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(71) Applicant *(for all designated States except US)*: **SOCIETE DES PRODUITS NESTLE S.A.** [CH/CH]; P.O. Box 353, CH-1800 Vevey (CH).

(72) Inventor; and

(75) Inventor/Applicant *(for US only)*: **RIVIER, Vincent** [CH/IT]; La Romagnella, Pietrafitta, I-06060 Piegano (IT).

(74) Agent: **BORNE, Patrice**; 55, avenue Nestlé, CH-1800 Vevey (CH).

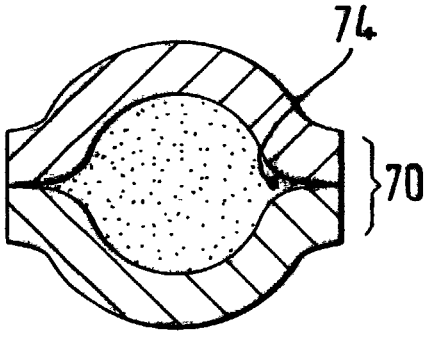
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(54) Title: CONFECTIONERY PRODUCT CONTAINING FUNCTIONAL INGREDIENTS



(57) Abstract: The invention relates to a confectionery product which comprises at least one functional ingredient wherein it has a casing and a filling enclosed within the casing wherein the filling comprises at least one confectionery material having properties that confer to the filling a perceivable effect when the filling is released in the mouth; wherein the casing is capable of forming release means upon the action of the saliva in the mouth which acts to liberate the filling out of the casing and wherein the dissolution properties enable the casing to be left substantially as an empty shell before it has entirely dissolved in the mouth.

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