

## PATENTS

**CHOCOLATE, METHOD FOR PRODUCING CHOCOLATE-COVERED FOOD PRODUCT COATED BY THE SAME AND METHOD FOR PREVENTING INCREASE IN VISCOSITY OF CHOCOLATE FOR COATING.** Features of the present disclosure provide a chocolate with good heat-resistance, bloom-resistance and melt-in-the-mouth property, disclose a production method by which a chocolate-covered food product coated with the chocolate is produced, and disclose a method for preventing an increase in the viscosity of chocolate mix. Disclosed is a method for producing a chocolate comprising an addition step for adding a seeding agent containing at least  $\beta$ -StOSt crystal to chocolate mix in a melted state, wherein the fat content of the chocolate mix is 26 to 70 mass percent StOSt (where StOSt is 1,3-distearoyl-2-oleylglycerol). **The U.S. Patent Application 20150104553** was published April 16, 2015, and assigned to **The Nisshin OilliO Group, Ltd.** Inventors are Kiyomi Oonishi, Yuusuke Hasegawa, Noriko Murayama and Iwao Hachiya.

**METHOD FOR PRODUCING A CONFECTIONERY SEMI-PROCESSED PRODUCT, SUCH AS A CHOCOLATE-TYPE PRODUCT.** A method of producing a semifinished confectionery product, such as chocolate or similar, using at least one centrifugal unit for simultaneously grinding and mixing at least some of the ingredients of the semifinished product, and which includes an elongated processing chamber with a substantially horizontal axis, at least one inlet for the ingredients to be processed and one outlet for the processed ingredients, and a powered shaft fitted inside the processing chamber, coaxially with the axis, and fitted with a succession of radial appendixes arranged between the inlet and the outlet; the method including the steps of loading at least a first ingredient of the semifinished product through the inlet; grinding the first ingredient inside the grinding and mixing unit by rotating the shaft at a first speed; loading at least a second ingredient through the inlet, after grinding; rotating the shaft at a second speed to grind and mix the ingredients to form a mixture of the same grain size as the semifinished product; loading at least a third ingredient through the inlet; mixing the third ingredient with the previously ground mixture to form a further mixture; bringing the further mixture to a given temperature to obtain the semifinished product; and transferring the semifinished product to a storage or packaging station. **The Granted U.S. Patent 9005691** was published April 14, 2015, and assigned to **Soremartec S.A.** The inventor is Fabio Federici.

**DEVICE FOR PRODUCING CHOCOLATE.** The invention relates to a device for producing chocolate by mixing and grinding ingredients, such as cacao mass, cacao butter, sugar and/or milk powder, comprising a mixer, a grinder and means for passing the mixture from the mixer to the grinder. The mixer comprises a toroidal, preferably annular vessel for receiving and mixing the ingredients. **The Granted U.S. Patent 9004383** was published April 14, 2015, and assigned to **Duyvis Weiner B.V.** The inventor is Simon Jakob Van Leverink.

**MOULD IN PLACE SYSTEM AND METHOD OF MAKING CONFECTIONERY PRODUCTS.** The present application discloses systems and methods for making confectionery products in which the product is formed in a cavity that forms part of the packaging for the product. In one embodiment the product is formed in film cavities vacuum-formed into a carrier film that is secured to a platen from the forming step until the film cavities are sealed. In another embodiment, the carrier film is transported through the process via a continuous web. **Patent WO 2015051125** was published April 9, 2015, and assigned to **The Hershey Company.** Inventors are Stuart Michael Ruan Jones, David Stonehouse, Philip Russell Fawcus, Sandra Hand, Rolland Lorbach and Peter Lord.

**PROCESS FOR MAKING CONFECTIONS.** A system for manipulating the viscosity of confection compositions is provided including an electrical field generator, an electrical field applicator and a viscosity manipulation chamber; wherein the electrical field generator generates an electrical field with a strength of from about 3 kilovolts/cm to about 25 kilovolts/cm; and wherein the electrical field applicator applies the electrical field to the viscosity manipulation channel continuously and in a direction that is parallel or perpendicular to a flow of a confection composition located in the viscosity manipulation chamber; and wherein the confection composition has a protein content of from about 4 percent to about 9 percent. Confection compositions manipulated according to the system of the invention have an average particle size of between about 0.1 and 100 micrometers. **Patent WO 2015050165** was published April 9, 2015, and assigned to **Mars, Incorporated.** Inventors are Andrea Cattaruzza, Rowena Newton and Robert Mann.

**PARTICULATE COATED CHEWING GUM AND CONFECTIONERY; AND METHODS OF MAKING THE SAME.** Disclosed are chewing gum and confectionery products coated with particulates that are adhered to the product using a food grade adhesive. Also disclosed are methods of preparing the particulate coated chewing gum and confectionery products using the food grade adhesive. **Patent WO 2015051056** was published April 9, 2015, and assigned to **Intercontinental Great Brands LLC.** Inventors are Francois Boudy, Vibeke Nissen and Simkie Kar.