



- (51) **International Patent Classification:**
A23G 1/54 (2006.01) *A23G 3/34* (2006.01)
- (21) **International Application Number:**
PCT/IB2015/059827
- (22) **International Filing Date:**
21 December 2015 (21.12.2015)
- (25) **Filing Language:** Dutch
- (26) **Publication Language:** English
- (30) **Priority Data:**
BE2014/5144 22 December 2014 (22.12.2014) BE
- (71) **Applicant:** C&B LOGISTICS BVBA [BE/BE]; Spieveld-
straat 39, Lokeren 9160 (BE).
- (72) **Inventor:** PATYN, Luk; Pieter van Gentstraat 11, Lokeren
9160 (BE).
- (74) **Agent:** BRANTS, Johan Philippe Emile; Pauline Van
Pottelsberghelaan 24, 9051 Sint-Denijs-Westrem (Ghent)
(BE).
- (81) **Designated States** (*unless otherwise indicated, for every
kind of national protection available*): AE, AG, AL, AM,

AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY,
BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM,
DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT,
HN, HR, HU, ID, IL, IN, IR, IS, JP, KE, KG, KN, KP, KR,
KZ, LA, LC, LK, LR, LS, LU, LY, MA, MD, ME, MG,
MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM,
PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SA, SC,
SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN,
TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

- (84) **Designated States** (*unless otherwise indicated, for every
kind of regional protection available*): ARIPO (BW, GH,
GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, ST, SZ,
TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU,
TJ, TM), European (AL, AT, BE, BG, CH, CY, CZ, DE,
DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU,
LV, MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK,
SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ,
GW, KM, ML, MR, NE, SN, TD, TG).

Published:

— with international search report (Art. 21(3))

(54) **Title:** METHOD FOR PRINTING ON MULTI-LAYERED, HOLLOW, CHOCOLATE FIGURES

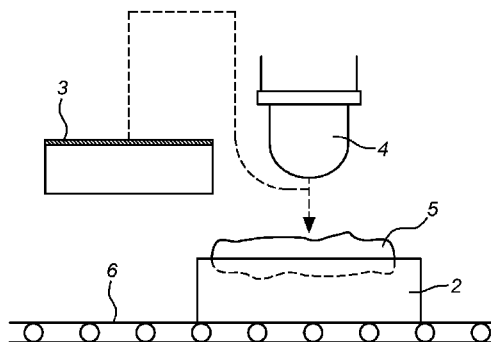


Fig. 2

(57) **Abstract:** The present Invention relates to a method for providing a multi-layered, hollow, chocolate figure with a print in edible colour preparation, comprising providing one half of a hollow, chocolate figure with one or more types of edible colour preparation by means of an elastic pad, characterised in that the printing takes place at a pressure of between 8 and 12 bar and wherein the figure is situated in a mould-half during printing.



Method for printing on multi-layered, hollow, chocolate figures**PREAMBLE**

5 This invention relates to a method for manufacturing hollow, chocolate figures printed on with an edible colour preparation. By printing on hollow, chocolate figures, the usually uniform chocolate colour can be provided with clear colours which will make the products more attractive to look at. By playing with the degree of printing the products may, moreover, be provided with a certain feeling or
10 sentiment. Moreover, features can be applied with great accuracy, which cannot be effected using chocolate. Such an effect cannot be achieved when, for instance, use is made of a hollow, chocolate figure consisting of several layers of chocolate that may or may not differ visually.

15 Such a method is known from BE1003568 wherein an edible colour preparation is applied by means of pad printing on a spherical and even surface such as a chocolate Easter egg.

A drawback of the method as known from the state of the art, is the fact that during
20 printing the hollow figures often get damaged when printed on by means of the pad. Said hollow figures are often only a few mm thick and fragile. Due to their curved and often uneven surface the pad, moreover, has to be applied on the figures using a certain pressure, so that all regions to be printed on are evenly provided with the preparation. Too high a pressure will increase the risk of damage, too low a pressure
25 will result in in a substandard print.

In addition, the edible colour preparation, known from the state of the art, is not optimised for printing on spherical surfaces that have often been provided with a relief (viz. a raised texture). In order to achieve a correct print, the composition of
30 the colour preparation needs to be optimised.

This results in a need for an optimised method for printing on hollow, chocolate figures. Although methods have been described for providing hollow, chocolate figures with printing by means of pad printing, to date they have never been
35 converted into actual practice. This is due to the fact that the methods known to date result in practical problems that impede producing a high-quality print. The present invention provides a new, improved method for printing on hollow, chocolate figures. There is also a need for hollow figures provided with a uniform

and high-quality print, wherein preferably facial expressions are shown by means of printing.

SUMMARY

5

According to a first aspect, the present invention provides a method for providing a multi-layered, hollow, chocolate figure with printing in an edible colour preparation according to claim 1. The method permits obtaining a qualitatively, uniform printing without damage being caused to the figures. For that purpose, the employed pressure, the pad used and the nature of the colour preparation used were adapted to make them suitable for printing on hollow, chocolate figures.

10

15

According to a second aspect, the present invention relates to a multi-layered, hollow, chocolate figure according to claim 12. Due to printing, an attractive chocolate product is obtained, wherein expression is created and specific features can be emphasized. The figures come to life, as it were.

FIGURES

20

Figure 1 shows a mould known from the state of the art, for the production of hollow, chocolate figures.

25

Figure 2 shows a pad printing system according to an embodiment of the present invention.

DESCRIPTION OF THE INVENTION

30

According to a first aspect, the present invention provides a method for printing on a multi-layered, hollow, chocolate figure by means of pad printing.

35

The method provides an optimised way of providing multi-layered, hollow, chocolate figures with a print in an edible colour preparation by means of pad printing. The method provides for an optimal and high-quality print wherein the risk of damage to the hollow figures is minimised.

Preferably, the method is automated.

In the present invention, the term 'automated' means a partially or fully industrialised method or process, in which human input has been reduced to a minimum and is largely taken over by computers, machines, robots or other systems.

5

In the present invention the term 'chocolate' refers to all chocolate or chocolate-like compounds having a fat phase that can be tempered and comprising at least one cocoa or cocoa-like component in said fat phase.

10 The term 'multi-layered' means a chocolate figure comprising several types of chocolate, or provided with chocolate types having at least two different colours. According to another embodiment, the term 'multi-layered' should be understood to mean a combination of a chocolate type and confectionery.

15 'Colour preparation' means a compound that is suitable for providing an (edible) print on a surface by means of pad printing. Preferably, said preparation will be in a liquid or semi-liquid state.

For that purpose, a pattern of an edible colour preparation is applied to a pre-shaped, multi-layered, hollow figure by means of a pad, the hollow figure preferably being provided in a holder.

20

The pattern that the figure is being provided with will, prior to printing, be applied to a cliché. According to the present invention, the term 'cliché' is understood to mean a flat plate, on which a predetermined pattern in relief has been made, for instance through etching or lasers, wherein the pattern is a negative of the ultimately desired print on the hollow figure. Preferably, the colour preparation will be provided to the cliché in a simple manner, for instance by means of a squeegee. Preferably, a cliché used in the present invention will have a thickness of between

25

30 0.25 and 1 mm, more preferably between 0.4 and 0.7 mm, such as approximately 0.6 mm.

The term 'pad' should preferably be understood to mean an elastic stamp, designed in a material allowing the absorption of the colour preparation, without it penetrating the material thus enabling discharge. Preferably, the pad will be made of a silicone material. Silicone is known for its ink-repellent properties.

35

The cliché will be provided with one or more colour preparation types. Different colour preparation types can be understood to mean a difference in composition and properties, as well as a difference in colour. In another preferred embodiment, each preparation type will be provided with an individual cliché, wherein one or more pads will take care of the printing.

In a next step, an elastic pad will be applied over the cliché provided with the preparation in order to absorb the colour preparation, after which the pad will move to the ready hollow figure in order to apply the print on one half of the figure. After the pad has removed itself again from the figures, the colour preparation will have been left on the figure-half in the desired pattern.

According to the present invention, one half of a figure should be understood to mean the half corresponding with a mould-half of a mould with which the figure is being produced.

In particular, during printing, the figure will be situated in a mould-half of the mould in which it was produced. For that purpose, the figures will be partially demoulded, wherein one mould-half is removed prior to printing. The inventors of the present invention found that leaving the figures in a mould-half during printing not only saves time during the printing process, but also permits employing a highly specific pressure during printing, resulting in a high-quality, uniform print, without damaging or breaking the hollow figures. The mould-half, as it were, serves as a shock-absorbing holder during printing. In particular, use will be made of a pressure of between 8 and 12 bar during printing. More specifically a pressure of between 9 and 11 bar, for instance 10 bar. Using said specific pressure range, in combination with the hollow figures that are situated in the mould-half, yields a good-quality print.

During printing, use is preferably made of an elastic pad, such as a silicone pad. Due to its elastic nature, the pad will take on the shape of the chocolate surface to be printed on. Said surface, preferably, is substantially curved, and may or may not be provided with relief.

Preferably, the pad will have a hardness of between 8 and 12 Shore-A, more preferably of between 9 and 11 Shore-A, such as 10 Shore-A. Said hardness range turned out to be ideal for printing on the surface of the hollow chocolate figures.

Beyond said range either a high-quality print could not be achieved or the chocolate broke.

5 As indicated, the printing can be applied in one single go, wherein in consecutive steps or not, several preparations are applied to the figure-half. In another embodiment, the printing will be applied in several goes, wherein, for instance, for each colour, a cliché and individual pad will be used, wherein the figure-half will be sequentially printed on and in different areas.

10 When printing, the pad will preferably have a speed of between 100 and 200 mm/sec, preferably between 120 and 175 mm/sec, more preferably between 140 and 160 mm/sec, such as 150 mm/sec. Said speed will guarantee that the risk of volatility of the colour preparation or penetration into the pad is minimised. Too high a speed results in an inferior printing pattern or one that is not ideal.

15 The overall speed of the cliché to the figure surface will preferably be between 2 and 10 seconds, more preferably between 4 and 9 seconds.

20 For printing on hollow, chocolate figures, according to the present invention, it was also found that the viscosity of the colour preparation should comply with optimal requirements. On the one hand, the colour preparation should have a sufficiently low viscosity for the preparation plate or cliché to be filled nicely, without the formation of capillaries or air bubbles. In addition, the colour preparation should also have a sufficiently high viscosity to provide for proper cover, and to prevent
25 the colour preparation from running on an uneven surface. The colour preparation should dry rather quickly.

The inventors of the present invention have, for that purpose, found that an optimal preparation has a dynamic viscosity of between 350 and 550 cP, more preferably
30 between 400 and 500 cP, even more preferably between 420 and 480 cP, such as for instance 465 cP (measured using a Brookfield viscosity meter at 20°C).

The preparation used will preferably comprise an alcohol-based solvent, one or more colour pigments and optionally an emulsifier. In a further embodiment, the colour
35 preparation may also comprise a glazing agent. More specifically, the solvent will contain a mixture of at least two alcohols. The inventors of the present invention found that the use of a mixture of two alcohols makes for the suitable viscosity range.

By adding one or more pigments, the colour preparation obtains the desired colour. Examples of possible pigments are calcium carbonate, titanium dioxide (E171), iron oxides and iron hydroxides, aluminium, silver, gold or a mixture thereof. The pigment has been suspended in the colour preparation.

The colour preparation may also comprise an emulsifier in order to obtain a proper and stable emulsion. An example of a suitable emulsifier is lecithin or lecithin-based compounds.

Optionally, the colour preparation may contain further components such as a surfactant. The surfactant makes the preparation flow properly and thus prevents the deposited preparation layer from cracking. Optionally, the emulsifier and the surfactant in the colour preparation are of the same substance, for instance a polysorbate.

The colour preparation may furthermore be provided with a binding agent, such as sucrose or glucose. The presence of said sugars enhances the adhesion of the colour preparation to the chocolate. The sugars also make the colour preparation taste sweet. For that purpose, the colour preparation may also be provided with sugar substitutes, such as stevia, aspartame, zusto or a combination thereof.

In a preferred embodiment, the colour preparation, according to the present invention, will at least contain the following components (in percentage by volume):

35-45% of glazing agent
25-35% of alcohol 1
10-20% of alcohol 2
15-25% of pigment
<1% of emulsifier

In particular, the preparation used will be applied to the chocolate surface in an average thickness of between 50 and 200 micron.

The drying time of the printed layer will preferably be between 0.25 and 2 seconds.

As described, the printing will take place when the chocolate figures are still in the mould-half used for manufacturing the hollow figures. In particular, use will be made of a mould, provided with two mould-halves that can be detached from each other, for instance by means of a hinge system as described in BE1020266. Such a mould may contain a framework, wherein each framework has been provided with mould leaves comprising one or more recesses in accordance with the figure-half of the intended hollow figure. In particular, one mould-half will be suitable for manufacturing the front of the hollow figure, whereas the second mould-half will produce the rear of the hollow figure. Preferably, the mould will be suitable for manufacturing multiple hollow figures.

In one possible embodiment, one mould-half will be provided with liquid chocolate and/or a confectionery material at the recesses in the mould-half. Preferably, first, specific areas will be coloured with a (chocolate) material that differs from the foundation layer of the hollow figures. Foundation layer refers to the layer that will be the predominant layer of the hollow figures obtained. Preferably, the foundation layer of the hollow figures will be obtained by means of rotational moulding (also called swirling), indicating a method wherein a device containing a closed mould that is partially filled with chocolate, wherein the device is tilted in various directions in a swirling machine as a result of which the molten chocolate present in the mould-half is swirled against the wall where it cools down. The device is swirled in the known manner for a suitable time span, wherein the mould is subsequently cooled down at room temperature under ventilated air, and wherein, after opening the mould, at least one hollow figure formed can be removed from the mould, consisting of two halves defining the front and rear of the object. In particular, the front and rear can be visually distinguished from each other by a seam formed between the two halves due to closing off the two mould-halves.

The filling degree of the figure-half can easily be set by an expert, depending on the desired final wall thickness of the object to be manufactured, and taking the properties of the material to be poured into account.

In particular, the figure manufactured should have an average wall thickness of between 2 and 5 mm. Such an average wall thickness is required in order to prevent the figure from breaking during printing.

Usually a filling degree of approximately 5 - 50% by volume relative to the volume of the figure-half will give good results. Preferably, a filling degree of 15 - 35% by volume is used.

5 Chocolate material comprises a large number of ingredients. The main ingredients, for instance, cocoa powder, cocoa butter, lecithin as emulsifier, vanillin, sugars and milk powders. The chocolate's exact composition should comply with the regulations on chocolate composition. In order to provide the chocolate with colours that differ from the characteristic colours of chocolate, such as red, green, orange, ...
10 colorants, both natural and synthetic, may be added to the chocolate.

In a preferred embodiment, the figure-half will (partially) be filled with different layers of chocolate or confectionery material, in order to thus obtain a final, multi-layered, hollow, chocolate figure consisting of different sub-layers positioned on a foundation layer of chocolate. Said sub-layers may, among others, consist of
15 different materials, different from chocolate or of chocolate mixtures that have another colour than the foundation layer. More specifically, said sub-layers may preferably be applied in specific parts or sections of the figure-half, that guarantee the design and aesthetics of the hollow mould. In the example wherein the obtained hollow object depicts a person or an animal, it may, for instance, be the eyes, nose
20 or snout of the object. Thus a relatively complex, multi-layered, hollow figure with a highly detailed finish can be obtained.

After decorating and swirling, a basic hollow figure is obtained that can be further decorated by means of a pad print according to the present invention.

25 For that purpose, the hollow figures obtained, will be partially demoulded. Partially demoulded means that the closed mould is opened and the hollow figures remain in one half. In a preferred embodiment, the other empty mould-half is uncoupled from the mould-half containing the figures. Uncoupling preferably takes place by
30 detaching the snap connection of a detachable hinge that keeps both mould-halves together, wherein the hinge is divided into two parts, as it were, wherein each mould-half will have a part of the hinge. The mould-halves can also be connected again through a simple snap motion by which the hinge becomes functional again.

35 This may be important in situations in which, for instance, both halves of the figures need to be provided with a print. First of all, a first half will be demoulded (wherein the mould-halves will be opened or a mould-half is removed) after which the mould

will be closed again, inverted, after which a second partial demoulding will take place, so that the as yet unprinted side will be exposed and can be printed on.

According to a second aspect, the present invention relates to a multi-layered, hollow, chocolate figure, comprising two halves, wherein at least one half of the figure has been provided with a print in one or more types of edible colour preparations, applied by means of pad printing. In particular, the figure will have an average wall thickness of between 2 and 5 mm. Hollow figures with a thinner wall would break during printing, whereas hollow figures that are too thick are unpleasant to consume.

Preferably, the printing will have an average thickness of between 50 and 200 micron.

In one embodiment, only one half of the figure will be provided with a print. In another embodiment, both halves will be provided with a print. The print may consist of one or more colours, wherein said colours depend on the composition of the colour preparation. Preferably a preparation is used, comprising an alcohol-based solvent, one or more colour pigments and an emulsifier. Suitable pigments include, among others, the pigments E170 up to and including E175, e.g. calcium carbonate, titanium dioxide, iron oxides and iron hydroxides, aluminium, silver, gold or a mixture thereof. In addition to these pigments, colorants, for instance E100 to E170, may be dissolved in the solvent in case other colours are wanted.

Preferably, the foundation layer of the hollow figure will be milk chocolate. Naturally, other embodiments on the basis of white chocolate or dark chocolate are also possible.

Preferably, the hollow, chocolate figure depicts an animal, a person or a fantasy figure. A fantasy means includes a character that is not real yet is known to the public at large, such as Santa Claus, Saint Nicolas, Black Pete, the Easter Bunny, or known objects that seem to have been brought to life. In a preferred embodiment, the printing according to the present invention will provide the figure with expression. Expression means that the figure will be given a facial expression such as, glad, funny, happy, etc. In another embodiment the printing provides the figure with additional depth, as a result of which a three-dimensional nature is acquired.

10

Preferably, the multi-layered, hollow, chocolate figure is manufactured using the method as described above.

5 According to a third aspect, the present invention also comprises a display provided with several hollow, chocolate figures according to the present invention. They have preferably been individually wrapped in a film.

10 Other specifics and advantages of the invention will become apparent from the following description of the figures. Said description will only be given by way of example and does not limit the scope of the invention.

Figure 1 shows a schematic representation of a method according to the invention. Preferably, the printing will take place in an industrial and automated environment.

15 This method comprises several substeps. In a first step, one or more multi-layered, chocolate hollow figures are cast in a mould (1) consisting of two mould-halves (2, 21) (figure 1). In principle, each known mould (1) from the state of the art can be used, consisting of two mould-halves (2, 21) that can be closed and are suitable for manufacturing hollow, chocolate figures (5). The mould shown in figure 1 comprises
20 two mould-halves that can be connected by means of a detachable hinge (7) (see 1a up to and including 1c). The foundation layer will be obtained by swirling or rotational moulding (figure 1f). Prior to all this a local colouring of the figures may take place (not shown). The figures will have an average wall thickness of between 2 and 5 mm. For that purpose, the required quantity of chocolate per figure
25 produced will be determined in advance.

After casting the hollow figures, said hollow figures will be partially demoulded, thus exposing the half of the hollow figures to be printed on. Demoulding may take place by simply opening both mould-halves (2, 21). In a preferred embodiment, one
30 mould-half of the mould (1) is removed by means of the detachable hinge (7).

The partially demoulded hollow figures (5) are subsequently taken to the device for the pad printing, as schematically depicted in figure 2. Preferably, transportation takes place via conveyor belts, either with or without the assistance of robots.

35

The surface to be printed on will describe a curve, optionally provided with additional relief. In the first printing step, a colour preparation is applied to a cliché (3). Said cliché (3), preferably, is a thin metal plate which is provided with a predetermined

pattern through etching or lasers. In one embodiment, a quantity of preparation is applied to the cliché in an automated manner. A preparation distribution system, such as a squeegee, will ensure that the colour preparation is evenly distributed over the cliché (not shown).

5

The cliché (3) may be provided with one or more preparation types. In another embodiment, several clichés may be provided per preparation type and/or applied pattern.

10 In a second step, a pad (4) will be instructed to move to the squeegee coated with preparation. In one embodiment, only one pad will be present. In another embodiment, several pads are available, each of which will deal with a part of the printing. The pad (4), preferably, is an elastic silicone pad (4). It will absorb the colour preparation in the predetermined pattern and subsequently migrate to the
15 partially demoulded, hollow figures (5) that are presented via a conveyor belt (6).

In a next step, the pad (4) will migrate downwards, towards the hollow figure (5). In one embodiment, a sensor system will determine the correct position of the pad relative to the hollow figures. In another embodiment, the adjustment will take place
20 manually. The pad (4) will be brought downwards to the surface of the hollow figure using a specific pressure, whereby the colour preparation will be pressed onto the surface. The elastic pad (4) will then partially deform and envelop the surface of the hollow figure (5). The pressure employed, will be in the range of 8 and 12 bar. The exact pressure will depend, among other things, on the specific nature of the
25 printing and the curvature of the surface to be printed on. As the hollow figures (5) are supported by the mould-half (2), it is possible to use a sufficiently high pressure resulting in a fine, uniform printing wherein the risk of breaking is minimised.

After printing, the pad (4) will move away again from the hollow figures (5), after
30 which the pad (4) is able to absorb preparation once more to print on another figure, or after which the pad (4) moves towards cleansing agents in order to be cleaned. Said cleansing agents may include cleansing tape that will absorb the superfluous preparation.

35 Once all figures in the mould-half have been printed on, said mould-halves will be conveyed onward to the desired units of the production line. This may be a wrapping unit, in which the figures will be fully demoulded and wrapped, for instance in bulk or individually in film.

In one embodiment, the mould will be closed once more, by adding the second empty mould-half, or by simply closing the mould-halves. The mould will subsequently be turned and opened again, after which the unprinted, second half of the figures will be exposed. Subsequently, this unprinted side can also be printed on according to the process as discussed above.

The colour preparation as used for the present invention will preferably comprise a mixture of at least two alcohols, a pigment and an emulsifier. By using an alcohol-based preparation, a preparation having the right viscosity will be obtained that will also dry quickly.

It will be clear that the invention will not be limited to the embodiments discussed above but that many alterations can be introduced without going beyond the scope of this patent application.

Characteristics of the figures

1: mould

2, 21: mould-halves

20 3: cliché

4: pad

5: hollow figure

6: conveyor belt

7: detachable hinge

25

CLAIMS

1. A method for providing a multi-layered, hollow, chocolate figure with a printing in an edible colour preparation, comprising the providing of one half
5 of a hollow, chocolate figure with one or more types of edible colour preparations by means of an elastic pad, **characterised in that** the printing takes place at a pressure of between 8 and 12 bar and wherein the figure is situated in a mould-half during printing.
2. Method according to claim 1, characterised in that, use is made of an elastic
10 pad having a hardness of between 8 and 12 Shore-A.
3. Method according to any one of the preceding claims, characterised in that prior to being printed on, the figure is manufactured in a mould, comprising two mould-halves.
4. Method according to claim 3, characterised in that the figure, prior to being
15 printed on, is partially demoulded by removing one mould-half.
5. Method according to any one of the preceding claims, characterised in that use is being made of a cliché provided with a predetermined pattern in relief.
6. Method according to any one of the claims 3 up to and including 5, characterised in that the figure is manufactured with an average wall
20 thickness of between 2 and 5 mm.
7. Method according to any one of the preceding claims, characterised in that during printing, the pad has a speed of between 100 and 200 mm/sec.
8. Method according to any one of the preceding claims, characterised in that the used colour preparation has a viscosity of between 350 and 550 cP.
- 25 9. Method according to any one of the preceding claims, characterised in that the colour preparation used comprises an alcohol-based solvent, one or more colour pigments and an emulsifier.
10. Method according to any one of the preceding claims, characterised in that the printing is applied in a thickness of between 50 and 200 micron.
- 30 11. Method according to any one of the preceding claims, characterised in that the printing is applied in one or more goes.
12. Multi-layered, hollow, chocolate figure, comprising two halves, wherein at least one half of the figure is printed in one or more types of edible colour preparation, applied by pad printing, characterised in that the figure has an
35 average wall thickness of between 2 and 5 mm.
13. Multi-layered, hollow, chocolate figure according to claim 12, characterised in that the printing consists of one or more colours.

14

14. Multi-layered, hollow, chocolate figure according to any one of the preceding claims, characterised in that the print has an average thickness of between 50 and 200 micron.
- 5 15. Multi-layered, hollow, chocolate figure according to any one of the preceding claims, characterised in that the foundation layer of the figure is substantially milk chocolate.
16. Multi-layered, hollow, chocolate figure according to any one of the preceding claims, characterised in that the figure depicts an animal, a person or a mythical figure.
- 10 17. Multi-layered, hollow, chocolate figure, according to any one of the preceding claims, characterised in that the printing provides expression to the figure.
18. Multi-layered, hollow, chocolate figure according to any one of the preceding claims, characterised in that the figure has been manufactured using any one of the method claims 1 to 11.
- 15 19. Display provided with hollow, chocolate figures according to any one of the claims 12 up to and including 18.

1/2

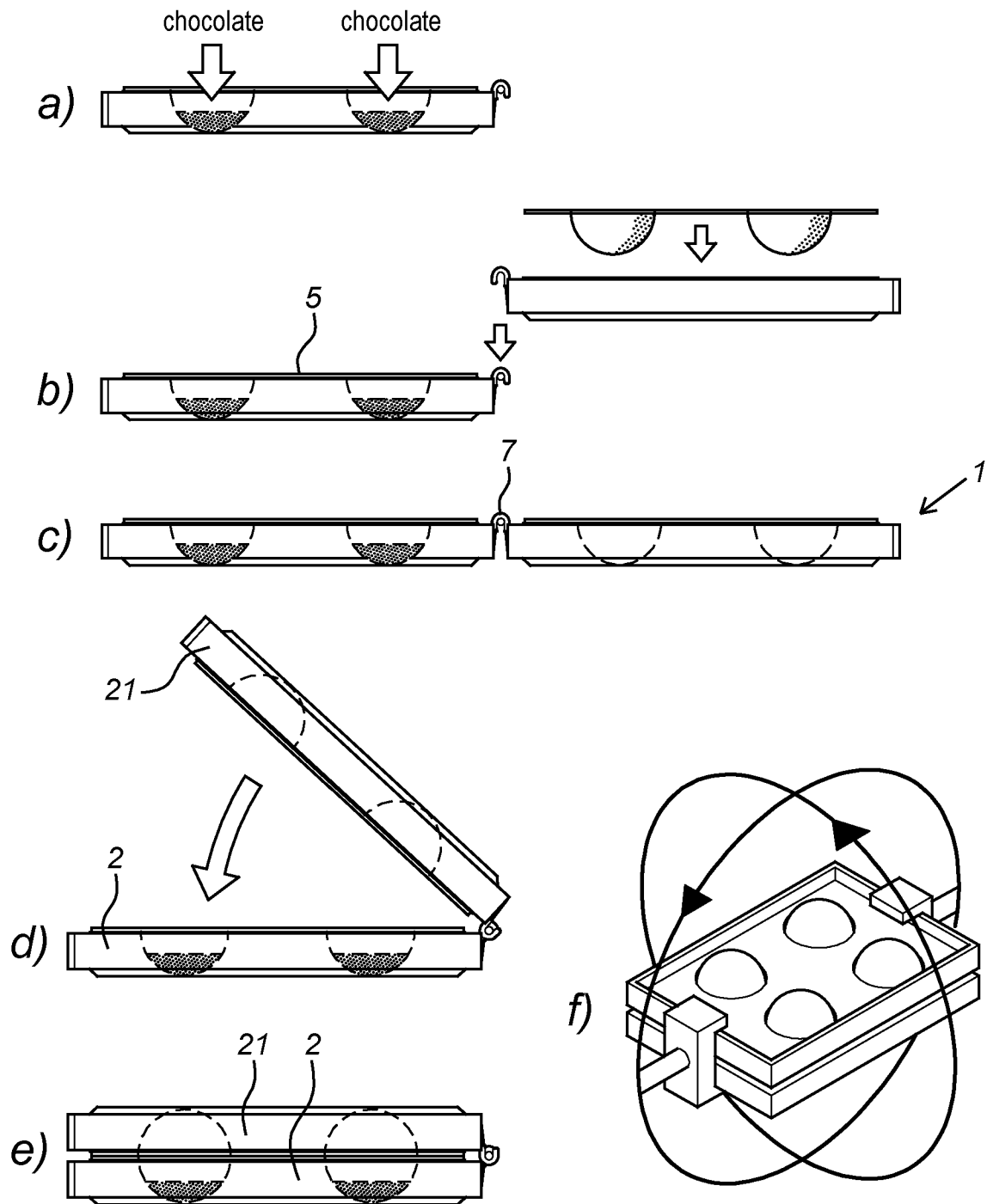
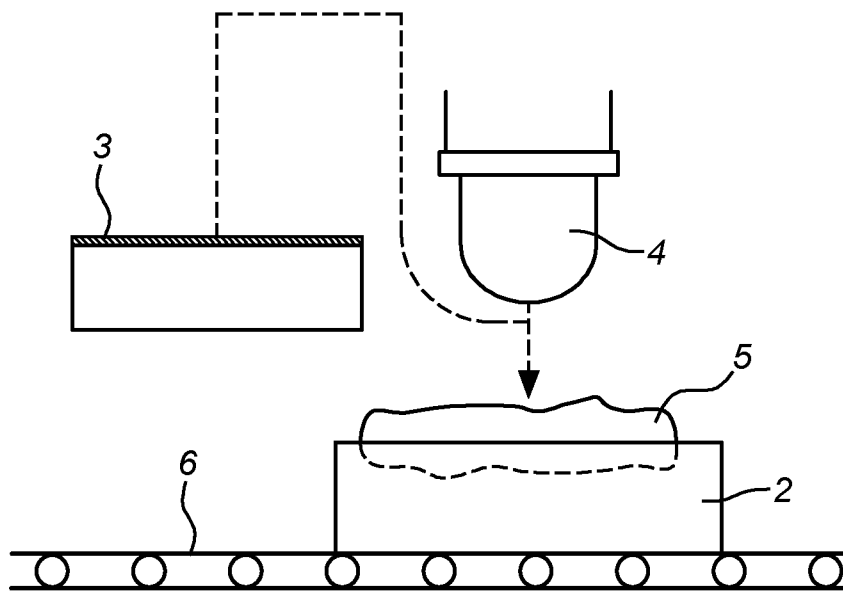


Fig. 1

2/2

*Fig. 2*

INTERNATIONAL SEARCH REPORT

International application No

PCT/IB2015/059827

A. CLASSIFICATION OF SUBJECT MATTER

INV. A23G1/54 A23G3/34
ADD.

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

A23G

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)

EPO-Internal, WPI Data, FSTA

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	JP H08 176 A (HUMAN KK) 9 January 1996 (1996-01-09) the whole document -----	1-19
X	US 2014/193543 A1 (VIGNERI ALEXANDER [US]) 10 July 2014 (2014-07-10)	12-19
Y	paragraph [0043]; claims; figures -----	1-11
Y	EP 2 361 506 A1 (GARMADA RYSZARD [PL]) 31 August 2011 (2011-08-31) the whole document -----	1-11
Y	BE 1 020 266 A3 (C & B LOGISTICS BVBA [BE]) 2 July 2013 (2013-07-02) the whole document -----	1-19
	- / - -	

☒ Further documents are listed in the continuation of Box C.

☒ See patent family annex.

* Special categories of cited documents :

"A" document defining the general state of the art which is not considered to be of particular relevance

"E" earlier application or patent but published on or after the international filing date

"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)

"O" document referring to an oral disclosure, use, exhibition or other means

"P" document published prior to the international filing date but later than the priority date claimed

"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art

"&" document member of the same patent family

Date of the actual completion of the international search

1 April 2016

Date of mailing of the international search report

08/04/2016

Name and mailing address of the ISA/

European Patent Office, P.B. 5818 Patentlaan 2
NL - 2280 HV Rijswijk
Tel. (+31-70) 340-2040,
Fax: (+31-70) 340-3016

Authorized officer

Boddaert, Peter

INTERNATIONAL SEARCH REPORT

International application No

PCT/IB2015/059827

C(Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
Y	EP 0 734 655 A1 (AHN SUNG AE [KR]) 2 October 1996 (1996-10-02) the whole document -----	1-19
X	EP 2 084 970 A1 (DECOSIL S R L [IT]) 5 August 2009 (2009-08-05) pages 2,3; claims; figures -----	12-19
Y	WO 01/50877 A2 (MARS INC [US]; ACKLEY MACHINE CORP [US]) 19 July 2001 (2001-07-19) the whole document -----	1-11
X	RU 2 185 071 C2 (DRIN; 000 LAN) 20 July 2002 (2002-07-20) the whole document -----	12-19
Y	EP 0 462 093 A1 (ALL BUSINESS PROMOTIONS [BE]) 18 December 1991 (1991-12-18) cited in the application the whole document -----	1-11
X	WO 01/94116 A2 (MARS INC [US]) 13 December 2001 (2001-12-13) paragraph [0025] -----	12-19
A	BE 1 018 215 A3 (PRALIBEL NV [BE]) 6 July 2010 (2010-07-06) the whole document -----	1-11
X	BE 1 018 215 A3 (PRALIBEL NV [BE]) 6 July 2010 (2010-07-06) the whole document -----	12-19

INTERNATIONAL SEARCH REPORT

Information on patent family members

International application No

PCT/IB2015/059827

Patent document cited in search report		Publication date	Patent family member(s)	Publication date
JP H08176	A	09-01-1996	NONE	
US 2014193543	A1	10-07-2014	US 2014193543 A1	10-07-2014
			US 2014193546 A1	10-07-2014
EP 2361506	A1	31-08-2011	NONE	
BE 1020266	A3	02-07-2013	NONE	
EP 0734655	A1	02-10-1996	NONE	
EP 2084970	A1	05-08-2009	NONE	
WO 0150877	A2	19-07-2001	AT 347272 T	15-12-2006
			AU 784056 B2	19-01-2006
			AU 2765701 A	24-07-2001
			AU 2009202320 A1	02-07-2009
			CA 2396088 A1	19-07-2001
			CA 2746572 A1	19-07-2001
			CN 1427673 A	02-07-2003
			DE 60125016 T2	05-07-2007
			EP 1248528 A2	16-10-2002
			EP 1764002 A2	21-03-2007
			JP 4356861 B2	04-11-2009
			JP 2003519497 A	24-06-2003
			US 2003035870 A1	20-02-2003
			US 2004013778 A1	22-01-2004
			US 2004091594 A1	13-05-2004
			US 2007062404 A1	22-03-2007
			US 2008022867 A1	31-01-2008
			US 2012141636 A1	07-06-2012
			WO 0150877 A2	19-07-2001
RU 2185071	C2	20-07-2002	NONE	
EP 0462093	A1	18-12-1991	AT 101972 T	15-03-1994
			BE 1003568 A5	21-04-1992
			BE 1003750 A6	02-06-1992
			DE 69101272 D1	07-04-1994
			DE 69101272 T2	29-09-1994
			DK 0462093 T3	27-06-1994
			EP 0462093 A1	18-12-1991
			ES 2050524 T3	16-05-1994
WO 0194116	A2	13-12-2001	AU 6527401 A	17-12-2001
			AU 2006201115 A1	06-04-2006
			AU 2009200678 A1	12-03-2009
			CA 2410508 A1	13-12-2001
			CA 2826727 A1	13-12-2001
			CA 2826743 A1	13-12-2001
			CN 1443226 A	17-09-2003
			CN 1707471 A	14-12-2005
			CN 1895070 A	17-01-2007
			EP 1292649 A2	19-03-2003
			EP 2123467 A2	25-11-2009
			EP 2314456 A2	27-04-2011
			JP 2003535923 A	02-12-2003
			US 7884953 B1	08-02-2011

INTERNATIONAL SEARCH REPORT

Information on patent family members

International application No

PCT/IB2015/059827

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
		US 2011097451 A1	28-04-2011
		US 2013216670 A1	22-08-2013
		WO 0194116 A2	13-12-2001

BE 1018215	A3	06-07-2010	NONE
