

Title (en)

GELATIN-FREE GELLED CONFECTIONERY AND METHOD FOR PREPARING SUCH A CONFECTIONERY

Title (de)

GELATINEARFREIE GELIERTE SÜSSWARE UND VERFAHREN ZUR HERSTELLUNG EINER SOLCHEN SÜSSWARE

Title (fr)

CONFISERIE GELIFIEE EXEMPT DE GELATINE ET PROCEDE DE PREPARATION D'UNE TELLE CONFISERIE

Publication

**EP 3806646 A1 20210421 (FR)**

Application

**EP 19742439 A 20190614**

Priority

- FR 1855289 A 20180615
- FR 2019051445 W 20190614

Abstract (en)

[origin: WO2019239073A1] The present invention relates to a novel gelatin-free gelled confectionery comprising 2 % to 4 % of pregelatinized waxy starch and 0.5 % to 1.5 % of branched maltodextrins, wherein the percentages are expressed in dry weight relative to the total weight of the final product. The invention also relates to a method for preparing such a confectionery.

IPC 8 full level

**A23G 3/42** (2006.01); **A23G 4/10** (2006.01); **A23L 29/212** (2016.01); **A23L 29/30** (2016.01)

CPC (source: EP US)

**A23G 3/0019** (2013.01 - US); **A23G 3/42** (2013.01 - EP US); **A23G 4/04** (2013.01 - US); **A23G 4/10** (2013.01 - EP US); **A23L 29/212** (2016.07 - EP); **A23L 29/35** (2016.07 - EP); **A23V 2002/00** (2013.01 - US)

Citation (search report)

See references of WO 2019239073A1

Designated contracting state (EPC)

AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

Designated extension state (EPC)

BA ME

DOCDB simple family (publication)

**WO 2019239073 A1 20191219**; AU 2019285317 A1 20210107; CA 3101725 A1 20191219; CN 112334009 A 20210205; EP 3806646 A1 20210421; FR 3082390 A1 20191220; FR 3082390 B1 20210813; JP 2021528058 A 20211021; JP 7336471 B2 20230831; US 2021251255 A1 20210819

DOCDB simple family (application)

**FR 2019051445 W 20190614**; AU 2019285317 A 20190614; CA 3101725 A 20190614; CN 201980040130 A 20190614; EP 19742439 A 20190614; FR 1855289 A 20180615; JP 2020569838 A 20190614; US 201916973363 A 20190614