

## PATENTS

### **CONFECTIONERY BAR CONTAINS A RIPPLED WAFER COMPOSED OF A BASE PORTION AND TWO LOBES ENROBED IN A LAYER OF CHOCOLATE.**

The base portion and the lobes define between them a channel. A cylindrical bar of caramel partly fills the channel. The lobes are convoluted portions of wafer ribbon. **PCT Application GB2009/000969 (Publication No. WO/2009/125206)** is filed by **Mars, Inc.** (McLean, VA). Inventor is Taylor. Priority EP 11 April 2008. Published 15 October 2009.\*

### **SUCROSE-FREE, NONCARIOGENIC, NONLAXATIVE CHEWING GUM CONTAINS A BULKING AGENT**

with at least 25 weight percent of a water-soluble dietary fiber polysaccharide component, and at least 25 weight percent of a water-soluble noncariogenic, nonlaxative crystalline C<sub>4-6</sub> monosaccharide, or a monosaccharide derivative, or a disaccharide containing C<sub>4-6</sub> saccharide units, as a bulking agent component. *Such a combination of bulking agent components produces an advantageous balance of beneficial dietary fiber and sucrose-free components, while creating a chewing gum with an acceptable or superior nonslimy mouthfeel.* **PCT Application US2009/038986 (Publication No. WO/2009/124067)** is filed by **Wm. Wrigley Jr. Co.** (Chicago, IL). Inventors are Hsu, Barkalow. Priority U.S. 31 March 2008. Published 8 October 2009.\*

### **IMPROVED PROCESSING PREPARES CHOCOLATE PRIOR TO INKJET PRINTING.**

The method for printing an image onto a chocolate surface involves first heating the surface to melt a surface layer of the chocolate and then printing the image onto the melted surface using water-based, food-grade ink. **PCT Application IB2009/000495 (Publication No. WO/2009/127923)** is filed by inventors **Palmgren, Norman** (Sweden). Priority Great Britain 14 April 2008. Published 22 October 2009.\*

### **CHOCOLATE BRITTLE CONTAINS CHOCOLATE, SYRUP AND MAY INCLUDE OTHER FLAVORINGS AND TOPPINGS.**

The invention teaches that chocolate such as that used in regular baking can be used to make brittle confections or snack items. The brittle (made from a batter) of the invention has a base containing a ratio of 1:1.5 to 3:1 weight chocolate to weight of syrup, with a ratio of 1:1.5 to 2:1 being preferred in the base. The batter contains a fat. When using chocolate and butter or margarine, fat such as butter or margarine is at a ratio of about 2.5:1 to 5:1 weight to weight chocolate to fat and with a thickening agent, usually flour, at a weight to weight ratio chocolate to flour of 10:1 to 6:1. *The brittle may, additionally, have toppings such as dried fruit, bits of chocolate or candy and/or nuts which may be added to the batter or spread on top before or during baking.* **PCT Application US2009/002112 (Publication No. WO/2009/123757)** is filed by the inventor, **Campbell** (U.S.). Priority U.S. 4 April 2008. Published 8 October 2009.\*

### **CHOCOLATES HAVE A CORE OR CAVITY PASSING THROUGH THE THICKNESS OF THE PIECE AND ANOTHER MATERIAL (E.G., WHITE CHOCOLATE) IN THE CAVITY.**

The patent application provides an apparatus and method for the manufacture of a chocolate piece or tablet having a core or cavity passing through the thickness of the piece or tablet. The apparatus includes a mould containing a surrounding wall and base, a central aperture having a predetermined cross-sectional shape passing through the base, and a former having a cross-sectional shape conforming to that of the central aperture adapted to reciprocate through the central aperture between a retracted position where its upper surface is level with the base of the mould to an advanced position where its upper surface lies at any level from above the base of the mould to the top of the mould. **PCT Application EP2009/003237 (Publication No. WO/2009/135661)** is filed by **Nestec S.A.** (Vevey, Switzerland). Inventors are Leadbeater, Gomes, Rota, Fiaux, Couzens. Priority Great Britain 8 May 2008. Published 12 November 2009.\*

### **PROCESSING OF COCOA BEANS PRODUCES A MORE UNIFORM, HIGH-QUALITY PRODUCT.**

The patent application describes a method for processing cocoa beans where freshly harvested, unfermented and preferably nondepulped beans are pretreated and are then immersed a first time in an aqueous acidic medium until the pH of the cocoa beans reaches between 3.6 and 5.5 and incubated at a temperature of between 25° and 70°C for less than 24 hours. Optionally the beans can then be immersed for a second time in an aqueous acidic medium or the first aqueous acidic medium can be alkalinized until the pH of the cocoa beans reaches between 4.5 and 6.5 and incubated at a temperature of between 25° and 70°C for less than 24 hours. The obtained cocoa beans are then further dried. *The inventors state that the invention provides high-flavored cocoa beans by means of a simpler, faster, more controllable and reproducible process, resulting in a cocoa product having a controllable and well-defined composition. In addition, the method has the advantage of providing high-flavored cocoa beans having a well-defined composition without having to subject the beans to a microbial fermentation.* **PCT Application EP2009/055752 (Publication No. WO/2009/138418)** is filed by **Barry Callebaut AG** (Zürich, Switzerland). Inventors are Bernaert, Camu, Lohmueller. Priority EP 15 May 2008. Published 19 November 2009.\*

### **FIBER-FORTIFIED CHOCOLATE CONTAINS WHEAT DEXTRIN.**

The patent application states that the consumer acceptance of certain chocolate products is increased by the addition of dietary fiber in the form of wheat dextrin to the formulation. In consumer-acceptance trials the amount of fiber ranged from about 3 to 9 percent by weight. In addition to increasing the dietary fiber content of the chocolate, the wheat dextrin decreases the percentage of fat in the product. *The fiber-fortified chocolate has particular application as a barrier layer in multicomponent confections having layers of significantly different water activities.* **U.S. Patent Application 20090285964** is assigned to **Texas Peanut Butter Eggs, Inc.** (Houston, TX) by Shepley, Aramouni. Filed 13 May 2009. Published 19 November 2009.\*

\* This information comes from *Superior Intelligence* published by Superior Industries.