AUTOMATED MANUFACTURING PROCESS FOR MOULDED CONFECTIONS. An automated process for manufacturing moulded confections featuring a three-dimensional moulded snack production process in a compact, nonstarch and automated fashion. The process for moulded confections is steps comprising transfer; selecting mould sets for a desired production sequence; loading the moulds onto the assembly system; performing a mould release application; in parallel, preparing the ingredients; pumping the prepared ingredients; depositing ingredients into the mould; transferring the mould assemblies to a forming room; inverting the mould assembly; demoulding and dropping the moulded confections to a transfer belt conveyor; inverting the mould assembly and returning it to a mould release or a new mould insertion step; sending moulded confectionery product to a transfer and collection means; sending the collected moulded confectionery to a curing room; holding the product in a surge means; sending product for a package and label; and finally sending the product for shipping and distribution. The U.S. Patent Application 20150264957 was published September 24, 2015. Inventor is Pak Chan.

HEAT-RESISTANT CHOCOLATE. The present invention provides a heat-resistant, fat-based confection. The heat resistance of the confection may be conferred either via inclusion of a polyol and at least one other thermal structuring component in the fat-based confection, or via preparation of a premix comprising the polyol and at least one other component of the confection, or a combination of these. Methods of making the fat-based confection, and packaged fat-based confections, are also provided. The U.S. Patent Application 20150257407 was published September 17, 2015, and assigned to Mars, Inc. Inventors are Barry David Glazier, Karyn Wild, Joanna Wentzel, Mary Myers, Marilyn Hess, Shirley Lease and David Hausman.

METHOD AND MACHINE FOR PRODUCING A CONFECTIONERY PRODUCT. A method for producing a confectionery product comprises the steps of extruding a confectionery substance to form a confectionery string, shearing an end portion from a remaining portion of the confectionery string, resting the end portion on a conveying surface ready before the separation of the end portion and completing the separation of the end portion from the remaining portion of the confectionery string while the end portion is resting on the conveying surface. The U.S. Patent Application 20150257408 was published September 17, 2015, and assigned to Tekno-Ice S.r.l. Inventor is Santino Claudio Conte.

HEAT-RESISTANT CONFECTIONS. The invention provides a heat-resistant, fat-based confection wherein at least a portion of a natural and/or artificial sweetener or milk or cocoa solids component thereof has an average particle size of greater than 50 microns. Premixes including the unmilled sweetener or milk or cocoa solid and a polyol are also provided, and in those embodiments wherein the premixes are used to prepare the fat-based confection, heat resistance of the same may be further enhanced. Methods of making the fat-based confection, with or without using the premix, are also provided. Publication Number WO 2015138168 was published September 17, 2015, and assigned to Mars Inc. Inventors are Joanna Wentzel, Barry David Glazier and Isabel-la Bernarda Maximillienne van Damme.

MULTIVITAMIN KIDS’ GUMMIES HAVING BAOBAB AND METHOD OF MAKING THEREOF. The embodiments herein relate to a multivitamin kids’ gummies composition and a method of making the same. The multivitamin kids’ gummies comprise a fruit powder, a thickening agent, a vitamin mix and water. The fruit powder is baobab fruit powder. The thickening agent is gelatin. The method of making multivitamin kids’ gummies comprises mixing a predetermined amount of water and a predetermined amount of a thickening agent to obtain a mixture. The mixture is boiled to get a gel-like consistency. The mixture is cooled to room temperature. A predetermined amount of fruit powder is added to the mixture. The mixture is kept at room temperature for at least 15 minutes and the mixture is moulded to form gummies or candies. The U.S. Patent Application 20150265665 was published September 24, 2015. Invented by Rozita Moshtagh.

WATER-SOLUBLE PSIDIUM GUAJAVA LEAF EXTRACT HAVING STANDARDIZED PHYTOCHEMICALS. The present invention provides a method of obtaining Psidium guajava leaf extract standardized to phytochemicals. The extract obtained is highly soluble in water, and contains standardized phytochemicals such as guajaverin, specifically saponins and polyphenols, which may be used in food and beverage products. The method involves the specific method of filtration to obtain a highly purified form of phytochemical. The extract obtained is subjected to bioactivity-guided fractionation to isolate different compounds to obtain a phytochemical-enriched fraction followed by purification and isolation of the single phytochemical from the enriched bioactive fraction. The phytochemical is identified as guajaverin, which also exhibits antidiabetic activity. The Psidium guajava leaf extract is useful in food and beverage industries and is used in different formulations such as chocolates, capsules, and aqua-based supplement drinks. Publication Number WO 2015136454 was published September 17, 2015, and assigned to Phytotech Extracts Pvt Ltd. Inventors are Venkatachalam Hariharan, Pradeepkumar Virupakshappa, Kanchana Hariharan, Paranjothi Kanni and Dipshikha Chakravortty.