

The present invention relates to a method of making edible decorations which reproduce all types of patterns, including colored patterns. The purpose of these decorations is partially or totally to cover the cakes with which they form a perfectly homogeneous whole. The characteristics of a printed decoration which are sought by both professionals and private individuals fall into several categories: suppleness and unctuousness are necessary to enable the cake to be sliced without the cutting being hindered by the decoration; the decoration must enhance the taste and not detract from the cake; the decoration must be able to withstand freezing and be perfectly restored after thawing; the decoration must be able to be sold separately from the cake and withstand transportation without the risk of damage; the decoration must be able faithfully to reproduce a colored pattern thousands of times with the fine details; and once placed on the cake, the decoration must form a perfectly homogeneous whole with the cake. No printed decoration currently in existence satisfies all these conditions. The present state of the art uses rather unpalatable edible paper and another layer of material. Patent FR 2 640 473 A (POUGHON PHILIPPE) thus relates to only two films. Thus, when the edible paper is placed as such on another layer of a material from the group comprising almond paste, chocolate, gelatin, biscuit and icing sugar, the edible paper then retains a very unpalatable stiffness. Furthermore, the edible paper will tend to crinkle and curl up onto itself. It will not tolerate freezing well.

Patent IL 79 106 A (DAVIDOR Y) also relates to only two layers: a "fondant mix", on which the decoration is printed, and an edible transparent coating. This operation is only possible because the mix is sufficiently fondant, i.e. sufficiently viscous for the transparent coating to stick to this layer. This would not be possible on an almond paste or chocolate material. The production of a decoration on a fondant mix presents problems during subsequent handling, freezing and storage at room temperature.

Patent JP 48 001 512 B (MAEDA SEIKA KK) relates to a single layer of edible paper on the side of which a logo is printed with an edible ink. This layer is then placed directly on a biscuit. The whole has to be baked in order to join the cake and this single printed layer together. In this case, the color of the biscuit is seen through the edible paper due to transparency. Furthermore, this is not possible when no baking takes place. Now, baking is not possible when the decorations are intended to be placed on a cake pastry which has already been made.

The aim of the invention is to solve these problems.

The invention thus proposes a technique which enables a multicolored pattern to be reproduced faithfully, also in large sizes, without spoiling the taste of the cake.

More precisely, the invention consists in producing a decoration consisting  
5 of five successive layers. The first, second and third layers are essential for obtaining the main result sought, which is suppleness, homogeneity, keeping quality and taste. The fourth and fifth layers bring complementary advantages during the handling and packaging of the decoration. The layer sequence, starting with the upper part, which is the top of the decoration, consists of a first layer of edible  
10 paper on which a pattern is printed with an edible ink; a second layer of material belonging to the group including syrup, aqueous base and topping, which serves several purposes: it allows perfect adhesion between the first layer and the third layer of the decoration and makes the edible paper supple, thereby enabling the edible paper to integrate with the third layer; and a third layer of material belonging  
15 to the group including almond paste and chocolate. This third layer can be mixed with titanium oxide beforehand. In this case, the titanium oxide makes it possible to whiten this third layer so that the colors printed on the layer of edible paper remain vivid. After a few days, the components of the decoration together form a perfectly homogeneous whole which corresponds to the desired result. To brighten the  
20 decoration, the first layer of edible paper can be covered with a light transparent topping.

A fourth layer, which is strictly identical to the second layer, is used to stick the components of the decoration consisting of the first, second and third layers to the fifth layer. The fifth layer consists of edible paper. In this way, the third layer  
25 of material belonging to the group including almond paste and chocolate, which is naturally greasy and sticky, is prevented from coming into direct contact with the packing. The decoration can thus be handled very easily. The decoration can easily be removed from its packing. The decoration is packaged in a sachet under vacuum or under a modified atmosphere, in which case the ambient air is replaced with a gas  
30 belonging to the group including CO<sub>2</sub>, nitrogen and a nitrogen/CO<sub>2</sub> mixture. It is found that the product can then be stored at room temperature without deteriorating.

The layers are stuck together by a method belonging to the group including application of a mechanical pressure equally distributed over the whole of the  
35 surface, passage of the layers through a mill between two rollers, and placing of the

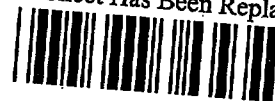
layers under a press. It is found that this makes it possible to stick the layers to one another.

The decoration is frozen at a negative temperature by a means belonging to the group including mechanical refrigeration and cryogenics. It is found that the  
5 decoration can be stored for 18 months at a negative temperature of -18 degrees.

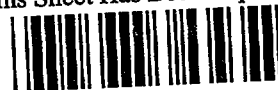
The edible paper is printed by the silk screen process, by heliography, by tempography, by means of an aerograph or by the spraying of a jet of edible ink.

The use of a jet of edible ink involves filling cartridges of a traditional ink jet printer with an edible ink.

10 If the decoration is printed with an ink jet, the sheet of edible paper must have the maximum thickness of a normal sheet of paper accepted by an office ink jet printer. The ink cartridges are filled with an edible ink. This edible ink is manufactured from water-based food colors.

**CLAIMS**

1. Edible decoration for all types of fresh or frozen dry cakes comprising a layer consisting of a sheet of edible paper and a layer of an edible product belonging  
5 to the group including almond paste and chocolate, characterized in that the decoration also comprises a novel layer of a material belonging to the group including syrup, topping and aqueous base, which enables the other two layers of the decoration to stick together, makes the edible paper more supple and makes it possible to form a homogeneous whole. This novel layer is located between the  
10 layer of edible paper printed with an edible ink, which is the first layer of the decoration starting from the top, and the layer of an edible product belonging to the group including almond paste and chocolate, which becomes the third layer of the decoration starting from the top.
2. Printed edible decoration for all types of fresh or frozen dry cakes,  
15 according to claim 1, characterized in that the decoration comprises a fourth layer starting from the top of the decoration, said layer consisting of a material belonging to the group including syrup, topping and aqueous base, and a fifth layer of edible paper, which prevents the third layer, consisting of a material belonging to the group including almond paste and chocolate, which is naturally greasy and sticky,  
20 from sticking to the packing and facilitates the handling of the decoration.
3. Printed edible decoration for all types of fresh or frozen dry cakes, according to either one of claims 1 or 2, characterized in that the third layer, consisting of a material belonging to the group including almond paste and chocolate, is mixed with titanium oxide, making it possible to whiten the layer and  
25 bring out the colors printed on the edible paper.
4. Printed edible decoration for all types of fresh or frozen dry cakes, according to any one of claims 1, 2 or 3, characterized in that the first layer of the decoration, consisting of printed edible paper, is covered with a light transparent topping for brightening the decoration.
- 30 5. Printed edible decoration for all types of fresh or frozen dry cakes, according to any one of claims 1, 2, 3 or 4, characterized in that the decoration is packaged in a sachet under vacuum or under a modified atmosphere, in which case the ambient air is replaced with a gas belonging to the group including CO<sub>2</sub>, nitrogen and a nitrogen/CO<sub>2</sub> mixture, thereby enabling the product to be stored at  
35 room temperature without deteriorating.



6. Method of obtaining a decoration for all types of fresh or frozen dry cakes, characterized, according to any one of claim 1, 2, 3, 4 or 5, in that the layers are stuck together by a method belonging to the group including application of a mechanical pressure equally distributed over the whole of the surface, passage of  
5 the layers through a mill between two rollers, and placing of the layers under a press, making it possible to stick the layers to one another.

7. Method of obtaining a decoration for all types of fresh or frozen dry cakes, according to any one of claims according to any one of claim 1, 2, 3, 4, 5 or 6, characterized in that the decoration is frozen at a negative temperature by a means  
10 belonging to the group including mechanical refrigeration and cryogenics, enabling the decoration to be stored for 18 months at a negative temperature of -18 degrees.

8. Method of obtaining a decoration for all types of fresh or frozen dry cakes, according to any one of claims 1, 2, 3, 4, 5, 6 or 7, characterized in that the ink jet printing consists in initially printing the sheet of edible paper, which must have the  
15 maximum thickness of a sheet of paper accepted by an office ink jet printer, the cartridges being filled with water-based edible ink.

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