

[54] **PROCESS FOR THE PRODUCTION OF A MOLDED FOOD PRODUCT BY SINTERING**

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[58] Field of Search **426/285, 454, 468, 465, 426/512, 520, 104.93, 453, 306**

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[57] **ABSTRACT**

The invention relates to a process for producing a food product in the form of an individual article, particularly a bar, by sintering a powder-form starting material.

To carry out the process, the powder is introduced into the cells of a mould, lightly compacted in the cells, heat-treated in a furnace for a period and at a temperature such that the individual particles melt at their surface and adhere to one another, after which the articles are removed from their moulds and cooled.

The process is applicable to culinary products and to articles of confectionery or chocolate. The articles obtained may be coated.

8 Claims, 1 Drawing Figure