

## PATENTS

### **CHEWING GUM HELPS CONTROL MALODOROUS BREATH.**

The chewing gum when chewed contains a gum base with a breath-freshening amount of a water-soluble zinc ion releasing salt and a phosphate salt mixture of alkali metal pyrophosphate and polyphosphate salts at a weight ratio of about 2:1–1:3. The presence of the phosphate salt mixture enhances and extends the release of the zinc ion during the period of chewing. **PCT Application US02/19350** is filed by **Colgate-Palmolive Co.** (New York, NY) and **Dandy A/S** (Denmark). Inventors are Robinson, Bruce, Curtis, Vroom, Blackwell, Poulsen, Glydenvang. Priority U.S. June 21, 2001. Published January 3, 2003.\*

### **MULTICOLORED CHEWING GUM WITH CRUNCHY TRANSPARENT COATING**

contains a soft gum core having a number of regions of different colors visible on an outer surface of the core, and a crunchy edible coating covering the outer surface of the core. The coating is transparent such that the core regions of different colors are visible through the coating. The regions of different colors can also have different flavors. The coating preferably is formed of sorbitol and is free of any whitening agents that would make the coating opaque. **Patent 6,506,424** is assigned to **Dandy Sakiz VE Sekerleme Sanayi AS** (Istanbul, Turkey) by Nielsen, Acar, Levy. Filed May 8, 2001, and issued January 14, 2003.\*

### **USE OF POWDERED GUM IN MAKING A COATING**

for a confection has been invented by **Christine L. Corriveau** and **Gwendolyn Graff**. A coating process for coating a plurality of centers comprising the steps of tumbling a plurality of centers in a rotating pan; wetting said plurality of centers with a grossing syrup; distributing said grossing syrup amongst individual centers by rotating said pan for a period of time after wetting; applying a dry charge comprising a gum base and a powdered bulk sweetener on said plurality of centers to absorb said grossing syrup, thereby forming a plurality of powder-coated centers; repeating previous steps a predetermined number of times to obtain a plurality of grossed centers; and drying said plurality of grossed centers. **Patent 20030026878** was applied for on July 18, 2001, and issued on February 6, 2003.

**FAT-BASED CONFECTIONERY PRODUCT** and method for making same. This invention relates to a "push-up" package and delivery system for a fat-based confectionery, as well as a method of forming the package by in situ moulding of the confectionery therein. The confectionery may be dispensed by pushing up on a plunger member through a chamber in the package. The chamber cross-section may be any shape. **Patent 20030008041** was applied for on July 6, 2001, and issued on January 9, 2003. Inventors are **Christopher Budwig, Stephen J. DeStephen** and **David M. Klug**.

### **DEXTROSE IN POWDER FORM AND A PROCESS FOR THE PREPARATION**

thereof has been invented by **Erik Labergerie, Philippe Lefevre, José Lis** and **Franck Moraly**. This invention relates to a dextrose in powder form characterized in that it has a dextrose content at least equal to 99 percent, an alpha crystalline form content at least equal to 95 percent, a water content at most equal to 1 percent and a compressibility, determined according to a test A, at least equal to 80 N, preferably in the range 100 N and 200 N. The invention also relates to the use of said dextrose in powder form as a sweetener or excipient, particularly in food or pharmaceutical compositions, for example, for the preparation of confectionery or of tablets to be sucked, chewed, dissolved or swallowed. **Patent 20030005923** was applied for on August 1, 2002, and issued on January 9, 2003.

### **APPARATUS FOR THE PRODUCTION OF SHELLS OF FAT-CONTAINING, CHOCOLATE MASSES**

has been invented by **Lars Aasted**. A system for the producing of shells of fat-containing, chocolate-like masses, which includes more than one cavity to receive the masses and more than one core member to be immersed in the mass-containing cavity. The core members are independently suspended from a holding device. Further, a mould cavity closure extends peripherally around the core members, and the closure includes shell rim moulding surfaces which cooperate with the outer surfaces of the cores and the inner surfaces of the mould cavities to determine completely the geometry of the moulded shells in the closed position. The closure is axially movable relative to the core members. **Patent 6,508,642** was applied for on October 29, 1999, and issued on January 21, 2003, to **Aasted-Mikroverk ApS DK**.

### **DULCE-FLAVORED FAT-BASED CONFECTION POSSESSES A SMOOTH AND CREAMY MOUTHFEEL AND A THERMALLY GENERATED FLAVOR.**

The product is suitable for use in candy-shelling. A method of making such a dulce-flavored fat-based confection is also disclosed. **PCT Application US02/22944** is filed by **Mars Inc.** (McLean, VA). Inventors are Woelfel, Chaney, Dombroski, Bellody, Didzbalis. Filed July 20, 2001. Published January 30, 2003.\*

### **POSITIVE HYDRATION METHOD OF PREPARING CONFECTIONERY**

and the resulting product. This invention provides an uncooked, unspun, intimately mixed confectionery composition having sufficient internal cohesion to be handled without losing its integrity as a mass, said composition being substantially free of unbound water and having substantially no phase separation of moisture, containing a saccharide-based component; a hydrated hydrobinding component having a water activity substantially less than about 0.75, in combination with a humectant, and a fat component having a melting point substantially in the range of about 28°–45°C for providing a soft yet substantially unsticky chew texture for the composition. The inventors are **Tommy L. Chau, Paul Croushorn, Peter King, Khoa Nguyen** and **Aradhana Sasan**. **Patent 6,517,886** was applied for on June 30, 2000, and issued on February 11, 2003, to **Biovail Corp International CA**.

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