PATENTS

CHEWING GUM CONTAINS HIGH-INTENSITY SWEETENER MONATIN TO REDUCE CALORIES AND CARBOHYDRATES. Monatin and blends of stereoisomers of monatin with other sweeteners claim to have superior taste characteristics and/or physical qualities, as compared to other high-intensity sweeteners. For example, it is claimed that monatin is more stable than aspartame, has a cleaner taste than saccharin and that one stereoisomer (R, R monatin) is more sweet than sucralose. Likewise, monatin sweeteners do not have the bitter aftertaste associated with saccharin, or the metallic, acidic, astringent or throat-burning aftertastes of some other high-potency sweeteners. In addition, monatin sweeteners do not exhibit the licorice aftertaste associated with certain natural sweeteners, such as stevioside and glycyrrhizin. Furthermore, unlike aspartame sweeteners, monatin sweeteners do not require a phenylalanine warning for patients with phenylketonuria. Monatin is believed to be noncariogenic (i.e., does not promote tooth decay) because it does not contain fermentable carbohydrates. The use of noncaloric high-intensity sweeteners is increasing due to health concerns raised over childhood obesity, type II diabetes and related illnesses. **PCT Application US2004/026330** is filed by **Cargill, Inc.** (Wayzata, MN). Inventor is Hicks. Priority U.S. August 14, 2003. Published February 24, 2005.*

METHOD AND APPARATUS OF COATING ARTICLES. A coating such as liquid milk chocolate is applied to articles such as confectionery bars. The bars are conveyed by conveyor under a curtain of liquid chocolate issuing through an outlet slot in a trough. A layer of air is caused to flow through the outlet slot in the trough so as to modify the flow characteristics of the curtain. The layer of air permits a curtain of even thickness to be achieved. **Patent 20050095329** was published May 5, 2005, and assigned to **Cadbury Schwepps PLC.** Inventors are Nigel Hugh Sanders, Anthony Gregory Smith and David Michael Thomas.

PROCESS FOR MANUFACTURE OF AERATED CONFECTIONS WITH DRY BLEND OF SUGAR AND GELATIN. The typically employed step of separately hydrating gelatin in warm water for the preparation of aerated, gelatin-containing confections such as marshmallow is replaced by hydrating a dry blend of sucrose and gelatin in cold water prior to heating. The marshmallow products produced by this process are made more efficiently and have good string. The gelatin processed in this manner undergoes less *cis* isomerization than occurs during conventional processing. The invention improves processing for the production of marshmallow pieces, marshmallow fillers, e.g., for cookies and candies, dehydrated marshmallow bits and spoonable marshmallow toppings. **Patent 20050089619** was published on April 28, 2005. Inventors are **Lynne C. Haynes, Harry Levine, Pankaj N. Patel** and **Louise Slade.**

METHODS ARE PROVIDED FOR PREPARING SOY-CONTAINING CONFECTIONERY PRODUCTS without the off-flavors and odors normally associated with soybeans without requiring the use of deflavored soy material. More specifically, a composition comprising a soy-containing material (which is not required to be deflavored), sugar, fat and water is heated to a high temperature for a time sufficient to achieve at least partial carmelization of the sugar and then the at least partially caramelized composition is cooled to obtain the soy-containing confectionery product. **Patent 20050095323** was published May 5, 2005, and assigned to **Kraft Foods Holdings Inc.** Inventors are Ahmad Akashe and Paul Pszybylski.

A CHOCOLATE TEMPERING MACHINE IS DIGITALLY PROGRAMMABLE FOR CONTROLLING THE HEATING, COOLING AND ROTATION WITHIN THE MACHINE. The machine may be programmed to enable agitated, liquid chocolate to retain its proper viscosity for extended periods of time and to minimize the amount of porosity in the final product by controlling bowl rotation length of time, as well as automatically increasing heat at given timed intervals. The machine includes a menu program, whereby a user can adjust and save up to 26 different temperature menus or more. This menu program can also be accessed to set and save desired cooldown temperatures. Sensors are located such that ambient air and relative humidity can be sensed and audio/visual warnings are provided to the user when these conditions must be altered. A wear-resistant ring for leveling purposes for the machine's bowl also serves to prevent contamination of the interior of the machine. Software adjustment is permitted to select either 110 v or 220 v operation. A visual feedback real-time clock display is provided to the user corresponding to a specific timed software function. The machine is also provided with a data port for interfacing with external computer-programming units. **Patent 20050087078** was published April 28, 2005. The inventor is **Jeffrey M. Babicz.**

CONICAL SHELL GRASPING AND RETAINING APPARATUS, method for coating inverted conical shells, and modular and reconfigurable frozen cone confection manufacturing system and method. The present invention relates to an apparatus and method for grasping, retaining, inverting, coating and transporting a plurality of frangible conical confection shells. The present invention also relates to a modular and reconfigurable manufacturing system for producing frozen cone confections and the like. **Patent 20050086962** was published April 28, 2005. The inventor is **David McKay.**

MODULAR AND RECONFIGURABLE FROZEN CONE CONFECTION MANUFACTURING SYSTEM AND METHOD. The present invention relates to an apparatus and method for grasping, retaining, inverting, coating and transporting a plurality of frangible conical confection shells. The present invention also relates to a modular and reconfigurable manufacturing system for producing cold-pressed confections and the like. **Patent 20050086961** was published April 28, 2005. The inventor is **David McKay.**

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