

## **MIKE AND IKE®, HOT TAMALES® & Jelly Bean Factory Tour**

**Step 1 Mixing Ingredients** - Our MIKE AND IKE®, HOT TAMALES®, TEENEE BEANEE® Jelly Bean and JUST BORN® Jelly Bean candies are made starting with the best quality ingredients. The ingredients are blended and cooked in bulk. All ingredients are subject to testing by our Quality Assurance department to make sure they meet our specifications before using. Quality Assurance also does periodic inspections of all stages of production.

**Step 2 Depositing and Curing** - The cooked batch is deposited into printed cornstarch, which will become the “centers” for MIKE AND IKE®, HOT TAMALES® or our jelly beans. The machine operator measures the pieces to maintain the correct size and weight of the centers. The deposited candy is placed into ovens and heated to remove excess moisture. Once the excess moisture has been removed, the centers are taken out of the printed cornstarch and put through a cooling tunnel.

**Step 3 Panning** - After going through the cooling tunnel, the centers are taken to the panning department. Large pans rotate, creating a tumbling effect on the centers. Sugar and syrup are added. The tumbling effect helps the sugar and syrup spread through the centers so they build up evenly. The pan operators take occasional weights to control the size and shape of the engrossed centers.

**Step 4 Polishing** - All the beans are then taken to the polishing pans. The tumbling effect of the pan gives the beans a shiny outside.

**Step 5 Packaging** - When the beans are nice and shiny, they are taken to the packing department where they are put into long bins and are mixed and fed into the packing machines. The finished candy is packed in various mixes and various package sizes. The packages are then put into cartons and sealed with the cartons getting stacked and then wrapped. The stacked and wrapped cartons are placed on pallets and shipped to the stores where you get to buy your favorite Just Born products.