PATENTS

HIGHLY SOLUBLE REBAUDIOSIDE D. The invention relates to a process for producing highly soluble compositions containing purified stevial glycosides from Stevia rebaudiana Bertoni plant extract, more particularly Rebaudioside D. Obtained highly soluble compositions are useful as non-caloric sweeteners or in combination with sugar or high intensity sweeteners in edible and chewable compositions such as beverages, confectioneries, bakery products, chewing gums and the like. The U.S. Patent Application 20150208704 was published July 30, 2015, and assigned to Avetik Markosyan and Siddhartha Purkayastha.

ENHANCED ANTI-CARIOS DENTIFRICES, RINSES, LOZENGES, CANDIES AND CHEWING GUMS AND METHODS OF USING SAME. Mouth rinses, dentifrices, lozenges, confections, chewing gums, and similar delivery vehicles containing non-toxic soluble sweeteners are used prior to administration of a fluoride-containing composition to increase the effectiveness of the fluoride therapy. An effective amount of calcium is released into the oral cavity and allowed to penetrate into the oral tissue. Calcium-bound fluoride deposits in the oral tissue upon subsequent administration of the fluoride-containing composition to provide increased salivary, plaque and oral tissue fluoride concentrations. The U.S. Patent Application 20150209249 was published July 30, 2015, and assigned to ADA Foundation. Inventors are Gerald L. Vogel, Laurence C. Chow and Shozo Takagi.

TEMPERATURE TOLERANT CHOCOLATE. One aspect relates to a process for the preparation of a chocolate tablet by co-milling a dry precursor and the chocolate tablet producible by the process. The dry precursor comprises (i) cocoa nibs and/or particulate cocoa butter and/or particulate cocoa butter equivalent/substrate; (ii) a solid bulk sweetener; and (iii) optionally dairy powder. The dry precursor is commilled to obtain a powdered composition having a particle size of < 10μm (mean) and/or < 30μm (d90); and subsequently compressed at a pressure of at least 7000kPa to obtain the chocolate tablet. Another aspect relates to a chocolate product comprising a filling sealed within a shell and a process for its production. The filling comprises a first chocolate composition and the shell comprises a second chocolate composition. The first chocolate composition has a melting point of 37°C or less and the second chocolate composition has a melting point of greater than 37°C. Patent WO 2015101955 was published July 9, 2015, and assigned to Kraft Foods R&D, Inc. Inventors are Gerald Olean Fountain and Amy Penner.

HEAT STABLE, FAT-BASED CONFECTIONS AND METHODS OF MAKING SAME. New coated food products are provided. The products comprise a center food piece such as a nutmeat or cereal piece, and a coating surrounding the center food piece. The coating can be flavored with flavorings such as cheese, chocolate or fruit. The coating comprises a substantially homogeneous mixture of a fat-based composition and a particulate material, which results in a stable coating that can tolerate higher temperatures when compared to prior art products while also having 50 percent or less of the fat content of prior art coatings. The Granted U.S. Patent 9089153 was published July 28, 2015, and assigned to Kerry Group Services International, Ltd. Inventors are James C. Cross, Federico T. Corcoro, Jr., Anke E. Golde and Sengneune Katthaname.

QUICK-SETTING STARCH IN STARCH GUMS. The current invention relates to the use of acid-thinned starch selected from the group consisting of tapioca starch, potato starch, cornstarch and mixtures thereof for the preparation of confectionery gums and the process for preparing the confectionery gums. A total setting time of less than 10 hours is feasible. The U.S. Patent Application 20150201643 was published July 23, 2015, and assigned to Cargill, Inc. Inventors are Magalie Laure Benoit and Dirk Fonteyn.

CHEWING GUM COMPOSITIONS AND METHODS OF MAKING THEREOF. Chewing gum compositions comprising a chewy cooked candy ingredient exhibit improved flavor release. The U.S. Patent Application 20150201644 was published July 23, 2015, and assigned to Intercontinental Great Brands LLC. Inventors are Kishor Kabse and Leonard Scarola.

EDIBLE WATER-IN-OIL EMULSION CONTAINING CHOCOLATE NUGGETS. An edible water-in-oil emulsion includes a fat content ranging 15 and 95 percent and a chocolate inclusion content ranging between 5 and 50 percent, which chocolate inclusions have a size ranging between 1 and 8 mm, and are distributed preferentially homogeneously throughout the emulsion. A method of preparing such an emulsion is also described. The U.S. Patent Application 20150201639 was published July 23, 2015, and assigned to St Hubert. Inventors are David Barret, Norbert Marchal, Yannick Le Gall and Anne Renault.

CONFECTIONERY PRODUCT HOLDER WITH INDIVIDUALIZED COMPARTMENTS. The present invention provides improved confectionery product holding and dispensing. The present invention includes a holder with individualized compartments including a cover and a holder, wherein the holder includes a plurality of individualized compartments and the cover is slidable along the holder to provide access to one or more of the compartments. Patent WO 2014089043 was published July 16, 2015, and assigned to Wm. Wrigley Jr. Company. Inventors are Christopher Hart and Adam Hunter.