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(54) Title: A METHOD OF MAKING A COATED CONFECTIONARY PRODUCT

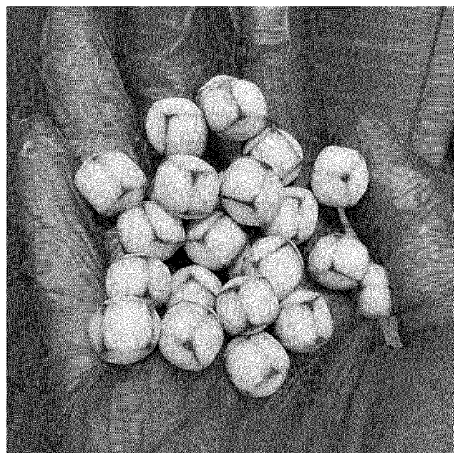


Figure 6.

(57) Abstract: A method of producing an edible product comprising a solid center and a plurality of coats of a coating material comprises the steps of providing a solid centre of the edible product, coating the center with an inner coat of coating material comprising simultaneously panning the center and spraying the coating material on to the center, and panning the coated center without spraying the coating material to dry the coated center. A first outer coat of coating material is then applied to the coated center comprising simultaneously panning the coated center and spraying the coating material on to the coated center, and a second outer coat of coating material is applied to the coated center by simultaneously panning the coated center and spraying the coating material on to the coated center. The method provides an edible confectionary product having a surface pattern comprising corners and edges of the centre visible through the coating of coating material.

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WO 2025/056630 A1

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