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(54) Titre : MICRO-ORGANISMES ENCAPSULES DANS DU CHOCOLAT, PRODUITS ALIMENTAIRES ENROBES DE CHOCOLAT, ET METHODES DE PREPARATION
(54) Title: CULTURES ENCAPSULATED WITH CHOCOLATE FOOD PRODUCTS COATED WITH CHOCOLATE AND METHODS OF PREPARATION

(57) **Abrégé/Abstract:**

Food products are provided comprising a food base and the chocolate or cocoa butter encapsulated pro-biotic, especially lactic acid forming cultures, as a coating or portion or phase of the food product. The food base can include the chocolate or cocoa butter encapsulated pro-biotic as a topical coating or phase or portion. The food base or foodstuff is dried and has a water activity ranging from about 0.1 to about 0.35. The weight ratio of food base to chocolate or cocoa butter encapsulated pro-biotic ranges from about 100:1 to about 100:400. The pieces of the coated food base can be admixed with pieces of uncoated dried food base of the same or different composition to provide desired levels of pro-biotic fortification.



