SOFT CANDY THAT DOES NOT STICK TO TEETH, AND METHOD FOR MANUFACTURING SAID CANDY. Provided is a soft candy having the chewiness inherent in a soft candy, in which said candy is kept from adhering to the teeth. A soft candy manufactured by blending and kneading 7 to 14 percent by weight of dietary fiber in terms of solid fraction relative to the entirety of the soft candy. Patent WO 2015075927 was published May 28, 2015, and assigned to Lotte Co., Ltd. Inventors are Koto Inaba, Kazuyuki Yamauchi and Toshiyuki Ogata.

SWEET FOOD PRODUCT MADE FROM DRY FRUIT. The present invention relates to a sweet food product made from dry fruit having the same physicochemical properties as chocolate and comprising: between 25 and 45 percent by weight of dry fruit representing a total fat contribution coming from said dry fruit representing, at most, 25 percent by weight relative to the total weight of said food product; between 25 and 45 percent by weight of saccharose or another anhydrous sweetening material; between 20 and 40 percent by weight of cocoa butter or any other vegetable fat, solid at ambient temperature, used as a partial or total substitute for the cocoa butter; optionally, an emulsifier at a content of less than or equal to 1 percent; said sweet food product having a particle size of less than or equal to 50 μm, and the method for preparing same. Patent WO 2015075697 was published May 28, 2015, and assigned to Sonafi. Inventors are Mathias Menegoz And Sébastien Charve.

HIGH-PURITY STEVIOL GLYCOSIDES. Methods of preparing highly purified steviol glycosides, particularly rebaudioside D, are described. The methods include purification from the extraction stage of the Stevia rebaudiana Bertoni plant, purification of steviol glycoside mixtures rebaudioside D and rebaudioside A from a commercial stevia extract, and purification of rebaudioside D from remaining solutions obtained after isolation and purification of rebaudioside A and a high-purity mixture of steviol glycosides. The methods are useful for producing high-purity rebaudioside D, rebaudioside A, and steviol glycoside mixtures. The high-purity steviol glycosides are useful as non-caloric sweeteners in edible and chewable compositions such as any beverages, confectioneries, bakery products, cookies, and chewing gums. The U.S. Patent Application 20150141632 was published May 21, 2015, and assigned to PureCircle USA Inc. Inventor is Avetik Markosyan.

METHOD AND APPARATUS FOR MAKING A CONFECTIONERY PRODUCT. A method and apparatus for making a confectionery product. The method comprises depositing molten or semi-solid confectionery into a mould and shaping the confectionery by applying a gas jet thereto. The temperature of the gas jet is lower than that of the molten confectionery. The confectionery may be chocolate. The system for shaping confectionery comprises a shaping apparatus having a body. The body comprises a gas inlet and at least one depositor. The gas inlet is in fluid communication with at least one gas outlet for providing at least one gas jet. The at least one depositor is for depositing confectionery and/or filling material. Patent WO 2015015412 was published May 21, 2015, and assigned to Kraft Foods R&D, Inc. Inventors are Thorsten Gustav, Michael Schulz, Andrew Christopher Bufton and Bernard Rocklage.

PROCESS FOR THE MANUFACTURE OF CHOCOLATE. Method of making a chocolate or alike, comprising a boiling step in which a first mixture with sugar and water is heated, and the density of the first mixture is reduced to a filament; an adding step, in which a second mixture is made, obtained by adding dried fruit flour to said first mixture, said boiling step proceeding concurrently, and also subsequently to said adding step, and the density of the second mixture is reduced to a filament; a cooling step to ambient temperature of the second mixture; a mixing step in which cocoa is added to the said second mixture cocoa. Patent WO 2015071853 was published May 21, 2015, and assigned to Michele Agola and Carmine Sarano. Invented by Michele Agola.

BAKED CONFECTION. The problem addressed by the present invention is to provide a baked confection that has secure shape retention despite a high oil content, has a crisp sensation, does not break easily, and has favorable fragrance. The baked confection, which uses grain flour, oil/fat, and a saccharide as the primary starting materials, contains 60 to 120 mass percent of oil/fat with respect to the grain flour, and at least 50 mass percent of the oil/fat is a triacylglycerol having a medium chain fatty acid having 6 to 10 carbon atoms as a constituent fatty acid. Patent WO 2015093310 was published June 25, 2015, and assigned to The Nisshin Oillio Group, Ltd. Inventors are Miho Sakurada and Takuya Ozawa.

JELLY CONFECTIONERY MANUFACTURE. The invention provides a method of manufacturing a jelly confectionery, the method comprising the steps of preparing a jelly confectionery composition comprising a bulk sweetener and a gelling agent; depositing the jelly confectionery composition in a mould; and dielectric cooking the jelly confectionery composition. Patent WO 2015082994 was published June 11, 2015, and assigned to Intercontinental Great Brands, LLC. The inventor is Manfred Kilger.