(12) PATENT APPLICATION PUBLICATION
(19) INDIA
(22) Date of filing of Application :19/03/2026
(21) Application No.202631033348 A
(43) Publication Date : 27/03/2026

(54) Title of the invention : Probiotics chocolate composition

(51) International classification	:A23G 1/48, A23G 1/42, A23G 1/46, A23G 1/32, A61K 31/352	(71)**Name of Applicant :** **1)Swami Vivekananda University** Address of Applicant :Telinipara, Barasat - Barrackpore Rd, Bara Kanthalia, Kolkata, West Bengal 700121, India. West Bengal India (72)**Name of Inventor :** **1)Sanjukta Banerjee**
(31) Priority Document No	:NA	**2)Ankana Ghosh**
(32) Priority Date	:NA	**3)Saheli Ghosh**
(33) Name of priority country	:NA	**4)Sweta Thakur**
(86) International Application No Filing Date	: :01/01/1900	**5)Riyanka Sarkar** **6)Anuska Biswas**
(87) International Publication No	: NA	**7)Anushree Guchhait**
(61) Patent of Addition to Application Number Filing Date	:NA :NA	**8)Misha Sarkar** **9)Dr. Pritha Pal**
(62) Divisional to Application Number Filing Date	:NA :NA	

(57) Abstract :
A probiotics chocolate composition is described herein. The composition comprises a dark chocolate, a honey, a strawberry, a blueberry, a raspberry, and a yogurt. The dark chocolate boosts collagen production. The dark chocolate rich in flavonoids, supports heart health, skin glow with anti-inflammatory properties. The honey provides antioxidant, antibacterial and antifungal activities. The strawberry contains vitamin C, helps in boosting the immune system and supports collagen production for skin health. The blueberry improves brain function and delay aging. The raspberry contains quercetin and ellagic acid, helps in reducing reduce oxidative stress and inflammation. The yogurt contains probiotics and improves gut and skin health. The composition ensures improved gut micro biome balance, which in turn supports immune function, reduces skin inflammation, improves digestion, and contributes to reduced risk of chronic diseases.

No. of Pages : 17 No. of Claims : 3