CLAIMS

The invention is claimed as follows:

1. A jelly confectionery product comprising:

an ingredient selected from the group consisting of fruit juice, fruit puree and combinations thereof; and

a jelly blend comprising a stabilizer ranging from about 10% to about 90% by weight of the blend and a fiber ranging from about 10% to about 90% by weight of the blend~~.~~:

wherein the jelly confectionery product is free of added sugar or corn syrup.

~~2. The jelly confectionery product of Claim 1, wherein the jelly confectionery product is free of added sugar or corn syrup.~~

~~3~~2. The jelly confectionery product of Claim 1, wherein the fiber comprises from about 0.003% to about 4.5% by weight of the jelly confectionery product.

~~4~~3. The jelly confectionery product of Claim 1, wherein the fiber comprises from about 1% to about 15% by weight of the jelly confectionery product.

~~5~~4. The jelly confectionery product of Claim 1, wherein the fiber comprises from about 4% to about 7% by weight of the jelly confectionery product.

~~6~~5. The jelly confectionery product of Claim 1, wherein the stabilizer is selected from the group consisting of carrageenan, pectin, alginate, gelatin, agar, gellan gum, xanthan gum, cellulose gum, gum arabic, modified starch and combinations thereof.

~~7~~6. The jelly confectionery product of Claim 1, wherein the stabilizer comprises at least carrageenan.

~~8~~7. The jelly confectionery product of Claim 1, wherein the fiber is selected from the group consisting of cellulose, inulin, mannooligosaccharide, acacia gum, guar gum, micro crystalline cellulose, polydextrose, dextrin, fructooligosaccharide, carboxymethyl cellulose and combinations thereof.

~~9~~8. The jelly confectionery product of Claim 1, wherein the fiber comprises at least cellulose.

~~10~~9. The jelly confectionery product of Claim 1, wherein the fiber comprises at least carboxymethyl cellulose.

~~11~~10. The jelly confectionery product of Claim 1, wherein the stabilizer comprises carrageenan and the fiber comprises cellulose.

~~12~~11. The jelly confectionery product of Claim 1, wherein the stabilizer comprises carrageenan and the fiber comprises carboxymethyl cellulose.

~~13~~12. The jelly confectionery product of Claim 1, wherein the jelly confectionery product comprises at least one ingredient selected from the group consisting of flavors, colors, spices, acids, actives and combinations thereof.

~~14~~13. A jelly blend comprising from about 10% to about 90% by weight of a stabilizer and from about 10% to about 90% by weight of a fiber.

~~15~~14. The jelly blend of Claim ~~14~~13, wherein the jelly blend is free of added sugar or corn syrup.

~~16~~15. The jelly blend of Claim ~~14~~13, wherein the stabilizer is selected from the group consisting of carrageenan, pectin, alginate, gelatin, agar, gellan gum, xanthan gum, cellulose gum, gum arabic, modified starch and combinations thereof.

~~17~~16. The jelly blend of Claim ~~14~~13, wherein the fiber is selected from the group consisting of cellulose, inulin, mannooligosaccharide, acacia gum, guar gum, microcrystalline cellulose, polydextrose, dextrin, fructooligosaccharide, carboxymethyl cellulose and combinations thereof.

~~18~~17. A method of making a jelly confectionery product, the method comprising:

preparing a jelly candy mixture comprising 1) an ingredient selected from the group consisting of fruit juice, fruit puree and combinations thereof, and 2) a jelly blend comprising a stabilizer ranging from about 10% to about 90% by weight of the blend and a fiber ranging from about 10% to about 90% by weight of the blend; and

forming the jelly candy mixture to produce the jelly confectionery product~~.~~; wherein the jelly confectionery product is free of added sugar or corn syrup.

~~19~~18. The method of Claim ~~18~~17, wherein the jelly candy mixture is formed in a mold to produce the jelly confectionery product.

~~20. The method of Claim 18, wherein the jelly confectionery product is free of added sugar or corn syrup.~~

~~21~~19. The method of Claim ~~18~~17, wherein the fiber comprises from about 1% to about 15% by weight of the jelly confectionery product.

~~22~~20. The method of Claim ~~18~~17, wherein the fiber comprises from about 4% to about 7% by weight of the jelly confectionery product.

~~23~~21. The method of Claim ~~18~~17, wherein the stabilizer is selected from the group consisting of carrageenan, pectin, alginate, gelatin, agar, gellan gum, xanthan gum, cellulose gum, gum arabic, modified starch and combinations thereof.

~~24~~22. The method of Claim ~~18~~17, wherein the fiber is selected from the group consisting of cellulose, inulin, mannooligosaccharide, acacia gum, guar gum, microcrystalline cellulose, polydextrose, dextrin, fructooligosaccharide, carboxymethyl cellulose and combinations thereof.