WATER-IN-OIL EMULSION PROVIDES LOW-FAT, LOW-SUGAR CHOCOLATE. Chocolate products include a water-in-oil emulsion that contains about 30 percent water in an aqueous phase that is dispersed throughout a lipid phase in the form of droplets. The droplets are encapsulated by substantially crystalline shells. The lipid composition includes lipids selected from the group consisting of cocoa butter, cocoa butter alternatives (such as cocoa butter equivalents, cocoa butter substitutes or cocoa butter replacers), milk fat, anhydrous milk fat and mixtures of two or more. Cocoa butter alternatives may include hydrogenated and nonhydrogenated vegetable fats such as palm or coconut oil, interesterified palm or coconut oil, or palm or coconut oil fractions. The lipid composition may also include modified cocoa butter (such as interesterified cocoa butter) and/or cocoa butter fractions. For instance, it may include fractionated cocoa such as stearine fractions from interesterified cocoa butter, preferably from enzymatically interesterified cocoa butter. The lipid composition should include one or more fats capable of forming substantially crystalline shells around the aqueous droplets of the aqueous phase. The aqueous phase is dispersed throughout the lipid phase in the form of droplets. The droplets will preferably be small in size, with an average diameter of no more than 30 µm. The droplets may have an average diameter as small as 0.1 µm. This small droplet size is preferably achieved by high-speed or high-shear mixing of the aqueous phase and the lipid phase. US Patent Application 20130183428 is assigned to Cargill, Inc. (Wayzata, MN) by Declercq, De Paepe, Smith (France and Belgium). Filed September 30, 2011. Published July 18, 2013.

CONFECTIONERY PIECE HAS A SOFT-TEXTURED CENTER AT A LOW TEMPERATURE. The confection has an edible shell with a soft filling that has a fat system and has a solid fat content (sfc) of 35 to 65 percent at 0°C and 1 to 8 percent at 30°C. The fat system is prepared from palm oil midfraction. The filling is soft and low temperature so that it is palatable, but does not melt at ambient temperatures and does not require refrigeration/freezing for storage or transport. The shell may be chocolate, milk chocolate, white chocolate, candy or wafer. PCT Application GB2013/050078 (Publication No. WO/2013/108019) is assigned to Kraft Foods UK R&D Limited (West Midlands, Great Britain) by Ball, Cope. Priority GB January 15, 2013. Published July 25, 2013.

DIE-FORMED LOLLIPOP FILLED WITH CHOCOLATE AND METHOD OF MANUFACTURE THEREOF. The present invention concerns die-formed lollipops filled with chocolate and method of manufacture thereof. The US Patent Application 20130209616 was published August 15, 2013, and assigned to Perfetti Van Melle S.P.A. Inventors are Alessandro Bottini and Jorge Hernandez Tantina.

AERATED CHOCOLATE IS MADE USING A GAS PHASE SYSTEM. The process prepares an aerated chocolate by incorporating a solvent component into a gas by bubbling the gas through a reservoir containing the solvent to give a gas phase, and injecting the gas phase into tempered liquid chocolate. Exemplary solvents include water, glycerol, ethanol, propylene glycol or triacetin. Optionally the solvent may be a food-grade flavoring and/or coloring. The inventors state that the process makes it possible to manufacture a chocolate product which is flowable, workable and easy to aerate and yet which exhibits limited coalescence of bubbles during the downstream process particularly during vibration of moulds. PCT Application EP2012/076043 (Publication No. WO/2012/0926430) is filed by Nestec SA (Vevey, Switzerland). Inventors are Sundara, Serbescu. Filed December 18, 2012. Published June 27, 2013.

WHITE CHOCOLATE IN POWDER FORM CAN BE IMPREGNATED INTO FRUIT OR SNACK PRODUCTS. A white chocolate-impregnated food is made in which a plant-based powder including white chocolate is impregnated into a porous food. The median diameter of the plant powder is 5-20 µm. In the white chocolate-impregnated food, the plant powder-containing white chocolate is sufficiently impregnated into the inside of the porous food. Foods may be fruit, such as strawberries, or snack food, such as chips. PCT Application JP2012/083632 (Publication No. WO/2013/099933) is filed by Meiji Co., Ltd. (Tokyo, Japan). Inventors are Saigo, Shimamura, Uwanami. Filed Japan, December 26, 2012. Published July 4, 2013.

SPECIALTY SUGARS PROVIDE TEMPERATURE TOLERANCE TO HEAT-RESISTANT CHOCOLATE. Chocolates with heat tolerance to temperatures exceeding 40°C (the melting point of fats and oils) have soft and smooth texture inherent to chocolates from the chocolate surface to the chocolate core and have high meltability in the mouth and excellent taste. They are produced without causing problems occurring in the course of preparing a chocolate dough, such as difficulties in microgranulation, formation of undissolved masses and increase in the dough viscosity. Chocolate having heat tolerance and soft texture can be obtained by heating a chocolate dough, the chocolate dough containing 1 to 25 weight percent of trehalose and/or palatinose to 80° to 110°C and then solidifying by cooling. PCT Application JP2012/083294 (Publication No. WO/2013/099810) is filed by Fuji Oil Co., Ltd. (Osaka, Japan) and PT Freyabadi Indotama (Karawang, Indonesia). Inventors are Kanada, Ohtsubo, Morikawa. Priority Japan, December 29, 2011. Published July 4, 2013.

FOOD COMPOSITION. A food bar has a first end and a second end, and a length defined from the first end to the second end. The food bar comprises a plurality of strands of foodstuff, and at least one strand extends from the first end to the second end. In one aspect, the foodstuff is chocolate, and at least one of the strands of chocolate is convoluted. In a second aspect, at least one of the strands of foodstuff is transversely convoluted. Also provided are methods for making the food bar. The US Patent Application 20130202773 was published August 8, 2013, and assigned to Cadbury UK Ltd. Inventor is Andrew Button.  

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