

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO	
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DEP: 2020 DIRECCION DE NUEVAS CREACIONES	EVE: 1 REGISTRO/DEPOSITO/CONCESION/DEPOSITO
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ACT: 519 TRASLADOINFORME	

DIRECCIÓN DE NUEVAS CREACIONES

2020
Bogotá, D.C.,

Abogado(a)/Señor(a)
CIELO EDILMA MELO SANCHEZ

Asunto: Radicación: 13-24063- -5
 Trámite: 2
 Evento: 1
 Actuación: 519
 Oficio: 4194
 Folios: 11

Patente de Invención	X			Patente de Modelo de Utilidad	
Vía Nacional	X				
Vía PCT (Fase Nacional)		Capítulo I		Capítulo II	
No. Solicitud Internacional					
Fecha de Presentación Internacional					

Como resultado del examen de fondo realizado, con fundamento en el Artículo 45 de la Decisión 486 de la Comisión de la Comunidad Andina, se comunica:

1. Documentos estudiados

Descripción:	Rad. N° 13-24063-00000-0000	06/Febrero/2013
Reivindicaciones:	Rad. N° 13-24063-00000-0000	06/Febrero/2013
Dibujos:	Rad. N° 13-24063-00000-0000	06/Febrero/2013

2. Objeto de la invención

De acuerdo con lo establecido en el numeral 1.2.2.2 del Capítulo Primero del Título X de la Circular Única para efectos del examen de patentabilidad, se tendrá en cuenta la tasa pagada por el solicitante al momento de comenzar el examen para las reivindicaciones adicionales; esto es que cuando la solicitud contenga más de diez (10) reivindicaciones y no se haya pagado la tasa complementaria, sólo se estudiarán las cubiertas por la tasa pagada.

Título de la solicitud: “Proceso para Fabricar Citrato Tricálcico Tetrahidratado”.

El problema planteado en esta solicitud consiste en la necesidad de un proceso confiable para producir citrato tricálcico de alta pureza (entre 97,5 y 100,5%), en el que las condiciones de operación del proceso pueden modificarse para mejorar la solubilidad y/o la densidad del producto.

Para resolver este problema técnico la solicitud en estudio plantea un método de reacción directa en fase semisólido entre el ácido cítrico y compuestos de calcio tales como óxido de calcio, hidróxido de calcio y carbonato de calcio.

El objeto de la presente solicitud se relaciona con la Clasificación Internacional de Patentes (CIP): A61K9/20, A61K33/00, A61K33/06, C01F11/00

3. De la solicitud de patente

Reivindicaciones (Art 30 D 486, Art 22 PCT)

En la reivindicación 1 se hace referencia a “el desarrollo de un proceso”. Se le recuerda al solicitante que las reivindicaciones pueden ser de producto, que describen Aparatos, instrumentos, dispositivos, artefactos, instalaciones, mecanismos, sistemas, composiciones químicas, etc. o de procedimiento, que describen procesos o métodos, que son caracterizados por una serie de pasos o etapas determinados. No es aceptable la reivindicación de un “desarrollo”. Se sugiere al solicitante ejecutar los ajustes del caso.

Las reivindicaciones 1, 8, 9, 11, 12,13, 14 no son claras porque contienen expresiones imprecisas como: “*agua controlada*”, “*una relación superior a*”, “*preferiblemente*”, “*siendo mejor*”, “*unos cuantos minutos*” y “*especificaciones comerciales*”, “*se puede realizar a temperatura ambiente o a una temperatura mayor*”, “*se puede modificar a valores superiores a*”, que sugieren de forma imprecisa que la materia reivindicada se extiende a otras posibles variaciones o modificaciones. Se sugiere hacer las aclaraciones del caso.

En la reivindicación 1 que hace referencia a un proceso, no se identifican las características esenciales como una secuencia de pasos claramente definidos. Se sugiere hacer la corrección del caso.

En las reivindicaciones 2, 3, 4, 5, 6, 7, 10, que son reivindicaciones dependientes de un proceso de producción de citrato tricálcico tetrahidratado, se encuentran mal definidas ya que no enseñan características técnicas particulares del mismo.

No hay concisión en las reivindicaciones 12 y 13 ya que definen la misma materia y tienen el mismo alcance.

La reivindicación 4 define el producto en términos de la presentación comercial del producto final “*tales como Ultradenso, de alta densidad, calidad para tabletas, micronizado, fino, powder, ultramicronizado, etc, utilizando equipos de clasificación, molienda o micropulverización comerciales*”, es decir por el resultado a alcanzar con el proceso de la reivindicación 2, lo cual es inaceptable.

Asimismo, las reivindicaciones 9 a 14 están definidas por funcionalidades o efectos por expresiones como “*La densidad del citrato tricálcico se puede modificar a valores...regulando...*” o “*La densidad del citrato tricálcico se puede modificar a valores...modificando...*” o “*La densidad del citrato tricálcico se puede modificar a valores...por efecto de...*”, lo es igualmente inaceptable.

Las reivindicaciones deben caracterizar un producto por la forma o constitución del mismo, las partes que lo componen y todo lo que permita establecer cómo se llegó a tal resultado. No se aceptan reivindicaciones que caractericen resultados, usos, ventajas o efectos.

Las reivindicaciones 1, 2, 3, 4, presentan términos generales como *“un compuesto de calcio”, “tiempo de residencia suficiente”, “alta eficiencia”, “equipos de clasificación, molienda o micropulverización comerciales”, “cualquier equipo conocido utilizado para la mezcla y/o el transporte de sólidos”* que sugieren de forma imprecisa que la materia reivindicada se extiende a otras posibles variaciones o modificaciones. Se sugiere hacer las aclaraciones del caso

La estructura de las reivindicaciones 2, 9, 11, 12, 13 y 14, refieren un producto, sin embargo, su redacción no es clara al no diferenciar el preámbulo de la parte caracterizante. Se sugiere efectuar los ajustes necesarios.

La reivindicación 14 intenta definir la invención en términos de resultados a alcanzar los cuales son consecuencia de las condiciones de operación del proceso. Se recuerda que las reivindicaciones no se pueden caracterizar por resultados o efectos. Se sugiere, entonces, definir la invención por sus características esenciales.

El capítulo reivindicatorio no es conciso porque contiene un excesivo número de reivindicaciones independientes, lo cual hace difícil definir cuál es el objeto que se busca proteger.

El capítulo reivindicatorio se debe modificar ya que no es claro, dado que las reivindicaciones son las características técnicas esenciales de una invención, para las cuales se reclama la protección legal mediante la solicitud de patente. En el caso de una patente concedida, las reivindicaciones aprobadas determinan el alcance de la protección legal otorgada. Por lo tanto, la definición de las reivindicaciones debe realizarse teniendo en cuenta las siguientes indicaciones:

- a) Las reivindicaciones deben definir el objeto cuya protección se solicita; ser claras y concisas y sustentarse enteramente en la descripción.
- b) La esencia o razón de ser de una reivindicación consiste en definir la invención, indicando sus características técnicas, dándole el alcance de la protección. Las reivindicaciones deberán delimitar claramente la invención respecto al estado de la técnica o tecnología anterior, de modo que se observe en forma concisa lo nuevo que se está aportando a la tecnología y todo aquello que lo hace diferente de lo ya existente.
- c) En la redacción de las reivindicaciones, se aconseja iniciar con la reivindicación menos limitativa, es decir más amplia, que contenga el menor número de características técnicas posibles pero si suficientes para cumplir con el requisito de novedad, e incluir, una a una, dichas características limitativas en las reivindicaciones posteriores, que en cualquier caso serán dependientes de la primera. El grado de importancia de las características técnicas de la invención a los efectos de redacción de las reivindicaciones deberá determinarse en función del estado técnica más próxima a la invención. De esta forma podrá determinarse que características deberán incluirse

necesariamente en la reivindicación principal y cuales podrán formar parte de las reivindicaciones dependientes.

- d) Cada reivindicación consta de un preámbulo y una parte caracterizadora. El preámbulo normalmente coincide con el título de la invención y sirve de introducción informativa sobre el objeto que va a ser protegido. Contiene la información técnica conocida en el estado de la técnica del objeto que se pretende proteger. La parte caracterizadora, que suele seguir al preámbulo precedida por la frase “caracterizado por”, recoge las características técnicas que van a ser protegidas y que constituyen la novedad frente al objeto conocido del estado de la técnica.
- e) Las reivindicaciones pueden ser independiente o dependientes. Las reivindicaciones independientes deben contener todas las características esenciales que definen la invención, mientras que las reivindicaciones dependientes son definiciones particulares de la invención. En su redacción, las reivindicaciones dependientes hacen referencia en el preámbulo de la reivindicación principal de la cual dependen y definen en su parte caracterizadora, las características técnicas particulares que se desean proteger.
- f) En la redacción y estructura de las reivindicaciones se debe:
- Evitar inconsistencias entre la descripción y las reivindicaciones.
 - Evitar en la medida de lo posible caracteres funcionales, es decir, la definición de un producto por la funcionalidad del mismo.
 - Evitar incluir en las reivindicaciones referencia a los dibujos o figuras de la descripción técnica.
 - Exponer las “características técnicas de la invención”. Esto significa que no deben contener declaraciones refiriéndose, por ejemplo, a las ventajas comerciales, resultados a obtener, usos u otras consideraciones no técnicas.

En caso que una solicitud incluya dibujos, las características técnicas mencionadas en las reivindicaciones podrán ir seguidas de signos de referencia, relativos a las partes correspondientes de esas características en los dibujos, si facilitan la comprensión de las reivindicaciones. Los signos de referencia se colocaran entre paréntesis.

- g) Una forma de presentar una reivindicación es hacerlo en dos partes: preámbulo (puede ser el título de la solicitud) y parte caracterizante. En este caso la estructura es la siguiente:

El preámbulo indicara primero cual es la materia de la invención (aparato, proceso, composición, etc.) y seguidamente las características técnicas necesarias o elementos necesarios para definir la invención pero que combinadas forman parte del estado de la técnica. Esto último solo se aplica a las reivindicaciones independientes.

La parte caracterizante define las características que en combinación con el preámbulo se desean proteger, es decir las características que la invención añade al estado de la técnica.

Ver ejemplos de redacción de las reivindicaciones para una solicitud de patente [1]

Descripción (Art 28 D 486)

El capítulo descriptivo en su numeral 5 no es claro ya que en el tercer párrafo indica “con esta propuesta de proceso es posible determinar las mejores condiciones de cantidad y temperatura del agua en el reactor y agitación para obtener productos con densidades menores a 0,7 g/cc.” Sin embargo, en el cuarto párrafo señala: “Con la correcta determinación de las condiciones de reacción es posible obtener citrato tricálcico con densidades superiores a 0,7 g/cc.”. Se sugiere al solicitante realizar las correcciones del caso.

En el capítulo descriptivo, los resultados presentados de pruebas de producción en planta (numerales 6.1 y 6.2) no tienen sustento ya que en el balance de materia del numeral 6.1.2 se obtienen 315 kg de citrato tricálcico tetrahidratado habiendo alimentado 240 kg de ácido cítrico. Los solicitantes indican un rendimiento de 1,4542 kg de citrato/kg ácido cítrico y una eficiencia de 97,94, sin embargo, los resultados muestran un rendimiento de 1,3125 kg de citrato/kg ácido cítrico y una eficiencia de 88,4% Por lo que no son claros los datos suministrados.

De igual manera sucede con el balance de materia del numeral 6.2.2 donde se producen 314kg de citrato tricálcico tetrahidratado alimentando 240 kg de ácido cítrico, se indica un rendimiento de 1,4625 kg de citrato/kg de ácido cítrico y eficiencia del 98,50%, sin embargo, los resultados indican un rendimiento de 1,3083 kg de citrato/kg ácido cítrico y eficiencia de 88,12% que difiere del objeto de la invención. Se requiere al solicitante hacer las aclaraciones necesarias.

4. Determinación del Estado de la Técnica

El estado de la técnica se determinó con base en la fecha de presentación de la solicitud de patente nacional: Febrero 6 de 2013, consultadas las fuentes de información con que cuenta este despacho, se encontraron los siguientes documentos que anticipan ésta solicitud:

Ítem	Documento	Título	Fecha de Publicación
D1	US 4,814,177	Ultradense and more Soluble and Bioavailable preparations of Calcium Citrate	21 Marzo 1989
D2	US 6,509,496	Process for making Mineral, Food or Pharmaceutical Grade Salt Products.	21 Enero 2003

El documento D1 [2] divulga un procedimiento para producir un compuesto de citrato de calcio con densidad bruta entre 0.8 y 1.3 g/cc. Donde se mezclan un compuesto de calcio y ácido cítrico en relación molar de 1.5 (Col. 3 Líneas 32 a 35).

El documento D2 [3] divulga un procedimiento para la preparación de varios productos salinos minerales de grado alimenticio o farmacéutico. El proceso está dirigido preferiblemente a alcanzar la reacción completa o casi completa de todos los reactivos resultando en alto rendimiento y pureza. (Col. 1, Líneas 8 a 14).

1 http://api.sic.gov.co/WEB/assets/pdf/Guia_patentes.pdf

2 <http://www.google.com/patents/US4814177>

3 <http://www.google.com/patents/US6509496>

5. Examen de Patentabilidad

Nivel inventivo (Art. 14 D486)

La reivindicación 1 consiste en un “1. El desarrollo de un proceso de producción a nivel industrial para obtener Citrato Tricálcico por reacción directa de un compuesto de Calcio y Ácido Cítrico...” (Pág. 29 del Rad. N° 13-24063-00000-0000).

Comparación de las características técnicas **esenciales** con las del Estado de la Técnica:

Características esenciales	D1	D2
El desarrollo de un proceso de producción a nivel industrial para obtener Citrato Tricálcico por reacción directa de un compuesto de Calcio y Ácido Cítrico, ambos en polvo	Un método para la producción de un compuesto de citrato de calcio con densidad mayor que 1.1 g/cc. El método comprende:	En un reactor precalentado a 180°F (82.2°C) se agregan los reactivos secos en polvo (ácido cítrico y carbonato de calcio) y se mezclan (Col. 14 Líneas 24 y 25).
en una relación molar superior a 1,5, preferiblemente entre 1,5000 y 1,6060, siendo mejor entre 1,5240 y 1,5675,	Mezclar ácido cítrico y un compuesto de calcio seleccionado del grupo de carbonato de calcio, hidróxido de calcio y óxido de calcio para formar una mezcla que tenga compuesto de calcio/ácido cítrico en relación molar de 3/2. (Col. 15, Líneas 31 a 38).	No menciona
con una adición de agua controlada, preferiblemente con relación molar agua/ácido cítrico entre 11,9948 y 5,7788, siendo mejor entre 9,7728 y 7,9965.	Se agrega agua agitando para formar una mezcla hidratada con una humedad entre 30,5 y 47,5 % en peso (Col. 15, Líneas 39 a 42).	Ejemplo 3. preparación de citrato de calcio. Materiales: Agua 2,2 gal.; CaCO ₃ 12,2kg; ácido cítrico 13,5kg. (Col.14, Líneas 12 a 18).
En la etapa de reacción se provee del tiempo de residencia suficiente para que la reacción sea completa, tiempo que puede ser de unos cuantos minutos hasta varias horas, preferiblemente entre 5 minutos y 6 horas.	No Menciona	el producto descrito arriba para el procedimiento en el ejemplo 3, fue de 44 libras de citrato de calcio preparado en 2,25 horas. (Col. 14, Líneas 65 a 67).
Las etapas de secado y	secar la masa granulada a un contenido de humedad entre 10 y 13% en peso.(Col. 4, Líneas 39 a 43).	mezclado opcional, ajustar la temperatura de mezcla entre 190 y 250°F (88 a 12 °C) hasta alcanzar una humedad entre 0 y 6% en peso. (Fig. 4).
molienda posteriores permiten modificar las características del Citrato Tricálcico para ajustarlas a las especificaciones comerciales.	No menciona	La molienda se lleva a cabo según sea necesario por métodos conocidos en el estado del arte. (Col. 14, Líneas 8 a 10).

Los documentos D1 y D2 se consideran el estado de la técnica más cercano a la invención porque D1 divulga un proceso para producir un compuesto de citrato de calcio a partir de un compuesto de calcio y ácido cítrico en relación molar 1.5 a 1 respectivamente, con una densidad mayor a 1.1 g/cc, y D2 divulga un procedimiento para obtener sales en grado alimenticio o farmacéutico, entre las cuales divulgan ejemplos de obtención de citrato tricálcico.

La diferencia entre la invención definida en la reivindicación 1 y D1 es que éste último no menciona el tiempo de reacción que requiere el procedimiento divulgado para que la reacción sea completa ni un proceso de molienda posterior a la producción del citrato de calcio.

La diferencia entre la invención definida en la reivindicación 1 y D2 es que éste último no es un procedimiento limitado a la producción de citrato de calcio, sino a diferentes sales, por lo tanto las cantidades de reactivos necesarias no están especificadas.

El efecto técnico de especificar el tiempo de reacción es definir el tiempo del proceso para optimizar el rendimiento de la reacción. El efecto técnico de incluir etapas de molienda y secado es agregar al proceso etapas de preparación del producto para adecuarlo a las condiciones de tamaño de grano y humedad requeridas en el mercado.

Por lo tanto el problema técnico objetivo que se pretende resolver con la invención definida en la reivindicación 1 se puede formular así: ¿Cómo mejorar el procedimiento divulgado D1 para mejorar la producción de citrato tricálcico en la reacción y modificar las características del citrato tricálcico ajustándolas a las especificaciones comerciales?

Sin embargo el documento D2 en su ejemplo 3, muestra un proceso en el que se obtienen 44 libras de citrato de calcio, que al hacer un balance de materia del proceso se encuentra que se alimenta calcio en relación molar 1,73:1 respecto al ácido cítrico y agua en proporción 6,55:1 con base en los moles de ácido cítrico; consecuentemente, la reacción presenta un rendimiento de reacción de 99,5% en 2,25 horas. Asimismo D2 menciona que el proceso incluye la operación de molienda de los productos mediante cualquier técnica conocida en el arte.

En consecuencia, un técnico normalmente versado en la materia incluiría en el procedimiento del documento D1 las proporciones y operaciones divulgadas en D2 como por ejemplo: agua en la alimentación del reactor alrededor de 6,55 moles de agua/mol de ácido cítrico, tiempo de reacción de alrededor de 2,25 horas, para obtener un rendimiento de reacción superior al 99%. Igualmente, incluiría la etapa de secado y molienda, para obtener citrato tricálcico de características dentro de las especificaciones comerciales, llegando así al objeto de la reivindicación 1. Por lo anterior se considera que la reivindicación 1 es obvia.

Asimismo, el documento D1 divulga características de las reivindicaciones dependientes:

Reivindicación 8: Se mezcló carbonato de calcio y ácido cítrico pulverizado en un beaker y se agregaron 140 mL de agua a 55°C con agitación fuerte (Col. 8 Líneas 57 a 60).

Reivindicaciones 9, 11, 12, 13 y 14: Después de que la producción de CO₂ se reduce o se suspende, ocurre una aparente hidratación del citrato de calcio para producir una forma granular de citrato de calcio hidratado de alta densidad (mayor a 0.9 g/cc) (Col. 8 Líneas 60 a 62).

Las reivindicaciones 2, 5, 6, 7 y 10 se afectan con el conocimiento del técnico normalmente versado en la materia:

Reivindicación 2: García, (García. 2006, Pág. 30) explica la tipificación de los reactivos químicos en su temario para auxiliares de laboratorio, *“La calidad de los productos obtenidos en un proceso químico depende, en gran medida, de la calidad de los reactivos empleados y de su manejo”* [4].

Reivindicación 5: El uso de equipos para transporte de sólidos usados alternamente como reactores, es conocido por el técnico medianamente versado en la materia, por ejemplo, Aguado et. al., mencionan que el craqueo catalítico de LDPE puede llevarse a cabo en un reactor de horno de tornillo con salidas de conversión y de alto contenido de productos, (Resumen). [5]

Reivindicaciones 6 y 7: Nonhebel, explica que el secado y la molienda simultáneos es una práctica común en la industria del carbón y describe algunos de los equipos más utilizados para ésta operación: *“Algunos tipos de molinos permiten combinar en sí mismos la molienda y el secado. Para efectuar esto se ha utilizado los molinos de martillos, molinos de fricción, molinos de bolas y molinos de rodillos. Se obtiene el secado introduciendo aire caliente o gases de combustión dentro del cuerpo del molino y en algunos tipos de molinos se calientan externamente”* [6]

Reivindicación 10: En la tabla siguiente se observan las capacidades de diferentes transportadores de tornillo:

TABLE 21-5 Screw-Conveyor Capacities and Loading Conditions*

Material class†	Screw diam., in	Max. lump size, in		Capacity, cu ft/hr‡		Approx. area occupied by material¶
		25% lumps	100% lumps	At 1 rpm.	At max. rpm.§	
A, B, C, D, and H 16, 26, 36	6	¾	½	2.27	375	 45%
	9	1½	¾	8.0	1,200	
	12	2	1	19.3	2,700	
	14	2½	1¼	30.8	4,000	
	16	3	1½	46.6	5,600	
	18	3	2	66.1	7,600	
A, B, C, D, and H 17, 27, 37	20	3½	2	95.0	10,000	 30%
	6	¾	½	1.5	75	
	9	1½	¾	5.6	280	
	12	2	1	13.3	665	
	14	2½	1¼	21.1	1,055	
	16	3	1½	31.4	1,570	
A, B, C, D, and H 18, 28, 38	18	3	2	45.4	2,270	 15%
	20	3½	2	62.1	3,105	
	6	¾	½	0.75	25	
	9	1½	¾	2.8	90	
	12	2	1	6.7	200	
	14	2½	1¼	10.5	300	
	16	3	1½	15.7	425	
	18	3	2	22.7	590	
	20	3½	2	31.1	780	

Figura 1 Condiciones de carga y Capacidades de transportadores de tornillo.Fuente [7]

4 GarcíaMa. José. “Auxiliares de Laboratorio Grupo IV. Temario Y Test de la Xunta de Galicia”. Tema 2. Reactivos químicos. Pág. 30. Editoria MAD. Sevilla-España. 2006. Dponible en <https://books.google.com.co/books?id=XYP0EWLm2tkC&pg=PA2&hl=es&pg=PA2#v=onepage&q&f=false>

5 J. Aguado, D. Serrano, J. Escola, and E. Garagorri, “Catalytic conversion of low-density polyethylene using a continuous screw kiln reactor,” *Catal. Today*, vol. 75, no. 1–4, pp. 257–262, Jul. 2002. Resumen disponible en <http://www.sciencedirect.com/science/article/pii/S0920586102000779>

6 G. Nonhebel, A. A. H. Moss. “El secado de sólidos en la industria química”. Cap. 14, “14.4 Secado y molienda simultáneos”. Pág. 318 – 319. Editoria Reverté. 1979. Información disponible en <http://books.google.com.co/books?id=i-xjzo6i8ngC&pg=PP1&hl=es&pg=PP1#v=onepage&q&f=false>

7 Perry Robert, “Manual del Ingeniero Químico”. 7ª edición. Cap. 21. Pág. 6. McGraw Hill 1999.

Tomando como ejemplo el primer ítem de la lista, y teniendo en cuenta que para un mismo tornillo transportando un mismo sólido, la capacidad del tornillo sólo varía por la velocidad de giro, se tiene que la capacidad a 1 rpm es de 2.27 cu-ft/hr, y a la máxima velocidad es de 375 cu-ft/hr, de donde al hacer una regla de tres se deduce que la máxima velocidad en el ejemplo es de 105 RPM.

De igual manera, las reivindicaciones 3 y 4 al estar objetadas por claridad, carecen de materia que pueda brindar altura inventiva a solicitud.

6. Conclusión

Los requisitos de Patentabilidad de la presente solicitud están afectados así:

Ítem	Documento	Reivindicaciones afectadas	Requisito que afecta
D1	US 4,814,177	1 a 14	Nivel Inventivo
D2	US 6,509,496	1 a 14	Nivel Inventivo

En cumplimiento del artículo 45 de la Decisión 486 de la Comisión de la Comunidad Andina, se le indica que debe dar respuesta dentro del término de sesenta (60) días contados a partir del día siguiente de la fecha de notificación de la presente comunicación. En caso de no dar respuesta al presente requerimiento, o si a pesar de la respuesta subsistieran los impedimentos para la concesión, se denegará la patente.

Se invita al solicitante se sirva indicar, si así lo considera, su renuncia al término faltante de sesenta (60) días para dar respuesta a este requerimiento y presentarla por escrito.

Finalmente, se le recuerda al solicitante que si como respuesta a este requerimiento llegara a modificar el capítulo reivindicatorio y éste contenga más de diez (10) reivindicaciones, no pagará la tasa de modificación voluntaria pero sí la correspondiente al pago por reivindicación adicional.

Notifíquese el presente oficio conforme a lo dispuesto en el numeral 5.2, literal e), del capítulo quinto del título primero de la Circular Única No. 10 de 2001.



JOSÉ LUIS SALAZAR LÓPEZ
Director de Nuevas Creaciones (c)

El anterior requerimiento fue notificado por fijación en lista, de fecha 2015-04-28

Elaboró: Luis Eduardo Romero Benavides
Revisó: Olga Ximena Benavides Salazar

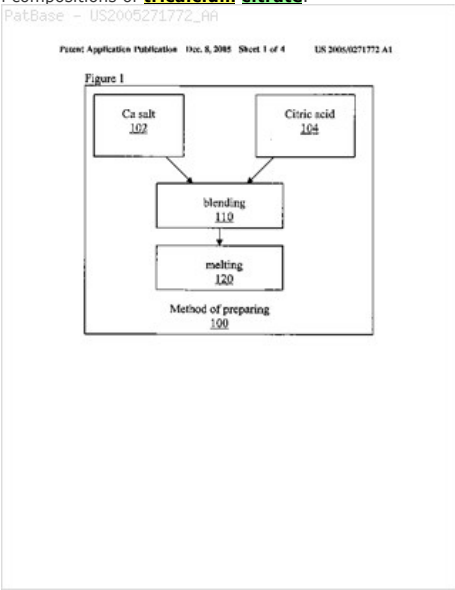
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Search 6: tricalcium and citrate and production (Results 83)
Search 7: (4) AND IPC=(A23) (Results 3)
Search 8: tricalcium and citrate and production AND IPC=(A23) (Results 25)

Title: Highly soluble form of **tricalcium citrate**, and methods of its making and use

Abstract: Source: US2005271772A We report herein a composition comprising **tricalcium citrate**, wherein the **tricalcium citrate** has an X-ray powder diffraction pattern comprising peaks at 2-theta (2theta) values of about 8.236, about 16.02, about 17.97, about 19.75, about 21.42, about 25.74, and about 28.65. This **tricalcium citrate** is produced at high temperatures in a low-water environment. This composition is highly soluble (more than about 200 mg per 8 fluid ounces) in potable aqueous solutions (beverages), and can be used to fortify beverages (such as fruit juices) or foods with calcium at higher doses than seen when using previously-known compositions of **tricalcium citrate**.

Classifications:
International (IPC 8-9): A23L1/30 A23L1/304 A23L2/00 A23L2/02 A23L2/38 A23L2/52 C07C51/41 C07C59/265 (Advanced/Invention); A23L1/00 A23L1/304 A23L2/00 A23L2/02 A23L2/38 A23L2/52 C07C51/00 C07C51/41 C07C59/00 (Core/Invention); A23L C07C (Subclass/Invention)
International (IPC 1-7): A23K1/175 A23L1/304 A23L2/38 C07C51/41 C07C59/265
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European: A23L1/304 A23L2/02 A23L2/52 C07C51/41B C07C59/265
US: 426/516 426/519 426/520 426/523 426/573 426/590 426/590S 426/599 426/599S 426/648 426/648S 426/654 426/658 426/74 426/74P



Family:

Publication number	Publication date	Application number	Application date
BRPI0511306 A	20071204	BR2005PI11306	20050427
EP1765758 A1	20070328	EP20050740890	20050427
EP1765758 B1	20130424	EP20050740890	20050427
JP2008501363 T2	20080124	JP20070527249T	20050427
MXPA06014042 A1	20071213	MX2006PA14042	20061130
US2005271772 AA	20051208	US20040863616	20040608
US2008014307 AA	20080117	US20070847529	20070830
US7323201 BB	20080129	US20040863616	20040608
US7781003 BB	20100824	US20070847529	20070830
WO05123648 A1	20051229	WO2005US14462	20050427
ZA200609860 A	20071227	ZA20060009860	20061127

Priority:
US20040863616 20040608 WO2005US14462 20050427 US20070847529 20070830

Assignee(s): (std): BAILEY ALEXANDRIA L ; ELMORE ROY O ; NEHMER WARREN L ; TATE AND LYLE INGREDIENTS ; TATE AND LYLE INGREDIENTS AMER ; TATE AND LYLE N A

Assignee(s): TATE AND LYLE INGREDIENTS AMERICAS INC ; TATE AND LYLE INGREDIENTS AMERICAS LLC ; TATE AND LYLE NA ; AE STALEY MFG ; AE STALEY MFG CO

Inventor(s): (std): BAILEY ALEXANDRIA L ; ELMORE ROY O ; NEHMER WARREN L

Inventor(s): ROY O ELMORE ; WARREN L NEHMER ; NEHMER WARREN ; ELMORE ROY ; ALEXANDRIA L BAILEY ; BAILEY ALEXANDRIA

Agent(s): CAMPBELL NEIL BOYD; WILLIAMS MORGAN AND AMERSON PC; WILLIAMS MORGAN AND AMERSON

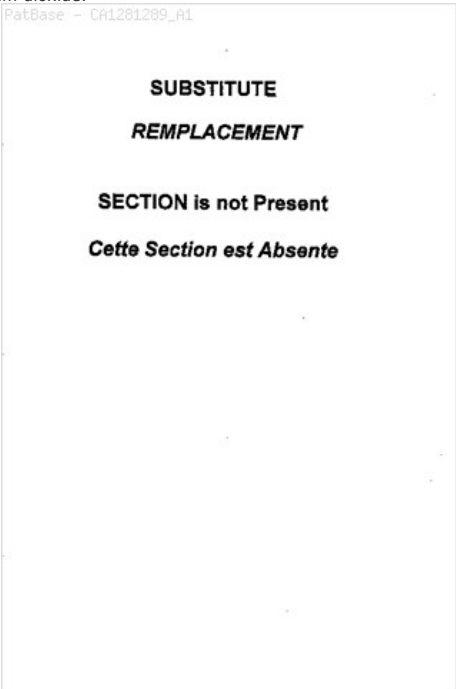
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Title: ULTRADENSE AND MORE SOLUBLE AND BIOAVAILABLE PREPARATIONS OF CALCIUM CITRATE

Abstract: Source: US4814177A A calcium citrate composition having a bulk density greater than about 1.1 g/cc. Citric acid and a calcium compound are mixed to produce a mixture having a calcium compound/citric acid molar ratio of about 1.5. A hydrated mixture percent is produced by agitatively adding water to the mixture, although when desired the calcium compound, citric acid and water may be mixed in one step. The hydrated mixture is blended to facilitate the reaction of citric acid with the calcium compound and to form a granulated mass primarily consisting of granules with diameters between about 1/64 inch and about 1/16 inch. The granulated mass is then dried to a moisture content of between about 10 weight percent and about 13 weight percent to produce a calcium citrate composition having a bulk density greater than about 1.1 g/cc. For calcium citrate tablets this calcium citrate composition is formed into a tableting composition by subjoining one or more tableting binders. The tableting composition is then fed through a multiple-station tablet press to form high density calcium citrate tablets. The high density calcium citrate tablets are greater than about 15 weight percent calcium and have a calcium/citrate molar ratio of about 1.5. Such tablets characteristically have a density greater than about 1.5 g/cc and may, for aesthetic or other purposes, be coated with mixtures comprising substances such as sugar, polyvinylpyrrolidone, calcium carbonate and titanium dioxide.

Classifications:

International (IPC 8-9): A23L1/304 A61K31/19 A61K33/06 A61K9/46 C07C59/265 (Advanced/Invention);
A23L1/304 A61K31/185 A61K9/46 C07C59/00 (Core/Invention)
International (IPC 1-7): A23L1/304 A61K31/19 A61K33/00 A61K33/06 A61K9/20 C07C59/265
CPC: Y10S514/891 A61K31/19 A23L1/304 A61K9/0007
European: A23L1/304 A61K31/19 A61K9/00L6
US: 424/127 424/154 424/464 424/682 514/891



Family:

Publication number	Publication date	Application number	Application date
AT63458 E	19910615	AT19870902256T	19870312
AU198771601 A1	19871009	AU19870071601	19870312
CA1281289 A1	19910312	CA19870532045	19870313
DE3770168 D1	19910620	DE19873770168	19870312
EP0298085 A1	19890111	EP19870902256	19870312
EP0298085 B1	19910515	EP19870902256	19870312
NZ219628 A	19900327	NZ19870219628	19870316
US4814177 A	19890321	US19860896651	19860813
WO8705507 A1	19870924	WO1987US00550	19870312

Priority:
US19860840884 19860318 US19860896651 19860813 WO1987US00550 19870312
EP19870902256 19870312 CA19870532045 19870313

Assignee(s): (std): MISSION PHARMACAL ; UNIV TEXAS ; MISSION PHARMA CO
Assignee(s): BOARD OF REGENTS UNIVERSITY OF TEXAS SYSTEM ; PHARMACAL CO ; UNIVERSITY OF TEXAS SYSTEM BOARD OF REGENTS THE MISSION ; PAK CHARLES YC ; WALSDORF NEILL B ; MISSION PHARMACAL CO ; MISSION PHARMACAL CO SAN ANTONIO TEX US ; OF TEXAS SYSTEM UNIV ; BOARD OF UNIV OF TEXAS SYSTEM ; OF TEXAS SYSTEM BOARD OF REGENTS MISSION UNIV ; ALEXANDRIDES GEORGE ; BOARD OF REGENTS OF THE UNIVERSITY OF TEXAS SYSTEM AUSTIN TEX US ; BOARD OF REGENTS THE UNIVERSITY OF TEXAS SYSTEM ; BOARD OF REGENTS UNIV ; BOARD OF REGENTS UNIV OF TEXAS SYSTEM ; MISSION PHARMACAL COMPANY
Inventor(s): (std): WALSDORF NEILL B ; PAK Y ; PAK CHARLES Y C ; WALSDORF B ; ALEXANDRIDES GEORGE
Inventor(s): PAK Y C CHARLES DALLAS TX 75230 US ; PAK CHARLES Y ; NEILL B WALSDORF ; GEORGE ALEXANDRIDES ; CHARLES Y C PAK ; ALEXANDRIDES GEORGE SAN ANTONIO TX 78231 US ; WALSDORF B NEILL SAN ANTONIO TX 78230 US ; CHARLES YC PAK ; PAK CHARLES YC
Designated states: AT AU BB BE BG BJ BR CF CG CH CM DE DK FI FR GA GB HU IT JP KP KR LI LK LU MC MG ML MR MW NL NO RO SD SE SN SU TD TG

Title: Process for producing beverages from nut butter and the **product** therefrom

Abstract: Source: US6123976A A non-dairy, nut-based beverage concentrate and a directly consumable **product**, and processes for producing same. At least two or more certain essential ingredients are mixed with and dispersed throughout nut butter. These essential ingredients ensure that the consumable beverage will exhibit and maintain for long periods of time, the desired characteristics of a milk-like beverage. Optional ingredients such as sugar, flavoring, vitamins, salt, and the like may also be added to the mixture. Potable water is then added to the nut butter mixture, and the combination is subjected to high shear mixing, producing an unprocessed nut beverage. Finally, pasteurization, partial cooling, homogenizing, and further cooling are undertaken, and the resultant fully processed nut beverage may be packaged, using aseptic or refrigerated methods.

Classifications:

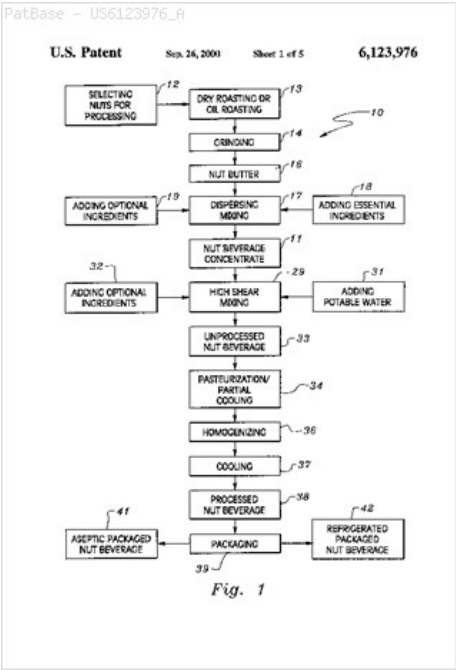
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International (IPC 1-7): A23L1/20 A23L1/36 A23L1/38 A23L2/38 A23L2/62

CPC: A23C11/103 A23G1/56 A23G2200/14 A23L1/38 A23L2/38

European: A23C11/10B A23G1/00K A23G1/00K+D14 A23G1/56 A23L1/38 A23L2/38 K23G200/14

US: 426/598 426/632 426/633 426/634



Family:

Publication number	Publication date	Application number	Application date
AU199924931 A1	19990823	AU19990024931	19990203
CA2320111 AA	20000808	CA19992320111	19990203
CA2320111 C	20050104	CA19992320111	19990203
EP1067847 A1	20010117	EP19990904554	19990203
EP1067847 A4	20010502	EP19990904554	19990203
JP2002501765 T2	20020122	JP20000530111T	19990203
JP4051177 B2	20080220	JP20000530111T	19990203
US6123976 A	20000926	US19980020824	19980209
US6153247 A	20001128	US19990321194	19990527
WO9939591 A1	19990812	WO1999US02265	19990203

Priority:

US19980020824 19980209 WO1999US02265 19990203 WO1999US02265 19990203
US19990321194 19990527

Assignee(s): (std): CALIFORNIA ALMOND GROWERS EXCH ; STODDARD MICHAEL G

Assignee(s): BLUE DIAMOND GROWERS ; CALIFORNIA ALMOND GROWERS EXCHANGE

Inventor(s): (std): STODDARD MICHAEL G

Inventor(s): MICHAEL G STODDARD

Designated states: AL AM AT AU AZ BB BE BF BG BJ BR BY CA CF CG CH CI CM CN CY CZ DE DK EE ES FI FR GA GB GD GE GH GM GN GR GW HR HU ID IE IL IN IS IT JP KE KG KP KR KZ LC LI LK LR LS LT LU LV MC MD MG MK ML MN MR MW MX NE NL NO NZ PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT UA UG US UZ VN YU ZW

Title: Antacid pharmaceutical composition

Abstract: Source: US5762962A Antacid pharmaceutical compositions provide optimal buffering profiles of from 3.0 to 5.0 for immediate and long lasting relief from the symptoms of acid indigestion, sour stomach, heartburn and gas. The composition may comprise a dual or tripartite combination of the actives calcium carbonate, calcium or magnesium **citrate** and/or calcium phosphate which, as a result of their different activities, neutralize the excess stomach acid both immediately and continuously over time. The formulations also provide the individual with alternative dosage forms which may provide greater levels of calcium, less sodium and less **production** of gastrointestinal gas.

Classifications:

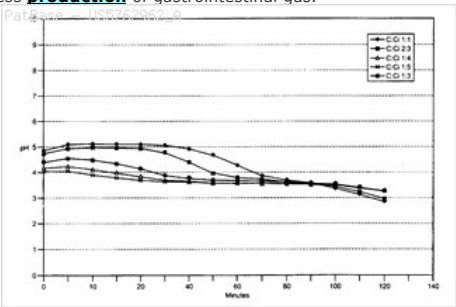
International (IPC 8-9): A23L1/304 A61K33/00 A61K33/10 A61K33/42 (Advanced/Invention);
A61K33/00 A61K33/06 A61K33/42 (Core/Invention);
A61K (Subclass/Invention)

International (IPC 1-7): A01N25/34 A23L1/304 A61K A61K33/00 A61K33/10 A61K33/42 A61K47/30 A61K9/20 A61K9/46

CPC: A61K33/10 A61K33/42

European: A61K33/10 A61K33/42

US: 424/465 424/466 514/772.3 514/777 514/781 514/782



Family:

Publication number	Publication date	Application number	Application date
AU199479758 A1	19950504	AU19940079758	19941011
AU679796 B2	19970710	AU19940079758	19941011
CA2168959 AA	19960206	CA19942168959	19941011
DE69434210 D1	20050203	DE19946034210	19941011
DK0723452 T3	20050329	DK19940930721T	19941011
EP0723452 A1	19960731	EP19940930721	19941011
EP0723452 B1	20041229	EP19940930721	19941011
ES2233932 T3	20050616	ES19940930721T	19941011
NZ275690 A	19980826	NZ19940275690	19941011
US5762962 A	19980609	US19940316416	19941005
WO9510290 A1	19950420	WO1994US11548	19941011
ZA9408030 A	19950607	ZA19940008030	19941013

Priority:

US19930136570 19931013 US19940316416 19941005 EP19940930721 19941011
WO1994US11548 19941011

Assignee(s): (std): WARNER LAMBERT CO

Assignee(s): WARNER LAMBERT CO LLC ; WARNER LAMBERT COMPANY ; WARNER LAMBERT COMPANY LLC ; WARNER LAMBERT CO LLC MORRIS PLAINS ; BUCH R MICHAEL ; ENGELMAN E ERIC ; GEORGIADES CONSTANTINE ; VOLPE FRANK A

Inventor(s): (std): ENGELMAN ERIC ; VOLPE A ; VOLPE FRANK A ; GEORGIADES CONSTATINE ; GEORGIADES CONSTANTINE ; ENGELMAN E ERIC ; BUCH R MICHAEL ; BUCH MICHAEL

Inventor(s): BUCH R ; CONSTATINE GEORGIADES ; ENGELMAN E ; R MICHAEL BUCH ; FRANK A VOLPE ; E ERIC ENGELMAN ; CONSTANTINE GEORGIADES

Designated states: AT AU BE CA CH DE DK ES FR GB GR IE IT JP LI LU MC NL NZ PT SE

Title: FORTIFIED CONFECTIONERY DELIVERY SYSTEMS AND METHODS OF PREPARATION THEREOF

Abstract: Source: US2002025360A Chewy confectionery **products**, and processes for producing said **products**, are provided as delivery systems for minerals such as calcium. The carbohydrates of the fortified confectionery **products** comprise at least one reducing sugar and one non-reducing sugar in a preferred ratio of about 1:0.2 to about 1:1 reducing sugar:non-reducing sugar. The chewy confectionery **products** offer a matrix for about 0.2 weight percent to 45 weight percent of a fortifying component while maintaining a smooth and soft texture.

Classifications:

International (IPC 8-9): A23G1/00 A23G3/00 A23G3/36 A23G3/40 A23G3/42 A23G4/06 A23L1/30 A23L1/302 A23L1/303 A23L1/304 (Advanced/Invention); A23G3/00 A23L1/30 (Core/Invention)

International (IPC 1-7): A23G1/00 A23G3/00 A23L1/30 A23L1/302 A23L1/303 A23L1/304

CPC: A23G3/36 A23G3/362 A23G3/368 A23G3/42 A23L1/302 A23L1/303 A23L1/304 A23V2002/00 A23G3/40

European: A23G3/00 A23G3/00+D A23G3/00+D4 A23G3/00+D6 A23G3/00+D8 A23G3/00+F A23G3/36 A23G3/36F A23G3/36M4 A23G3/40 A23G3/42 A23L1/302 A23L1/303 A23L1/304 K23V2/00

US: 426/648 426/658 426/660 426/660S 426/72 426/72P 426/73 426/74 426/74S

Family:

Publication number	Publication date	Application number	Application date
AT234022 E	20030315	AT19980959486T	19981117
AT400191 E	20080715	AT19980004327T	19981117
AU199915273 A1	19990615	AU19990015273	19981117
AU200183631 A5	20020110	AU20010083631D	20011025
AU736140 B2	20010726	AU19990015273	19981117
AU775206 B2	20040722	AU20010083631	20011025
BRPI9806990 A	20000314	BR1998PI06990	19981117
CA2278369 AA	19990721	CA19982278369	19981117
CA2278369 C	20051115	CA19982278369	19981117
CN1098642 C	20030115	CN19988003562	19981117
CN1251022 A	20000419	CN19988003562	19981117
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DE69839711 D1	20080821	DE19986039711	19981117
DK0966208 T3	20030623	DK19980959486T	19981117
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EP0966208 A4	20000426	EP19980959486	19981117
EP0966208 B1	20030312	EP19980959486	19981117
EP1340428 A2	20030903	EP20030004327	19981117
EP1340428 A3	20050302	EP20030004327	19981117
EP1340428 B1	20080709	EP20030004327	19981117
ES2194373 T3	20031116	ES19980959486T	19981117
ES2309245 T3	20081216	ES20030004327T	19981117
PL191677 B1	20060630	PL19980334772	19981117
PL334772 A1	20000313	PL19980334772	19981117
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US2002025360 AA	20020228	US19990355170	19991012
US2004137111 AA	20040715	US20030695361	20031027
US2007059401 AA	20070315	US20060555807	20061102
US6673380 BB	20040106	US19990355170	19991012
US7655264 BB	20100202	US20060555807	20061102
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Priority:

US19970057065P 19970829	US19970977487 19971124	AU19990015273 19981117
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WO1998US24554 19981117	US20030695361 20031027	US19990355170 19991012

Assignee(s): (std): BRISTOL MYERS SQUIBB CO ; MARTINEZ SARAH B ; SQUIBB BRISTOL MYERS CO ; MCNEIL PPC INC ; YANG BAKANG

Assignee(s): BRISTOL MYERS SQUIBB CO PRINCETON ; BRISTOL MYERS SQUIBB COMPANY

Inventor(s): (std): BAKANG YANG ; MARTINEZ B ; MARTINEZ S B ; MARTINEZ SARAH B ; SARAH B MARTINEZ ; YANG B K ; YANG BAKANG

Inventor(s): B K YANG ; SB MARTINEZ ; S B MARTINEZ ; MARTINEZ SARAH ; BK YANG

Agent(s): NAYLOR KATHRYN MAY ET AL; PHILIP S JOHNSON JOHNSON AND JOHNSON

Designated states: AT AU BE BR CA CH CN CY DE DK ES FI FR GB GR IE IT LI LU MC MX NL PL PT SE SG US VN

Title: ALPHA-AMYLASE VARIANTS WITH ALTERED PROPERTIES

Abstract: Source: US2009117642A Disclosed are compositions comprising variants of a parent G. stearothermophilus alpha-amylase that have alpha-amylase activity and which exhibit altered properties relative to a parent AmyS-like alpha-amylase from which they are derived. The compositions comprise an additional enzyme such as a phytase. Also disclosed are methods of using the compositions, and kits related thereto.

Classifications:

International (IPC 8-9): A21D2/00 A21D2/16 A21D2/26 A21D8/04 A23C17/00 A23G3/00 A23K1/16 A23K1/18 A23L1/03 A23L1/09 A23L1/20 A23L1/28 A61K38/46 C07H21/00 C07H21/04 C07K1/00 C07K14/32 C07K14/43 C07K14/435 C07K17/00 C08B30/12 C11D17/06 C11D17/08 C11D3/02 C11D3/37 C11D3/386 C11D3/395 C11D3/40 C11D3/48 C11D3/50 C11D3/60 C11D7/42 C12C11/00 C12D3/00 C12D3/386 C12G3/00 C12N1/00 C12N1/15 C12N1/19 C12N1/20 C12N1/21 C12N15/00 C12N15/09 C12N15/11 C12N15/56 C12N15/63 C12N15/75 C12N5/10 C12N9/00 C12N9/02 C12N9/14 C12N9/16 C12N9/18 C12N9/20 C12N9/24 C12N9/26 C12N9/28 C12N9/96 C12P19/14 C12P19/34 C12P21/06 C12P7/06 C12P7/10 C12S11/00 C12S9/00 D06L1/00 D06L3/11 D06M15/00 D06M16/00 (Advanced/Invention); C11D3/386 C12N15/09 C12N15/56 C12N15/75 C12N9/14 C12N9/28 (Advanced/Non-invention); A21D2/00 A21D8/02 A23G3/00 A23L1/09 A61K38/43 C07H21/00 C07K14/415 C07K14/435 C11D3/38 C11D7/22 C12C11/00 C12N1/21 C12N15/56 C12N15/63 C12N15/74 C12N9/26 D06M16/00 (Core/Invention); C11D C12N (Subclass/Invention)

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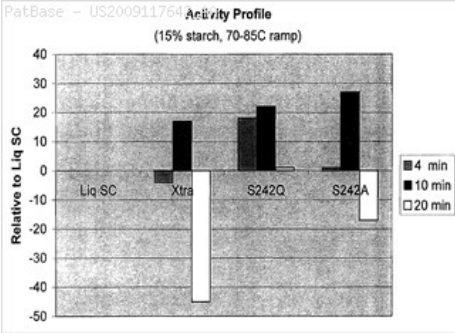
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European: A21D8/04B A23K1/165B A23K1/18L2 A23L1/03E C11D3/386 C11D3/386A C11D3/386B C11D3/386N C12N9/24A2B1A2 D06M16/00B Y02E50/16 Y02E50/17

US: 424/94.6 426/11 426/11P 426/42 426/48 426/56 426/64 426/64P 426/653 426/653S 426/658 426/658S 435/165 435/165S 435/183 435/188 435/188P 435/189 435/189S 435/195 435/196 435/197 435/197S 435/198 435/198S 435/200 435/201 435/201S 435/202 435/202P 435/202S 435/252.3 435/252.300S 435/252.31 435/252.310S 435/252.33 435/252.33 435/252.330S 435/252.34 435/252.340S 435/252.35 435/252.350S 435/252.5 435/252.500S 435/252.8 435/252.800S 435/253.3 435/253.300S 435/253.5 435/253.500S 435/254.11 435/254.110S 435/254.2 435/254.21 435/254.3 435/263 435/263P 435/263S 435/264 435/264S 435/275 435/275S 435/320.1 435/320.100S 435/325 435/348 435/69.1 435/91.1 435/99 510/218 510/218S 510/226 510/235 510/236 510/236S 510/300 510/300S 510/320 510/320S 510/392 510/392S 510/530 510/530S 530/350 536/22.1 536/22.100S 536/23.1 536/23.2 536/23.200S 536/23.7

Family:

Publication number	Publication date	Application number	Application date
AR069167 AA	20100106	AR2008P104805	20081103
AR069168 AA	20100106	AR2008P104806	20081103
AU2008325248 AA	20090514	AU20080325248	20081103
AU2008325248 BB	20131107	AU20080325248	20081103
AU2008325249 AA	20090514	AU20080325249	20081103
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AU2009212526 AA	20090813	AU20090212526	20090204
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CA2704644 AA	20090514	CA20082704644	20081103
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CA2704791 AA	20090514	CA20082704791	20081103
CA2713582 AA	20090813	CA20092713582	20090204
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CN101848985 B	20141203	CN200880114721	20081103
CN101848986 A	20100929	CN200880114762	20081103
CN101848986 B	20141203	CN200880114762	20081103
CN101883841 A	20101110	CN200880114770	20081103
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EP2212410 A2	20100804	EP20080847204	20081103
EP2215110 A2	20100811	EP20080846486	20081103
EP2215201 A2	20100811	EP20080846268	20081103
EP2215202 A2	20100811	EP20080846670	20081103
EP2245130 A2	20101103	EP20090709225	20090204
HK1154264 A1	20140926	HK20110108023	20110802
IN02315DN2010 A	20100910	IN2010DN02315	20100405
IN02388DN2010 A	20110204	IN2010DN02388	20100407
IN02423DN2010 A	20101001	IN2010DN02423	20100408
IN02538DN2010 A	20120120	IN2010DN02538	20100413
IN05233DN2010 A	20110225	IN2010DN05233	20100720
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JP2011504100 T2	20110203	JP20100533078T	20081103
JP2011505121 T2	20110224	JP20100533079T	20081103
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JP2011517549 T2	20110616	JP20100533080T	20081103
JP2013135683 A2	20130711	JP20130031943	20130221
JP2013252135 A2	20131219	JP20130121535	20130610
JP5259723 B2	20130807	JP20100533078T	20081103
JP5520828 B2	20140611	JP20100533080T	20081103
KR20100085964 A	20100729	KR20107009949	20081103
KR20100088670 A	20100810	KR20107009796	20100503
KR20100088675 A	20100810	KR20107009959	20100504
KR20100109945 A	20101011	KR20107017272	20090204
MX2010004668 A1	20100520	MX20100004668	20100428
MX2010004670 A1	20100520	MX20100004670	20100428
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MX2010004676 A1	20100520	MX20100004676	20100428
MX2010008359 A1	20100830	MX20100008359	20100729
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NZ584366 A	20120330	NZ20080584366	20081103
NZ584434 A	20111222	NZ20080584434	20081103
RU2010122896 A	20111220	RU20100122896	20081103



RU2010122901 A	20111220	RU20100122901	20081103
RU2010123010 A	20111220	RU20100123010	20081103
RU2010136965 A	20120320	RU20100136965	20090204
RU2469087 C2	20121210	RU20100123010	20081103
RU2499044 C2	20131120	RU20100122901	20081103
RU2526516 C2	20140820	RU20100136965	20090204
US2009117642 AA	20090507	US20080263631	20081103
US2009209026 AA	20090820	US20080263958	20081103
US2009238923 AA	20090924	US20080263804	20081103
US2009252828 AA	20091008	US20080263886	20081103
US2010021587 AA	20100128	US20080264006	20081103
US2010048446 AA	20100225	US20090365646	20090204
US2011269210 AA	20111103	US20110151905	20110602
US2012252101 AA	20121004	US20120410486	20120302
US2013005029 AA	20130103	US20120540064	20120702
US2013011882 AA	20130110	US20120472058	20120515
US2013344542 AA	20131226	US20130899057	20130521
US7541026 BB	20090602	US20080263631	20081103
US8153412 BB	20120410	US20080264006	20081103
US8206966 BB	20120626	US20080263886	20081103
US8236545 BB	20120807	US20090365646	20090204
US8460916 BB	20130611	US20120540064	20120702
US8507244 BB	20130813	US20120410486	20120302
US8962283 BB	20150224	US20130899057	20130521
WO09061378 A2	20090514	WO2008US12410	20081103
WO09061378 A3	20090625	WO2008US12410	20081103
WO09061379 A2	20090514	WO2008US12411	20081103
WO09061379 A3	20090827	WO2008US12411	20081103
WO09061380 A2	20090514	WO2008US12412	20081103
WO09061380 A3	20090903	WO2008US12412	20081103
WO09061380 A4	20091105	WO2008US12412	20081103
WO09061381 A2	20090514	WO2008US12413	20081103
WO09061381 A3	20091119	WO2008US12413	20081103
WO09098229 A2	20090813	WO2009EP51268	20090204
WO09098229 A3	20100527	WO2009EP51268	20090204
WO09100102 A2	20090813	WO2009US33027	20090204
WO09100102 A3	20100422	WO2009US33027	20090204

Priority:

US20070985619P	20071105	US20080026056	20080204	US20080026579	20080206
US20080041075	20080331	US20080026056P	20080204	US20080026579P	20080206
US20080263631	20081103	US20080263958	20081103	US20080263804	20081103
US20080059411	20080606	US20080059403	20080606	US20080059403P	20080606
US20080041075P	20080331	US20080059411P	20080606	US20080264006	20081103
WO2008US12411	20081103	WO2008US12410	20081103	WO2008US12412	20081103
WO2008US12413	20081103	WO2009US33027	20090204	US20110151905	20110602
US20120410486	20120302	JP20100533081	20081103	US20120540064	20120702
US20090365646	20090204	US20120472058	20120515	US20080263886	20081103
US20130899057	20130521	JP20100533079	20081103		

Assignee(s): (std): DANISCO ; DANISCO US INC GENENCOR DIV ; DANISCO US INC ; DANISKO JUEHS INK ; POWER SCOTT D ; LEEFLANG CHRIS ; HUANG VICTORIA ; KOLKMAN MARC ; JONES BRIAN E ; KRAHG KARSTEN M ; KELLIS JAMES T ; PAULSON BRADLEY ; JONES BRIAN ; KRAHG KARSTEN MATTHIAS ; PEREIRA LUIS GUSTAVO CASCAO ; KELLIS JAMES T JR ; KOKLMAN MARC ; KELLIS JR JAMES T ; KRAUGH KARSTEN ; KOLKMAM MARC ; JONES BRAIN E ; PAULSON BRADLEY A ; GRAYCAR THOMAS P ; HUANG VICTORIA E ; SHAW ANDREW ; RAMER SANDRA W ; WEYLER WALTER ; VROEMAN CASPER ; RAMER SANDRA ; SHETTY JAYARAMA K ; SHARMA VIVEK ; WARD DONALD ; YOON MEE YOUNG ; VROEMEN CASPER WILLEM ; VROEMEN CASPER ; WARD DONALD E ; CASCAO PEREIRA LUIS ; CASCAO PEREIRA LUIS G ; CHANG CLAUDINE ; CHANG CLAUDINE Y ; CHOY CLEMENT ; ESTABROOK MELODIE ; GRAYCAR THOMAS ; GOYAL MANSI

Assignee(s): DANISCO A S ; DANISCO US INC GENENCOR DIVISION

Inventor(s): (std): CASCAO PEREIRA LUIS ; CASCAO PEREIRA LUIS G ; CASCAOPEREIRA LUIS ; CASPER VROEMAN ; CASPER VROEMEN ; CHANG CLAUDINE ; CHANG CLAUDINE Y ; CHANG KLODIN ; CHOJ KLEMENT ; CHOY CLEMENT ; CHRIS LEEFLANG ; CLAUDINE CHANG ; CLEMENT CHOY ; DONALD WARD ; DZHOUNZ BRAJAN EH ; ESTABROOK MELODIE ; GOYAL MANSI ; GRAYCAR THOMAS ; GRAYCAR THOMAS P ; HUANG VICTORIA ; HUANG VICTORIA E ; ISTABRUK MELODI ; JONES BRAIN E ; JONES BRIAN ; JONES BRIAN E ; JOON MI JANG ; ANDREW SHAW ; BRADLEY PAULSON ; KASKAO PEREIRA LUIS ; KELLIS DZHEJMS T ML ; KELLIS JAMES T ; KELLIS JAMES T JR ; KELLIS JR JAMES T ; KOKLMAN MARC ; KOLKMAM MARC ; KOLKMAN MARC ; KOLKMAN MARK ; KRAHG KARSTEN M ; KRAHG KARSTEN MATTHIAS ; KRAUGH KARSTEN ; LEEFLANG CHRIS ; LEFLANG KRIS ; LUIS CASCAO PEREIRA ; PAULSON BRADLEY ; PAULSON BRADLEY A ; PEREIRA LUIS GUSTAVO CASCAO ; POLSON BREDLI ; POWER SCOTT D ; RAMER SANDRA ; RAMER SANDRA W ; SANDRA RAMER ; MANSI GOYAL ; MARC KOLKMAN ; MEE YOUNG YOON ; MELODIE ESTABROOK ; PAUEHR SKOTT D ; SHARMA VIVEK ; SHAW ANDREW ; SHETTI DZHAJARAMA K ; VICTORIA HUANG ; VIVEK SHARMA ; VROEMAN CASPER ; VROEMEN CASPER ; VROEMEN CASPER WILLEM ; VRUMEN KASPER ; WALTER WEYLER ; WARD DONALD ; WARD DONALD E ; WEYLER WALTER ; YOON MEE YOUNG ; SHETTY JAYARAMA K ; SHO EHND RJU ; THOMAS GRAYCAR ; UEHJLER UOLTER ; UORD DONAL D

Inventor(s): UORD DONAL'D ; SCOTT D POWER ; LUIS G CASCAO PEREIRA ; KELLIS DZHEJMS T ; BRIAN E JONES ; KARSTEN M KRAHG ; JAMES T KELLIS ; JAMES T KELLIS JR ; JAYARAMA K SHETTY

Agent(s): KREMER SIMON MARK; GENENCOR INT INC ATTENTION LEGAL DEPARTMENT; DANISCO US INC ATTENTION LEGAL DEPARTMENT; STEVEN G BACSI DANISCO US INC GENENCOR DIVISION; DRINKER BIDDLE AND REATH (DC); DRINKER BIDDLE AND REATH; DRINKER BIDDLE AND REATH LLP; DANISCO US INC; MEYER MERCEDES K; BACSI STEVEN G ET AL; INSPICOS A S; TODD STEPHEN

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: Process for producing a rapidly water-soluble, free-flowing, sugar-free dry beverage mix

Abstract: Source: US4619833A An improved process for producing a rapidly water-soluble, free-flowing, substantially sugar-free dry beverage mix is provided by initially physically dry mixing coarse particles of food acids with finely divided particles of flavors and flow conditioners to provide a uniform dispersion, then intimately mixing a high potency artificial sweetener and an agglomerated malto-dextrin until a rapidly water-soluble beverage mix is obtained.

Classifications:

International (IPC 8-9): A23L1/236 A23L2/38 A23L2/39 (Advanced/Invention); A23L1/236 A23L2/38 A23L2/385 (Core/Invention)

International (IPC 1-7): A23L1/236 A23L2/00 A23L2/38

CPC: A23L2/39

European: A23L2/39

US: 426/548 426/590

Family:

Publication number	Publication date	Application number	Application date
AT79225 E	19920815	AT19860306296T	19860814
CA1253739 A1	19890509	CA19850496194	19851126
DE3686400 D1	19920917	DE19863686400	19860814
DE3686400 T2	19930225	DE19863686400T	19860814
EP0225684 A1	19870616	EP19860306296	19860814
EP0225684 B1	19920812	EP19860306296	19860814
ES2000972 AF	19880401	ES19860001321	19860825
IE60125 B	19940601	IE19860002163	19860811
MX163287 A	19920408	MX19860003546	19860826
US4619833 A	19861028	US19850804702	19851203

Priority:

US19840681401 19841213 CA19850496194 19851126 EP19860306296 19860814

US19850804702 19851203

Assignee(s): (std): GEN FOODS INC ; GEN FOODS KRAFT CANADA

Assignee(s): GENERAL FOODS INC ; KRAFT GENERAL FOODS CANADA INC ; KRAFT GENERAL FOODS CANADA INC DON MILLS ONTARIO CA ; ANDERSON DEL M

Inventor(s): (std): ANDERSON DEL M ; ANDERSON DEL MURRAY

Inventor(s): DEL MURRAY ANDERSON ; ANDERSON DEL MURRAY PORT HOPE ONTARIO L1A 3N8 CA

Designated states: AT BE CH DE FR GB LI LU NL

Title: CREATINE HYDROXYCITRIC ACIDS SALTS AND METHODS FOR THEIR **PRODUCTION** AND USE IN INDIVIDUALS

Abstract: Source: US2006194877A Methods of **production** for Tricreatine Hydroxycitrate are disclosed. Tricreatine hydroxycitrate can be used as supplemental dietary ingredient for the purposes of reducing adiposity, suppression of appetite, improvement of muscle and exercise performance and recovery. The salts are useful in the dietetic, food supplement and food industries.

Classifications:

International (IPC 8-9): A23L1/29 A23L1/30 A61K31/194 A61K31/197 A61K31/198 A61K31/205 A61K47/12 A61P21/00 A61P21/06 A61P3/02 A61P3/04 A61P3/06 C07C229/00 C07C249/00 C07C277/08 C07C279/08 C07C279/14 C07C391/00 C07C51/41 C07C59/255 (Advanced/Invention); C07C279/14 C07C59/265 (Advanced/Non-invention); A23L1/29 C07C279/00 (Core/Invention)

International (IPC 1-7): C07C279/08

CPC: A23L1/3051 A23V2002/00 C07C59/285 C07C279/14

European: A23L1/305A C07C279/14 C07C59/285 K23V2/00

US: 514/554 514/565 562/560 562/560S 562/561 562/568 562/585 562/585S

Family:

Publication number	Publication date	Application number	Application date
AU2006209849 AA	20060810	AU20060209849	20060207
AU2006209849 BB	20101125	AU20060209849	20060207
CA2595907 AA	20070725	CA20062595907	20060207
CA2595907 C	20090414	CA20062595907	20060207
CN101115714 A	20080130	CN200680004276	20060207
EP1846368 A1	20071024	EP20060705115	20060207
EP1846368 A4	20080123	EP20060705115	20060207
IN03891CN2007 A	20071221	IN2007CN03891	20070906
JP2008529979 T2	20080807	JP20070553428T	20060207
MX2007009450 A1	20071023	MX20070009450	20070803
US2006194877 AA	20060831	US20060349960	20060207
US2008300309 AA	20081204	US20080108822	20080424
US7772428 BB	20100810	US20080108822	20080424
WO06081682 A1	20060810	WO2006CA00159	20060207

Priority:

US20050651049 20050207 US20050651049P 20050207 US20080108822 20080424
US20060349960 20060207 WO2006CA00159 20060207

Assignee(s): (std): GARDINER PAUL T ; HEUER MARVIN A ; IOVATE T AND P INC ; MOLINO M ; MOLINO MICHELE ; NEW CELL FORMULATIONS LTD ; NEW HC FORMULATIONS LTD ; NORTHERN INNOVATIONS AND FORMU

Assignee(s): NORTHERN INNOVATIONS AND FORMULATIONS CORP ; NORTHERN INNOVATIONS HOLDING CORP ; NORTHERN INNOVATIONS AND FORMULATIONS

Inventor(s): (std): GARDINER PAUL T ; HEUER MARVIN ; HEUER MARVIN A ; MICHELE MOLINO ; MOLINO M ; MOLINO MICHELE

Inventor(s): PAUL T GARDINER ; M MOLINO ; MARVIN A HEUER ; GARDINER PAUL

Agent(s): KENYON AND KENYON LLP; IOVATE HEALTH SCIENCE RESEARCH INC

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LC LI LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: SALT CONTAINING FLOW AID AND PROCESSES FOR ITS MANUFACTURE

Abstract: The present invention relates to particulate free flowing common salt and in particular to a process for producing particulate common salt of high flow characteristics by way of a cost-effective and simple process of manufacture. The free flow salt of the invention is storage stable and also of desired taste and flavour. The invention provides food grade flow aid and/or enhancing additives for common salt comprising calcium and/or magnesium salt obtainable by subjecting a calcium and/or magnesium ion impurity of salt to treatment with a selective solution of at least one of carbonate, bicarbonate, phosphate, silicate and aluminate of sodium or potassium.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/22 A23L1/237 A23L1/304 (Advanced/Invention);
A23L1/00 A23L1/22 A23L1/237 A23L1/304 (Core/Invention)

International (IPC 1-7): A23L1/00 A23L1/22 A23L1/237 A23L1/304

CPC: A23L1/0038 A23L1/237

European: A23L1/00P6B A23L1/237

Family:

Publication number	Publication date	Application number	Application date
IN01203MU2003 A	20060106	IN2003MU01203	20031121
IN221179 B	20081017	IN2003MU01203	20031121
WO05053429 A1	20050616	WO2004EP12243	20041027

Priority:

IN2003MU01203 20031121

Assignee(s): (std): LEVER HINDUSTAN LTD ; PRAMANIK AMITAVA ; UNILEVER NV ; UNILEVER PLC

Assignee(s): UNILEVER N V ; HINDUSTAN LEVER LIMITED ; HINDUSTAN LEVER LTD ; HINDUSTAN UNILEVER LTD

Inventor(s): (std): PRAMANIK AMITAVA

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: Improvements in or relating to the **production** of alginate jellies and the like

Abstract: Source: GB828350A A powdered **product** which will dissolve in water and set to a jelly comprises a watersoluble salt of alginic acid, e.g. sodium alginate (calcium content not exceeding 0.2%), one or more salts whose cations form a water-insoluble salt with alginic acid and which has a solubility **product** not exceeding 10-4 at 25 DEG C., an alkali-metal carbonate e.g. sodium carbonate, and an edible solid acidic substance, e.g. anhydrous citric acid, which liberates hydrogen ions immediately on contact with water. The salt whose cations form an insoluble salt with alginic acid may be calcium carbonate, tartrate, **citrate**, sulphate or di- or tri-calcium orthophosphate and should pass a screen of 200 meshes to the lineal inch. The calcium salt may be a mixture of calcium salts which will react with the alginate at different rates, e.g. calcium carbonate and **tricalcium** phosphate. The watersoluble salt of alginic acid should pass a screen of 100 mesh, preferably one of 240 mesh, and may be prepared by mixing it in a moist state with part of the alkali metal carbonate to form a paste, drying and milling to the required degree of fineness. The **product** may contain sugar, of which part may be mixed with the alginate/carbonate paste, and colouring matter may also be added. U.S.A. Specification 2,441,729 is referred to. ALSO: A powdered **product** which will dissolve in water and set to a jelly comprises a watersoluble salt of alginic acid, e.g. sodium alginate (calcium content not exceeding 0.2%), one or more salts whose cations form a water-insoluble salt with alginic acid and which has a solubility **product** not exceeding 10-4 at 25 DEG C., an alkali metal carbonate, e.g. sodium carbonate, and an edible solid acidic substance, e.g. anhydrous citric acid, which liberates hydrogen ions immediately on contact with water. The salt whose cations form an insoluble alginate may be calcium carbonate, tartrate, **citrate**, sulphate or di- or tri-calcium orthophosphate and should pass a screen of 200 meshes to the lineal inch. The calcium salt may be a mixture of calcium salts which will react with the alginate at different rates, e.g. calcium carbonate mixed with **tricalcium** phosphate. The water-soluble salt of alginic acid should pass a screen of 100 mesh and preferably one of 240 mesh and may be prepared by mixing it in a moist state with part of the alkali metal carbonate to form a paste, drying, and milling to the required degree of fineness. The **product** may contain sugar of which part may be mixed with the paste of alginate and carbonate and colouring matter may also be added. U.S.A. Specification 2,441,729 is referred to.

Classifications:

International (IPC 8-9): A23L1/0532 (Advanced/Invention);

A23L1/052 (Core/Invention)

International (IPC 1-7): A23L1/187

CPC: A23L1/0532

European: A23L1/0532

Family:

Publication number	Publication date	Application number	Application date
GB828350 A	19600217	GB19570005136	19570214

Priority:

GB19570005136 19570214

Assignee(s): (std): ALGINATE IND LTD

Assignee(s): ALGINATE INDUSTRIES LIMITED

Inventor(s): (std): MERTON ROBERT RALPH ; MCDOWELL RICHARD HENRY

Title: Icings and method of preparing them and cold-water soluble agar and carrageen gums for said icings

Abstract: Source: GB930461A A preserver or stabilizer for icing is made from agar or carrageen with a water-carrier additive and water, which is heated to at least 170 DEG F. to produce a colloidal dispersion which is dried and powdered to produce the modified gum to add to the icing. The above gum contains 30-50 parts water and the resultant heating may be from 170 DEG to 350 DEG F. and from 10 seconds to 18 hours. Sugar, flour, sodium chloride or **citrate**, calcium carbonate or sulphate and tri-calcium phosphate may also be added to the icing. Specification 930,462 is referred to.

Classifications:
International (IPC 8-9): A23G3/02 A23G3/34 A23L1/0532 (Advanced/Invention)
International (IPC 1-7): A23G3/00 A23L1/04 A61K9/00
CPC: A23G3/0231 A23G3/343 A23G2200/06 A23L1/0532
European: A23G3/00M A23G3/00M+D6 A23G3/02K20 A23G3/34C A23L1/0532 K23G200/06
US: 426/575 426/658 426/659

Family:

Publication number	Publication date	Application number	Application date
GB930461 A	19630703	GB19590035572	19591020
GB930462 A	19630703	GB19610019519	19591020
US2963373 A	19601206	US19580774128	19581117

Priority:
US19580774128 19581117

Assignee(s): (std): AMERICAN MOLASSES COMPANY

Assignee(s): AMERICAN MOLASSES CO

Inventor(s): (std): PIKE NATHAN R ; ANTHONY MONTI

Inventor(s): MONTI ANTHONY

Title: Imitation cheese compositions for use in the manufacture of cheese loaves, slices and the like, and method of producing such compositions

Abstract: Source: US2003017242A An imitation cheese composition containing moisture, preferably in an amount that is at least 60 percent by weight, a hydrocolloid, a cheese-derived component in an amount less than about 15 percent by weight of the composition, cheese flavoring that is natural or artificial and an acidulents in an amount that causes a pH of the composition to be not greater than 4.6. The composition is sufficiently firm such that it can be at least one of sliced, cut, shredded or grated. Preferably, no more than 1 percent protein is present, and/or the acidulent is in a total titrateable amount of less than 1.5 percent by weight of the composition, resulting in an imitation cheese having a flavor, texture and consistency that was only previously attainable in a pasturized process cheese **product**.

Classifications:
International (IPC 8-9): A23C19/00 A23C19/08 A23C19/09 A23C19/093 A23C19/097 A23C20/00 A23C20/02 A23C3/00 A23K1/00 (Advanced/Invention); A23C19/00 A23C20/00 (Core/Invention)
International (IPC 1-7): A23C A23C019/00 A23C19/00 A23C20/00 A23C20/02 A23C3/00 A23K1/00
CPC: A23C20/02 A23V2002/00 A23C20/00 A23D7/003
European: A23C20/00 A23C20/02 A23D7/00D K23V2/00
US: 426/334 426/334P 426/573 426/574 426/575 426/576 426/577 426/580 426/582 426/582P 426/613

Family:

Publication number	Publication date	Application number	Application date
AU2002322340 AA	20030108	AU20020322340	20020625
AU2002322340 BB	20050721	AU20020322340	20020625
BG108467 A	20050331	BG20030108467	20031219
BRPI0211032 A	20040622	BR2002PI11032	20020625
CA2450445 AA	20031210	CA20022450445	20020625
CA2450445 C	20071120	CA20022450445	20020625
CN100384336 C	20080430	CN20028012790	20020625
CN1520260 A	20040811	CN20028012790	20020625
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WO06102092 A3	20061207	WO2006US09735	20060317

Priority:
US20010888720 20010625 US20020020348 20020625 WO2002US20384 20020625
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Assignee(s): (std): AFP ADVANCED FOOD PRODUCTS ILC ; AFP ADVANCED FOOD PRODUCTS LLC ; JACOBSON MICHAEL R ; SCHALOW STEPHAN M
Assignee(s): AFP ADVANCED PRODUCT FOODS LLC ; AFP ADVANCED FOOD PROCUCTS LLC ; AFP ADVANCED FOOD PRODUCTS LLC NEW HOLLAND ; AFP ADVANCED FOOD PRODUCTS LLC NEW HOLLAND PENNSYLVANIA
Inventor(s): (std): JACOBSON MICHAEL R ; JACOBSON MICHAEL ; JACOBSON MICHAEL R ; MICHAEL R JACOBSON ; SCHALOW STEPHAN ; SCHALOW STEPHAN M ; STEPHAN M SCHALOW ; SHALOV STEFAN M ; DZHEKOBSON MAJKL R
Inventor(s): JACOBSON MICHAEL R SCHALOW STEPHAN M
Agent(s): VOLPE AND KOENIG PC
Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LC LI LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: PROCESS FOR PREPARING HYPOALLERGENIC AND REDUCED FAT FOODS

Abstract: Source: US2001007690A Common allergenic foods are made hypoallergenic by treatment with super critical fluid or critical liquid gas such as super critical carbon dioxide or liquid nitrogen. The treatment of foods with liquid nitrogen or super critical carbon dioxide also enhances the functionality of fat, so that the total fat in the food can be reduced while retaining the good taste of the food. Compositions and methods for the oral delivery of a medicament or vitamin are also provided.

Classifications:

International (IPC 8-9): A23B4/16 A23C21/02 A23C21/04 A23C21/08 A23C9/142 A23C9/18 A23C9/20 A23G1/00 A23G1/02 A23G1/30 A23G1/36 A23G1/42 A23G3/00 A23L1/015 A23L1/025 A23L1/10 A23L1/305 A23L1/36 A23L1/38 A23L2/38 A23L2/66 A23L3/3409 A61K31/197 A61K31/198 A61K31/20 A61K31/202 A61K31/4172 A61K31/685 A61K31/70 A61K31/7008 A61K31/714 A61K31/715 A61K31/726 A61K31/728 A61K31/737 A61K33/04 A61K33/30 A61K35/12 A61K35/20 A61K35/32 A61K35/34 A61K35/56 A61K35/60 A61K35/74 A61K36/87 A61K36/8962 A61K38/00 A61K38/13 A61K38/14 A61K38/16 A61K38/39 A61K38/54 A61K39/35 A61K45/06 A61K47/00 A61K8/02 A61K8/64 A61K9/10 A61P1/00 A61P1/02 A61P1/16 A61P11/00 A61P13/12 A61P17/00 A61P19/02 A61P21/00 A61P21/06 A61P25/00 A61P27/02 A61P29/00 A61P31/18 A61P35/00 A61P43/00 A61P5/00 A61P7/00 A61P9/00 A61Q19/08 G01N33/92 (Advanced/Invention); A23C21/00 A23C9/00 A23L1/305 A23L2/52 A61K31/185 A61K31/683 A61K31/7008 A61K31/715 A61K31/726 A61K31/737 A61K35/12 A61K35/20 A61K35/32 A61K35/34 A61K35/66 A61K38/12 A61K38/14 A61K38/16 A61K38/39 A61K45/00 A61K47/00 A61K8/02 A61K8/30 A61K9/10 A61P31/00 A61P43/00 A61Q19/08 G01N33/92 (Core/Invention)

International (IPC 1-7): A23B4/16 A23C17/00 A23C21/00 A23C21/02 A23C21/08 A23C9/12 A23G1/00 A23G3/00 A23L1/025 A23L1/164 A23L2/38 A23L2/74 A61K31/715 A61K38/16 B01D61/00 G01N33/92

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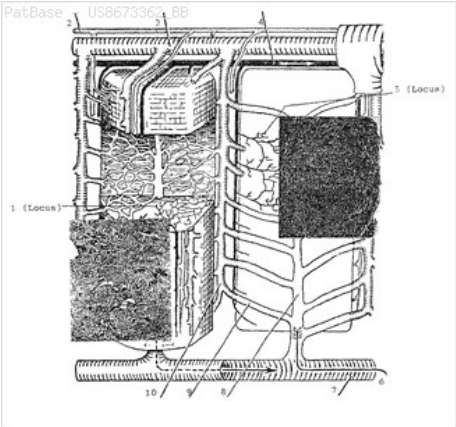
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Family:

Publication number	Publication date	Application number	Application date
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Priority:

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Assignee(s): (std): GIRSH LEONARD S ; IMMUNOPATH PROFILE INC

Inventor(s): (std): GIRSH LEONARD S

Inventor(s): LEONARD S GIRSH ; GIRSH LEONARD

Agent(s): IP GROUP OF DLA PIPER RUDNICK GRAY CARY US LLP; IP GROUP OF DLA PIPER US LLP; SALIWANCHIK LLOYD AND SALIWANCHIK,A PROFESSIONAL ASSOCIATION; SALIWANCHIK LLOYD AND SALIWANCHIK A PROFESSIONAL ASSOCIATION; DLA PIPER RUDNICK GRAY CARY US LLP; SALIWANCHIK LLOYD AND SALIWANCHIK; SALIWANCHIK LLOYD AND EISENSCHENK; SALIWANCHIK LLOYD AND EISENCHENK

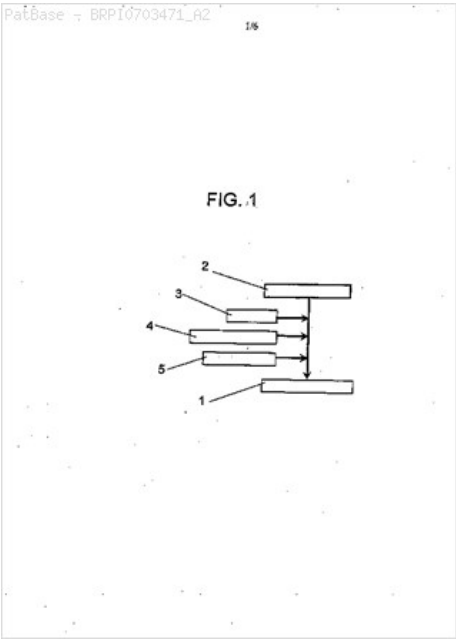
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Title: processo e metodo para obtencao de pizza dietetica ou sem gordura process and method for attainment of dietary pizza or without fat (Machine translation)

Abstract: Source: BRPI0703471A PROCESSO E METODO PARA OBTENCAO DE PIZZA DIETETICA OU EM GORDURA. Compreende a presente patente de invencao a formulacoes de ingredientes, metodos e processos para producao industrial de pizza "diet", ou pizza sem gordura que pode ser preparada a partir dos ingredientes basicos, ou entao estar na forma semi-pronta, pronta, a temperatura ambiente, resfriada, congelada, sendo assada em forno eletrico, forno a gas, forno a lenha, forno infravermelho ou por microondas A pizza sem gordura pode ser tambem classificada como sendo de baixo teor de gordura saturada ou sem gordura saturada, com baixo teor de colesterol ou sem colesterol, dependendo da sua formulacao, da composicao dos ingredientes e do seu processamento. A pizza sem gordura (1) desta invencao e produzida a partir de: disco de massa de pizza sem gordura (2) contendo ingredientes (22) processados (23) e assada em forno (24); molho (3) contendo ingredientes (31) processados (32), que e dosado quantitativamente sobre o disco da massa pre-assada (2), podendo ser aplicado por qualquer metodo, incluindo pincel, spray, dosador, ou qualquer outra forma mecanica; queijo mussarela sem gordura (4), podendo, opcionalmente, nao conter queijo mussarela na sua formulacao, utilizando-se outros ingredientes; cobertura (5) contendo ingredientes (51) processados (52), que pode ser adicionada quantitativamente sobre o disco da massa pre-assada (2), adicionada ou nao de molho (3) ou de queijo mussarela sem gordura (5), sendo sua adicao realizada de forma manual, ou preferentemente de forma mecanica.

Machine translation: PROCESS AND METHOD FOR ATTAINMENT OF DIETARY PIZZA OR IN FAT. It understands the gift pioneer patent the formularizations of ingredients, methods and processes for industrial pizza **production** "diet", or pizza without fat that can be prepared from the basic ingredients, or then to be in the half-ready, ready form, the ambient temperature, cooled, congealed, being baked in electric oven, oven the gas, oven the firewood, oven infra-red ray or for microwaves the pizza without fat also can be classified as being of low text of saturated fat or without saturated fat, with low cholesterol text or without cholesterol, depending on its formularization, of the composition of the ingredients and its processing. The pizza without fat (1) of this produced invention and from: record of pizza mass without fat (2) I contend ingredients (22) processed (23) and baked in oven (24); gravy (3) I contend ingredients (31) processed (32), that and dosed quantitatively on the record of the daily pay-baked mass (2), being able to be applied by any method, including brush, spray, dosador, or any another form mechanics; cheese mussarela without fat (4), being able, optionally, not to contain cheese mussarela in its formularization, using itself other ingredients; covering (5) I contend ingredients (51) processed (52), that it can quantitatively be added on the record of the mass daily pay-baked (2), added or not of gravy (3) or cheese mussarela without fat (5), being its carried through addition of manual form, or preferential of form mechanics.

Classifications:
International (IPC 8-9): A21D13/08 A23L1/307 (Advanced/Invention);
A21D13/00 A23L1/307 (Core/Invention)



Family:

Publication number	Publication date	Application number	Application date
BRPI0703471 A2	20100908	BR2007PI03471	20070914

Priority:

BR2007PI03471 20070914

Assignee(s): (std): BRANDAO SEBASTIAO CESAR CARDOSO

Assignee(s): SEBASTIAO CESAR CARDOSO BRANDAO

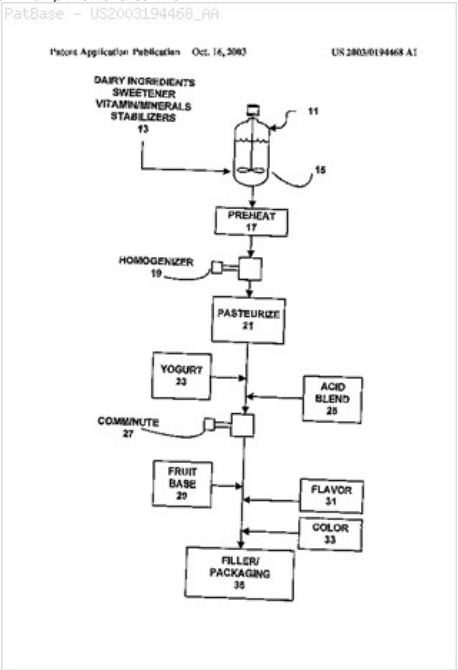
Inventor(s): (std): BRANDAO SEBASTIAO CESAR CARDOSO

Inventor(s): SEBASTIAO CESAR CARDOSO BRANDAO

Title: Dairy beverage and method of preparation thereof

Abstract: Source: US2003194468A A method for the **production** of an acidified nutritionally fortified cultured dairy beverage or yogurt **product** and the resulting **product** containing live and active cultures comprising preparing a non-fermented fluid dairy base, homogenizing and pasteurizing said base mix, adding a yogurt to said base mix, adding an acid blend to said base mix, comminuting said base mix to reduce particle size, adding a flavor and a color to said base mix, and packaging to provide an acidified nutritionally fortified cultured dairy beverage composition containing live and active cultures, having a finished **product** culture count of at least 1.5x10⁸ greater than cfu/gram, a viscosity of 400 to 3500 cps at a temperature of 1 Degrees Centigrade to 7 Degrees Centigrade and a final pH of 3.8 to 4.5.

Classifications:
International (IPC 8-9): A23C9/12 A23C9/13 A23C9/133 (Advanced/Invention); A23C9/12 A23C9/13 (Core/Invention)
International (IPC 1-7): A23C9/12
CPC: A23C9/13 A23C9/1307 A23C9/1322 A23C9/133
European: A23C9/13 A23C9/133 A23C9/13B A23C9/13E
US: 426/34



Family:

Publication number	Publication date	Application number	Application date
AU2003223584 AA	20031027	AU20030223584	20030411
US2003194468 AA	20031016	US20020121637	20020412
US2006240149 AA	20061026	US20060474008	20060623
WO03086092 A1	20031023	WO2003US11286	20030411

Priority:
US20020121637 20020412 WO2003US11286 20030411 US20060474008 20060623

Assignee(s): (std): KONKOLY AMY ; NORQUIST PENNY L ; SCHOENFUSS TONYA C ; SPRINGER THOMAS J ; ZACHO MICHELLE ; BAKER MARTHENA A ; GEN MILLS INC

Assignee(s): GENERAL MILLS INC

Inventor(s): (std): BAKER MARTHENA A ; KONKOLY AMY ; SCHOENFUSS TONYA C ; SPRINGER THOMAS J ; ZACHO MICHELLE ; NORQUIST PENNY L

Inventor(s): PENNY L NORQUIST ; AMY KONKOLY ; SPRINGER THOMAS ; SCHOENFUSS TONYA ; NORQUIST PENNY ; BAKER MARTHENA ; THOMAS J SPRINGER ; TONYA C SCHOENFUSS ; MARTHENA A BAKER ; MICHELLE ZACHO

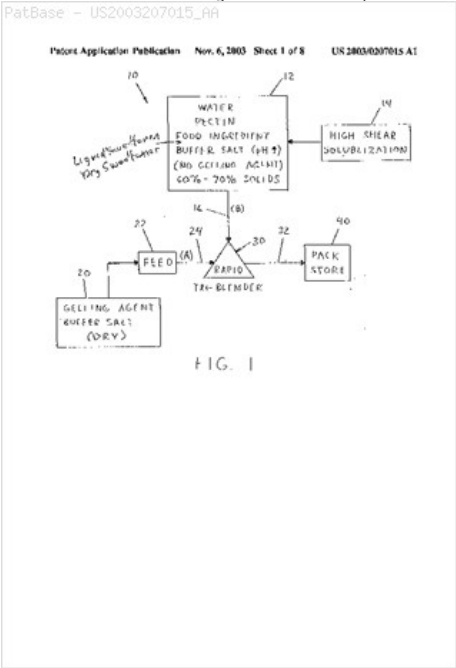
Agent(s): ANNETTE M FRAWLEY ATTORNEY GENERAL MILLS

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NI NL NO NZ OM PH PL PT RO RU SC SD SE SG SI SK SL SN SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: Cold process method for making an oven stable pectin base food paste and the paste made by such method

Abstract: Source: US2003207015A A cold process method for forming a pumpable, bake stable, pectin based food paste involving providing a liquid component containing solubilized pectin and a food ingredient, providing a dry component containing a gelling agent for the pectin, dry acid and buffer salt, selecting the particle size of the acid and salt to delay gelling by a desired time, rapidly blending the dry component into the liquid component for a time less than the desired time; and, transporting the blended components to a container where it gels into the food paste.

Classifications:
International (IPC 8-9): A23L1/0524 A23L1/064 (Advanced/Invention)
International (IPC 1-7): A23L1/05 A23L1/06 A23L1/95
CPC: A23L1/0524 A23L1/064 A23V2002/00
European: A23L1/0524 A23L1/064 K23V2/00
US: 426/479 426/506 426/577 426/577P 426/578 426/661



Family:

Publication number	Publication date	Application number	Application date
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US2003207015 AA	20031106	US20020136687	20020501
US6706306 BB	20040316	US20020136687	20020501
WO03092409 A1	20031113	WO2003US12966	20030425

Priority:
US20020136687 20020501 WO2003US12966 20030425

Assignee(s): (std): HANSEN JOHN P ; J M SMUCKER COMPANY THE ; JINDRA JAMES A ; SMUCKER J M CO

Assignee(s): THE J M SMUCKER COMPANY ; JM SMUCKER CO ; J M SMUCKER CO

Inventor(s): (std): HANSEN JOHN P ; JINDRA JAMES A

Inventor(s): JOHN P HANSEN ; JAMES A JINDRA

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NI NL NO NZ OM PH PL PT RO RU SC SD SE SG SI SK SL SN SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: PROBIOTIC-CONTAINING FOOD **PRODUCT** AND A PROTONATED WEAK MONOACID

Abstract: Source: US2010086646A A fresh plant juice and/or milk-based food **product**, comprising a stable concentration of live probiotics producing false tastes and/or gas in the initial matrix of the food **product**, characterized in that it contains from 1 to 20 g/l of a dietary protonated weak monoacid with a pH between 3 and 4, and a preparation method for such a food **product**.

Classifications:
International (IPC 8-9): A23C9/12 A23C9/133 A23C9/152 A23L1/30 A23L2/02 A23L2/52 A23L3/3508 (Advanced/Invention); A23C9/12 A23C9/152 A23L1/30 A23L2/02 A23L2/52 A23L3/3463 (Core/Invention)
International (IPC 1-7): A23C9/127 A23C9/152
CPC: A23C9/1234 A23C9/1307 A23L1/22066 A23L1/3014 A23L2/52 A23L2/56
European: A23C9/123D A23C9/13B A23L1/22K A23L1/30M A23L2/52 A23L2/56
US: 426/61 426/61P

PatBase - WO08068341_A1

FRANCOIS ALAN	GERVAIS DANONE SA
Deposited by the depositor of the biological material, giving his/her (their) irrevocable consent, without any reservations whatsoever, to the material may be available to the public.	Check for the presence of the material
Signature of the depositor of the biological material, giving his/her (their) irrevocable consent, without any reservations whatsoever, to the material may be available to the public.	Signature of the depositor of the biological material, giving his/her (their) irrevocable consent, without any reservations whatsoever, to the material may be available to the public.
under date of	under date of
effective as from December 9, 2007	effective as from December 9, 2007
Signature of depositor	Signature of depositor
Name: Michael Christian Legal name: CHAD Residence: OFFICE	Name: Michael Christian Legal name: CHAD Residence: OFFICE

Family:

Publication number	Publication date	Application number	Application date
AR064213 AA	20090318	AR2007P105515	20071210
CN101588730 A	20091125	CN200780045251	20071207
CN101588730 B	20130327	CN200780045251	20071207
EP2104437 A1	20090930	EP20070848001	20071207
FR2909526 A1	20080613	FR20060010742	20061208
FR2909526 B1	20110401	FR20060010742	20061208
RU2009125206 A	20110120	RU20090125206	20071207
RU2438362 C2	20120110	RU20090125206	20071207
US2010086646 AA	20100408	US20070517932	20071207
WO08068341 A1	20080612	WO2007EP63555	20071207

Priority: FR20060010742 20061208 WO2007EP63555 20071207

Assignee(s): (std): CREPEL PASCAL ; FAURIE JEAN MICHEL ; FRANCOIS ALAN ; GERSAIS DANONE SA ; PORTIER REMI ; KOMPANI ZHERVE DANON

Assignee(s): COMPAGNIE GERSAIS DANONE ; COMPAGNIE GERSAIS DANONE SOCIETE ANONYME ; GERSAIS DANONE COMP

Inventor(s): (std): ALAN FRANCOIS ; CREPEL PASCAL ; FAURIE JEAN MICHEL ; FORI ZHAN MISHEL ; FRANCOIS ALAN ; FRANSUA ALEN ; KREPEL PASKAL ; PASCAL CREPEL ; PORTI REMI ; PORTIER REMI ; REMI PORTIER

Inventor(s): KREPEL' PASKAL' ; FORI ZHAN-MISHEL'

Agent(s): WARCOIN JACQUES; FINNEGAN HENDERSON FARABOW GARRETT AND DUNNER LLP; WARCOIN AHNER TEXIER LE FORESTIER CALLON DE LAMARCK COLLIN TETAZ CABINET REGIMBEAU

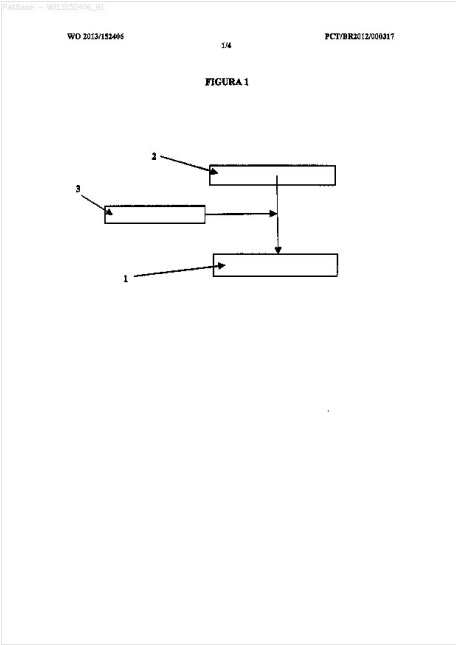
Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: PROCESS AND METHOD FOR PRODUCING NO-FAT CHEESE BUNS

Abstract: The present invention patent relates to ingredient formulations, methods and processes for industrially producing no-fat cheese buns, with the legal maximum fat content of 0.5 percent m/m, with or without a filling, which can be prepared from the basic ingredients, or be provided as a semi-finished or finished **product** at room temperature or cooled, optionally pre-baked, optionally frozen, and baked in an electric, gas, wood, infrared or microwave oven. The no-fat cheese bun can also be categorised as having a low saturated fat content or no saturated fat, a low cholesterol content or no cholesterol, with or without gluten, depending on the formulation and composition of the ingredients. The no-fat cheese bun (1) according to this invention is produced from: no-fat cheese bun dough (2) containing ingredients (21) which are processed (22); an optional filling (3) containing ingredients (31) which are processed (32), a quantity of which is inserted into the no-fat cheese bun dough (2), either totally blended with the dough, placed only in the centre of the dough, or as a topping, by any method, including by hand, by means of a manual or mechanical filling device, or in any other way.

Classifications:

International (IPC 8-9): A21D13/04 A23L1/0522 A23L1/29 (Advanced/Invention)
CPC: A21D13/068 A21D15/02 A21D17/006 A21D13/0022



Family:

Publication number	Publication date	Application number	Application date
BR102012008477 A2	20131119	BR20121008477	20120411
WO13152406 A1	20131017	WO2012BR00317	20120817

Priority:

BR20121008477 20120411

Assignee(s): (std): BRANDAO SEBASTIAO CESAR CARDOSO ; CARDOSO BRANDAO SEBASTIAO CESAR

Assignee(s): SEBASTIAO CESAR CARDOSO BRANDAO

Inventor(s): (std): CARDOSO BRANDAO SEBASTIAO CESAR ; BRANDAO SEBASTIAO CESAR CARDOSO

Inventor(s): SEBASTIAO CESAR CARDOSO BRANDAO

Agent(s): DOS SANTOS ABREU RENATA

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PE PG PH PL PT QA RO RS RU RW SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: FOOD MASS SUITABLE FOR MICROWAVING

Abstract: The invention relates to a method for defrosting, heating, cooking and/or baking a food mass, in particular a dough-based **product**, a pasta, a frozen dough, a panade, minced meat or minced vegetables, in the microwave field, characterised in that the food mass contains an added microwave absorber in an amount from 0.5 to 5.0 percent by weight in relation to the total weight of the food mass, wherein the microwave absorber is selected from orthophosphates (PO4)3-, hydrogen phosphates (HPO4)2-, dihydrogen phosphates (H2PO4)-, diphosphates (P2O7)4- (pyrophosphates), metaphosphates [(PO3)2 2-]n, tripolyphosphates (P3O10)5- or more highly condensed phosphates having an average chain length of 3 to 50, carbonates, hydroxides, **citrates** and gluconates of the metals calcium (Ca), magnesium (Mg), iron (Fe), zinc (Zn) and copper (Cu), with the proviso that the water-solubility of the microwave absorber at 20 degrees centigrade is less than or equal to 50 g/L water and the microwave absorber has a pore volume of more than 3.0 x 103 cm3/g and less than 200 x 103 cm3/g.

Classifications:
International (IPC 8-9): A21D10/00 A21D2/02 A21D2/08 A21D6/00 A21D8/06 A23L1/01 A23L1/025 A23L1/03 A23L1/176 A23L1/212 A23L1/317 (Advanced/Invention)
CPC: A23L1/0128 A23L1/0255 A23V2200/042

Family:

Publication number	Publication date	Application number	Application date
DE102013100584 A1	20140724	DE201310100584	20130121
WO14111402 A1	20140724	WO2014EP50662	20140115

Priority:
DE201310100584 20130121

Assignee(s): (std): CHEM FAB BUDENHEIM KG

Assignee(s): CHEMISCHE FABRIK BUDENHEIM KG

Inventor(s): (std): KRONING CHRISTIAN ; LEMKE ANDRE

Agent(s): WEBER ROLAND ET AL

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: Aqueous suspension composition and water-dispersible dry composition and method of making

Abstract: Source: US6117474A PCT No. PCT/JP97/04752 Sec. 371 Date Jun. 23, 1999 Sec. 102(e) Date Jun. 23, 1999 PCT Filed Dec. 22, 1997 PCT Pub. No. WO98/28362 PCT Pub. Date Jul. 2, 1998An aqueous suspension composition containing at least 2 weight percent of a fine cellulose and a water-insoluble calcium material which have been subjected to a wet co-grinding treatment, having a weight ratio of the fine cellulose to the water-insoluble calcium material of from 1/9 to 9/1 and having a proportion of particles having a particle size of at least 10 mu m of not greater than 40 percent; a preparation process therefor; and a water-dispersible dry composition and a food composition using the same.

Classifications:

International (IPC 8-9): A21D13/08 A21D2/02 A21D2/18 A23C9/152 A23C9/154 A23G1/00 A23G1/56 A23L1/00 A23L1/0534 A23L1/24 A23L1/304 A23L2/62 C08J3/05 C08J3/205 C08K3/00 C08K3/26 C08K3/32 C08K5/098 C08L1/00 C08L1/02 C09D101/02 (Advanced/Invention); C08L1/00 (Advanced/Non-invention); A21D13/00 A21D2/00 A23C9/152 A23G1/00 A23G1/30 A23L1/00 A23L1/052 A23L1/24 A23L1/304 A23L2/52 C08J3/20 C08K3/00 C08L1/00 C09D101/00 (Core/Invention)

International (IPC 1-7): A23C9/152 A23C9/154 A23L1/00 A23L1/03 A23L1/0534 A23L1/304 A23L2/00 C08K3/26 C08K3/32 C08L1/00 C08L1/02 C08L3/02

CPC: A23L1/304 C09D101/02 A21D2/02 A21D2/188 A21D13/08 A23C9/1522 A23C9/1544 A23G1/56 A23G2210/00 A23L1/0534 A23L1/24 A23L2/62 C08J3/205 C09D101/02 K23G210/00 M08J301/02

European: A21D13/08 A21D2/02 A21D2/18F A23C9/152B A23C9/154D A23G1/00K A23G1/00K+F A23G1/56 A23L1/0534 A23L1/24 A23L1/304 A23L2/62 C08J3/205 C09D101/02 K23G210/00 M08J301/02

US: 426/518 426/573 426/590 426/74

水性懸濁液組成物		固形分重量比		濃度		平均粒径		10 μm以下の割合		1日放置後の沈降状態
成分	名称	セルロース	カルシウム	濃度	平均粒径	平均粒径	平均粒径	平均粒径	平均粒径	
実施例1	A	8	2	5	2.8	2.1	2.1	2.1	2.1	沈降無
	B	6	4	15	2.1	1.1	1.1	1.1	1.1	〃
	C	4	6	20	2.2	1.5	1.5	1.5	1.5	〃
	D	2	8	30	1.5	0.1	0.1	0.1	0.1	〃

Family:

Publication number	Publication date	Application number	Application date
AU199878732 A1	19980717	AU19980078732	19971222
BRPI9713787 A	20000208	BR1997PI13787	19971222
CA2275929 AA	19990622	CA19972275929	19971222
CA2275929 C	20030429	CA19972275929	19971222
CN1105138 C	20030409	CN19971081550	19971222
CN1245511 A	20000223	CN19971081550	19971222
DE69733489 D1	20050714	DE19976033489	19971222
DE69733489 T2	20060316	DE19976033489T	19971222
EP0949294 A1	19991013	EP19970949205	19971222
EP0949294 A4	20000329	EP19970949205	19971222
EP0949294 B1	20050608	EP19970949205	19971222
JP10237220 A2	19980908	JP19970200437	19970725
JP4083814 B2	20080430	JP19980528630T	19971222
KR100321663 B1	20020123	KR19997005734	19990623
NZ336429 A	20001027	NZ19970336429	19971222
US6117474 A	20000912	US19990331664	19990623
WO9828362 A1	19980702	WO1997JP04752	19971222

Priority:

JP19960355423 19961224 JP19970200437 19970725 WO1997JP04752 19971222

Assignee(s): (std): ASAHI CHEMICAL CORP ; ASAHI CHEMICAL IND ; ASAHI KASEI CHEMICALS CORP ; KAMADA ETSUO ; MOCHIHARA NOBUYOSHI ; ASAHI KASEI CORP

Assignee(s): ASAHI KASEI KK ; ASAHI CHEM IND CO LTD ; ASAHI KASEI KOGYO KK ; ASAHI KASEI KOGYO K K ; ASAHI KASEI CHEMICALS CORP TOKIO TOKYO

Inventor(s): (std): ETSUO KAMADA ; KAMADA ETSUO ; KAMATA ETSUO ; MOCHIGARA NOBUYOSHI ; MOCHIHARA NOBUYOSHI ; NOBUYOSHI MOCHIHARA

Inventor(s): NOBUYOSHI MOCHIGARA

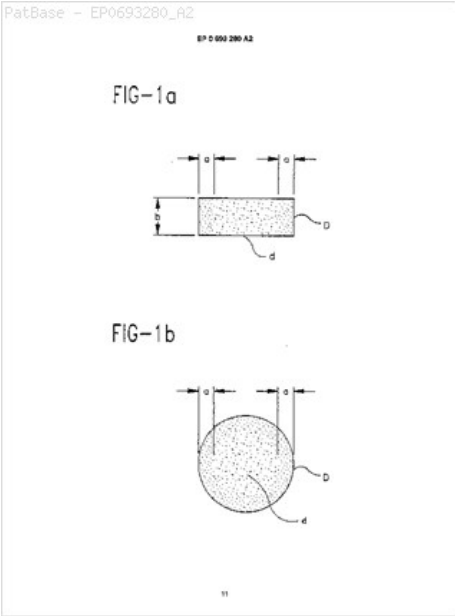
Designated states: AL AM AT AU AZ BA BB BE BF BG BJ BR BY CA CF CG CH CI CM CN CU CZ DE DK EE ES FI FR GA GB GE GH GM GR GW HU ID IE IL IS IT JP KE KG KR KZ LC LK LR LS LT LU LV MC MD MG MK MN MR MW MX NE NL NO NZ PL PT RO RU SD SE SG SI SK SL SN SZ TG TJ TM TR TT UA UG US UZ VN YU ZW

This family is part of an extended family. Please click here to view the extended family.

Title: Apparatus and process for strengthening low density compression dosage units and **products** therefrom

Abstract: Source: EP0693280A2 The present invention is a process for forming a low density compression dosage unit to provide increased strength. The process of the present invention includes compacting under bi-level compaction pressure to provide a continuous-volume dosage unit which has a first volume defining an edge portion of the unit and a density which is greater than a density of a second volume defining a non-edge portion of the unit. The present invention also includes the **product** resulting from the process and apparatus used to make such units.

Classifications:
International (IPC 8-9): A23G3/00 A23G3/10 A23G3/36 A61J3/06 A61J3/10 A61K9/00 A61K9/20 A61K9/22 A61K9/70 B30B11/02 (Advanced/Invention); A61J3/06 (Advanced/Non-invention)
International (IPC 1-7): A61J3/06 A61J3/10 A61K9/20 A61K9/24 B30B11/00 B30B11/04 B30B11/34
CPC: A23G3/10 A23G3/368 A61J3/10 A61K9/0056 A61K9/2018 A61K9/2095 A61K9/70 B30B11/027
European: A23G3/10 A23G3/36M4 A61J3/10 A61K9/00M18B A61K9/20H4B A61K9/20P A61K9/70 B30B11/02D K61K9/00M18B K61K9/70



Family:

Publication number	Publication date	Application number	Application date
AU199525006 A1	19960201	AU19950025006	19950714
AU694224 B2	19980716	AU19950025006	19950714
CA2154996 AA	19960119	CA19952154996	19950713
CN1124136 A	19960612	CN19951015027	19950717
EP0693280 A2	19960124	EP19950650025	19950713
EP0693280 A3	19970820	EP19950650025	19950713
JP8057023 A2	19960305	JP19950181432	19950718
KR19960003700 A	19960223	KR19950021252	19950715

Priority:

US19940276244 19940718 CA19952154996 19950713

Assignee(s): (std): FUISZ TECHNOLOGIES LTD

Assignee(s): FUIZU TECHNOL LTD ; MYERS GARRY L ; BATTIST GERALD E ; BIOVAIL INT LTD ; BOGUE B ARLIE

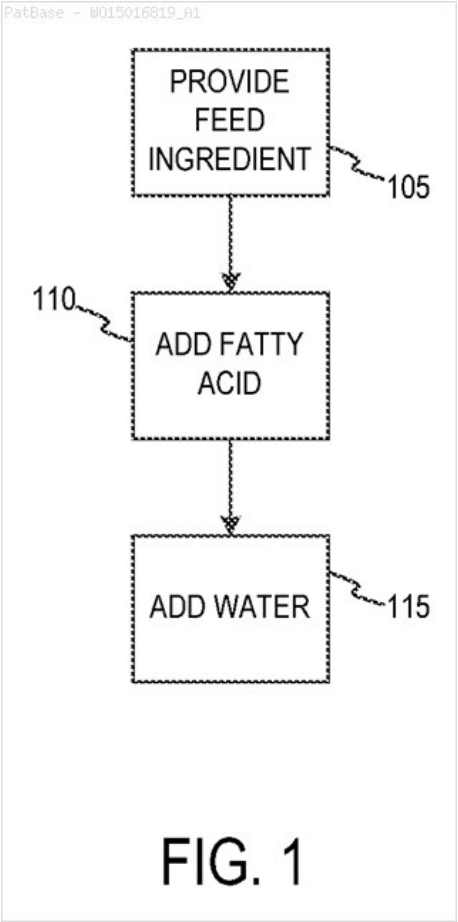
Inventor(s): (std): B ARLIE BOGUE ; B ARLIE BOQUE ; BATTIST GERALD E ; BII AARII BOOGU ; BOGUE B ARLIE ; BOQUE B ARLIE ; GAARII ERU MAIAAZU ; GARRY L MYERS ; GERALD E BATTIST ; JIERARUDO II BAATEISUTO ; MYERS GARRY L

Designated states: BE CH DE DK FR GB IE IT LI LU NL SE

Title: LIQUID DIETARY COMPOSITIONS FOR RUMINANTS AND METHODS OF MAKING AND USING THE SAME

Abstract: Liquid dietary compositions for ruminants are disclosed, as well as methods for their preparation and use. The compositions may include a fatty acid component, at least one feed ingredient, and water. The fatty acid component may include less than about 10 percent by weight of unsaturated fatty acid. The feed ingredient may be selected from a carbohydrate, an amino acid, an amino acid derivative, a vitamin, a trace element, a mineral, a glucogenic precursor, or an antioxidant. The compositions may also include about 25 percent by weight to about 55 percent by weight of water.

Classifications:
International (IPC 8-9): A23K1/16 A23L1/03 A23L1/30 (Advanced/Invention)
CPC: A23K1/16



Family:

Publication number	Publication date	Application number	Application date
WO15016819 A1	20150205	WO2013US52623	20130730

Priority:
WO2013US52623 20130730

Assignee(s): (std): BENEMILK OY
Inventor(s): (std): WAN FENG ; HOLMA MERJA BIRGITTA ; BUNTEL CHRISTOPHER JOHN ; ARONEN ILMO PELLERVO
Agent(s): HELMSEN JOSEPH T
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

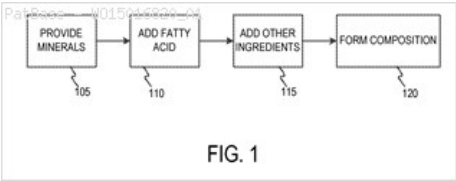
Title: MINERAL LICK COMPOSITIONS FOR RUMINANTS AND METHODS OF MAKING AND USING THE SAME

Abstract: Mineral lick compositions for ruminants are disclosed, as well as methods for their preparation and use. The compositions may include at least one sodium salt, at least one calcium salt, at least one magnesium salt, and at least one fatty acid component comprising at least about 80 percent saturated fatty acid by weight.

Classifications:

International (IPC 8-9): A23L1/30 (Advanced/Invention)

CPC: A23L1/30



Family:

Publication number	Publication date	Application number	Application date
WO15016820 A1	20150205	WO2013US52629	20130730

Priority:
WO2013US52629 20130730

Assignee(s): (std): BENEMILK OY

Inventor(s): (std): ARONEN ILMO PELLERVO ; BUNTEL CHRISTOPHER JOHN ; HOLMA MERJA BIRGITTA ; WAN FENG

Agent(s): HELMSEN JOSEPH T

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: SOLID DIETARY COMPOSITIONS FOR RUMINANTS AND METHODS OF MAKING AND USING THE SAME

Abstract: Solid dietary compositions for ruminants are disclosed, as well as methods for their preparation and use. The compositions may include a fatty acid component and at least one feed ingredient. The fatty acid component may include at least about 90 percent saturated fatty acid by weight and may be present in the dietary composition in an amount of at least about 30 percent by weight of the dietary composition. The at least one feed ingredient may be selected from a protein material, an amino acid, an amino acid derivative, a vitamin, a trace element, a mineral, a glucogenic precursor, and an antioxidant. The dietary composition may be a solid in the form of a capsule, a tablet, a pellet, or a granular material.

Classifications:
International (IPC 8-9): A23K1/18 (Advanced/Invention)
CPC: A23K1/18 A23K1/164 A23K1/1813



Family:

Publication number	Publication date	Application number	Application date
WO15016822 A2	20150205	WO2013US52632	20130730

Priority:

WO2013US52632 20130730

Assignee(s): (std): BENEMILK OY

Inventor(s): (std): ARONEN ILMO PELLERVO ; BELLARE JAYESH RAMESH ; BUNTEL CHRISTOPHER JOHN ; HOLMA MERJA BIRGITTA ; NOCEK JAMES EDWARD ; WAN FENG

Agent(s): HELMSEN JOSEPH T

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: DIRECT COMPRESSION VEHICLES AND METHOD THEREFOR

Abstract: Source: US3639169A A granular, multicomponent direct compression vehicle is made by uniformly blending at least one compactible material with other materials, compacting the blend to a sheet, breaking the sheet up into particles of a desired size and, if necessary, screening. The resulting **product** when blended with an active material and, to the extent necessary, a lubricant, can be directly formed into a tablet.

Classifications:

International (IPC 8-9): A61K47/06 A61K9/20 A61K9/26
B01J2/22 (Advanced/Invention)

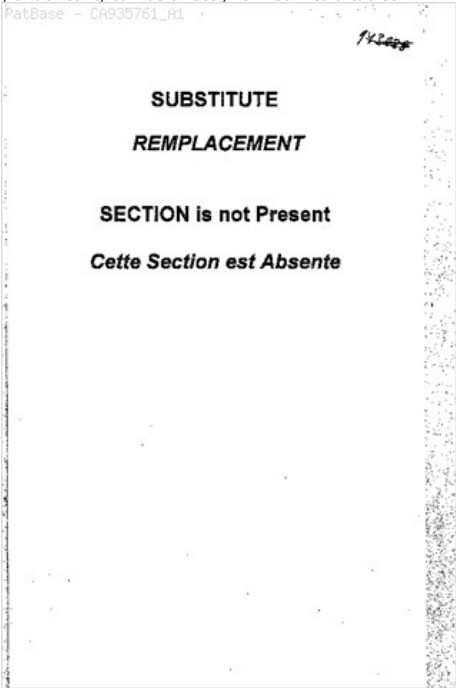
International (IPC 1-7): A23G3/00 A23L1/00 A61J3/10 A61K9/00 A61K9/20 A61K9/26
B01J2/00 B01J2/22 C13F3/00 C13F3/02

CPC: A61K9/2095 B01J2/22

European: A61K9/20P B01J2/22

US: 127/29 127/63 264/122 424/154 424/156 424/157 424/158 424/230 424/280
424/358 424/361 424/362 424/363 424/606 424/686 424/687 424/690 424/695 424/720
424/722 424/723 426/540 426/548 426/650 426/656 426/660 514/777 8/526 99/260

Locarno class: 8 /79



Family:

Publication number	Publication date	Application number	Application date
CA935761 A1	19731023	CA19700081245	19700427
DE2020619 A1	19701105	DE19702020619	19700428
DE2020619 B2	19781116	DE19702020619	19700428
FR2042386 A1	19710212	FR19700015516	19700428
FR2042386 B1	19750418	FR19700015516	19700428
GB1311348 A	19730328	GB19700020395	19700428
IT961361 A	19731210	IT19700024040	19700429
JP51018488 B4	19760610	JP19700036222	19700428
NL149229 B	19760415	NL19700006185	19700428
NL7006185 A	19701102	NL19700006185	19700428
US3639169 A	19720201	US19690820287	19690429

Priority:
US19690820287 19690429

Assignee(s): (std): SUCREST CORP

Assignee(s): SUCREST CORP US ; SUCREST CORP NEW YORK N Y V ST A ; SUCREST NEW YORK CORP ; ANTHONY MONTI ; CHARLES B BROEG ; JOHN P TROY

Inventor(s): (std): B BROEG CHARLES ; P TROY JOHN ; TROY JOHN P ; TROY J ; MONTI ANTHONY ; MONTI A ; CH BROEG ; BROEG CHARLES B

Inventor(s): BROEG CH ; ANTHONY MONTI ; JOHN P TROY ; CHARLES B BROEG ; TROY JOHN P HICKSVILLE ; BROEG CHARLES B SHORT HILLS N J ; MONTI ANTHONY IRVINGTON