

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO
División de Nuevas Creaciones
E. S. D.

Radicación: 01003476 00/0001
Fecha (dtd): 2001-02-06 13:40:23
Trámite: 002 PATENTES y REGISTRO de Marcas
Dependencia: 2020 DIVISION DE NUEVAS CREACIONES

Ref: EXPEDIENTE N° 01-003476
Solicitud de Patente a nombre de
THE QUAKER OATS COMPANY.

Por el presente mepermito manifestar que en el memorial de solicitud se incurrió en un error en cuanto el título de la invención, que debe quedar así:
PRODUCTOS DE AVEÑA EN HOJUELAS RECUBIERTOS NO COCIDOS Y METODOS PARA FABRICAR DICHOS PRODUCTOS

Por otra parte, presento los siguientes documentos:

- 1- La página 30, consecutiva de las reivindicaciones 42 a 47, que al parecer no fueron presentadas.
- 2- El extracto requerido para la publicación
- 3- Los dibujos formales.
- 4- La tarjeta de archivo temático con el arte incluido
- 5- La tarjeta de archivo de propietarios
- 6- El arte final en dos copias de 12x12 cms.
- 7- La copia certificada de la solicitud estadounidense, No 09/487.036 del 19 de enero del 2000, con traducción simple de sus apartes principales y reivindicaciones.

Como el expediente queda así completo, pido se ordene su trámite.

Atentamente,


MARCELA CASTILLO TORRES
T.P 80331 C.S. Judicatura
C.C.39.784.109 Usaquén

Retirados folios 61-63 → tarjetas y extracto
ex, 2-08-20
202013

-6A
F61

mezclando por lo menos un componente seleccionado entre el grupo formado por colorantes, sabores, nutrientes y edulcorantes, para formar una mezcla de recubrimiento; y, calentando la mezcla de recubrimiento a una temperatura elevada para disolver o dispersar los componentes de dicha mezcla de recubrimiento y formar dicho material de recubrimiento.

43. El método descrito en la reivindicación 40, en el cual dicho material de recubrimiento se aplica a dichas hojuelas de avena no cocidas para formar aglomerados de hojuelas de avena que tengan una concentración del recubrimiento de entre 20% y más de 60% por peso del aglomerado de hojuelas de avena recubiertas.

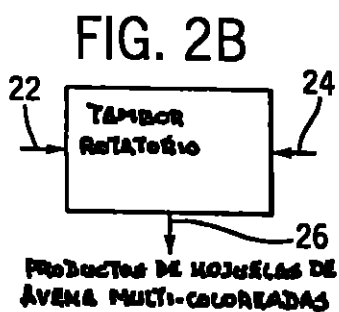
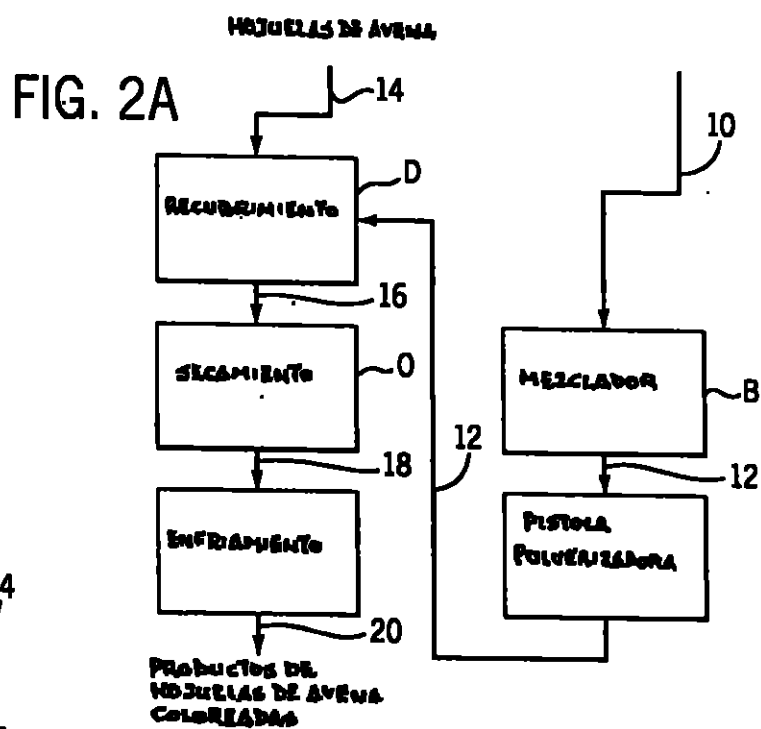
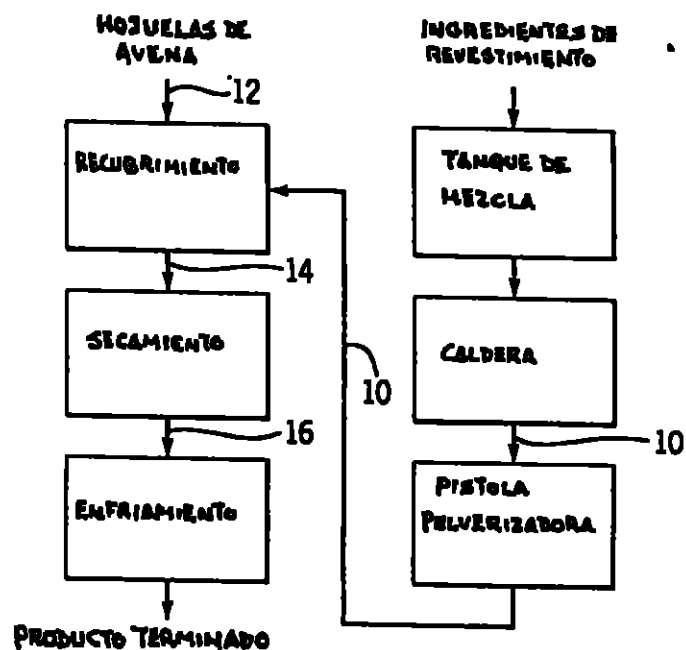
44. El método descrito en la reivindicación 40, en el cual dichos aglomerados de hojuelas de avena recubiertas se secan a una temperatura comprendida dentro del rango de 38°C a 260°C.

45. El método descrito en la reivindicación 40, en el cual dichos aglomerados de hojuelas de avena recubiertas se secan en un desecador de banda continua.

46. El método descrito en la reivindicación 40, en el cual dicha etapa de secado se realiza en un desecador por aire forzado de lecho fluidificado.

47. Un producto de avena saborizado empacado en volumen, el cual tiene sabores distribuidos de manera uniforme sobre todo el producto y contiene hojuelas de avena recubiertas no cocidas; el recubrimiento es libre de grasa y se adhiere a la superficie de las hojuelas de avena; el recubrimiento contiene por lo menos un componente saborizante y por lo menos un material seleccionado entre el grupo formado por colorantes, nutrientes y edulcorantes.

65
62
62



65
7
63

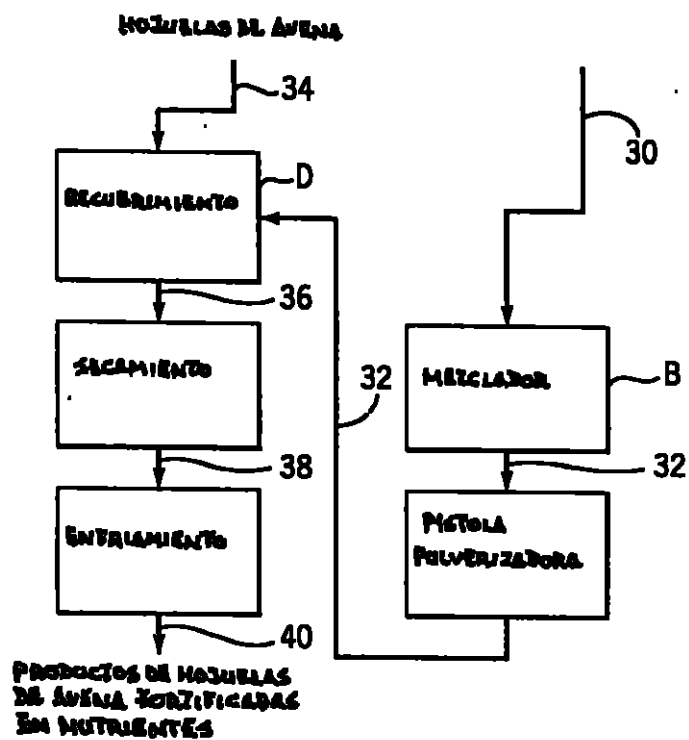


FIG. 3

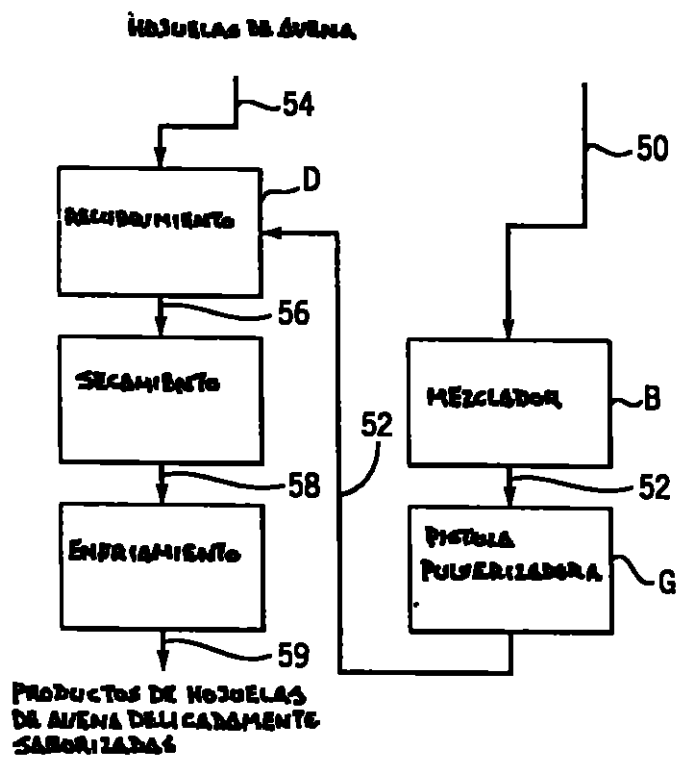


FIG. 4

67
68
64

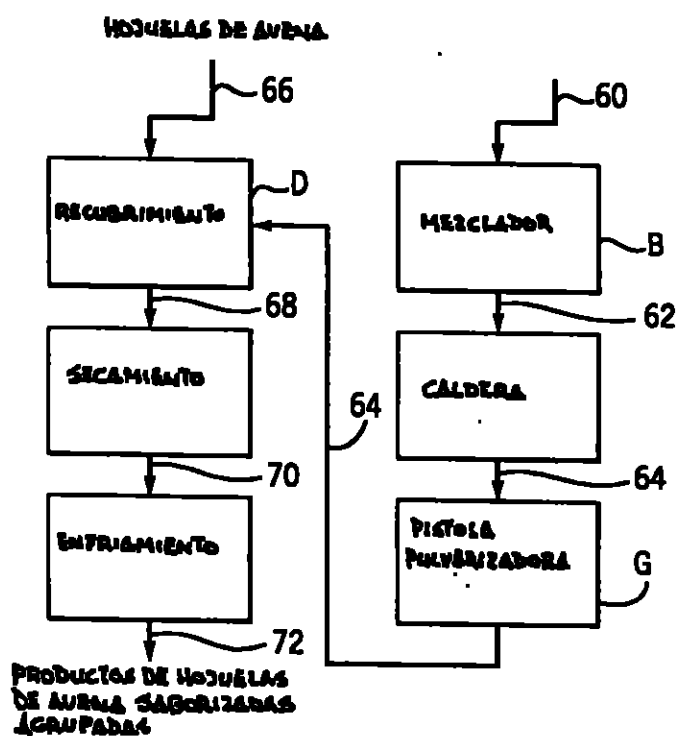


FIG. 5 "

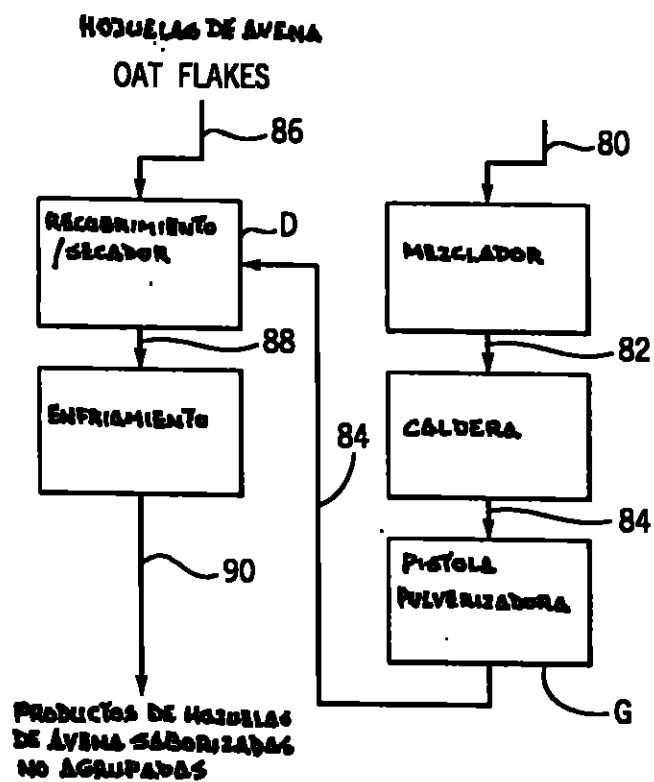


FIG. 6



F R M A T O D E D I G I T A L I Z A C I O N
R E L A C I O N D E A N E X O S



Expediente No		01003476	No de Follo
Item		No de unidades	65
1	CD		
2	DVD		
3	REVISTA		
4	LIBRO		
5	PERIODICO		
6	DISQUETES		
7	SOBRE DE MANILA	1	
8	SOBRE BLANCO TAMAÑO CARTA		
9	SOBRE BLANCO TAMAÑO OFICIO		
10	OTROS:		
Observaciones:			

65
to
66

LOS ESTADOS UNIDOS DE AMERICA
A TODOS A QUIENES ESTE DOCUMENTO PUEDA IMPORTAR
DEPARTAMENTO DE COMERCIO DE ESTADOS UNIDOS
Oficina de Patentes y Marcas de Los Estados Unidos

Diciembre 19, 2000

LO SIGUIENTE ES PARA CERTIFICAR QUE LO QUE AQUÍ SE ANEXA ES UNA COPIA VERDADERA DE LOS ARCHIVOS DE LA OFICINA DE PATENTES Y MARCAS DE LOS ESTADOS UNIDOS, SOBRE AQUELLOS DOCUMENTOS ABAJO IDENTIFICADOS COMO UNA SOLICITUD DE PATENTE, Y QUE LOS MISMOS REUNEN LOS REQUISITOS PARA QUE SE LES OTORQUE UNA FECHA DE PRESENTACION BAJO EL 35 USC 111.

NUMERO DE SOLICITUD: 09/487.036
FECHA DE PRESENTACION: Enero 19, 2000

Por la Autoridad del
COMISIONADO PARA PATENTES Y MARCAS

Firmado
L EDELEN
Oficial Certificador

PA 342343



THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE

United States Patent and Trademark Office

December 19, 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: 09/487,036 ✓

FILING DATE: January 19, 2000



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

L. Edelen

**L. EDELEN
Certifying Officer**

01-20-00

H-1271
68

PATENT APPLICATION TRANSMITTAL LETTER
(Large Entity)

Docket No.
40002-10075

TO THE ASSISTANT COMMISSIONER FOR PATENTS

Submitted herewith for filing under 35 U.S.C. 111 and 37 C.F.R. 1.53 is the patent application of:
Jim Hansen, Alice Hibbe and Kent Salisbury

For: **MODIFIED OAT AND CORN GRIT PRODUCTS AND METHOD**

Enclosed are:

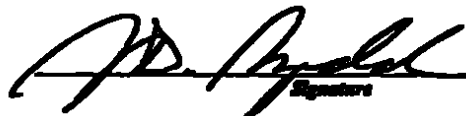
- ☒ Certificate of Mailing with Express Mail Mailing Label No. **EE259509634US**
- ☒ Six (6) sheets of drawings.
- ☐ A certified copy of a _____ application.
- ☐ Declaration ☐ Signed. ☐ Unsigned.
- ☐ Power of Attorney
- ☐ Information Disclosure Statement
- ☐ Preliminary Amendment
- ☐ Other:

CLAIMS AS FILED

For	#Filed	#Allowed	#Extra	Rate	Fee
Total Claims	93	- 20 =	73	x \$18.00	\$1,314.00
Indep. Claims	8	- 3 =	5	x \$78.00	\$380.00
Multiple Dependent Claims (check if applicable) ☐					\$0.00
BASIC FEE					\$880.00
TOTAL FILING FEE					\$2,394.00

- ☒ A check in the amount of **\$2,394.00** to cover the filing fee is enclosed.
- ☒ The Commissioner is hereby authorized to charge and credit Deposit Account No. **50-0503** as described below. A duplicate copy of this sheet is enclosed.
 - ☐ Charge the amount of _____ as filing fee.
 - ☒ Credit any overpayment.
 - ☒ Charge any additional filing fees required under 37 C.F.R. 1.16 and 1.17.
 - ☐ Charge the issue fee set in 37 C.F.R. 1.18 at the mailing of the Notice of Allowance, pursuant to 37 C.F.R. 1.311(b).

Dated: **January 19, 2000**


Signature

James D. Ryndak (Reg. No. 28,754)
RYNDAK & LYERLA
30 N. LaSalle Street, Suite 2630
Chicago, IL 60602
(312) 214-7770

cc:

22
13
69

APPLICATION FOR
UNITED STATES LETTERS PATENT

SPECIFICATION

TO ALL WHOM IT MAY CONCERN:

Be it known that I/we, Jim Hansa
a citizen of the United States, residing at Algonquin
in the County of McHenry and State of Illinois
and Alice Hibbs
a citizen of the United States, residing at Crystal Lake
in the County of McHenry and State of Illinois
and Kent Salisbury
a citizen of the United States, residing at Barrington
in the County of _____ and State of Illinois
have invented a new and useful Modified Oat and Corn Grit Products and Method
of which the following is a specification.

487036-0119 0

23
24
70

5

MODIFIED OAT AND CORN GRIT PRODUCTS AND METHOD

10

FIELD OF THE INVENTION

This invention relates to coated, uncooked flaked oat products and methods of making such oat products. More particularly, the present invention relates to (1) an oat product comprising coated, uncooked oat flakes and having a fat-free coating adhered to the oat flakes, (2) an agglomerated oat product comprising coated, uncooked oat flakes and have a fat-free coating adhered thereto, (3) a flavored oat product in bulk comprising oat flakes coated with a fat-free coating, and (4) a flavored oat product in bulk comprising oat flake agglomerates having a fat-free coating.

This invention also relates, in particular, to methods of making the coated, uncooked oat flake product; the agglomerated, coated oat flake product; and the coating.

BACKGROUND OF THE INVENTION

Cereal manufacturers today are faced with the ever-increasing challenge of producing flavorful yet nutritious products that appeal to consumers. Nutritionally, compared with other grains, oats offer a high concentration of protein, a good distribution of amino acids, and fiber. Oat groats – the component of oats that is used to form oat flakes (also termed "flaked oats" herein) – reportedly have a high protein concentration in the range of about 13.8% to 25.5%. See Oat, Ch. 10 by V.L. Young and R.A. Forsberg, in "Nutritional Quality of Cereal Grains: Genetic and Agronomic

09487 E 01190

34
25
71

Improvement," pp. 466 - 475, published by the American Society of Agronomy, Inc., Madison, WIs. (1987). Moreover, the amino acid composition of oat protein is good compared to other grains. Although lysine is the major limiting amino acid in oats, oats still have a higher concentration of this amino acid than is typically found in other grains. Further, rolled oat groats are a good fiber source as they contain about 1.1% crude fiber and thus provide 0.3 grams of crude fiber per ounce of rolled oat groats.

Various oat-based products -- namely, granola -- have been produced which take advantage of the high nutritional profile of the oat grain. However, because these products are produced via a baking process, they tend to have a relatively hard texture. For that reason, granola-based products are formulated to contain at least about 3 to 7 grams of fat per about 55 grams of finished product, wherein the fat imparts a tender texture to the product. Further, in the packaged granola product, the coating material tends to chip or fall off the baked granola product and settle at the bottom of the package. As a result, it is virtually impossible to obtain a uniform bulk-packaged oat-based granola product.

Thus, there exists a need for an uncooked, oat product comprising oat flakes and having a coating adhered to the oat product which contributes no added fat to the finished oat product. There also exists a need for an agglomerated oat product comprising agglomerated uncooked oat flakes having a fat-free coating adhered to the uncooked oat flakes. Further, there exists a need for methods for making both of the

9487036-011900

SUMMARY OF THE INVENTION

78
26
72

In accordance with one aspect of the present invention, a coated, uncooked oat product is provided that has no added fat and comprises uncooked oat flakes having a coating adhering to the surface of the oat flakes. The coating comprises at least one material selected from the group consisting of colorants, flavors, nutrients, and sweeteners. Typically, the coating comprises from about 0.1% to about 60% by weight, on a dry weight basis of the uncooked oat product. On a dry weight basis, the concentration of the coating is preferably in the range of from about 5% or 20% to about 50% by weight of the uncooked oat product and most preferably, in the range of from about 35% to about 45% by weight, on a dry weight basis of the uncooked oat product.

0 4 7036.011 00

In accordance with another aspect of the present invention, an uncooked oat product is provided comprising a coated, oat flake agglomerate, wherein each agglomerate comprises at least two uncooked oat flakes and has a fat-free coating, as described above. In such product, the coating comprises from about 20% to about 60% by weight, on a dry weight basis of the oat flake agglomerate. Preferably, on a dry weight basis, the coating accounts for about 35% to about 45% by weight of the oat flake agglomerate.

In accordance with still another aspect of the present invention, a corn grit product is provided comprising individual pieces of corn grit coated with the aforescribed material which contains no added fat. The grits are unflaked and may be either cooked, partially cooked, or uncooked. Additionally, the coated corn grits may be clustered to form coated clusters of corn grits in accordance with the invention. The resulting products may be used as hot cereals.

In accordance with still another aspect of the present invention, a method of coating uncooked oat flakes with a desired fat-free coating is provided. The method

76
77
73

involves feeding uncooked oat flakes into a circulating drum, coating the oat flakes by spraying the oat flakes with a stream of coating material, drying the coated oat flakes until the oat flakes have attained the desired moisture content, and cooling the coated oat flakes. The method is additionally applicable to coating individual pieces of cooked or partially cooked corn grits.

In accordance with still another aspect of the present invention, a method of forming coated, uncooked oat flake agglomerates is provided. This method involves essentially the same steps as the aforescribed method for coating uncooked oat flakes. However, in the coating step of this method, the coating material sprayed onto the oat flakes comprises a binder material that allows the oat flakes to form agglomerates of a plurality which may be two, three, four or more flakes and typically less than about 20 or 40 flakes. The method can also be used to form clusters of cooked or partially cooked corn grits.

Still another aspect of the invention relates to a method for preparing the desired coating material in solution and/or dispersion form which comprises mixing together at least one component selected from the group consisting of colorants, flavors, nutrients, and sweeteners with water to form a coating mixture; and optionally heating the coating mixture to elevated temperature, which can be about 140° F, for example, to dissolve and/or disperse the components of the mixture and form the coating material.

In accordance with still another aspect of the invention, a flavored oat product in bulk is provided, wherein the oat product in bulk comprises uncooked oat flakes individually coated with a fat-free coating that is substantially uniform in its distribution throughout the product. Alternatively, the coating can contain fat, if desired. Also in accordance with the invention is a flavored oat product in bulk comprising uncooked, oat flake agglomerates of at least two oat flakes having a fat-free coating. The coating

09487036 - 119

on these two bulk products includes at least one material selected from the group consisting of colorants, flavors, nutrients, and sweeteners and is uniformly distributed throughout the oat product in bulk. The substantially uniform distribution of the coating ensures a consistent bulk-packaged product.

5 Thus, the inventive coated oat flake product, the coated oat flake agglomerated product, the flavored oat product in bulk, the flavored agglomerated oat product in bulk, and the methods for making such products address the need for a grain product that utilizes the high protein content of oats: contains no added fat, no significant amount of added fat, or added fat as desired: and provides consistent product quality as the
10 product coating does not chip or fall off the oat product, and exhibits good adherence to the uncooked grain or oat flake.

Products in accordance with the invention can be utilized as a hot cereal (with added milk or water and heat), a ready-to-eat cereal (with the addition of milk) or a snack (i.e., consumed directly from the container without further preparation).

15 Other advantages and features of the invention will become apparent from the following description and from reference to the drawings.

BRIEF DESCRIPTION OF THE DRAWINGS

Fig. 1 is a flow chart illustrating a method of coating oat flakes with a fat-free coating material in accordance with the invention.

20 Fig. 2 is a flow chart illustrating a method of coating oat flakes with colorant-containing coating material in accordance with the invention.

Fig. 3 is a flow chart illustrating a method of coating oat flakes with nutrient-containing coating material in accordance with the invention.

25 Fig. 4 is a flow chart illustrating a method of coating oat flakes with a butter and salt-flavored coating material in accordance with the invention.

09487036 . 119 0

27
78
74

78
19
75

Fig. 5 is a flow chart illustrating a method of forming clustered, flavored oat flakes containing a vitamin/ mineral premix, in accordance with the invention.

Fig. 6 is a flow chart illustrating a method of forming nonclustered, sweetened and flavored oat flakes in accordance with the invention.

5

DETAILED DESCRIPTION OF THE INVENTION

This invention includes all alternatives, modifications, and equivalents that may be encompassed within the spirit and scope of the invention, as defined by the appended claims. The invention is not limited to the embodiments described herein. In accordance with the invention, any source of oat flakes can be used and any suitable process can be used to make oat flakes or flaked oats. It is also to be understood that in accordance with the invention, any suitable cooking or partial cooking technique can be used to make corn grits. Corn grits can be obtained from corn in any manner known to those skilled in the art and in any desired size range. Throughout the following description, like numerals and letters refer to like parts or steps.

In accordance with the present invention, an uncooked oat product is provided which comprises uncooked, individual oat flakes having a coating that imparts no added fat to the finished product. The coating comprises at least one material selected from the group consisting of colorants, flavors, nutrients, and sweeteners. The coating, applied so it is substantially uniformly distributed over the surface of the oat product, preferably comprises from about 0.1% to about 60% by weight, on a dry weight basis of the uncooked oat product. More preferably, the coating comprises from about 20% to about 50% by weight, on a dry weight basis, of the uncooked oat product. Most preferably, the coating comprises from about 35% to about 45% by

006110-95078460

10

15

20

25

79
20
76

weight, on a dry weight basis of the uncooked oat product. Preferably, the
aforedescribed inventive product is packaged in a bulk quantity.

Vitamins, minerals, natural nutrients and sweeteners may be added to the
coating material if desired. Typically, vitamins are selected from the group consisting
5 of, for example, vitamin A, beta-carotene, thiamin, riboflavin, niacin, vitamin B₆, vitamin
B₁₂, vitamin C, vitamin D, vitamin E, folic acid, and derivatives and mixtures thereof.
Minerals are generally selected from the group consisting of, for example, calcium,
copper, iron, magnesium, manganese, molybdenum, phosphorus, potassium,
selenium, zinc, and derivatives and mixtures thereof. Natural nutrients are selected
10 from the group consisting of, for example, Echinacea extract, ginkgo biloba extract,
ginseng, bee pollen, St. John's wort extract, and mixtures thereof. Sweeteners are
generally selected from the group consisting of, for example, sugar, fructose, honey,
corn syrup, molasses, fruit juice, artificial sweeteners, and mixtures thereof.

In accordance with another aspect of the invention, the aforedescribed,
15 inventive oat product is provided wherein the oat product comprises a mixture of a
plurality of coated oat flakes being of a first color and a plurality of other coated oat
flakes being of a second color, distinct from the first color. The colors are provided by
water-soluble colorants present in the coating on the oat flakes. When the oat product
is placed in contact with an aqueous medium, such as milk or water, the colorants in
20 the coatings of the different colored oat flakes become dissolved or dispersed and
commingle in the aqueous medium to form a new color in the aqueous medium,
distinct from either the first or second colors. Thus, pursuant to this embodiment, the
flaked oat product forms a third, new color (i.e., green) where the first color is, for
example, yellow and the second, blue; (i.e., orange) where the first color is red and the
25 second, yellow; or (i.e., purple) where the first color is red and the second, blue, for
example.

4 7036-011900

80-
21
77

In accordance with another aspect of the invention, an uncooked, oat product is provided which comprises agglomerated, uncooked flaked oats having a coating that is applied over the surface of the flaked oats and that contributes no added fat and remains adhered to the individual flaked oats. Typically, each agglomerate comprises at least two uncooked oat flakes. The agglomerates range in size: "small" agglomerates have from two to ten flakes and more typically from five to ten flakes, whereas "large" agglomerates generally comprise more than ten oat flakes and, more typically, from 20 to more than 40 oat flakes.

094 7036-011900

Typically, the coating applied to the oat flake agglomerates comprises at least one material selected from the group consisting of colorants, flavors, nutrients, and sweeteners, which are the same constituents used in the coating that is applied to the coated uncooked oat flakes previously described. In addition, the coating comprises a binding material selected from the group consisting of sugar, fructose, honey, corn syrup, molasses, fruit juice, hydrocolloids, maltodextrin, corn syrup solids, and mixtures thereof, for example. The nutrients included in the coating of the agglomerated oat product generally are compounds selected from the group consisting of vitamins, minerals, natural nutrients, and mixtures thereof, as previously described.

On a dry weight basis, the coating preferably accounts for from about 20% to about 60% by weight of the oat flake agglomerate and most preferably from about 35% to about 45% by weight of the oat flake agglomerate. Preferably, the agglomerated oat flake product is packaged in a bulk quantity.

In another embodiment of the present invention, the agglomerated, uncooked flaked oat product comprises a mixture of a plurality of colored, coated oat flakes of a first color and a plurality of colored, coated oat flakes of a second color. As described above for the non-agglomerated oat product, the colors are produced by water-soluble colorants present in the coating, which coatings are preferably applied in a

81
22
78

substantially uniform manner over the surface of the oat flakes. When the agglomerated, uncooked flaked oat product is placed in an aqueous liquid, such as milk or water as examples, and the colorants become hydrated, the combination of the colorants forms a new color, distinct from the first and second colors. For example, a new color is produced when the first color is yellow and the second, blue; when the first color is red and the second, yellow; or when the first color is red and the second, blue.

In yet another aspect of the invention, uncooked, flaked oat product comprises a mixture of a plurality of colored, coated oat flakes of a first color and a plurality of colored, coated oat flakes of a second color. As described above for the non-agglomerated oat product, the colors are produced by water-soluble colorants present in the coating, which coatings are preferably applied in a substantially uniform manner over the surface of the oat flakes. When the agglomerated, uncooked flaked oat product is placed in an aqueous liquid, such as milk or water as examples, and the colorants become hydrated, the combination of the colorants forms a new color, distinct from the first and second colors. For example, a new color is produced when the first color is yellow and the second, blue; when the first color is red and the second, yellow; or when the first color is red and the second, blue.

Also in accordance with the invention, an unflaked corn grit product is provided wherein individual pieces of corn grit are coated with the aforedescribed coating material. In the inventive product, the coating typically will comprise from about 0.1% to about 40% by weight on a dry weight basis of the coated corn grit. Typically, after isolating from corn the grits to be processed in accordance with the invention, the grits are cooked, partially cooked, or uncooked. Generally, cooked or partially cooked grits would be heated and cooked prior to consumption. One known technique for cooking grits is to hydrate the grits with water and steam. Thereafter, the grits can be dried; for

006110-9307 +60

82
23
79

example, by a drum-drying step or any other suitable means known to those skilled in the art. After the grits are cooked, the cooked grits can be coated in accordance with the invention and packaged until the time of their intended use. Although not necessary, the uncooked, coated grits would be cooked prior to consumption.

5 Another aspect of the invention is a cluster of corn grit pieces coated with the
aforedescribed coating material. In each corn grit cluster, the coating typically will
comprise from about 0.1% to about 40% by weight on a dry weight basis of the corn
grit cluster. Typically, the coated corn grit clusters comprise at least two individual
pieces of corn grit and, more typically, from about 3 to about 20, 50, or 100 or more
10 pieces of corn grit.

In another embodiment, both inventive corn grit products -- i.e., the individually
coated corn grit product and the corn grit cluster product -- each comprise a mixture of
a plurality of coated corn grit pieces of a first color present in the coating and a plurality
of other coated corn grit pieces of a second color. As described above, the colors are
15 produced by water-soluble colorants present in the coating. When the mixture of
coated corn grits is placed in an aqueous medium such as milk or water, as examples,
the colors combine to form a new, third color in the aqueous medium.

In another embodiment of the invention, a method is provided for preparing the
fat-free coating material for application onto either individual uncooked oat flakes or
20 single corn grits, comprising (i) mixing at least one component selected from the group
consisting of colorants, flavors, nutrients, and sweeteners with water to form a coating
mixture; and (ii) optionally heating the coating mixture at an elevated temperature, for
example, from about 100° to 160° F, and preferably to about 140° F, to dissolve or
disperse the components of the coating mixture and form the coating material.

25 Also in accordance with the invention is a similar method of preparing a coating
material for application onto either oat flake agglomerates or corn grit clusters. This

006110-98078460

2x-83-80

method generally comprises: (i) mixing a binding material with water and at least one component selected from the group consisting of colorants, flavors, nutrients, and sweeteners with water to form a coating mixture; and (ii) optionally heating the coating mixture to elevated temperature sufficient to dissolve or disperse the components of said coating mixture and form said coating material.

In FIG. 1, a flow chart illustrates the steps involved in a method of coating uncooked flaked oats with a desired, fat-free coating material in accordance with the present invention. The method comprises: (i) feeding uncooked oat flakes, shown as stream 12, into a rotating drum; (ii) coating the oat flakes by spraying the oat flakes with a stream of the coating material, shown as stream 10, until the coating material is applied over the surface of the oat flakes in a substantially uniform manner; (iii) drying the coated oat flakes, shown as stream 14, until the coated oat flakes attain a desired percentage of moisture; and (iv) cooling the dried, coated, uncooked oat flakes, shown as stream 16, if processed at an elevated temperature. The method also has application for coating individual pieces of corn grit with a fat-free coating.

Typically, the coating and drying steps can be achieved by any suitable means known to those skilled in the art; for example, coating can be achieved by an enrober or rotating drum, and drying, by a continuous belt dryer or a fluidized bed, forced air dryer. Because such devices are well known to those skilled in the art, a detailed disclosure of such equipment is not provided. Generally, the coated oat flakes are dried at a temperature in the range of from about 100° F to about 500° F and more typically 150-350° F and preferably to a moisture content of from about 3-14% and more typically 4-12%, on a dry weight basis. The coated corn grits are dried at a temperature in the range of from about 100° F to about 500° F and to a moisture content of about 1-14% and more typically about 5-7%, on a dry weight basis. The coating and drying steps preferably take place simultaneously.

094 7036-011900

25-84
81

This method efficiently distributes the coating in a substantially uniform manner over the surface of the flaked oats or corn grits so that the coating adheres to the surface of the uncooked flaked oats or corn grits and does not readily chip or fall off the product. The resulting product is thus ideally suited for bulk packaging since the coating material will not separate into a separate phase or settle to the bottom of a container.

In accordance with the present invention, typically the coating material is applied to the uncooked oat flakes at a concentration of from about 0.1% to about 60%, on a dry weight basis by weight of the coated oat flakes. Preferably, on a dry weight basis, the coating material is applied to a concentration of from about 35% to about 50% of the weight of the coated oat flakes. Preferably, with respect to corn grits, the coating is applied, on a dry weight basis, to a concentration of from about 5% to about 40% by weight of the coated corn grits.

Another aspect of the present invention is a method of forming coated, uncooked oat flake agglomerates that have no added fat. The method comprises: (i) feeding uncooked oat flakes into a rotating drum; (ii) coating the surface of the oat flakes by spraying the oat flakes with a stream of a coating material comprising a binding material until the oat flakes form agglomerates, each oat flake agglomerate comprising at least two flakes; (iii) drying the oat flake agglomerates to a desired percentage of moisture; and (iv) cooling the coated, oat flake agglomerates if processed at an elevated temperature. Typically, the coating material is applied at a concentration of from about 20% to more than 60%, on a dry weight basis by weight of the coated oat flake agglomerates. This method is also applicable to the formation of clusters of coated corn grit, wherein the concentration of the coating material is, on a dry weight basis, about 0.1% to about 40% or more, by weight of the coated corn grit.

0948703 - 01190

85
26
82

The coated oat flake agglomerates typically are dried at a temperature in the range of from about 100° F to about 500° F and to a desired moisture level, generally in the range of from about 3% to 14% and more typically from about 4-12% on a dry weight basis. The coated corn grit clusters typically are dried at a temperature in the range of from about 100° F to about 500° F and to a desired moisture level, generally in the range of from about 1% to about 14% and more typically about 5-7% on a dry weight basis. Drying may be done by any suitable drying means known to those skilled in the art, including, for example, a continuous belt dryer or a fluidized bed, forced air dryer.

10 In accordance with the invention, a flavored oat product in bulk is provided, having flavors uniformly distributed throughout the product in bulk. The flavored oat product in bulk comprises uncooked, coated flaked oats having a coating adhered to the flaked oats, where the coating contributes no added fat, or added fat as desired, and includes at least one flavoring component and at least one material selected from 15 the group consisting of colorants, nutrients, and sweeteners, as these are defined above. Typically, the coating material is present on the flaked oats at a concentration of from about 0.1% to about 60% on a dry weight basis of the flavored oat product. Preferably, on a dry weight basis, the coating material has a concentration of from about 20% to about 50% by weight of the flavored oat product, and most preferably at 20 a concentration of from about 35% to about 45% by weight of the flavored oat product.

Typically, the flavored oat product in bulk comprises a mixture of a plurality of coated oat flakes of a first color and a plurality of other coated oat flakes of a second color, distinct from the first color. The color is provided by water-soluble or dispersible colorants present in the coating of the oat flakes. When the flavored bulk oat product 25 is placed in an aqueous liquid, the colorants dissolve, or disperse, and combine in the liquid to produce a new color in the liquid where the new color is different from the

09487036-011900

2786
83

color of the dry oat flakes. For example, the colorant produces a new, third color when the first color is yellow and the second, blue; when the first color is red and the second, yellow; and when the first color is red and the second, blue.

Another embodiment of the present invention features a flavored oat product in bulk comprising agglomerated, coated, uncooked flaked oats. Each agglomerate comprises at least two uncooked oat flakes. The agglomerates range in size: "small" agglomerates have from two to ten flakes and more typically from five to ten flakes, whereas "large" agglomerates generally comprise more than ten oat flakes and, more typically, from 20 to more than 40 oat flakes. Typically, the agglomerated, flavored oat product in bulk comprises a coating that contributes no added fat to the finished product and that adheres to the uncooked flaked oats. Preferably, the coating includes at least one material selected from the group consisting of colorants, flavors, nutrients, and sweeteners, as these materials are described above. On a dry weight basis, the coating generally comprises from about 20% to about 60% by weight of the flavored, agglomerated, bulk oat product, and preferably from about 35% to about 45% by weight of such product. The substantially uniform distribution of coating on the flavored bulk oat product ensures a uniform distribution of flavors therethrough.

In accordance with another aspect of this invention, the flavored bulk oat product is a mixture of a plurality of coated oat flake agglomerates of a first color and a plurality of coated oat flake agglomerates of a second color, consistent with the description given above. Water-soluble or dispersible colorants present in the coatings impart the color to the coated oat flake agglomerates. When the flavored bulk oat product is placed in an aqueous liquid, the colorants cause the liquid to develop a new, third color, distinct from the first and second colors. For example, the colorants produce a green color when the first and second colors are yellow and blue; they

9487036.011900

produce orange when the first and second colors are red and yellow, and purple when the first and second colors are red and blue.

The following are examples of embodiments of the inventive method as it may be used to produce a variety of coated oat flake products or coated corn grit products.

5 The coating and drying steps utilize equipment that is well known to those skilled in the art. However, examples of particular systems that are suitable include a system that provides simultaneous coating and drying, designated as PSC-020 Batch Coating System, manufactured by Coating Machinery Systems, Inc. of Huxley, Iowa.

10 The process of the present invention can be operated as a batch or continuous process. To prevent unwanted agglomeration or clumping, the coated oat flakes can be agitated during drying and/or cooling.

EXAMPLE 1

15 As described below, the inventive method is suited for making a bulk-packaged, colored oat flake product that, when cooked, can be served as oatmeal.

The process, shown in FIG. 2A, commences with feeding stream 14 which can be either a batch or continuous process comprising 1 kilogram of oat flakes into a drum D rotating at a speed of 17 RPM. A coating material, designated as stream 12, is prepared by mixing stream 10 comprising 2.5 grams of, for example, red colorant (or
20 any other colorant) with 250 grams of water in a blender B until thoroughly dispersed or dissolved. Approximately 167-250 grams of coating material, stream 12, is sprayed onto the oat flakes, and drum D is rotated until the coating material is substantially uniformly applied over the surface of the oat flakes. The coated oat flakes, shown as stream 16, can be dried either on a batch or continuous basis. The coated oat flakes
25 are dried in dryer O at 200° F for about 1.6 minutes, 50% of which time includes exposure to a vertically directed air flow. The coated and dried oat flakes, shown as....

006110-9E078460

87
28
84

88
29
85

stream 18, are then cooled to a temperature of less than 110° F. The finished colored, oat flake product, shown as stream 20, typically has a moisture concentration in the range of about 9 to 12%.

This method may be used to prepare oat flakes that are virtually of any color, such as red, green, blue, yellow, orange, blue/yellow, multi-colored, and variations thereof, for example.

In another embodiment, the inventive method may be used to prepare a multi-colored oat flake product, comprising a mixture of colored oat flakes. Shown in FIG. 2B, this method involves mixing concentrations of oat flakes of a first color, shown as stream 22, with oat flakes of a second color, shown as stream 24, so as to produce a finished product, stream 26, containing a mixture of colored oat flakes in desired concentrations. For example, blue oat flakes and red oat flakes can be mixed together in a concentration of 40:60. This embodiment is not limited to the use of only two colors of oat flakes; alternatively, three, four, five or more colors of oat flakes can be blended together to achieve a finished product with the desired color combination and concentration. Any suitable device, such as a rotating drum, may be used to blend the colored oat flakes to achieve a substantially uniformly mixed product.

Colored oatmeal may be prepared from the colored oat flake product by combining the oat flakes with a desired amount of milk or water and cooking the mixture in a suitable manner.

EXAMPLE 2

The method of Example 1 may be modified and utilized, as shown in FIG. 3, to form a nutrient-fortified oat flake product. Here, the coating material is prepared by blending 100 grams of water and 0.5 grams of the desired nutrient, shown as stream 30, in a blender B. In this case, the nutrient used is a blend of vitamins B₆, B₁₂ and

006110-9504-460

30-85
86

folate. The coating material, shown as stream 32, is sprayed onto 1 kilogram of oat flakes, shown as stream 34, as they tumble in a drum D that is rotating at 17 RPM.

The tumbling action of the oat flakes helps to uniformly disperse the coating material in a substantially uniform manner across the surface of the oat flakes. Shown as stream

36, the coated oat flakes are then spread to a depth of about 1 to 3 inches and dried at 200° F for about 2-4 minutes. Approximately 50% of the drying time utilizes a vertically directed air flow. The dried, coated oat flakes, shown as stream 38, are then cooled to a temperature of less than 110° F. The finished, nutrient-fortified oat flake product, stream 40 in FIG. 3, has a moisture concentration of about 10% to 13%.

This method may be used to fortify oat flake products with vitamin B derivatives such as vitamins B₆ and B₁₂, as well as ginseng, Echinacea extract, and ginkgo biloba extract, for example.

EXAMPLE 3

FIG. 4 shows a method for producing a savory bulk-packaged oat flake product having a butter and salt flavor. In this example, the coating material is prepared by blending ingredients, shown as stream 50, which include 7.5 grams of butter flavor, 15 grams of salt (optional), and 100 grams of water in a blender B. The coating material, stream 52, is applied with a spray gun G onto 1 kilogram of oat flakes, shown as stream 54, contained in a rotating drum D that is rotating at 17 RPM. The tumbling action of the oat flakes facilitates the distribution of the coating material so it becomes substantially uniformly distributed across the surface of the oat flakes. The coated oat flakes, shown as stream 56, are first dried to yield stream 58 — i.e., dried, coated oat flakes having a desired moisture concentration. The dried, coated oat flakes are then cooled under the same conditions given in Example 2 above. The finished oat flake product, shown as stream 59, has a moisture concentration of about 10% to 13%.

006110-ED/8460

The inventive method may be used to prepare oat flake products having a variety of flavors, such as vanilla, malt, peanut butter, and caramel nut, as examples.

EXAMPLE 4

5 Shown in FIG. 5 is a method for producing a bulk-packaged, clustered oat flake product that has a maple, brown sugar flavor and is suitable for consumption in any one of three ways; i.e., as a ready-to-eat cereal, a hot cereal, or a snack. The coating material is prepared by blending 621 grams of liquid sugar, 18.5 grams of brown sugar, and 5.3 grams of maple flavor with 39.1 grams of a premix comprising salt, guar gum, 10 vitamins and minerals, these ingredient being shown as stream 60. As with the previous examples, these ingredients are typically mixed in a blender B to yield a coating mixture, shown as stream 62. After coating mixture 62 is heated to about 140° F, the resulting coating material, shown as stream 64, is applied to 1 kilogram of oat flakes, shown as stream 66, contained in a drum D rotating at 17 RPM. A spray 15 gun G, connected to an air line having 10 psi, is used to apply coating material, stream 64, at 5 psi to the oat flakes as they tumble in rotating drum D. The coated oat flakes, shown as stream 68, are spread to a depth of about 1 to 3 inches and dried at 270° F for about 6 minutes. For 50% of the drying time, the oat flakes are subjected to an up/down air flow. The dried flakes, depicted as stream 70, are then cooled, as they 20 are stirred, to a temperature of less than 110° F. The finished product, shown as stream 72, has a moisture concentration of about 4.9%.

Examples of other oat flake products that can be prepared via this method are brown sugar-cinnamon-flavored and coffee-flavored oat flakes, although the method can be used to apply essentially any type of flavor.

31 go
87

EXAMPLE 5

FIG. 6 illustrates a method for producing nonclustered, sweetened and flavored oat flakes. In this embodiment of the invention, the method features concurrent coating and drying steps. The coating material is prepared by blending 4.13 kilograms of sugar with 3.0 kilograms of water, and adding from about 19.3 to about 32.1 grams of flavor and 213.4 grams of salt. The ingredients are shown as stream 80 in FIG. 6. The mixture, shown as stream 82, is heated to about 100-160° F, and more preferably 120° F, to promote dissolution of the solids and form the coating material, shown as stream 84. A spray gun G is used to dispense about 1.27 kilograms of the coating material, shown as stream 84, under 10 psi, onto 1.82 kilograms of oat flakes that are tumbling in a rotating drum D at a speed of 12 RPM. The oat flakes are shown as stream 86. The atomizing air for spray gun G is generally in the range of about 6-12 psi, and the coating step takes about 6 minutes. The coated flakes are dried at a temperature of about 270° F for a sufficient amount of time to achieve drying. During coating and drying, the air flow is about 850 cfm. The dried oat flakes, shown as stream 88, are then cooled for about 2.5 minutes. Shown as stream 90, the finished product has a moisture concentration in the range of about 7.5%.

As described above, this embodiment of the invention can be used to prepare nonagglomerated oat flakes coated with a variety of flavors and sweeteners, such as brown sugar, cinnamon, or maple flavors, for example.

While the invention has been described with respect to certain preferred embodiments, it is to be understood that the invention is capable of numerous changes, modifications, and rearrangements without departing from the scope or spirit of the invention as defined in the claims.

91
32
88

92
83
89

We claim:

1. An uncooked oat product comprising uncooked oat flakes having a fat-free coating adhering to the oat flakes, the coating comprising at least one material selected from the group consisting of colorants, flavors, nutrients, and sweeteners.
2. The product of claim 1 wherein said coating comprises from about 0.1% to about 60% by weight, on a dry weight basis of the coated, uncooked oat product.
3. The product of claim 1 wherein said coating comprises from about 20% to about 50% by weight, on a dry weight basis of the coated, uncooked oat product.
4. The product of claim 1 wherein said coating comprises from about 35% to about 45% by weight, on a dry weight basis of the coated, uncooked oat product.
5. The product of claim 1 comprising a mixture of a plurality of coated oat flakes of a first color present in the coating of said oat flakes and a plurality of other coated oat flakes of a second color, distinct from the first color, said second color being present in the coating of said other oat flakes, said colors provided by water-soluble colorants and when said product is placed in an aqueous liquid, a new color is formed in said liquid from a combination of said first and second colors.
6. The product of claim 5 wherein the first color is yellow and the second color is blue.
7. The product of claim 5 wherein the first color is red and the second color is yellow.

006TTO-9E078460

328-93
90

8. The product of claim 5 wherein the first color is red and the second color is blue.
9. The product of claim 1 wherein said nutrients include compounds selected from the group consisting of vitamins, minerals, natural nutrients, and mixtures thereof.
10. The product of claim 9 wherein said vitamins are selected from the group consisting of derivatives of vitamin A, beta-carotene, thiamin, riboflavin, niacin, vitamin B₆, vitamin B₁₂, vitamin C, vitamin D, vitamin E, folic acid, and mixtures thereof.
11. The product of claim 9 wherein said minerals are selected from the group consisting of derivatives of calcium, copper, iron, magnesium, manganese, molybdenum, phosphorus, potassium, selenium, zinc, and mixtures thereof.
12. The product of claim 9 wherein said natural nutrients are selected from the group consisting of Echinacea extract, ginkgo biloba extract, ginseng, bee pollen, St. John's wort extract, and mixtures thereof.
13. The product of claim 1 wherein said sweeteners are selected from the group consisting of sugar, fructose, honey, corn syrup, molasses, fruit juice, artificial sweeteners, and mixtures thereof.
14. The product of claim 1 packaged in a bulk quantity.
15. An uncooked, oat product comprising agglomerated, flaked oats composed of at least two uncooked oat flakes and having a fat-free coating adhered to the oat flakes;

9487 36-011900

35
91
-9A

said coating comprising at least one material selected from the group consisting of colorants, flavors, nutrients, and sweeteners.

16. The product of claim 15 wherein said coating comprises from about 20% to about 60% by weight, on a dry weight basis of the coated, uncooked oat flake agglomerate.

17. The product of claim 15 wherein said coating comprises from about 35% to about 45% by weight, on a dry weight basis of the coated, uncooked oat flake agglomerate.

18. The product of claim 15 wherein said agglomerate comprises from two to ten oat flakes.

19. The product of claim 15 wherein said agglomerate comprises more than ten oat flakes.

20. The product of claim 15 comprising a mixture of a plurality of coated oat flakes of a first color present in the coating of said oat flakes and a plurality of other coated oat flakes of a second color, distinct from the first color, said second color being present in the coating of said other oat flakes, said colors provided by water-soluble colorants and when said product is placed in an aqueous liquid, a new color is formed in said liquid from a combination of said first and second colors.

21. The product of claim 20 wherein the first color is yellow and the second color is blue.

09487036.011.00

3695
92

22. The product of claim 20 wherein the first color is red and the second color is yellow.
23. The product of claim 20 wherein the first color is red and the second color is blue.
24. The product of claim 15 wherein said nutrients include compounds selected from the group consisting of vitamins, minerals, natural nutrients, and mixtures thereof.
25. The product of claim 24 wherein said vitamins are selected from the group consisting of derivatives of vitamin A, beta-carotene, thiamin, riboflavin, niacin, vitamin B₆, vitamin B₁₂, vitamin C, vitamin D, vitamin E, folic acid, and mixtures thereof.
26. The product of claim 24 wherein said minerals are selected from the group consisting of derivatives of calcium, copper, iron, magnesium, manganese, molybdenum, phosphorus, potassium, selenium, zinc, and mixtures thereof.
27. The product of claim 24 wherein said natural nutrients are selected from the group consisting of Echinacea extract, ginkgo biloba extract, ginseng, bee pollen, St. John's wort extract, and mixtures thereof.
28. The product of claim 15 wherein said sweeteners are selected from the group consisting of sugar, fructose, honey, corn syrup, molasses, fruit juice, artificial sweeteners, and mixtures thereof.
29. The product of claim 15 packaged in a bulk quantity.

487036.0119 0

37
93

30. The agglomerated oat flake product of claim 20 wherein said coating is applied in a substantially uniform manner to the surface of the oat flakes.

31. A method of coating uncooked oat flakes with a desired coating material comprising:

feeding uncooked oat flakes into a rotating drum;

coating the oat flakes by spraying the oat flakes with a stream of said fat-free

5 coating material until said coating material is applied to the oat flakes in a substantially uniform manner; and

drying the coated oat flakes until the oat flakes attain a desired percentage of moisture.

32. The method of claim 31 wherein said coating material is prepared by mixing at least one component selected from the group consisting of colorants, flavors, nutrients, and sweeteners with water to form a coating mixture; and

5 heating the coating mixture to about 100° -160° F to dissolve the components of said coating mixture and form said coating material.

33. The method of claim 31 wherein said coating material is applied to said uncooked oat flakes at a concentration of from about 0.1% to about 60% by weight of the coated oat flakes.

34. The method of claim 31 wherein said coating material is applied to said uncooked oat flakes at a concentration of from about 35% to about 50% by weight of the coated oat flakes.

06T10-9807846

38
94

35. The method of claim 31 wherein said coated oat flakes are dried at a temperature in the range of from about 100° F to about 500° F.

36. The method of claim 31 wherein said coated oat flakes are dried on a continuous belt dryer.

37. The method of claim 31 wherein said drying step is achieved on a fluidized bed, forced air dryer.

38. The method of claim 31 wherein said coating and drying steps occur simultaneously.

39. The method of claim 31 wherein said coated oat flakes are dried to about 3-14% moisture on a dry weight basis.

40. A method of forming coated, uncooked oat flake agglomerates that have no added fat comprising:

feeding uncooked oat flakes into a rotating drum;

coating the oat flakes by spraying said oat flakes with a stream of a coating

5 material comprising a binding material until said oat flakes form oat flake agglomerates, each said oat flake agglomerate comprising at least two oat flakes; and drying said oat flake agglomerates to a desired percentage of moisture.

41. The method of claim 40 wherein the binding material is selected from the group consisting of sugar, fructose, honey, corn syrup, molasses, fruit juice, hydrocolloids, maltodextrin, and corn syrup solids and mixtures thereof.

487036-011900

98 48
39
as

42. The method of claim 40 wherein said coating material is prepared by
mixing at least one component selected from the group consisting of colorants,
flavors, nutrients, and sweeteners to form a coating mixture; and
heating the coating mixture to an elevated temperature to dissolve or disperse
5 the components of said coating mixture and form said coating material.
43. The method of claim 40 wherein said coating material is applied to said
uncooked oat flakes to form oat flake agglomerates having a coating concentration of
from about 20% to more than 60% by weight of the coated oat flake agglomerate.
44. The method of claim 40 wherein said coated oat flake agglomerates are dried at
a temperature in the range of from about 100° F to about 500° F.
45. The method of claim 40 wherein said coated oat flake agglomerates are dried
on a continuous belt dryer.
46. The method of claim 40 wherein said drying step is achieved on a fluidized bed,
forced air dryer.
47. A flavored oat product in bulk having flavors uniformly distributed throughout the
bulk and comprising uncooked, coated flaked oats; the coating being fat-free and
adhered to the surface of the flaked oats; the coating comprising at least one flavoring
component and at least one material selected from the group consisting of colorants,
5 nutrients, and sweeteners.

0348703 011
D TFO- E048460

99
96

48. The product of claim 47 wherein said coating material comprises from about 0.1% to about 60% by weight, on a dry weight basis of the flavored oat product.

49. The product of claim 47 wherein said coating material comprises from about 20% to about 50% by weight, on a dry weight basis of the flavored oat product.

50. The product of claim 47 wherein said coating material comprises from about 35% to about 45% by weight, on a dry weight basis of the flavored oat product.

51. The product of claim 47 comprising a mixture of a plurality of coated oat flakes of a first color present in the coating of said oat flakes and a plurality of other coated oat flakes of a second color, distinct from the first color, said second color being present in the coating of said other oat flakes, said colors provided by water-soluble colorants and when said product is placed in an aqueous liquid, a new color is formed in said liquid from a combination of said first and second colors.

52. The product of claim 51 wherein the first color is yellow and the second color is blue.

53. The product of claim 51 wherein the first color is red and the second color is yellow.

54. The product of claim 51 wherein the first color is red and the second color is blue.

0067036.011900

X-100
97

55. The product of claim 47 wherein said nutrients include compounds selected from the group consisting of vitamins, minerals, natural nutrients, and mixtures thereof.

56. The product of claim 55 wherein said vitamins are selected from the group consisting of derivatives of vitamin A, beta-carotene, thiamin, riboflavin, niacin, vitamin B₆, vitamin B₁₂, vitamin C, vitamin D, vitamin E, folic acid, and mixtures thereof.

57. The product of claim 55 wherein said minerals are selected from the group consisting of derivatives of calcium, copper, iron, magnesium, manganese, molybdenum, phosphorus, potassium, selenium, zinc, and mixtures thereof.

58. The product of claim 55 wherein said natural nutrients are selected from the group consisting of Echinacea extract, ginkgo biloba extract, ginseng, bee pollen, St. John's wort extract, and mixtures thereof.

59. The product of claim 47 wherein said sweeteners are selected from the group consisting of sugar, fructose, honey, corn syrup, molasses, fruit juice, artificial sweeteners, and mixtures thereof.

60. A flavored oat product in bulk comprising agglomerated, coated, flaked oats composed of at least two uncooked oat flakes having a fat-free coating; said coating comprising at least one material selected from the group consisting of colorants, flavors, nutrients, and sweeteners.

61. The product of claim 60 wherein said at least one material is uniformly distributed throughout the product in bulk.

4 7036-011900

10x
42
98

62. The product of claim 60 wherein said coating comprises from about 20% to about 60% by weight, on a dry weight basis of the flavored agglomerated oat product.

63. The product of claim 60 wherein said coating comprises from about 35% to about 45% by weight, on a dry weight basis of the flavored agglomerated oat product.

64. The product of claim 60 wherein said agglomerate comprises from two to ten flakes.

65. The product of claim 60 wherein said agglomerate comprises more than ten oat flakes.

66. The product of claim 60 wherein said agglomerate comprises from 20 oat flakes to more than 40 oat flakes.

67. The product of claim 60 comprising a mixture of a plurality of coated oat flakes of a first color present in the coating of said oat flakes and a plurality of other coated oat flakes of a second color, distinct from the first color, said second color being present in the coating of said other oat flakes, said colors provided by water-soluble colorants and when said product is placed in an aqueous liquid, a new color is formed in said liquid from a combination of said first and second colors.

68. The product of claim 60 wherein the first color is yellow and the second color is blue.

006110-98078460

X3
99
-102

69. The product of claim 68 wherein the first color is red and the second color is yellow.
70. The product of claim 68 wherein the first color is red and the second color is blue.
71. The product of claim 60 wherein said nutrients include compounds selected from the group consisting of vitamins, minerals, natural nutrients, and mixtures thereof.
72. The product of claim 71 wherein said vitamins are selected from the group consisting of derivatives of vitamin A, beta-carotene, thiamin, riboflavin, niacin, vitamin B₆, vitamin B₁₂, vitamin C, vitamin D, vitamin E, folic acid, and mixtures thereof.
73. The product of claim 71 wherein said minerals are selected from the group consisting of derivatives of calcium, copper, iron, magnesium, manganese, molybdenum, phosphorus, potassium, selenium, zinc, and mixtures thereof.
74. The product of claim 71 wherein said natural nutrients are selected from the group consisting of Echinacea extract, ginkgo biloba extract, ginseng, bee pollen, St. John's wort extract, and mixtures thereof.
75. The product of claim 60 wherein said sweeteners are selected from the group consisting of sugar, fructose, honey, corn syrup, molasses, fruit juice, artificial sweeteners, and mixtures thereof.

09487036 . 11 00

103
100

76. The product of claim 60 wherein said coating is applied in a substantially uniform manner to the surface of the oat flakes.

77. A corn grit product comprises individual pieces of unflaked corn grit coated with a fat-free coating comprising at least one material selected from the group consisting of colorants, flavors, nutrients, and sweeteners.

78. The product of claim 77 wherein said coating comprises from about 5% to about 40% by weight, on a dry weight basis of the coated corn grit.

79. The product of claim 77 comprising a mixture of a plurality of coated corn grits of a first color present in the coating of said corn grits and a plurality of other coated corn grits of a second color, distinct from the first color, said second color being present in the coating of said other corn grits, said colors provided by water-soluble colorants and when said product is placed in an aqueous liquid, a new color is formed in said liquid from a combination of said first and second colors.

80. The product of claim 77 wherein said nutrients include compounds selected from the group consisting of vitamins, minerals, natural nutrients, and mixtures thereof.

81. The product of claim 80 wherein said vitamins are selected from the group consisting of derivatives of vitamin A, beta-carotene, thiamin, riboflavin, niacin, vitamin B₆, vitamin B₁₂, vitamin C, vitamin D, vitamin E, folic acid, and mixtures thereof.

09487036.01190

45
101

82. The product of claim 80 wherein said minerals are selected from the group consisting of derivatives of calcium, copper, iron, magnesium, manganese, molybdenum, phosphorus, potassium, selenium, zinc, and mixtures thereof.

83. The product of claim 80 wherein said natural nutrients are selected from the group consisting of Echinacea extract, ginkgo biloba extract, ginseng, bee pollen, St. John's wort extract, and mixtures thereof.

84. The product of claim 77 wherein said sweeteners are selected from the group consisting of sugar, fructose, honey, corn syrup, molasses, fruit juice, artificial sweeteners, and mixtures thereof.

85. A corn grit product comprising clusters of corn grit pieces having a fat-free coating, wherein said coating comprises at least one material selected from the group consisting of colorants, flavors, nutrients, and sweeteners.

86. The product of claim 85 wherein said coating comprises from about 5% to about 40% by weight, on a dry weight basis of the corn grit cluster.

87. The product of claim 85 wherein said coated cluster comprises at least 2 pieces of corn grit.

88. The product of claim 85 comprising a mixture of a plurality of coated corn grit clusters of a first color present in the coating of said corn grit clusters and a plurality of other coated corn grit clusters of a second color, distinct from the first color, said second color being present in the coating of said other corn grit clusters, said colors

00611 95078450

105
X/6
102

- 5 provided by water-soluble colorants and when said product is placed in an aqueous liquid, a new color is formed in said liquid from a combination of said first and second colors.

89. The product of claim 85 wherein said nutrients include compounds selected from the group consisting of vitamins, minerals, natural nutrients, and mixtures thereof.

90. The product of claim 89 wherein said vitamins are selected from the group consisting of derivatives of vitamin A, beta-carotene, thiamin, riboflavin, niacin, vitamin B₆, vitamin B₁₂, vitamin C, vitamin D, vitamin E, folic acid, and mixtures thereof.

91. The product of claim 89 wherein said minerals are selected from the group consisting of derivatives of calcium, copper, iron, magnesium, manganese, molybdenum, phosphorus, potassium, selenium, zinc, and mixtures thereof.

92. The product of claim 89 wherein said natural nutrients are selected from the group consisting of Echinacea extract, ginkgo biloba extract, ginseng, bee pollen, St. John's wort extract, and mixtures thereof.

93. The product of claim 85 wherein said sweeteners are selected from the group consisting of sugar, fructose, honey, corn syrup, molasses, fruit juice, artificial sweeteners, and mixtures thereof.

9487 3 . 011900

ABSTRACT

A coated, uncooked oat product is provided that has no added fat and comprises uncooked oat flakes having a coating adherent to the oat flakes. A coated, oat flake agglomerate is also provided, wherein each agglomerate comprises at least two uncooked oat flakes and has a fat-free coating. A flavored, coated oat product in bulk and a flavored, coated, agglomerated oat product are provided, both of which products have flavors uniformly distributed throughout the bulk. Corn grit products are also provided and include (1) individual pieces of corn grit having a fat-free coating and (2) clusters of corn grit pieces having a fat-free coating.

A method of coating uncooked oat flakes with a desired fat-free coating to form the coated, uncooked oat product is also provided. The method involves feeding uncooked oat flakes into a circulating drum, coating the oat flakes by spraying the oat flakes with a stream of coating material, drying the coated oat flakes until the oat flakes have attained the desired moisture content, and cooling the coated oat flakes.

Also provided is a method of forming uncooked oat flake agglomerates having a fat-free coating. This method involves essentially the same steps as the aforescribed method. However, in the coating step of this method, the coating material sprayed onto the oat flakes comprises a binding material that allows the oat flakes to form agglomerates of at least two oat flakes.

Also provided is a method of preparing the desired coating material.

106
XZ
103

0 487036-011

107
108
104

09487036-01190

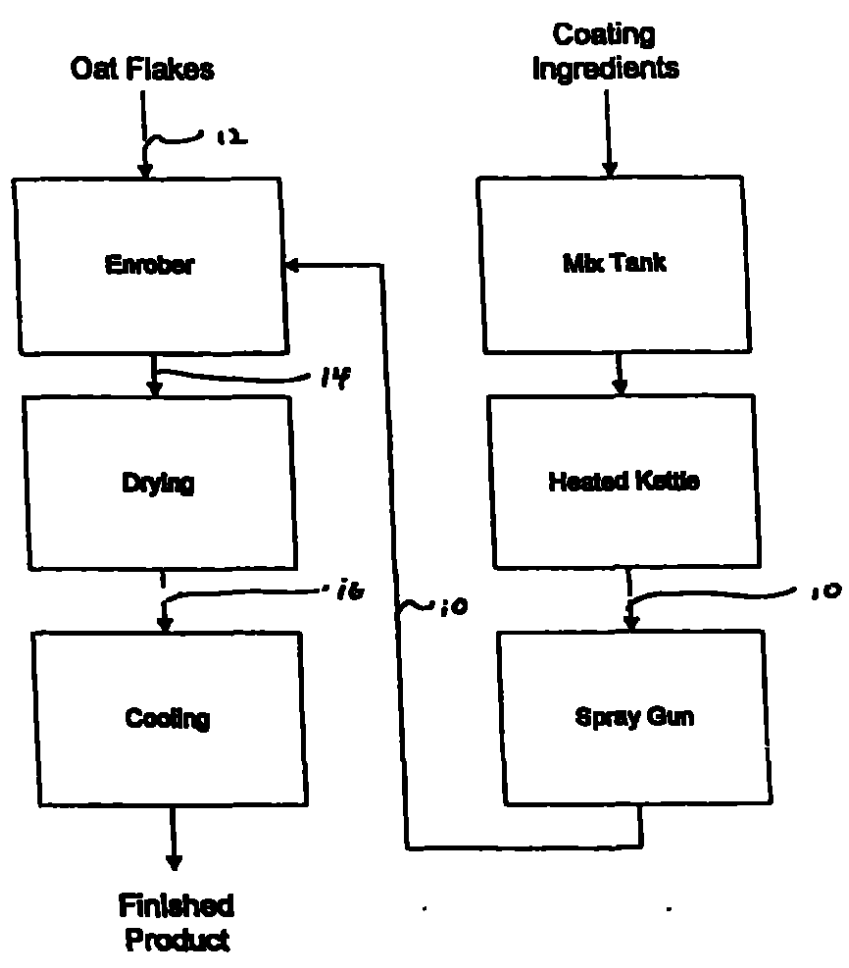


FIG. 1

108
105

0 6110-980/8460

FIG. 2A

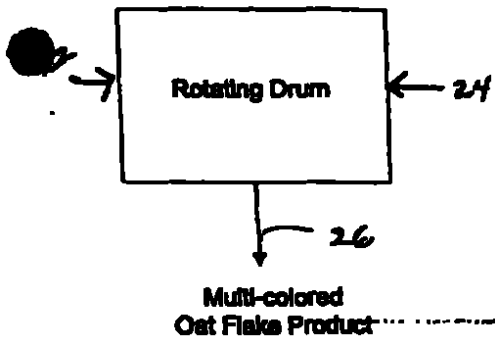
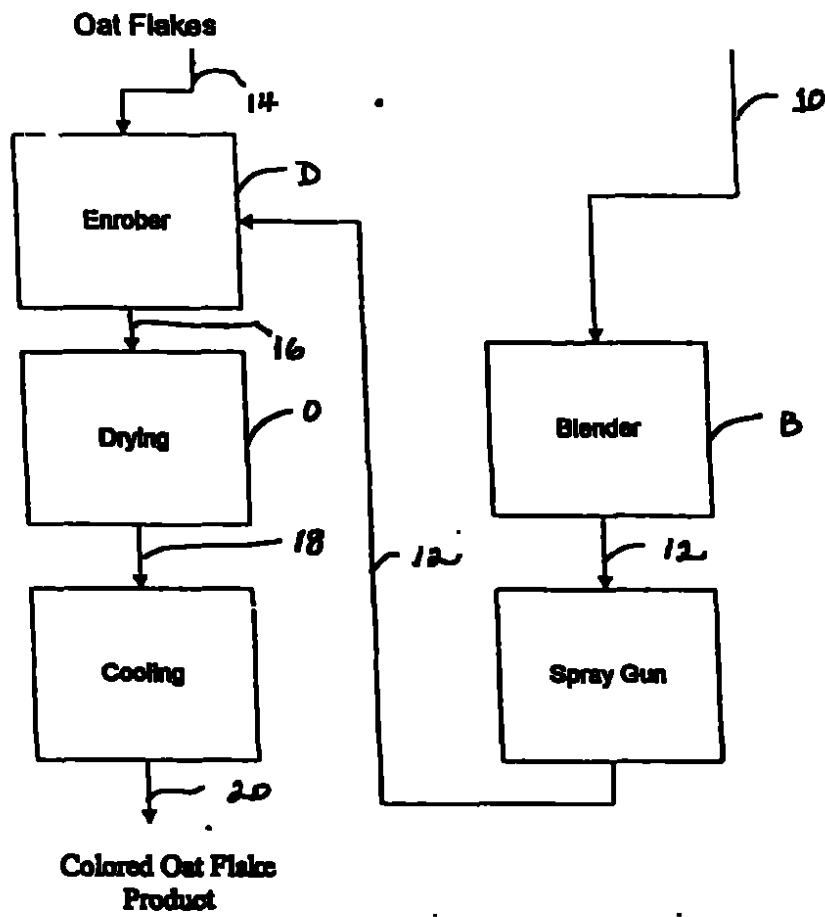


FIG. 2B

0 6 T T O - 9 8 0 7 8 4 6 0

106
106

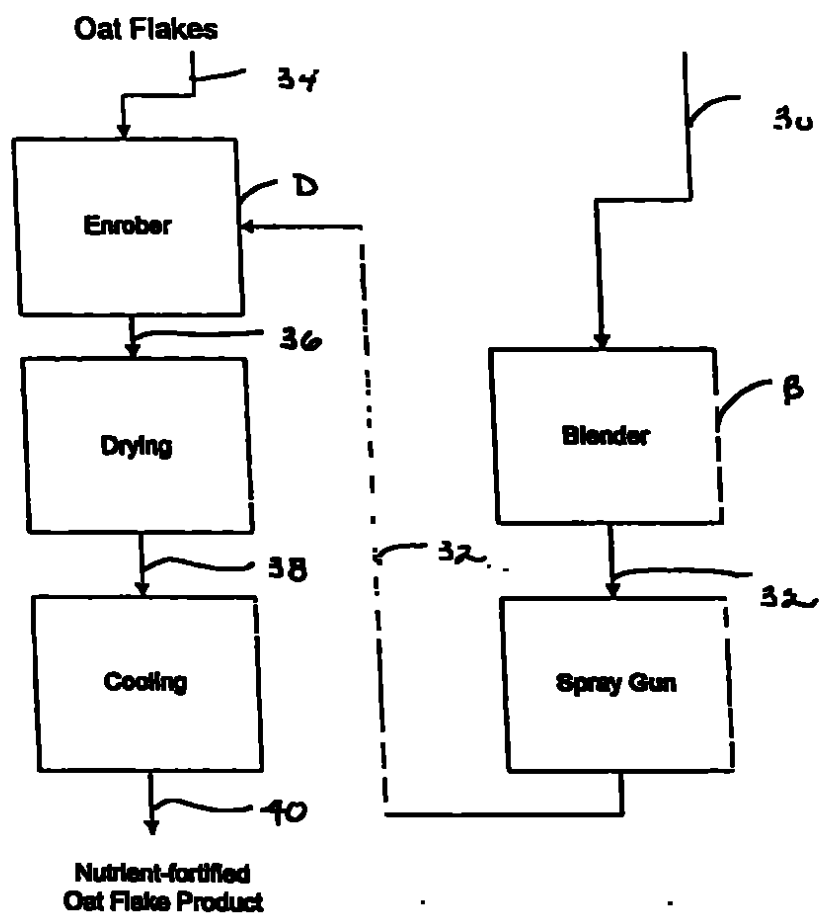


FIG. 3

5x 110
107

0 6110-9E 7 460

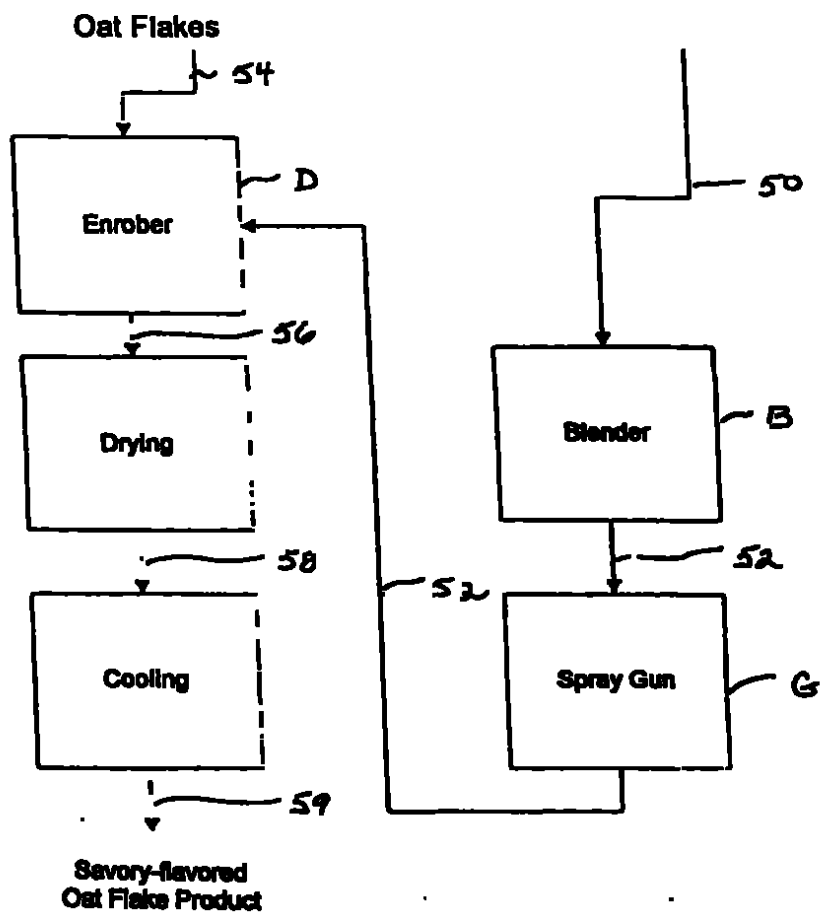


FIG. 4

52/11
108

Bulk Packaged, Clustered Oat Flake
Product

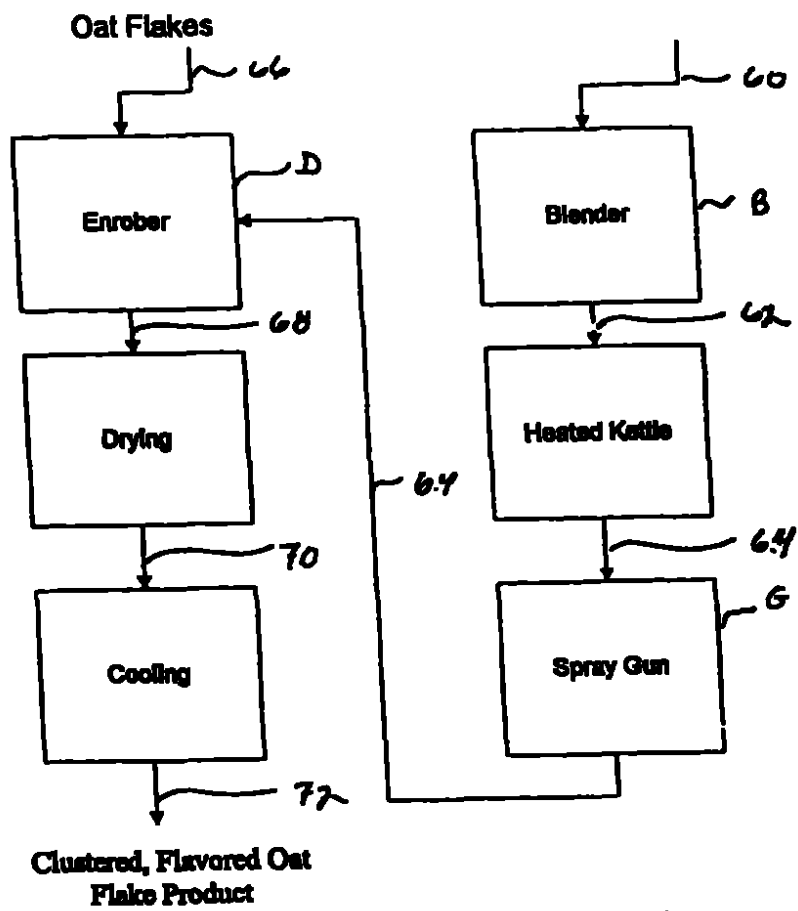
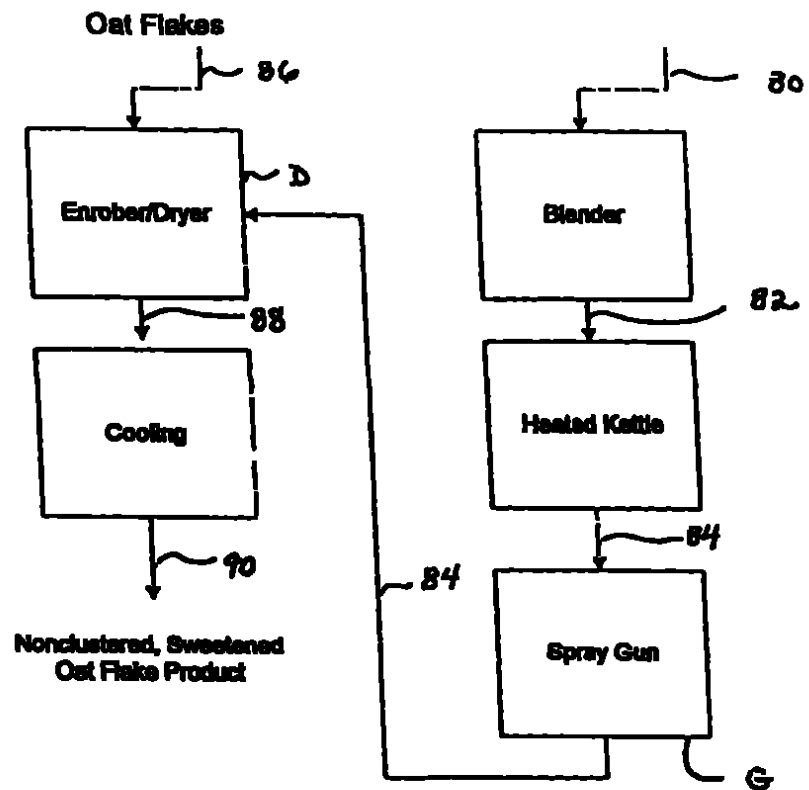


FIG. 5

0 487 36.011900

53
109
112

Nonclustered, Flavored Oat Flake
Product



006110-9E078460

FIG. 6

54-14
110

REIVINDICACIONES

1. Un producto de avena no cocido que contiene hojuelas de avena no cocidas con un recubrimiento libre de grasa adherido a las hojuelas de avena, en el cual el recubrimiento contiene por lo menos un material seleccionado entre el grupo formado por colorantes, sabores, nutrientes y edulcorantes.
2. El producto descrito en la reivindicación 1, en el cual dicho recubrimiento contiene entre aproximadamente 0,1% y aproximadamente 60% por peso, con base en el peso seco, del producto de avena recubierto no cocido.
3. El producto descrito en la reivindicación 1, en el cual dicho recubrimiento contiene entre aproximadamente 20% y aproximadamente 50% por peso, con base en el peso seco, del producto de avena recubierto no cocido.
4. El producto descrito en la reivindicación 1, en el cual dicho recubrimiento contiene entre aproximadamente 35% y aproximadamente 45% por peso, con base en el peso seco, del producto de avena recubierto no cocido.
5. El producto descrito en la reivindicación 1, el cual contiene una mezcla de una pluralidad de hojuelas de avena recubiertas de un primer color presente en el recubrimiento de dichas hojuelas de avena y una pluralidad de otras hojuelas de avena recubiertas de un segundo color, diferente del primer color, estando el segundo color presente en el recubrimiento de dichas otras hojuelas de avena, y en el cual los colores provienen de colorantes solubles en agua y, cuando dicho producto se coloca en un líquido acuoso, se forma un nuevo color en dicho líquido a partir de una combinación de dichos primero y segundo colores.
6. El producto descrito en la reivindicación 5, en el cual el primer color es amarillo y el segundo color es azul.

Handwritten marks:
S/S
111

7. El producto descrito en la reivindicación 5, en el cual el primer color es rojo y el segundo color es amarillo.
8. El producto descrito en la reivindicación 5, en el cual el primer color es rojo y el segundo color es azul.
9. El producto descrito en la reivindicación 1, en el cual dichos nutrientes incluyen compuestos seleccionados entre el grupo formado por vitaminas, minerales, nutrientes naturales y mezclas de los mismos.
10. El producto descrito en la reivindicación 9, en el cual dichas vitaminas se seleccionan entre el grupo formado por derivados de vitamina A, beta-caroteno, tiamina, riboflavina, niacina, vitamina B₆, vitamina B₁₂, vitamina C, vitamina D, vitamina E, ácido fólico y mezclas de los mismos.
11. El producto descrito en la reivindicación 9, en el cual dichos minerales se seleccionan entre el grupo formado por derivados de calcio, cobre, hierro, magnesio, manganeso, molibdeno, fósforo, potasio, selenio, zinc y mezclas de los mismos.
12. El producto descrito en la reivindicación 9, en el cual dichos nutrientes naturales se seleccionan entre el grupo formado por extracto de equinoccio, extracto de ginkgo biloba, ginseng, polen de abejas, extracto de hipérico y mezclas de los mismos.
13. El producto descrito en la reivindicación 1, en el cual dichos edulcorantes se seleccionan entre el grupo formado por azúcar, fructosa, miel, jarabe de maíz, melazas, jugos de frutas, edulcorantes artificiales y mezclas de los mismos.
14. El producto descrito en la reivindicación 1, empacado en volumen.
15. Un producto de avena no cocido que contiene aglomerados de hojuelas de avena compuestos de por lo menos dos hojuelas de avena no cocidas con un recubrimiento libre de grasa adherido a las hojuelas de avena; dicho recubrimiento

116
112

contiene por lo menos un material seleccionado entre el grupo formado por colorantes, sabores, nutrientes y edulcorantes.

16. El producto descrito en la reivindicación 15, en el cual dicho recubrimiento contiene entre aproximadamente 20% y aproximadamente 60% por peso, con base en el peso seco, del aglomerado de hojuelas de avena no cocidas.

17. El producto descrito en la reivindicación 15, en el cual dicho recubrimiento contiene entre aproximadamente 35% y aproximadamente 45% por peso, con base en el peso seco, del aglomerado de hojuelas de avena no cocidas.

18. El producto descrito en la reivindicación 15, en el cual dicho aglomerado contiene de dos a diez hojuelas de avena.

19. El producto descrito en la reivindicación 15, en el cual dicho aglomerado contiene más de diez hojuelas de avena.

20. El producto descrito en la reivindicación 15, el cual contiene una mezcla de una pluralidad de hojuelas de avena recubiertas de un primer color presente en el recubrimiento de dichas hojuelas de avena y una pluralidad de otras hojuelas de avena recubiertas de un segundo color, diferente del primer color, estando el segundo color presente en el recubrimiento de dichas otras hojuelas de avena, y en el cual los colores provienen de colorantes solubles en agua y, cuando dicho producto se coloca en un líquido acuoso, se forma un nuevo color en dicho líquido a partir de una combinación de dichos primero y segundo colores.

21. El producto descrito en la reivindicación 20, en el cual el primer color es amarillo y el segundo color es azul.

22. El producto descrito en la reivindicación 20, en el cual el primer color es rojo y el segundo color es amarillo.

112
X
13

23. El producto descrito en la reivindicación 20, en el cual el primer color es rojo y el segundo color es azul.
24. El producto descrito en la reivindicación 15, en el cual dichos nutrientes incluyen compuestos seleccionados entre el grupo formado por vitaminas, minerales, nutrientes naturales y mezclas de los mismos.
25. El producto descrito en la reivindicación 24, en el cual dichas vitaminas se seleccionan entre el grupo formado por derivados de vitamina A, beta-caroteno, tiamina, riboflavina, niacina, vitamina B₆, vitamina B₁₂, vitamina C, vitamina D, vitamina E, ácido fólico y mezclas de los mismos.
26. El producto descrito en la reivindicación 24, en el cual dichos minerales se seleccionan entre el grupo formado por derivados de calcio, cobre, hierro, magnesio, manganeso, molibdeno, fósforo, potasio, selenio, zinc y mezclas de los mismos.
27. El producto descrito en la reivindicación 24, en el cual dichos nutrientes naturales se seleccionan entre el grupo formado por extracto de equinoccio, extracto de ginkgo biloba, ginseng, polen de abejas, extracto de hipérico y mezclas de los mismos.
28. El producto descrito en la reivindicación 15, en el cual dichos edulcorantes se seleccionan entre el grupo formado por azúcar, fructosa, miel, jarabe de maíz, melazas, jugos de frutas, edulcorantes artificiales y mezclas de los mismos.
29. El producto descrito en la reivindicación 15, empacado en volumen.
30. El producto de aglomerados de hojuelas de avena descrito en la reivindicación 20, en el cual dicho recubrimiento se aplica de manera sustancialmente uniforme sobre la superficie de las hojuelas de avena.
31. Un método para recubrir hojuelas de avena no cocidas con un material de recubrimiento deseado, el cual comprende:

114
H8

la introducción de hojuelas de avena no cocidas en un tambor giratorio;

el recubrimiento de las hojuelas de avena mediante la pulverización de un chorro de dicho material de recubrimiento libre de grasa sobre las hojuelas de avena hasta que dicho material de recubrimiento quede aplicado sobre las hojuelas de avena de una manera sustancialmente uniforme; y

el secado de las hojuelas de avena recubiertas hasta que las hojuelas de avena hayan alcanzado el porcentaje de humedad deseado.

32. El método descrito en la reivindicación 31, en el cual dicho material de recubrimiento se prepara:

mezclando con agua por lo menos un componente seleccionado entre el grupo formado por colorantes, sabores, nutrientes y edulcorantes, para formar una mezcla de recubrimiento; y,

calentando la mezcla de recubrimiento a una temperatura de aproximadamente 38°C-72°C para disolver los componentes de dicha mezcla de recubrimiento y formar dicho material de recubrimiento.

33. El método descrito en la reivindicación 31, en el cual dicho material de recubrimiento se aplica a dichas hojuelas de avena no cocidas en una concentración de aproximadamente 0,1% a aproximadamente 60% por peso de las hojuelas de avena recubiertas.

34. El método descrito en la reivindicación 31, en el cual dicho material de recubrimiento se aplica a dichas hojuelas de avena no cocidas en una concentración de aproximadamente 35% a aproximadamente 50% por peso de las hojuelas de avena recubiertas.

35. El método descrito en la reivindicación 31, en el cual dichas hojuelas de avena recubiertas se secan a una temperatura comprendida dentro del rango de aproximadamente 38°C a aproximadamente 260°C.

H9
\$
115

36. El método descrito en la reivindicación 31, en el cual dichas hojuelas de avena recubiertas se secan en un desecador de banda continua.

37. El método descrito en la reivindicación 31, en el cual dicha etapa de secado se realiza en un desecador por aire forzado de lecho fluidificado.

38. El método descrito en la reivindicación 31, en el cual dichas etapas de recubrimiento y secado ocurren simultáneamente.

39. El método descrito en la reivindicación 31, en el cual dichas hojuelas de avena recubiertas se secan hasta una humedad de aproximadamente 3%-14% con base en el peso seco.

40. Un método para formar aglomerados de hojuelas de avena recubiertos no cocidos sin adición de grasa, el cual comprende:

la introducción de hojuelas de avena no cocidas en un tambor giratorio;

el recubrimiento de las hojuelas de avena mediante la pulverización sobre las hojuelas de un chorro de material de recubrimiento que contiene un material aglomerante hasta que dichas hojuelas de avena formen aglomerados de hojuelas de avena, donde cada aglomerado de hojuelas de avena contiene por lo menos dos hojuelas; y

el secado de dichos aglomerados de hojuelas de avena hasta un porcentaje de humedad deseado.

41. El método descrito en la reivindicación 40, en el cual el material aglomerante se selecciona entre el grupo formado por azúcar, fructosa, miel, jarabe de maíz, melazas, jugos de frutas, hidrocoloides, maltodextrina, sólidos de jarabe de maíz y mezclas de los mismos.

42. El método descrito en la reivindicación 40, en el cual dicho material de recubrimiento se prepara:

120
60
116

mezclando por lo menos un componente seleccionado entre el grupo formado por colorantes, sabores, nutrientes y edulcorantes, para formar una mezcla de recubrimiento; y,

calentando la mezcla de recubrimiento a una temperatura elevada para disolver o dispersar los componentes de dicha mezcla de recubrimiento y formar dicho material de recubrimiento.

43. El método descrito en la reivindicación 40, en el cual dicho material de recubrimiento se aplica a dichas hojuelas de avena no cocidas para formar aglomerados de hojuelas de avena que tengan una concentración del recubrimiento de entre aproximadamente 20% y más de 60% por peso del aglomerado de hojuelas de avena recubiertas.

44. El método descrito en la reivindicación 40, en el cual dichos aglomerados de hojuelas de avena recubiertas se secan a una temperatura comprendida dentro del rango de aproximadamente 38°C a aproximadamente 260°C.

45. El método descrito en la reivindicación 40, en el cual dichos aglomerados de hojuelas de avena recubiertas se secan en un desecador de banda continua.

46. El método descrito en la reivindicación 40, en el cual dicha etapa de secado se realiza en un desecador por aire forzado de lecho fluidificado.

47. Un producto de avena saborizado empacado en volumen, el cual tiene sabores distribuidos de manera uniforme sobre todo el producto y contiene hojuelas de avena recubiertas no cocidas; el recubrimiento es libre de grasa y se adhiere a la superficie de las hojuelas de avena; el recubrimiento contiene por lo menos un componente saborizante y por lo menos un material seleccionado entre el grupo formado por colorantes, nutrientes y edulcorantes.

121
67
117

48. El producto descrito en la reivindicación 47, en el cual dicho material de recubrimiento contiene entre aproximadamente 0,1% y aproximadamente 60% por peso, con base en el peso seco, del producto de avena saborizado.

49. El producto descrito en la reivindicación 47, en el cual dicho material de recubrimiento contiene entre aproximadamente 20% y aproximadamente 50% por peso, con base en el peso seco, del producto de avena saborizado.

50. El producto descrito en la reivindicación 47, en el cual dicho material de recubrimiento contiene entre aproximadamente 35% y aproximadamente 45% por peso, con base en el peso seco, del producto de avena saborizado.

51. El producto descrito en la reivindicación 47, el cual contiene una mezcla de una pluralidad de hojuelas de avena recubiertas de un primer color presente en el recubrimiento de dichas hojuelas de avena y una pluralidad de otras hojuelas de avena recubiertas de un segundo color, diferente del primer color, estando el segundo color presente en el recubrimiento de dichas otras hojuelas de avena, y en el cual los colores provienen de colorantes solubles en agua y, cuando dicho producto se coloca en un líquido acuoso, se forma un nuevo color en dicho líquido a partir de una combinación de dichos primero y segundo colores.

52. El producto descrito en la reivindicación 51, en el cual el primer color es amarillo y el segundo color es azul.

53. El producto descrito en la reivindicación 51, en el cual el primer color es rojo y el segundo color es amarillo.

54. El producto descrito en la reivindicación 51, en el cual el primer color es rojo y el segundo color es azul.

122
62
118

55. El producto descrito en la reivindicación 47, en el cual dichos nutrientes incluyen compuestos seleccionados entre el grupo formado por vitaminas, minerales, nutrientes naturales y mezclas de los mismos.

56. El producto descrito en la reivindicación 55, en el cual dichas vitaminas se seleccionan entre el grupo formado por derivados de vitamina A, beta-caroteno, tiamina, riboflavina, niacina, vitamina B₆, vitamina B₁₂, vitamina C, vitamina D, vitamina E, ácido fólico y mezclas de los mismos.

57. El producto descrito en la reivindicación 55, en el cual dichos minerales se seleccionan entre el grupo formado por derivados de calcio, cobre, hierro, magnesio, manganeso, molibdeno, fósforo, potasio, selenio, zinc y mezclas de los mismos.

58. El producto descrito en la reivindicación 55, en el cual dichos nutrientes naturales se seleccionan entre el grupo formado por extracto de equinoccio, extracto de ginkgo biloba, ginseng, polen de abejas, extracto de hipérico y mezclas de los mismos.

59. El producto descrito en la reivindicación 47, en el cual dichos edulcorantes se seleccionan entre el grupo formado por azúcar, fructosa, miel, jarabe de maíz, melazas, jugos de frutas, edulcorantes artificiales y mezclas de los mismos.

60. Un producto de avena saborizado empacado en volumen que contiene aglomerados de hojuelas de avena recubiertas compuestos de por lo menos dos hojuelas de avena no cocidas con un recubrimiento libre de grasa; dicho recubrimiento contiene por lo menos un material seleccionado entre el grupo formado por colorantes, sabores, nutrientes y edulcorantes.

61. El producto descrito en la reivindicación 60, en el cual por lo menos uno de dichos materiales está distribuido de manera uniforme sobre todo el producto empacado en volumen.

123
63
119

62. El producto descrito en la reivindicación 60, en el cual dicho recubrimiento contiene entre aproximadamente 20% y aproximadamente 60% por peso, con base en el peso seco, del producto de avena aglomerado saborizado.

63. El producto descrito en la reivindicación 60, en el cual dicho recubrimiento contiene entre aproximadamente 35% y aproximadamente 45% por peso, con base en el peso seco, del producto de avena aglomerado saborizado.

64. El producto descrito en la reivindicación 60, en el cual dicho aglomerado contiene de dos a diez hojuelas de avena.

65. El producto descrito en la reivindicación 60, en el cual dicho aglomerado contiene más de diez hojuelas de avena.

66. El producto descrito en la reivindicación 60, en el cual dicho aglomerado contiene desde 20 hojuelas de avena hasta más de 40 hojuelas de avena.

67. El producto descrito en la reivindicación 60, el cual contiene una mezcla de una pluralidad de hojuelas de avena recubiertas de un primer color presente en el recubrimiento de dichas hojuelas de avena y una pluralidad de otras hojuelas de avena recubiertas de un segundo color, diferente del primer color, estando el segundo color presente en el recubrimiento de dichas otras hojuelas de avena, y en el cual los colores provienen de colorantes solubles en agua y, cuando dicho producto se coloca en un líquido acuoso, se forma un nuevo color en dicho líquido a partir de una combinación de dichos primero y segundo colores.

68. El producto descrito en la reivindicación 60, en el cual el primer color es amarillo y el segundo color es azul.

69. El producto descrito en la reivindicación 68, en el cual el primer color es rojo y el segundo color es amarillo.

6-4/24
120

70. El producto descrito en la reivindicación 68, en el cual el primer color es rojo y el segundo color es azul.

71. El producto descrito en la reivindicación 60, en el cual dichos nutrientes incluyen compuestos seleccionados entre el grupo formado por vitaminas, minerales, nutrientes naturales y mezclas de los mismos.

72. El producto descrito en la reivindicación 71, en el cual dichas vitaminas se seleccionan entre el grupo formado por derivados de vitamina A, beta-caroteno, tiamina, riboflavina, niacina, vitamina B₆, vitamina B₁₂, vitamina C, vitamina D, vitamina E, ácido fólico y mezclas de los mismos.

73. El producto descrito en la reivindicación 71, en el cual dichos minerales se seleccionan entre el grupo formado por derivados de calcio, cobre, hierro, magnesio, manganeso, molibdeno, fósforo, potasio, selenio, zinc y mezclas de los mismos.

74. El producto descrito en la reivindicación 71, en el cual dichos nutrientes naturales se seleccionan entre el grupo formado por extracto de equinoccio, extracto de ginkgo biloba, ginseng, polen de abejas, extracto de hipérico y mezclas de los mismos.

75. El producto descrito en la reivindicación 60, en el cual dichos edulcorantes se seleccionan entre el grupo formado por azúcar, fructosa, miel, jarabe de maíz, melazas, jugos de frutas, edulcorantes artificiales y mezclas de los mismos.

76. El producto descrito en la reivindicación 60, en el cual dicho recubrimiento se aplica de manera sustancialmente uniforme sobre la superficie de las hojuelas de avena.

77. Un producto de maíz semimolido que contiene trozos individuales de maíz semimolido que no han sido convertidos en hojuelas, recubiertos con un recubrimiento libre de grasa que comprende por lo menos un material seleccionado entre el grupo formado por colorantes, sabores, nutrientes y edulcorantes.

65/25
121

78. El producto descrito en la reivindicación 77, en el cual dicho recubrimiento contiene entre aproximadamente 5% y aproximadamente 40% por peso, con base en el peso seco, del maíz semimolido recubierto.

79. El producto descrito en la reivindicación 77, el cual contiene una mezcla de una pluralidad de trozos de maíz semimolido recubiertos de un primer color presente en el recubrimiento de dichos trozos de maíz semimolido y una pluralidad de otros trozos de maíz semimolido recubiertos de un segundo color, diferente del primer color, estando el segundo color presente en el recubrimiento de dichos otros trozos de maíz semimolido, y en el cual los colores provienen de colorantes solubles en agua y, cuando dicho producto se coloca en un líquido acuoso, se forma un nuevo color en dicho líquido a partir de una combinación de dichos primero y segundo colores.

80. El producto descrito en la reivindicación 77, en el cual dichos nutrientes incluyen compuestos seleccionados entre el grupo formado por vitaminas, minerales, nutrientes naturales y mezclas de los mismos.

81. El producto descrito en la reivindicación 80, en el cual dichas vitaminas se seleccionan entre el grupo formado por derivados de vitamina A, beta-caroteno, tiamina, riboflavina, niacina, vitamina B₆, vitamina B₁₂, vitamina C, vitamina D, vitamina E, ácido fólico y mezclas de los mismos.

82. El producto descrito en la reivindicación 80, en el cual dichos minerales se seleccionan entre el grupo formado por derivados de calcio, cobre, hierro, magnesio, manganeso, molibdeno, fósforo, potasio, selenio, zinc y mezclas de los mismos.

83. El producto descrito en la reivindicación 80, en el cual dichos nutrientes naturales se seleccionan entre el grupo formado por extracto de equinoccio, extracto de ginkgo biloba, ginseng, polen de abejas, extracto de hipérico y mezclas de los mismos.

122

84. El producto descrito en la reivindicación 77, en el cual dichos edulcorantes se seleccionan entre el grupo formado por azúcar, fructosa, miel, jarabe de malz, melazas, jugos de frutas, edulcorantes artificiales y mezclas de los mismos.

85. Un producto de maíz semimolido que contiene grupos de trozos de maíz semimolido que tienen un recubrimiento libre de grasa, en el cual dicho recubrimiento comprende por lo menos un material seleccionado entre el grupo formado por colorantes, sabores, nutrientes y edulcorantes.

86. El producto descrito en la reivindicación 85, en el cual dicho recubrimiento contiene entre aproximadamente 5% y aproximadamente 40% por peso, con base en el peso seco, del grupo de trozos de maíz semimolido.

87. El producto descrito en la reivindicación 85, en el cual dicho grupo recubierto contiene por lo menos dos trozos de maíz semimolido.

88. El producto descrito en la reivindicación 85, el cual contiene una mezcla de una pluralidad de grupos de trozos de maíz semimolido recubiertos de un primer color presente en el recubrimiento de dichos trozos de maíz semimolido y una pluralidad de otros grupos de trozos de maíz semimolido recubiertos de un segundo color, diferente del primer color, estando el segundo color presente en el recubrimiento de dichos otros grupos de trozos de maíz semimolido, y en el cual los colores provienen de colorantes solubles en agua y, cuando dicho producto se coloca en un líquido acuoso, se forma un nuevo color en dicho líquido a partir de una combinación de dichos primero y segundo colores.

89. El producto descrito en la reivindicación 85, en el cual dichos nutrientes incluyen compuestos seleccionados entre el grupo formado por vitaminas, minerales, nutrientes naturales y mezclas de los mismos.

67 127
123

90. El producto descrito en la reivindicación 89, en el cual dichas vitaminas se seleccionan entre el grupo formado por derivados de vitamina A, beta-caroteno, tiamina, riboflavina, niacina, vitamina B₆, vitamina B₁₂, vitamina C, vitamina D, vitamina E, ácido fólico y mezclas de los mismos.

91. El producto descrito en la reivindicación 89, en el cual dichos minerales se seleccionan entre el grupo formado por derivados de calcio, cobre, hierro, magnesio, manganeso, molibdeno, fósforo, potasio, selenio, zinc y mezclas de los mismos.

92. El producto descrito en la reivindicación 89, en el cual dichos nutrientes naturales se seleccionan entre el grupo formado por extracto de equinoccio, extracto de ginkgo biloba, ginseng, polen de abejas, extracto de hipérico y mezclas de los mismos.

93. El producto descrito en la reivindicación 85, en el cual dichos edulcorantes se seleccionan entre el grupo formado por azúcar, fructosa, miel, jarabe de malz, melazas, jugos de frutas, edulcorantes artificiales y mezclas de los mismos.