to light amber brown.

338° to 356° F (170° to 180°C) - Medium Caramel Stage. The color of the syrup changes from light amber to medium amber brown.

356° to 374° F (180° to 190°C) - Dark Caramel Stage. The color of the syrup changes from medium amber to dark amber brown.

MARKIRAMO TEKST ALI VODIMO RACUNA DA PRVO SLOVO OSTANE RAZLOG: DA SE NE PROMENI FONT ILI BOJA, KADA PREVEDEMO I OTKUCAMO PREVOD TO PRVO SLOVO OBRISEMO.
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215° to 230°F (102° to 110°C) - THREAD STAGE. When you dip a small amount of the syrup into a bowl of ice water, you will be able to form a firm, flexible ball that holds its shape.

250° to 265°F (122° to 130°C) - HARD BALL STAGE. When you dip a small amount of the syrup into a bowl of ice water, you will be able to form a hard ball that is slightly malleable.

260° to 270°F (127° to 132°C) - SOFT CRACK STAGE. When you dip a small amount of syrup into a bowl of ice water, a string of syrup will form, it will crack when broken, but is still pliable.

300° to 310°F (150° to 155°C) - HARD CRACK STAGE. When you dip a small amount of syrup into a bowl of ice water, a brittle string of syrup will form; it will crack when broken and is not at all pliable.

320° to 330°F (160° to 170°C) - LIGHT Caramel STAGE. The color of the syrup changes from gold to light amber brown.

338° to 356°F (170° to 180°C) - MEDIUM Caramel STAGE. The color of the syrup changes from light amber to medium amber brown.

356° to 374°F (180° to 190°C) - DARK Caramel STAGE. The color of the syrup changes from medium amber to dark amber brown.

OBRISIMO TEKST KOJI SMO MARKIRALI
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215° to 230°F (102° to 110°C) - THREAD STAGE. When you dip a metal spoon into the syrup, a thin thread drizzles from the spoon.

234° to 240°F (112° to 115°C) - SOFT BALL STAGE. Knead a small amount of the syrup into a ball of ice water; you will be able to form a firm, flexible ball that is slightly malleable.

240° to 248°F (115° to 120°C) - HARD BALL STAGE. When you dip a small amount of syrup into a bowl of ice water, you will be able to form a hard ball that is slightly malleable.

250° to 265°F (122° to 130°C) - LIGHT CARAMEL STAGE. When you dip a small amount of syrup into a bowl of ice water, you will be able to form a hard ball that is slightly malleable.

300° to 310°F (150° to 155°C) - MEDIUM CARAMEL STAGE. The color of the syrup changes from light amber to medium amber brown.

350° to 375°F (176° to 190°C) - DARK CARAMEL STAGE. The color of the syrup changes from medium amber to dark amber brown.

300° to 310°F (150° to 155°C) - MEDIUM CARAMEL STAGE. The color of the syrup changes from light amber to medium amber brown.

350° to 375°F (176° to 190°C) - DARK CARAMEL STAGE. The color of the syrup changes from medium amber to dark amber brown.

300° to 310°F (150° to 155°C) - MEDIUM CARAMEL STAGE. The color of the syrup changes from light amber to medium amber brown.

350° to 375°F (176° to 190°C) - DARK CARAMEL STAGE. The color of the syrup changes from medium amber to dark amber brown.
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215°F to 230°F (91°C to 110°C) - THREAD STAGE. When you dip a metal spoon into the syrup, a thin thread drips from its edge.

234°F to 240°F (112°C to 115°C) - SOFT BALL STAGE. Knead the molasses to get a soft ball that holds its shape when standard.

250°F to 255°F (122°C to 130°C) - HARD BALL STAGE. When you dip a small amount of hot syrup into a bowl of ice water, a brittle string of syrup will form; it will crack when broken and is not at all pliable.

300°F to 310°F (150°C to 155°C) - HARD CRACK STAGE. When you drip a small amount of syrup into a bowl of ice water, a brittle string of syrup will form; it will crack when broken, and is still pliable.

320°F to 330°F (160°C to 170°C) - LIGHT CARAMEL STAGE. The color of the syrup changes from golden to light amber brown.

332°F to 356°F (170°C to 180°C) - MEDIUM CARAMEL STAGE. The color of the syrup changes from light amber to medium amber brown.

356°F to 374°F (180°C to 190°C) - DARK CARAMEL STAGE. The color of the syrup changes from medium amber to dark amber brown.
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

216°F to 230°F (102°C to 110°C) - THREAD STAGE. When you dip a metal spoon into the syrup, a thin thread drops from its edge.

234°F to 240°F (112°C to 115°C) - MEKA LOPTA FAZE. Kada bi smo kapnuli malo količinu šećera u jednu činu lezene vode, sačekavajući pukotinu koje se koristi u francuskom puder kočko.

244°F to 250°F (118°C to 121°C) - FIRM BALL STAGE. When you drip a small amount of syrup onto a plate while holding it, you will be able to form a firm, flexible ball that holds its shape.

250°F to 265°F (121°C to 130°C) - HARD BALL STAGE. When you drip a small amount of syrup onto a plate and an ice cube, you will be able to form a hard ball that is slightly malleable.

300°F to 310°F (150°C to 155°C) - HARD CRACK STAGE. When you drip a small amount of syrup onto a plate and an ice cube, a brittle string of syrup will form; it will crack when broken and is not at all malleable.

320°F to 338°F (160°C to 170°C) - LIGHT CARAMEL STAGE. The color of the syrup changes from gold to light amber brown.

338°F to 356°F (170°C to 180°C) - MEDIUM CARAMEL STAGE. The color of the syrup changes from light amber to medium amber brown.

356°F to 374°F (180°C to 190°C) - DARK CARAMEL STAGE. The color of the syrup changes from medium amber to dark amber brown and
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215° to 230°F (102° to 110°C) - THREAD STAGE. When you drip a small amount of the syrup into a bowl of ice water, you will be able to form a firm, flexible ball that holds its shape.

250° to 258°F (122° to 130°C) - HARD BALL STAGE. When you drip a small amount of the syrup into a bowl of ice water, you will be able to form a hard ball that is slightly malleable.

320° to 338°F (160° to 170°C) - LIGHT CARAMEL STAGE. The color of the syrup changes from light amber to light brown.

338° to 356°F (170° to 180°C) - MEDIUM CARAMEL STAGE. The color of the syrup changes from light amber to medium amber.

356° to 374°F (180° to 190°C) - DARK CARAMEL STAGE. The color of the syrup changes from medium amber to dark amber and brown.
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215° to 230°F (102° to 110°C) - THREAD STAGE. When you dip a metal spoon into the syrup, a thin thread drips from its edge.

234° to 240°F (112° to 115°C) - MEKA LOPIJA FAZE. Kada bi smo kapnili malo koljčicu sirupa u jednu činu totnog voda, biće u mogućnosti da formira vrlo mokru, radosnu lepču, koja se može drati svoj oblik. Ovaj sirup se koristi u frančačkim suškama pored kruha.

240° to 248°F (111° to 120°C) - FIRM BALL STAGE. When you dip a small amount of syrup into a bowl of ice water, you will be able to form a firm, flexible ball that holds its shape.

250° to 265°F (122° to 130°C) - HARD BALL STAGE. When you dip a small amount of syrup into a bowl of ice water, a brittle string of syrup will form; it will crack when broken, but not at all pliable.

300° to 310°F (150° to 155°C) - HARD CRACK STAGE. When you drip a small amount of syrup into a bowl of ice water, a brittle string of syrup will form; it will crack when broken, but is still pliable.

320° to 330°F (160° to 170°C) - LIGHT Caramel STAGE. The color of the syrup changes from gold to light amber brown.

330° to 340°F (170° to 180°C) - MEDIUM Caramel STAGE. The color of the syrup changes from light amber to medium amber brown.

340° to 356°F (170° to 180°C) - MEDIUM Caramel STAGE. The color of the syrup changes from medium amber to dark amber brown.

356° to 374°F (180° to 190°C) - DARK Caramel STAGE. The color of the syrup changes from dark amber brown to dark brown.
Sugar Syrup Stages

Precise temperatures vary in sugar conversion tables. Below are the basic stages you will need for the recipes in this book.

215°F to 230°F (102° to 110°C) - THREAD STAGE. When you dip a metal spoon into the syrup, a thin thread drops from its edge.

234°F to 240°F (112° to 115°C) - MEKA LOPTA FAZE. Kada bi smo kapinuti malu količinu sirup, uruč je mokroj, savršavaju loptu, koja se može da zdi zvijezda.

240°F to 248°F (110° to 120°C) - FIRM BALL STAGE. When you dip a small amount of the syrup into a bowl of ice water, you will be able to form a firm, flexible ball that then holds its shape.

250°F to 265°F (122° to 130°C) - HARD BALL STAGE. When you dip a small amount of syrup into a bowl of ice water, a brittle string of syrup will form; it will crack when broken, but is still pliable.

300°F to 310°F (150° to 155°C) - MEDIUM CARAMEL STAGE. The color of the syrup changes from light amber to medium brown.

350°F to 374°F (176° to 190°C) - DARK CARAMEL STAGE. The color of the syrup changes from medium brown to dark brown and then to black.

OVO JE SAMO PRIMER KAKO SE RADI SEMINARSKI

U OVOM PROGRAMU JE TO DOSTA LAKŠE ODRAĐIVATI NEGO SVE SHABLONE, TABELE, SLIKE, BOJE FONTA I SLIČNO U WORD-U. I NA KRAJU OPET NEBI ISPALO SLIČNO KAO I ORIGINAL. I TAKV SEMINARSKI NEBI BIO PRIZNAT.

ZA DETALJNIJE INFORMACIJE JAVITE SE ASISTENTIMA.