EFFICIENT METHOD FOR THE CONTINUOUS PRODUCTION OF A DAIRY-BASED CONFECTION (E.G., CHEWY CANDIES AND HARD CANDIES) PREVENTS PROTEIN BURNING AND PRECIPITATION DURING PROCESsing. The method involves heating an aqueous sugar composition to at least its boiling point in a first heat exchanger, admixing a dairy component with the boiling, aqueous sugar composition after it exits the first heat exchanger to form a dairy-based mass and cooking the dairy-based mass to a desired final temperature in a second heat exchanger, without substantial separation or precipitation of the protein within the second heat exchanger. The first and second heat exchangers are preferably plate-and-frame heat exchangers. The solids content of the dairy-base mass is preferably increased prior to entering the second heat exchanger and again after leaving the second heat exchanger. The solids content of the cooked, dairy-based mass is increased to at least about 88 percent by weight, preferably at least about 90 percent by weight. Patent 6,953,598 is assigned to Wm. Wrigley Jr. Co. (Chicago, IL) by Cotten, Hallacker, Cahill, Maas. Filed December 28, 2001, issued October 11, 2005.*

AN APPARATUS FOR DETERMINING CRYSTALLIZATION SOLIDIFICATION CURVES OF A CHOCOLATE MASS includes a removal location, a measurement chamber and a melting chamber. The removal location serves to remove a liquid sample of chocolate mass from a flow of liquid chocolate mass. The measurement chamber is connected to the removal location such that the liquid sample of chocolate mass enters the measurement chamber. The measurement chamber includes a temperature sensor serving to sense the temperature of the sample of chocolate mass contained in the measurement chamber. The measurement chamber includes a cooled wall serving for solidification of the liquid sample of chocolate mass contained in the measurement chamber. The measurement chamber includes a movable piston. The melting chamber is separate from the measurement chamber, and it serves to melt the solidified sample of chocolate mass. The piston of the measurement chamber is moved in a way to transfer the solidified sample of chocolate mass from the measurement chamber into the melting chamber. Patent 20050241491 was published November 3, 2005, to Sollich KG. The inventor is Thomas Sollich.

CHEWING GUM FLAVOR LASTS LONGER USING FORMULATIONS THAT STIMULATE THE TRIGEMINAL NERVE OF A CONSUMER. The chewing gum includes a trigeminal stimulant to provide longer lasting flavor duration. The trigeminal stimulant may be a flavor, a tingling agent, jambu extract, vanillyl n-butyl ether, spilanthenol, echinacea extract, capsaiacin or other disclosed compounds. U.S. Patent Application 20050202118 is filed by inventors Johnson, Greenberg, Yatka (Wm. Wrigley Jr. Co., Chicago, IL). Filed March 3, 2005. Published September 15, 2005.*

COTTON CANDY MACHINE has been invented by Ronald R. Weiss. An apparatus for making cotton candy comprises a supply of sugar and a heating device for melting the sugar into a molten form. A pumping device pumps the molten sugar to an extrusion device having at least one extrusion orifice. The extrusion device is operable to extrude a strand of molten sugar from the orifice which is solidified to form cotton candy. Patent 20050238774 was published on October 27, 2005, and assigned to Gold Medal Products Co.

BIODEGRADABLE CHEWING GUM BASE INCLUDING A PROTEIN COMPLEX, WHICH IS PREPARED BY MIXING A PROTEIN AND A POLYPHENOL. The protein complex is prepared by mixing a protein and a polyphenol at a ratio of 1:0.1 to 3, dissolving the mixture in a solvent, allowing the mixture to react for a predetermined period of time, cooling the reaction solution and recovering formed precipitates. The chewing gum base and the chewing gum containing the base have the following advantages because they are prepared using a protein and a polyphenol: they are biodegradable, have good texture, have antibacterial activity and have good taste and flavor characteristics. PCT Application KR2005/0009091 is filed by Hyundai Bio & Technology Co., Ltd. (Seoul, Korea). Inventor is Lee. Priority Korea March 29, 2004. Published October 6, 2005.*

NOVEL CONFECTION HAS DISCRETE REGIONS WITH DIFFERENT HEATS OF SOLUTION. A hard candy or pressed tablet contains at least a first region and a second region which each have a surface on the exterior of the product such that they are both contacted substantially simultaneously by the tongue or oral cavity when the product is consumed. The first and second regions are discrete and sufficiently large that they each provide a discernible sensory mouthfeel of warming or cooling, there being a difference of the heat of solution between the first region and the second region of 40 kJ/kg or greater, such that one region provides a warming mouthfeel and the other region provides a cooling mouthfeel that are perceived simultaneously on the tongue or in the oral cavity. A surprising aspect of the present invention is that the confectionery product provides both cool and warm sensations without having discrete regions of positive and negative heats of solution respectively. It has been found that a crystalline material, which has a negative heat of solution, will be perceived as cool, while an adjacent region made of an amorphous material will feel warm, even though the amorphous region has no heat of solution. U.S. Patent Application 20050196517 is assigned to Mars, Inc. (Mclean, VA) by Hodank, Stanton, Yanjing, Wenling, Yang, Xia, Webster, Johnston. Filed February 14, 2005. Published September 8, 2005.*

FORTIFIED CONFECTIONERY PRODUCTS. A confectionery chew for lowering serum cholesterol in an animal in need thereof including a carbohydrate, a seeding agent, which can be a fondant, a structuring agent, which can be a protein, a starch, a hydrocolloid, and mixtures thereof, and a cholesterol-lowering agent selected from a sterol, a sterol ester, a stanol, a stanol ester and mixtures thereof. Patent 20050226990 was published on October 13, 2005. Inventors are Juan Jose Pellecer, Lisa Pitka and Kenneth F. Rowe.

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