



How Boston Baked Beans Are Made

STEP 1

Boston Baked Beans start as a roasted peanut center.



STEP 2

First, the peanuts are placed into large copper pans.

The candy maker, called the "panner," adds a corn syrup and sugar mixture to the peanuts.



STEP 3

As the pan rotates, the solution sticks to the peanuts, giving them a sugary coating.



STEP 4

The Boston Baked Beans grow as several layers of sugar are added to the pan. The sugar sticks to the peanuts and forms an outer shell.

Color and flavor are also added during the shell building process.



STEP 5

The Boston Baked Beans are then put into polishing pans and given a final glaze.

Now the candy is ready for packaging.



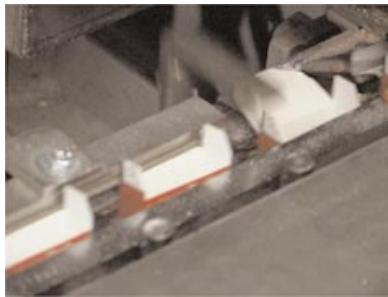
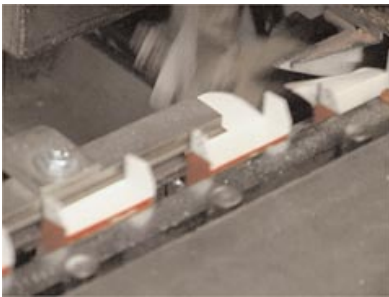
STEP 6

Boston Baked Beans are often packaged in small boxes.
Flat boxes are fed into the filling machine one at a time.



STEP 7

A claw opens the box and carries it to a track where the bottom of the box is folded and closed.



STEP 8

Boston Baked Beans are dropped into the box and a guide closes the box top.



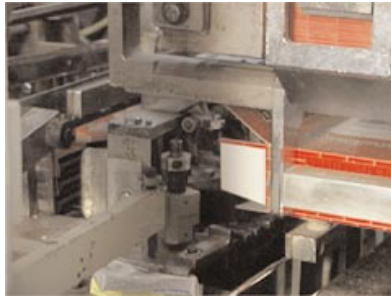
STEP 9

Next, the box falls onto a belt where the box is weighed.



STEP 10

The individual boxes are stacked, counted, and fed into a cardboard display.



STEP 11

The displays are wrapped in plastic, put into cases, and shipped.

