

AUSTRALIA

PATENTS ACT 1990

PATENT REQUEST: STANDARD PATENT

I/We, the Applicant(s)/Nominated Person(s) specified below, request the grant of a patent for an invention described in the accompanying standard complete specification.

Applicant(s)/Nominated Person(s):

Societe Des Produits Nestle S.A., a Swiss Body Corporate, of
1800 Vevey, SWITZERLAND

Invention Title:

"LOW FAT CHOCOLATE"

Name/s of Actual Inventor/s:

Stephen Thomas BECKETT

Basic Convention Application Details

Application No: Country: Application Date:

9715685.5

GB

24 July 1997

Drawing Number recommended to accompany the Abstract: None.

Address for Service:

BALDWIN SHELSTON WATERS
60 Margaret Street
SYDNEY NSW 2000 (Code: SW)

DATED this TWENTY SECOND day of JULY 1998
Societe Des Produits Nestle S.A.

by 

Fellow Institute of Patent Attorneys of Australia
of BALDWIN SHELSTON WATERS

TO: THE COMMISSIONER OF PATENTS
WODEN ACT 2606

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CONVENTION - COMPANY - NON-PCT

(By Assignment & Applicant is Applicant in Basic Appln)

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NOTICE OF ENTITLEMENT

We, SOCIETE DES PRODUITS NESTLE S.A., of Vevey, Switzerland, being the applicant and nominated person in respect of an Application entitled:-

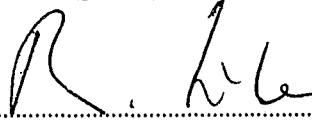
Low fat chocolate

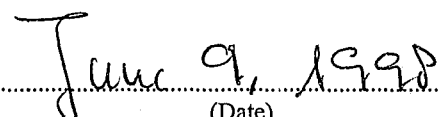
state the following:

1. The person nominated for the grant of the patent has entitlement from the actual inventor(s) by assignment.
2. The person nominated for the grant of the patent is the applicant of the basic application(s) listed on the patent request form.
3. The basic application(s) listed on the patent request form is/are the first application(s) made in a Convention country in respect of the invention.

For and on behalf of

SOCIETE DES PRODUITS NESTLE S.A.


.....
(Signature)


.....
(Date)

Name: Roman L. VUILLE

Title: Vice President

File:



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(12) PATENT ABSTRACT (11) Document No. AU-A-77458/98
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9715685 24/07/97 GB UNITED KINGDOM

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(57)

A reduced fat chocolate or fat-containing confectionery material containing up to 5% by weight of limonene or limonene containing substances.

- 1 -

AUSTRALIA

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COMPLETE SPECIFICATION

FOR A STANDARD PATENT

ORIGINAL

Name of Applicant/s: Societe Des Produits Nestle S.A.

Actual Inventor/s: Stephen Thomas BECKETT

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60 MARGARET STREET
SYDNEY NSW 2000

Invention Title: "LOW FAT CHOCOLATE"

The following statement is a full description of this invention,
including the best method of performing it known to us:-

(File: 20999.00)

LOW FAT CHOCOLATE

The present invention relates to a low fat chocolate and a process for its production.

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Chocolate and chocolate type products have high fat and energy contents and are differentiated from most other foods by their texture. This is due to the melting properties of the cocoa butter or cocoa butter substitutes, which enable the chocolate and chocolate type products to be solid at normal room temperatures and yet to melt easily in the mouth. The flow properties of liquid chocolate are important for the following reasons:

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a) Since chocolate is processed in a liquid state and most products are produced by enrobing or moulding, the viscosity of the liquid chocolate should be controlled so that it is not be too high.

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b) A high viscosity will give a poor texture or mouthfeel and will result in the chocolate being harder to melt causing the product to remain longer in the mouth and becoming more difficult to swallow. In extreme cases the chocolate can have a fudge-like texture.

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The fat content of chocolate may vary from about 25% to about 40% by weight depending on whether it is plain, milk or white chocolate but is usually from about 30% to 34% by weight based on the total weight of the chocolate. However, the liquid phase of liquid chocolate is the fat and if the fat content is reduced, the viscosity is increased making it more difficult to use for enrobing or moulding and imparting an undesirable texture or mouthfeel. As stated in Chocolate, Cocoa and Confectionery: Science and Technology, Third Edition, Van Nostrand Reinhold, New York (1989) at p205 "Good-quality, finely ground chocolates with total fat contents down to 28 percent can now be produced and satisfactorily molded. Lower-quality chocolates with coarser particle size can be produced down to 25%. Particularly with milk chocolates, quality suffers with fat contents below 30%, the texture becoming pasty with lack of snap".

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One method of reducing the fat content while maintaining the texture is to use fat replacers, such as Saladtrim, which are not digested as fats and have a very low

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calorific value. These are not, however, universally accepted in chocolate products and some are restricted in their level of consumption owing to the risk of unpleasant side-effects.

- 5 Finished chocolate usually contains a substantial quantity of ultrafine particles such as sugar, cocoa solids and milk solids below 2 microns in size giving a large surface area and large amounts of fat, e.g. cocoa butter, are required to coat such particles so that the chocolate can flow properly in manufacturing operations. Another method of reducing the fat content while maintaining the texture is to
- 10 control the particle size of the solid particles in order to reduce the amount of or to substantially eliminate the ultrafine particles and so reduce the surface area to be coated with the fat. However, such methods are rather cumbersome and not very efficient
- 15 We have found surprisingly that by adding limonene or limonene containing substances to chocolate containing a reduced amount of fat, the resultant chocolate has a lower viscosity, is softer and melts more easily in the mouth when compared with a similar chocolate containing a similar reduced amount of fat but which does not contain limonene or limonene containing substances.
- 20 According to the present invention there is provided a reduced fat chocolate or fat-containing confectionery material containing up to 5% by weight of limonene or limonene containing substances.
- 25 The chocolate may be dark, milk or white chocolate. Fat-containing confectionery materials may include sugar, milk derived components, and fat and solids from vegetable or cocoa sources in differing proportions having a moisture content less than 10%, more usually less than 5% by weight. They may be chocolate substitutes containing direct cocoa butter replacements, stearines, coconut oil,
- 30 palm oil, butter or any mixture thereof; nut pastes such as peanut butter and fat; praline; confectioner's coatings used for covering cakes usually comprising chocolate analogues with cocoa butter replaced by a cheaper non-tempering fat; or "Caramac" sold by Nestlé comprising non-cocoa butter fats, sugar and milk.
- 35 By a reduced fat chocolate we mean a chocolate which contains a lower than normal amount of fat which, in the absence of limonene or limonene containing

substances, causes the quality of the chocolate to suffer. For example, in the case of milk chocolate, the amount of fat present in the chocolate may be less than 30% by weight. Preferably, for both milk chocolate and other chocolate or fat-containing confectionery material the amount of fat present is preferably less than 28% by weight and more preferably from 16% to 25% by weight based on the total weight of the chocolate.

Limonene is a diterpene and exists in d- and l-forms. It is naturally present as the d-form in various ethereal oils such as oils of lemon, orange, grapefruit, mandarin, caraway, dill and bergamot in amounts from about 80% to about 95% together with flavouring substances such as aldehydes and esters. The oil is usually extracted from the peel. Orange oil is widely used as a flavour in chocolate, e.g. in amounts of from 0.01 to 0.1% by weight. If desired, the oil may be added as such to the reduced fat chocolate. Advantageously, the oil is deodorised to give the limonene which is added to the chocolate. Particularly preferred are deodorised orange or grapefruit oils.

The amount of limonene present in the reduced fat chocolate is preferably from 0.5 to 3%, and especially from 1.5 to 2.5% by weight based on the weight of the chocolate.

The present invention also provides a process for producing a reduced fat chocolate or fat-containing confectionery material containing up to 5% by weight of limonene or limonene containing substances comprising adding limonene or limonene containing substances to liquid chocolate ingredients.

The limonene is conveniently added to the liquid chocolate ingredients before the chocolate is moulded or used for enrobing, e.g. before, during or after conching.

A reduced fat chocolate may be obtained by the process of the present invention with good texture and mouthfeel without the need to reduce the surface area by decreasing the amount of, or to eliminate the ultrafine particles.

Unless the context clearly requires otherwise, throughout the description and the claims, the words 'comprise', 'comprising', and the like are to be construed in an inclusive as opposed to an exclusive or exhaustive sense; that is to say, in the sense of "including, but not limited to".

The following Examples further illustrate the present invention. Parts and percentages are given by weight.

Example 1

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A chocolate is produced having the following recipe:

	Sugar	- 53.3 parts
	Skimmed milk powder	- 18.7 parts
10	Butter oil	- 4.0 parts
	Cocoa butter	- 9.5 parts
	Cocoa liquor	- 11.0 parts
	Vanillin	- 0.03 parts
	Lecithin	- 1.0 parts
15	PGPR*	- 0.5 parts
	Deodorised Orange Oil	- 2.0 parts

* Polyglycerolpolyricinoleate

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The above chocolate contains 21% by weight of fat (excluding the deodorised orange oil). The deodorised orange oil is added to the liquid chocolate ingredients after conching. After tempering, the chocolate paste is deposited into a mould and sets to give a tablet.

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Taste testings carried out indicated that the chocolate has a texture and mouthfeel of a chocolate with a considerably higher fat content than 21%.

Example 2

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By carrying out a similar procedure to that described in Example 1 but replacing the deodorised orange oil with a similar amount of deodorised grapefruit oil, the taste testings carried out again indicated that the chocolate has a texture and mouthfeel of a chocolate with a considerably higher fat content than 21%.

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Comparative Example

By carrying out a similar procedure to that described in Example 1 but replacing the deodorised orange oil with a similar amount of cocoa butter, the taste testings carried out indicated that the chocolate has a texture and mouthfeel of a chocolate expected from a chocolate having a fat content of 23%, i.e. it was harder to melt,
5 remained longer in the mouth and was more difficult to swallow.

THE CLAIMS DEFINING THE INVENTION ARE AS FOLLOWS :

1. A reduced fat chocolate or fat-containing confectionery material containing up to 5% by weight of limonene or limonene containing substances.
- 5 2. A reduced fat chocolate or fat-containing confectionery material according to claim 1 wherein the amount of fat present in the chocolate or fat-containing confectionery material is from 16% to 25% by weight based on the total weight of the chocolate.
- 10 3. A reduced fat chocolate or fat-containing confectionery material according to claim 1 wherein the limonene containing substance is the oil of lemon, orange, grapefruit, mandarin, caraway, dill or bergamot.
- 15 4. A reduced fat chocolate or fat-containing confectionery material according to claim 3 wherein the oil is added as such to the reduced fat chocolate.
- 20 5. A reduced fat chocolate or fat-containing confectionery material according to claim 3 the oil is deodorised to give the limonene which is added to the chocolate.
- 25 6. A reduced fat chocolate or fat-containing confectionery material according to claim 5 wherein deodorised oil is deodorised orange or grapefruit oil.
7. A reduced fat chocolate or fat-containing confectionery material according to claim 1 wherein the amount of limonene present in the reduced fat chocolate is from 0.5 to 3% by weight based on the weight of the chocolate.
- 30 8. A process for producing a reduced fat chocolate or fat-containing confectionery material containing up to 5% by weight of limonene or limonene containing substances comprising adding limonene or limonene containing substances to liquid chocolate ingredients.
9. A process according to claim 8 wherein the limonene is added to the liquid chocolate ingredients before the chocolate is moulded or used for enrobing.

- 7 -

10. A reduced fat chocolate or fat-containing confectionery, substantially as herein described with reference to any one of Examples 1 or 2.

11. A process for producing a reduced fat chocolate or fat-containing confectionery substantially as herein described with reference to any one of Examples 1 or 2.

5 DATED this 22nd day of July 1998.

SOCIETE DES PRODUITS NESTLE S.A.

Attorney: PAUL G. HARRISON
Fellow Institute of Patent Attorneys of Australia
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1998

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