

Search query (3): [SP]: field of the invention [0001] the invention relates to the field of chocolate products. in particular, the invention relates to chocolate products having improved heat stability, a method to produce such heat stable chocolate products and the use thereof. background [0002] chocolate is throughout the world regarded as being one of the finest types of confectionary and various types and shapes of chocolate confectionary have been developed over the years. the innovation within the field of chocolate has been much focused on sensory aspects, such as taste, and mouth feel. however, also the visual appearance is an important aspect in the consumer's overall perception of the quality of a chocolate confectionary. accordingly, the visual appearance of a chocolate confectionary plays a key role for the chocolate manufacturer because a less attractive appearance of the confectionary will easily be judged by the consumer to relate to a confectionary of inferior quality.[0003] an important problem relating to the visual appearance of a chocolate confectionary is the bloom effect which may be easily recognisable on the surface of the chocolate. in case blooming has occurred, the surface of the chocolate confectionary will have a rather dull appearance having less gloss and often having clearly visible bloom crystals on the surface. the appearance of bloom, if any, typically takes place after weeks or months of storage.[0004] especially storage at high temperatures in warmer regions may be problematic with respect to the stability of the chocolate product.[0005] chocolate generally comprises cocoa butter, cocoa solids and sugar. milk fat and other ingredients may be present in chocolate compositions as well.[0006] in the manufacturing process of chocolate, the ingredients are mixed. the mixture is subjected to a tempering process in a tempering apparatus in which the chocolate is subjected to a carefully pre-programmed temperature profile. subsequently, the chocolate is used for making the chocolate confectionary and the resulting confectionary is cooled following a predetermined cooling program. the tempering process serves the purpose of making a sufficient amount of a desired type of seed crystals, which in turn is responsible for obtaining a rather stable chocolate product less prone to changes in the crystal composition of the solid fats.[0007] bloom in chocolate is a well-studied phenomenon and among chocolate manufacturers it is agreed that the bloom effect somehow is related to solid fat crystal transformations that may take place in the chocolate.[0008] in the prior art various ways of diminishing the bloom effect in chocolates have been suggested.[0009] sato et al., jaocs, vol. 66, no. 12, 1989, describe the use of crystalline seed to accelerate the crystallization going on in cocoa butter and dark chocolate upon solidification.[0010] jp 2008206490 discloses a tempering promoter in the form of sus-type triglycerides, where s is a saturated fatty acid having 20 or more carbon atoms and u is an unsaturated fatty acid such as oleic acid.[0011] ep 0 294 974 a2 describes a powdery tempering accelerator also based on sus-type triglycerides having a total number of carbon atoms of the constituent fatty acid residues of between 50 and 56. the tempering accelerator is added, for example, as dispersion in a dispersion medium, as a seed for desired crystal formation to the chocolate during the production.[0012] also the addition of anti-blooming agents having specific tri-glyceride compositions is known. these anti-blooming agents may typically be based on vegetable fats obtained by chemical interesterification of triglyceride oils using certain catalysts.[0013] accordingly, in the art of manufacturing chocolate or chocolate-like products, there still exists a need for improving the heat stability of such products. summary of the invention [0014] the invention pertains to a heat stable chocolate comprising a fat phase, said fat phase of said heat stable chocolate comprising: 0.1-15 percent by weight of crystalline seed, 0.01-5 percent by weight of an emulsifier not being lecithin, said fat phase of said heat stable chocolate further comprising 25-94.9 percent by weight of a cocoa butter, a cocoa butter equivalent or combinations thereof, and at least 5 percent by weight of a cocoa butter improver, wherein said crystalline seed comprises sato-sat-triglycerides in an amount of between 40-95 percent by weight of said crystalline seed and stost-triglycerides in an amount of 30-85 percent by weight of said crystalline seed, wherein the main endotherm melt peak position of said crystalline seed is about 40 degrees centigrade or higher when measured by differential scanning calorimetry (dsc) by heating samples of 10 plus or minus 1 mg of crystalline seed from 20 degrees centigrade to 50 degrees centigrade at a rate of 3 degrees centigrade /min to produce a melting thermogram defining said main endotherm melt peak position, and wherein sat stands for a saturated fatty acid, st stands for stearic acid and o stands for oleic acid. [0020] in an embodiment of the invention said emulsifier not being lecithin is selected from the group consisting of polysorbates, mono-glycerides, di-glycerides, poly-glycerol esters, propylene glycol esters, sorbitan esters and any combination thereof.[0021] in an embodiment of the invention said emulsifier not being lecithin comprises sorbitan-tri-stearate.[0022] in a further embodiment of the invention said fat phase of said heat stable chocolate comprises cocoa butter, a cocoa butter equivalent or any combination thereof in an amount of 30-94 percent by weight of said fat phase, such as 40-92 percent by weight of said fat phase or 50-90 percent by weight of said fat phase.[0023] according to embodiments of the invention said cocoa butter equivalent comprises an interesterified fat blend, a fraction of an interesterified fat blend or combinations thereof consisting of one or more of palm oil, shea butter, sal oil, fractions thereof and mixtures thereof in an amount of 0.1-15 percent by weight of said fat phase of said heat stable chocolate.[0024] according to further embodiments of the invention said cocoa butter improver is selected from the group consisting of shea, sal, mango, mowra, kokum, illipe, cupuacu, fractions thereof and any combination thereof.[0025] in an embodiment of the invention said cocoa butter improver comprises or consists of shea butter or a shea butter fraction.[0026] according to further embodiments of the invention said cocoa butter improver is present in amount of 10-40 percent by weight of said fat phase, such as 12-30 percent by weight of said fat phase.[0027] according to embodiments of the invention said crystalline seed comprises sato-sat in an amount of 50-93 percent, by weight of said crystalline seed, such as 60-90 percent by weight of said crystalline seed. [0028] in further embodiments of the invention said crystalline seed comprises stost in an amount of 40-80 percent by weight of said crystalline seed, such as 45-75 percent by weight of said crystalline seed or 50-70 percent by weight of said crystalline seed.[0029] in an embodiment of the invention said crystalline seed comprises or consists of shea stearin.[0030] according to further embodiments of the invention the main endotherm melt peak position of said crystalline seed is 41 degrees centigrade or higher, such as 42 degrees centigrade or higher when measured by differential scanning calorimetry by heating samples of 10 plus or minus 1 mg of crystalline seed from 20 degrees centigrade to 50 degrees centigrade at a rate of 3 degrees centigrade /min to produce a melting thermogram.[0031] the invention also pertains to a method of producing a heat stable chocolate according to any of the embodiments described here above, the method comprising the steps of: a) melting a chocolate composition comprising a fat phase, said fat phase comprising 0.01-5 percent by weight of an emulsifier not being lecithin, 25-94.9 percent by weight of a cocoa butter, a cocoa butter equivalent or combinations thereof, and at least 5 percent by weight of a cocoa butter improver, b) cooling said chocolate composition to 25 degrees centigrade -39 degrees centigrade, and c) adding 0.1-15 percent by weight of said fat phase of crystalline seed during stirring to produce a seeded chocolate.[0038] in an embodiment of the invention the crystalline seed is added as crystalline powder, a partly molten suspension or a combination thereof.[0039] the invention further pertains to the use of the heat stable chocolate according to any of the embodiments described here above in moulding, coating, enrobing or filling applications. detailed description [0040] the invention is now described in more detail and specific embodiments of the invention are described by way of examples.[0041] the following definitions and abbreviations apply throughout the description: sat=saturated fatty acid/acyl-group=unsaturated fatty acid/acyl-group=stearic acid/stearate=oleic acid/oleatecb=cocoa buttercbe=cocoa butter equivalentcbi=cocoa butter improverb= bloom retarding componentsts=sorbitan-tri-stearatemc=milk chocolatecdc=dark chocolatecdsc=differential scanning calorimetryref=referenceco=comparative[0056] in the present context amounts given as percentage (percent) are by weight (w/w percent, wt percent, weight percent etc.) unless stated otherwise.[0057] in chocol

Results: 6

Search history

Search PN=(WO2015088434) (Results 1)

1:

Search [SP]: 1. a heat stable chocolate comprising a fat phase, said fat phase comprising: 0.01-5 percent by weight of an emulsifier not being lecithin, 25-94.9 percent by weight of a cocoa butter, a cocoa butter equivalent or combinations thereof, at least 5 percent by weight of a cocoa butter improver, and 0.1-15 percent by weight of a crystalline seed, said crystalline seed comprising 40-95 percent by weight of saturated fatty acid-oleic acid-saturated fatty acid-triglycerides and 30-85 percent by weight of stearic acid-oleic acid-stearic acid-triglycerides wherein the crystalline seed has a main endotherm melt peak position of about 40 degrees centigrade or higher when measured by differential scanning calorimetry. 2. the heat stable chocolate according to claim 1, wherein the emulsifier is chosen from polysorbates, mono-glycerides, di-glycerides, poly-glycerol esters, propylene glycol esters, sorbitan esters and any combination thereof. 3. the heat stable chocolate according to claim 1, wherein the emulsifier comprises sorbitan-tri-stearate. 4. the heat stable chocolate according to claim 1, wherein the fat phase comprises 30-94 percent by weight of cocoa butter, a cocoa butter equivalent or any combination thereof. 5. the heat stable chocolate according to claim 1, wherein the cocoa butter equivalent comprises an interesterified fat blend, a fraction of an interesterified fat blend or combinations thereof consisting of 0.1-15 percent by weight of one or more of palm oil, shea butter, sal oil, fractions thereof and mixtures thereof. 6. the heat stable chocolate according to claim 1, wherein the cocoa butter improver is chosen from shea, sal, mango, mowra, kokum, illipe, cupuacu, fractions thereof and any combination thereof. 7. the heat stable chocolate according to claim 1, wherein the cocoa butter improver comprises shea butter or a shea butter fraction. 8. the heat stable chocolate according to claim 1, wherein the fat phase comprises 10-40 percent by weight of cocoa butter improver. 9. the heat stable chocolate according to claim 1, wherein the crystalline seed comprises 50-93 percent by weight of saturated fatty acid-oleic acid saturated fatty acid-triglycerides. 10. the heat stable chocolate according to claim 1, wherein the crystalline seed comprises 45-75 percent by weight of stearic acid-oleic acid-stearic acid-triglycerides. 11. the heat stable chocolate according to claim 1, wherein the crystalline seed comprises shea stearin. 12. the heat stable chocolate according to claim 1, wherein the main endotherm melt peak position of the crystalline seed is 41 degrees centigrade or higher when measured by differential scanning calorimetry. 13. a method of producing a heat stable chocolate according to claim 1, said method comprising: a) melting a chocolate composition comprising a fat phase, said fat phase comprising 0.01-5 percent by weight of an emulsifier not being lecithin, 25-94.9 percent by weight of a cocoa butter, a cocoa butter equivalent or combinations thereof, and at least 5 percent by weight of a cocoa butter improver, b) cooling said chocolate composition to 25-39 degrees centigrade, and c) adding 0.1-15 percent by weight of a crystalline seed to said fat phase during stirring to produce a seeded chocolate. 14. the method according to claim 13, wherein the crystalline seed is a crystalline powder, a partly molten suspension or a combination thereof. 15. use of the heat stable chocolate from claim 1 or produced according to the method of claim 13 for moulding, coating, enrobing or filling applications. 16. the heat stable chocolate according to claim 1, wherein the fat phase comprises 40-92 percent by weight of a cocoa butter, a cocoa butter equivalent or any

combination thereof. 17. the heat stable chocolate according to claim 1, wherein the fat phase comprises 50-90 percent by weight of a cocoa butter, a cocoa butter equivalent or any combination thereof. 18. the heat stable chocolate according to claim 1, wherein the fat phase comprises 12-30 percent by weight of a cocoa butter improver. 19. the heat stable chocolate according to claim 1, wherein the crystalline seed comprises 60-90 percent by weight of saturated fatty acid-oleic acid saturated fatty acid-triglycerides. 20. the heat stable chocolate according to claim 1, wherein the crystalline seed comprises 50-70 percent by weight of stearic acid-oleic acid-stearic acid-triglycerides. 21. the heat stable chocolate according to claim 1, wherein the main endotherm melt peak position of the crystalline seed is 42 degrees centigrade or higher when measured by differential scanning calorimetry. (Results 0)

Search 3: [SP]: field of the invention [0001] the invention relates to the field of chocolate products. in particular, the invention relates to chocolate products having improved heat stability, a method to produce such heat stable chocolate products and the use thereof. background [0002] chocolate is throughout the world regarded as being one of the finest types of confectionary and various types and shapes of chocolate confectionary have been developed over the years. the innovation within the field of chocolate has been much focused on sensory aspects, such as taste, and mouth feel. however, also the visual appearance is an important aspect in the consumer's overall perception of the quality of a chocolate confectionary. accordingly, the visual appearance of a chocolate confectionary plays a key role for the chocolate manufacturer because a less attractive appearance of the confectionary will easily be judged by the consumer to relate to a confectionary of inferior quality.[0003] an important problem relating to the visual appearance of a chocolate confectionary is the bloom effect which may be easily recognisable on the surface of the chocolate. in case blooming has occurred, the surface of the chocolate confectionary will have a rather dull appearance having less gloss and often having clearly visible bloom crystals on the surface. the appearance of bloom, if any, typically takes place after weeks or months of storage.[0004] especially storage at high temperatures in warmer regions may be problematic with respect to the stability of the chocolate product.[0005] chocolate generally comprises cocoa butter, cocoa solids and sugar. milk fat and other ingredients may be present in chocolate compositions as well.[0006] in the manufacturing process of chocolate, the ingredients are mixed. the mixture is subjected to a tempering process in a tempering apparatus in which the chocolate is subjected to a carefully pre-programmed temperature profile. subsequently, the chocolate is used for making the chocolate confectionary and the resulting confectionary is cooled following a predetermined cooling program. the tempering process serves the purpose of making a sufficient amount of a desired type of seed crystals, which in turn is responsible for obtaining a rather stable chocolate product less prone to changes in the crystal composition of the solid fats.[0007] bloom in chocolate is a well-studied phenomenon and among chocolate manufactures it is agreed that the bloom effect somehow is related to solid fat crystal transformations that may take place in the chocolate.[0008] in the prior art various ways of diminishing the bloom effect in chocolates have been suggested.[0009] sato et al., jaoocs, vol. 66, no. 12, 1989, describe the use of crystalline seed to accelerate the crystallization going on in cocoa butter and dark chocolate upon solidification.[0010] jp 2008206490 discloses a tempering promoter in the form of sus-type triglycerides, where s is a saturated fatty acid having 20 or more carbon atoms and u is an unsaturated fatty acid such as oleic acid.[0011] ep 0 294 974 a2 describes a powdery tempering accelerator also based on sus-type triglycerides having a total number of carbon atoms of the constituent fatty acid residues of between 50 and 56. the tempering accelerator is added, for example, as dispersion in a dispersion medium, as a seed for desired crystal formation to the chocolate during the production.[0012] also the addition of anti-blooming agents having specific tri-glyceride compositions is known. these anti-blooming agents may typically be based on vegetable fats obtained by chemical interesterification of triglyceride oils using certain catalysts. [0013] accordingly, in the art of manufacturing chocolate or chocolate-like products, there still exists a need for improving the heat stability of such products. summary of the invention [0014] the invention pertains to a heat stable chocolate comprising a fat phase, said fat phase of said heat stable chocolate comprising: 0.1-15 percent by weight of crystalline seed, 0.01-5 percent by weight of an emulsifier not being lecithin, said fat phase of said heat stable chocolate further comprising 25-94.9 percent by weight of a cocoa butter, a cocoa butter equivalent or combinations thereof, and at least 5 percent by weight of a cocoa butter improver, wherein said crystalline seed comprises sato-sat-triglycerides in an amount of between 40-95 percent by weight of said crystalline seed and stost-triglycerides in an amount of 30-85 percent by weight of said crystalline seed, wherein the main endotherm melt peak position of said crystalline seed is about 40 degrees centigrade or higher when measured by differential scanning calorimetry (dsc) by heating samples of 10 plus or minus 1 mg of crystalline seed from 20 degrees centigrade to 50 degrees centigrade at a rate of 3 degrees centigrade /min to produce a melting thermogram defining said main endotherm melt peak position, and wherein sat stands for a saturated fatty acid, st stands for stearic acid and o stands for oleic acid. [0020] in an embodiment of the invention said emulsifier not being lecithin is selected from the group consisting of polysorbates, mono-glycerides, di-glycerides, poly-glycerol esters, propylene glycol esters, sorbitan esters and any combination thereof.[0021] in an embodiment of the invention said emulsifier not being lecithin comprises sorbitan-tri-stearate.[0022] in a further embodiment of the invention said fat phase of said heat stable chocolate comprises cocoa butter, a cocoa butter equivalent or any combination thereof in an amount of 30-94 percent by weight of said fat phase, such as 40-92 percent by weight of said fat phase or 50-90 percent by weight of said fat phase.[0023] according to embodiments of the invention said cocoa butter equivalent comprises an interesterified fat blend, a fraction of an interesterified fat blend or combinations thereof consisting of one or more of palm oil, shea butter, sal oil, fractions thereof and mixtures thereof in an amount of 0.1-15 percent by weight of said fat phase of said heat stable chocolate.[0024] according to further embodiments of the invention said cocoa butter improver is selected from the group consisting of shea, sal, mango, mowra, kokum, illipe, cupuacu, fractions thereof and any combination thereof.[0025] in an embodiment of the invention said cocoa butter improver comprises or consists of shea butter or a shea butter fraction.[0026] according to further embodiments of the invention said cocoa butter improver is present in amount of 10-40 percent by weight of said fat phase, such as 12-30 percent by weight of said fat phase.[0027] according to embodiments of the invention said crystalline seed comprises sato-sat in an amount of 50-93 percent, by weight of said crystalline seed, such as 60-90 percent by weight of said crystalline seed.[0028] in further embodiments of the invention said crystalline seed comprises stost in an amount of 40-80 percent by weight of said crystalline seed, such as 45-75 percent by weight of said crystalline seed or 50-70 percent by weight of said crystalline seed.[0029] in an embodiment of the invention said crystalline seed comprises or consists of shea stearin.[0030] according to further embodiments of the invention the main endotherm melt peak position of said crystalline seed is 41 degrees centigrade or higher, such as 42 degrees centigrade or higher when measured by differential scanning calorimetry by heating samples of 10 plus or minus 1 mg of crystalline seed from 20 degrees centigrade to 50 degrees centigrade at a rate of 3 degrees centigrade /min to produce a melting thermogram.[0031] the invention also pertains to a method of producing a heat stable chocolate according to any of the embodiments described here above, the method comprising the steps of: a) melting a chocolate composition comprising a fat phase, said fat phase comprising 0.01-5 percent by weight of an emulsifier not being lecithin, 25-94.9 percent by weight of a cocoa butter, a cocoa butter equivalent or combinations thereof, and at least 5 percent by weight of a cocoa butter improver, b) cooling said chocolate composition to 25 degrees centigrade -39 degrees centigrade, and c) adding 0.1-15 percent by weight of said fat phase of crystalline seed during stirring to produce a seeded chocolate.[0038] in an embodiment of the invention the crystalline seed is added as crystalline powder, a partly molten suspension or a combination thereof.[0039] the invention further pertains to the use of the heat stable chocolate according to any of the embodiments described here above in moulding, coating, enrobing or filling applications. detailed description [0040] the invention is now described in more detail and specific embodiments of the invention are described by way of examples.[0041] the following definitions and abbreviations apply throughout the description: sat=saturated fatty acid/acyl-group u=unsaturated fatty acid/acyl-group st=stearic acid/stearate o=oleic acid/oleate cb=cocoa butter cb-e=cocoa butter equivalent tcbi=cocoa butter improver br=bloom retarding components ts=sorbitan-tri-stearate m=c milk chocolate d=c dark chocolate dsc=differential scanning calorimetry ref=reference co=comparative [0056] in the present context amounts given as percentage (percent) are by weight (w/w percent, wt percent, weight percent etc.) unless stated otherwise.[0057] in chocol (Results 6)

Title: Tempering accelerator and use thereof in chocolate

Abstract: Source: US4910037A A powdery tempering accelerator which comprises a powder of stable crystals of a fat or oil composed of as a main component a 1,3-saturated-2-unsaturated triglyceride the total carbon atoms of the constituent fatty acid residues of which are 50 to 56. A method for using thereof in chocolate is also disclosed.

Classifications:

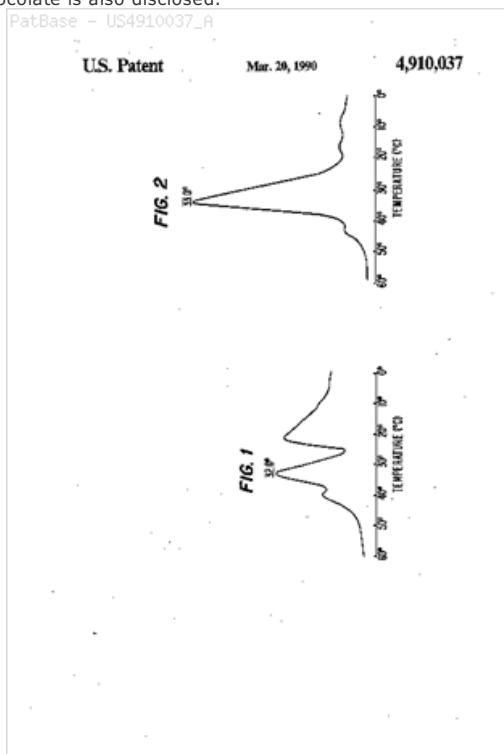
International (ipc 8-9): A23D7/05 A23D9/00 A23G1/00 A23G1/18 A23G1/30 A23G1/36 A23G1/56 (Advanced/Invention); A23D9/00 A23G1/00 A23G1/30 (Core/Invention)

International (ipc 1-7): A23D3/02 A23D5/00 A23D7/02 A23D9/00 A23D9/02 A23G1/00 A23G1/18

CPC: A23D7/05 A23G1/18 A23G1/36 A23G1/56 A23G2200/08

European: A23G1/00 A23G1/00+D8 A23G1/00K+D8 K23G200/08

US: 426/601 426/607 426/660



Family:

Publication number	Publication date	Application number	Application date
DE3882286 D1	19930819	DE19883882286	19880527
DE3882286 T2	19931028	DE19883882286T	19880527
EP0294974 A2	19881214	EP19880304861	19880527
EP0294974 A3	19901107	EP19880304861	19880527
EP0294974 B1	19930714	EP19880304861	19880527
JP1060330 A2	19890307	JP19880115910	19880511
JP1960948 C3	19950810	JP19880115910	19880511
JP6095879 B4	19941130	JP19880115910	19880511
JP64060330 A2	19890307	JP19880115910	19880511
KR950006611 B1	19950619	KR19880006288	19880528
US4910037 A	19900320	US19880198841	19880526

Priority:

JP19870136529 19870529 JP19880115910 19880511

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Assignee(s): FUJI OIL CO LTD OSAKA JP ; FUJI OIL COMPANY LIMITED ; FUJI OIL CO

Inventor(s): (std): MORI HIROYUKI ; SAGI NOBUO

Inventor(s): SAGI NOBUO SAKAI SHI OSAKA FU JP ; MORI HIROYUKI SAKAI SHI OSAKA FU JP

Designated states: CH DE GB LI NL

Title: OILY CAKE EXCELLENT IN HEAT-RESISTANT SHAPE RETENTION AND PROCESS FOR PRODUCING THE SAME

Abstract: Source: US2005084598A An fat-based confectionery which is excellent in meltability in the mouth and heat-resistant shape retention can be provided by a production method characterized by including steps of adding to a fat-based confectionery material a high melting point triglycerides in an amount of 1.2 to 1.8 percent by weight based on the fat contained in the confectionery material, completely melting the resultant mixture by heating, then cooling it to thereby convert all of the crystalline forms of the high melting point triglycerides into forms other than stable ones, and then heating it to thereby convert all of the high melting point triglycerides crystals into stable ones.

Classifications:

International (IPC 8-9): A21D2/16 A23D9/00 A23D9/02 A23G1/00 A23G1/18 A23G1/30 A23G1/36 A23G3/00

A23G3/34 (Advanced/Invention);

A23G1/00 A23G3/00 (Advanced/Non-invention);

A21D2/00 A23D9/00 A23D9/02 A23G1/00 A23G1/04 A23G1/30 A23G3/00 A23G3/34 (Core/Invention)

International (IPC 1-7): A23D7/00 A23D9/00 A23G1/00 A23G3/00

CPC: A21D2/165 A23D9/00 A23D9/02 A23G1/18 A23G1/30 A23G1/36 A23G3/346 A23G2200/08

European: A21D2/16D A23D9/00 A23D9/02 A23G1/00 A23G1/00+D8 A23G1/00K A23G1/00K+D8 A23G1/18 A23G1/30 A23G1/36 A23G3/00K A23G3/00K+D8 A23G3/34E K23G200/08

US: 426/601 426/601P

$$\text{결정화도 (\%)} = \frac{\text{고용점 트리글리세라이드류의 고체 유지 함량}}{\text{고용점 트리글리세라이드류의 첨가량}} \times 100$$

Family:

Publication number	Publication date	Application number	Application date
AU2003203362 AA	20030902	AU20030203362	20030121
CN1625339 A	20050608	CN20038002960	20030121
EP1477071 A1	20041117	EP20030701827	20030121
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HK1066706 A3	20050401	HK20040109864	20041214
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KR100662717 B1	20061228	KR20047009438	20030121
KR20040072662 A	20040818	KR20047009438	20030121
US2005084598 AA	20050421	US20040502752	20040728
WO03063602 A1	20030807	WO2003JP00481	20030121

Priority:

JP20020020958 20020130 WO2003JP00481 20030121

Probable Assignee: MEIJI SEIKA KAISHA LTD

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Inventor(s): (std): HACHIYA I ; HACHIYA IWAUO ; HIGAKI K ; HIGAKI KAORU ; IWAUO HACHIYA ; KAORU HIGAKI ; SASAKURA Y ; SASAKURA YASUYUKI ; YASUYUKI SASAKURA

Agent(s): KAWAMURA KYOKO; SASAKI ISAO; WENDEROTH LIND AND PONACK LLP

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NL NO NZ OM PH PL PT RO RU SC SD SE SG SI SK SL SN SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: CHOCOLATE COMPOSITION

Abstract: Source: US2009074937A The invention relates to chocolate compositions where the fat phase comprises at least cocoa butter and optionally milk fat and/or a cocoa butter equivalent and the chocolate can be liquefied and re-solidified without bloom and without a pre-crystallization step.

Classifications:

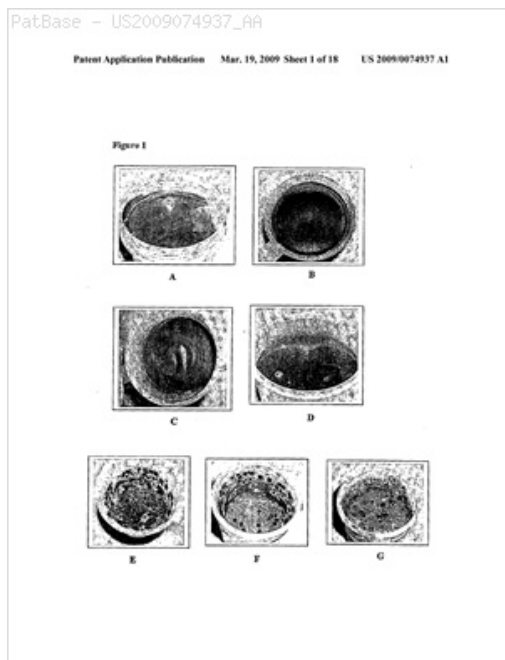
International (IPC 8-9): A23D7/00 A23G1/00 A23G1/30 A23G1/34 A23G1/36 A23G1/38 (Advanced/Invention); A23G1/00 A23G1/30 (Core/Invention); A23G (Subclass/Invention)

International (IPC 1-7): A23G1/00

CPC: A23G1/34 A23G1/00 A23G1/30 A23G1/36 A23G1/38

European: A23G1/00 A23G1/30 A23G1/34 A23G1/36 A23G1/38

US: 426/601 426/601P



Family:

Publication number	Publication date	Application number	Application date
AU2005309021 AA	20060601	AU20050309021	20051122
BRPI0518280 A2	20081111	BR2005PI18280	20051122
CN101065021 A	20071031	CN200580040089	20051122
CN101065021 B	20120815	CN200580040089	20051122
EA012265 B1	20090828	EA20070001138	20051122
EA200701138 A1	20071228	EA20070001138	20051122
EP1841328 A1	20071010	EP20050820645	20051122
GB200425888 A0	20041229	GB20040025888	20041124
HK1114310 A3	20081031	HK20080104231	20080415
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JP2008520217 T2	20080619	JP20070541824T	20051122
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US2009074937 AA	20090319	US20050719628	20051122
US8545921 BB	20131001	US20050719628	20051122
WO06056401 A1	20060601	WO2005EP12486	20051122
ZA200705161 A	20081231	ZA20070005161	20070622

Priority:

GB20040025888 20041124 WO2005EP12486 20051122

Probable Assignee: NESTEC SA

Assignee(s): (std): FIAUX THIERRY D ; GONUS PHILIPPE ; NESTEC LTD ; NESTEC SA ; NESTEK SA

Assignee(s): ENERGY UNITED STATES DEPARTMENT OF ; NESTEC S A

Inventor(s): (std): FIAUX THIERRY D ; GONUS PHILIPPE ; GONUS PHILIPPE FIAUX THIERRY D ; PHILIPPE GONUS

Inventor(s): THIERRY D FIAUX ; THIERRY DFIAUX

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BELL BOYD AND LLOYD LLP; K AND L GATES LLP

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LC LI LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: OILY FOOD AND METHOD OF PRODUCING THE SAME

Abstract: Source: US2008085358A [PROBLEMS] To develop an oily food suffering from less worsening in the meltability in the mouth and flavor development, which arises in association with the improvement in heat resistance, and to which the above functions can be imparted by a convenient method. [MEANS FOR SOLVING PROBLEMS] By controlling the composition rate of SOS to (S00+SLS+SLO) to a specific level in the fat composition in preparing an oily food, worsening in the meltability in the mouth and flavor development, which arises in association with the improvement in heat resistance, can be lessened. Moreover, an oily food having the above functions imparted thereto can be produced by a convenient method.

Classifications:

International (IPC 8-9): A23D9/00 A23G1/00

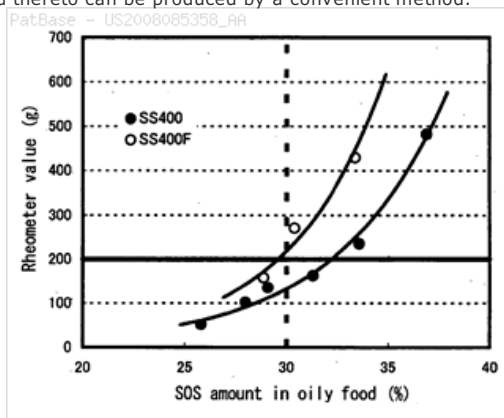
A23G1/30 (Advanced/Invention);

A23D9/00 (Core/Invention)

CPC: A23D9/00 A23G1/36 A23G1/38 A23G1/56 A23G2200/08 C11C3/10

European: A23D9/00 A23G1/36 A23G1/38 A23G1/56 C11C3/10 K23G200/08

US: 426/607 426/607P



Family:

Publication number	Publication date	Application number	Application date
BRPI0519051 A2	20081223	BR2005PI19051	20051207
JP2006064709 A1	20080612	JP20060548792T	20051207
SG158129 A1	20100129	SG20090082421	20051207
US2008085358 AA	20080410	US20050792522	20051207
US2010104731 AB	20100429	US20050792522	20051207
WO06064709 A1	20060622	WO2005JP22496	20051207

Priority:

JP20040360780 20041214 WO2005JP22496 20051207

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Inventor(s): KORETA UYAMA ; MASAYUKI MATSUI ; HIDEKI KOMAI

Agent(s): WENDEROTH LIND AND PONACK LLP

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LC LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: BLOOM RETARDING FAT

Abstract: Source: US2014120236A The invention relates to a bloom retarding fat composition comprising a component A and a component B; said component A being present in an amount of 40-95 percent (w/w) of said bloom retarding fat composition, and said component B being present in an amount of 5-60 percent (w/w) of said bloom retarding fat composition; wherein said component A comprising a fat composition having a content of SatOSat TAGs of 60 percent (w/w) or higher; and wherein said component B comprising a fat composition having a content of saturated fatty acids of 30 percent (w/w) or less, and a total content of Sat2U TAGs of 18 percent (w/w) or less, and a content Sat3 TAGs of 8 percent (w/w) or less; with the proviso that if the content of SatSatU TAGs in component B is 1 percent (w/w) or more, then the molar ratio of SatSatU: SatUSat TAGs is 1 or higher; and wherein Sat is a CI 6-20 saturated fatty acid, and wherein O stands for oleic acids; U stands for unsaturated fatty acids, including oleic acid. Furthermore, the invention relates to various applications of such a bloom retarding fat composition.

Classifications:

International (IPC 8-9): A23D9/00 A23D9/02 A23G1/36 A23G1/56 C11B7/00 C11C3/00 C11C3/10 (Advanced/Invention)

CPC: A23G1/36 A23D9/00 A23D9/02 A23G1/56 C11B7/0075 C11C3/10 A23G2200/08

European: A23D9/00 A23D9/02 C11B7/00C C11C3/10

US: 1/1 426/601 426/660

Family:

Publication number	Publication date	Application number	Application date
CN103561580 A	20140205	CN201180070105	20110414
CN103561580 B	20160120	CN201180070105	20110414
DE602011013983 D1	20150409	DE201160013983T	20110414
EP2696698 A1	20140219	EP20110716805	20110414
EP2696698 B1	20150225	EP20110716805	20110414
MY160520 A	20170315	MY20130701899	20110414
RU2013149357 A	20150520	RU20130149357	20110414
RU2555828 C2	20150710	RU20130149357	20110414
UA110716 C2	20160210	UA20130013253	20110414
US2014120236 AA	20140501	US20110111322	20110414
US9113644 BB	20150825	US20110111322	20110414
WO12139574 A1	20121018	WO2011DK00027	20110414

Priority:

EP20110716805 20110414 WO2011DK00027 20110414

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Agent(s): OLESEN KAJ; FINNEGAN HENDERSON FARABOW GARRETT AND DUNNER; PATENTGRUPPEN A S

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PE PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: HEAT STABLE CHOCOLATE

Abstract: Source: US2016309734A The invention relates to a Heat stable chocolate comprising a fat phase, said fat phase of said heat stable chocolate comprising: 0.1-15 percent by weight of crystalline seed, 0.01-5 percent by weight of an emulsifier not being lecithin, said fat phase of said heat stable chocolate further comprising 25-94.9 percent by weight of a cocoa butter, a cocoa butter equivalent or combinations thereof, and at least 5 percent by weight of a cocoa butter improver, wherein said crystalline seed comprises SatOSat-triglycerides in an amount of between 40-95 percent by weight of said crystalline seed and StOSt-triglycerides in an amount of 30-85 percent by weight of said crystalline seed, wherein the main endotherm melt peak position of said crystalline seed is about 40 degrees centigrade or higher when measured by Differential Scanning Calorimetry by heating samples of 10 plus or minus 1 mg of crystalline seed from 20 degrees centigrade to 50 degrees centigrade at a rate of 3 degrees centigrade /min to produce a melting thermogram defining said main endotherm melt peak position, and wherein Sat stands for a saturated fatty acid, St stands for stearic acid and O stands for oleic acid.

Classifications:**International (IPC 8-9):** A23G1/00 A23G1/30 A23G1/36 (Advanced/Invention)**CPC:** A23G1/0003 A23V2002/00 A23G1/36 A23G1/305 A23G2200/08**US:** 426/613**Family:**

Publication number	Publication date	Application number	Application date
AU2014360878 AA	20150618	AU20140360878	20141210
AU2014360878 AH	20160728	AU20140360878	20141210
CN105873450 A	20160817	CN201480066814	20141210
CO20160006166 A2	20170420	CO20160006166	20160719
EP3079487 A1	20161019	EP20140870372	20141210
IN201617021063 A	20160831	IN201617021063	20160620
JP2016539647 T2	20161222	JP20160538103T	20141210
KR20160104006 A	20160902	KR20167018520	20141210
MX2016007482 A1	20170109	MX20160007482	20141210
US2016309734 AA	20161027	US20140103494	20141210
WO15088434 A1	20150618	WO2014SE51480	20141210

Priority:

SE20130051477 20131210 WO2014SE51480 20141210

Probable Assignee: AAK AB PUBL**Assignee(s):** (std): AAK AB ; AAK AB PUBL**Assignee(s):** AAK DENMARK A S ; AARHUSKARLSHAMN AB**Inventor(s):** (std): ANDERSEN MORTEN DAUGAARD ; MORTEN DAUGAARD ANDERSEN**Agent(s):** GRIFFITH HACK; LUIS FELIPE CASTILLO GIBSON; PATENTGRUPPEN; NAGAI HIROSHI; PATENTGRUPPEN A S

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW