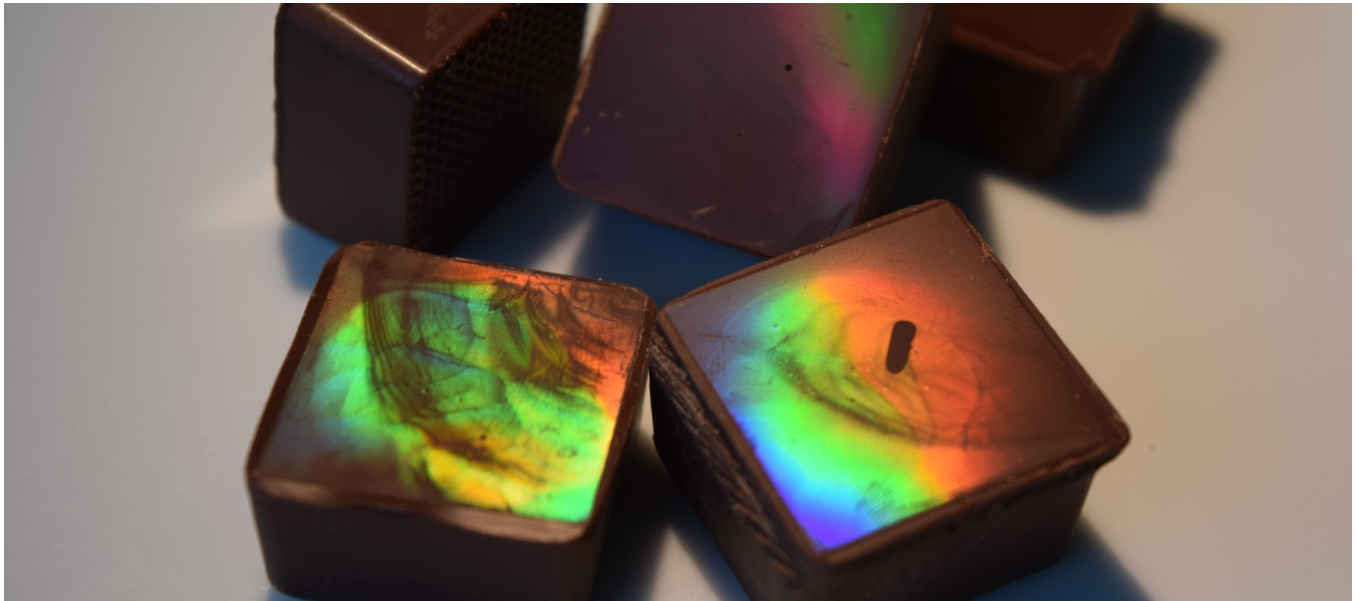


## Licensing Opportunity

### Structural coloration of chocolate



#### Summary

This invention enables the coloration, decoration and personalization of chocolate based sweets without changing any of the ingredients.

#### Background

Adding colours to sweets and deserts is a common practice in the food industry to enhance the appearance of products. Dark chocolate is difficult to colour as cacao is already strongly light absorbing. Also, added colorants in high-quality products are unpopular with the consumers.

#### Invention

A nanostructured stamp is directly applied to the surface of pre-heated chocolate. The stamp transfers the pattern of an optical grating onto the chocolate with a nanoscale precision and few defects. After a brief cooling period, demoulding can take place at room-temperature, revealing a rainbow shine on the chocolate. Potentially the moulds can be used in an automated serial production line.

#### Features & Benefits

- Adds angle dependent rainbow colours to surface
- Additive-free, no change in original taste and properties
- High efficiency due to optimised grating profile

#### Fields of Application

- Chocolate production

#### Patent Status

- Patent pending

#### Technology Readiness Level



#### ETH transfer

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