COATED CONFECTIONERY PRODUCTS and methods of making the coated confectionery products are provided. In a general embodiment, the present disclosure provides a confectionery product comprising a confectionery center, and a coating comprising erythritol and an anticrystallizing agent surrounding the confectionery center. For example, the weight ratio of the erythritol to the anticrystallizing agent in the coating can be between about 20:80 and about 80:20. Patent 20100203190 was published on 12 August 2010, and assigned to Wm. Wrigley Jr. Co. Inventors are David G. Barkalow, Elena S. Mirzoeva and Michael A. Reed.*

CONFECTIONERY COMPOSITIONS, SUITABLE FOR FILLINGS, comprise one or more confectionery additives selected from sugar, cocoa powder, milk powder, yogurt powder, flavoring and emulsifier, together with a fat blend comprising polyunsaturated fatty acid residues in an amount of greater than 40 percent by weight based on total fatty acid residues in the fat blend; S2U triglycerides in an amount of between 10 and 50 percent by weight based on the weight of the fat blend, wherein S is a saturated fatty acid residue having 12 to 24 carbon atoms and U is an unsaturated fatty acid residue having 12 to 24 carbon atoms; and (iii) H2M+M2H triglycerides in an amount of less than 5 percent by weight based on the weight of the fat blend, wherein H is a saturated fatty acid residue having at least 16 carbon atoms and M is a saturated fatty acid residue having 8 to 14 carbon atoms; and wherein the fat blend has a content of trans fatty acid residues of less than 3 percent by weight based on total fatty acid residues in the fat blend, a content of diglycerides of less than 3 percent by weight based on the weight of the fat blend and a C12 fatty acid residue content of less than 5 percent by weight based on total fatty acid residues in the fat blend. The composition is particularly useful as a confectionery or bakery filling. Patent 20100215811 was published 26 August 2010. Inventors are T Zand, Frederick William Cain, Thomas Louis Francois Favre, Yvonne Hildering and Hendrikus Slager.

COMBINATIONS OF COOLING AGENTS FOR USE IN CONFECTIONS have been invented by Gordon N. McGrew and David L. Wittkewitz. A method of preparing a liquid-flavoring composition includes combining menthol and at least one physiological cooling agent selected from the group consisting of N-substituted p-methane carboxamides, acyclic carboxamides, menthyl succinate and combinations thereof. The menthol and the at least one physiological cooling agent are heated to form a liquid composition. The composition of the menthol and the at least one physiological cooling agent is cooled to about 25°C while maintaining the composition in a liquid state to create the liquid-flavoring composition. Patent 7767243 was published 3 August 2010, and assigned to Wm. Wrigley Jr. Co.*

IMPROVED PROCESS PROVIDES FOR THE MANUFACTURE OF CHOCOLATE CRUMB. The process involves 1) providing a milk and sugar mixture or mixing together milk and sugar so as to form a mixture; 2) evaporating liquid from the mixture so as to form sweetened condensed milk; 3) adding and mixing cocoa mass/liquor to the sweetened condensed milk; 4) subjecting the sweetened condensed milk and cocoa mass/liquor mixture to conditions effective to bring about sugar crystallization in the mixture; 5) drying the mixture so as to form chocolate crumb; and 6) seeding the mixture with sugar during and/or between one or more of steps 3 to 5. The mixture is seeded with sugar so as to promote crystallization prior to and/or during and/or after sugar crystallization. PCT Application GB2010/000196 (Publication No. WO/2010/089552) is filed by Cadbury Holdings Ltd. (Uxbridge, Great Britain). Inventors are Godfrey, Keogh, Jackson, Chilver. Priority Great Britain 4 February 2009. Published 12 August 2010.*

APPARATUS AND METHOD PROVIDES FOR THE CONTINUOUS PRODUCTION OF CENTERFILLED CONFECTIONERY PRODUCTS. The apparatus includes an extruder for forming a continuous extrudate having a number of adjoined centerfilled confectionery ropes. The apparatus may also include a forming device for forming individual confectionery pieces, and sealed centerfilled confectionery pieces in particular. The apparatus provides improved coordination and control of extrudate formation and extrude feed into the forming device. The apparatus and method increases product output and reduces the amount of unacceptable product. Patent 7771182 is assigned to Wm. Wrigley Jr. Co. (Chicago, IL) by Fornaguera. Filed 3 November 2006, issued 10 August 2010.*

METHOD AND APPARATUS FOR MANUFACTURING GRAPHIC ART CHOCOLATE have been invented by Jong Kim. This invention is a method for manufacturing graphic art chocolate with designed drawings and/or photographic letters that is printed with an edible transfer sheet using various colors of chocolate ink or edible ink, using an apparatus for holding the chocolate and a new system of moulding both sides. Edible transfer sheets are put on both sides of the flat surface, which spreads a thin layer of white chocolate. Both sides of the mould are locked after closing. More chocolate is added to the mould. The mould is refrigerated for about 3 to 5 minutes. When removed from the refrigerator, the chocolate has pulled away from the mould and the figure is transferred to the chocolate. Patent 20100221399 was published 2 September 2010.

RECLASABLE PACKAGES FOR CONFECTIONERY PRODUCTS. A reclosable package having an opening panel such that when the panel is in a closed position, the confectionery product within the package is retained and when the panel is in an open position, the product is exposed for dispensing. The confectionery product may be oriented in a manner with respect to the opening defined by the opening panel to provide easy access to a consumer. Patent 20100209551 was published 19 August 2010. Inventors are James Bougoulas, Yoichiro Ishikawa and Ujjaini Mitra-Shah.