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(73)	Innehaver	Katjes Fassin GmbH. + Co. Kommanditgesellschaft, Dechant-Sprünken-Strasse 53 - 57, 46446 Emmerich, Tyskland
(72)	Oppfinner	BACHMÜLLER, Tobias, c/o Katjes Fassin GmbH + Co. KG,Dechant-Sprünken-Str. 53-57, 46446 Emmerich am Rhein, Tyskland BOEKHAUS, Detlev, c/o Ludwig Weinrich GmbH & Co. KG,Diebrocker Straße 17, 32051 Herford, Tyskland
(74)	Fullmektig	BRYN AARFLOT AS, Stortingsgata 8, 0161 OSLO, Norge

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VEGAN CHOCOLATE

The present invention relates to a chocolate product produced from a vegan chocolate mass that comprises at least one ingredient of cocoa beans selected from the group consisting of cocoa butter and cocoa mass, at least one sweetener and at least 1% by weight, based on the total weight of the chocolate mass, of hydrolysed oat flour. The invention further relates to a process for producing a chocolate product and to the chocolate product obtainable by said process.

In the most widely used process for producing chocolate, a basic compound is prepared from the chocolate raw materials (sugar, cocoa butter, optionally cocoa mass and – when milk chocolate is being produced – milk powder) by mixing and working the raw materials to a homogeneous, plastic mass. This basic mass is processed further by rolling, which serves primarily to reduce the particle size of the sugar, and then by mechanical heat treatment, i.e. conching, before or during which any optionally employed emulsifiers, flavouring agents and high-intensity sweeteners are added. During conching, the final taste of the chocolate is formed and the desired consistency of the mass is obtained.

Strict vegetarians, also known as vegans, have a purely plant-based diet and do not consume milk, dairy products or eggs. There is accordingly also a growing demand for vegan chocolate, in particular for vegan chocolate comparable in its appearance and taste to traditional milk chocolate but which, unlike traditional milk chocolate, contains no additives of animal origin and, in particular, no milk powder. For the production of vegan chocolate of this kind, it is known from the prior art that whole milk powder can be substituted with oat flour or oat milk. Corresponding chocolates are available for example under the brand name “ChocOat” from Goodio (Helsinki, Finland). However, such vegan chocolates previously known from the prior art are often characterized by a texture that, when consumed, is relatively coarsely grained and gritty by comparison with traditional milk chocolate. What is more, the oat flour present in the chocolates results in slower melting when consumed and thus in a texture that is perceived as disagreeable by comparison with milk chocolate.

US 2013/0259973 A1 discloses a ready-to-drink beverage comprising a flavour component, a hydrolysed whole grain composition, an alpha-amylase or fragments thereof, a sucrose content of less than 15% by weight, and a protease or fragment thereof.

CN 109 090 314 A discloses a sugar-free chocolate prepared from xylitol, isomalt, a mint extract, cocoa powder, cocoa butter, skim milk powder and oatmeal powder by melting, stirring and molding.

CN 107 114 685 A discloses chocolate-flavoured cereal bars containing chocolate beans as well as whole milk powder in addition to oat flakes.

CN 104 171 220 A discloses a cereal chocolate which contains oat flakes as well as milk powder.

It is generally an object of the present invention to at least partially overcome a disadvantage arising from the prior art. A further object of the present invention is to provide a preferably vegan chocolate mass comparable in its appearance and taste to traditional milk chocolate, but which has been produced without additives of animal origin, in particular without milk powder, and which can be used to produce chocolate products that have characteristics, particularly those relating to texture and melting in the mouth, comparable to those of traditional chocolate products containing milk powder. A further object of the present invention is to specify a process for producing a chocolate mass of this kind.

A contribution to the at least partial achievement of at least one of the objects mentioned above is provided by the independent claims. The dependent claims provide preferred embodiments that contribute to the at least partial achievement of at least one of the objects.

A contribution to the achievement of at least one of the objects of the invention is provided by a chocolate product prepared by moulding a vegan chocolate mass, wherein the vegan chocolate mass comprises at least one ingredient of cocoa beans selected from the group consisting of

cocoa butter and cocoa mass, at least one sweetener and at least 1% by weight, more preferably more than 8% by weight, in each case based on the total weight of the chocolate mass, of hydrolysed oat flour. The hydrolysed oat flour is present in the vegan chocolate mass in an amount particularly preferably within a range from 2.5% to 25% by weight, even more preferably within a range from 5% to 20% by weight and most preferably within a range from 8.5% to 15% by weight, in each case based on the total weight of the vegan chocolate mass.

Vegan chocolate mass

Chocolate is generally understood as meaning a semi-luxury food, the essential constituents of which are cocoa products and types of sugar and – in the case of milk chocolate – milk products too. A chocolate mass is an amount of chocolate that can be moulded into a chocolate product. For this, the chocolate mass is preferably at least partially liquefied, but not necessarily completely melted. The chocolate mass is preferably not completely melted for moulding. Chocolate comes in a wide range of types and qualities, moulds and flavours. A distinction is for example made between dark chocolate (also characterized as bittersweet, semisweet or plain chocolate), milk chocolate, which is lighter in colour than dark chocolate, and white chocolate, which is lighter in colour than milk chocolate. Where the terms dark chocolate and white chocolate are used herein, the described chocolate preferably meets the respective definition in Annex 1 of the German Cocoa Ordinance (Kakaoverordnung, KVO, version of 15 December 2003), under §§ 1, 2, 3. Dark chocolate is defined under point 3 of Annex 1 of the KVO, but is designated therein merely as “chocolate”. White chocolate is defined under point 5 of Annex 1 of the KVO. Chocolate with a higher fat content that is intended for baking and icing is designated and treated as couverture chocolate. For the vegan chocolate mass and the chocolate product of the invention, preference is given to all the above-mentioned chocolate types. In a preferred embodiment of the vegan chocolate mass, said vegan chocolate mass is however couverture chocolate. The vegan chocolate mass is particularly preferably a vegan couverture chocolate, that contains no constituents of animal origin, in particular no whole milk powder, no clarified butter and no lactose.

Cocoa butter and cocoa mass

The vegan chocolate mass comprises at least one ingredient of cocoa beans selected from the group consisting of cocoa butter and cocoa mass, the amount of cocoa butter and cocoa mass being dependent on the type of chocolate. The respective amounts of these two constituents correspond to the amounts defined in the KVO in the version of 15 December 2003. The vegan chocolate mass is preferably a couverture chocolate in which the cocoa butter is present in an amount within a range from 10% to 50% by weight, more preferably within a range from 20% to 40% by weight and even more preferably within a range from 25% to 35% by weight, and the cocoa mass in an amount within a range from 1% to 25% by weight, more preferably within a range from 2.5% to 20% by weight and even more preferably within a range from 5% to 15% by weight, in each case based on the weight of the vegan chocolate mass.

The vegan cocoa mass can be produced either by a) first shelling the cocoa beans, crushing them into medium-sized pieces (known as nibs), then roasting the nibs, followed by comminution in grinders and thus grinding to a fine cocoa mass or b) roasting the unshelled beans and only thereafter shelling the beans, crushing into nibs and then grinding to a fine cocoa mass. The aim of roasting is primarily to refine and intensify the flavour of the cocoa beans. The heat generated by milling and by the mechanical breakdown of the fat-containing plant cells results in the release of the fat contained in the cocoa beans, the so-called cocoa butter, and the liquefaction of the cocoa mass. Depending on the type of cocoa, the beans have a cocoa butter content, which has a melting range of approx. 30 to 37°C, of about 50% to 55% by weight, in exceptional cases of up to 56% by weight. The cocoa mass obtained during milling is a dark viscous mass that solidifies on cooling to room temperature. The cocoa butter contained therein is expressed from this cocoa mass in high-performance presses at temperatures of 80°C to 90°C and a pressure of 500 bar. The cocoa bean component used in chocolate production can be the unexpressed cocoa mass, a mixture of unexpressed cocoa mass and additionally added cocoa butter, or cocoa butter alone (white chocolate).

Sweetener

The vegan chocolate mass comprises at least one sweetener. The at least one sweetener agent is preferably a substance or a mixture of substances that impart both body and sweetness to the chocolate product produced from the chocolate mass. This sweetener may be a sugar such as sucrose or a sucrose substitute such as fructose, glucose, a sugar alcohol (e.g. xylitol, sorbitol, mannitol, lactitol, maltitol, isomalt), polydextrose, inulin, a high-intensity sweetener (e.g. aspartame) or a mixture of at least two of these sweeteners. Particular preference as the sweetener is given to sugars, in particular sucrose, fructose or a mixture thereof. The at least one sweetener is present in the vegan chocolate mass in an amount preferably within a range from 20% to 80% by weight, more preferably within a range from 25% to 70% by weight and even more preferably within a range from 30% to 60% by weight, in each case based on the weight of the vegan chocolate mass.

Hydrolysed oat flour

The vegan chocolate mass is characterized in that it comprises hydrolysed oat flour (also known as “hydrolysed oat powder”), preferably as a substitute for the milk powder that is normally used. Hydrolysed oat flour/powder can be produced by milling oatmeal, followed by preferably enzymatic hydrolysis. In a particularly preferred embodiment of the vegan chocolate mass, the hydrolysed oat flour is hydrolysed oat flour that is obtainable, more preferably that was obtained, by enzymatic hydrolysis of oat flour with α-amylase. Processes for producing oat flour hydrolysed with α-amylase are described in WO 89/08405 A1 and in EP 2 842 430 A1. Oat flour hydrolysed with α-amylase is also commercially available for example from inter*quell* GmbH (Großaitingen, Germany) under article No. 3359xx.

Further additives

In addition to the at least one ingredient of cocoa beans selected from the group consisting of cocoa butter and cocoa mass and to the at least one sweetener and the oat flour, the vegan chocolate mass may comprise further additives selected from the group consisting of at least one salt, at least one emulsifier, at least one oleaginous ingredient, at least one flavouring agent, at least

one spice and a combination of at least two thereof, the vegan chocolate mass more preferably comprising all of the constituents listed above.

The at least one salt is preferably food-grade salt, most preferably sea salt, rock salt, crystal salt or a mixture thereof. The amount of salt is usually within a range from 0.01% to 5% by weight, more preferably within a range from 0.1% to 1% by weight, in each case based on the total weight of the vegan chocolate mass.

The at least one emulsifier may be any emulsifier deemed suitable for chocolate production by those skilled in the art. Examples of suitable emulsifiers include lecithins obtained from plant-based sources, such as soya beans, Carthamus, maize, etc., fractionated lecithins enriched with either phosphatidylcholine or phosphatidylethanolamine or both, mono- and diglycerides, diacetyl tartaric acid esters of mono- and diglycerides (also known as DATEM), monosodium phosphate derivatives of mono- and diglycerides of edible fats or oils, sorbitan monostearate, hydroxylated lecithin, lactylated fatty acid esters of glycerol and propylene glycol, polyglycerol esters of fatty acids, propylene glycol monoesters and diesters of fats and fatty acids. Particular preference as the emulsifier is given to lecithin and very particular preference to sunflower lecithin. The at least one emulsifier is present in the vegan chocolate mass in an amount preferably within a range from 0.1% to 1.0% by weight, more preferably within a range from 0.3% to 0.6% by weight, in each case based on the weight of the vegan chocolate mass.

The at least one flavouring agent may be for example vanilla, vanilla extract being most preferred as the flavouring agent. Preferred spices are selected from the group consisting of chilli, cinnamon, hemp, pepper and thyme, or mixtures of at least two thereof. The total amount of flavouring agents and spices is usually within a range from 0.01% to 5% by weight, more preferably within a range from 0.05% to 0.5% by weight, in each case based on the total weight of the vegan chocolate mass.

Suitable as the oleaginous ingredient (these also include oils as such) are all oleaginous ingredients known to those skilled in the art that are considered suitable for chocolate production by

those skilled in the art. A preferred oil is an edible oil. According to the "*Neufassung der Leitsätze für Speisefette und Speiseöle des Deutschen Lebensmittelbuches*" of November 3, 2011 (published in "*Textsammlung Lebensmittelrecht*" [Collected food law texts]; Klein, Raabe, Weiss; volume 1-5; last revised June 2016; published by Prof. Dr. Matthias Horst; Behr's Verlag GmbH & Co. KG; ISBN 978-3-86022-314-7), edible fats and edible oils are obtained from the seed, germ or fruit of plants or from fatty tissue of slaughtered animals including poultry and fish that are assessed as suitable. Edible fats and edible oils consist almost exclusively of triglycerides of fatty acids and are virtually free of water. They may comprise small amounts of other substances from the starting material, such as phospholipids, waxes, unsaponifiable matter, mono- and diglycerides and free fatty acids. Edible fats are solid or semisolid at 20°C. Edible oils are liquid at 20°C. Edible fats and edible oils have a colour characteristic of species and type. Edible oils are generally clear. Cold-pressed oils may contain sediment (plant matter). In view of the preferably vegan nature of the vegan chocolate mass, particular preference as the edible oil is given to an edible oil of plant origin or a vegetable oil.

Edible fats of plant origin are generally named according to their botanical source, for example coconut fat. The botanical names are also customary even when, for technological reasons, the edible fat of plant origin comprises up to 2% by weight of edible fat of plant origin from different botanical sources. Edible oils of plant origin are generally named according to their botanical source, for example rapeseed oil. These botanical names are also customary even when, for technological reasons, the edible oil of plant origin comprises up to 2% by weight of edible oil of plant origin from different botanical sources. Mixtures of edible fats of plant origin and/or edible oils of plant origin from different botanical sources are designated vegetable fat or vegetable oil. Their naming may also reflect their botanical sources or their intended use. The above information on oils and fats is taken from "*Textsammlung Lebensmittelrecht*" [Collected food law texts]; Klein, Raabe, Weiss; volume 1-5; last revised June 2016; published by Prof. Dr. Matthias Horst; Behr's Verlag GmbH & Co. KG; ISBN 978-3-86022-314-7; 5211: "*Neufassung der Leitsätze für Speisefette und Speiseöle des Deutschen Lebensmittelbuches*" [Revised version of the guidelines for edible fats and edible oils of the German Food Code] of November 3, 2011.

The above-cited *Neufassung der Leitsätze für Speisefette und Speiseöle des Deutschen Lebensmittelbuches*" [Revised version of the guidelines for edible fats and edible oils of the German Food Code] (olive oil is not included therein) notwithstanding, preferred vegetable oils are hazelnut oil, almond oil, rapeseed oil, linseed oil, soybean oil, olive oil, sunflower oil, sesame oil, safflower oil, groundnut oil, coconut oil, walnut oil, poppyseed oil, wheatgerm oil, cottonseed oil, Babassu oil, grapeseed oil, maize oil, palm oil and rice bran oil. A preferred vegetable oil is a nut oil, hazelnut oil and almond oil being preferred nut oils and hazelnut oil being a very particularly preferred oil in the context of the invention. A preferred oleaginous ingredient is an oleaginous paste. A preferred paste comprises the above seed, germ or fruit of plants or mixtures thereof in crushed, ground, kibbled or comminuted form. According to the "*Textsammlung Lebensmittelrecht*" [Collected food law texts]; Klein, Raabe, Weiss; volume 1-5; last revised June 2016; published by Prof. Dr. Matthias Horst; Behr's Verlag GmbH & Co. KG; ISBN 978-3-86022-314-7; 7325: "*ALS-Stellungnahmen zu Ölsamen und daraus hergestellten Massen und Süßwaren*" [ALS (Food Chemistry Expert Working Group of the German federal states and the Federal Office for Consumer Protection and Food Safety) statements on oil seeds and masses and confectionery produced therefrom], "*Anwendung der Leitsätze des Deutschen Lebensmittelbuches für Ölsamen und daraus hergestellte Massen und Süßwaren (No. 2014/11)*" [Application of the guidelines of the German Food Code for oil seeds and masses and confectionery produced therefrom] "ruling", the common colloquial generic term "nuts" is, irrespective of the botanical classification, understood as meaning also e.g. almonds, pistachios, Brazil nuts, peanuts and cashew nuts. Particularly preferred oleaginous ingredients are a hazelnut paste, an almond paste or a mixture thereof. The amount of oleaginous ingredients is preferably within a range from 1% to 15% by weight, more preferably within a range from 5% to 10% by weight.

A chocolate product is a body consisting to an extent of at least 25% by weight, based on the total weight of the chocolate product, of a chocolate mass. These include chocolate finished products and chocolate semifinished products. A chocolate finished product is a moulded article suitable for immediate consumption by the end customer without further processing steps. Thus, the shape, colour, surface finish, texture and taste of the chocolate finished product undergo no further changes prior to consumption. This distinguishes them from semifinished products,

which are subjected to further processing to an end product. Such further processing generally includes at least a change in the shape of the product/goods. Preferred chocolate finished products include by way of example, but are not limited to, confectionery, chocolate sweets, chocolate figures, chocolate bars and hollow chocolate bodies.

Also disclosed is a process for producing a preferably vegan chocolate mass, comprising the process steps of:

i) mixing at least one sweetener with at least one ingredient of cocoa beans selected from the group consisting of cocoa butter and cocoa mass, to obtain a basic mass;

ii) producing a chocolate mass from this basic mass by means of a process comprising comminution and conching steps;

wherein, during process step i), during process step ii) or during both process steps i) and ii), hydrolysed oat flour is used in an amount such that the chocolate mass obtained in process step ii) comprises at least 1% by weight, more preferably more than 8% by weight, in each case based on the total weight of the chocolate mass, of hydrolysed oat flour. The hydrolysed oat flour is present in the preferably vegan chocolate mass obtained in process step ii) in an amount particularly preferably within a range from 2.5% to 25% by weight, even more preferably within a range from 5% to 20% by weight and most preferably within a range from 8.5% to 15% by weight, in each case based on the total weight of the chocolate mass.

In process step i), the at least one sweetener is first mixed with the at least one ingredient of cocoa beans selected from the group consisting of cocoa butter and cocoa mass, to obtain a basic mass. In a preferred embodiment of the process, the hydrolysed oat flour is used during process step i), this being done by mixing the hydrolysed oat flour with the at least one sweetener and the at least one ingredient of cocoa beans selected from the group consisting of cocoa butter and cocoa mass, to obtain a basic mass. The mixing of the hydrolysed oat flour with the at least one sweetener and the at least one ingredient of cocoa beans selected from the group consisting of

cocoa butter and cocoa mass can be effected by means of customary mixing devices used for the production of chocolate.

Preference as the sweetener is in turn given to those sweeteners mentioned in the introduction as preferred sweeteners in connection with the vegan chocolate mass. The same also applies to the amount of sweetener (and similarly to the amount of cocoa butter/cocoa mass).

The hydrolysed oat flour used in the process is preferably a hydrolysed oat flour that is obtainable, most preferably that was obtained, by enzymatic hydrolysis of oat flour with α-amylase. In this context it is also preferable that the hydrolysed oat flour has at least one of the following properties, preferably all of the following properties:

(α1) an energy content within a range from 200 to 800 kcal, more preferably within a range from 300 to 700 kcal and most preferably within a range from 400 to 600 kcal;

(α2) a bulk weight within a range from 100 to 900 g/l, more preferably within a range from 200 to 800 g/l and most preferably within a range from 300 to 700 g/l;

(α1) a pH within a range from 4 to 9, more preferably within a range from 5 to 8 and most preferably within a range from 6 to 7;

(α4) a content of α-amylase within a range from 0.1 to 10.0 U/g, more preferably within a range from 0.25 to 5.0 U/g and most preferably within a range from 0.5 to 1.5 U/g.

Hydrolysed oat flours suitable for use in the process are in turn described in WO 89/08405 A1 and in EP 2 842 430 A1 or are commercially available for example from inter*quell* GmbH (Großaitingen, Germany) under article No. 3359xx.

In process step ii), a chocolate mass is subsequently produced from the basic mass obtained in process step i) by means of a process comprising comminution steps and conching steps. The

comminution of the mixture comprising the sweetener can be effected by rolling or by grinding. The rolling or grinding can in addition take place in one step, when a ground sweetener is used, or in two steps, when a crystalline sweetener is used. When an ultrafine sweetener (particle size ≤ approx. 20 μm) is used, this grinding/rolling step can be omitted. Conching can be carried out in the usual manner.

In a particularly preferred embodiment of the process, the chocolate mass obtained in process step ii) comprises no whole milk powder, no clarified butter and no lactose.

In addition, it is preferable that at least one additive selected from the group consisting of at least one salt, at least one emulsifier, at least one oleaginous ingredient, at least one flavouring agent, at least one spice or a mixture of at least two said constituents is added to the chocolate mass before, during or after conching.

Preferred salts, emulsifiers, oleaginous ingredients, flavouring agents and spices are in turn any salts, emulsifiers, oleaginous ingredients, flavouring agents and spices that have already been mentioned in the introduction as preferred additives in connection with the vegan chocolate mass. The same also applies to the amounts in which these additives are used.

Also disclosed is a chocolate mass obtainable by the process of the invention for producing a chocolate mass.

A contribution to the achievement of the object mentioned in the introduction is additionally provided by a process for producing a chocolate product, comprising the process steps of:

I) providing a vegan chocolate mass, wherein the vegan chocolate mass comprises at least one ingredient of cocoa beans selected from the group consisting of cocoa butter and cocoa mass, at least one sweetener agent and at least 1% by weight, based on the total weight of the chocolate mass, of hydrolysed oat flour;

II) moulding the vegan chocolate mass to obtain a chocolate product.

A contribution to the achievement of the objects mentioned in the introduction is also provided by a chocolate product obtainable by the process of the invention for producing a chocolate product.

Also disclosed is the use of hydrolysed oat flour for the production of vegan chocolate. The hydrolysed oat flour is used here as a substitute for the whole milk powder normally used in the production of milk chocolate.

Said hydrolysed oat flour is preferably a hydrolysed oat flour that is obtainable, most preferably that was obtained, by enzymatic hydrolysis of oat flour with α-amylase. In this context it is also preferable that the hydrolysed oat flour has at least one of the following properties, preferably all of the following properties:

(α1) an energy content within a range from 200 to 800 kcal, more preferably within a range from 300 to 700 kcal and most preferably within a range from 400 to 600 kcal;

(α2) a bulk weight within a range from 100 to 900 g/l, more preferably within a range from 200 to 800 g/l and most preferably within a range from 300 to 700 g/l;

(α1) a pH within a range from 4 to 9, more preferably within a range from 5 to 8 and most preferably within a range from 6 to 7;

(α4) a content of α-amylase within a range from 0.1 to 10.0 U/g, more preferably within a range from 0.25 to 5.0 U/g and most preferably within a range from 0.5 to 1.5 U/g.

Hydrolysed oat flours suitable for use are in turn described in WO 89/08405 A1 and in EP 2 842 430 A1 or are commercially available for example from inter*quell* GmbH (Großaitingen, Germany) under article No. 3359xx.

The invention is now elucidated with reference to an example, but is not limited thereto:

EXAMPLE

A vegan couverture chocolate (38% cacao) was produced from the following constituents (the stated proportions are in % by weight based on the total amount of mass):

Constituent:	
White sugar	40.90
Cocoa butter	27.80
Oat flour (hydrolysed with α-amylase)	10.00
Cocoa mass	12.00
Hazelnut paste	5.70
Almond paste, light (roasted)	2.90
Sunflower lecithin	0.40
Rock salt/crystal salt	0.20
Vanilla extract	0.10

The cocoa mass, salt, cocoa butter, white sugar and oat flour (inter*quell* GmbH, Germany) were mixed, rolled and conched. To the conched mass was then added the remaining constituents. The resulting chocolate mass was used to produce bars in the manner known to those skilled in the art.

The vegan couverture chocolate thus obtained melted smoothly and was characterized by an agreeable, very fine texture.

PATENTKRAV

1. Sjokoladeprodukt fremstilt ved forming av en vegansk sjokolademasse, hvor den veganske sjokolademassen inneholder minst en bestanddel av kakaobønner valgt fra gruppen bestående av kakaosmør og kakaomasse, minst ett søtningsmiddel og minst 1 vekt%, basert på totalvekt av sjokolademassen, av hydrolysert havremel.

2. Sjokoladeprodukt ifølge krav 1, hvori den veganske sjokolademassen inneholder det hydrolyserte havremelet i en mengde i området fra 2,5 til 25 vekt%, basert på den totale vekten av sjokolademassen.

3. Sjokoladeprodukt ifølge krav 1 eller 2, hvori den veganske sjokolademassen inneholder mer enn 8 vekt%, basert på den totale vekten av den veganske sjokolademassen, av det hydrolyserte havremelet.

4. Sjokoladeprodukt ifølge et hvilket som helst av de foregående krav, hvori det hydrolyserte havremelet kan oppnås ved enzymatisk hydrolyse av havremel med α-amylase.

5. Sjokoladeprodukt ifølge et hvilket som helst av de foregående kravene, hvori den veganske sjokolademassen videre omfatter minst ett tilsetningsstoff valgt fra gruppen bestående av minst ett salt, minst én emulgator, minst én oljeaktig bestanddel, minst ett smaksmiddel, minst ett krydder og en blanding av minst to av disse bestanddelene.

6. Fremgangsmåte for å lage et sjokoladeprodukt omfattende trinnene:

I) tilveiebringe en vegansk sjokolademasse, hvor den veganske sjokolademassen omfatter minst en bestanddel av kakaobønner valgt fra gruppen bestående av kakaosmør og kakaomasse, minst ett søtningsmiddel og minst 1 vekt%, basert på totalvekten av sjokolademassen, av hydrolysert havremel;
II) forming av den veganske sjokolademassen for å oppnå et sjokoladeprodukt.

7. Fremgangsmåte ifølge krav 6, hvori den veganske sjokolademassen inneholder det hydrolyserte havremelet i en mengde i området fra 2,5 til 25 vekt% basert på totalvekten av den veganske sjokolademassen.

8. Fremgangsmåte ifølge krav 6 eller 7, hvori den veganske sjokolademassen inneholder mer enn 8 vekt%, basert på totalvekten av den veganske sjokolademassen, av det hydrolyserte havremelet.

9. Fremgangsmåte ifølge et hvilket som helst av kravene 6 til 8, hvori det hydrolyserte havremelet kan oppnås ved enzymatisk hydrolyse av havremel med α-amylase.

10. Fremgangsmåte ifølge et hvilket som helst av kravene 6 til 9, hvori den veganske sjokolademassen videre omfatter minst ett tilsetningsstoff valgt fra gruppen bestående av minst ett salt, minst én emulgator, minst én oljeholdig bestanddel, minst en smaksstoff, minst ett krydder og en blanding av minst to av disse bestanddelene.