

PATENTS

EDIBLE FAT AND OIL, PROCESS OF PRODUCING THE SAME AND CHOCOLATE CONTAINING FAT AND OIL COMPOSITION have been invented by Akira Akahane and Yoshiaki Hatano. (Purpose) To provide edible fat and oil that can further improve bloom resistance, and chocolate having further improved bloom resistance than that of conventional chocolate. (Constitution) Edible fat and oil obtained by transesterification reaction or esterification reaction and satisfying the following requirements: iodine value, 15 to 29; amount of *trans* fatty acids in the constituent fatty acids, 16 to 29 percent by mass; amount of lauric acid in the constituent fatty acids, 13 to 28 percent by mass; and total amount of oleic acid, linoleic acid and linolenic acid in the constituent fatty acids, less than 10 percent by mass. **Patent 20100112161** was published 6 May 2010, and assigned to **Nisshin OilliO Group Ltd.**

LOW-TRANS FOR CONFECTIONERY FAT COMPOSITIONS has been invented by Bernard Cleenewerck. The present invention relates to a process for the production of a fat composition suitable for use as a confectionery fat, wherein a starting fat composition contains between 20 and 95 weight percent of S2U, less than 75 weight percent of SU2+U3, less than 20 weight percent of S3, between 1 and 12 weight percent of diglycerides and between 10 and 100 weight percent of at least one interesterified fat. The interesterified fat, containing less than 15 weight percent of C-12 with respect to the total amount of interesterified fat, is subjected to a catalytic hydrogenation so as to obtain a first fat and the first fat is incorporated in the fat composition. Thereby the glyceride contents are expressed as weight percent with respect to the total amount of di- and triglycerides. S means a saturated fatty acid with a hydrocarbon chain length of 14 to 24 carbon atoms, U means unsaturated fatty acid with a hydrocarbon chain length of 14 to 24 carbon atoms. **Patent 7700146** was published 20 April 2010, and assigned to **Fuji Oil Co.**

APPARATUS AND METHOD OF THERMALLY TREATING A CONFECTIONERY MASS have been invented by **Lucian Demmel, Erhard Hilker** and **Klaus Markwardt**. An apparatus for thermally treating a confectionery mass includes a housing having an approximately vertical axis, a core being located in the housing and being arranged in an approximately concentric way with respect to the axis of the housing, a plurality of tubes being located in the housing, each of the tubes having an approximately vertical axis and being designed and arranged for a tempering medium to flow through them, and at least one deflecting element being designed and arranged to connect the housing to the core such that a flow path of the confectionery mass through the apparatus is determined, the flow path extending in a transverse direction with respect to the tubes, at least a part of the deflecting element having a helical shape. **Patent 7698995** was published 20 April 2010.

A CONFECTIONERY HAVING GOOD TEXTURE, BRIGHTNESS AND FLAVOR is provided despite inclusion of a great deal of catechins. The confectionery is obtained by adding a purified product of catechin-containing plant extract to grain flour such that from 0.7 to 7 weight parts of catechins can be incorporated per 100 weight parts of the grain flour. The purified product of catechin-containing plant extract has a catechins/tannins weight ratio of from 0.81 to 1.10. **Patent 20100104724** was published 29 April 2010, and assigned to **Kao Corp.** Inventors are Yoji Kameo and Mayuko Tsuchida.

SWEET CONFECTIONERY PRODUCTS have been invented by Listov-Saabye Francisca, Martin Kristensen, Carl Bjarne Mikkelsen and Nikolai Sandau. The present invention relates to sweet confectionery products, in particular sweet confectionery products with reduced content of sugar and calories. The present invention furthermore relates to methods for producing such products. The present invention relates to gelled low-calorie sweet confectionery products comprising at least one intensive sweetener, at least one texture giving agent, and two or more low-calorie bulking agents. **Patent 20100104722** was published 29 April 2010, and assigned to **Toms Gruppen.**

APPARATUS FOR REMOVING MOLTEN MASS FROM CONFECTIONERIES has been invented by Volker Baumer. An apparatus for removing molten mass, especially chocolate mass, from a rear bottom portion of items, especially confectioneries, includes a first and a second conveyor belt for transporting the items in a conveying direction perpendicular to the working width of the apparatus. The second conveyor belt is located adjacent to the first conveyor belt and downstream of the first conveyor belt as seen in the conveying direction. A driven hollow shaft is located in a gap portion between the two conveyor belts, it extends over the working width, and it is supported from its inside and within the working width. **Patent 7694625** was published 13 April 2010, and assigned to **Sollich KG.**

CONVOLUTED CHOCOLATE SHEET IS USED TO MAKE FILLED CHOCOLATES. One well-known type of chocolate composition is marketed by the applicant under the *Flake* brand, and consists of a thin chocolate sheet, randomly folded longitudinally and arranged into a bar. The convoluted shape of the chocolate sheet is responsible for creating air pockets within the bar, giving the bar as a whole a soft, crumbly texture when bitten into by a consumer, even though the chocolate itself is relatively hard. An apparatus and method suitable for making products similar to those sold under the *Flake* brand are described in International PCT Patent Application publication number WO/03/005832 and in *Chocolate, Cocoa and Confectionery: Science and Technology*, by Bernard W. Minifie, 3rd edition, pages 187–188. **PCT Application GB2009/002586** (Publication No. WO/2010/049701) is filed by **Cadbury Holdings Ltd.** (Uxbridge, Great Britain). Inventors are Harris, Ball. Priority Great Britain 31 October 2008. Published 6 May 2010.*

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