**PATENTS**

**POTATO STICK CANDY AND PROCESS FOR PRODUCING THE SAME** have been invented by Takashi Furuyashiki, Masahiro Honda and Seiji Hosokawa. A novel potato stick that allows the consumer to enjoy a flavor inherent to potato. In particular, there is a potato stick obtained by baking a stick dough comprising potato granules, a cold-water gelatinized starch having a maximum swelling power of 30 or more, a nonreducing sugar and the fat or oil, and impregnating the baking product with a fat or oil amounting to 15 to 40 percent by weight based on the weight of the baking product. Patent 20090022867 was published 22 January 2009, and assigned to Ezaki Glico Co. Ltd.

**AN APPARATUS AND METHOD FOR MANUFACTURING A CANDY DRINKING STRAW** includes a system for arranging a soft mass of sugar composition around a solid mould having a support cord extending from an end thereof, rolling the sugar composition along a surface of the solid mould using a plurality of rotating scrolls rotating around the solid mould to shape the sugar composition into a hollow tube, the sugar composition being pushed along the solid mould onto the support cord, pulling the sugar composition along the support cord to form hollow cylindrical candy, and cutting the hollow cylindrical candy into a plurality of hollow candy segments. Patent 20090029029 was published 29 January 2009. Inventor is Benjamin Lin.

**METHOD AND APPARATUS FOR PROCESSING MULTIPLE CONFECTIONERY ROPES** have been invented by Bharat Jani. The present invention includes a method and apparatus for manufacturing center-filled confectionery products. The method of forming center-filled confectionery products includes the steps of simultaneously extruding a plurality of individual, continuous tubular ropes of a first confectionery product, filling each of the tubular ropes with a second confectionery product, simultaneously feeding the multiple filled ropes into a cutting apparatus, and cutting the multiple filled ropes in the cutting apparatus. The invention also includes an apparatus for manufacturing center-filled confectionery products, including an extruder for extruding multiple individual tubular ropes, a filling station, and a cutting apparatus. Patent 20090029019 was published 29 January 2009, and assigned to Cadbury Adams USA.

**CHOCOLATE COMPOSITIONS USE TASTE POTENTIATORS TO PRODUCE IMPROVED FLAVOR CHARACTERISTICS.** The invention provides chocolate compositions that include taste potentiaters to enhance the perception of flavoring elements contained therein. More specifically, some embodiments provide chocolate compositions that include at least one flavoring element and at least one taste potentiator. The flavoring element and/or taste potentiator may be encapsulated in some embodiments to modify the release rate of the encapsulated element upon consumption. The invention provides a chocolate composition that allows the quantity of natural or artificial sweetener to be reduced, thereby reducing the cost of production but which avoids adverse effects on flavor. PCT Application GB2008/002352 (Publication No. WO/2009/007717) is filed by Cadbury Holdings Ltd. (Uxbridge, Great Britain). Inventors are Esteve, Bingley. Priority Great Britain 10 July 2007. Published 15 January 2009.*

**NONHYDROGENATED FAT COMPOSITION AND ITS USE.** The present invention relates to a nonhydrogenated vegetable fat composition suitable for use in confectionery fats. The nonhydrogenated vegetable fat composition consists of an interesterified fat obtained by subjecting a blend of an amount of at least one lauric fat and an amount of at least one nonlauric fat to an interesterification. The nonhydrogenated vegetable fat composition has an SFC which is at least 50 weight percent at 20°C and less than 15 weight percent at 35°C, a content of C12+C16 fatty acids of at least 55 weight percent with respect to the total weight of the fat composition and a ratio of C12/C16 fatty acids of at least one. Patent 20090022868 was published 22 January 2009. Inventors are Bernard Cleenewerck and Karen Van Den Bremt.

**PACKAGING MACHINE FOR LOLLIPOPS AND OTHER CONFECTIONERY PACKAGING MACHINE FOR LOLLIPOPS AND OTHER CONFECTIONERY** has been invented by Jelle Asma Seferinus. Packaging machine for packaging lollipops provided with a stick and a head in a film/foil sheet, comprising a rotatably driven drum having a series of lollipop holders thereon, the drum furthermore being provided with a series of film/foil-folding means for folding a respective film/foil sheet around the head around a longitudinal center axis substantially parallel to the stick, the device furthermore comprising a series of twisters for twisting a film/foil tube section protruding in the longitudinal direction of the lollipop head while continuing to clamp the lollipop head and while the drum continues to rotate. Patent 20090019820 was published 22 January 2009, and assigned to CFS Weert.

**PROCESS EMPLOYING REDUCED OR NO CONCHING PRODUCES A CHOCOLATE-LIKE PRODUCT.** The method involves 1) dry grinding a mixture of solid components of chocolate or a chocolate-like product; and 2) homogenizing the ground mixture with fat to form a liquid chocolate or chocolate-like product. The invention provides processes for making chocolate that can reduce conching times or avoid conching altogether and which can be operated more economically. In particular, the processes can be used to make low fat chocolate and chocolate-like products. PCT Application EP2008/005860 (Publication no. WO/2009/012930) is filed by Barry Callebaut AG (Zurich, Switzerland). Inventors are Rumbaut, Weetjens. Priority Great Britain 21 July 2007. Published 29 January 2009.*

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