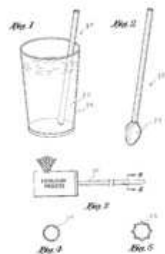
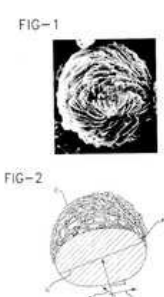
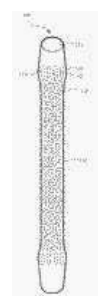


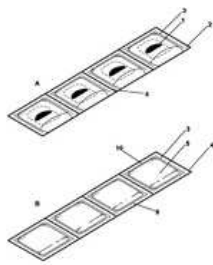
715 results for 44 AND 49 - Collection: FAMPAT

#	 Title	Publication number	1st app. date	Applicant/Assignee	
1.	Edible drinking straw	US20040013772	2002-07-17	WEISS SANFORD B.;WOLF ANDREW I.	100 %
An edible drinking straw for use in consuming beverages is disclosed. A first layer of a fruit film is coated with a zein solution, and spirally wound. Subsequent layers of the fruit film may be wound on the first layer, each subsequent layer being attached to the previous layer with an adhesive. The outer surface of the straw may be coated with the zein solution. 					
2.	Edible cup and method of making the same	US20140057024	2013-07-09	LOLIWARE*	96 %
The present invention relates to an edible container made of liquid, sugar, and one or more hydrocolloids. The edible container may hold hot or cold liquids for extended periods of time. 					
3.	New spheroidal crystal sugar and method of manufacture.	CA2131485	1993-09-10	BIOVAIL FUISZ TECHNOLOGIES NTI HOLDINGS*	94 %
The present invention is a new spheroidal polycrystallite product and a process for making the same. In the present invention amorphous sugar is transformed to crystalline sugar by hydrating rather than dehydrating sugar. The product of the present invention is unique in shape, size, and possesses a high degree of uniformity. <IMAGE> 					
4.	New method of making crystalline sugar and products resulting therefrom.	IL110947	1993-10-07	FUISZ TECHNOLOGIES* NTI HOLDINGS*	94 %
The present invention is a new crystalline sugar product and method of making same which includes forming a bi-dimensionally stabilized sugar crystalline frame from an outer portion of an amorphous shearform sugar mass, and, subsequently, converting the remaining portion of the mass to a substantially completely crystalline structure which retains the cross-sectional dimension of the sugar crystalline frame. The present invention also includes co-crystallizing an additive, especially a bio-affecting additive, during the process to provide a co-crystallized product. The structure of the crystallized product can also be loaded with a non-solvent liquid by force of capillary action in the space created within the structure during the conversion from amorphous mass to crystalline structure. <IMAGE> 					
5.	Quick-setting dessert gel mix	BRPI9400929	1993-04-07	GENERAL FOODS KRAFT FOODS*	93 %
A dry mix for producing a quick-setting gel which has a texture which is as desirable as gelatin gels. The mix contains as components agglomerated potassium or sodium alginate, agglomerated calcium salt, sweetening agents, food acids, buffering agents and preferably anti-oxidant. The sweetening agents can be sugars, intensive sweeteners and/or hydrolyzed starches.					
6.	A straw including soluble foodstuff	KR20090081676	2008-01-24	GF*	93 %
A water-soluble foodstuff embedded straw is provided to simultaneously dissolve water-soluble foodstuff and allow a drinker to drink the water-soluble foodstuff in a state that the water-soluble foodstuff is mixed with the beverage when drinking beverage. A water-soluble foodstuff embedded straw(100) comprises a cylindrical body(110). The body has a beverage outlet(111) formed in both front portions thereof. The beverage outlets are opened to allow beverage enters or leaves the body through the beverage outlets. The body has a water-soluble foodstuff(120) contained in a central inner part thereof. The water-soluble foodstuff is dissolved into beverage. The body has sealing parts(113) formed on an upper side and/or a lower side thereof. The sealing parts are formed by hot pressing facing sides of the body to each other in portions of the body adjacent to the beverage outlets. A plurality of beverage moving paths(112) are formed between the sealing parts and body. 					

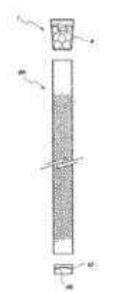
7.	Flavor coated drinking straw or other article and coating methods therefor	US20040109932	2003-10-29	COCA COLA*	93 %
Methods and coating compositions are provided for producing an acid coated drinking straw or confectionery article. Acid coated drinking straws and acid coated confectionery articles are also provided. The method includes heating a food grade acid composition to a temperature sufficient for the acid composition to become fluid; applying the fluid acid to a surface of a drinking straw or confectionery substrate; and then cooling the acid coated drinking straw or acid coated confectionery substrate to a temperature sufficient to immobilize the acid composition on the surface. The food grade acid composition can comprise, for example, about 40 to 100 weight percent food grade acid (such as citric acid, phosphoric acid, malic acid or a mixture thereof), 0 to about 5 weight percent surface tension reducing agent, 0 to about 30 weight percent plasticizer, 0 to about 20 weight bulk agent, and 0 to about 30 weight percent water.					
8.	Gel, temperature-resistant gummy candy containing the same, and preparation method therefor	CN102835536	2011-06-23	NATURAL MEDICINE INSTITUTE OF JERSEY ANN YANSHENTAN NATURAL MEDICINE INSTITUTE OF ZHEJIANG YANGSHENGTA NATURAL MEDICINE INSTITUTE OF ZHEJIANG YANGSHENGTA NATURAL MEDICINE INSTITUTE OF ZHEJIANG YANGSHENGTA NATURAL MEDICINE INSTITUTE OF ZHEJIANG YANGSHENGTA NATURAL MEDICINE INSTITUTE OF ZHEJIANG YANGSHENGTA NATURAL MEDICINE INSTITUTE OF ZHEJIANG YANGSHENGTA	92 %

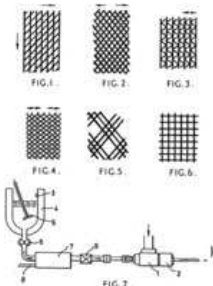
The invention relates to a gel, a temperature-resistant candy comprising the same, and a method for preparing the gel gummy candy.

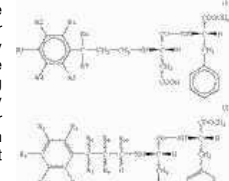
白砂糖	10%-50%
淀粉糖浆	10%-50%
明胶	4%-10%
山梨糖醇	2%-6%
结冷胶	0.1%-1%
变性淀粉	2%-5%
果胶	0.2%-1.2%

9.	Sealed, edible film strip packets and methods of making and using them	US20060073190	2005-09-30	HERSHEY*	92 %
The invention provides, in one aspect, a method of making a confectionery packet or sachet formed with an edible film and enclosing a center composition. The packet or sachet can be designed to be placed in the mouth, where the film dissolves and the center composition is released. In preferred embodiments, the center composition comprises a sugar alcohol, such as xylitol, that creates a cooling sensation. Many other flavors and/or colors or sensates can also be used in the center composition, and some embodiments include breath-freshening, anti-bacterial, nutraceutical, or pharmaceutical compositions in the center composition. The invention also comprises the edible packets or sachets, especially those composed of film with a desired retained water level suitable for producing a self-sealing film and/or an edible film packet that is stable at room temperature for at least six to twelve months.					
					
10.	Functional filter for drinking straw	WO2008055296	2007-11-05	UNISTRAPATENT HOLDINGS*	92 %

A dispensing system including an elongate tube (9A), a receptacle (1) containing a first active ingredient (4), a filter (10) incorporating a membrane (42), and a second active ingredient contained within the tube between the receptacle and the filter. A carrier liquid (not shown) is drawn through the straw by oral suction, whereby the first and second active ingredients are progressively dispersed into the carrier liquid within the straw at the point of consumption.

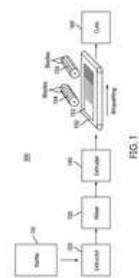


11.	Edible product as well as method and apparatus for its manufacture	DE2903091	1978-01-31	CADBURY SCHWEPPES F B MERCER BLACKBURN MERCER F B*	92 %
An edible compulsion comprises an integrally extruded net formed of an edible material e.g. a cereal-based, sugar-based or fat-based material. The composition has a novel appearance and unexpectedly good eating qualities. The net may be tubular planar or curved and may be filled and/or coated with a compatible edible material. In the case of a tubular filled net, the net is preferably produced by extending the edible net-forming material through a pair of relatively rotating or oscillating dies having mutually engaging grooved surfaces. When the grooves in one die mate with the grooves in the other die, integral joints between individual strands in the net are formed. When the grooves in one die are separated from the grooves in the other die, the individual strands are formed. A centre-filling, which may support the extruded net, is extruded through the centre of the net-forming die arrangement to provide a centre filling to the tube. (From CA1119876 A)					
					

12.	Solid sweetener compositions, liquid sweetener compositions and utilization thereof	WO200125263	1999-10-05	AJINOMOTO*	92 %
Solid compositions of sweetener with a high intense sweetness (including those in the form of solid food) having a sweetness quality with homogeneous dispersion in the whole, which comprise an aspartyl dipeptide ester derivatives such as N-AN-Å3-(3-hydroxy-4-methoxyphenyl) propylÜ-L- alpha -aspartylÜ-L-phenylalanine 1-methyl ester which is a sweetener with a high intense sweetness (one kind or more; which may be in the salt form), and a filler (including a bulking agent, a carrier and so on), particularly at least one of the compounds contained in the group consisting of sugar, sugar alcohol, oligosaccharide and polysaccharide, and are produced by a process involving the step of mixing at least said derivative(s) in the form of solution during manufacture, are provided. Solutions or suspensions with a high intense sweetness, stably over a long period of time, which are obtained by mixing at least one kind of said aspartyl dipeptide ester derivative having a high intense sweetness in an edible medium, preferably together with at least one of the compounds contained in the group consisting of sugar, sugar alcohol and oligosaccharide as a stabilizer, and homogeneously dissolving or suspending, are provided. These solutions and so on are useful as sweeteners, and for imparting sweetness to food and drink which are added sweetness or the product in need of sweetness. Liquid compositions of sweetener with a high intense sweetness, which are stable over a long period of time, excellent in solubility and workability without undergoing scattering, can be obtained.					
					

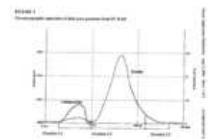
13.	Rapidly dissolving comestible solid	CA2858376	2012-12-05	HERSHEY*	91 %
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A rapidly dissolving comestible solid is disclosed that includes a fondant formed from a super saturated solution having a bulk sweetener, a hydrocolloid, a texturizing agent, and water. Other ingredients may also be added, and in embodiments in which the solid is provided as a breath freshener, flavoring agents, cooling agents and/or other ingredients useful in conventional breath freshening products may be used. A method for making the comestible solid is also disclosed.



14.	Edible flavor improver, process for its production and use	WO2004041003	2003-11-06	NORDIC SUGAR* NORDIC SUGAR FINLAND COUNTRY F 0 2 4 6 0 CANTOBIC SOKELITE TURNIER 2 0	91 %
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The invention relates to a product based on a sugar beet extract, which is useful as a flavor improver in ingestible products, particularly in food-stuffs, especially in beverages sweetened with other than natural sugar. The invention also relates to a process for preparing said product starting from various streams of the beet sugar manufacturing process. The process of the invention is based on membrane techniques and/or chromatographic fractionation. The invention also relates to the use of said product as a flavor improver in ingestible products. Furthermore, ingestible products including said product are covered by the invention. The invention also relates to a method of improving the flavor of ingestible products by adding said product to the ingestible product.



15.	Gel for retortable food products and methods of preparing same	BRPI0604511	2005-10-31	QUAKER OATS*	91 %
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Provided is a novel edible composition capable of forming a gel that is effective as a gel carrier for food ingredients. Food ingredients are substantially coated with the gel of the present invention. The gel forms a barrier on at least a portion of the food ingredient, thereby becoming a carrier of the food ingredient. During retort, the gel carrier protects the food ingredient from becoming overcooked and/or overprocessed. The edible composition comprises a first composition consisting of: a. at least 70 wt.% gelatin b. 0.5% to 10 wt.% non-gum, non-starch polysaccharide c. 0.5% to 10 wt.% food starch d. about 0.05 to about 10 wt.% gum e. optionally up to 10 wt.% anionic surfactant f. optionally up to 10 wt.% sugar; and optionally a second composition consisting of a. 25% to 75 wt.% citric acid b. 20% to 60 wt.% ascorbic acid c. 3% to 15 wt.% sodium chloride d. 3% to 15 wt.% of a citrate salt

16.	Edible disposable container using candy	KR20100037513	2008-10-28	YANG HUI JEONG	91 %
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PURPOSE: An edible disposable product using candies is provided to mold a disposable product or a container made of the candies, and to prevent environmental contamination due to industrial waste of the products. CONSTITUTION: The candies are manufactured and molded with a sugar content of is 90 weight% or greater. An edible waterproof coating agent is applied at least one side of the molded candies after dissolving the edible waterproof coating agent into a sol state. A disposable product is manufactured by drying the candies. The disposable product is a straw, a spoon, a wooden chopstick, a coffee stick, a disposable instant noodle container, or a disposable lunch box.

17.	Artificial fruit	WO2005084457	2005-03-04	GOEKHAN CEM GOEKHAN CEM DR GOKHAN GOKHAN CEM SAIM GOK KHAN SORSUS*	91 %
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The present invention describes an edible product comprising a core composition comprising sucrose and a shell or coating composition comprising at least one dietary fiber component, wherein the core composition is at least partially coated or encapsulated by the shell composition, a method of production of such an edible product, and its use.

18.	Self-sealing expanded edible product	WO02062153	2000-11-13	MARS NEW UNO HOLDINGS* WRIGLEY COMPANY*	91 %
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Expanded edible products having a porous, foamed, or cellular interior and self-sealing surface or skin are disclosed. The texture and structure of the expanded products are controlled by manipulating a pre-expanded food formulation comprising hydrocolloid and moisture.



19.	Chewing gum and confectionery compositions containing an endothermic agent	US20040180110	2003-03-14	CADBURY COLUMBIA UNIVERSITY INTERCONTINENTAL GREAT BRANDS* KEHDBERI ADAMS JUEHSEHJ LLS KRAFT FOODS	91 %
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An edible composition such as a consumable film, chewing gum or confectionery product containing an endothermic agent in combination with a physiologically acceptable carrier, wherein the endothermic agent is present in a manner in which the endothermic agent is released from the carrier imparting a temperature cooling effect to the oral cavity of the consumer.

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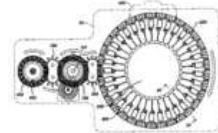
20.	Edible holographic element	WO8605071	1985-03-06	BEGURITA ERIC S EDIBLE HOLOGRAPHIC INDUSTRIES A F BOSTON*	91 %
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Edible holographic elements and method for making the same. Edible holographic elements can be used to decorate foodstuffs or can be the ultimate food product.



21.	Immediate release dosage form comprising shell having openings therein	WO03026626	2001-09-28	JOHNSON & JOHNSON JOHNSON & JOHNSON CONSUMER MCNEIL* MCNEIL PHI PHYSIE OMJ IRELAND	90 %
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The invention provides an immediate release dosage form having a solid core and a shell readily soluble in gastrointestinal fluids. The dosage form also comprises one or more openings in the shell.



22.	Large glassy beads	WO2005079598	2005-01-20	FILMENITSU SOCIETE ANONYM FIRMENICH*	90 %
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A particulate composition in the form of a large spherical glassy bead having a cross-sectional diameter higher than 5 mm is an object of this invention. The bead comprises an encapsulating carrier composition essentially made of fibrous materials, which are both sugarless and non-cariogenic and an encapsulant, typically a flavour material.

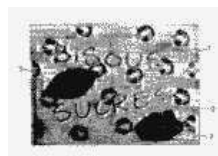


23.	Use of hydrocolloids for formulating and processing of low fat low water activity confectionery products and process.	NO921708	1992-04-29	DERRY* HERSHEY FOODS	90 %
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A low or no fat confection is prepared containing 80% soluble solids wherein at least 70% of the solids are carbohydrates. The mixture containing carbohydrate, a cationic reactive and thermalsensitive hydrocolloid and an edible cation containing material is cooked or its solids concentration adjusted to 80% solids while hot. The molten mixture is then cooled to form a solid confection having a water activity being 0.30 to 0.65 Aw and a pH from 3.0 to 8.5.

24.	Edible card, e.g. postcard, visiting card or invitation card, comprises a sheet of unleavened bread covered on at least one side with a thin and flexible color print layer of tasty edible material	FR2837356	2002-03-19	CRACOCARTE*	90 %
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Edible card comprises a sheet of unleavened bread covered on at least one side with a thin and flexible color print layer of tasty edible material.

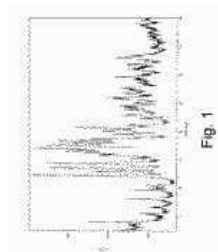


25.	A chewable comestible product and process for its production	IE822236	1982-09-13	CADBURY* PFIZER	90 %
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A chewable comestible product is disclosed which comprises a frappe component having a density of at least 1.0, and a syrup component including corn syrup and one or more of sugar, starch and water. An antacid is optionally included and may preferably be incorporated into the frappe component. A related process for producing the comestible product is also disclosed, which includes the processing of the product of the invention by cold processing techniques. In the instance where the product includes an antacid, metallic user aftertaste is absent.

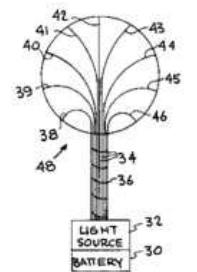
26.	Condiments with rebaudioside a and erythritol	US20070116837	2006-11-02	COCA COLA* DUBOIS GRANT XOCYST TRANSFER	90 %
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The present invention relates generally to condiment compositions comprising non-caloric or low-caloric high-potency sweeteners and methods for making and using them. In particular, the present invention relates to different condiment compositions comprising at least one non-caloric or low-caloric natural and/or synthetic high potency sweetener, at least one sweet taste improving composition, and a condiment base. The present invention also relates to condiment compositions and methods that can improve the tastes of non-caloric or low-caloric natural and/or synthetic, high-potency sweeteners by imparting a more sugar-like taste or characteristic. In particular, the condiment compositions and methods provide a more sugar-like temporal profile, including sweetness onset and sweetness linger, and/or a more sugar-like flavor profile.



27.	Fiber optic candy	WO200211553	2000-08-04	PEARL* PEARL TECHNOLOGY HOLDINGS*	90 %
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An edible fiberoptic light source is combined with confectioneries, in particular candy, to form a safe edible material possessing unusual combinations of colors and optical images generated within the candy (48). The basic design consists of edible light pipes that may be placed within various confectioneries or foodstuffs that elicits light of various colors and intensities while standing untouched and even as the product is ingested. Digestible optical fibers (38-46) act as light pipes to carry light (12) into confectioneries where different colors and patterns of light are generated as the candy is reduced in size.

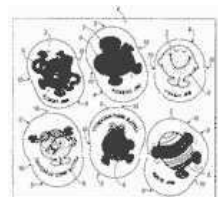


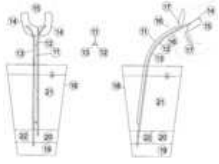
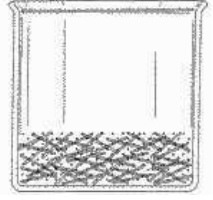
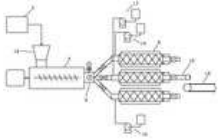
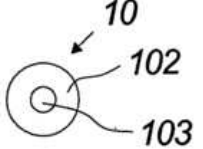
28.	Water dispersible compositions containing natural hydrophobic pigment, method of preparing same and their use	WO9726803	1997-01-14	CHR HANSEN*	90 %
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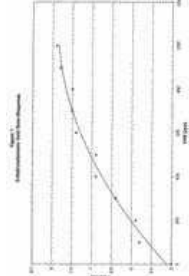
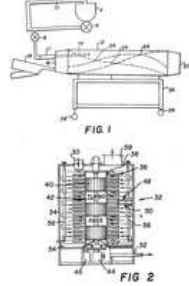
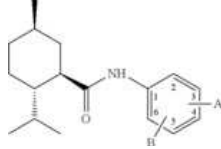
A ready-to-use water dispersible pigment composition containing at least 5% by weight of water is provided. The composition comprises a stable dispersion of a water-insoluble and/or hydrophobic natural pigment such as a carotenoid, curcumin, a porphyrin pigment or vegetable carbon black in the form of bodies of an average size which is at the most 10 μm is provided. The pigment bodies are dispersed without the use of a surface active substance in an aqueous phase comprising a hydrocolloid. The natural pigment in compositions which are useful for colouring of food products and pharmaceuticals do not migrate in the products. The compositions are useful in coating compositions for tablets and dragees.

29.	An edible transfer tattoo and method of manufacture therefor	GB0324530	2003-10-21	CULPITT*	90 %
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The edible transfer tattoo of the invention comprises a starch based substrate having a design printed thereon using edible inks. In the method of manufacture a plurality of tattoo designs are applied to a sheet of the starch based substrate by an off-set printing process or by a silk screen process. Thereafter, the sheet is subjected to cutting and snagging operation to facilitate the ready removal of the edible transfers from the sheet. In one composition provided by the invention, the starch based substrate is comprised of gum acacia, maize starch, micro-crystalline cellulose, xanthan gum, titanium dioxide, modified starch, potassium sorbate, water, sorbitol, glycerine polysorbate 60, vanilla flavouring, lecithin and rape-seed oil. The tattoos may be used for personal use, especially by children, for application to the skin without any deleterious side affects. Further use of the edible tattoos includes their application to comestible products such as iced biscuits. <IMAGE>



30.	Drinking straw for proportioning concentrate and diluent in the mouth	CA2777990	2012-05-08	MANN DAVID R	89 %
A drinking straw assembly consisting of two or more tubes (11 and 12). One tube (11) delivers a diluent (21) into the mouth at the lips (16). Another tube (12) delivers flavour concentrate to the tongue (15) where it is dispersed over a taste sensitive area. One tube (12) extends into a region of flavour concentrate (19). The other tube extends into a region of diluent. The drinking straw assembly allows the user to regulate the ratio of flavour concentrate to diluent ingested.					
					
31.	Refreshing compositions	WO9707771	1996-08-29	GRANVILLE MAN & SONS MANE MANE FILS MANE V FILS* V MAN FILS VEH MANFITSU AH	89 %
The invention relates to refreshing compositions, flavouring compositions and ingestible and topical compositions containing at least a refreshing compound selected amongst monomethyl succinate, alkaline metal salts of monomethyl succinate, alkaline-earth metal salts of monomethyl succinate and mixtures thereof. Said compositions provide a durable, bitterness-free, pleasant and refreshing effect, and said refreshing feel is different from that of other known refreshing agents. Consequently, a complementary or synergic effect can be obtained by combination with other refreshing agents. Furthermore, the succinate-based refreshing compounds according to the invention provide for an increase of alcohol feel in alcoholic drinks. Finally, the succinate-based refreshing compounds provide a refreshing taste when they are applied to filters, combustible papers and sheets for wrapping tobacco products for smoking and when they are incorporated into tobacco products for chewing or snuffing.					
					$T_{mT} = \sum_{x=1}^N \frac{T_{mT} \times \frac{V_{mT}}{V_{mT}}}{T_{mT}} - (N-1) T_{mT}$
32.	Manufacturing method of shrimp snack using krill as main material without any color changing and breaking of the shape of shrimp	KR20080113183	2008-11-30	MOON HONG MAN	89 %
A manufacturing method of shrimp snack using krill as main material without color change and breaking of the shape of shrimp is provided to take DHA, EPA, DPA and the trace of calcium elements which are main components of omega 3 contained in krill. A manufacturing method of shrimp snack using krill as main material without color change and breaking of the shape of shrimp comprises a step for steaming the krill caught in the sea at 80°C or more and rapidly cooling it at zero 25°C or less; a step for thawing the frozen krill at a low temperature 3°C~4°C or a room temperature; a step for drying it at 60°C~90°C for 1-12hours; a step for mixing dried krill 50~70 % (weight ratio) with butter powder and seasoning sauce 30~50 % (weight ratio), wherein the seasoning sauce is mixed with tomato ketchup, millet jelly, oligosaccharide, brewing vinegar, onion, red pepper paste, cayenne pepper, garlic, zingiberis Rhizoma crudus; a step for mixing 80~95 % (weight ratio) a mixture of dried krill and seasoning sauce with 5~20 % (weight ratio) of Sesamum indicum and sugar; and a step for drying it at 60°C~90°C for 1-12hours.					
33.	Quickly dispersing comestible unit and product	WO9534290	1994-06-14	FUISZ TECHNOLOGIES*	89 %
The present invention is a method of preparing a comestible unit which disperses quickly in the mouth. The present invention also includes the product resulting from the method. The method includes initiating crystallization of shearform matrix and combining with an additive, either before or after initiating crystallization, to form flowable, compactible micro-particulates. The combination is then subjected to compacting to form a comestible unit having high structural integrity, good appearance, and excellent release characteristics.					
					
34.	Confectionery products and their manufacture	GB201120966	2011-12-06	INTERCONTINENTAL GREAT BRANDS* INTERCONTINENTAL GREJT BRENDZ ELELSI KRAFT FOODS	89 %
An edible jelly product, being a body formed from a mass of jelly-forming material by a progressive advancement of said mass to a forming station and progressive formation of the body at the forming station, wherein said mass comprises a sugar and a structure-forming agent selected from a hydrocolloid and modified starch, wherein the solids content of the jelly product, when formed into the body, is at least 60 wt%. A method is described of making such an edible jelly product which is transparent and contains air bubbles which are visible by eye; and which may be brought together with other such jelly products to form consolidated bodies such as twists, which can be easily peeled apart by consumers.					
					
35.	Improvements has compounds exerting a physiological cold action on the nervous system of the human body and compositions containing this	BE842517	1975-06-03	WILKINSON SWORD*	89 %
1502680 Compositions for stimulating physiological cold-receptors WILKINSON SWORD Ltd 2 June 1976 [3 June 1975] 23947/75 Heading A5B [Also in Divisions A2, C2, C5 and C6] Products for application or consumption by the human body contain in an amount effective to stimulate the cold receptors of the nervous system of the body when brought into contact therewith upon use of the product, a compound of the formula RX wherein R is a saturated or monoethylenically unsaturated bicyclic hydrocarbon radical containing a total of 8 to 12 carbon atoms and selected from [3.3.1] bicycloheptanes, [2.2.1] bicycloheptanes and hept-5-enes and [2.2.2] bicyclooctanes and oct-5-enes containing 1 to 3 C 1-5 alkyl substituents; and X is a CH 2 OH, COOH, COOR 1 or CONR 2 R 3 group attached to said bicyclic radical at a 2-position, wherein R 1 is a hydroxyalkyl or hydroxyalkoxyalkyl radical of 2-4 carbon atoms. R 2 taken separately is H or C 1-5 alkyl; R 3 taken separately is H, C 1-5 alkyl, C 1-5 hydroxyalkyl or C 3-6 alkoxyalkyl with the proviso that when R 1 is H, then R 2 may also be C 3-6 cycloalkyl, phenyl or phenyl containing up to 2 hydroxy, methyl or methoxy substituents; and R 2 and R 3 when taken together, represent a C 4-5 alkylene group, the carbon chain of which may optionally contain an ether oxygen atom, and forming with the nitrogen to which they are attached, a piperidine pyrrolidine or morpholino group. The products may be personal care products e.g. a cosmetic, toilet lotion or dentifrice, or cleansing preparations such as soap or detergent compositions, or impregnated cleansing tissues, or toothpicks; or may be edible or potable products such as chewing gums and flavoured drinks; or smoking compositions or products e.g. tobacco compositions, cigarettes and filter - tipped cigarettes; or pharmaceutical compositions containing a pharmaceutically active ingredient. Examples are given for the following products containing compounds of formula RX as defined above: Example 14:- After shave lotion comprising ethanol, diethyl phthalate, perfume, propylene glycol and water; Example 15:- Cleansing tissue impregnated with glycerine perfume, water and triethanolamine lauryl sulphate; Example 16:- Toothpaste; Example 17:- Aerosol foaming shaving soap comprising stearic and lauric acids, triethanolamine and water in a butane propellant; Example 18:- Hair shampoo containing sodium lauryl ether sulphate; Example 19:- An impregnated toothpick; Example 20:- Soft drink concentrate of orange flavour. orange juice, saccharin, sugar, preservative and water; Example 21:-ethanolic toilet water; Example 22:- A soft sweet of icing sugar; Example 23:- Hydrophilic ointment; Example 24:- Deodorant composition of hexachlorophene in a perfumed base; Example 25:- Lipstick; Example 26:- Solid cologne; Example 27:- Hair tonic; Example 28:- Mouthwash composition; Example 29:- Talcum powder; Example 30:- Chewing gum; Example 31:- Impregnated tobacco; Example 32:- an impregnated tip for a filter-tipped cigarette. Other compositions or products described include alcoholic beverages, ice cream, jellies, bath oils and salts, sunburn lotions, eyedrops, medicaments which may be topical or internal (e.g. antacid preparation of sodium or magnesium carbonates, aluminium or magnesium hydroxides or trisilicates; and aspirin or ephedrine compositions), tobacco products such as cigarettes and pipe tobacco, chewing tobacco and snuff; and miscellaneous preparations such as water soluble adhesives for envelopes, labels and postage stamps. (From GB1502680 A)					
36.	Confectionery product	WO2006037343	2004-10-08	FERTIN PHARMA* GUMLINCK GUMLINCK OREGON STATE UNIVERSITY*	89 %
The invention relates to a confectionery product comprising a polymer system, flavor and sweetener, wherein at least 20% by weight of said confectionery product comprises substantially non-elastomeric polymer and less than about 5% by weight of said confectionery product comprising one or a combination of elastomeric polymers. wherein said confectionery product is characterized by having a tan (delta) above 1 measured at a frequency of about 1 Hz. And wherein the tan (delta) is defined as (loss modulus G''/storage modulus G'). According to the present invention, a new confectionery product has been obtained having texture properties emulating toffee but comprising a part, which is retained in the mouth during chewing.					
					

37.	Sweetener potentiator compositions	WO2006127935	2006-05-15	BOGHANI NAVROZ CADBURY CADBURY ADAMS USA USA NEW JERSEY 0 7 0 5 4 PARSIPPANY INTERPACE Å PARKWAY 3 8 9 CRAFT Å FOODS Å GLOBAL Å BRANDS Å Å INTERCONTINENTAL GREAT BRANDS* KRAFT FOODS	89 %	
The present invention relates to a sweetener potentiator composition comprising a first amount of 3-hydroxybenzoic acid and a second amount of 2,4-dihydroxybenzoic acid.						
38.	Use of bilayer forming emulsifiers in nutritional compositions comprising divalent metal salts	US5707670	1996-08-29	ALBION LABORATORIES* PROCTER & GAMBLE	88 %	
Nutritional composition comprising an edible carrier comprising an emulsifier capable of forming a bilayer structure (a vesicle or liposome) and a divalent mineral salt (Fe, Ca, Zn, Cu, Mg, Mn) on the carrier. In particular claimed nutritional iron compositions comprising bioavailable sources of iron selected from ferrous fumarate and ferrous succinate where the iron source is preferably spread on the surface of a lecithin coated edible carrier such as sucrose. These nutritional iron compositions are particularly useful in food and beverage products such as chocolate flavored edible mixes, especially chocolate flavored beverages, that are additionally fortified with other minerals and vitamins, especially multi-mineral and vitamin combinations involving, iodine, vitamin A, vitamin C, riboflavin, and folic acid to avoid developing an undesirable color, off-flavor, astringency, particularly when the edible and/or beverage mix is reconstituted with water or milk.						
39.	Solid, edible, chewable laxative composition	US20130267608	2013-04-04	LUPIN*	88 %	
An edible, solid composition comprising a laxative and one or more bulking agents in aqueous media wherein the laxative is polyethylene glycol and the composition is prepared by dissolving the polyethylene glycol in aqueous media together with one or more bulking agents and subjecting the mixture to heat up to at least about 100° C.						
40.	Chewable mineral supplement	FI860470	1985-02-08	PFIZER* WARNER LAMBERT Å COMPAGNY	88 %	
A chewable mineral supplement and process for making the same. The product comprises from about 3 to about 40% by weight of mineral compound, and from about 1.5 to about 6% by weight edible polyol admixed in a soft, nougat candy base.						
41.	Emulsified oil and sugar cereal coating and incorporating same	JPS4961350	1973-02-09	NABISCO*	88 %	
A one step process for applying sugar and an edible fat or oil to cereal bases. No separate step of spraying the oil into the cereal substrate is necessary. The invention also provides an emulsion cereal coating for achieving the above purpose, and a method of preparing said coating. A quantity of edible fats or oils or other edible oil- or fat-derived oleaginous material along with a quantity of emulsifier is added to an aqueous sugar solution to make up a syrup emulsion having a water content in the range of 9% - 34% by weight. The edible fat or oil and emulsifier are added to the aqueous syrup at a temperature ranging from 115.degree.F. to 155.degree.F., and after emulsification, the mixture is heated to about 180.degree.F. After enrobing of the cereal particles with this mixture, the coating is then dried. Coated cereal products so prepared are crisp, non-hygroscopic and milk resistant, but have a softer texture and are less frangible than conventional candy-coated cereal particles.						
42.	Multi-grain compounded hollow stuffed flour noodle with functions of diet-therapy health-preserving medicated foods	CN101690558	2009-09-08	GAO SI	88 %	
The invention discloses a main type of multi-grain compounded hollow stuffed flour noodle containing 78 subspecies in five groups and having functions of diet-therapy health-preserving medicated foods, which aims at five types of maximum sub-health consumers including: (1) ladies who require blood tonification, menstrual regulation, free radical brown spot removal, beauty treatment, skin whitening and facial make-up; (2) overweight people who require lipopenicillinase, diuresis induction, weight reduction, slimming, cardiac and cerebral thrombosis prevention and organ fatty degradation prevention; (3) growing children who require development assistance, physique strengthening, brain tonification and intellectual development; (4) old people who require blood fat and blood sugar reduction, calcium supplementation, uricotelism and the prevention of thrombus, diabetes, osteoporosis, spur and gout; and (5) middle-aged men who require fatigue and sub-health correction and physical fitness and energy strengthening. Thus, a health-preserving fast food with the functions of healing diet therapy, preventive health care and conditioning and preventive treatments of diseases, which is suitable for consumers to supplement various nutrients which are seldom in-taken, eliminate redundant free radicals in vivo and reduce high blood fat, blood sugar and uric acid, activates the functions of every endocrine system and every immune system, builds an active, vigorous and harmonious environment in vivo, and belongs to machinery industry fast foods and modern health-preserving functional foods. The description of the invention discloses six core techniques in totally 30 pages for giving the details of 78 types of production embodiments.						
43.	Children's play product comprising a pulverulent confectionery preparation	NL1001356	1995-10-05	RED BAND VENCO*	88 %	
The invention relates to a children's play product, comprising a prepacked pulverulent confectionery preparation, suitable for making a kneadable dough, and means for shaping the dough, wherein the confectionery preparation preferably contains the following substances: A one or more pulverulent edible sugars or sugar substitutes, chosen from the saccharides group, such as sucrose, dextrose, lactose, maltose or fructose, or from the polyols group, such as lactitol and sorbitol, or polydextrose; B at least one binder which, after adding water to the pulverulent preparation and mixing, produces a kneadable, essentially coherent mass, C optionally other additives customary for confectionery, such as colorants, flavourings, aroma substances and edible acid.						
44.	Multi-region confectionery	WO2009108769	2009-02-26	CADBURY CRAFT Å FOODS Å GLOBAL Å BRANDS Å Å INTERCONTINENTAL GREAT BRANDS* KRAFT FOODS	88 %	
A multi-region confectionery composition includes a first region including a particulate material having a negative heat of solution and a second region at least partially surrounding the first region to create one or more cavities that are filled by the first region. The second region includes a soluble chewable matrix. The multi-region confection can optionally include a third region at least partially surrounding the second region.						
45.	Infusion packet with useful and decorative elements, support member, delivery system and method	WO200170591	2001-03-21	SUSAN JAFFIE STEELEMAN SUZANNE JAFFE STILLMAN* Stillman Suzanne Jaffe (I) Stillman, Suzanne Jaffe	88 %	
A system allowing the tea bag/infusion packet (14) to dispense health enhancing agents and promote the sale and use of safe and health enhancing beverages. The basic packet (14) is a permeable sac containing soluble ingredients tethered to a tag (16). In one embodiment soluble dietary fiber, nutraceuticals, enzymes, and other health promoting ingredients are dispensed. In one embodiment the tag (16) forms part of a game, acts as a prize, or toy, or otherwise promotes the sale and use of the product. In one embodiment the packet (14) is modified to change color or reveal indicia upon contact with water. An additional support member may be supplied to hold or join the infusion packets (14) and may act as a toy, or prize, or game piece. For use in bottles, such as water bottles, a version is provided with features to prevent accidental ingestion of the infusion packet (14).						

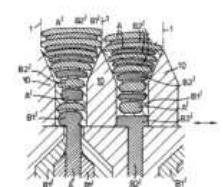
46.	Breath freshening and oral cleansing product with magnolia bark extract	WO2004000235	2003-06-25	VM RIGLI DZH KOMPANI VM RIGLI DZH KOMPANI EHT WRIGLEY COMPANY*	88 %
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The present invention relates to a chewing gum product comprising: (a) a water insoluble gum base portion; (b) a water soluble bulk portion; (c) one or more flavouring agents; and (d) an effective amount of an antimicrobial agent wherein the antimicrobial agent comprises Magnolia Bark extract.

表 1 测试数据表					
Unit: g/min					
样品	流速	流量	流量	流量	流量
100% 水	100	1000	100	7.0	2.0
100% 乙醇	100	1000	100	7.0	2.0
100% 丙酮	100	1000	100	7.0	2.0

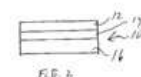
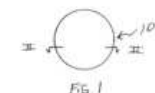
47.	Extruder with circular die for coextrusion	GB0009090	2000-04-13	NORMA GERMANY* OLE BENDT RASMUSSEN ORLY BENT RASMUSSEN RASMUSSEN O B RASMUSSEN OLE BENDT RASMUSSEN Ole-Bendt (CH) RASMUSSEN, OLE-BENDT RPD RASMUSSEN POLYMER DEVELOPMENT Rasmussen Ole Bendt (I) Rasmussen Ole-Bendt (I) Rasmussen-Ole - Bendt Switzerland, 6 3 1 8 Walkhuvil, Zergstrasse, 1 2	88 %
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Apparatus is described for coextruding two materials A and B, in which B is extruded on A through a port (3), in which the separating wall between the flows of A and B is formed as a flap closure (4) which can open and close by pivoting movements and is adapted to adjust its position in accordance with the difference between the pressures of A and B acting on it. The die is circular for extruding tubular flows and the flap closure is ring-formed and at least the hinge forming part of it consists of a springy blade having its surfaces generally perpendicular to the axis of the die. The tubular flows preferably exit in a direction substantial parallel to the axis of the die. <IMAGE>



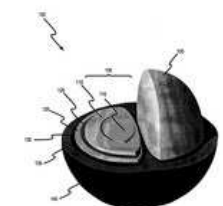
48.	Bioerodible and bioadhesive confectionery products and methods of making same	US20040156794	2003-02-11	WRIGLEY COMPANY*	88 %
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The present invention relates generally to confectionery products. The present invention provides both bioadhesive and bioerodible confectionery formulations and methods of making and using the same; more specifically, the present invention provides delivery systems to release flavors, sweeteners, cooling agents, active ingredients and the like to consumer for an extended period of time. Further, these confectionery products may also provide a venue to mask off notes and bitter flavors of drugs or other active ingredients to consumers.



49.	Food products and chocolate compositions containing coffee cherry byproducts and methods of forming the same	WO2014143328	2013-12-20	EMPIRE TECHNOLOGY DEVELOPMENT*	88 %
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Food products having portions of a dried deseeded coffee cherry are described, as well as components thereof and methods of forming. The food product may include one or more portions of a dried deseeded coffee cherry and a chocolate composition. In total, world coffee production in 2011 used about 7.9 million tons of coffee beans. To obtain the coffee beverage that is widely consumed throughout the world, coffee beans must be removed from coffee cherries and processed. There are two types of isolation processes ("coffee processing") that are commonly used: dry processing and wet processing. The coffee beans are separated from the material covering the beans (for example, the outer skin, pulp, parchment, and silverskin) using a de-hulling machine.



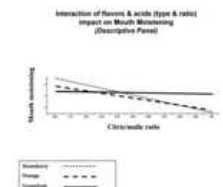
50.	Medicated comestibles	GB0225827	2002-11-06	SSL INTERNATIONAL*	88 %
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A chewable medicated comestible is made by mixing a pharmaceutically active ingredient, water and a substrate. The substrate has confectionery and binding properties and the mixing process produces a malleable solid confection which can be divided into discrete dosed units in the form of chewable tablets. The substrate may be a particular sugar.

from user A, and

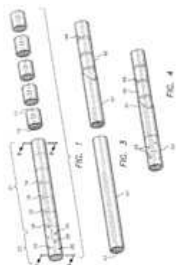
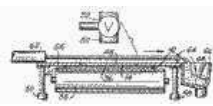
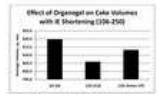
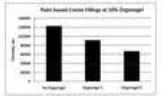
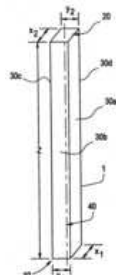
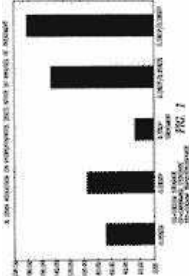
51.	Mouth-moistening compositions, delivery systems containing same and methods of making same	US20070031561	2006-08-11	CADBURY INTERCONTINENTAL GREAT BRANDS* KRAFT FOODS	88 %
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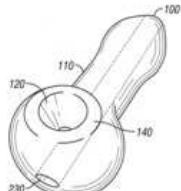
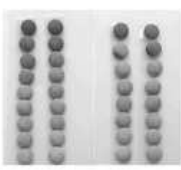
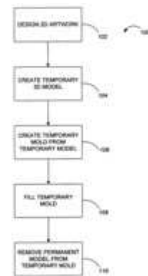
The present invention relates to compositions and comestibles that impart a mouth-moistening effect when orally consumed by an individual. More specifically, the compositions of the present invention may include a blend of components, such as a sweetening composition, food-grade acid composition and a cooling agent, that reduces or eliminates the perception of mouth dryness in an individual. The present invention also provides methods for preparing such comestibles, as well as methods of treating xerostomia by orally administering such comestibles.

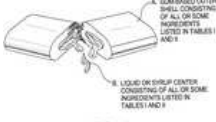
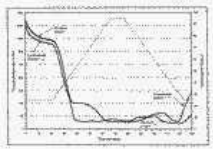
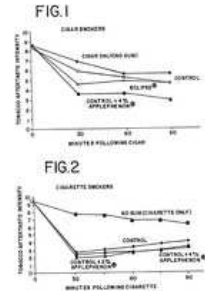
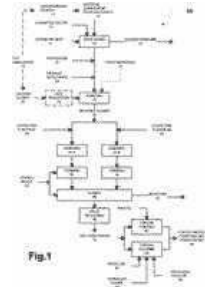


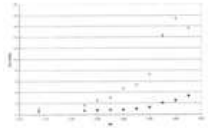
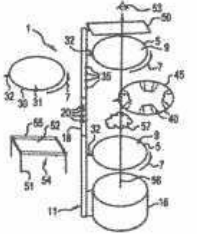
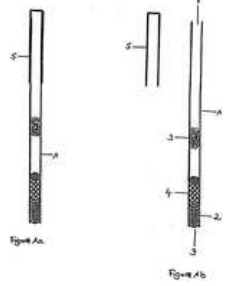
52.	Consumable product, taste easily acceptable carrier in unit dosage form, providing at least one third daily requirements of unsaturated acids	IL85121	1988-01-18	ASSUTECH* HAIM AVIV	88 %
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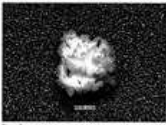
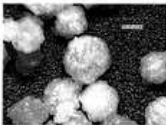
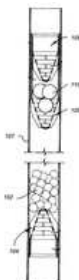
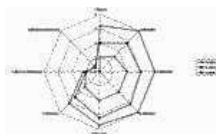
A palatable product of readily acceptable taste, in unit dosage form, which provides a person with at least one third, and preferably up to the full daily requirements of eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA), in the form of fish oil enriched respective these acids, or such acids in purified form, comprises also lecithin and chocolate-forming ingredients, and may be in the form of a chocolate bar or similar. The unit dosage form is coated with a tasty outer layer. The total weight of the unit dosage form is generally in the 6 gram to 18 gram range. (From DE3901216 A1)

53.	Nicotine candy cigarette	US6082368	1997-09-09	BROWN; GRAHAM H.	88 %	
A nicotine candy is provided for consumption in small volumes and in a cigarette shaped package. Each portion of the candy is obtained by removing it from a cigarette shaped package from the end. In a first embodiment, standard paper is used to wrap the a series of linearly disposed candy portions. In a second embodiment, the package is made of edible rice paper, and may be torn off of the end in a single piece. The formulation of the candy preferably uses a food grade Beta-pyridyl-alpha-N-methylpyrrolidine dissolved into any standard hard sugar candy. This material is water soluble and is admixed into the sugar candy composition during candy formation. Preferably, the candy composition is available in a range of strengths which further enables users to regulate their doses. One or two or three pieces can be ingested simultaneously to enable control of the intake, in addition to the availability of the composition in different strengths.						
54.	Yogurt flavored confectioneries	US4150163	1977-11-14	BEATRICE FOODS*	88 %	
There is provided a process for producing an uncooked low moisture content flavored confectionery comprising sweetener, edible fat and spray dried yogurt having an average particle size of 40 microns or less and wherein all processing steps are carried out at a temperature below 250.degree. F. There is also provided a process for producing a cooked high moisture content yogurt flavored confectionery comprising cooking a mixture of sweetener and water to produce a soft candy, cooling the soft candy to 250.degree. F. or less, and mixing with the candy spray dried yogurt.						
55.	Method of making and using an assembly for decorating pastries	GB9016405	1989-07-31	LEONARD BAKING*	88 %	
A marshmallow-based, edible, sheet-like, decorative overlay is formed in situ on a release film mounted on a rigid carrier sheet. After peeling the release film and the overlay together from the carrier sheet, the release film is subsequently peeled from the overlay to enable the overlay to be transferred by itself to a pastry to decorate the same.						
56.	Food compositions comprising organogels	WO2011143566	2011-05-13	ARCHER DANIELS MIDLAND*	87 %	
The present invention is directed towards organogel compositions. Processes for producing such organogel compositions are further disclosed. The present invention is also directed towards uses of the novel organogel compositions in foods, beverages, nutraceuticals pharmaceuticals, pet food, or animal feed.						 
57.	Delivery of controlled-release system(s) with shearform matrix	CA2161752	1994-11-04	FUISZ TECHNOLOGIES*	87 %	
The present invention is a method and a dosage unit for delivery of a controlled-release system. The dosage unit is a quick dissolve unit which can be prepared by mixing uncured shearform matrix and a controlled-release system, either molding or compacting a unit dosage form and curing the shearform matrix. The controlled-release systems used in the present invention include instantaneous release components, delayed release components, sustained release components, and combinations thereof.						
58.	Higher carbonyl cpds. having organoleptic properties - prepd. by reacting a substd. halide or substd. aldehyde with a carbonyl cpd. (nl 19.7.77)	NL7700367	1977-01-08	INTERNATIONAL FLAVORS & FRAGRANCES*	87 %	
Prepn. of new carbonyl cpds. comprises reacting carbonyl cpds. with organic halogen cpds. or aldehydes, to form carbonyl cpds. having a higher mol. wt. than the starting materials. New carbonyl cpds. have formula: F3=CR21-CR22O (I). Gp. F3 is opt. substd. 6 C cycloalkyl or cycloalkenyl. Either (i) R21 is H and R22 is a C-atom substd. by 1 or 2 of gps.: - CH...R24 : - CH2CH:CH2 or CH2CMe:CH2, in which R24 is alkyl, e.g. Et, alkenyl or alkylidene; or (ii) R22 is Me or H and R21 is an allyl or methallyl gp. having one of formulae - CH2CH:CH2 or - CH2CMe:CH2. Alternatively Gp. F3 may be an acyclic hydrocarbyl, in which case (I) is 2,4,7-trimethyl-2,6-octadienal). (I) are used as aromatic essences for modifying aroma and taste of food, tobacco, beverages, and for perfumes and perfumed articles. In an example, 2,5-dimethyl-2-propenyl-hex-4-enal is prepd. by mixing 2-methyl-pent-2-enal and prenyl chloride in the presence of toluene, triethyl methyl ammonium chloride and aq. NaOH.						
59.	Elutable substance delivery devices	US20070059409	2005-09-13	MCNEIL NUTRITIONALS*	87 %	
Devices for delivering an elutable substance to a water-containing foodstuff, for example, a beverage, are provided. More particularly, devices for delivering an elutable substance to a foodstuff having an elongate body (1) with at least one surface, wherein a composition including a elutable substance dissolved or dispersed in a carrier is affixed to at least a portion of the surface of the body (1) are provided. Also provided are methods of producing such devices.						
60.	Compositions for removing stains from dental surfaces, and methods of making and using the same	US6685916	2002-10-31	CADBURY HOLME SAMANTHA K. INTERCONTINENTAL GREAT BRANDS* KEHDBERI ADAMS JUEHSEHJ LLS KRAFT FOODS PFIZER*	87 %	
A composition for removing stains from dental surfaces comprising a stain removing effective amount of at least two active components selected from a peroxide compound, a polyphosphate, and an anionic surfactant, in combination with an orally acceptable carrier. The present invention is further directed to methods of making and using the same.						

61.	Edible cake decorations	GB9913716	1999-06-14	SUGARFAYRE*	87 %	
An edible cake decoration comprising a sugarpaste formulation including at least one humectant. A method of forming the decoration is also disclosed which includes exposing the sugarpaste to a humid environment. An apparatus for use in the method is also disclosed which comprises a blister (6) having a profiled surface and a plurality of ventilation holes (8) therein, which blister (6) forms a template for use in the vacuum forming of the wet sugarpaste to provide a 3-D shape to the decoration, the sugarpaste being dried after vacuum forming. <IMAGE>						
62.	Confectionery product having a foam-like structure	DE4337308	1993-11-02	JUCHEM*	87 %	
The invention relates to a confectionery product without added sugar having a foam-like structure, foamed convectionery product, in particular chocolate-coated marshmallow, essentially comprising: sorbitol 34.0-40.0% polyglucose derivative 30.0 - 43.0% water 26.0 - 29.0% egg white 2.1 - 2.3% gelling agent 0.2 - 0.3% gelatin 0.1 - 0.2% sweetener < 0.2% flavourings < 0.1% colourings < 0.2%. Owing to a reduction in energy content, the confectionery product is suitable as a food in particular for diabetics. It can be present, for example, in the form of a chocolate-coated marshmallow or a foamed waffle.						
63.	Pipe mold and pin-block assembly	US20090258117	2008-10-17	ATAK INTERNATIONAL TRADE* KZEE NOVELTY PRODUCTS	87 %	
A pipe mold assembly is composed of a mold and a pin block. The mold can be composed of two sides. The bottom side of the mold contains an insert for forming the bowl of the pipe. The insert can be conical shaped and indented to form a lip. A pin block is inserted between the top and bottom sides of the mold to create a smoking channel. The pin block can form a carburetor if the pins are long enough. The pipe is formed by placing the pin block on a flat surface, surrounding the pin block with the mold, and pouring an edible solution into the opening. Once the solution is sufficiently cool, the pin-block and mold are removed.						
64.	Opacity modifying agents for edible products	CA2890457	2013-11-08	SENSI ENTRY COLORS SENSIENT COLORS* SENSIENT COLORS LLS	87 %	
An opacity modifying agent in particulate form comprising a starch, a dextrin, an optional film former, and an optional binder is disclosed herein. Also provided is an opacity modifying suspension comprising the opacity modifying agent and a liquid. The opacity modifying agent or suspension can be added to edible products to provide increased opacity. Methods of producing the opacity modifying agent are also disclosed.						
65.	Drinking straw for administering active substances, vitamins, and/or nutrients	WO2004000264	2002-06-24	GRUENENTHAL*	86 %	
The invention relates to an administration form for orally administering active substances, vitamins, and/or nutrients, comprising a drinking straw which is provided with a removable and/or destructible film that encompasses weakening lines as a sealing device, and a kit comprising the administration form and a conveying liquid.						
66.	Substituted p-menthanes and compositions containing them	GB1315626	1971-02-04	WILKINSON SWORD*	86 %	
1315626 Confectionery; tobacco-smoke filters; tobacco compositions WILKINSON SWORD Ltd 26 Jan 1972 [4 Feb 1971 (2)] 3930/71 and 3931/71 Headings A2B and A2C [Also in Divisions A4 A5 C4-5 and C6] An ingestible, tobacco or tobacco smoke filter composition capable of stimulating the cold receptors of the human nervous system comprises a 3-substituted p-menthane of formula: where either X is H and Y is -CH(OH)R' or -OC n H 2n OH (R' is H or C 1-8 aliphatic, n is 1-4) or X is OH and Y is C 1-8 aliphatic. The menthane derivative may be 3(2-hydroxyethoxy)-p-menthane, 3-hydroxymethyl-p-menthane, 3-methylmenthol, 3(1-hydroxy-n-propyl)- p-methane, or 3-ethylmenthol. Examples disclose a boiled sweet (XII), a mint sweet (XIII), chewing gum (XIV), cigarette tobacco (XV), and a filter tip cigarette (XVI).						
67.	Multi-colour comestibles	GB0300908	2003-01-15	CULPITT DECOPAC*	86 %	
In the manufacture of a multi-coloured comestible product, e.g. a chocolate bar or a chocolate coating for a cake, an out of proportion image is formed on a planar carrier of food grade plastic material, the image being formed by screen printing using an edible ink. The carrier and the image are then moulded, e.g. by a vacuum forming means, to create a relief mould in which the out of proportion image is regularised to a true image of a design to be applied to a comestible. After forming the relief mould may be filled with chocolate or other filling as required. The coated comestible may then be removed from the relief mould immediately thereafter or when required for subsequent packaging and distribution. Alternatively, the relief moulds may be stored for some time before being filled with chocolate or other filling. In either case the demoulded product is provided with a true to life image thereon. The edible inks used may include a mixture of fondant icing sugar, Polyporbate 60, glycerine, lecithin and water.						
68.	Bis-aromatic amides and their uses as sweet flavor modifiers, tastants and taste enhancers	WO2006138512	2006-06-14	KIMMICH RACHEL SENOXYX*	86 %	

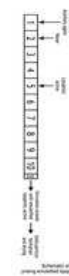
69.	Confectionery products comprising a tooth-friendly sweetener	WO2009015790	2007-07-31	HENKEL* SUDZUCKER*	86 %
The present invention relates to confectionery products comprising a tooth-friendly sweetener, bioactive glass particles and at least one product additive, processes to obtain them and various applications thereof.					
70.	Extrusion process	WO2013127807	2013-02-27	DSM DSM IP ASSETS*	86 %
The present invention relates to a process for the production of extruded formulations (= extrudates) comprising dispersion droplets, to such formulations as well as to the use of such formulations in food, feed, personal care applications.					
71.	Diet and weight control gum and sucker	WO200121147	2000-09-19	BARECA JACK MASTERCARE*	86 %
A gum, lollipop and lozenge having at least two separate components, the first component having desirable taste characteristics and the second component having a diet control composition incorporated therein.					
					
					FIG. 1
72.	Co-precipitated carrageenan/xanthan gum compositions and processes for their preparation	WO2008134306	2008-04-22	F CI FMC CORPORATION*	86 %
Co-precipitated carrageenan/xanthan gum compositions and a process for preparation are provided. The Compositions are simple to prepare and provide functional performance in a broad range of food, specialty and industrial applications.					
					
73.	Method for producing fermented edible plants or edible animal/plants, fermented edible plants or edible animal/plants produced by same, and foods containing same	WO2010024514	2009-05-06	FARVIS R & D KOREA PHARVIS R & D KOREA*	86 %
The present invention relates to a method for producing fermented edible plants or edible animal/plants, to fermented edible plants or edible animal/plants produced by same, and to foods containing same. The method for producing fermented edible plants or edible animal/plants includes the steps of: producing crushed edible plants or edible animal/plants; culturing a liquid mixture of grains, saccharides, filamentous fungi, and yeast for 24 to 36 hours to produce a mixed microbial broth; inoculating the edible plants or edible animal/plants with the mixed microbial broth, and firstly fermenting the edible plants or edible animal/plants for 3 to 8 days to produce first fermented edible plants or edible animal/plants; and inoculating the first fermented edible plants or edible animal/plants with bacteria, and secondly fermenting the first fermented edible plants or edible animal/plants for 6 to 12 days to produce second fermented edible plants or edible animal/plants. Whereby, a fermentation period can be shortened, and food deterioration and the growth of pathogenic microorganisms can be suppressed. Further, adding the fermented edible plants or edible animal/plants produced by the above-described method into foods can provide storage stability, increase bioavailability, and improve flavor.					
					
74.	Method and composition for breath freshening	WO2005048965	2004-11-15	WRIGLEY COMPANY*	86 %
An oral composition for freshening the breath of consumers of tobacco products includes an oral cavity delivery agent, which can be a non-oxidizing oral cavity delivery agent, and an effective amount of a polyphenolic apple extract. The polyphenolic compounds in the apple extract react with nitrogen compounds in the consumer's breath to reduce the concentration of the nitrogen compounds in the smoker's mouth. The oral products of this invention include chewing gums, edible thin film compositions, confectionary compositions, mouth sprays, and dentifrices. A method includes applying a non-oxidizing oral cavity delivery agent and a polyphenolic apple extract to the oral cavity of consumers of tobacco products.					
					
75.	Administration form for the oral administration of active substances, vitamins, and/or nutrients	WO2004000202	2002-06-24	GRUENENTHAL*	86 %
The invention relates to an administration form for orally administering active substances, vitamins, and/or nutrients, comprising a drinking straw which is provided with a retaining device that is impermeable to the active substance formulation, vitamin formulation, and/or nutrient formulation while being permeable to air and a conveying liquid, and an active substance formulation, vitamin formulation, and/or nutrient formulation that is supplied in an immobilized manner in the drinking straw and can be mobilized by contacting said formulation/s with the conveying liquid. Also disclosed are a kit comprising the inventive administration form and a conveying liquid, and a method for producing the administration form.					
					
76.	Gel products with carrageenan and pectin and methods of preparation	WO200205658	2000-07-17	GENERAL MILLS*	86 %
Improved, intermediate moisture sweetened gelled food compositions comprise: A) about 55 to 85 % by weight nutritive carbohydrate sweeteners; B) sufficient amounts of a gelling system to provide a gel strength of about 1-8 kg/cm<2>; C) about 10 % to 20 % moisture. The gelling system comprises high methoxyl pectin and kappa carrageenan. The gelling system allows for a high solids level but a low viscosity when maintained above 130 DEG F. Also disclosed are methods for the preparation of such gelled products involving forming a hot fluid high solids gellable slurry, forming the hot fluid gellable slurry into pieces such as by starch molding and curing to form gelled food product in the form of pieces of about 1 to 5g. By virtue of the high solids concentrations the duration of the curing step is greatly reduced.					
					

77.	Brown anthocyanin-containing colorant	CA2918236	2014-07-31	MARS* MARS MARS	86 %	$C^* = \frac{a^*}{\sqrt{a^{*2} + b^{*2}}}$ $H^* = \arctan\left(\frac{b^*}{a^*}\right)$
The present application is directed to a method of hard pan coating an edible core, a sucrose-based, hard panned coating, and a hard panned confection comprising an edible core coated with the same. The sucrose-based, hard panned coating comprises sucrose and a pH-adjusted purple carrot anthocyanin-containing colorant, is substantially crystalline, and has a brown hue described by a CIELCH color space h^* coordinate of from about 0° to about 70° . In some embodiments, the coating further comprises a yellow colorant. The colorants are desirably naturally sourced to provide alternatives to synthetic colorants for coloring hard panned confectionery coatings in brown hues.						
78.	Moisture resistant wafer	EP1982598	2007-04-20	NESTEC*	86 %	
The present invention relates to a moistureresistant or moisture tolerant wafer which retains its crispy texture when exposed to moisture.						
79.	Polariscope toy and ornament with accompanying photoelastic and/or photoplastic devices	US20060087642	2005-10-25	SAHA PAMELA	85 %	
A variety of toy polariscopes (1) are simpler in design and less costly than precision instruments used in scientific research and stres analysis of materials and structures. The toy polariscopes are designed for a variety of objects (40) that may exhibit photoelastic properties such as glass, plastic, Plexiglas, gel candle material and other gels, and even edible photoelastic objects. They are speciall designed for objects of various sizes with a variety of purposes such as objects to enhance learning in a variety of conditions and experiences. Special objects are designed to go with the toy polariscopes such as edible and inedible photoelastic objects, photoelast candle material, a variety of photoelastic/photoplastic stands capable of a variety of displays in interaction with other designed photoelastic objects capable of a variety of interaction and displays. Other optical phenomena may also be observed.						
80.	Erythritol-based hard coatings	WO2009036954	2008-09-16	CARGILL*	85 %	
The present invention relates to a coated product comprising a core and a hard coating surrounding the core, wherein the hard coating is composed of at least one coating layer, which comprises erythritol and one or more crystallization modifiers, a process for preparing such a coated product, and the use of the crystallization modifiers for controlling the crystallization of an erythritol-based hard coating.						
81.	Process for the preparation of confectionery products containing floral material	ITRM20030158	2003-04-07	ROVEIO GRANDEUIGI ITALY 1 8 0 3 8 SANREMO VIA VEREZZO 5* ROVERIO GIANLUIGI Roverio Gianluigi (I) ZHAN LUYI LUO WEILUO	85 %	
The present invention relates to a process for the preparation of a sugary solution containing floral material suitable for the preparation of confectionery materials.						
82.	Confectionery composition and article	WO2011153229	2011-06-01	CADBURY INTERCONTINENTAL GREAT BRANDS* KRAFT FOODS MONDELEZ JAPAN NIHON KRAFT FOODS	85 %	
A dough-like confectionery material contains a solid particulate, a liquid, and a diffusion controller. The dough-like confectionery material is an effective replacement for panned coatings, and it can be applied to an edible substrate, such as candy or chewing gum to form a layered confection. Methods and apparatus for forming layered confections are also described.						
83.	Confectionery with body, handle and container	US20020015766	2001-06-04	IMPACT CONFECTIONS*	85 %	
A confectionery comprising a container, a handle portion above the container, a body attached to the handle portion and disposed within the container, and preferably a flowable confectionery disposed within the container.						
84.	Administration form for the oral administration of active substances, vitamins, and/or nutrients	WO2004000203	2002-06-24	GRUENENTHAL*	85 %	
The invention relates to an administration form for orally administering active substances, vitamins, and/or nutrients, comprising a drinking straw which is provided with a closing device that is made of a physiologically unproblematic material, said material being at least partly soluble in a conveying liquid and at least partly air-permeable, and a kit comprising said administration form and a conveying liquid.						

85.	Improved confectionery products and process for obtaining them	WO2009015791	2007-07-31	AUF HENKEL SUDZUCKER* ZOOTTUCKER MANNHEIM OCHSENFURT	85 %
The present invention relates to agglomerates comprising calcium-hydrocolloid-composite materials and at least one sugar alcohol, methods for preparing them and various applications thereof. 					
86.	Edible antifreezing fibre fruit and method for preparing the same	CN101273782	2008-05-12	ZHONG CHUNYAN	84 %
The invention relates to an edible freezeproof fiber fruit and a preparing method thereof; the edible freezeproof fiber fruit is prepared by coco fiber fruit, sugar and composite glue, wherein, the proportion of the coco fiber fruit and the mixture of the sugar and the composite glue is 1:10 to 10:1; the preparing method comprises the following steps that: the coco fiber fruit with no black spot impurities is extruded to remove excessive water, the sugar and the composite glue are stirred evenly, thus obtaining the mixture of the sugar and the composite glue; the coco fiber fruit and the mixture of the sugar and the composite glue are mixed in proportion, pH value is regulated, and the sugar degree is adjusted to lead the coco fiber fruit to be modified so as to obtain a crude product of the edible antifreeze fiber fruit; then the crude product is carried out blending of flavor, packed and sterilized, thus obtaining a finished product of the edible freezeproof fiber fruit; the edible freezeproof fiber fruit provided by the invention gets good taste, good freezeproof and thawing resistance performance by modifying bacterial cellulose gel, and can be used as food base or food additives to be applied widely in foods, with simple preparing technique, low cost and easy operation.					
87.	Food product	US20050181019	2004-12-01	SLIM FAST FOODS UNILEVER*	84 %
A food product which incorporates polyunsaturated fatty acids and an encapsulated pro-oxidant, said food product having a water activity of 0.75 or less. The pro-oxidants may be metal salts such as copper, manganese, iron and/or zinc salts. Sources of omega-3 fatty acids include fish oil. The present invention is directed especially to nutrition products, such as nutrition bars and soups, sweet powders and other food products, with a water activity (aw) of 0.75 or less, as well as to processes for preparing such products, wherein the products incorporate omega-3 and/or omega-6 and/or other polyunsaturated fatty acids in combination with encapsulated pro-oxidants, such as salts of copper, iron, manganese and zinc. The formulations according to the invention can be expected to have a very good shelf life, yet include polyunsaturated fatty acids which generally have a tendency to oxidize, together with normally pro-oxidant compounds in encapsulated form. Previously, it would have been expected that where pro-oxidants and omega-3 or other unsaturated fatty acids are combined in the same formulation, the fatty acids would oxidize and the shelf life of the food product would be unacceptable.					
88.	System and method of producing printed decorations	GB201404559	2014-03-14	DECOPAC*	84 %
A process of producing printed decorations includes providing a gumpaste mixture, creating a plurality of blanks from the mixture, arranging the plurality of blanks onto a platen of a printer, printing a pattern on the plurality of blanks, after the printing, removing the plurality of blanks from the platen, and forming each blank of the plurality of blanks into a shape of a decoration. 					
89.	Probiotic compositions, methods and apparatus for their administration	WO2010054439	2009-11-13	UNISTORO PATENT HOLDINGS UNISTRAN HOLDINGS PTE* UNISTRAN PATENT HOLDINGS	84 %
A probiotic composition including a probiotic microorganism embedded within a matrix, the matrix substantially maintaining the viability of said microorganisms. The matrix releases said microorganisms into and upon contact with a liquid carrier. The invention includes methods for manufacturing the composition, particular forms of the composition (2) and as apparatus for administration. 					
90.	Sensate compositions and delivery systems therefor	US20060034936	2005-08-10	CADBURY CRAFT & FOODS & GLOBAL & BRANDS & & INTERCONTINENTAL GREAT BRANDS* KEHDBERI ADAMS JUEHSEHJ EHLEHL KRAFT FOODS	84 %
The present invention includes compositions for imparting a controlled-release sensation to the oral receptor areas of a user. The oral, controlled-release compositions include a sensate and a hydrated or swollen food-grade polymer which forms a matrix with the sensate. Sensates may include warming, cooling and/or tingling agents. Also included are oral delivery systems for the compositions, methods for preparing same, and methods for imparting and sustaining a desired sensation in the mouth and upper portion of the gastrointestinal tract of the user. 					
91.	Sugar-free gel soft candy and its production	CN101073368	2007-06-15	FUWEI FOOD STUFF FACTORY*	84 %
The invention is concerned with a kind of sugarless gel soft candy and its produce method. It relates to gelatin, food grade Pullulan, sorbitol, maltitol, isomaltitol, Erythritol, sour material, flavoring essence, natural edible pigment and water. Mix gelatin and Pullulan to get liquid of glue, dissolve sorbitol, maltitol, isomaltitol and Erythritol to get sirup, and mix the liquid of glue and sirup to get mixed material liquid. Add sour material, flavoring essence and natural edible pigment into the mixed material liquid, pour, mold and dry till with 12 to 20 percent of water to get the production. The added stuffs have good effect to agglomerate with good elasticity for the compound using of gelatin and Pullulan. The production is not easy to becoming into the crystal for using sorbitol,maltitol and isomaltitol. This invention has great importance for the new production technology field for sugarless gel soft candy.					

92.	Process for the production of discrete solid extruded particles	WO2014083065	2013-11-27	D MS IP ASSETS BE BUOY DSM IP ASSETS B V DSM DSM IP ASSETS*	83 %
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The present invention relates to a process for the production of discrete solid extruded particles comprising emulsion droplets, to such particles as well as to the use of such particles in food, feed, pharmaceutical and personal care applications.



93.	Fiber containing compositions and methods of making and using same	CA2938564	2007-11-07	PROCTER & GAMBLE*	83 %
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A composition comprising at least about 25% by weight of a fiber component, from 0.001% to 10% by weight of a humectant and from 5% to 50% by weight of a carbohydrate component, provides a safe and effective amount of fiber component to a user. A method of producing such a composition is provided. Additionally a method of providing a safe and effective amount of fiber component to a user is provided.

Experiment	Experiment 1 (unpublished)	Experiment 2 (unpublished)	Experiment 3 (unpublished)	Experiment 4 (published)
	Success n/N	Success n/N	Success n/N	Success n/N
Control	20/20	21/21	20/20	20/20
100% (100%)	20/20	21/21	20/20	20/20
90% (90%)	20/20	21/21	20/20	20/20
80% (80%)	20/20	21/21	20/20	20/20
70% (70%)	20/20	21/21	20/20	20/20
60% (60%)	20/20	21/21	20/20	20/20
50% (50%)	20/20	21/21	20/20	20/20
40% (40%)	20/20	21/21	20/20	20/20
30% (30%)	20/20	21/21	20/20	20/20
20% (20%)	20/20	21/21	20/20	20/20
10% (10%)	20/20	21/21	20/20	20/20
0% (0%)	20/20	21/21	20/20	20/20
Control	20/20	21/21	20/20	20/20
100% (100%)	20/20	21/21	20/20	20/20
90% (90%)	20/20	21/21	20/20	20/20
80% (80%)	20/20	21/21	20/20	20/20
70% (70%)	20/20	21/21	20/20	20/20
60% (60%)	20/20	21/21	20/20	20/20
50% (50%)	20/20	21/21	20/20	20/20
40% (40%)	20/20	21/21	20/20	20/20
30% (30%)	20/20	21/21	20/20	20/20
20% (20%)	20/20	21/21	20/20	20/20
10% (10%)	20/20	21/21	20/20	20/20
0% (0%)	20/20	21/21	20/20	20/20
Control	20/20	21/21	20/20	20/20
100% (100%)	20/20	21/21	20/20	20/20
90% (90%)	20/20	21/21	20/20	20/20
80% (80%)	20/20	21/21	20/20	20/20
70% (70%)	20/20	21/21	20/20	20/20
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20% (20%)	20/20	21/21	20/20	20/20
10% (10%)	20/20	21/21	20/20	20/20
0% (0%)	20/20	21/21	20/20	20/20
Control	20/20	21/21	20/20	20/20
100% (100%)	20/20	21/21	20/20	20/20
90% (90%)	20/20	21/21	20/20	20/20
80% (80%)	20/20	21/21	20/20	20/20
70% (70%)	20/20	21/21	20/20	20/20
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20% (20%)	20/20	21/21	20/20	20/20
10% (10%)	20/20	21/21	20/20	20/20
0% (0%)	20/20	21/21	20/20	20/20
Control	20/20	21/21	20/20	20/20
100% (100%)	20/20	21/21	20/20	20/20
90% (90%)	20/20	21/21	20/20	20/20
80% (80%)	20/20	21/21	20/20	20/20
70% (70%)	20/20	21/21	20/20	20/20
60% (60%)	20/20	21/21	20/20	20/20
50% (50%)	20/20	21/21	20/20	20/20
40% (40%)	20/20	21/21	20/20	20/20
30% (30%)	20/20	21/21	20/20	20/20
20% (20%)	20/20	21/21	20/20	20/20
10% (10%)	20/20	21/21	20/20	20/20
0% (0%)	20/20	21/21	20/20	20/20
Control	20/20	21/21	20/20	20/20
100% (100%)	20/20	21/21	20/20	20/20

94.	Safe and stable edible material having reinforced concrete-like structure	WO2007015519	2006-08-02	YAMADA YASUYUKI; Yasuyuki Yamada	83 %
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It is intended to provide a stable and safe edible material. By mixing a dehydrated edible fiber mass and an edible non-fiber material, an edible material, which is superior in shape retention properties to the dehydrated edible fiber mass and the edible non-fiber material, can be obtained. This edible material has a high stability and a high safety because of having a reinforced concrete-like structure wherein the edible fiber serves as the reinforcing steel while the edible non-fiber material serves as the concrete. A liquid oil such as EV olive oil, rapeseed oil, sesame oil or soybean oil can be easily and safely converted into a solid fat merely by adding from 2 to 3% of a popular food material that has been naturally and safely taken since early times. In producing the above edible material, no trans processing that has been warned as the dangerousness thereof by the governments and public corporations in Europe, USA and Canada is needed. Moreover, this edible material sustains a favorable hardness within a temperature range of from -20°C to 200°C without becoming too hard at low temperatures as margarine or melting at high temperatures. When put into the mouth, however, it quickly liquefies and tastes wonderful. Water may be added thereto, though it is not always necessary. It prevents butter or chocolate from melting even at +200°C. Furthermore, a convenient and tough edible plastic material can be obtained therefrom without needing water.

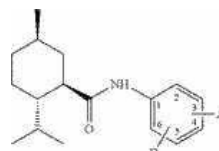
95.	Breath freshening confectionery products and methods of making and using same	WO2005102066	2005-04-20	83 %
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A confectionery product comprises a first side and a second side generally opposite to the first side; the second side comprising an abrasive surface that is suitable for scrubbing the top surface of a tongue within the oral cavity. In preferred embodiments the first side is smooth, and may be domed shaped and generally fit the roof of the mouth. The abrasive surface may be provided by 1) a formed, uneven surface, 2) by including abrasive inclusions in the composition making up the second surface, or 3) a combination of a formed, uneven surface and abrasive inclusions. The confectionery product is preferably a hard confectionery, but may also be a chewing gum product. A preferred confectionery product comprises a second side with a width and a length, the smallest of which is at least 1.6 times the product thickness. Preferred pressed tablets are made from a compressible composition and have at least one abrasive surface suitable for cleaning the surface of a human tongue in an oral cavity and have a hardness of between about 18 Kp and about 35 Kp.



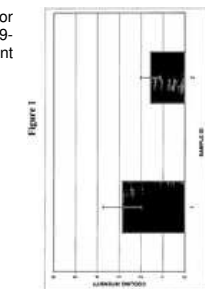
96.	Particulate coating compositions, coated confectionery, and methods of making the same	WO20111084760	2010-12-21	INTERCONTINENTAL GREAT BRANDS* KENT GIDA MADDELERİ SANAYİ VE TİCARET ANONİM ŞİRKETİ* KRAFT FOODS	83 %
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Disclosed are particulate coating compositions containing powdered gum arabic. Also disclosed are particulate coated confectionery and methods of preparing the coated confectionery.



97.	Flavor ingredients for cooling preparations	WO2005042680	2004-11-03	FIRMENICH*	83 %
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The present invention relates to the use of 6-isopropyl-3,9-dimethyl-1,4-dioxaspiro[4.5]decan-2-one, in the form of any one of its isomers or of a mixture thereof, as a perfuming or flavoring ingredient. The present invention concerns also the perfuming or flavoring compositions or articles containing said compounds. Compositions comprising 6-isopropyl-3,9-dimethyl-1,4-dioxaspiro[4.5]decan-2-one and at least one further compound having or imparting minty, fruity, and/or trigeminal organoleptic properties are also part of the present invention.



98.	Device and method for confectionary display	US20030003196	2001-07-02	ROCKENBACH MELISSA	82 %
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A confectionary device for relaying dynamic messages, the device having a first edible member having a substantially rigid nature, and the first member being in the form of a tablet. A plurality of edible indicia being received on the first member and retained thereon in a secure manner such that the indicia is viewable by an intended recipient and consumable thereby. An attaching means for attaching the indicia to the first member, whereby a desired arrangement of indicia are easily applicable onto the first member to relay a desired message to an intended recipient.



99.	Rebaudioside e and food products sweetened with rebaudioside e	CA2910735	2014-06-19	CONAGEN* FIGHT TECHNOLOGY KONADZHEN INK PHYTO TECHNOLOGY	82 %
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The present disclosure is generally directed to orally consumable products, such as foodstuffs and beverages, containing rebaudioside E present in, e.g., about 5 ppm to about 100 ppm, and to methods for preparing such orally consumable products.

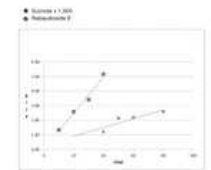


Figure 1

100.	Edible composition comprising a slowly digestible or digestion resistant oligosaccharide composition	US20080292766	2008-05-21	TATE & LYLE* TATE & LYLEING LADY ENZ AMERICAS	82 %
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An edible composition comprises (1) a starch-derived soluble fiber composition that comprises oligosaccharides that are digestion resistant, oligosaccharides that are slowly digestible, or a combination thereof, and (2) at least one material selected from fructose, sorbitol, pullulan, a non-nutritive high-intensity sweetener, and combinations of any two or more thereof.

