PATENTS

A SOFT CANDY UNIT comprises two half shells of dimensionally stable plastic material, which combine to constitute a closed mould. They rest tightly on one another on a parting plane by rims which are at least partially linked to one another. The soft foamed sugar body rests planely on the inside of the half shells. This can give an impression of a toy article, for example in the shape of an eyeball with an iris and a pupil. Patent 20030134012 was applied for on January 13, 2003, and issued July 17, 2003, to Mederer GmbH. Inventor is Herbert Mederer.

“FESTOONED” LAMINATED CANDY has at least one layer of a first fluid material of a sticky or flowable mass interleaved between thin layers of a second fluid material. The first fluid material forms a pattern visible through the second fluid material, which has a visually translucent thickness. Patent 6,592,928 is assigned to Nestec S.A. (Vevey, Switzerland) by Makela, MacDonald, Zerby. Filed November 21, 2001, issued July 15, 2003.*

HYDROCOLLOID CONFECTIONERY CONTAINS CARRAGEENAN INSTEAD OF GELATIN. The hydrocolloid confectionery product includes, as a gelling agent, iota-carrageenan or a mixture of carrageenans containing more than 50 percent iota-carrageenan in an amount sufficient to provide the characteristics and properties of confections made with gelatin. Patent 6,592,926 is assigned to Nestec S.A. (Vevey, Switzerland) by Ong, Whitehouse. Filed March 20, 2001, issued July 15, 2003.*

GELATIN-FREE GUMMI CONFECTION USES GELLAN GUM AND CARRAGEENAN. A gelatin-free gummi confection contains the combination of gellan gum and nu-carrageenan, nu/-/iota-carrageenan or both. The combination of gellan gum and gelatin provides a firm, resilient, gelatin-like texture in a gelatin-free gummi confection. Patent 6,586,032 is assigned to CP Kelco U.S., Inc. (Wilmington, DE) by Grazela, Morrison. Filed October 9, 2001, issued July 1, 2003.*

CONFECTIONERY PRODUCTS CONTAINING ACTIVE INGREDIENTS have been invented by David Alan Bell and Emma Pickford. A confectionery product, e.g., chocolate, containing one or more active ingredients therein. These active ingredients are incorporated in a plurality of carrier bodies that are dispersed within the body of the confectionery product. Patent 20030138520 was applied for on December 20, 2002, and issued on July 24, 2003.

STAIN-REMOVING CHEWING GUM AND CONFECTIONERY COMPOSITIONS, and methods of making and using the same were invented by Samantha K. Holme and Shiuh John Luo. A composition in the form of a chewing gum composition or a confectionery composition containing stain-removing agents selected from anionic and nonionic surfactants and methods of preparing and using the same to remove stains from dental material including teeth. Patent 20030124064 was applied for on September 27, 2002, and issued on July 3, 2003.

CHOCOLATE CRUMB FLAVOR MANIPULATION. A process for manipulating the flavor of a chocolate crumb which comprises treating one or more of the crumb ingredients to enhance the flavor and preparing the crumb. The flavor of a milk or white chocolate prepared from chocolate crumb can be manipulated by adding the flavor-modified chocolate crumb to other chocolate ingredients to prepare the chocolate. Patent 20030129276 was applied for on October 23, 2002, and issued on July 10, 2003. Inventors are Euan Armstrong, Christopher Budwig, Carl Erik Hansen, Marcel Andreu Jeillerat, Sunil Kochhar and Dietmar Sievert.

PROTEIN-SUPPLEMENTED CONFECTIONERY COMPOSITIONS. Confectionery products, which include high-protein-content modified oilseed material, are described. The modified oilseed material typically includes at least 85 weight percent protein (dry solids basis) and has a relatively high average molecular weight, e.g., at least about 40 weight percent of the material has an apparent molecular weight greater than 300,000 daltons. Patent 6,599,556 was applied for on June 18, 2001, and issued on July 29, 2003, to Cargill Inc. Inventors are Scott D. Johnson, Harapanahalli S. Muralidhara, Michael A. Porter, Ian Purtle, Jagannadh V. Satyavolu, William H. Sperber, Ann M. Stark.

A LAYERED CEREAL BAR WITH AT LEAST TWO CEREAL LAYERS having identifiable RTE cereal pieces and at least one visible filling layer is described. One embodiment is a noncooked cereal bar having a total nutrient level equal to or greater than the nutrient level of a single serving of RTE cereal with milk. In another, the cereal layer is comprised of a cereal composition containing RTE cereal, high-protein rice pieces and 1VP in a ratio of about 2:1:1. The cereal layer is a binder to hold the cereal composition together. In a third embodiment, the filling layer is a confectionery center that is high in milk content, but possesses a relatively low water activity. A method for manufacturing a layered cereal bar having a visible filling layer is also described. The steps include mixing a binder with a cereal composition having identifiable cereal pieces to form an amorphous mass, compressing it into a first and second layer, applying a filling layer on the first layer, combining them with the second layer, and pressing them all together to form pressed layers, which are cut into individual cereal bars having identifiable cereal pieces. Finally, an apparatus for manufacturing a layered cereal bar is described. In it, gelless compressing rollers operate in series to combine a mixture comprising the cereal composition and binder. Patent 6,592,915 was applied for on September 21, 2000, and issued on July 15, 2003, to General Mills Inc. Inventors are Barrie R. Froseth, Dean F. Funk and Dena K. Strehlow.

A SKIMMED MILK POWDER SUBSTITUTE which comprises an intimate mixture of protein and a nonfermentable sweetening and/or bulking agent. The powder includes 0 to 40 weight parts of lactose and 0 to 10 weight parts of fat per 100 weight parts of protein. The powder is prepared by forming an aqueous solution or dispersion of the components including protein and the sweetening/bulking agent followed by drying, e.g., by spray drying. Patent 6,592,927 was applied for on September 20, 2000, and issued on July 15, 2003, to Xylofin Oy. Inventors are Hans-Ulrich Cordts, Christoph F.K. Kruger, Richard James Laverty and Fernando Pipa.

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