DUAL TEXTURED CONFECTIONERY PRODUCT AND METHOD OF MAKING A DUAL TEXTURED CONFECTIONERY PRODUCT. A method of forming a crème-filled snack is disclosed in which a fat-based crème is provided as a center portion, then a carbohydrate-based syrup and a powdery starch blend are repeatedly, alternately and separately applied over the center portion to form a coating around the center portion. The coated center portion is then cooked such that the applied coating forms a crisp outer shell resulting in a dual-textured confectionery product. Patent WO 2015057789 was published April 23, 2015, and assigned to The Hershey Company. The inventor is Julia Watterson.

METHOD AND USE OF AN APPARATUS FOR CONTINUOUS TEMPERING OF CHOCOLATE MASS COMPRISING CRYSTALS. The invention relates to a method for continuous tempering of a crystal-containing fat-containing chocolate mass that can be further crystallized. The method comprises the steps of heating or maintaining the chocolate mass at a temperature at which it is liquid and pumpable; dividing the chocolate mass into a first stream of mass and a second stream of mass; cooling the chocolate mass of the first stream, so that further crystals are created in the first stream of mass; maintaining the second stream of mass at conditions that essentially allow for the initial overall crystal content to be maintained; re-combining the first stream of mass and the second stream of mass into one stream of mass. The invention further relates to a use of an apparatus for continuous tempering of a crystal-containing and fat-containing chocolate mass that can be further crystallized. Patent WO 2015055808 was published April 23, 2015, and assigned to Bühler AG. Inventors are Peter Braun and Konstantinos Paggios.

THREE-LAYERED CONFECTIONERY WITH IMPROVED TEMPORAL STABILITY. To improve the temporal stability of multi-layered chewing gum. By adjusting the amount of a gelatinizing agent, especially gelatin, in an edible material, especially in a soft candy (1.5 to 6 percent by weight in the edible material and 1.5 to 10 percent by weight based on a gum base), it is possible to suppress moisture absorption and deterioration of flavor, prevent negative effects on the properties of chewing gum such as melting, and secure production suitability. The U.S. Patent Application 20150118353 was published April 30, 2015, and assigned to Lotte Co., Ltd. Inventors are Yoko Ito, Takayuki Kojima and Fumihiro Ozaki.

MULTI-REGION CONFECTIONERY. A multi-region confectionery according to an embodiment of the present invention includes a definite shaped first region containing an edible acid and a glucide; a definite shaped second region containing an edible hydrogen carbonate, and a sugar alcohol including one or more kinds selected from the group consisting of xylitol, sorbitol and erythritol; wherein at least a part of both the first region and the second region is exposed. Patent WO 2015061565 was published April 30, 2015, and assigned to Intercontinental Great Brands LLC. Inventors are Koichi Enomoto and Yoshimitsu Kamakura.

DEVICE AND PROCESS FOR CONCING EDIBLE MASS. The invention relates to a system for conching edible mass, in particular cocoa containing mass, such as chocolate, cocoa liquor or compound, comprising a shear device, in particular a so-called taste-changer, in turn comprising a housing, a shaft rotatably mounted in the housing, means for subjecting the edible mass to high shear stresses, means for spreading the edible mass after it has been subjected to high shear, and an inlet for supplying a gas to the spread edible mass. The system further comprises a thin film evaporator to treat the edible mass exiting the shear device. The U.S. Patent Application 20150118374 was published April 30, 2015, and assigned to Royal Duyvis Wiener, B.V. The inventor is Jan Kruijer.

MACHINE FOR THE HOMOGENIZATION AND THERMAL TREATMENT OF LIQUID AND SEMI-LIQUID FOOD PRODUCTS. A machine for the homogenization and thermal treatment of liquid and semi-liquid food products, for example ice creams, whipped cream, creams, chocolate, yogurt and the like, comprises a containment tank for the mixture and a centrifugal pump put in fluid communication with the bottom of the containment tank for drawing mixture from the tank and putting it back into the tank, heating and cooling means acting at the pump for heating and cooling the mixture in transit in the pump. The heating and cooling means comprise a thermal machine with reversible thermodynamic cycle and using carbon dioxide as refrigerant. The Granted U.S. Patent 9016926 was published April 28, 2015, and assigned to ALI S.p.A.–Carpigiani Group. Inventors are Andrea Cocchi and Roberto Lazzarini.

INSTANT WHITE CHOCOLATE SOLID BEVERAGE AND PREPARATION METHOD THEREOF. Disclosed is an instant white chocolate solid beverage, comprising the following components by mass percentage: 2.0–60.0 percent cocoa butter, 0 – 30 percent vegetable oil, 0 – 16 percent milk powder, 0.5 – 6 percent sodium caseinate, 0.5 – 3 percent edible emulsifier, 1 – 2 percent food additives, and 0.2 – 0.4 percent edible fillers, the balance being glucose syrup. Patent WO 2015055113 was published April 23, 2015, and assigned to Suzhou Jiahe Foods Industry Co., Ltd. The inventor is Xinrong Liu.