LIQUID-FILLED CHEWING OR BUBBLE GUM INCLUDES A LIQUID-FILL COMPOSITION CONTAINING CRYSTALLINE SORBITOL and optionally hydrogenated starch hydrolysate and a gum region which includes a gum base surrounding the liquid fill. The gum region may include a polyol composition including at least one polyol and having a water solubility of less than 72 weight percent at 25°C. The composition may also include a coating region which surrounds or covers the gum region. This center-filled gum retains its liquid center during manufacturing and during its shelf life, and can be made in a reduced piecesize without loss of the liquid-center-fill properties. PCT Application US2007/004832 (Publication No. WO/2007/100721) is filed by Cadbury Adams USA LLC (Parsippany, NJ). Inventors are Jani, Kabse, Gebreselassie, Shetty. Priority U.S. February 24, 2006. Published September 7, 2007.

PARTIALLY NEUTRALIZED POLYCARBOXYLIC ACIDS FOR ACID-SANDING have been invented by Elize Willem Bontenbal. The present invention is directed to a powder acid-sanding composition comprising partially neutralized polycarboxylic acid selected from malic acid, citric acid, fumaric acid, adipic acid and mixtures thereof, and at least one of a sugar and sweetener for confectionery products. The partially neutralized polycarboxylic acid improves the stability in terms of acid migration into the candy and moisture uptake from the environment. The invention is further directed to a method for acid-sanding of confectionery products using a partially neutralized polycarboxylic acid and to the products obtained. The acid-sanded confectionery products of the invention for example, hard and soft candies, have an improved shelf life. The present invention also results in acid-sanded confectionery products with an immediately felt sour taste and of a constant strength at bringing it in the mouth and digesting it. Soft candies, e.g., gelatin or starch-based candies, with an acid-sanding according to the invention have a very stable acid profile at the surface of the acid-sanded candies since acid migration into the soft candy is decreased or even prevented. Patent 20070231455 was published October 4, 2007, and assigned to Purac Biochem BV.

COOLING COMPOSITIONS INCLUDING MENTHYL ESTERS has been invented by Joan E. Harvey and Jesse Kefer. The cooling compositions deliver a prolonged physiological cooling sensation to the skin or a mucous membrane. The cooling compositions may be present alone or in product such as a chewing gum or a confection. In some embodiments, the cooling compositions include menthyl glutarate and at least one additional cooling agent, which may be WS-3 or WS-23, and optionally menthol. The cooling compositions may be in a liquid form at room temperature. Patent 20070221236 was published September 27, 2007, and assigned to Cadbury Adams USA LLC.

NONCONTACT-PRINTED COMESTIBLE PRODUCTS, APPARATUS AND METHOD FOR PRODUCING SAME have been invented by William R. Gieffle, Ronald L. Ream and Enrique Valdez. The present disclosure provides systems, apparatuses, methods and products directed to noncontact printing of confectionery products. The confectionery products may include an edible substrate having a surface and an edible ink printed on the edible surface. The edible ink may cover at least about 5 percent of the surface. An apparatus of the present disclosure may include a removal device for removing at least a portion of a rolling compound from a confectionery material and a printing device for noncontact printing an edible-ink indicia on the confectionery material. An apparatus of the present disclosure may also include a detection device detecting the presence of confectionary material at a predetermined position. Patent 20070231425 was published October 4, 2007, and assigned to Wm. Wrigley Jr. Co.

DEMOULDING APPARATUS AND METHOD UTILIZING RESONANT FREQUENCIES have been invented by Steve Ford, Diane Humphries, Tom Johnson, Mitchell Lapman and Denny Ng. Apparatuses and methods are described for demoulding articles from moulding trays, including confectionery articles such as moulded chocolate pieces, utilizing the resonant frequency of the mould tray. The methods may also be used to improve the distribution of edible liquid starting material deposited in mould tray cavities utilizing the resonant frequency of the mould tray. The invention is also directed to a process for controlling moulding and demoulding processes, such as by determining an empty state of a demoulded mould tray according to its characteristic resonant frequency. Patent 20070227368 was published October 4, 2007.

METHOD PROVIDES A FLUID (E.G., CHOCOLATE) INSIDE-COATING OF A WAFER AS WELL AS AN EDGE COATING. The patent provides a method for coating a wafer with a fluid coating from a coating container, wherein the wafer is given an edge coating as well as a coating on its inside surfaces. The system remedies disadvantages in the known systems by permitting an effective simultaneous inside coating and edge coating with a technically simple device where there is no risk of pumps and spray nozzles clogging up and/or being destroyed, and where it is possible to use a coating with fewer demands for filtration. The invention is especially applicable for an inside coating as well as an edge coating of confectionery products such as ice cream wafers with a fluid chocolate coating, which may contain cocoa bean shells. Patent 7,270,843 is assigned to Gram Equipment A/S (Vojens, Denmark) by Fessler. Filed June 19, 2002, issued September 18, 2007.

CONFECTIONERY COMPOSITIONS USING NANOMATERIALS have been invented by Armando J. Castro and Elena S. Mirezoa. Improved confectionery compositions having nanomaterials and methods regarding same are presented. In an embodiment, the present invention provides a confectionery composition comprising a confectionery center surrounded by a coating containing a nanomaterial such as a nanoclay, a mixture of nanoclay materials, a nanocomposite material and combinations thereof. Patent 20070218165 was published September 20, 2007, and assigned to Wm. Wrigley, Jr. Co.

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