METHOD FOR ENCASING A CONFECTIONERY PRODUCT

Inventor: Sherri Lee Athay, Essex, CT (US)
Appl. No.: 13/290,898
Filed: Nov. 7, 2011

Related U.S. Application Data
Provisional application No. 61/410,386, filed on Nov. 5, 2010.

Publication Classification
Int. Cl.
B65B 1/04 (2006.01)
U.S. Cl. 53/467

ABSTRACT
The present invention is directed to a method for encasing a confectionery product, comprising the steps of (a) depositing an edible mass into a rigid vessel; and (b) sealing the rigid vessel, thereby encasing in a sealed rigid vessel a confectionery product.
METHOD FOR ENCASING A CONFECTIONERY PRODUCT

CROSS-REFERENCE TO RELATED APPLICATIONS

[0001] A Provisional Patent Application (#61410386) was filed on Nov. 5, 2010.

STATEMENT REGARDING FEDERALLY SPONSORED RESEARCH OR DEVELOPMENT

[0002] N/A

REFERENCE TO SEQUENCE LISTING

[0003] N/A

BACKGROUND OF THE INVENTION

[0004] This invention relates to confections, specifically to a method to encase a confectionery product. Applicable U.S. patent classification definitions include Class 426, Subclass 132, wherein a nonedible carrying material which intentionally forms part of the final consumable food becomes a part thereof; and Class 426, Subclass 392 involving a process of completely enrobing a food with a nonedible packaging material which packaging material is solid at the time of packaging.

[0005] In what is commonly referred to as a chocolate truffle, a soft ganache is encased in a bite-sized molded chocolate or candy shell, or a coating of chocolate or powdered cocoa.

[0006] While chocolate truffles have long been enjoyed in the present form, new levels of aesthetic and tasting enjoyment, along with enhancements to flavor identification, preservation, storage, and hot-weather shipping are addressed in the present invention.

BRIEF SUMMARY OF THE INVENTION

[0007] In the present invention, a sealed rigid vessel replaces the chocolate or candy shell as the means of encasing the soft ganache of a chocolate truffle.

[0008] The object of the invention is to create a highly efficient, aesthetically pleasing, and delightfully surprising method that allows for—in a single container—the encasement, shipping, storing, preservation, presentation, and serving of a confectionery product.

[0009] The advantages of this method as they relate to the various enhancements are presented in the Detailed Description of the Invention below.

BRIEF DESCRIPTION OF THE SEVERAL VIEWS OF THE DRAWING

[0010] The attached FIG. 1 shows the components that comprise the preferred embodiment of the present invention: a shot glass, ganache, and a seal.

DETAILED DESCRIPTION OF THE INVENTION

[0011] In what is commonly referred to as a chocolate truffle, a soft ganache is encased in a bite-sized molded chocolate or candy shell, or a coating of chocolate or powdered cocoa. These confections are picked up with the fingers and placed into the mouth.

[0012] In the preferred embodiment of the present invention, a shot glass replaces the chocolate shell as a means of encasing the soft ganache. These confections are eaten with a spoon.

[0013] The method for the preferred embodiment is as follows: A chocolate ganache is made by combining boiling cream with chocolate. While warm, and in a fluid state, the chocolate ganache is poured into a shot glass. Such confectionary materials as, nuts, fruit, caramel, guanduja, taffy, toffee, cookies, fondant, and the like may be added to the chocolate mixture or layered with the chocolate mixture. When the chocolate ganache reaches room temperature, the shot glass is sealed.

[0014] The following distinctions, definitions, advantages, and explanations will help clarify the preferred embodiment of the present invention.

NOVEL AND DISTINGUISHING CHARACTERISTIC OF THE PRESENT INVENTION

[0015] For many, the chocolate ganache filling is the essence of a chocolate truffle—the outer chocolate or candy shell merely packaging. Some go so far as to extract the ganache and discard the outer shell. Many have expressed surprise and satisfaction at being able to get to the essence of this confection through the present invention. Furthermore, the present invention provides a new chocolate experience in that chocolate ganache is not typically eaten with a spoon. Placing ganache directly on the tongue—without the added texture of a chocolate or candy shell—gives an entirely different mouth feel.

DEFINITION OF A CONFECTIONERY PRODUCT

[0016] A confectionery product is a sweet preparation such as candy.

DEFINITION OF GANACHE

[0017] Ganache is a smooth mixture generally made of chocolate and cream. The consistency of the final product depends on the ratio of cream to chocolate. In its various consistencies, ganache can be used in chocolate truffles and bon bons, and other chocolate candies, cakes, and confections. The chocolate ganache used in the present invention is—when warm—fluid and pourable. At room temperature, it is semi-solid, similar to the consistency of soft fudge.

DEFINITION OF CHOCOLATE TRUFFLE, AND NOVEL, DISTINGUISHING MODIFICATION

[0018] A chocolate truffle is a confectionery product having a center of ganache or ganache compound and an outer coating of powdered cocoa or chocolate or a molded chocolate or candy shell. In the preferred embodiment of the present invention, the shot glass—in essence—replaces the outer shell or coating.

METHODS OF MAKING GANACHE AND SUITABILITY FOR THE PRESENT INVENTION

[0019] Ganache is generally made by combining chopped chocolate and boiling cream. The mixture is blended until smooth, with butter, liqueurs, flavorings, spices, fruit purees, or extracts added, if desired. The ganache for what is some-
times referred to as the European truffle is made with syrup and a base made up of cocoa powder, milk powder, fats, and other such ingredients to create an oil-in-water type emulsion. In the present invention, either form of ganache is suitable.

**DEFINITION OF GANACHE COMPOUND**

[0020] A variety of nuts, coconut, candied fruit, coffee, sugars, caramel, crumbs, shavings, and the like may be added to the ganache or applied to a truffle’s exterior surface. In the present invention, these additions are incorporated directly into the ganache, integrated parfait-style between layers of the ganache, placed into the shot glass before the ganache, or applied to the top surface of the ganache. In the present invention, the term ganache compound refers to the combining of one or more of these additions with the ganache. In some instances the terms ganache and ganache compound are used interchangeably.

**DEFINITION OF A SHOT GLASS**

[0021] A shot glass is a small glass designed to hold or measure liquor, which is either drunk straight from the glass ("a shot") or poured into a mixed drink. In the context of the preferred embodiment of the present invention, the term “glass” includes any artificial or natural substance having similar properties and composition to glass—including, but not limited to acrylic and plastic.

**NOVEL UTILITY AND ADVANTAGE OF SHOT GLASS IN THE PRESENT INVENTION**

[0022] In the preferred embodiment of the present invention, the shot glass functions as a single portion, re-closable, re-useable enclosure in which a confection can be made, packaged, shipped, stored, preserved, presented, and served in an aesthetically surprising way.

**ADVANTAGE OF THE PRESENT INVENTION WITH REGARD TO PRODUCT IDENTIFICATION**

[0023] Chocolatiers generally rely on a truffle’s outer decoration as a clue to its identity because many truffles are finished similarly, and telling one from another can be confusing. In the preferred embodiment of the present invention, identity is enhanced vis-a-vis the viewing of the contents through the glass.

**ADVANTAGE OF THE PRESENT INVENTION WITH REGARD TO SHIPPING**

[0024] A hot-weather shipping advantage is provided by the sealed glass in the present invention. More specifically, in the case of melting chocolate ganache, the chocolate ganache is contained within the sealed glass and the product is salvageable.

**ADVANTAGE OF THE PRESENT INVENTION WITH REGARD TO STORAGE**

[0025] Chocolate truffles store well in the refrigerator. However, they tend to pick up other flavors easily and should be stored in airtight containers. In the present invention, the glasses are sealed, thus minimizing the absorption of other flavors.

**ADVANTAGE OF THE PRESENT INVENTION WITH REGARD TO PRESERVATION**

[0026] Being inert, glass provides a better barrier to air and moisture than does a chocolate or candy shell. Furthermore, the seal reduces the risk of air-borne contaminants coming in contact with the chocolate ganache.

**CONCLUSION, RAMIFICATIONS, AND SCOPE OF INVENTION**

[0027] The reader will see that while this description and the claims herein contain certain specificities, these should not be construed as limitations on the scope of the invention, but rather as an exemplification of one preferred embodiment thereof. Many other variations are possible. For example:

[0028] The rigid vessel component could be replaced by another drinking vessel (including, but not limited to a pony glass, whiskey tumbler, shooter, cordial glass, cocktail glass, charger, jigger, flute, or coupe); laboratory glassware (including, but not limited to test tubes); a vase; or other food-safe vessel made of (but not limited to) glass, acrylic, metal, plastic, or edible material.

[0029] The seal could be replaced by another stopper, plug, lid, cap, sleeve, bag, box, or seal made of (but not limited to) cork, rubber, plastic, glass, paper, steel, nylon, latex, foil, metal, chocolate, or other edible material.

[0030] Accordingly, the scope of the invention should not be determined solely by the embodiment(s) illustrated.

What is claimed is:

1. A method for encaising a confectionery product, comprising the steps of:
   (a) depositing an edible mass into a rigid vessel; and
   (b) sealing the rigid vessel, thereby encaising in a sealed rigid vessel a confectionery product.
2. The method for claim 1, wherein said edible mass is chocolate ganache.
3. The method for claim 1, wherein said edible mass is a chocolate ganache compound.
4. The method for claim 1, wherein said edible mass is typically encaised in a chocolate or candy shell.
5. The method for claim 1, wherein said edible mass is shelf stable.
6. The method for claim 1, wherein said edible mass does not require freezing or refrigeration.
7. The method for claim 1, wherein the edible mass is not a liquid.
8. The method for claim 1, wherein said edible mass is not typically served in glass.
9. The method for claim 1, wherein said rigid vessel is a shot glass.
10. The method for claim 1, wherein said rigid vessel is non-edible.
11. The method for claim 1, wherein said rigid vessel is sealed with a pressure-sensitive seal.
12. The method for claim 1, wherein said rigid vessel is sealed with a heat-sensitive seal.
13. The method for claim 1, wherein said rigid vessel is sealed with an edible material.
14. The method for claim 1, wherein said rigid vessel is sealed within a sleeve.

15. The method for claim 1, wherein said rigid vessel is sealed within a box.

16. The method for claim 1, wherein said rigid vessel is sealed within another container.