MOULDING OF CHOCOLATE. An apparatus and method for the manufacture of a chocolate piece or tablet having a core or cavity passing through the thickness of the piece or tablet which comprises a mould, a surrounding wall and base, a central aperture having a predetermined cross-sectional shape passing through the base, and a former having a cross-sectional shape conforming to that of the central aperture adapted to reciprocate through the central aperture between a retracted position where its upper surface is level with the base of the mould to an advanced position where its upper surface lies at any level from above the base of the mould to the top of the mould. The U.S. Patent Application 2009991604 was published August 5, 2014, and assigned to Nestec S.A. Inventors are John Michael Leadbeater, Christian Gomes Mickael Nicolas, Mikael Beauvais Rota, Thierry Denis Fiaux and Patrick Aïgle Couzens.

SOFT DRIED MARSHMALLO AND METHOD OF PREPARATION. Dried, soft, aerated confections and methods of their preparation are provided having a water activity of about 0.1 to 0.4 and a glass transition temperature of less than 20°C. The confections comprise sugars, a foaming and a structuring ingredient, preferably each gelatin, and about 5 to 15 percent softening agent. Preferred softening agents include glycerin, polyglycerols and mixtures thereof. The confections are aerated to densities of about 0.1 to 0.5 g/cc. The soft, dried aerated confections are particularly suited for addition to children’s Ready-To-Eat cereals in the form of pieces weighing about 0.1 to 2 g each. The dried confection pieces maintain their soft texture over time without causing moisture migration to the cereal. The U.S. Patent Application 20123150426 was published August 15, 2014, and assigned to Barry Callebaut AG. Inventor is Simone Patricia Cantz.

SYSTEM AND METHOD FOR CONTINUOUSLY COATING CONFECTIONERY PRODUCT. Disclosed is a system for continuously coating individual pieces of confectionery product, the system including a product feed device, at least one drum coating arrangement configured to continuously receive the individual pieces of confectionery product from the product feed device, the drum coating arrangement including a first rotating drum rotatable about a first drum axis and a second rotating drum rotatable about a second drum axis, a first drum volume defined by the first rotating drum, and a second drum volume defined by the second rotating drum, the first drum volume being communicable with the second drum volume, wherein the drum coating arrangement is configured such that the confectionery product has a longer residence time in the second drum volume than the first drum volume. The U.S. Patent Application 201214119935 was published July 17, 2014, and assigned to Intercontinental Great Brands LLC. Inventors are Cesar C. Elejalde, Miles Van Niekerk and Gerald B. Cotten.

CHOCOLATE WITH AGGLOMERATE STRUCTURE AND THE METHOD FOR PREPARING THEREOF. The present invention relates to a method for preparing chocolate with agglomerate structure. It also relates to the chocolate obtained by said method characterized in that has the organoleptic characteristics of the conventional chocolate, it is physico-chemically stable at a temperature greater than or equal to 40°C, maintains its flowability at a temperature of up to 50°C and is crunchy. The U.S. Patent Application 2012529144 was published July 29, 2014, and assigned to Nata Cacao, S.L. Inventors are José Fernando Galdón Miguel, Miguel Ángel Puente Tomas, Arturo Fernando Mascarós Torres and Susana Méndez Plaza.

FLAVOR COMPOSITION AND EDIBLE COMPOSITIONS CONTAINING SAME. A flavor composition containing at least one dipeptide or tripeptide compound that can be used to enhance the taste of edible compositions including sweet goods, such as confectionery goods. The U.S. Patent Application 201414161508 was published July 24, 2014, and assigned to Mars, Inc. Inventors are John Didzbalis and John P. Munafó.

LOW DENSITY CONFECTIONERY COMPOSITIONS. A confectionery composition comprises cocoa-based material, fat, glucose and sucrose. The composition comprises glucose in an amount of between 10 percent and 85 percent by weight based on the weight of the composition, has a weight ratio of glucose to sucrose of at least 0.5, preferably between 1.2 and 3.5, and has a weight ratio of glucose to fat of at least 0.5, preferably between 0.9 and 4. The composition has a density of less than 0.2 g/cm³, preferably between 0.03 and 0.15 g/cm³. The U.S. Patent Application 2008528842 was published August 5, 2014, and assigned to Barry Callebaut AG. Inventor is Simone Patricia Cantz.

METHOD AND MODULAR SYSTEM FOR PREPARING A GRANULATED CONFECTIONERY PRODUCT FOR MAKING CORES OR PASTILLES. A method and system for preparing a granulated product, whereby one or more ingredients are first ground in a centrifugal grinding unit, and then granulated in a centrifugal granulating unit before being fed to a centrifugal mixing and flavoring unit; each of the centrifugal units having a tubular outer shell having an axis and defining a processing chamber; and a powered shaft housed in the shell, coaxially with the axis, and fitted with a row of appendixes projecting radially from, and connected integrally and interchangeably to, the shaft. The U.S. Patent Application 201214119935 was published July 15, 2014, and assigned to Soremartec S.A. Inventor is Fabio Federici.

DECORATIVE HOLLOW CHOCOLATE CONFECTION WITH IMPROVED WRIATIBILITY. A chocolate confection has a surface that is coated to absorb an edible dye, the surface of the chocolate confection having a coarse sugar coating formed from one or more layers of a first solution having a high sugar-to-water ratio and a finish sugar coating applied over the coarse sugar coating and formed from one or more layers of a second solution having a low sugar-to-water ratio. The U.S. Patent Application 201414150426 was published July 10, 2014. The inventor is Alexander Vigneri.