THIS SHEET HAS BEEN REPLACED

NO6280

PATENT SPECIFICATION

TITLE: REDUCED FAT AGGLOMERATED CHOCOLATE

INVENTOR: KARIN DUBBERKE

ABSTRACT

A low fat agglomerated chocolate having an average particle size up to 5mm and containing from 18 to 24% by weight fat based on the total weight of the chocolate and a reduced fat milk chocolate bar comprising a mixture of from 60 to 90% of a reduced fat chocolate containing less than 27% fat and from 40 to 10% of a reduced fat agglomerated chocolate having an average particle size up to 5mm and containing from 18 to 24% by weight fat based on the total weight of the chocolate. The products have a unique crunchy texture, melt easily and have a smooth texture in the mouth.

This Sheet Has Been Replaced