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Patent Search

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Inventor			
Name	Address	Country	Nat
S.Jayakumari	Velan Nagar, PV Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India	In
P.Shanmugasundaram	Velan Nagar, PV Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India	In
MohamedZerein Fathima M	Velan Nagar, PV Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India	In
Malarkodi Velraj	Velan Nagar, PV Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India	In
A.Vijayalakshmi	Velan Nagar, PV Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India	In
Ramya A	Velan Nagar, PV Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India	In
Sridevi G	Velan Nagar, Pv Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India	In
E.Sharmila	Velan Nagar, Pv Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India	In
Vaishali.S	Velan Nagar, Pv Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India	In
R.Sakthipriya	Velan Nagar, Pv Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India	In

Applicant		
Name	Address	Country
Vels Institute of Science, Technology and Advanced Studies (VISTAS)	Velan Nagar, Pv Vaithiyalingam Road, Pallavaram-600117, Chennai, Tamil Nadu, India	India

Abstract:

The present invention relates to an herbal chocolate composition and a method for preparation thereof. The invention provides a nutraceutical chocolate-based delivery comprising Triphala, including Emblica officinalis, Terminalia bellirica, and Terminalia chebula, in combination with fennel (Foeniculum vulgare), curry leaves (Murraya and almond (Prunus dulcis), along with a chocolate base, a solidifying agent, and excipients including honey and water. The composition is formulated to improve palatable oral administration of herbal actives through effective taste masking. The invention further provides a method comprising preparation of an aqueous herbal extract, formation of syrup and gel phases, incorporation into a chocolate matrix, molding, and solidification to obtain a layered or filled chocolate product. The disclosed composition provides a convenient, non-invasive nutraceutical formulation suitable for oral consumption.

Complete Specification**Description:FIELD OF INVENTION**

[001] The present invention relates generally to the field of pharmaceuticals and functional foods, specifically focusing on herbal medicine, nutraceuticals, and o delivery systems. More particularly, the invention pertains to herbal drug delivery systems, particularly to a chocolate-based herbal formulation intended for improv vision and supporting ocular health.

BACKGROUND OF INVENTION

[002] Visual impairment and progressive decline in eyesight are increasingly prevalent due to oxidative stress, nutritional deficiencies, prolonged screen exposur and environmental factors. Traditional herbal systems describe various plant-based ingredients for general health support. Triphala, comprising Emblica officinalis, Terminalia bellirica, and Terminalia chebula, is widely recognized for its antioxidant and health-supporting properties. Similarly, fennel (Foeniculum vulgare), curry le (Murraya koenigii), and almond (Prunus dulcis) are known to provide nutritional benefits.

[003] However, such herbal ingredients are typically administered in conventional dosage forms such as powders, decoctions, or tablets, which often suffer from palatability and reduced user compliance. Chocolate-based matrices offer advantages such as taste masking, ease of consumption, and improved acceptability. How there exists a need for a structured formulation integrating herbal components into a stable and palatable chocolate-based system. The present invention address need by providing a novel herbal chocolate composition and a method for preparation thereof.

OBJECTIVE OF INVENTION

[004] The principal object of the present invention is to provide a method and composition for preparing a herbal chocolate for vision improvement

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