

5.

Method for processing cacao composition using alkaline electrolytic water

WO2013154286

2012-04-10

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2013-10-17 2013-10-17

The present invention relates to a method for processing a cacao composition using alkaline electrolytic water. More particularly, the present invention relates to a method for processing a cacao composition using alkaline electrolytic water that is characterized in that a cacao composition, which has an excellent flavor, aroma, and color and which is harmless to the human body can be processed using alkaline electrolytic water prepared through an electrolysis method, which is different from conventional methods using a chemical compound, and the present invention can reduce manufacturing costs by readily regulating the pH of alkaline electrolytic water to thereby increase the efficiency of process control.

FIG. 1

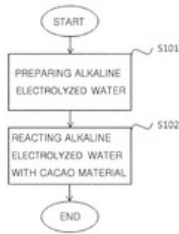


FIG. 1

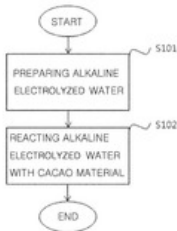
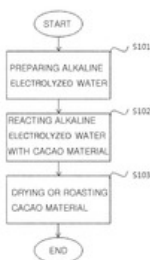


FIG. 2



6.

Processing cacao beans

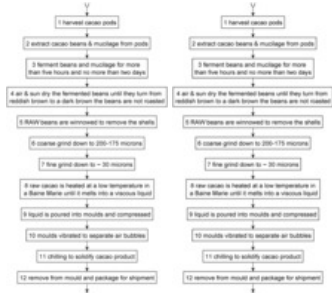
GB201513810

2015-08-04

NEUROGENICS HOLDINGS*

2015-09-16 2015-09-16

A process for the production of a whole cacao bean nib derivative comprises coarse grinding cacao nibs, dry and at ambient temperature to a size range of less than 200 microns; and fine grinding the dry coarse ground nibs to a size of 30 microns. A homogeneous plastic paste which supports its own weight is produced. Also disclosed is a cacao product containing all the constituents of raw cacao nibs. The process involves a shortened period of fermentation of the cacao beans between five hours and forty eight hours, and a prolonged period of drying to condition the beans so that the shells are removable by air winnowing. The beans are not subjected to heat above 100°C and are not treated with an alkali. The resulting cacao product has a particularly high epicatechin content.



7.

Removal of methylxanthines from cacao materials

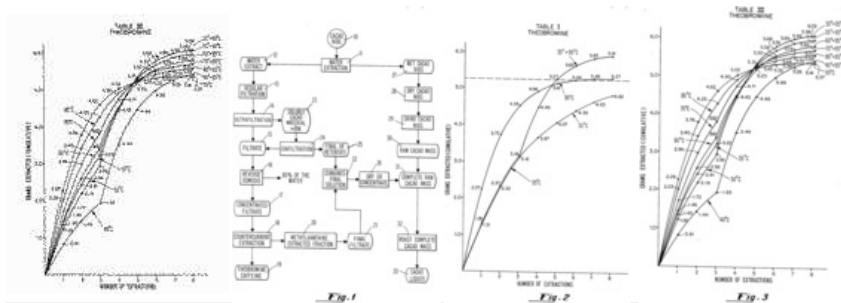
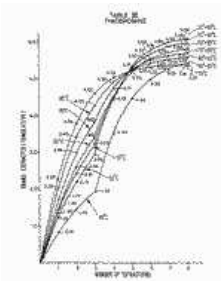
SE8700069

1987-01-07

HAAC FOODS
HERSHEY FOODS*

1987-01-09 1987-01-09

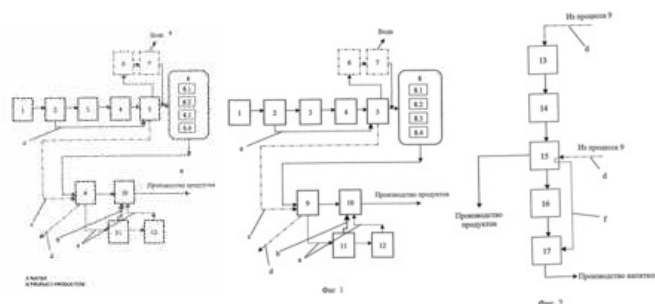
A process is disclosed for removing substantially all of the theobromine normally present in cacao beans. The process includes a water extraction of cacao nibs at from about 45 (degree) C. to about 55 (degree) C. followed by a series of water extraction steps at from about 90 (degree) C. to about 105 (degree) C. Theobromine and caffeine are separated in the filtrates and the final methylxanthine extracted fraction is returned to the cacao nibs mass from which a methylxanthine extracted cacao liquor is obtained.



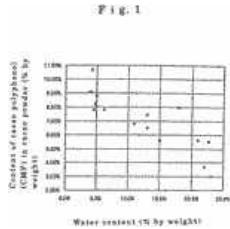
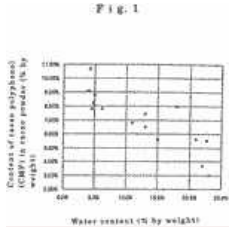
1994-03-29 1994-03-29



2006-03-16 2006-03-16



10.	Cocoa powder rich in polyphenols, process for producing the same and modified cocoa containing the same	WO9965322	1999-06-10	MEIJI*	1999-12-23	1999-12-23
The invention provides a treating process of cacao beans, and more particularly cacao powder rich in polyphenols, a process for the preparation thereof and a prepared cacao composed of the cacao powder. According to the invention, the polyphenol content in the cacao beans is allowed to remain as high as possible, by setting the initial water content in the roasting treatment to 3 - 10% by weight. Although polyphenols have various favorable biological functions by their anti-oxidating action, anti-dental caries action, action for preventing arteriosclerosis and so on, those functions are unfavorable from the view point of tastes because of astringency and bitterness. In a conventional process for preparing cacao powder, therefore, an operation for removing polyphenols has been carried out. In the present invention, the astringency and bitterness are inhibited by setting the water content of the cacao nibs to 3 - 10% by weight in the alkali treatment prior to the roasting treatment. Therefore, the invention provides a high functional cacao powder with good taste.						



11.	Method of producing white cacao nibs	CA2104887	1993-03-12	EZAKI GLICO* EZAKI GURIKO	1994-09-13	1994-09-13
Raw cacao beans are heated in hot water or water vapor containing an acidic, alkaline or alcoholic substance without being subjected to fermentation or after being slightly fermented, whereby enzymes contained in the beans are inactivated, or microorganisms present on the beans are destroyed, nibs of the beans being thereby prevented from undergoing a color change. This method enables production of white cacao nibs, and it is thus possible to prepare white chocolates and other varieties of food having good flavor and taste by using such cacao nibs.					REPLACEMENT	
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REPLACEMENT

SECTION is not Present

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REPLACEMENT

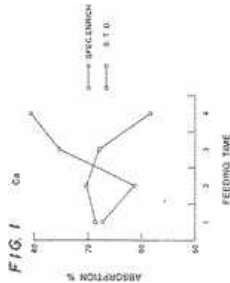
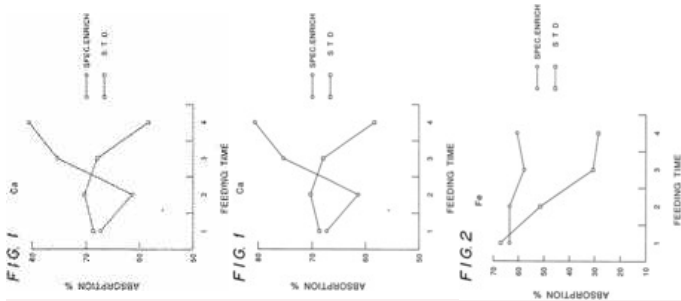
SECTION is not Present

Cette Section est Absente

12.	Process of preparing mineral-enriched cacao-nibs	JPH0662746	1992-08-12	LOTTE*	1994-03-08	1994-03-08
A process of preparing mineral-enriched cacao-nibs for improving the utilization of mineral, by adding an aqueous solution containing at least one mineral to cacao-nibs obtained by treating raw or semi-roasted cacao beans with a winnower to remove shells and germs, reacting the cacao-nibs with the added mineral under heat and pressure conditions, followed by drying and roasting the resulting cacao-nibs.						

SPECIFIC ENGLISH

英 文



13. [Cacao composition reduced in caffeine content](#) WO2014103415 2013-07-23 BOURBON* 2014-07-03 2014-07-03

The present invention relates to a **cacao** composition reduced in caffeine content and a process for producing the **cacao** composition. According to the invention, it is possible to provide a novel **cacao** composition reduced in caffeine content in which the caffeine only has been selectively diminished while leaving healthful functional components which were contained in the raw-material **cacao**, and to provide a process for producing the **cacao** composition.

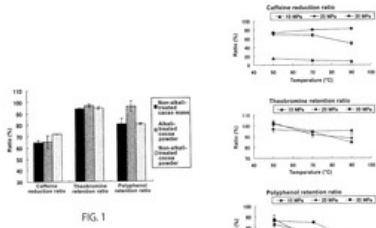
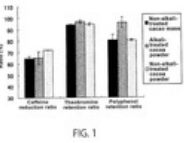


FIG. 1

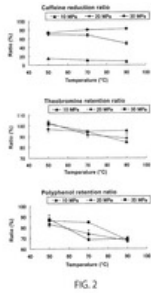


FIG. 2

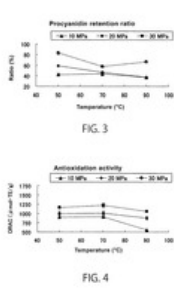


FIG. 3

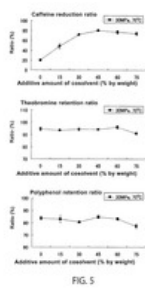


FIG. 4

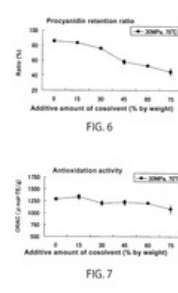


FIG. 5

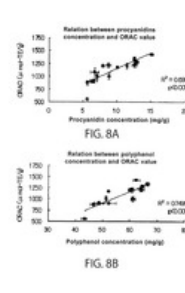


FIG. 6



FIG. 7

14. [Method of inhibiting product of cacao bean processing from generating 2,3-butanedione](#) WO2005099472 2005-04-11 HAYASHIBARA BIOCHEMICAL LABORATORIES* HAYASHIBARA BIOCHEMICAL LABORATORY KENKYUJO HAYA 2005-10-27 2005-10-27

A method of inhibiting a product of **cacao** bean processing from generating 2,3-butanedione in order to produce an aromatic product of **cacao** bean processing; and a 2,3-butanedione generation inhibitor which is for use in the generation inhibition method. The method of 2,3-butanedione generation inhibition comprises causing any one or more members selected among glucide derivatives of maltitol, alpha,alpha-maltose, and alpha,alpha-trehalose to be present in any step before completion of the product of **cacao** bean processing and/or in the finished product. The 2,3-butanedione generation inhibitor contains as an active ingredient any one or more members selected among glucide derivatives of maltitol, alpha,alpha-maltose, and alpha,alpha-trehalose.

1質量部

1質量部 27質量部

15. [Process for utilising cacao fruits](#) GB1357297 1972-07-05 DREVICI KUX* URSULA DREVICI KUX 1974-06-19 1974-06-19

1357297 Processing **cacao** fruits U DREVICI-KUX 14 July 1972 [15 July 1971] 33185/ 72 Heading A2Q **Cacao** fruits are freed of their outer shells and then opened mechanically after which the beans, together with adhering pulp, are separated from the parenchymal tissue and fermented, and the parenchymal tissue and the shells are processed separately, e.g. to produce such products as fodder, fruit powder, binders, suspension stabilization agents, dye-stuffs and pectins. **Cacao** fruits are immersed, e.g. for from 3 to 15 minutes, in an alkali bath containing, e.g. a solution of sodium hydroxide, potassium carbonate, and a wetting agent, at a temperature of from 40 to 100°C, after which they are passed through an infra-red heated tunnel and their outer shells are removed by scrapers, knives, rollers or brushes. Any remaining shell material is then removed, and any enzymatic processes neutralized or restricted by spraying the fruit with a weak acid such as citric or ascorbic acid or a salt thereof, and/or sulphur dioxide, after which the fruits are mechanically opened, e.g. by being fed to rotating rollers, and the parenchymal portions are separated from the beans and pulp. Further separation is effected on vibratory sieves, after which the beans and pulp are delivered to fermentation silos by steamheated worm conveyers in which sugar, yeast, acids &c may be added, and the parenchymal material and shells are processed separately.

16. [Cocoa components, edible products having enhanced polyphenol content, methods of making same and medical uses](#) WO9809533 1996-09-06 M & M MARS MARS* 1998-03-12 1998-03-12

Cocoa components having enhanced levels of cocoa polyphenols, processes for producing the cocoa components while conserving a significant amount of the cocoa polyphenols, compositions containing the cocoa components or the cocoa polyphenols, and methods of using the cocoa components or the cocoa polyphenols for improving the health of a mammal are described. The cocoa components include partially and fully defatted cocoa solids, cocoa nibs and fractions derived therefrom, cocoa polyphenol extracts, cocoa butter, chocolate liquors, and mixtures thereof. The invention provides processes for extracting fat from cocoa beans and for otherwise processing cocoa beans to yield a cocoa component having conserved concentration of polyphenols relative to the starting materials.

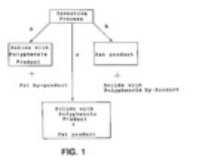


FIG. 1

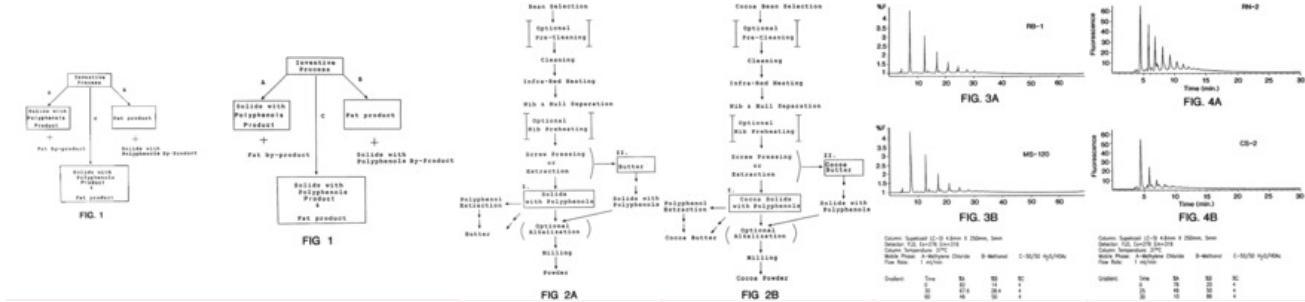


FIG. 1

FIG. 2A

FIG. 2B

FIG. 3A

FIG. 3B

FIG. 4A

FIG. 4B

17.

Novel cacao endoproteases and their use in the production of cocoa flavour

WO200204617

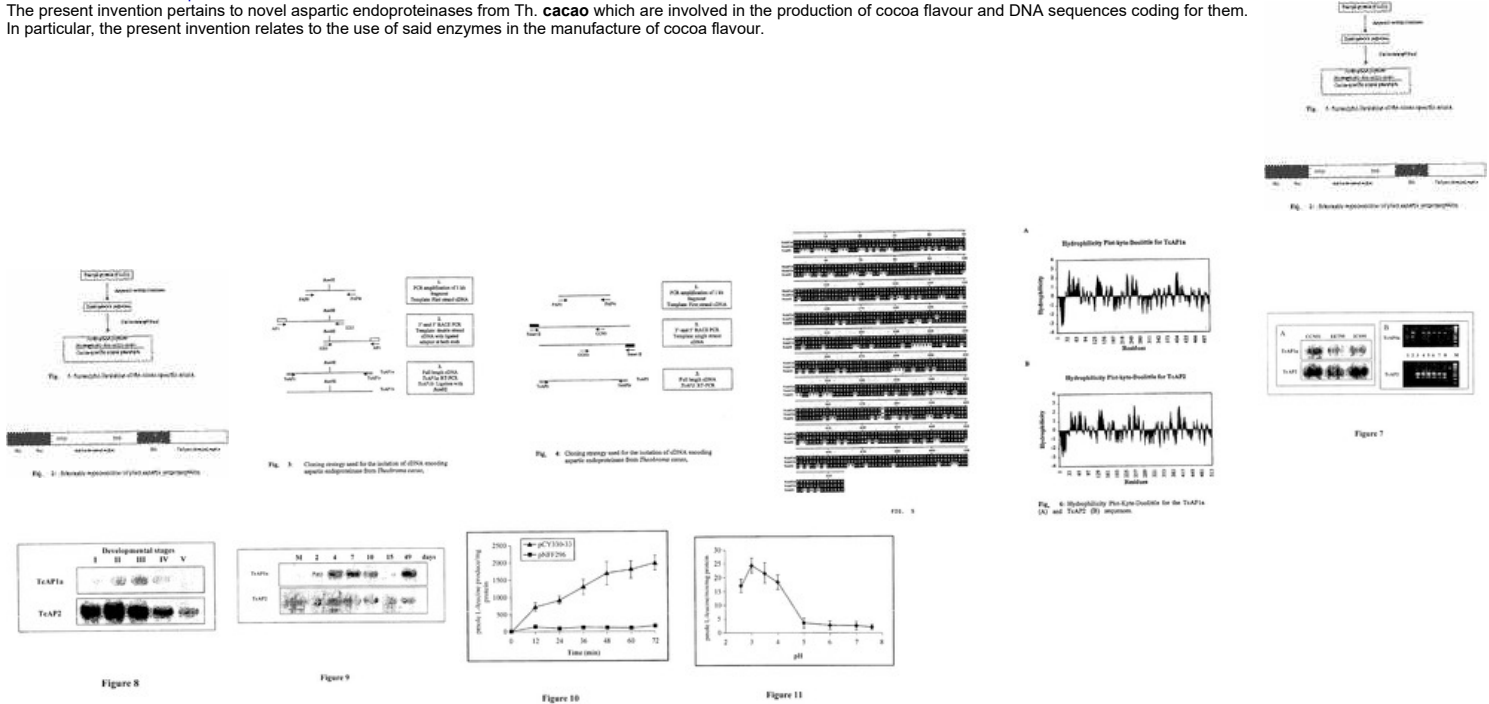
2001-06-26

NESTEC
NESTLE*

2002-01-17

2002-01-17

The present invention pertains to novel aspartic endoproteases from Th. cacao which are involved in the production of cocoa flavour and DNA sequences coding for them. In particular, the present invention relates to the use of said enzymes in the manufacture of cocoa flavour.



18.

Chocolate and method of producing the same

WO2006092922

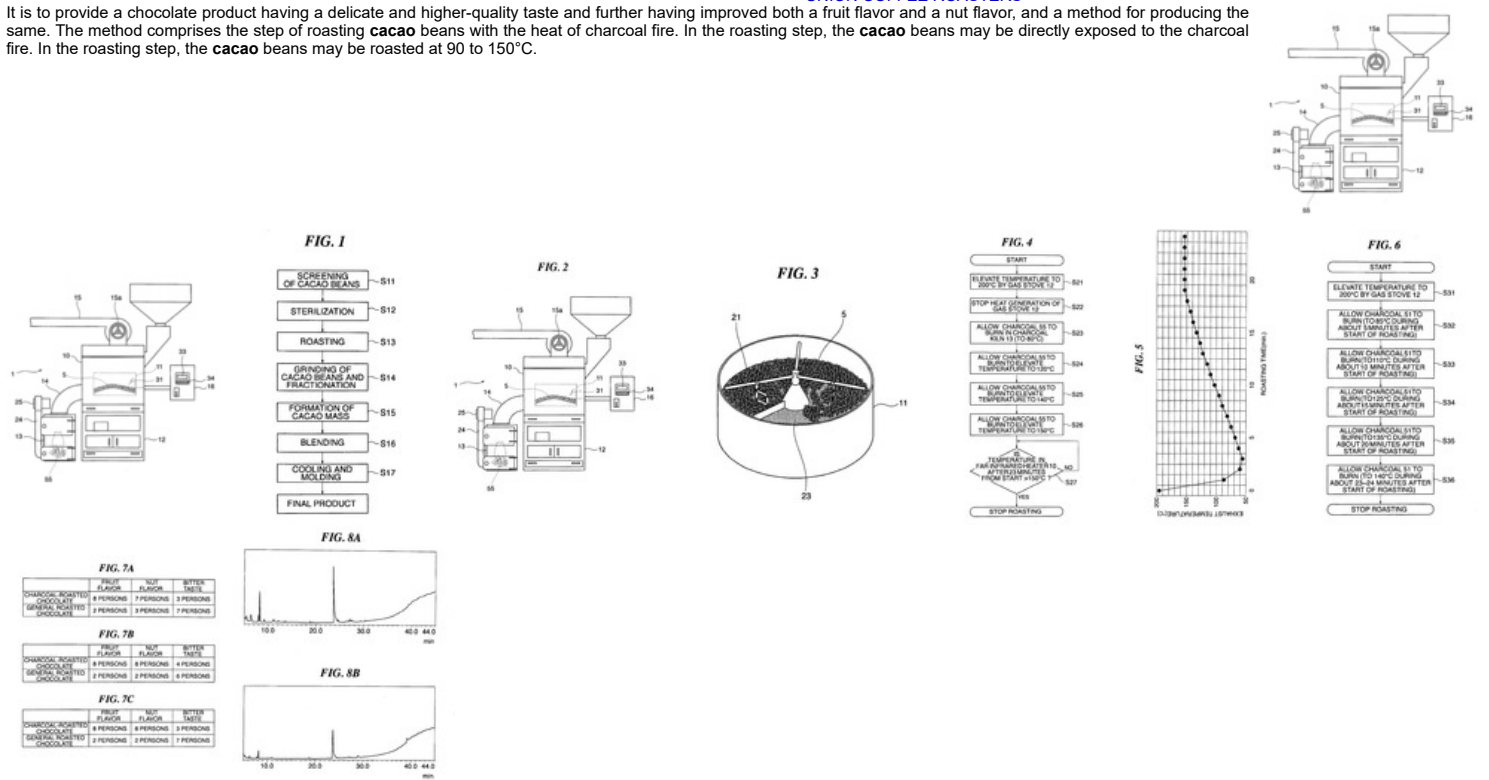
2006-02-01

DAITO CACAO
DAITOCACAO*
GRAPE STONE
GRAPESTONE*
UNION COFFEE ROASTERS*

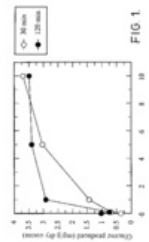
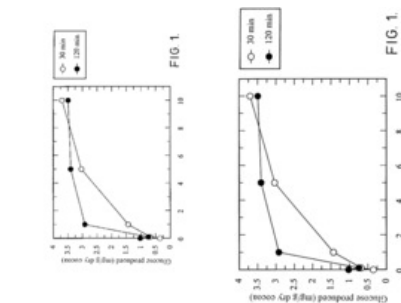
2006-09-08

2006-09-08

It is to provide a chocolate product having a delicate and higher-quality taste and further having improved both a fruit flavor and a nut flavor, and a method for producing the same. The method comprises the step of roasting cacao beans with the heat of charcoal fire. In the roasting step, the cacao beans may be directly exposed to the charcoal fire. In the roasting step, the cacao beans may be roasted at 90 to 150°C.



Treatment of cocoa bean ground material or liquor involves (a) preparing a cocoa bean ground prod. or liquor which has been fermented for 1-15 days, (b) mixing the prod. with a technical protease in an aq. medium of pH 3-8 and (c) incubating the mixt. for sufficient time and at sufficient temp. to hydrolyse the proteins and peptides. Also claimed is a compsn. comprising a ground prod. or liquor of cocoa beans fermented for 1-15 days and a technical protease and/or invertase; and cocoa obtd. by roasting the claimed compsn.



20.

Fractionation of cacao butter and chocolate containing the fractionated butter

JPH0834989

1994-07-21

ADEKA*

1996-02-06 1996-02-06

PURPOSE:To fractionate **cacao** butter into a stearin fraction useful as chocolate butter excellent in snapping property and melting in mouth and an olein fraction useful as confectionery butter enforcing **cacao** taste in a high yield. CONSTITUTION:This method for fractionating **cacao** butter is to mix **cacao** butter and acetone at a weight ratio of 1:(0.5-10), heat the mixture, then cool the mixture to 5-(-2) deg.C, deposit crystals and fractionate a liquid part which is an olein fraction and a crystalline part which is a stearin fraction. It is preferable to add a precooled mixture of **cacao** butter and acetone to the heated mixture of **cacao** butter and acetone to accelerate crystallization.

21.

Sterilization of cacao bean

JPH11346657

1998-06-04

MORINAGA*
NATIONAL FOOD RESEARCH*

1999-12-21 1999-12-21

PROBLEM TO BE SOLVED: To provide a method for sterilizing **cacao** beans, intended to efficiently sterilize sundry germs on the surfaces of **cacao** beans while maintaining their aroma to the utmost. SOLUTION: This method for sterilizing **cacao** beans comprises the following procedure: low-energy electron beams are generated from an electron beam generator with the acceleration voltage at 160-500 (pref. 200-300) kV to irradiate the surfaces of **cacao** beans therewith; wherein it is preferable that the dose of the electron beams is set at 6-60 kGy and the **cacao** beans are irradiated therewith while rolling them. By the way, the **cacao** beans can be sterilized more effectively by heat treatment at 100-170 deg.C after irradiated with the above electron beams.

22.

Method for de-hulling cocoa beans

IT7851573

1977-10-21

JAN VEENENDAAL
NEWTON D
NEWTON DAVID
VEENENDAAL J
VEENENDAAL JAN
ZUILICHEM D VAN
ZUILICHEM DIRK J VAN
ZUILICHEM DIRK JAN
ZUILICHEM DIRK VAN*

1978-10-19 1978-10-19

The de-hulling of **cacao** beans is expedited and nib yield increased by treatment with infra-red radiation for a period between one half and two minutes. The radiation preferably has a wavelength between 2 and 6 microns and the treatment may conveniently be carried out by means of apparatus according to British Pat. No. 1,379,116.

23.

Method for improving the taste characteristics of cacao mass and processed products thereof

WO200072694

2000-05-25

MEIJI*
MEIJI HOLDINGS

2000-12-07 2000-12-07

A method for obtaining **cacao** mass and processed products thereof having a relieved astringency and a favorable and enriched flavor by using **cacao** mass processing equipment commonly employed, which comprises, in improving the taste characteristics of **cacao** mass and processed products thereof, treating **cacao** mass or a **cacao** mass-containing material with polyphenol oxidase under conditions with a low moisture content.

24.

Cacao-derived water extract, food and drink containing same, method for manufacturing cacao extract, and method for extracting polyphenol

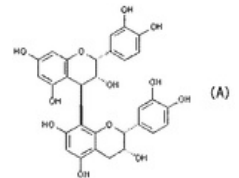
WO2017150409

2017-02-24

MEIJI*

2017-09-08 2017-09-08

Provided is a **cacao** extract with better flavor and in which off-flavor is suppressed, and a method for manufacturing such a **cacao** extract. The **cacao** water extract of the present invention contains polyphenol. In this **cacao** water extract, the ratio of the **total** mass of dimer to tetramer proanthocyanidin compounds is 40% or greater with respect to the **total** mass of proanthocyanidin compounds ranging from monomers to octamers. Also, in this method for manufacturing **cacao** extract, an active ingredient such as polyphenol is extracted from a **cacao** raw material such as **cacao** powder using water adjusted to a temperature in the range of 50°C to 90°C and to a pH in the range of 2.0 to 5.0.



25.

Method for treating cacao raw material

JP2013070646

2011-09-27

UHA MIKAKUTO*

2013-04-22 2013-04-22

PROBLEM TO BE SOLVED: To provide an easy method for removing astringent taste which a **cacao** raw material having **cacao** mass and **cacao** powder as the main ingredients has.SOLUTION: This method for easily removing smell that an inexpensive **cacao** raw material has includes a process of mixing a **cacao** raw material having **cacao** mass and/or **cacao** powder as the main ingredients with a gallated catechin solution dissolved in an edible solvent to bring a solid weight of gallated catechin to 0.00005-0.003 time of a protein weight in the **cacao** raw material, a process of producing a reactant in the mixture thus obtained, and a process of removing the reactant thus produced.