**PATENTS**

**BLOOM-RETARDING COMPONENTS PROTECT CONFECTIONERY PRODUCTS.** The invention provides a method for producing a bloom-retarding component for chocolate and chocolate-like products. The method involves deodorizing a triglyceride composition, said triglyceride composition containing at least 40 weight percent of monounsaturated symmetric triglycerides selected from the group consisting of POP, SiOSt and POSl, where P equals palmityl, St equals stearyl and O equals oleyl, the deodorizing taking place for at least 60 minutes at a temperature of at least 220°C. It has been shown by the inventor that the relative amount of asymmetric monounsaturated triglycerides in triglyceride compositions rich in monounsaturated symmetric triglycerides can be raised by the inventive process. The compositional changes in the course of the inventive process confer bloom-retarding properties to the deodorized triglyceride composition. It is believed that the increased asymmetry in the triglyceride composition as a consequence of the inventive process may, at least partly, be responsible for the observed bloom-retarding effect in fat compositions comprising the triglyceride compositions deodorized according to the invention. PCT Application DK2013/050363 (Publication No. WO/2014/071955) is filed by AarhusKarlshamn Denmark A/S (Aarhus, Denmark). Inventor is Juul. Priority Denmark November 7, 2012. Published May 15, 2014.*

**PROCESSING COCOA BEANS EMPLOYS RELATIVE LOW-HEAT, LOW-SHEAR FORCES AND/OR PERMITS USE OF WATER AS AN EXTRACTION SOLVENT.** In these or alternative embodiments, improvement(s) in the taste of cocoa products are achieved (e.g., they are less bitter which results in reduced need for sugar) and/or improved retention of antioxidants and/or fat-soluble vitamins (for health benefits) is obtained. Patent 8734888 is assigned to Unico-First AG (St. Gallen, Switzerland) and Zuercher Hochschule Fur Angewandte Wissenschaften Gruental (Waedenswil, Switzerland) by Huhn, Laux. Filed December 24, 2009, issued May 27, 2014.*

**DEPOSITED HARD SHELL AND SOFT CHEWY CENTER CANDY AND METHOD OF MAKING.** A hard candy, namely lollipops, suckers or similar confectionery comestibles, and a method of making and packaging the same by a depositing manufacturing process which produces a multicolored and multi-flavored lollipop which colors and flavors extend entirely through the lollipop body and hard shell and are visible in the final packaging and particularly to a double depositing method incorporating a soft chewy center into a deposited lollipop body which soft center is entirely surrounded by and of a different consistency and viscosity from the hard outer candy shell. The US Patent Application 2012531985 was published June 24, 2014, and assigned to Original Gourmet Food Co., Inc. The inventor is Richard Alimenti.

**NOVEL JELLY CONFECTIONS CONTAIN PREGELATINIZED WAXY STARCH BUT LITTLE OR NO GELATIN.** The invention discloses a pregelatinized waxy starch which can be used to replace gelatin in jelly confectionery art while retaining organoleptic qualities, particularly gustatory, olfactory, visual and tactile, at least equivalent or superior to those of traditional confectionery containing gelatin. Thus, the pregelatinized waxy starch replaces gelatin in gelled confectionery traditionally made with gelatin. Despite this, the confectionery retains texture, chewiness and duration of palatability in the mouth at least similar or even improved compared with traditional confectionery containing gelatin. The gelatin may be substituted in part or completely. PCT Application FR2013/052748 (Publication No. WO/2014/076429) is filed by Roquettes Freres (Lestrem, France). Inventors are Lagache, Brendel, Guerard. Priority France November 14, 2012. Published May 22, 2014.*

**CONFECTIONERY PRODUCT COMPRISING AGGLOMERATED OIL POWDER.** The present invention relates to a solid confectionery product comprising pressure-agglomerated powder ingredients, wherein said powder ingredients comprise an oil powder, the use of an oil powder for the preparation of a solid confectionery product, and processes for the preparation of a solid confectionery product, compacting or shaping the ingredients including an oil powder by a pressure agglomeration process. The US Patent Application 2011997924 was published May 22, 2014, and assigned to Nestec S.A. Inventors are Daniel Johannes Döpfer, Tim Oliver Althaus, Judith Arfsten, Stefan Palzer, Gerhard Niederreiter, Baltasar Valles-Pamies and James William Outram.

**BITTERNESS MASKING.** A method for masking the unpleasant taste of a bitter-tasting substance includes administration of the bitter-tasting substance with a vitamin E compound in the presence of at least one fat. The bitter taste of a bitter-tasting substance is reduced in confectionery compositions when combined with at least one fat and a taste-masking effective amount of one or more forms of a vitamin E compound. The US Patent Application 201214130770 was published July 3, 2014, and assigned to Kraft Foods R&D, Inc. Inventors are Michelle Firrell, Sarah Marshall, Steffi Lundy and Clive Norton.

**SOFT CANDY AND PRODUCTION METHOD FOR SOFT CANDY.** A soft candy is provided, which is less sticky to teeth, and has a light and rich eating texture and a sufficient chewability. A production method for the soft candy is also provided. The soft candy is produced by stretching a candy dough containing 0.2 to 5 weight percent of pullulan and 0.2 to 2 weight percent of gelatin by an arm of a pulling machine, and folding the stretched candy dough by a rotary force of an arm with an intermediate portion of the stretched candy dough held by the arm. The stretching and folding step is repeatedly performed, whereby the candy dough is impregnated with gas bubbles to reduce the specific gravity of the candy dough to not greater than 1.2. The US Patent Application 201214117028 was published June 26, 2014, and assigned to Lotte Co., Ltd. Inventors are Ichiro Fujimoto, Yo Higuchi, Hiroshi Yamamoto and Fumihiro Ozaki.

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