



Bean Center

Once the liquid jelly bean centers are poured into the wooden trays, they are sent to a dry room to jell, or set. This process takes place in high temperatures, in a room that must have low humidity. The centers rest in the dry room overnight. This step ensures that each bean center jells to the right consistency.



Left: Red Apple jelly beans ready to be sent to the dry room

Right: The dry room must be warm and have low humidity for the jelly beans to set properly.

