**PATENTS**

CANDY AND PROCESS FOR PRODUCING THE SAME have been invented by Yoshiaki Horie, Takayuki Kojima, Hiroko Ogijara and Ryohei Yamabe. It is intended to provide a candy in which a crystalline candy containing xylitol and a noncrystalline sugarfree candy are combined and, particularly, the crystalline candy and the noncrystalline sugarfree candy are combined side-by-side and the junction part has a continuous, smooth and novel appearance and texture; and a technique for efficiently producing the same. A flowable crystalline candy dough, containing as carbohydrate 66 to 99 percent by weight of xylitol and 34 to 1 percent by weight of another sugar alcohol, and a flowable noncrystalline sugarfree candy dough are simultaneously deposited. Patent 20080193620 was published August 14, 2008, and assigned to Lotte Co. Ltd.

FILLED CONFECTIONERY PRODUCT AND PROCESS have been invented by Patrick L. Hurley and Stephen S. Kerr. A filled candy cane formed by injecting a soft candy into a hardening, elongate candy. A method and means for same. Patent 20080206409 was published August 28, 2008, and assigned to Spangler Candy Co.

NO-EVAPORATION PROCESS TO PRODUCE GUM-BASED FRUIT SNACKS. The present invention resides in methods of preparing low-moisture, sweetened, fruit product base. The methods comprise the steps in sequence of forming a hot sweetened, intermediate-moisture, flowable fruit or confectionery composition or slurry by extended cooking with agitation at final moisture levels and a solids content ranging from about 85° to 92° Brix; and without intervening drying, forming the hot slurry into sized and shaped individual pieces. Patent 20080199571 was published August 21, 2008, and assigned to General Mills Inc. Inventors are Jad Arsan, Michael Bottko, Andrew Marwaha and Mayur Valanju.

SOY PROTEIN BLEND FOR SOFT CONFECTIONERY FOOD BARS has been invented by Myong J. Cho and Steven A. Taillie. The present invention provides a soy-protein-containing composition for use in formulating confectionery food bars. In particular, the soy-protein-containing composition is formed of two types of protein materials, a structural protein material and a binding protein material. The protein composition provides a soft, palatable texture to confectionery food bars in which it is incorporated. The present invention is also directed to soft confectionery food bar compositions containing a structural soy protein material and a binding soy protein material, and processes for making such food bar compositions. Patent 7419695 was published September 2, 2008, and assigned to Solae LLC.

CONFECTIONERY COMPOSITION COMPRISING A XANTHINE DERIVATIVE AND LOW FRUCTOSE. Confectionery compositions comprising a candy base having improved stability are provided. Said candy base comprises one or more sugar bases, at least one edible organic acid, one or more xanthine derivatives and less than 1.9 percent of fructose by weight of said candy base. The confectionery compositions herein provide the stimulant effect of xanthine derivative and the energy of sugar bases without the negative aspects of opaqueness, stickiness and flavor modification. Patent 20080213459 was published September 4, 2008. Inventors are Abdikadir Isse, Marc Paul Lorenzi and Graham John Myatt.

CONFECTIONERY PRODUCTS CONTAIN POLYOLs. Confectionery products containing erythritol and methods of producing the confectionery products are provided. In a general embodiment, the disclosure provides a confectionery product containing erythritol, a fat and a gastrointestinal-tolerant ingredient. The example PCT application WO/2008/100853 provides a jelly confectionery product containing erythritol, a jellying agent and a gastrointestinal-tolerant ingredient. The examples in PCT application WO/2008/100851 describe coated confectionery products—the coating containing erythritol and an anticrystallizing agent surrounding the confectionery center. For example, the weight ratio of the erythritol to the anticrystallizing agent can be between about 20:80 and about 80:20. PCT applications (Publication Nos. WO/2008/100851, 53, 54) are filed by Wm. Wrigley Jr. Co. (Chicago, IL). Inventors are Barkalow, Reed, Stawski, Mirzoeva. Priority U.S. December 2, 2007. Published August 21, 2008.*

BARS AND CONFECTIONERIES CONTAINING COCOA SOLIDS HAVING A HIGH COCOA-POLYPHENOL CONTENT AND STEROL/STANOL ESTERS AND PROCESSES FOR THEIR PREPARATION have been invented by Mark J. Chimel, John F. Hammerstone, J. Christopher Johnson, Mary E. Myers, Rodney M. Snyder and Eric J. Whitacre. Processes are provided for preparing ready-to-eat health bars such as chocolate granola bars and chocolate confectioneries such as dark or milk chocolate chews. The bars and confectioneries contain sterol ester(s) and/or stanol esters and cocoa solids having a high cocoa-polyphenol content. The cocoa solids are pretreated with the sterol/stanol ester(s) or other edible oils or fats during the preparation of the products to prevent the loss of cocoa procyanidins. Other particulate antioxidants can be pretreated with food-grade fats and/or oils or emulsifiers such as lecithin to conserve their effectiveness. Patent 20080213456 was published September 4, 2008, and assigned to Mars Inc.

LOW-FAT CONFECTIONERY PRODUCT has been invented by Philippe Rousset, Laurence Sandoz and Christophe Joseph Etienne Schmitt. The present invention covers a low-fat confectionary product comprising 0 to 15 percent fat phase, 15 to 50 percent aqueous phase, electrically charged particles and a structuring agent, the low-fat confectionary product being a co-suspension. The invention further relates to processes of manufacture of said low-fat confectionary product. Patent 20080206426 was published August 28, 2008, and assigned to Nestec SA.

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