

**ABSTRACT****Extrusion of Chocolate**

5 A process for plastically extruding a fat-containing
confectionery material which comprises feeding the fat
containing confectionery material into an extruder and
applying pressure to the fat-containing confectionery
10 material in a substantially solid or semi-solid nonpourable
form upstream of a flow constriction whereby the
temperature, pressure, contraction ratio and extrusion rate
are such that the fat-containing confectionery material is
extruded and remains in a substantially solid or semi-solid
15 nonpourable form to produce an axially homogeneous extruded
product having a cross section that is of substantially the
same profile as the die exit of the extruder, which is
capable of retaining its shape and which has a temporary
flexibility or plasticity enabling it to be physically
20 manipulated, cut or plastically deformed before losing its
flexibility or plasticity characterised in that a vacuum is
applied to the fat-containing confectionery material
upstream of the flow constriction.

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REPLACED