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-Señores

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO
DIVISIÓN DE NUEVAS CREACIONES

E. S. D.

SUPERINDUSTRIA Y COMERCIO
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Fecha (AMD): 2000-06-07 11:39:54
Tramite : 032 PATENTES D 1 REGISTRO/ 329 COMPLEMEN
Dependencia: 2020 DIVISION DE NUEVAS CREACIONES

REF. Expediente No.: 00-039.422
Patente de Invención: "MEZCLA SECA PARA UN
ESCARCHADO BAJO EN CALORIAS"
Titular: KRAFT FOODS, INC.

DESTINO: 09

Humberto RUBIO CAMACHO, mayor de edad, vecino de Santafé de Bogotá D.C., identificado con la cédula de ciudadanía número 17'192.062 de Bogotá, abogado en ejercicio portador de la Tarjeta Profesional No. 50.007 expedida por el Consejo Superior de la Judicatura, en carácter de apoderado de la Sociedad **KRAFT FOODS, INC.**, me permito anexar:

- 1.- Copia de la solicitud No. **09/323,977** de 02 de Junio de 1.999, expedida por la Oficina de Patentes y Marcas de los Estados Unidos de América, con su respectiva traducción al español; en la cual se basa la prioridad reivindicada.

Agradezco la atención que se dignen prestar al presente.

Atentamente,

Bren

HUMBERTO RUBIO CAMACHO
C.C. 17'192.062 de Bogotá
T.P. 50.007 Consejo Superior
de la Judicatura
COD. 4134

00/1064-02/PI

• TRADUCCIÓN DE UN DOCUMENTO ESCRITO EN INGLÉS, HOY 6 DE JUNIO DEL 2000 EN LA CIUDAD DE SANTAFE DE BOGOTÁ D.C., REPÚBLICA DE COLOMBIA.

NOTA DEL TRADUCTOR: DE LOS DOCUMENTOS QUE SE TRADUCEN A CONTINUACIÓN FORMA PARTE DE UN PAQUETE DE DOCUMENTOS PERTINENTES A UNA PATENTE SOLICITADA EN ESTADOS UNIDOS DE AMÉRICA, TODOS LOS CITADOS DOCUMENTOS ESTÁN UNIDOS MEDIANTE UN GANCHO.

LOS ESTADOS UNIDOS DE AMÉRICA

A TODOS A QUIENES ESTE DOCUMENTO LES INTERESE:

EL DEPARTAMENTO DE COMERCIO DE LOS ESTADOS UNIDOS DE AMÉRICA Oficina de Marcas y Patentes de los Estados Unidos.

Mayo 17, 2000

CERTIFICA QUE LO ANEXO AQUÍ ES UNA COPIA VERDADERA DE LOS ARCHIVOS DE LA OFICINA DE PATENTES Y MARCAS DE LOS ESTADOS UNIDOS DE AMÉRICA DE AQUELLOS PAPELES DE LA SOLICITUD DE PATENTE IDENTIFICADA ABAJO Y QUE CUMPLEN LOS REQUERIMIENTOS PARA CONCEDERLE UNA FECHA DE PRESENTACIÓN BAJO 35 USC 111.

SOLICITUD NUMERO 09/323,977
FECHA PRESENTACIÓN: Junio 2, 1999

Mediante la autoridad otorgada por
EL COMISIONADO DE PATENTES Y MARCAS

(fdo)
W. MONTGOMERY
Funcionario Certificador

NOTA DEL TRADUCTOR: EN LA PARTE INFERIOR IZQUIERDA DEL DOCUMENTO HAY UN SELLO DORADO Y EN ALTO RELIEVE DE LA OFICINA DE MARCAS Y PATENTES DE LOS ESTADOS UNIDOS DE AMÉRICA.

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• TRADUCCIÓN DE UN DOCUMENTO ESCRITO EN INGLES, HOY 6 DE JUNIO DEL 2000 EN LA CIUDAD DE SANTAFE DE BOGOTÁ D.C., REPÚBLICA DE COLOMBIA.

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Mayo 17, 2000

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W. MONTGOMERY
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THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE

United States Patent and Trademark Office

May 17, 2000

**THIS IS TO CERTIFY THAT ANNEXED HERETO IS A TRUE COPY FROM
THE RECORDS OF THE UNITED STATES PATENT AND TRADEMARK
OFFICE OF THOSE PAPERS OF THE BELOW IDENTIFIED PATENT
APPLICATION THAT MET THE REQUIREMENTS TO BE GRANTED A
FILING DATE UNDER 35 USC 111.**

APPLICATION NUMBER: 09/323,977✓

FILING DATE: June 02, 1999



**By Authority of the
COMMISSIONER OF PATENTS AND TRADEMARKS**

W. Montgomery
W. MONTGOMERY

Certifying Officer

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A-30

06/02/99
JC560 U.S. PTO

Date: June, 1999

Box Patent Application
Assistant Commissioner for Patents
Washington, D.C. 20231

JC594 U.S. PTO
09/323977
06/02/99

Re: Our Case: 21678

Sir:

Transmitted herewith for filing is the Patent Application of inventor(s)
Charles R. Mason
Walter L. Schmidt
Rita W. Brander
Audra L. Landon

for invention entitled:

DRY MIX FOR A LOW-CALORIE SLUSH

Enclosed are:

1. Complete application of 9 page(s) of text, which includes 1 page of abstract and 2 page(s) of claims, 11 claim(s) in all, with 1 independent claim(s), 0 multiple dependent claim(s) and 0 page(s) of drawings.
2. Combined Declaration and Power of Attorney.
3. Information Disclosure Statement with PTO-1449 and 4 references.
4. Assignment together with Recordation Form Cover Sheet (Form PTO-1595).
5. Self-addressed post card to be returned after being stamped to indicate receipt of the foregoing in the Patent Office.

CERTIFICATION UNDER 37 CFR 1.10

I hereby certify that this New Application Transmittal and the documents referred to as enclosed therein are being deposited with the United States Postal Service on this date 2 June 1999 in an envelope as "Express Mail Post Office to Addressee" Mailing Label Number EL380832017US addressed to the: Assistant Commissioner for Patents, Washington, D.C. 20231.

Diana D. Winters
(Type or print name of person mailing paper)
Diana D. Winters
(Signature of person mailing paper)

09323977-050299

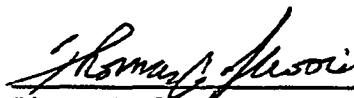
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Please charge our Deposit Account No. 07-0885 in the amount of \$760.00. The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment to Account No. 07-0885. One copy of this letter is enclosed for accounting purposes.

Please address all communications to:

Thomas R. Savoie
Patent Law Department (RA-6N)
Kraft Foods, Inc.
800 Westchester Avenue
Rye Brook, NY 10573

Very truly yours,



Thomas R. Savoie
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Case 21678

DRY MIX FOR A LOW-CALORIE SLUSH

10 Field of The Invention

Soft-frozen slush products containing ice crystals have attained wide consumer acceptance. Commercial methods and equipment have been developed to produce and dispense slush products for consumption at or near the place of sale. These slush products are
15 composed of ice crystals distributed throughout a sweetened and flavored aqueous matrix and typically have both a refreshing and cooling effect and good eye appeal.

The disadvantages of commercial slush products include their need for constant mechanical agitation in order to prevent agglomeration of the ice crystals prior to sale and the inability to obtain the slush product outside of the commercial setting (e.g., convenience
20 stores). These products have also been found to contain relatively coarse ice crystals and usually these products are not sufficiently fluid that they can be consumed through as a beverage.

Consequently, there has existed a need for products which can be conveniently converted to a slush in the home. Such a slush should be composed of a large quantity of small
25 ice crystals. The ice crystals should be sufficiently small that the slush has a smooth texture and can be consumed at a temperature of about -3.9°C (25° F).

Description of The Prior Art

Prior art exists, such as U.S. Patent No. 3,826,829, to Marulich, hereby incorporated
30 by reference, describing a liquid which can be consumed as a ready-to-drink beverage or which can be transformed into a slush by placing the liquid in a home freezer. This patent, and other similar prior art disclosures, include within the formulation ingredients, such as ethyl alcohol and/or polyhydric alcohols (e.g., glycerol), which could be seen as either incompatible with products designed for children and/or known to impart an undesirable taste. These low-
35 molecular weight alcohol's, as well as other known freezing point depressants, also prolong the time needed to obtain a slush.

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5 Dry mixes for producing a slush-beverage in the home have been disclosed in U.S. Patent No. 5,853,785, to Nayyar et al. which is also incorporated by reference. According to this patent, the dry mix is dissolved in water and then stored in the freezer for over two hours to obtain a slush consistency.

10 In both the Marilich and Nayyar et al. inventions, a relatively high-solids and typically high sugar, liquid is placed in a home freezer for an extended period of time in order to obtain a desirable slush consistency. It would be desirable to provide a product which could be used to quickly prepare a slush product in a home environment and particularly desirable if the prepared slush was a low-calorie foodstuff, such as having a calorie count of no more than 60 calories, preferably no more than 40 calories, per 8-ounce (237 ml) serving.

15 **Summary of The Invention**

The dry mixes of this invention are formulated to be combined with water and ice to quickly produce a low-calorie, preferably sugar-free, slush in an electric home blender. It would, of course, be possible to substitute an alcoholic beverage, such as vodka or rum, for the water component to produce an alcoholic slush for adult consumption having a somewhat higher calorie count. Other aqueous fluids such as a fruit juice or carbonated water might also be used.

A unique combination of functional ingredients are combined to produce the dry mix of this invention. These ingredients function together to produce a product which:

- 25 (1) is easy to use for blender preparation of a slush without freeze-up;
- (2) develops a fruit-like texture, viscosity and mouthfeel;
- (3) can product slushes of varying texture with minor recipe modifications of the water to ice ratio;
- (4) takes only a few minutes to prepare a slush; and
- 30 (5) can deliver a slush having less than about 40 calories per eight-ounce serving.

The dry ingredients for the practice of this invention include a water-soluble, bulking agent, such as a maltodextrin, food acid, such as citric acid, low-viscosity hydrocolloid, such as hydrolyzed guar gum, a macromolecular, non-gelling hydrocolloid, such as xanthan gum, and

5 intensive sweetener. Preferably the dry mix will also contain a carbonating agent, such as sodium bicarbonate.

The other functional ingredients such as flavor and color agents, flow agents, buffer agents, and cloud agents, all of which are well-known in the field of powdered drink mixes, may be included in the mix.

10 All percentages recited in the description and claims of this invention are weight percents.

Description of Preferred Embodiments

15 The water-soluble, bulking agent although preferably a carbohydrate, such as a maltodextrin having a dextrose equivalent (D.E.) of 15 or below, could be any water-soluble sugar or non-sugar carbohydrate or sugar alcohol which is capable of providing solids and body without imparting an off-flavor, thus polydextrose, polyglucose, xylitol, mannitol, sorbitol, inulin, hydrogenated starch hydrolyzates and the like, alone or in combination could prove useful as the bulking agent. These bulking agents can be employed as a spray-dried
20 powder or in agglomerated form if increased dispersibility is desired. A range for the bulking agent of 62 - 87%, preferably 65 - 85%, by weight of the dry mix is suitable for use in this invention.

25 The food acid is preferably citric acid; however, other acidulants, such as malic acid, tartaric acid, adipic acid, fumaric acid or mixtures of these acids, may also be useful. In addition to providing the desired acidity to the product, the food acid is also useful to aid in dispensing other ingredients. For this purpose, the food acid should be in fine granular form such that at least 40% by weight of the acid, preferably at least 50% by weight, is retained on a No. 60 U.S. mesh sieve (openings 250 microns) and no more than 5% by weight, preferably no more than 2.5% by weight, passes through a No. 100 U.S. mesh sieve (openings 149 microns).
30 A range for the food acid of 2 - 20%, preferably 3 - 15%, by weight of the dry mix is suitable for use in this invention.

The preferred water-soluble, low-viscosity hydrocolloid is partially-hydrolyzed guar gum having a soluble dietary fiber content of at least 80% by weight (AOAC method). Preferably the material is in the form of an agglomerated powder such as the commercially-

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5 available ingredient known as agglomerated Benefiber®, a product of Sandoz Nutrition Corporation, Minneapolis, MN 55416. The agglomerated powder should have a particle size wherein a maximum of 50% by weight, preferably 15 - 40% by weight, passes through a No. 80 U. S. mesh sieve (177 microns). Other water-soluble, partially-hydrolyzed polysaccharides could function similarly in this invention. An example would be the enzyme-degraded cellulose derivatives described in U.S. Patent No. 5,366,755. By low-viscosity is meant that a 2% solution (at 20° C) of the hydrocolloid will have a viscosity of less than 50 mPas, preferably less than 25 mPas and most preferably less than 10 mPas. Typically, these materials will have a molecular weight of less than 15,000 Daltons and preferably fall within the range of 1,000 to 10,000 Daltons. A range for the low-viscosity hydrocolloid of 3 -15%, preferably 4-10%, by weight of the dry mix is suitable for use in this invention.

The preferred non-gelling hydrocolloid is xanthan gum. Other non-gelling hydrocolloids, such as pectin, guar gum and starches, have been found to be less preferred than xanthan gum. A range for the non-gelling hydrocolloid of 1- 8 %, preferably 2-5%, by weight of the dry mix is suitable for use in this invention.

20 Preferably, the dry mix formulation also contains a carbonating salt which will generate and release carbon dioxide as the mix comes in contact with water. These salts are well-known in the art and may be used singly or in combination. The released carbon dioxide develops a slight foam within the slush product and improves the texture of the slush. The level of salts should not be so great as to provide an adverse flavor impact. Carbonate and bicarbonate salts are preferred with sodium bicarbonate being the most preferred material. As will be apparent to those skilled in the art, an acid component is needed to effect release of carbon dioxide, and the acid thus consumed, will not be available for pH effect. A desirable level for carbonating salts is 0.3 to 2%, preferably 0.4 - 1.5% by weight of the dry mix.

30 The intensive sweetener employed in the mix may be any one or a combination of the well-known materials available for use in foods in accordance with applicable governmental regulation. Among these materials would be saccharin, cyclamates, acetosulfame, L-aspartyl-based sweeteners, such as aspartame, alitame and trichloro sucrose. A preferred sweetener is a combination of aspartame and acetosulfam-K.

For preparing the slush, the dry mix is added to a blender followed by water (or other aqueous fluid) and then ice. The weight ratio of water to ice will be 1:0.9 - 1.5. Lower amounts of ice will produce a more fluid slush which might be characterized as a frosty drink while larger amounts of ice will produce a slush having a spoonable consistency. Typically, the level of dry mix contained in the slush mixture will result in a solids level of 3-9% by weight, more typically 4-6% by weight.

The blender is covered and the dry mix, water and ice is blended for about 10 seconds at high speed. Then the contents are mixed with a spoon or like utensil, covered and blended again for about 5 seconds. The mixing blending sequence may be repeated until the desired slush consistency is obtained. The slush may then be poured or spooned into glasses and served. The amount of mixing and blending done by the consumer will be, in part, determined by the type of ice added to the blender, such as crushed ice versus ice cubes.

This invention is further described but not limited by the follow specific embodiments.

Example

INGREDIENT	PARTS BY WEIGHT		
FORMULA	A	B	C
Maltodextrin (10 D.E.)	72.96	80.38	75.88
Agglomerated Benefiber®	6.25	6.25	6.25
Fine Granular Citric Acid	12.50	5.00	10.00
Xanthan Gum	3.25	3.25	3.25
Sodium Bicarbonate	0.62	0.62	0.64
Tricalcium Phosphate (flow agent)	0.38	0.38	0.38
Trisodium Citrate (buffer)	0.25	0.25	0.25
Aspartame/Acetosulfam-K	1.00	1.23	1.01
Clouding Agent	0.14	0.14	0.14
Flavor/Color	2.64	2.50	2.21

Formulas A, B, and C were each flavor variants and were flavored and colored for lime margarita, pina colada, and strawberry daquiri, respectively. Forty grams of dry mix, 414 ml of water and 430 g (about 3 cupfuls) of ice cubes were added to a blender which was covered, blended at high speed for 10 seconds, stirred with a spoon, blended for an additional 5 seconds, and then stirred and blended again. The resulting slush had the consistency of a frosty drink, had a volume of about one quart (946 ml), and a solids level of 4.5% by weight. An 8-ounce (237 ml) serving of the slush contained about 40 calories.

Conforming to requirements of the patent statutes, the present invention has been described in terms of preferred embodiments and various modifications thereof. It is understood, however, that the further modifications may be made in the light of the description that has been made and that the scope of the protection provided is defined by the claimed subject matter that follows.

Having thus described the invention what is claimed is:

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CLAIMS

1. A dry, sugar-free mix adapted to produce an edible slush upon being blended with water and ice, said mix being comprised of:

62 - 87%	carbohydrate or sugar alcohol bulking agent
2 - 20%	food acid
3 - 15%	low-viscosity hydrocolloid
1 - 8%	non-gelling hydrocolloid

said mix further containing intensive sweetener, flavor agents and color agents.

2. The dry mix of claim 1 containing:

65 - 85%	carbohydrate or sugar alcohol bulking agent
3 - 15%	food acid
4 - 10%	low-viscosity hydrocolloid
2 - 5%	non-gelling hydrocolloid
0.3 - 2%	carbonating salt

3. The dry mix of claim 1 containing:

65 - 85%	maltodextrin, having a D.E. 15 or less
3 - 15%	citric acid
4 - 10%	partially-hydrolyzed guar gum
2 - 5%	xanthan gum
0.4-1.5%	carbonating salt

4. The dry mix of claim 1 wherein the low-viscosity hydrocolloid is a partially-hydrolyzed polysaccharide containing at least 80% soluble fiber.

5. The dry mix of claim 4 wherein the polysaccharide is guar gum.

6. The dry mix of claim 1 wherein the low-viscosity hydrocolloid has a particle size whereby a maximum of 50% by weight passes through a No. 80 U.S. mesh sieve.

7. The dry mix of claim 1 wherein the non-gelling hydrocolloid is xanthan gum.

8. The dry mix of claim 1 wherein the food acid is in fine granular form wherein at least 40% by weight is retained on a No. 60 U.S. mesh sieve and no more than 5% by weight passes through a No. 100 U.S. mesh sieve.

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9. A method of making an edible slush comprising blending together in an electric blender the dry mix of claim 1, aqueous fluid and ice.

10. The method of claim 9 wherein the ice is in the form of ice cubes and the weight ratio of aqueous fluid to ice is 1: 0.9 - 1.5.

11. A method of making an edible slush comprising blending together the dry mix of claim 3 water and ice at a weight ratio of 1: 0.9-1.5, the amount of dry mix producing a slush having a solids level of 4-6% by weight.

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ABSTRACT

A dry mix for producing a low-calorie slush when combined with an aqueous fluid and ice in an electric blender. The dry mix contains 62 - 87% bulking agent, such as maltodextrin, 2 - 20% food acid, 3 - 15% low-viscosity hydrocolloid, 1 - 8% non-gelling hydrocolloid, one or more intensive sweeteners and optionally a carbonating salt. Preferably, the mix is sugar-free and produces a slush, when combined with water and ice, having a calorie content of less than 60 calories per 8-ounce serving.

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PATENT

Attorney's Docket No. 21678

COMBINED DECLARATION AND POWER OF ATTORNEY

(ORIGINAL, DESIGN, NATIONAL STAGE OF PCT, SUPPLEMENTAL, DIVISIONAL,
CONTINUATION OR CIP)

As a below named inventor, I hereby declare that:

TYPE OF DECLARATION

This declaration is of the following type: (check one applicable item below)

- ☒ original
☐ design
☐ supplemental

NOTE: If the declaration is for an international Application being filed as a divisional, continuation or continuation-in-part application do not check next item; check appropriate of last three items.

- ☐ national stage of PCT

NOTE: If one of the following 3 items apply then complete and also attach ADDED PAGES FOR DIVISIONAL, CONTINUATION OR CIP.

- ☐ divisional
☐ continuation
☐ continuation-in-part (CIP)

INVENTORSHIP IDENTIFICATION

My residence, post office address and citizenship are as stated below next to my name, I believe I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor (if plural names are listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled:

TITLE OF INVENTION

DRY MIX FOR LOW-CALORIE SLUSH

SPECIFICATION IDENTIFICATION

the specification of which: (complete (a), (b) or (c))

- (a) ☒ is attached hereto.
(b) ☐ was filed on _____ as ☐ Serial No. _____
or ☐ Express Mail No., as Serial No. not yet known _____ and
was amended on _____ (if applicable).
(c) ☐ was described and claimed in PCT International Application No. _____
filed on _____ and as amended under PCT Article 19 on _____ (if any).

NOTE: Amendments filed after the original papers are deposited with the PTO which contain new matter are not accorded a filing date by being referred to in the declaration. Accordingly, the amendments involved are those filed with the application papers or, in the case of a supplemental declaration, are those amendments claiming matter not encompassed in the original statement of invention or claims. See 37 CFR 1.67.

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ACKNOWLEDGMENT OF REVIEW OF PAPERS AND DUTY OF CANDOR

I hereby state that I have reviewed and understand the contents of the above identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose information which is material to the examination of this application in accordance with Title 37, Code of Federal Regulations, Sec. 1.56.

- ☒ In compliance with this duty an information disclosure statement (37 CFR 1.97) is attached hereto or was filed on _____.

PRIORITY CLAIM (35 U.S.C. 119 (a) - (d))

I hereby claim foreign priority benefits under Title 35, United States Code, Sec. 119 of any foreign application(s) for patent or inventor's certificate or of any PCT international application(s) designating at least one country other than the United States of America listed below and have also identified below any foreign application(s) for patent or inventor's certificate or any PCT international application(s) designating at least one country other than the United States of America filed by me on the same subject matter having a filing date before that of the application(s) of which priority is claimed.

(complete (d) or (e))

- (d) ☒ no such applications have been filed.
(e) ☐ such applications have been filed as follows.

NOTE: Where item (c) is entered above and the International Application which designated the U.S. claimed priority check item (e), enter the details below and make the priority claim.

PRIOR FOREIGN PCT APPLICATION(S), FILED WITHIN 12 MONTHS
(6 MONTHS FOR DESIGN) PRIOR TO THIS U.S. APPLICATION
AND ANY PRIORITY CLAIMS UNDER 35 U.S.C. 119 (a) - (d)

COUNTRY (OR INDICATE IF PCT)	APPLICATION NUMBER	DATE OF FILING (day, month, year)	PRIORITY CLAIMED UNDER 35 USC 119
			☐ YES ☐ NO
			☐ YES ☐ NO
			☐ YES ☐ NO
			☐ YES ☐ NO
			☐ YES ☐ NO

CLAIM FOR BENEFIT OF PRIOR U.S. PROVISIONAL APPLICATION(S)
(35 U.S.C. 119 (e))

I hereby claim the benefit under Title 35, United States Code, 119 (e) of any United States provisional application(s) listed below:

PROVISIONAL APPLICATION NUMBER

FILING DATE

40
#3

**CLAIM FOR BENEFIT OF EARLIER US/PCT APPLICATION(S)
UNDER 35 U.S.C. 120**

- ☐ The claim for the benefit of any such applications are set forth in the attached ADDED PAGES TO COMBINED DECLARATION AND POWER OF ATTORNEY FOR DIVISIONAL, CONTINUATION OR CONTINUATION-IN PART (C-I-P) APPLICATION.

**ALL FOREIGN APPLICATION(S), IF ANY FILED MORE THAN 12 MONTHS
(6 MONTHS FOR DESIGN) PRIOR TO THIS U.S. APPLICATION**

Note: If the application filed more than 12 months from the filing date of this application is a PCT filing forming the basis for this application entering the United States as (1) the national state, or (2) a continuation, divisional, or continuation-in-part, then also complete ADDED PAGES TO COMBINED DECLARATION AND POWER OF ATTORNEY FOR DIVISIONAL CONTINUATION OR C-I-P APPLICATION for benefit of the prior U.S. or PCT application(s) under 35 U.S.C. 120.

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POWER OF ATTORNEY

As a named inventor, I hereby appoint the following attorney(s) and/or agent(s) to prosecute this application and transact all business in the Patent and Trademark Office connected therewith. (List name and registration number)

Joseph T. Harcarik #26,904
Thomas A. Marcoux #29,826

Thomas R. Savoie #25,259
Debbie K. Wright #33,817

- ☐ Attached, as part of this declaration and power of attorney, is the authorization of the above-named attorney(s) to accept and follow instructions from my representative(s).

SEND CORRESPONDENCE TO

Thomas R. Savoie
Patent Law Department (RA-6N)
Kraft Foods, Inc.
800 Westchester Avenue
Rye Brook, New York 10573

DIRECT TELEPHONE CALLS TO:

Thomas R. Savoie
(914) 335-9222

DECLARATION

I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code, and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

SIGNATURE(S)

Note: Carefully indicate the family (or last) name, as it should appear on the filing receipt and all other documents.

Full name of sole or first inventor

Charles
(GIVEN NAME)

R.
(MIDDLE INITIAL OR NAME)

Mason
FAMILY (OR LAST NAME)

Inventor's signature Charles R. Mason

Date 5/25/99 Country of Citizenship U.S.A.

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Post Office Address 15 Rodcris Drive
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Full name of second joint inventor

Walter L. Schmidt
(GIVEN NAME) (MIDDLE INITIAL OR NAME) FAMILY (OR LAST NAME)

Inventor's signature Walter L. Schmidt
Date MAY 25, 1999 Country of Citizenship U.S.A.
Residence Hopewell Junction, New York, USA
Post Office Address 38 Country Club Road
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Full name of third joint inventor

Rita W. Brander
(GIVEN NAME) (MIDDLE INITIAL OR NAME) FAMILY (OR LAST NAME)

Inventor's signature Rita W. Brander
Date 5/26/99 Country of Citizenship U.S.A.
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Full name of fourth joint inventor

Audra L. Landon
(GIVEN NAME) (MIDDLE INITIAL OR NAME) FAMILY (OR LAST NAME)

Inventor's signature Audra Landon
Date 5/26/99 Country of Citizenship U.S.A.
Residence Sleepy Hollow, New York USA
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**CHECK PROPER BOX(ES) FOR ANY OF THE FOLLOWING ADDED PAGE(S) WHICH
FORM A PART OF THIS DECLARATION**

- ☐ Signature for subsequent joint inventors. *Number of pages added*_____.
- ☐ Signature by administrator(trix), executor(trix) or legal representative for deceased or incapacitated inventor. *Number of pages added*_____.
- ☐ Signature inventor who refuses to sign or cannot be reached by person authorized under 37 CFR 1.47. *Number of pages added*_____.
- ☐ Added page for signature by one joint inventor on behalf of deceased inventor(s) where legal representative cannot be appointed in time. (37 CFR 1.47) *Number of pages added*_____.

- ☐ Added pages to combined declaration and power of attorney for divisional, continuation, or continuation-in-part (CIP) application.
 - ☐ *Number of pages added*_____.

- ☐ Authorization of attorney(s) to accept and follow instructions from representative.

If no further pages form a part of this Declaration then end this Declaration with this page and check the following item

- ☒ **This declaration ends with this page.**

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