PATENTS

A CONFECTIONERY SEMIPROCESSED PRODUCT, SUCH AS A CHOCOLATE-TYPE PRODUCT, IS PRODUCED. The method produces a semifinished confectionery product, such as chocolate or similar, using at least one centrifugal unit for continuously grinding and mixing at least some of the ingredients of the semifinished product. The method involves the steps of 1) grinding at least a first ingredient to a larger grain size than that of the semifinished confectionery product; 2) mixing the ground first ingredient with at least one second ingredient inside a processing chamber of the centrifugal unit, by rotating a centrifugal member inside the chamber to move the ingredients inside the chamber along at least one straight, horizontal, simultaneous grinding and mixing path, and to grind and mix the ingredients to form a mixture of the same grain size as said semifinished confectionery product; and 3) taking the mixture out of the chamber through an outlet of the processing chamber. PCT Application IB2011/000681 (Publication No. WO/2011/121429) is filed by Soremartec SA (Arlon, Belgium). Inventor is Federici. Priority Italy, 30 March 2010. Published 6 October 2011.*

WHITE CHOCOLATE-IMPREGNATED FOOD IS MADE BY PRESSING A WHITE CHOCOLATE DOUGH INTO A POROUS FOOD. The white chocolate dough contains nonfat milk solids in an amount of 15 weight percent or more and the particles of the white chocolate dough have a median diameter of 6µm or less. The dough is subjected to primary pulverization to obtain primary white chocolate dough, and the primary white chocolate dough is subjected to secondary pulverization using a wet grinding mill to obtain secondary white chocolate dough that is composed of particles having a median diameter of 6µm or less. Then, a porous food is impregnated with the secondary white chocolate dough, thereby obtaining a white chocolate-impregnated food with the inside of the porous food sufficiently impregnated with the white chocolate dough. PCT Application JP2011/56404 (Application No. WO/2011/125451) is filed by Meiji Co. Ltd. (Tokyo, Japan). Inventors are Hareyama, Kurosu, Takahara. Priority Japan, 31 March 2010. Published 13 October 2011.*

TASTE-POTENTIATOR COMPOSITIONS AND EDIBLE CONFECTIONERY AND CHEWING GUM PRODUCTS CONTAINING SAME. The present invention relates to compositions and edible orally delivered products, such as confectioneries and chewing gum, which include taste potentiators to enhance the perception of active substances contained therein. More specifically, some embodiments provide potentiator compositions, which include at least one active substance and at least one taste potentiator. The active substance and/or taste potentiator may be encapsulated in some embodiments to modify the release rate of the composition upon consumption. The US Patent Application 20110274735 was published 10 November 2011. Inventors are Navroz Boghani, Petros Gebreselassie and Carole Ann Hargreaves.*

TREATED COCOA BEANS HAVE REDUCED POLYPHENOL OXIDASE ACTIVITY. Cocoa beans are treated by steaming non-fermented, nonroasted raw cocoa beans with water vapor. The process for reducing the polyphenol oxidase activity in nonfermented, nonroasted raw cocoa beans allows maintenance of the chemical profile and the content of low-molecular-weight polyphenols, such as, for example, thermally unstable flavonol-type polyphenols, of untreated raw cocoa beans without using acidic, alkaline or alcoholic steam additives. In accordance with the invention, there is provided a mild and effective process for reducing the polyphenol oxidase activity in cocoa beans involving the step of steaming nonfermented, nonroasted raw cocoa beans with water. Patent 8048469 is assigned to Kraft Foods R&D, Inc. (Northfield, IL) by Bradbury, Berendt. Filed 11 June 2008, issued 1 November 2011.*

CHOCOLATE-LIKE FOOD MAINTAINS VISCOSITY WHEN STORED IN A MELTED STATE. The chocolate-like food shows little change in viscosity and sustains stable qualities even when transported and stored in a melted state. The chocolate-like food contains a large amount of milk components aiding its transport and storage in a melted state. To prevent thickening of the melted product, the content of noncrystalline (anhydrous) lactose is regulated to a specific level or below. Further described is a chocolate-like food produced by adding moisture to a chocolate-like food and then heating the combination before the completion of an automization step. PCT Application JP2011/057781 (Publication No. WO/2011/125644) is filed by Fuji Oil Co., Ltd. (Osaka, Japan). Inventors are Ishiwata, Kanada. Priority Japan, 31 March 2010. Published 13 October 2011. The process appears to be developed for the shipment of chocolate-like ingredients for the manufacture of chocolate-type milk products, in which the lactose content and description of the lactose ingredient can be managed.*

STABILITY-IMPROVED CHOCOLATE COMPOSITIONS ON THE BASIS OF RICE STARCH. The present invention relates to semisolid or liquid chocolate compositions produced by providing a chocolate base mass and a rice starch gel and introducing the rice starch gel into the chocolate base mass and mixing the two components, wherein a homogenous, semisolid or liquid chocolate composition is obtained, to products comprising the same and to a method for the production thereof. The US Patent Application 20110274813 was published 10 November 2011, and assigned to Sudzucker Aktiengesellschaft. Inventors are Jorg Kowalczyk, Tillmann Dorr, Ingrid Willibald-Ettle, Christine Franck and Rudy Wouters.

APPARATUS FOR VACUUM FORMING CONTOURED EDIBLE PIECES. The described apparatus and method enable the production of thin edible products having complex contoured shapes that cannot be made using conventional moulding technology. In particular, chocolates having detailed surface topology can be made utilizing a pliable substrate and a vacuum mould. The process may be made substantially continuous. The US Patent Application 20110274780 was published 10 November 2011, and assigned to Mars, Incorporated. The inventor is Richard D. Ornelaz, Jr.*

*From Superior Intelligence published by Superior Industries.