FOAMED CHOCOLATE can be foamed without the use of special machines or emulsifiers, has a lightened chocolate texture and shows no oily feel. This foamed chocolate is produced by adding an oil mixture containing an edible fat or oil with tri-saturated fatty acid glycerides containing behenic acid. PCT Application JP00/02050 is filed by Fuji Oil Company, Ltd. (Osaka, Japan). Inventors are Matsui, Okochi, Kida. Priority Japan March 30, 1999. Published October 5, 2000.*

REDUCED FAT AGGLOMERATED CHOCOLATE HAS A UNIQUE CRUNCHY TEXTURE, MELTS EASILY AND HAS A SMOOTH TEXTURE IN THE MOUTH. The low fat agglomerated chocolate has an average particle size up to 5 mm and contains from 18 to 24 percent by weight fat based on the total weight of the chocolate. A reduced fat milk chocolate bar contains a mixture of from 60 to 90 percent of the reduced fat chocolate containing less than 27 percent fat and from 40 to 10 percent of a reduced fat agglomerated chocolate. Patent 6,117,478 is assigned to Nestec S.A. (Vevey, Switzerland) by Dubberke. Filed March 12, 1998, issued September 12, 2000.*

A SPRAY APPARATUS FOR SPRAYING OILY CONFECTIONERY RAW MATERIAL, wherein a nozzle cap is disposed around a nozzle, the nozzle cap is interlocked with a nozzle-cap-bar drive disc through a nozzle cap driving bar, and the nozzle-cap-bar drive disc is coupled with a cap-bar drive motor so that the nozzle-cap-bar drive disc is lengthwise moved to a desired position. The spray apparatus can independently control a spraying area and a particle size of the sprayed oily confectionery material in a simple and automatic manner when the oily confectionery raw material is sprayed. Patent 6,125,787 was invented by Keizo Mochizuki. Applied for on February 5, 1998, and issued on October 3, 2000, to Meiji Seika Kaisha Ltd JP.

NONLIQUID PARTICULATE FRUIT PRODUCT WHICH HAS A NATURAL FRUIT FLAVOR and which can be formed in desired configurations and sizes can be derived from such fruits as blueberries, blackberries, strawberries, raspberries, etc. There is added to the fruit product pectin, liquid glucose, sodium citrate and sugar (e.g., sucrose). These ingredients are combined in a certain sequence. The mixture is brought to a boiling point to boil off a portion of the water. At a later time in the boiling of the mixture, a large portion of the sucrose is added to lower the temperature. The mixture is fed through a heating unit to raise to a temperature of small quantities in the mixture very rapidly. Acid is added, and then the mixture is formed in the desired shape, such as being dispensed as droplets onto a conveyor belt, where the droplets form into the particulate fruit product. Patent 6,123,016 is assigned to Brookside Foods Ltd. (Abbotsford, CA) by McGuire, de Haan, Clard. Filed November 17, 1999, issued September 26, 2000.*

AERATED FOOD PRODUCTS, ESPECIALLY MARSHMALLOWS, HAVE A NUTRITIONALLY FORTIFYING INGREDIENT, ARE MADE BY AN IMPROVED METHOD. The aerated food products contain 50 to 98 percent of a saccharide component; about 0.5 to 30 percent of a structuring agent; about 1 to 30 percent moisture; about 0.01 percent to 15 percent of nutritional fortifying ingredient selected from the group consisting of biologically active components, fiber, micronutrients and/or minerals. The aerated products have density of about 0.1 to 1.0 g/cc. Products are made by (1) providing a liquid sugar blend containing about 50 to 98 percent of a saccharide component about 1 to 30 percent moisture and about 1 to 30 percent (dry weight basis) of a foam structuring agent; (2) adding to the liquid confection blend about 0.01 percent to 45 percent of a dry particulate having a particle size distribution such that 90 percent have a particle size of less than 400 mm to form a liquid confection blend; (3) aerating the liquid confection blend to form an aerated confection plastic foam having a density of about 0.1 to 1.0 g/cc and extruding the aerated foam at a temperature of about 105°F to 150°F to form an aerated confection extrudate; (4) cooling the extrudate to solidify the mass, forming a set aerated confection extrudate; (5) forming into pieces; and (6) drying the pieces to 1–5 percent moisture. PCT Application US00/02229 is filed by General Mills, Inc. (Minneapolis, MN). Inventors are Zietlow, Van Lengerich, Langenfeld, Reishus, Stinson, Helser. Priority U.S. March 8, 1999. Published September 14, 2000.*

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