

[54] **CONCHLESS HIGH PROTEIN CHOCOLATE FLAVORED COMPOSITION AND METHOD OF MAKING SAME**

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[52] U.S. Cl. **426/613; 426/615; 426/631; 426/660**

[58] Field of Search **426/613, 533, 631, 615, 426/659, 660**

[56] **References Cited**

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[57] **ABSTRACT**

The invention is directed to a method of making a conchless chocolate-flavored confectionary coating and composition and to the products resulting therefrom. This is accomplished by the use of 3-40 parts, by weight, of a soya protein isolate as the main emulsifier in combination with: (a) 10-65 parts by weight, edible fats (such as hydrogenated cottonseed or soybean oils); (b) 40-70 parts, by weight, sweeteners, i.e., sugar or sugar substitutes, such as corn flour, tapioca flour, or corn syrup solids; and (c) 2-60 parts, by weight, chocolate flavorings, such as cocoa or carob, plus trace amounts of other flavoring agents.

The edible fats (less a hold-back of 40-50%) sugar or sugar substitutes, flavorings and emulsifier are admixed (except for a substantial portion of the fat) to form a paste. The paste is extruded, between a series of stainless steel paired rollers to form a smooth, homogeneous but very viscous, paste of the order of 45-60 McMichael viscosity. Blended into the resulting extruded viscous paste are the balance of the fats to form a liquified blend. The liquified blend is then heated to between about 110° F.-140° F. for about 10-30 minutes under agitation, and then passed through an extruder, cooled, cut into chips, and packaged, for later use by manufacturers as a confectionary coating, or directly admixed with fruits, nuts, etc. to form a confectionary bar.

8 Claims, No Drawings