PATENTS

FILLED CANDY CANE IS MADE BY INJECTING A SOFT CANDY INTO A HARDENING, ELONGATE CANDY CANE. A hard candy forms 70 percent by weight (or more) of the confectionery product and a soft candy forms about 30 percent by weight (or less) of the confectionery product. The soft candy is disposed within at least a portion of the axial portion of the candy cane or other confectionery product. The candy can be provided with a crook disposed along the axial portion, thereby making it into a candy cane. An alternative method involves injecting a batch of a hard exterior candy with a soft interior candy by using an elongate cannula in combination with a batch roller. Patent 8021707 is assigned to Spangler Candy Co. (Bryan, OH) by Hurley, Kerr. Filed 23 February 2007, issued 20 September 2011.*

SUGARFREE ISOMALT CONFECTIONERY HAS MULTILAYERS OF CONFECTIONERY PRODUCTS AND CHEWING GUM. Sugarfree confectionery products are made to include a sugarfree fondant and layered with strata of chewing gum. A fondant portion includes isomalt and a hydrogenated starch hydrolysate syrup, while the confectionery composition includes crystalline particles of isomalt. U.S. Patent 20110189376 is filed by Cadbury Adams USA LLC (Parsippany, NJ). Inventors are Elajalde, Janio, Levenson, May, Robinson, Schmitz, Shetti, O’Neill, Hirt, Euan. Filed 1 May 2009, issued 4 August 2011. To provide the match or mismatch of textures in the multilayered composition, the texture of the confectionery component may be selected from any point in a spectrum of hard to soft or crunchy to chewy.*

LOW-MOISTURE COMPOSITIONS INHIBIT FAT BLOOM. Shelf-stable nonrefrigerated food products have base-cake, filling and coating components with fat bloom-inhibiting characteristics and low fat migration. One example is a food having a base-cake having canola oil and having moisture content in a range of about 1.7 to 3.1 percent; a creme filling having a nonlauric fat, and having a water activity level of about 25; and a coating having lauric fat and a nonlauric fat, with less than about 1 percent moisture. U.S. Patent Application 20010189351 is filed by Kraft Foods Global Brands LLC (Northfield, IL). Inventors are Cadore, Richar, Janulis, Manns.*

PALATABLE BEVERAGES AND COMPOSITIONS WITH COCOA EXTRACT. The present subject matter relates to palatable beverages and compositions such as non-chocolate-flavored, water-soluble dry powder compositions comprising a cocoa extract which comprises cocoa polyphenols, and an edible acid. The present subject matter further relates to processes for formulating said beverages and compositions. The U.S. Patent Application 20110217444 was published 8 September 2011, and assigned to Mars Incorporated. Inventors are Cesar Vega and Carol Lloyd.

METHOD FOR THE PRODUCTION OF JELLY CONFECTIONERY. A method for making a jelly confectionery comprising preparing a liquid jelly confectionery composition comprising bulk sweetener and a hydrocolloid gelling agent, cooking the liquid jelly confectionery composition, and depositing the liquid jelly confectionery composition into a mould, wherein the viscosity of the liquid jelly confectionery composition is temporarily modified for a period of time commencing prior to deposition of the liquid jelly confectionery into a mould. The U.S. Patent Application 20110217432 was published 8 September 2011. Inventors are Peter Krnic, Paul Truman, Darren Bates, Kamaljit Singh Vilkhu and Lloyd Kenneth Simons.

CENTERFILLED CHOCOLATE PRODUCTS ARE FILLED IN A SINGLESHOT. A process for the preparation of centerfilled chocolate products and one-shot, deposited centerfilled chocolate products. In particular, a one-shot process for preparation of a centerfilled chocolate product that includes a chocolate shell and a center fill. The chocolate shell material and a centerfill material are at least partially co-deposited at respective deposition temperatures onto a substantially planar surface to form a precursor; and the precursor is cooled to set the chocolate shell material and form the centerfilled chocolate product, wherein the precursor is subject to vibration before cooling. The centerfilled chocolate products may be generally disc-shaped and/or may have a mass of less than 3.5 g. The centerfill material may include microcrystalline cellulose, invert sugar or carageenan. U.S. Patent Application 20110189370 is filed by Cadbury Holdings (Uxbridge, Great Britain). Inventors are McLeod, Skidmore. Filed 22 October 2009, published 4 August 2011.*

CENTERFILLED CONFECTIONERY COMPOSITION. A confectionery composition is provided which comprises a chocolate shell and a continuous filling. The chocolate shell comprises a convoluted chocolate sheet. Also provided is a confectionery composition comprising a tubular shell defining a tubular cavity therein, and a filling located in the cavity. Again, the shell comprises a convoluted chocolate sheet. Methods of making confectionery compositions comprising a convoluted chocolate sheet and a filling are also described. The U.S. Patent Application 20110217429 was published 8 September 2011, and assigned to Cadbury Holdings Ltd. Inventors are Adam Harris and Billie Ball.

CONFECTIONERY AND METHODS OF PRODUCTION THEREOF. The present invention relates to a confectionery product comprising an extruded body portion, the body portion being formed from a material which is liquid during extrusion and which has a plurality of capillaries disposed therein, the capillaries having an average width or diameter of no more than 3 mm. The invention also relates to a process of manufacturing the same. The U.S. Patent Application 20110217428 was published 8 September 2011. Inventors are Shama Karu Vaman, Sarah Jayne Prestwood Pearson, Clive Richard Thomas Norton, Malcolm Wilfred Kearsley, Malcolm Robert Mackley and Bart Hallmark.*

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