NONCONTACT PRINTED COMESTIBLE PRODUCTS AND APPARATUS AND METHOD FOR PRODUCING SAME. The present disclosure provides systems, apparatuses, methods and products directed to noncontact printing of confectionery products. The confectionery products may include an edible substrate having a surface and an edible ink printed on the edible surface. The edible ink may cover at least about 5 percent of the surface. An apparatus of the present disclosure may include a removal device for removing at least a portion of a rolling compound from a confectionery material and a printing device for noncontact printing an edible-ink indicia on the confectionery material. An apparatus of the present disclosure may also include a detection device detecting the presence of confectionery material at a predetermined position. The U.S. Patent Application 20160088859 was published March 31, 2016, and assigned to Wm. Wrigley Jr. Company.

CONFECTIONERY PRODUCT CONTAINING ACTIVE AND/OR REACTIVE COMPONENTS AND METHODS OF PRODUCTION THEREOF. The invention relates to a confectionery product comprising an extruded body portion, the body portion having a plurality of capillaries disposed therein, one or more of the capillaries being at least partially filled with a fill material which is a different material from that of the extruded body portion, the fill material and optionally the body portion comprising various active and/or reactive components. Some embodiments are designed to provide sequential release profiles. The invention also relates to a process for the manufacture of the same. The Granted U.S. Patent 9295269 was published March 29, 2016, and assigned to Reading Scientific Services Limited.

NONLAURIC, NON-TRANS-FAT COMPOSITION FOR CHOCOLATE COATING. Provided is a nonlauric, non-trans-fat composition for chocolate coating that has the drying time, gloss, difficulty in peeling from a coated item, and sweating resistance required for chocolate coating use. Moreover, the nonlauric, non-trans-fat composition for chocolate coating enables a novel composite food having a soft texture that has not been obtainable by a conventional fat composition for chocolate coating to be obtained. The nonlauric, non-trans-fat composition for chocolate coating contains a fat having a specific fatty acid composition and having a rising melting point of 35°C or higher, and has a specific triglyceride composition. The U.S. Patent Application 20160066594 was published March 10, 2016, and assigned to Fuji Oil Company Limited.

APPARATUS AND METHOD FOR PRODUCING AERATED CONFECTIONERY MASSES. For producing an aerated confectionery mass, a raw confectionery mass is fed at a feed rate from a supply to an aeration unit for introducing gas into the confectionery mass and wherein the aerated confectionery mass is fed to a production line for the production of confectionery or tablets. The feed rate of the raw confectionery mass is controlled such that it corresponds to the demand of the production line, the amount of introduced gas is controlled in response to the feed rate of the confectionery mass so that the aeration level of the confectionery mass remains substantially constant and the temperature of the aeration mass within the aeration unit is controlled such that it remains substantially constant and independent from the feed rate. The aeration unit may include a rotor for stirring and kneading the confectionery mass containing the introduced gas, the rotational speed of the rotor being controlled such that it is enhanced for higher feed rates and reduced for lower feed rates in order to produce gas bubbles of approximately the same size independent from the feed rate. In order to keep the bubble size small during the depositing step, the depositing is realized via a pressurized manifold containing multiple nozzles. The Granted U.S. Patent 9295268 was published March 29, 2016, and assigned to Kraft Foods R&D, Inc.

FUNCTIONAL-GEL COMPOSITIONS METHODS. The present invention relates to functional gel compositions as medicaments, foods, food ingredients, food supplements and to uses and methods. The functional gels comprise an edible gelling agent and additionally a dietary protein or a dietary fiber or a combination of both. The functional-gel compositions when consumed in a sufficient amount as a supplement to a diet, meal or snack promote satiety and reduce energy intake in a subject in need thereof. The functional gels are useful for improving weight management and promoting health. The functional gels are useful for the treatment or prevention of overweight, obesity and related conditions in a subject in need thereof. The functional gel compositions may be formulated in a variety of ways to provide acceptable taste and texture, including, for example, as health bars, confections or as ready-to-eat, ready-to-drink, shelf-stable and single-serve packaged foods. Publication Number WO 2016019400 was published March 24, 2016, and assigned to Magana.

MANUFACTURING METHOD AND APPARATUS FOR POPPING CANDY. A method and apparatus for producing popping candy which is formed in moulds. A reactor with one or more trays holds the product and one or more movable transmission mechanisms and one or more lids provided at each end of the reactor act as inlets and outlets. One or more two-way valves regulate and maintain inside pressure of the reactor and cooling and heating mechanisms are provided. The U.S. Patent Application 20160058029 was published March 3, 2016, and assigned to Tolga Erden.