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(71) Applicant: PERFETTI VAN MELLE S.P.A. [IT/IT];
Via XXV Aprile, 7, I-20020 Lainate (Milano) (IT).

(72) Inventors: COLLE, Roberto; c/o PERFETTI VAN
MELLE S.p.A., Via XXV Aprile, 7, I-20020 Lainate (MI)
(IT). BALDI, Gianni; c/o PERFETTI VAN MELLE
S.p.A., Via XXV Aprile, 7, I-20020 Lainate (MI) (IT).
DELEO, Maurizio; c/o PERFETTI VAN MELLE S.p.A.,
Via XXV Aprile, 7, I-20020 Lainate (MI) (IT).

(74) Agent: MINOJA, Fabrizio; BIANCHETTI BRACCO
MINOJA S.r.l., Via Plinio, 63, I-20129 Milano (IT).

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(54) Title: CHEWING GUM WITH LONG-LASTING FRESHNESS AND ITS MANUFACTURING PROCESS

(57) Abstract: The present invention relates to chewing gums that impart a long-lasting cooling sensation during chewing. Said chewing gums comprise a refreshing synergistic combination of two ingredients which are separated from one another: a cooling flavour in the form of solid particulate matter, and a cooling mixture. The invention also relates to methods of obtaining said chewing gums.

