

How should you store pick and mix?

From the sweeties.net wiki

Pick and mix is a mixture in more ways than one. A single bag can hold jellies, foams, boiled sweets, chocolate and sherbet, and each of those reacts differently to air, damp and warmth. Store them well and they will stay at their best for much longer.

Seal it

Air is the enemy of a good sweet. Water moves from damp places to drier ones, so soft, moist sweets left open slowly dry out and harden, while hard sweets pull moisture out of the air and turn sticky. An airtight container or a well sealed bag slows both down. The government's food labelling guidance makes the same point about all food: if it is not stored properly, it can reduce in quality even before its best before date.

Keep it cool, dry and dark

Pick a cool, dry cupboard, out of direct sunlight and away from the oven, the kettle and radiators. Warmth softens chocolate and sweets with fat in them, and damp is what makes hard sweets sticky and causes sugar bloom on chocolate.

Not in the fridge

It is tempting to put sweets in the fridge, but it usually does more harm than good.

- **Starch jellies.** Cooked starch slowly recrystallises and hardens as it ages, a process called retrogradation, and it happens much faster between minus 8 and 8 degrees Celsius, which is fridge temperature. Jellies set with starch firm up faster in the fridge.
- **Chocolate.** When cold chocolate comes out of the fridge, moisture from the air can condense on it. That dampness dissolves sugar on the surface, which dries into a dusty white layer called sugar bloom. It is safe to eat, but it spoils the look and texture.

Keep hard and soft sweets apart

Because moisture moves from moist sweets to dry ones, a bag that mixes jellies with boiled sweets slowly evens itself out: the jellies lose moisture and the hard sweets gain it. If you are keeping sweets for a while, store hard sweets, such as boiled sweets, rock and mints, separately from soft ones, such as jellies, foams and chews.

Keep sherbet dry

Sherbet fizzes when its acid and base get wet, so any damp starts the reaction early. Keep sherbet sweets sealed and dry: see [what is sherbet made of?](#)

Keep sweets away from pets

Some sweets are dangerous to animals. The PDSA warns that xylitol, a sweetener in some sugar free sweets and gum, is extremely harmful to dogs and can be fatal, and that chocolate contains theobromine, which can be fatal to dogs, cats and rabbits. Store sweets up high and in closed containers: see [can dogs eat sweets?](#)

Allergies at home

If someone in your home has a food allergy, keep sweets that contain their allergen in a separate, labelled container, and keep the ingredients information that came with them.

For how long different sweets keep, see [how long do sweets last?](#)

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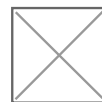
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