

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO
División de Nuevas Creaciones

E. S. D.

Ref: EXPEDIENTE N° 01-007443

Solicitud de patente a nombre de
STOKELY-VAN CAMP, INC

3

SUPERINDUSTRIA Y COMERCIO

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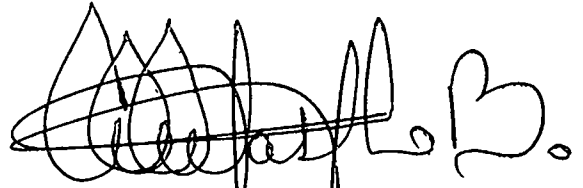
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- 1-Legalizado por apostilla, el poder que me faculta para actuar.
- 2- La copia certificada de la solicitud estadounidense N° 09/495.768 del 1 de Febrero del 2000, con la traducción simple de las Reivindicaciones.
- 3- Legalizado por Apostilla, el documento donde consta la Cesión de la presente invención.

La dirección de los solicitantes es 321 North clark Street, Chicago, Illinois, Estados Unidos de America.

Como ha concluido el examen de forma, pido se ordene la publicación de la solicitud.

Atentamente,



JERONIMO CASTILLO BONILLA
T.P 104167 C.S. Judicatura
C.C. 79.462.057 Bogotá

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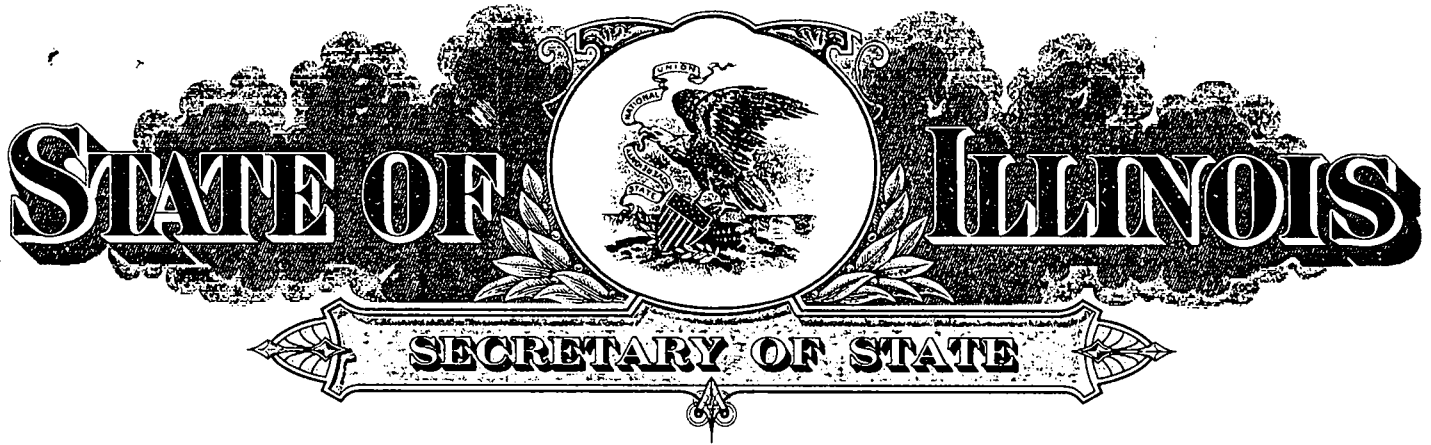
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5. Springfield, Illinois
6. ABRIL 5, 2001
7. Por la secretaria de Estado, Estado de Illinois
8. No. 8840
9. Sello/Estampilla:

10. Firma:

(Firmado)
JESSE WHITE
SECRETARIO DE ESTADO
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2. has been signed by DOLORES R. NELSON
3. acting in the capacity of NOTARY PUBLIC, DU PAGE COUNTY
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5. Springfield, Illinois
6. APRIL 5, 2001
7. by the Secretary of State, State of Illinois
8. No. 8840
9. Seal/Stamp:
10. Signature:

Jesse White

JESSE WHITE
SECRETARY OF STATE
STATE OF ILLINOIS

LAW OFFICES
PEDRO CASTILLO PINEDA &
ASSOCIATES

P.O. BOX 48362
Bogotá, Colombia / South America

IMPORTANT NOTE

The lodging of this GENERAL POWER with the Patent Office obviates the need of presenting special powers with each individual trade mark application.

FOR PATENTS AND TRADE MARKS IN
COLOMBIA

1 Applicant's name	Poder General (1) STOKELY-VAN CAMP, INC una corporación del Estado de Indiana	General Power of Attorney (1) Stokely-Van Camp, Inc., an Indiana corporation located at
2 Applicant's address	domiciliado en (2) 321 North Clark Street, Chicago, Illinois, Estados Unidos de América.	domiciled in (2) 321 North Clark Street, Chicago, IL, 60610 USA

nombra al DR. JERONIMO CASTILLO BONILLA y/o XIMENA BONILLA PEREIRA y/o ALVARO CASTILLO GRAU de la Calle 93A No 14-17 oficina 311, de Bogotá Colombia

hereby appoint Dr. JERONIMO CASTILLO BONILLA and/or XIMENA BONILLA PEREIRA and/or ALVARO CASTILLO GRAU, Calle 93A No 14-17 ofc. 311 Bogotá, Colombia

como sus representantes con poder especial, amplio y suficiente, para recabar de las oficinas y autoridades Colombianas, administrativas, judiciales o de policía, en primera o segunda instancia, la obtención de Patentes de Invención, Registro de Marcas, de Modelos y de Dibujos Industriales, de Nombres Comerciales y Enseñas, Lemas Comerciales y Denominaciones de Origen, lo mismo que traspasos, extensiones, renovaciones, cambios de nombre, registro de licencias de explotación y registro de licencias de uso referentes a tales actuaciones, cancelación de Registros de marca, a cuyo efecto les faculta para dar ante dichas autoridades todos los pasos necesarios al objeto indicado, elevar solicitudes, formular descripciones, enmiendas, protestas, declaraciones, apelaciones y reclamos, solicitar la aplicación de medidas cautelares; solicitar la nulidad de Patentes de Invención, modelos de utilidad, diseños industriales, así como la de registros de marcas ante la autoridad nacional competente; aceptar en nuestro nombre y representación la Cesión de derechos de invención y de patente de invención que se nos haga por cualquier persona, abonar todos los impuestos, cuotas y pagos determinados por la ley, recibir todos los documentos y valores dando el descargo respectivo, llenar cualesquiera otros requisitos, desistir y tomar en fin todas las medidas que creyeren conducentes al resguardo de nuestros intereses y en caso de presentarse oposiciones y/o observaciones para que intervengan como demandantes o como demandados, con todas las demás facultades necesarias. Este poder comprende además as facultades de recibir, desistir, transigir, comprometer, sustituir, revocar sustituciones, recibir notificaciones y nombrar apoderados judiciales o extrajudiciales.

as our representatives with special, ample and sufficient power to obtain from the offices and Colombian authorities, administrative, judicial and police, in first or in second instance, Privileged Patents of invention, Registration of Trade Marks, of Models and Industrial Drawings, of Commercial Names and ensigns, Commercial slogans and Origin Denominations as well as assignments, extensions, renewals, changes of name, registration of license of exploitation and of license of use referred to said actions, Cancellation Actions against trademark Registrations, who are empowered to take before said authorities all of the necessary steps for the purposes indicated, to file applications, to formulate descriptions, corrections, protests, declarations, appeals, and claims, apply for precautionary measures; apply for the nullity of Patent Inventions, Utility Models, Industrial Designs, as well as for Trademark Registrations before the competent national authority; to accept on our behalf and representation the assignment of rights of inventions and titles of invention that may be done to us by any person, to pay all taxes, quotas and payments prescribed by law, to receive all the documents and proceeds giving the respective acquittance or receipt, to fulfill any other requisites to desist and take in fact any other measures that may be deemed conducive to the safeguard of our interests, and in case that oppositions and/or observations are presented to intervene as complainant and defendant, with all necessary legal faculties.

This power of attorney includes the faculties to receive, desist, compromise, transact substitute it in all or in part, to revoke substitutions, to receive notifications and to appoint extra-judicial or judicial attorneys.

3 Date

4 Applicant's signature

Dado y firmado en (3) Chicago, Illinois, Abril 5, 2001

Given and signed in (3) Chicago, IL. April 5, 2001

1) Signature (s)

Joseph W. Bean, Assistant Secretary

The Applicant's signature must be attested by a Notary Public through the NOTARIAL CERTIFICATE. In the "(Individual)", when the signer is a natural person; and in the "(Corporations)", when is a legal one. The Notary's signatures must then be legalized by a Colombian Consular Officer. La firma del solicitante debe ser atestada por un Notario Público por medio de la DECLARACIÓN NOTARIAL: en la "(Individual)", cuando el firmante es una persona natural; y en la de "(Sociedades)" cuando es una persona jurídica. La firma del Notario deberá ser legalizada por el Consulado Colombiano.

DECLARACION NOTARIAL
(Individual)

A los días del mes de
 compareció y/o comparecieron

personalmente ante mi, Notario Público

quien (es) doy fe de conocer y me consta que
es (son) la(s) persona(s) descrita(s) y
firmante(s) del documento que precede,
declarando ante mi que otorga(n) el mismo
para los fines y propósitos que en él se
expresan.

Notario Público,

NOTARIAL CERTIFICATE
(Individual)

On this day of
 personally appeared before me

a Notary Public

to me known, and known to me to be the person(s)
described in and who executed the foregoing
document, and he (they) duly acknowledged to me
that he (they) executed same for the uses and
purposes therein expressed.

Notary Public.

(Sociedades)

El suscrito Notario Certifica: que la firma que
antecede y dice **JOSEPH W. BEAN**

es auténtica; que el signatario desempeña
actualmente el cargo de
Secretario Asistente
de, **STOKELY-VAN CAMP, INC.**

que tiene facultad para otorgar este poder; y
que dicha compañía está domiciliada en
321 N. Clark Street, Chicago,
Illinois, Estados Unidos de Ame-
rica.
y actualmente existe y esta organizada de
acuerdo a las leyes del Estado de
Indiana

Todos los hechos anteriores le constan por
haber examinado los documentos respectivos y
de todo ello da fe.

Dado y firmado en **Chicago, Illinois**
Abril 5, 2001

El Notario Público,

(Con legalización Consular)

(Corporations)

The undersigned Notary Public certifies: that the
preceding signature reading **Joseph W. Bean**

is authentic; that the signer at present fills the post of
Assistant Secretary
of, **Stokely-Van Camp, Inc.**

and that he is empowered to grant this power; and
that said company is domiciled in **321 North Clark Street,**
Chicago, Illinois, 60610 USA

and actually exists and is organized in accordance
with the laws of the State of **Indiana**

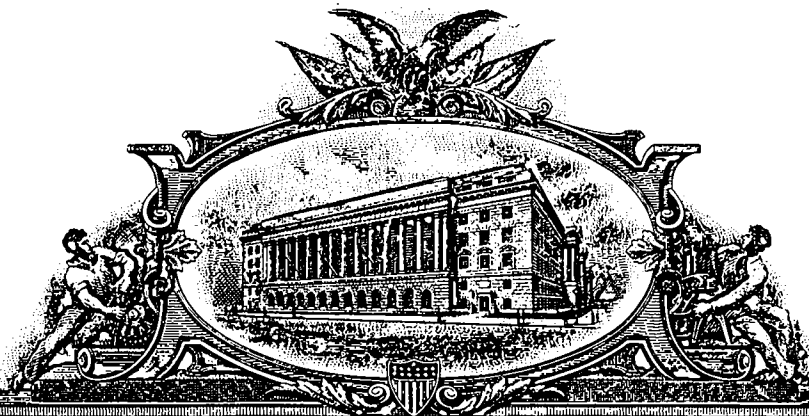
All the foregoing facts are known to the Notary due
to his having examined the respective documents to
which he, the Notary attests.

Given and signed in **Chicago, Illinois**
April 5, 2001

Notary Public.

(With Consular legalization)





THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

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United States Patent and Trademark Office

January 16, 2001

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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: 09/495,768

FILING DATE: February 01, 2000



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

E. Bornett

E. BORNETT

Certifying Officer

02-02-00

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JC690 U.S. PTO
02/01/00

In re U.S. Utility application of: THE QUAKER OATS COMPANY

Inventors:

Michael J. Morello, 50 Linden Court, Cary, Illinois 60013, a U.S. citizen

Susan L. Franz, 1221 North Belmont Avenue, Arlington Heights, Illinois 60004, a U.S. citizen

JC564 U.S. PTO
09/495768
02/01/00

For: BEVERAGE HAVING L-ASCORBIC ACID WITH STABILITY OF COLOR AND CLARITY

Our Docket No. 1867 P 013

ENCLOSED:

POSTCARD

15-PAGE PATENT APPLICATION (with 54 claims, no drawings)

TO FOLLOW:

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I HEREBY CERTIFY THAT THIS PAPER AND THE ABOVE DOCUMENTS ARE BEING DEPOSITED WITH THE U.S. POSTAL SERVICE AS EXPRESS MAIL IN AN ENVELOPE ADDRESSED TO BOX PATENT APPLICATIONS/WITH FEE, ASSISTANT COMMISSIONER FOR PATENTS, WASHINGTON, DC 20231, ON February 1, 2000 UNDER EXPRESS MAIL NO. EE486969016US.

Susan M. Franklin

PLEASE ADDRESS ALL FUTURE COMMUNICATIONS TO:

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Technical Field

The present invention relates to nutrient-fortified beverages for human consumption, in particular to such beverages being fortified with L-ascorbic acid.

Background of the Invention

In recent years there has been a significant increase in demand for beverages to serve as an alternative to conventional beverages, such as juices and carbonated beverages. More recently, significant interest has arisen for clear and/or colorless beverages. At the same time, there has been a significant interest in beverages which can add health benefits to the consumer beyond re-hydration. In particular, vitamin and/or mineral fortified beverages are of significant interest. One desired vitamin for inclusion in beverages is L-ascorbic acid, or so called vitamin C.

It was proposed by the present inventors to provide clear and/or colorless, and/or light color beverages with vitamin fortification. In particular, it was proposed to include L-ascorbic acid in at least a significant percentage of the U.S. Recommended Daily Requirement of L-ascorbic acid, with other vitamins including B vitamins.

Water solutions of L-ascorbic acid are initially clear and colorless. However, after a period of time, the solutions become discolored and may also become somewhat turbid. It is believed that the discoloration (yellowing or browning) and turbidity occur from reaction products of the L-ascorbic acid according to the following reasons. Small amounts of transition metals, in particular iron, copper, and zinc, present in the water or as impurities in other constituents of a beverage, catalyze oxidation of the L-ascorbic acid. See for example: Ming-Long Liao & Paul A Seib; *Food Chemistry*, 30 (1988) 289,312 at 297. Oxidized forms of L-ascorbic acid, commonly referred to as dehydroascorbic acid, are highly susceptible to non-enzymatic browning reactions that lead to a colored (off-color) solution. Certain reaction products can also cloud a clear solution.

It is also known that L-ascorbic acid plays an active role in browning (Maillard) reactions. One of the oxidation products of L-ascorbic acid is threose. It is believed, that threose further reacts with nitrogen-containing constituents which may also be in a beverage, such as

Aspartame and certain B vitamins (e.g., Niacin and Pantothenic acid). The resulting Maillard reaction products may also cause an undesirable off color change and/or turbidity.

Certain conventional products which contain L-ascorbic acid are not color and/or clarity stable. Other products have co-constituents which mask the color and/or clarity change caused by reaction of the L-ascorbic acid. There are those products too, which may use L-ascorbic acid for other than bioavailability and hence may be at sufficiently low concentrations to cause less of a problem with color and/or clarity change.

Color masking, or more particularly, color change masking, may be provided by natural or synthetic constituents which impart a sufficiently strong color to the aqueous solution.

Examples of natural constituents which can mask color change due to oxidation of L-ascorbic acid are: carotenoids; tea or tea components; fruit juice concentrates; carmine red, cochineal extract or combinations of these. Examples of synthetic constituents which can mask color change due to oxidation of L-ascorbic acid are: FD&C dyes; caramel colors; or combinations of same.

Turbidity masking, or more particularly turbidity change masking, may be provided by natural or synthetic constituents which impart a sufficiently strong turbidity to the aqueous solution. Examples of constituents which can mask a change in turbidity or clarity due to oxidation of L-ascorbic acid are: natural fruit or vegetable juice or solids, tea, cloudifiers; or, combinations of these.

However, a problem is posed that would not have constituents strong enough to mask a change in color or turbidity due to oxidation of L-ascorbic acid. A particular problem would be posed for a vitamin C fortified beverage intended to be marketed as clear and colorless. For those consumers seeking such a beverage, any discoloration or turbidity could cause a lack of appeal. A problem would even exist for beverages where some light coloration is either added by design or merely acceptable to consumers. This is because oxidation of L-ascorbic acid takes place over a period of time. Hence, products which are packaged a different times will appear to be different in color and/or clarity. This difference will be more dramatic if the products have different thermal histories during processing and/or storage.

Also, hot filling of a beverage permits reduction or elimination of additives for preventing mold, yeast or other microbes. However, the elevated temperatures experienced during pasteurization are believed to greatly accelerate the oxidation of L-ascorbic acid and hence discolorization. Finally, as noted above, there is a disincentive for adding desirable nutrients such as B vitamins into a proposed color stabile non-masked beverage due to the potential additional discoloration from the Maillard reactions.

U.S. Patent No. 5,202,141 issued to Mc Evilly, et. al. is directed to the use of at least one substituted resorcinol derivative in combination with an additive to prevent browning in food. Amongst the additives are ascorbic acid and chelating agents including ethylene-diaminetetra-acetic acid (EDTA). However, McEvilly discloses no criticality or basis for using the two additives together. To the contrary, McEvilly discloses the use of ascorbic acid as a reducing agent, which is antithetical to preserving the L-ascorbic acid in a state of bio-availability as a vitamin C. More importantly, McEvilly discloses that this combination (as well as all other suggested combinations of additives) cannot prevent browning in foods or beverages "that is not initiated by PPO catalysis (nonenzymatic browning)." (McEvilly, Col. 3 lns. 10-11).

U.S. Patent No. 5,738,888 issued to Cirigliano et. al. is directed to the use of chelating agents including EDTA to prevent the degradation of Natamycin used as an antimicrobial agent in teas.

U.S. Patent No. 5,336,510 issued to Chang is directed to use of riboflavin to prevent "decolorization" (bleaching or fading) of azo dyes in beverage syrup caused reduction of the dyes by L-ascorbic acid. The riboflavin is used to transfer hydrogen ions from the L-ascorbic acid to oxygen to leave dehydroascorbic acid. The goal in the transfer is to present a preferential reaction to reduction of the azo dye by the L-ascorbic acid. However, there appears to be no disclosure of concern for the "discoloration" which may be caused by further reaction of the dehydroascorbic acid. This is presumably because of the masking effect of the dye on such discoloration.

The present invention solves the above discussed and other problems for providing a color and clarity stabile beverage without the use of masking constituents.

Summary of the Invention

Aqueous beverage solutions are provided including L-ascorbic acid and EDTA. The solutions are free of sufficient constituents which would mask color change due to oxidation of the L-ascorbic acid. A color of the beverage solutions is substantially stable to visually apparent color change resulting from oxidation of L-ascorbic acid over a desired predetermined shelf life.

According to another aspect of the invention such stable solutions can be packaged shipped, and stored as water-clear and colorless beverages. According to other aspects of the invention, the above discussed beverage solutions may include a source for B vitamins.

Other advantages and aspects of the present invention will become apparent upon reading the following description of the drawings and detailed description of the invention.

Detailed Description of Preferred Embodiment

While this invention is susceptible of embodiment in many different forms, preferred embodiments of the invention will be described in detail with the understanding that the present disclosure is to be considered as an exemplification of the principles of the invention and is not intended to limit the broad aspect of the invention to the embodiments disclosed. It should also be understood that not every disclosed or contemplated embodiment of the invention needs to utilize all of the various principles disclosed herein to achieve benefits according to the invention.

Preferred beverage solutions according to the invention include an aqueous mixture by weight of: 25 to 50 ppm disodium ethylenediaminetetraacetic acid (EDTA); and 0.5ppm -125 ppm L-ascorbic acid. It is believed that EDTA chelates transition metal ions, in particular, iron, copper and zinc. In so doing, these ions are not available to catalyze the oxidation of L-ascorbic acid. Hence, any oxidation is slowed to provide an acceptable shelf life.

Preferred solutions also include: 0-12% sucrose; and/or 0-350 ppm Aspartame APM; and/or 0-199 ppm; Ace-sulfame-K (AceK); and/or 0-150 ppm sucralose.

Due to the prevention or reduction of oxidation products of L-ascorbic acid (e.g., threose), according to another aspect of the invention, preferred beverages may also include: 1-

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1 10mg/100mls Niacin; and/or 2.0-25 ppm Pantothenic Acid; and/or 0.5-10 ppm Pyridoxine HCL;
and/or 1-20 ppb vitamin B 12.

Beverage solutions made according to the above formulations are water-clear and
colorless at the time of filling. The mixtures are blended with conventional techniques and
5 according to the invention may be hot filled for pasteurization. The beverages according to the
invention have a preferred pH in the range of about 3.0 to about 5.5, and a more preferred pH in
the range of from 3.0 to 4.2, and most preferably a pH of 3.4.

While presently not a preferred embodiment it is believed that advantages according to
9 the invention may still be obtained through cold fill process solutions with appropriate use of an
anti-microbial added to the solutions.

It is a goal of the invention to prevent a noticeable or "visually apparent" difference in the
color and/or turbidity between individual containers of beverage as a result of the oxidation of L-
13 ascorbic acid. There appears to be no adequate means to visually disclose, in the present
specification, a "visually apparent" color or turbidity difference, or a lack thereof. However, it is
believed it will be helpful to consider measured values of color and/or turbidity in order to get a
quantitative feel for the effectiveness of the preferred formulations of the present invention.

Accordingly, Table 1 reports color stability using measured color change over a
predetermined time for beverage solutions made according to the preferred formulations
described above, including 25 ppm. EDTA, and 125 ppm L-ascorbic acid. Also added were:
sucrose; Aspartame; AceK; sucralose; Niacin; Pantothenic Acid; Pyridoxine HCL; and vitamin B
21 12. A control solution was prepared containing the same constituents with the exception of
EDTA. The solutions were hot filled into a transparent container and closed.

TABLE 1				
Equivalent Days of Storage @ Room Temperature	Change In ACU, Without EDTA	Change In ACU with EDTA	Change in L*a*b* Color Without EDTA	Change in L*a*b* With EDTA
60	16	5	1.0 b*	0.10 b*
140	70	40	2.2 b*	0.10 b*
300	90	70	3.3 b*	0.80 b*
2 years	144	84	4.0 b*	0.80 b*

The Apparent Color Units ("ACU") reported in Table 1 were measured according to photometric procedures with Platinum-Cobalt Units Standard solutions as described in *Hach Water Analysis Handbook*, 3rd Ed, page 524. Apparent color according to *Hach* includes color from dissolved materials plus that from suspended water.

Samples underwent thermal acceleration (heating) at various temperatures. It was then estimated the number of days at room temperature which would be equivalent to the temperature/time that the samples were heat-aged. Table 1 reports those equivalent days. As can be noted, the solutions were substantially stable to color change over the predetermined shelf life or storage times.

The solutions were also measured on a Hunter ColorQuest 45/0 System based on a D65 (Noon Daylight) light source and 10 degree standard observer. Values measured are CIE 1976 L*a*b* (CIELAB) color scales. CIE stands for Commission Internationale de l'Eclairage (the International Commission on Illumination). Reported values are: L* (light/dark); a* (red/green); and b* (yellow/blue). It is noted, however, that minimal changes were measured for L* and a*, with respect to both the control and solutions with EDTA. But again, the measured b* values (yellow/blue being more characteristic of the change of a clear solution due to L-ascorbic acid

oxidation) show that the EDTA-containing solutions had a substantial increase in stability to color change over the predetermined shelf life or equivalent storage times.

It is well known that measured apparent color values, CIELAB values can vary depending on a variety of factors, not the least of which factors are the methods and apparatus chosen for measurement. This is further reason to point out that disclosure of the color and turbidity values is not intended to limit the scope of the invention to any given unit or method of measurement for color or turbidity.

Rather, "visually apparent difference," as used herein, means a difference in color and/or turbidity that is readily noticeable upon casually observing solutions of the same or similar formulations side-by-side as might be done by a consumer on a store shelf or refrigerator shelf. A "visually apparent change," as used herein, means that a visually apparent difference exists among containers of beverage having the same or similar formulation but differing ages or thermal histories. The degree of visual difference between the containers would indicate the amount the more colored or the more turbid solution had changed.

Likewise, "stability" or "stable" as used herein, means that there is no visually apparent difference among similar solutions having an age difference equal to a desired predetermined shelf life. In other words, if it is determined that a desired shelf life is 140 days, then a "stable" solution filled into a container 140 days earlier would not have any visually apparent difference in color and/or turbidity than a freshly-filled container of the same or similar formulation according to the invention. Please also note that shelf life as used herein refers only to the criteria of color and/or turbidity.

While the specific embodiments have been illustrated and described, numerous modifications come to mind without significantly departing from the spirit of the invention and it is intended that the scope of protection is only limited by the scope of the accompanying claims.

For example, in the preferred embodiment formulations for clear and colorless still beverages are disclosed. However it is contemplated that formulations having light initial coloring (of any desired color) may be fortified with L-ascorbic acid and color stabilized with EDTA. Likewise, it is contemplated that formulations having light initial clouding may be fortified with L-ascorbic acid and turbidity stabilized with EDTA. It is further contemplated that

formulations according to the invention may provide beverage solutions having light initial coloring and an amount of cloudiness or turbidity that would otherwise mask a change in turbidity due to L-ascorbic acid reaction products, even though such masking would not be necessary for that purpose. It is also contemplated that formulations according to the invention may provide beverage solutions having light initial turbidity while having a color sufficiently strong so that it would mask a change in color due to L-ascorbic acid reaction products, even though such masking would not be necessary for that purpose.

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CLAIMS

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1. An aqueous beverage solution comprising:
 - 5 water;
 - L-ascorbic acid;
 - EDTA;the solution being free of sufficient constituents which could mask color change due to
9 oxidation of the L-ascorbic acid; and,
wherein a color of the beverage is substantially stable over a desired predetermined time.
2. The drink of claim 1 wherein the predetermined time is about 30 days.
3. The beverage of claim 1 wherein the predetermined time is about 90 days.
4. The beverage of claim 1 wherein the predetermined time is about 180 days.
5. The beverage of claim 1 wherein the predetermined time is about 300 days.
6. The beverage of claim 1 wherein the L-ascorbic acid concentration is in the range of about 25ppm to about 375 ppm.
7. The beverage of claim 1 wherein the L-ascorbic acid concentration is in the range of about 10 ppm to about 500ppm.
8. The beverage of claim 1 wherein the L-ascorbic acid concentration is in the range of about 10 ppm to about 1000 ppm.
- 21 9. The beverage of claim 1 wherein the beverage has an initial color which is substantially colorless.
10. The beverage of claim 1 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.
- 25 11. The beverage of claim 2 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.

- 17 44
- 1 12. The beverage of claim 4 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.
- 5 13. The beverage of claim 5 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.
- 9 14. The beverage of claim 7 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.
15. The beverage of claim 8 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.
- 19 16. The beverage of claim 1 including aspartame.
- 17 17. The beverage of claim 1 including ACE-K.
- 17 18. The beverage of claim 1 including that the solution being free of sufficient constituents which could mask turbidity change due to oxidation of the L-ascorbic acid; and, a turbidity of the beverage is substantially stable over a desired predetermined time.
- 19 19. The beverage of claim 9 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.
- 21 20. The beverage of claim 9 including that the solution being free of sufficient constituents which could mask turbidity change due to oxidation of the L-ascorbic acid; and, a turbidity of the beverage is substantially stable over a desired predetermined time.
- 25 21. The beverage of claim 24 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.
22. The beverage of claim 9 wherein the L-ascorbic acid concentration is in the range of about 10 ppm to about 1000 ppm.

- | 品名 | 単位 | 数量 | 金額 | 備考 |
|-----|----|-----|------|----|
| 米 | kg | 100 | 1000 | |
| 小麦 | kg | 50 | 500 | |
| 大豆 | kg | 20 | 200 | |
| 雑穀 | kg | 30 | 300 | |
| 油 | kg | 10 | 100 | |
| 塩 | kg | 5 | 50 | |
| 糖 | kg | 10 | 100 | |
| 茶 | kg | 5 | 50 | |
| 酒 | kg | 10 | 100 | |
| 肉 | kg | 10 | 100 | |
| 魚 | kg | 10 | 100 | |
| 野菜 | kg | 10 | 100 | |
| 果物 | kg | 10 | 100 | |
| その他 | kg | 10 | 100 | |
| 合計 | | | | |

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- 1
29. An aqueous beverage solution comprising:
water;
L-ascorbic acid;
5 EDTA;
the solution being free of sufficient constituents which could mask turbidity change due
to oxidation of the L-ascorbic acid; and,
a turbidity of the beverage is substantially stable over a desired predetermined time.
- 9 30. The beverage of claim 26 wherein the predetermined time is about 30 days.
31. The beverage of claim 26 wherein the predetermined time is about 90 days.
32. The beverage of claim 26 wherein the predetermined time is about 180 days.
33. The beverage of claim 26 wherein the predetermined time is about 300 days.
13 34. The beverage of claim 45 wherein the L-ascorbic acid concentration is in the range of
about 25ppm to about 375 ppm.
35. The beverage of claim 45 wherein the L-ascorbic acid concentration is in the range of
about 10 ppm to about 500ppm.
17 36. The beverage of claim 45 wherein the L-ascorbic acid concentration is in the range of
about 10 ppm to about 1000 ppm.
37. The beverage of claim 45 wherein the beverage has an initial clarity which is
substantially water clear
- 21 38. The beverage of claim 29 including at least one source of B vitamin where the B vitamin
is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12;
or a mixture thereof.
- 25 39. The beverage of claim 30 including at least one source of B vitamin where the B vitamin
is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12;
or a mixture thereof.
- 29 40. The beverage of claim 31 including at least one source of B vitamin where the B vitamin
is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12;
or a mixture thereof.

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- 1 41. The beverage of claim 32 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.
- 5 42. The beverage of claim 33 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.
- 9 43. The beverage of claim 34 including at least one source of B vitamin where the B vitamin is selected from the group of: Niacin; Pantothenic Acid; Pyridoxine HCL; vitamin B 12; or a mixture thereof.
44. The beverage of claim 1 made by a process including heated pasteurization.
45. The beverage of claim 44 made by a process including heating to a temperature in a the range from about 140°F to about 212°F.
46. The beverage of claim 9 made by a process including heated pasteurization.
47. The beverage of claim 46 made by a process including heating to a temperature in a the range from about 140°F to about 212°F.
48. The beverage of claim 29 made by a process including heated pasteurization.
49. The beverage of claim 48 made by a process including heating to a temperature in a the range from about 140°F to about 212°F.
50. The beverage of claim 29 including aspartame.
51. The beverage of claim 29 including ACE-K.
- 21 52. The beverage of claim 1 wherein the beverage has a pH in the range of about 3.0 to about 5.5.
53. The beverage of claim 9 wherein the beverage has a pH in the range of about 3.0 to about 5.5.
- 25 54. The beverage of claim 29 wherein the beverage has a pH in the range of about 3.0 to about 5.5.

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REIVINDICACIONES

1. Una solución acuosa para bebidas, la cual comprende:
agua;
ácido L-ascórbico
EDTA;

no contiene un número suficiente de componentes que podrían disimular el cambio de color producido por la oxidación del ácido L-ascórbico;

y en la cual un color de la bebida es sustancialmente estable durante un tiempo deseado predeterminado.
2. La bebida descrita en la reivindicación 1, en la cual el tiempo predeterminado es de aproximadamente 30 días.
3. La bebida descrita en la reivindicación 1, en la cual el tiempo predeterminado es de aproximadamente 90 días.
4. La bebida descrita en la reivindicación 1, en la cual el tiempo predeterminado es de aproximadamente 180 días.
5. La bebida descrita en la reivindicación 1, en la cual el tiempo predeterminado es de aproximadamente 300 días.
6. La bebida descrita en la reivindicación 1, en la cual la concentración de ácido L-ascórbico está comprendida dentro del rango de aproximadamente 25 ppm a aproximadamente 375 ppm.
7. La bebida descrita en la reivindicación 1, en la cual la concentración de ácido L-ascórbico está comprendida dentro del rango de aproximadamente 10 ppm

- 23 50
8. La bebida descrita en la reivindicación 1, en la cual la concentración de ácido L-ascórbico está comprendida dentro del rango de aproximadamente 10 ppm a aproximadamente 1000 ppm.
 9. La bebida descrita en la reivindicación 1, en la cual la bebida tiene un color inicial que es sustancialmente incoloro.
 10. La bebida descrita en la reivindicación 1, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
 11. La bebida descrita en la reivindicación 2, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
 12. La bebida descrita en la reivindicación 4, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
 13. La bebida descrita en la reivindicación 5, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
 14. La bebida descrita en la reivindicación 7, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
 15. La bebida descrita en la reivindicación 8, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.

18. La bebida descrita en la reivindicación 1, en la cual la solución no contiene un número suficiente de componentes que podrían disimular un cambio en la turbiedad producido por la oxidación del ácido L-ascórbico, y en la cual una turbiedad de la bebida es sustancialmente estable durante un tiempo deseado predeterminado.
19. La bebida descrita en la reivindicación 9, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
20. La bebida descrita en la reivindicación 9, en la cual la solución no contiene un número suficiente de componentes que podrían disimular un cambio en la turbiedad producido por la oxidación del ácido L-ascórbico, y en la cual una turbiedad de la bebida es sustancialmente estable durante un tiempo deseado predeterminado.
21. La bebida descrita en la reivindicación 24, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
22. La bebida descrita en la reivindicación 9, en la cual la concentración de ácido L-ascórbico está comprendida dentro del rango de aproximadamente 10 ppm a aproximadamente 1000 ppm.
23. La bebida descrita en la reivindicación 23, en la cual la concentración de ácido L-ascórbico está comprendida dentro del rango de aproximadamente 10 ppm a aproximadamente 1000 ppm.
24. La bebida descrita en la reivindicación 25, en la cual la concentración de ácido

25. La bebida descrita en la reivindicación 9, en la cual el tiempo predeterminado es de aproximadamente 30 días.
26. La bebida descrita en la reivindicación 9, en la cual el tiempo predeterminado es de aproximadamente 300 días.
27. La bebida descrita en la reivindicación 31, en la cual el tiempo predeterminado es de aproximadamente 30 días.
28. La bebida descrita en la reivindicación 31, en la cual el tiempo predeterminado es de aproximadamente 300 días.
29. Una solución acuosa para bebidas, la cual comprende:
agua;
ácido L-ascórbico
EDTA;

no contiene un número suficiente de componentes que podrían disimular el cambio de turbiedad producido por la oxidación del ácido L-ascórbico;

y en la cual una turbiedad de la bebida es sustancialmente estable durante un tiempo deseado predeterminado.
30. La bebida descrita en la reivindicación 26, en la cual el tiempo predeterminado es de aproximadamente 30 días.
31. La bebida descrita en la reivindicación 26, en la cual el tiempo predeterminado es de aproximadamente 90 días.
32. La bebida descrita en la reivindicación 26, en la cual el tiempo predeterminado es de aproximadamente 180 días.

34. La bebida descrita en la reivindicación 45, en la cual la concentración de ácido L-ascórbico está comprendida dentro del rango de aproximadamente 25 ppm a aproximadamente 375 ppm.
35. La bebida descrita en la reivindicación 45, en la cual la concentración de ácido L-ascórbico está comprendida dentro del rango de aproximadamente 10 ppm a aproximadamente 500 ppm.
36. La bebida descrita en la reivindicación 45, en la cual la concentración de ácido L-ascórbico está comprendida dentro del rango de aproximadamente 10 ppm a aproximadamente 1000 ppm.
37. La bebida descrita en la reivindicación 45, en la cual la bebida tiene una claridad inicial que es sustancialmente clara como el agua.
38. La bebida descrita en la reivindicación 29, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
39. La bebida descrita en la reivindicación 30, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
40. La bebida descrita en la reivindicación 31, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
41. La bebida descrita en la reivindicación 32, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.

27 5A

42. La bebida descrita en la reivindicación 33, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
43. La bebida descrita en la reivindicación 34, la cual incluye por lo menos una fuente de vitamina B, seleccionada ésta entre el grupo formado por: Niacina, ácido pantoténico, Piridoxina HCL, vitamina B₁₂, o una mezcla de estos.
44. La bebida descrita en la reivindicación 1, preparada mediante un proceso que incluye pasteurización en caliente.
45. La bebida descrita en la reivindicación 44, preparada mediante un proceso que incluye el calentamiento a una temperatura comprendida dentro del rango de aproximadamente 60°C a 100°C.
46. La bebida descrita en la reivindicación 9, preparada mediante un proceso que incluye pasteurización en caliente.
47. La bebida descrita en la reivindicación 46, preparada mediante un proceso que incluye el calentamiento a una temperatura comprendida dentro del rango de aproximadamente 60°C a 100°C.
48. La bebida descrita en la reivindicación 29, preparada mediante un proceso que incluye pasteurización en caliente.
49. La bebida descrita en la reivindicación 48, preparada mediante un proceso que incluye el calentamiento a una temperatura comprendida dentro del rango de aproximadamente 60°C a 100°C.
50. La bebida descrita en la reivindicación 29, la cual incluye Aspartame.

- 28 55
53. La bebida descrita en la reivindicación 9, en la cual la bebida tiene un pH comprendido dentro del rango de aproximadamente 3,0 a 5,5.
 54. La bebida descrita en la reivindicación 29, en la cual la bebida tiene un pH comprendido dentro del rango de aproximadamente 3,0 a 5,5.

APOSTILLE*(Convention de La Haye du 5 octobre 1961)*

1. Country: United States of America

This public document

2. has been signed by L. Edelen

3. acting in the capacity of Certifying Officer

4. bears the seal/stamp of Patent and Trademark Office

Certified

5. at Washington, D.C.

6. the seventh of February, 2001

7. by Assistant Authentication Officer, United States Department of State

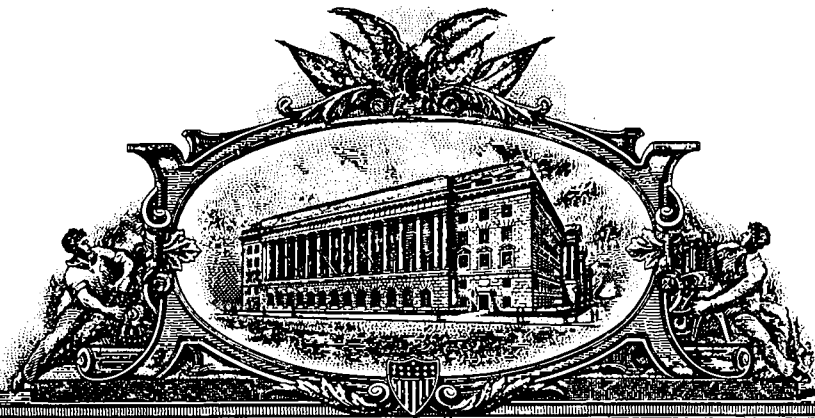
8. No. 01009891-1

9. Seal/Stamp:

10. Signature:

Fernesia T. Crawford
Fernesia T. Crawford

A 362725



THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

**UNITED STATES DEPARTMENT OF COMMERCE
United States Patent and Trademark Office**

February 05, 2001

**THIS IS TO CERTIFY THAT ANNEXED IS A TRUE COPY FROM THE
RECORDS OF THIS OFFICE OF A DOCUMENT RECORDED ON
January 30, 2001.**



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

L. Edelen

**L. EDELEN
Certifying Officer**

Columbus

01-30-2001

Docket No.: 1867P013 (1698)

U.S. DEPARTMENT OF COMMERCE

Patent and Trademark Office



Tab settings

101579424

To the Honorable Commissioner of Patents and Trademarks. Please record the attached original documents or copy thereof.

1. Name of conveying party(ies):

Michael J. Morello
Susan L. Franz

2. Name and address of receiving party(ies):

Name: STOKELY-VAN CAMP, INC.

Internal Address: _____

Street Address: 321 North Clark Street

City: Chicago State: IL ZIP: 60610

Additional names(s) of conveying party(ies) ☐ Yes ☒ No

3. Nature of conveyance:

- ☒ Assignment ☐ Merger
☐ Security Agreement ☐ Change of Name
☐ Other _____

Execution Date: March 20, 2000

Additional name(s) & address(es) attached? ☐ Yes ☒ No

4. Application number(s) or registration numbers(s):

If this document is being filed together with a new application, the execution date of the application is: _____

A. Patent Application No.(s)

09/495,768 (2/01/00)

B. Patent No.(s)

Additional numbers attached? ☐ Yes ☒ No

5. Name and address of party to whom correspondence concerning document should be mailed:

Name: WALLENSTEIN & WAGNER, LTD.

Internal Address: Attn: Micheal D. Lake, Esq.

Street Address: 311 South Wacker Drive - 5300

City: Chicago State: IL ZIP: 60606

6. Total number of applications and patents involved: 1

7. Total fee (37 CFR 3.41): SE. 120.00 \$ 40.00

☐ Enclosed - Any excess or insufficiency should be credited or debited to deposit account

☒ Authorized to be charged to deposit account

8. Deposit account number:

23-0280

DO NOT USE THIS SPACE

9. Statement and signature.

To the best of my knowledge and belief, the foregoing information is true and correct and any attached copy is a true copy of the original document.

Peter M. Siavelis

Name of Person Signing

Peter Siavelis
Signature

4/25/01
Date

Total number of pages including cover sheet, attachments, and document: 1

REEL 011273 FRAME 0096

ASSIGNMENTSerial No. 09/495,768Filing Date 2/01/00

For good and valuable consideration, the receipt and sufficiency of which is hereby acknowledged, the entire right, title and interest in the invention or improvements of the undersigned in a BEVERAGE HAVING L-ASCORBIC ACID WITH STABILITY OF COLOR AND CLARITY and in the application for Letters Patent of the United States therefor, executed by the undersigned, and in any Reissue or extension of any Letters Patent that may be granted upon said application and in any foreign Letters Patent derived therefrom, are hereby assigned by the undersigned to STOKELY-VAN CAMP, INC., an Indiana corporation, and the successors, legal representatives and assigns of STOKELY-VAN CAMP, INC. (hereinafter collectively called said "Assignee"), and the Commissioner of Patents is hereby authorized and requested by the undersigned to issue said Letters Patent to said Assignee.

For said considerations, it is also hereby agreed by the undersigned, upon the request of said Assignee, to execute any necessary and proper oaths or affidavits relating to said application or required for the filing or prosecution of any Divisional, Continuation or Continuation-In-Part application therefor or for the filing and prosecution of any application for the reissue or extension of any Letters Patent that may be granted on said invention or improvements that said Assignee may deem necessary or expedient, and for said consideration, it is further agreed by the undersigned, upon the request of said Assignee, in the event of said application or any division thereof, or Letters Patent issued thereon, or any Reissue or application for the reissue thereof, becoming involved in interference, to cooperate to the best of the ability of the undersigned with said Assignee in the matters of preparing and executing the preliminary statement and giving and producing evidence in support thereof, and further to perform, upon such request, any and all affirmative acts to obtain said Letters Patent and vest all rights therein hereby conveyed in said Assignee as fully and entirely as the same would have been held and enjoyed by the undersigned if this Assignment and sale had not been made, and for said considerations, the entire right, title and interest in said invention or improvements, including all priority rights, and the right to claim priority rights and the privileges and benefits thereof, including those under the International Convention, and all other Conventions, and the right to file applications for patent in said Assignee's own name for said invention or improvements in each and every country of the world are hereby assigned and granted by the undersigned to said Assignee, it is further agreed by the undersigned, upon the request of said Assignee, to execute any and all documents that shall be required of the undersigned to be executed in connection with any and all applications for foreign Letters Patent therefor, including the prosecution thereof, and to execute any and all documents necessary to vest title in said foreign applications and patents in said Assignee, the attorneys of record in said application for patent are hereby authorized and requested by the undersigned to insert in this Assignment the date and serial number thereof in the places provided therefor.

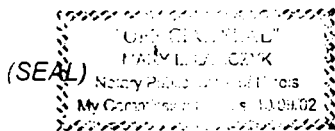
Michael J. Morello
Michael J. Morello

Susan L. Franz
Susan L. Franz

STATE OF ILLINOIS

COUNTY OF Mc Henry

On March 20, 2000, MICHAEL J. MORELLO and SUSAN FRANZ appeared before me, a Notary Public in the State and County aforesaid, and acknowledged that they freely and voluntarily subscribed and executed the for Assignment for the purposes and uses therein expressed.



90830

Mary L. Lamczyk
Notary Public

REEL 011273 FRAME 0097

2do. EXAMEN DE FORMA PATENTE DE INVENCION

Folio 61

Radicación No 01-7443

Concepto Técnico no 1702 Clasificación Internacional de Patentes: A23L 2/00

Practicado el examen de acuerdo a lo establecido en el Art. 38 de la Decisión 486 se determinó que esta solicitud de **Patente de Invención**:

- | | | |
|--|--|--|
| SI ☒] | NO ☐] | Contiene un resumen de la invención (Art.26-e). |
| SI ☒] | NO ☐] | Contiene el título o nombre de la invención (Art.27-d). |
| SI ☒] | NO ☐] | Contiene la descripción de la invención (Art.26-b). |
| SI ☐] | NO ☐] | NO ES APLICABLE ☐] Contiene los dibujos necesarios para comprender la invención (Art.26-d) |
| SI ☒] | NO ☐] | Contiene una o más reivindicaciones. (Art.26-c). |
| SI ☐] | NO ☒] | NO ES APLICABLE ☐] Han sido desarrollados los productos y/o procedimientos a partir de recursos genéticos o de sus productos derivados de los que cualquiera de los Países Miembros es país de origen. (Art. 26- h). |
| SI ☐] | NO ☒] | NO ES APLICABLE ☐] Los productos y/o procedimientos han sido obtenidos o desarrollados a partir de los conocimientos tradicionales de las comunidades indígenas, afroamericanas, o locales de los países miembros, de acuerdo a lo establecido en la Decisión 391 y sus modificaciones y reglamentaciones vigentes.(Art.26-i). |
| SI ☐] | NO ☒] | La invención se refiere a un producto relativo a un material biológico. (Art.26-J). |
| SI ☒] | NO ☐] | NO ES APLICABLE ☐] La prioridad coincide con la materia reivindicada. |
| SI ☒] | NO ☐] | CUMPLE LOS REQUISITOS TÉCNICOS |

OBSERVACIONES Y OTROS:

EXAMINADOR TÉCNICO
202043

Bogotá D. C., 2002- 08-26

2020
Bogotá D.C.

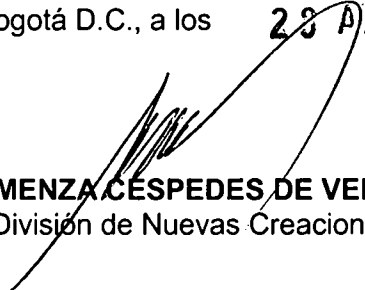
Doctor
JERÓNIMO CASTILLO BONILLA
Apoderado

REFERENCIA:	Radicación No.	01-7443
	Trámite	002
	Evento	001
	Actuación	416
	Oficio No.	1702
	Folios	001

Teniendo en cuenta que la solicitud de privilegio de patente que se tramita bajo el expediente indicado en la referencia, reúne los requisitos de forma establecidos en los artículos 26 y 27 de la Decisión 486 de la Comisión de la Comunidad Andina, y en las demás disposiciones vigentes sobre la materia, se envía el extracto de la solicitud a la Oficina de Comunicaciones para efecto de su publicación en la Gaceta de Propiedad Industrial, conforme lo establece el artículo 40 de la misma Decisión.

Cúmplase

Dado en Bogotá D.C., a los **23** de **AGO.** 2002


ALIX CARMENZA CÉSPEDES DE VERGEL
Jefe de la División de Nuevas Creaciones

Bogotá, DC, El extracto de esta solicitud fue publicado en el número _____ de
la Gaceta de Propiedad Industrial, de fecha _____. El término hábil señalado por la
ley expiró el _____ y SI ____ NO ____ se presentaron oposiciones por parte de terceros.