Generally smooth and creamy. Crystalline candies contain crystals of sucrose in their finished form; the sucrose molecules are able to align and form large lattices. They are best formed by slow cooling and little mixing of a solution for crunchy candies, and faster cooling and lots of mixing for smooth candies.

Generally hard & brittle. Non-crystalline, or amorphous candies, form when crystallization is prevented. This can be accomplished by the addition of sugars such as glucose and fructose that interfere with the development of crystals. Often, their mixtures are too viscous for crystals to form.