HEAT-STABLE, FAT-BASED CONFECTIONS HAVE STABLE COATING. The products contain a center food piece—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 Granted US Patent 8580327 is assigned to Kerry Group Services International, Ltd. (Tralee, County Kerry, IE) by Cross, Corcoro, Jr., Golde, Katthaname. Filed August 18, 2005, issued November 12, 2013. The coating contains 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 products while also having 50 percent or less of the fat content of prior art coatings.*

SYSTEM CONTINUOUSLY PRODUCES EDIBLE PRODUCT FILLED WITH LIQUID MATERIAL AT CENTER (E.G., GUM TABLETS). Provided is a system for continuously producing edible products filled with liquid material at the center, having a high liquid material filling factor without leakage of liquid material. The system for continuously producing edible products filled with liquid material at the center is characterized in that atmospheric air is sucked in during extrusion of an edible product rope. The Granted US Patent 8567307 is assigned to Lotte Co., Ltd. (Tokyo, Japan) by Tanabe, Saitou, Fukuda. Filed June 30, 2009, issued October 29, 2013.*

LOW-CALORIE COMPOSITE SWEETENER AS SUGAR ALTERNATIVE AND METHODS FOR PRODUCING THE SAME. The invention provides a process for producing a low-calorie composite sweetener as a sugar alternative. The invention further provides a low-calorie composite sweetener that can be used in many products. The low-calorie composite sweetener is useful as a noncaloric sweetener in edible and chewable compositions such as any beverages, confectioneries, bakersies, cookies, chewing gums and the like. The Granted US Patent 8591980 was published November 26, 2013, and assigned to PureCircle Sdn Bhd. Inventors are Avetik Markosyan and Siddhartha Purkayastha.

CONFECTION COMPOSITION. The present embodiments provide for edible confectionery compositions made of natural ingredients, comprising a confectionery main body that includes, within the main body, a confectionery functional ingredient vehicle. The functional ingredient vehicle can include, for example, vitamins, antioxidants and/or electrolytes. The vehicle also provides at least one sensory signal to the consumer, such as a snap, crunch or pop, characterized by a hard bite-through. The US Patent Application 20130309291 was published November 21, 2013, and assigned to Andrea Stoll.

METHOD AND DEVICE FOR PACKAGING PRODUCTS AND ARRAY OF PACKAGED PRODUCTS. A method for packaging products, such as candies, the method comprising the steps of positioning the products on a first sheet which is continuously moved in a transport direction, covering the products by a second sheet which is continuously moved in the same transport direction and which is aligned substantially plane-parallel to the first sheet, and sealing together the first and second sheets near the outer edges of the individual products or grouped products by a sealing device, wherein the sealing device comprises sealing ribs extending substantially transversely to the transport direction on one side of the moving sheets, wherein the sealing ribs are being moved at the same speed as the sheets and the sealing ribs seal the first and second sheets together in between the moving products. The Granted US Patent 8590279 was published November 26, 2013, and assigned to Mars, Inc. Inventors are Marinus Johannes Henricus Maria Van Den Elzen and Albertus Cornelis Hendrikus Van Liempd.

HARD CANDY WITH REDUCED SUGAR. A low-cariogenic, low-laxation hard candy product having acceptable clarity and cold flow stability contains a bulking sweetener agent comprising isomaltulose, trehalose, erythritol or combinations thereof and a doctoring agent comprising inulin, indigestible dextrin, sucromalt, polydextrose or combinations thereof; wherein the bulking sweetener agent to doctoring agent ratio is 70/30 to 40/60 dry solids wt percent. The US Patent Application 20130309382 was published November 21, 2013, and assigned to Wm. Wrigley Jr. Company. Invented by Chia-Hua Hsu, David G. Barkalow and Barbara Stawski.

CANDY AND METHOD FOR PRODUCING THE SAME. The present invention includes a candy and a method for producing it which solves the following problems: crystallization control, continuous production for mass production when the candy includes crystallization of xylitol; prevention of deterioration of the perceived coolness of xylitol; and loss of moisture absorption stability. The compound includes xylitol and erythritol, wherein the candy is produced by a method including the steps of heating and melting a compound containing xylitol and erythritol at a weight ratio ranging from 99:1 to 80:20; forming a preliminary product that keeps the melted sugar liquefied in a partly or fully crystallized xylitol fluid by maintaining a fluidity temperature which is below the melting point of xylitol; forming the preliminary product into a desired shape; and cooling the formed product to room temperature. The Granted US Patent 8586124 was published November 19, 2013, and assigned to Lotte Co., Ltd. Inventors are Takayuki Kojima, Hiroko Ogiwara, Ryohi Yamabe and Shingo Konno.

METHOD FOR PRODUCING AERATED FOOD PRODUCTS. The present invention relates to aerated food products and a method for their preparation. In particular, the present invention relates to improved aerated confectionery such as marshmallows and marbits and methods of their preparation. The US Patent Application 20130302499 was published November 14, 2013, and assigned to Dupont Nutrition Biosciences Aps. Inventors are Casper Lund, Geoffrey O’Sullivan, Henrik Aabye Jensen, Henrik Kragh, Susanne Budde Lund and Finn Madsen.

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