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Nucleation meaning in tamil

This article speaks of crystallized sugar. For the Italian cylindrical boiled candy, see Rock (Confectionery). For the song, see Rock Candy. For the Rock Mash Up group, see Rock Sugar (band). For other uses, see Rock (Disambiguation). Candy Rock Colored and flavored rocky candies commonly sold in unitinomium states alternative to sugartypeconfectionerymain ingredients sugar, acquavariazionisu 10energia (per serving) 223â € "400 kcalaltre information450â € " 225 Cookbook: medium rock candy: traditional rock sugar brown rock sugar white Rock sugar or sweet sugar, [1] also called rock sugar, or crystal sugar, is a type of package composed of relatively large sugar crystals. This candy is formed by allowing a supersaturated solution of sugar and water crystallize on a surface suitable for crystal nucleation, such as a string, a stick or a normal granulate sugar. Water heating before adding sugar allows to dissolve more sugar by producing as bigger crystals. The crystals form after 6-7 days. Food coloration can be added to the mixture to produce colored candies. Otimologically nomenclature, "sugar dog" derives from the end of the 13th century English (in reference to "Crystallized sugar"), by Old French ASUcre candi (which means "dear sugar"), and finally from qandi Arabs, from Qandi Persians ("Cane sugar"), probably from Sanskrit Khanda ("PE of sugar") ", the meaning gradually enlarged (especially in the United States) meaning at the end of the nineteenth century" any package that sugar as a base ", in great Brittany, these are sweet, and "Candy" tends to be limited to sweets made only from boiled sugar and stripped in bright colors. [2] The modern American term "Rock candy" (which refers to large fragile natural sugar crystals) It should not be confused with the term British rock (referring to a product of boiled amorphous and opaque sugar, initially hard but then gummy at mouth temperature). [3] Islamic writers origins in the first half of the 9th century described producer And candy sugar, where the crystals were grown through the cooling of supersaturated sugar solutions. [4] According to the production process, rock sugar is divided into two types: single crystal rock sugar and polycrystalline rock sugar. According to the Chinese tradition linked to the "Tangshuangpu" (ZH: 糖-Èœœè * ±), a monk by the name of Wang Zhuo (C2

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