

LOREDA & CIA. S. A.

ABOGADOS

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO



No. 08-019258- -00002-0000

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Act. 444 RESPUESTAREQUE Folios: 33

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OFICINA FUNDADA EN 1941
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Señor

SUPERINTENDENTE DE INDUSTRIA Y COMERCIO

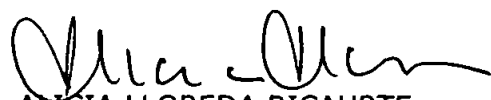
DIVISIÓN DE NUEVAS CREACIONES

E. S. D.

Re: P1.-UNILEVER N.V.-Solicitud de Patente de Invención para
"CONCENTRADO EMPACADO PARA PREPARAR UN CALDO, SOPA,
SALSA, JUGO DE CARNE O PARA USO COMO UN CONDIMENTO, EL
CONCENTRADO COMPRENDE GLUCOMANANO".-Clase A23L
1/0528.-Expediente número 08-019.258.-

1. Me refiero al auto dictado por ese Despacho notificado por fijación en lista el 3 de Abril de 2008.
2. Dando respuesta al mencionado requerimiento, atentamente me permito presentar a ese Despacho el documento que acredita el traspaso que los autores del invento de la referencia, hacen a favor de mí representado de sus derechos sobre el mismo, debidamente apostillado y junto con su Traducción Oficial No. 2008-02-22-101 debidamente legalizada hasta por el Ministerio de Relaciones Exteriores bajo el número 952224 de 14 de Marzo de 2008.
3. Adicionalmente, me permito presentar a usted copia debidamente certificada de la Solicitud de Patente presentada para el invento arriba nombrado **respecto de la cual reclamo prioridad**, a saber, la Solicitud Europea número **07110026** de 12 de Junio de 2007, junto con su Traducción Oficial No. 2008-03-14-164, correspondiente a dicho documento.
4. Ruego a usted tomar atenta nota de lo anterior y proceder de conformidad.

Señor Superintendente,


ALICIA LLOREDA RICAURTE

T.P. 53.215

51

TRADUCCION OFICIAL No: 2008-02-22-101
DE UN DOCUMENTO ESCRITO EN INGLES

TRASPASO

F7979(V)

Yo/Nosotros, el suscrito(s), cedente(s)

Chiharu INOUE

Unilever R&D Vlaardingen B.V., Olivier van Noortlaan 120, 3133 AT
Vlaardingen, Países Bajos

Wiebke SUENRAM

Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn,
Alemania

declaro que soy el inventor(es) verdadero de una invención llamada:

CONCENTRADO EMPACADO PARA PREPARAR UN CALDO, SOPA,
SALSA, JUGO DE CARNE O PARA USO COMO UN CONDIMENTO, EL
CONCENTRADO COMPRENDE GLUCOMANANO

Mediante el presente cedo al cesionario suscrito

Unilever NV, una compañía holandesa de
Weena 455, 3013 AL Rotterdam, Holanda

todo mi derecho de la invención y el derecho a solicitar y obtener patentes industriales en su nombre, en los países indicados en el anexo adjunto, de conformidad con:

Solicitud de Patente Industrial No	EP07110026
Presentada en	Europa
Presentada el	12 de junio de 2007 (12.06.07)
Presentada por	Unilever N.V. Weena 455, 3013 AL Róterdam, Países Bajos

Este traspaso tendrá efecto desde el 12 de junio de 2007 (12.06.07)

Cedentes

_____	(firma: ilegible)
Chiharu INOUE	Wiebke SUENRAM

Cesionario:	(firma: ilegible)
	Carina ONNINK
	Signatario Autorizado por Unilever NV

Todas las firmas deben notarizarse

LISTA DE PAISES – TERRITORIOS NV

ALBANIA	GUADALUPE	NIGERIA
ALEMANIA	GUATEMALA	NORUEGA
ALGERIA	GUINEA	NUEVA CALEDONIA
ANDORRA	GUINEA ECUATORIAL	
ANGOLA	GUINEA-BISSAU	PALAU
ANTILLAS HOLANDESAS		PANAMA
ARGENTINA	HAITI	PARAGUAY
ARMENIA	HOLANDA	PERU
ARUBA	HONDURAS	POLONIA
AUSTRIA	HONG KONG	PORTUGAL
AZERBAIJAN	HUNGRIA	PUERTO RICO
BIELORRUSIA	INDONESIA	REPUBLICA ARABE DE SIRIA
BELGICA	IRAN	REPUBLICA CHECA
BENIN	ISLANDIA	REPUBLICA CENTRAL AFRICANA
BOLIVIA	ISLAS FAROE	REPUBLICA DE COREA
BOSNIA Y HERZEGOVINA	ISLAS MARCHALL	REPUBLICA DE MACEDONIA
BRASIL	ISLAS MARIANAS DEL NORTE	REPUBLICA DE MOLDAVIA
BULGARIA	ISLAS TURCOS Y CAICOS	REPUBLICA DEMOCRATICA DE COREA
BURKINA FASO	ITALIA	REPUBLICA DOMINICANA
		RUMANIA
CABO VERDE	JAPON	
CAMBOYA		SAINT PIERRE Y MIQUELON
CAMERUN	KZAKHSTAN	SAHARA OCCIDENTAL
CHAD	KYRGYZSTAN	SAMOA
CHILE		SAN MARINO
CHINA	LAOS	SANTO TOME Y PRINCIPE
COLOMBIA	LETONIA	SANTA SEDE (ESTADO CIUDAD DEL VATICANO)
COMORO	LIBANO	SENEGAL
CONGO	LIBERIA	SUECIA
COSTA RICA	LIBIA	SURINAM
COSTA DE MARFIL	LIECHTENSTEIN	SUIZA
CROACIA	LITUANIA	
CUBA	LUXEMBURGO	
DINAMARCA	MACAU	TAILANDIA
DJIBOUTI	MACEDONIA, LA ANTIGUA	TAIWAN
	REPUBLICA DE YUGOSLAVIA	TAYIKISTÁN
ECUADOR	MADAGASCAR	TIMOR ORIENTAL
EL SALVADOR	MALI	TOGO
ESLOVAQUIA	MARRUECOS	TUNISIA
ESLOVENIA	MARTINICA	TURQUIA
ESPAÑA	MAURITANIA	TURMEQUISTAN
ESTONIA	MAYOTTE	
	MEXICO	UCRANIA
FEDERACION RUSA	MICRONESIA, ESTADOS FEDERADOS DE	URUGUAY
FILIPINAS	MOLDOVA, REPUBLICA DE	UZBEKISTAN
FINLANDIA	MONACO	
FRANCIA	MONGOLIA	VENEZUELA
	MONTENEGRO	VIET NAM
GABON	MOZAMBIQUE	ISLAS VIRGENES, EU
GEORGIA	NICARAGUA	
GRECIA		WALLIS Y FUTUNA
GROENLANDIA		

Certificado de Firma

Por el presente certifico la firma de

Wiebke Sünram, nacido el 21 de junio de 1981,
localizado en Feurerstraße 24, D-74078 Heilbronn,

la cual fue firmada en mi presencia.

La persona que firmó anteriormente se ha identificado mostrando su tarjeta de identidad.

Heillbronn/Alemania, 18 de julio de 2007

Sello.

(firma: ilegible)

Notario Público

(Häusler)

TRASPASO

F7979(V)

Yo/Nosotros, el suscrito(s), cedente(s)

Chiharu INOUE

Unilever R&D Vlaardingen B.V., Olivier van Noortlaan 120, 3133 AT
Vlaardingen, Países Bajos

Wiebke SUENRAM

Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn,
Alemania

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industriales en su nombre, en los países indicados en el anexo adjunto, de
conformidad con:

Solicitud de Patente Industrial No	EP07110026
Presentada en	Europa

Presentada el 12 de junio de 2007 (12.06.07)
 Presentada por Unilever N.V.
 Weena 455, 3013 AL Róterdam, Países
 Bajos

Este traspaso tendrá efecto desde el 12 de junio de 2007 (12.06.07)

Cedentes

(firma: ilegible)
 Chiharu INOUE

 Wiebke SUENRAM

Cesionario: (firma: ilegible)
 Carina ONNINK
 Signatario Autorizado por Unilever NV

Todas las firmas deben notariarse

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ARUBA	HONDURAS	POLONIA
AUSTRIA	HONG KONG	PORTUGAL
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BOSNIA Y HERZEGOVINA	ISLAS MARCHALL	REPUBLICA DE MACEDONIA
BRASIL	ISLAS MARIANAS DEL	REPUBLICA DE MOLDAVIA
BULGARIA	NORTE	REPUBLICA DEMOCRATICA DE
BURKINA FASO	ISLAS TURCOS Y CAICOS	COREA
	ITALIA	REPUBLICA DOMINICANA
CABO VERDE		RUMANIA
CAMBOYA	JAPON	
CAMERUN		SAINT PIERRE Y MIQUELON
CHAD	KZAKHSTAN	SAHARA OCCIDENTAL
CHILE	KYRGYZSTAN	SAMOA
CHINA		SAN MARINO
COLOMBIA	LAOS	SANTO TOME Y PRINCIPE
COMORO	LETONIA	SANTA SEDE (ESTADO CIUDAD
CONGO	LIBANO	DEL VATICANO)
COSTA RICA	LIBERIA	SENEGAL
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CROACIA	LIECHTENSTEIN	SURINAM
CUBA	LITUANIA	SUIZA
	LUXEMBURGO	
DINAMARCA		TAILANDIA
DJIBOUTI	MACAU	TAIWAN
	MACEDONIA, LA ANTIGUA	TAYIKISTÁN
ECUADOR	REPUBLICA DE YUGOSLAVIA	TIMOR ORIENTAL
EL SALVADOR	MADAGASCAR	TOGO
ESLOVAQUIA	MALI	TUNISIA
ESLOVENIA	MARRUECOS	TURQUIA
ESPAÑA	MARTINICA	TURMEQUISTAN
ESTONIA	MAURITANIA	
	MAYOTTE	UCRANIA
FEDERACION RUSA	MEXICO	URUGUAY
FILIPINAS	MICRONESIA, ESTADOS	UZBEKISTAN
FINLANDIA	FEDERADOS DE	
FRANCIA	MOLDOVA, REPUBLICA DE	VENEZUELA
	MONACO	VIET NAM
GABON	MONGOLIA	ISLAS VIRGENES, EU
GEORGIA	MONTENEGRO	
GRECIA	MOZAMBIQUE	WALLIS Y FUTUNA
GROENLANDIA	NICARAGUA	

Expedido para copia certificada fiel según el Artículo 49, Párrafo 3 de la Ley de Notarios Públicos (Wet op het Notarisambt) por mí Victor Joseph Antonius Johannes Clemens van Heeswijk, Notario Público de Rotterdam, Países Bajos.

Rotterdam, 06 de febrero de 2008

Sello.

(firma: ilegible)

APOSTILLA

(Convención de La Haya del 5 de octubre de 1961)

1. País: Países Bajos
- Este documento público
2. ha sido firmado por el señor V.J.A.J.C. van Heeswijk
3. actuando como Notario
4. lleva el sello/estampilla del señor V.J.A.J.C. van Heeswijk de Rotterdam, Países Bajos

Certificado

5. en Rotterdam
6. el día 6 de febrero de 2008
7. por el secretario del Tribunal del Distrito
(Griffier van de Rechtbank)
8. No. HA RP 08-731-2
9. Sello/Estampilla
10. Firma (ilegible)
- A. Dijksterhuis

Traducido según mi mejor saber y entender, este 06 de febrero de 2008, en la ciudad de Bogotá, D.C., por Anita Escobar de Tamayo, Traductora Oficial, Res. 2177 de 1989, Ministerio de Justicia, República de Colombia.

TRADUCTORA OFICIAL
RES. 2177 DE 1989 MINJUSTICIA
ANITA ESCOBAR DE TAMAYO

ASSIGNMENT

E, the undersigned, assignors

Chiharu INOUE

Unilever R&D Vlaardingen B.V., Olivier van Noortlaan 120, 3133 AT Vlaardingen,
Netherlands

Wiebke SUENRAM

Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn, Germany

I/We are the true inventor(s) of an invention entitled:

PACKAGED CONCENTRATE FOR PREPARING A BOUILLON, SOUP, SAUCE, GRAVY
OR FOR USE AS A SEASONING, THE CONCENTRATE COMPRISING KONJAC
MANNAN

I/We hereby assign to the undersigned assignee

Unilever NV, a Dutch company of
Weena 455, 3013 AL Rotterdam, Netherlands

our entire right to the invention and the right to apply for and to obtain industrial patents in their name, in
countries stated in the attached schedule, on the basis of:

Industrial Patent Application No	EP07110026
dated in	Europe
dated on	12 June 2007 (12.06.07)
dated by	Unilever N.V.
	Weena 455, 3013 AL Rotterdam, Netherlands

This assignment to take effect from 12 June 2007 (12.06.07)

Signatures:

Chiharu INOUE

Wiebke Suenram
Wiebke SUENRAM

Assignee:

Carina ONNINK
Authorised Signatory for Unilever NV



LIST OF COUNTRIES - NV TERRITORIES

AND
COVINA
CIA
RA FASO
ODIA
EROON
E VERDE
ENTRAL AFRICAN
REPUBLIC
HAD
HILE
HINA
COLOMBIA
COMOROS
CONGO
CONGO, THE DEMOCRATIC
REPUBLIC OF THE
COSTA RICA
COTE D'IVOIRE
CROATIA
CUBA
CZECH REPUBLIC

DENMARK
DJIBOUTI
DOMINICAN REPUBLIC

ECUADOR
EL SALVADOR
EQUATORIAL GUINEA
ESTONIA

FAROE ISLANDS
FINLAND
FRANCE
FRENCH GUIANA
FRENCH POLYNESIA

GABON
GEORGIA
GERMANY
GREECE

GREENLAND
GUADELOUPE
GUAM
GUATEMALA
GUINEA
GUINEA-BISSAU

HAITI
HOLY SEE (VATICAN
CITY STATE)
HONDURAS
HONG KONG
HUNGARY

ICELAND
INDONESIA
IRAN, ISLAMIC REPUBLIC OF
ITALY

JAPAN

KAZAKHSTAN
KOREA, DEMOCRATIC
PEOPLES REPUBLIC OF (N)
KOREA, REPUBLIC OF (S)
KYRGYZSTAN

LAO PEOPLE'S
DEMOCRATIC REPUBLIC
LATVIA
LEBANON
LIBERIA
LIBYAN ARAB
JAMAHIRIYA
LIECHTENSTEIN
LITHUANIA
LUXEMBOURG

MACAO
MACEDONIA, THE
FORMER YUGOSLAV
REPUBLIC OF
MADAGASCAR
MALI
MARSHALL ISLANDS
MARTINIQUE
MAURITANIA
MAYOTTE
MEXICO
MICRONESIA, FEDERATED
STATES OF
MOLDOVA, REPUBLIC OF
MONACO
MONGOLIA
MONTENEGRO
MOROCCO
MOZAMBIQUE

NETHERLANDS
NETHERLANDS ANTILLES
NEW CALEDONIA
NICARAGUA
NIGER
NORTHERN MARIANA
ISLANDS
NORWAY

PALAU
PANAMA
PARAGUAY
PERU
PHILIPPINES
POLAND
PORTUGAL
PUERTO RICO

REUNION
ROMANIA
RUSSIAN FEDERATION

SAINT PIERRE AND
MIQUELON
SAMOA
SAN MARINO
SAO TOME AND PRINCIPE
SENEGAL
SERBIA
SLOVAKIA
SLOVENIA
SPAIN
SURINAME
SWEDEN
SWITZERLAND
SYRIAN ARAB REPUBLIC

TAIWAN, PROVINCE OF
CHINA
TAJKISTAN
THAILAND
TIMOR-LESTE
TOGO
TUNISIA
TURKEY
TURKMENISTAN

UKRAINE
URUGUAY
UZBEKISTAN

VENEZUELA
VIET NAM
VIRGIN ISLANDS, U.S.

WESTERN SAHARA
WALLIS AND FUTUNA

Document roll Nr. 667/2007

Certification of Signature

I hereby certify the signature of

Wiebke S ü n r a m, born June 21, 1981,
located Feurerstraße 24, D-74078 Heilbronn,

which was executed in my presence.

The individual signing above has identified themselves by showing her identity card.

Heilbronn/Germany, July 18, 2007




Notary public
(Häusler)



ASSIGNMENT

WE, the undersigned, assignors

Chiharu INOUE

Unilever R&D Vlaardingen B.V., Olivier van Noortlaan 120, 3133 AT Vlaardingen,
Netherlands

Wiebke SUENRAM

Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn, Germany

declare that I am/we are the true inventor(s) of an invention entitled:

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OR FOR USE AS A SEASONING, THE CONCENTRATE COMPRISING KONJAC
MANNAN

WE hereby assign to the undersigned assignee

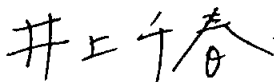
Unilever NV, a Dutch company of
Weena 455, 3013 AL Rotterdam, Netherlands

ly/our entire right to the invention and the right to apply for and to obtain industrial patents in their name, in
the countries stated in the attached schedule, on the basis of:

Industrial Patent Application No	EP07110026
filed in	Europe
filed on	12 June 2007 (12.06.07)
filed by	Unilever N.V.
	Weena 455, 3013 AL Rotterdam, Netherlands

this assignment to take effect from 12 June 2007 (12.06.07)

assignors:

x 

Chiharu INOUE


Wiebke SUENRAM

assignee:


Carina ONNINK
Authorised Signatory for Unilever NV

SCHEDULE OF COUNTRIES - NV TERRITORIES

ALBANIA	GREENLAND	NETHERLANDS
ALGERIA	GUADELOUPE	NETHERLANDS ANTILLES
ANDORRA	GUAM	NEW CALEDONIA
ANGOLA	GUATEMALA	NICARAGUA
ARGENTINA	GUINEA	NIGER
ARMENIA	GUINEA-BISSAU	NORTHERN MARIANA
ARUBA		ISLANDS
AUSTRIA	HAITI	NORWAY
AZERBAIJAN	HOLY SEE (VATICAN	
	CITY STATE)	PALAU
BELARUS	HONDURAS	PANAMA
BELGIUM	HONG KONG	PARAGUAY
BENIN	HUNGARY	PERU
BOLIVIA		PHILIPPINES
BOSNIA AND	ICELAND	POLAND
HERZEGOVINA	INDONESIA	PORTUGAL
BRAZIL	IRAN, ISLAMIC REPUBLIC OF	PUERTO RICO
BULGARIA	ITALY	
BURKINA FASO	JAPAN	REUNION
		ROMANIA
CAMBODIA	KAZAKHSTAN	RUSSIAN FEDERATION
CAMEROON	KOREA, DEMOCRATIC	
CAPE VERDE	PEOPLES REPUBLIC OF (N)	SAINT PIERRE AND
CENTRAL AFRICAN	KOREA, REPUBLIC OF (S)	MIQUELON
REPUBLIC	KYRGYZSTAN	SAMOA
CHAD		SAN MARINO
CHILE	LAO PEOPLE'S	SAO TOME AND PRINCIPE
CHINA	DEMOCRATIC REPUBLIC	SENEGAL
COLOMBIA	LATVIA	SERBIA
COMOROS	LEBANON	SLOVAKIA
CONGO	LIBERIA	SLOVENIA
CONGO, THE DEMOCRATIC	LIBYAN ARAB	SPAIN
REPUBLIC OF THE	JAMAHIRIYA	SURINAME
COSTA RICA	LIECHTENSTEIN	SWEDEN
COTE D'IVOIRE	LITHUANIA	SWITZERLAND
CROATIA	LUXEMBOURG	SYRIAN ARAB REPUBLIC
CUBA		
CZECH REPUBLIC	MACAO	TAIWAN, PROVINCE OF
	MACEDONIA, THE	CHINA
DENMARK	FORMER YUGOSLAV	TAJIKISTAN
DJIBOUTI	REPUBLIC OF	THAILAND
DOMINICAN REPUBLIC	MADAGASCAR	TIMOR-LESTE
	MALI	TOGO
ECUADOR	MARSHALL ISLANDS	TUNISIA
EL SALVADOR	MARTINIQUE	TURKEY
EQUATORIAL GUINEA	MAURITANIA	TURKMENISTAN
ESTONIA	MAYOTTE	
	MEXICO	UKRAINE
FAROE ISLANDS	MICRONESIA, FEDERATED	URUGUAY
FINLAND	STATES OF	UZBEKISTAN
FRANCE	MOLDOVA, REPUBLIC OF	
FRENCH GUIANA	MONACO	VENEZUELA
FRENCH POLYNESIA	MONGOLIA	VIET NAM
	MONTENEGRO	VIRGIN ISLANDS, U.S.
GABON	MOROCCO	
GEORGIA	MOZAMBIQUE	WESTERN SAHARA
GERMANY		WALLIS AND FUTUNA
GREECE		



Issued for true certified copy as meant in Article 49, Paragraph 3 of the Civil Law Notaries Act (Wet op het Notarisambt) by me, Victor Joseph Antonius Johannes Clemens van Heeswijk, civil law notary in Rotterdam, the Netherlands.

Rotterdam, 06 February 2008



APOSTILLE

1. (Convention de la Haye du 5 Octobre 1961)
Country: NETHERLANDS
This public document
2. has been signed by mr V.J.A.J.C. van Heeswijk
3. acting in the capacity of notary
4. bears the seal/stamp of
mr V.J.A.J.C. van Heeswijk at Rotterdam
certified
5. at Rotterdam 6. the 6 februari 2008
7. by the Clerk of the District Court
- (Griffier van de Rechtbank)
8. No. HA RP 08-731-2
9. Seal/stamp



10. Signature
A. Dijkshoorn

63

TRADUCCION OFICIAL No. 2008-03-14-164
DE UN DOCUMENTO ESCRITO EN INGLÉS

Oficina Europea de Patentes

Certificado

Los documentos adjuntos
son copias exactas de la
solicitud de patente
europea descrita en la
siguiente página, como se
presentó originalmente.

Solicitud de patente No.

07110026.7 / EP07110026

El código y número de la organización de su solicitud de prioridad, que se usará
para presentación en el exterior bajo la Convención de París es, EP07110026

Por el Presidente de la Oficina
Europea de Patentes
(firma: ilegible)
R.C. van Dijk

HD20492

Oficina Europea de Patentes

Solicitud No.: 07110026.7

Fecha de presentación: 12.06.07

Solicitante(s):

UNILEVER N.V.

Weena 455

3013 AL Rotterdam/NL

Título de la invención:

(Si no se muestra ningún título, por favor refiérase a la descripción.)

Concentrado empacado para preparar un caldo, sopa, salsa, salsa de carne o para ser usado como condimento, el concentrado comprende glucomanano

Prioridad reivindicada

Estado/Fecha /Archivo no. /

Clasificación Internacional de Patentes:

A23L1/00

Estados contratantes designados en la fecha de presentación:

AT BE BG CH CY CZ DE DK EE FI FR GB GR HU IE IS IT LI LT LU
LV MC MT NL PL PT RO SE SI SK TR

**CONCENTRADO EMPACADO PARA PREPARAR UN CALDO, SOPA, SALSA,
JUGO DE CARNE O PARA USO COMO UN CONDIMENTO, EL
CONCENTRADO COMPRENDE GLUCOMANANO**

RESUMEN-OBJETO Y FINALIDAD DE LA INVENCION

Concentrados empacados en forma de gelatina para preparar un caldo, consomé, sopa, salsa, jugo de carne o para uso como un condimento, cuyos concentrados comprenden 20-80% de agua, 0.5-60% de componentes que confieren sabor, 15-30% de sal, y un agente gelificante que comprende glucomanano.

REIVINDICACIONES

1. Concentrado empacado para preparar un caldo, consomé, sopa, salsa, jugo de carne o para uso como un condimento, dicho concentrado comprende:
 - 20-80% de agua (% en peso con base en el concentrado total empacado),
 - 0.8% a 4%, preferiblemente 0.9%-2%, más preferiblemente 1-1.5% (% en peso con base en el contenido de agua del concentrado) de un agente gelificante, que comprende glucomanano y, opcionalmente uno o más agentes gelificantes diferentes,
 - 15%-30% (% en peso con base en el contenido de agua del concentrado), preferiblemente 15-260% de sal,
 - 0.5-60% (% en peso con base en el concentrado total empacado) de componentes que confieren sabor.
2. Concentrado empacado de acuerdo con la reivindicación 1, en donde el concentrado tiene la reología de un gel.
3. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-2, en donde el concentrado tiene la apariencia o reología de un gel expresada por una relación del módulo elástico G' : módulo viscoso G'' de al menos 1, preferiblemente al menos 3.
4. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-3, en donde el concentrado tiene un módulo viscoso G'' de al menos 10 Pa.

5. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-4, en el uno o más agentes gelificantes diferentes se seleccionan del grupo que consiste de: agar, carraginata, xantán, gellan, almidón.
6. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-5, en donde además del glucomanano, otro agente gelificante está presente, estando el glucomanano y el otro agente gelificante cada uno presente en una cantidad de 15-85% sobre la cantidad total de glucomanano + otro agente gelificante, y en donde la cantidad de glucomanano es de al menos 0.5% (% en peso con base en el contenido de agua del concentrado).
7. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-6, en donde los componentes que confieren sabor comprenden uno o más de extractos o concentrados líquidos o que se pueden disolver o concentrados de uno o más de carne, pescado, hierbas, frutas o vegetales, y/o sabores, y/o extracto de levadura, y/o proteína hidrolizada de origen vegetal, de soja, de pescado o de carne, y/o hierbas, vegetales, frutas, carne, pescado, crustáceos o particulados de los mismos.
8. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-7, en donde el contenido de agua total del concentrado es 40-60% en peso (con base en el concentrado total empacado).
9. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-8, en donde el concentrado tiene una actividad en agua a_w de 0.5 a 0.87, preferiblemente 0.7-0.78.

10. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-9, en donde el concentrado además comprende 1 a 30%, preferiblemente 1-15% (% en peso con base en el concentrado total empacado) de aceite y/o grasa emulsificada.
11. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-10, en donde el concentrado es empacado en una taza sellada o un envase sellado.
12. Proceso para preparar un concentrado empacado para preparar un caldo, consomé, sopa, salsa, jugo de carne o para uso como un condimento, dicho concentrado comprende:
 - 20-80% de agua (% en peso con base en el concentrado total empacado),
 - 0.8% a 4%, preferiblemente 0.9%-2%, más preferiblemente 1-1.5% (% en peso con base en el contenido de agua del concentrado) de un agente gelificante que comprende glucomanano y, opcionalmente uno o más agentes gelificantes diferentes,
 - 3%-30% (% en peso con base en el contenido de agua del concentrado), más preferiblemente 15-30%, lo más preferido 15-26% de sal,
 - 0.5-60% (% en peso con base en el concentrado total empacado) de componentes que confieren sabor.

y donde el concentrado tiene la apariencia de un gel, el proceso comprende los pasos de mezclar los ingredientes, llenar la mezcla en el empaque o molde, cerrar el empaque, en donde se aplica un paso de calentamiento antes de, y/o durante y/o después del llenado en el empaque.

- 41
13. Uso de un concentrado de acuerdo a la reivindicación 1-11, para preparar un caldo, sopa, salsa, salsa de carne o para ser usado como un condimento.

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Attestation

Die angehefteten Unterlagen stimmen mit der ursprünglich eingereichten Fassung der auf dem nächsten Blatt bezeichneten europäischen Patentanmeldung überein.

The attached documents are exact copies of the European patent application described on the following page, as originally filed.

Les documents fixés à cette attestation sont conformes à la version initialement déposée de la demande de brevet européen spécifiée à la page suivante.

Patentanmeldung Nr.

Patent application No.

Demande de brevet n°

07110026.7 / EP07110026

The organization code and number of your priority application, to be used for filing abroad under the Paris Convention, is EP07110026

Der Präsident des Europäischen Patentamts;
Im Auftrag

For the President of the European Patent Office

Le Président de l'Office européen des brevets
p.o.



R.C. van Dijk

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Bezeichnung der Erfindung/Title of the invention/Titre de l'invention:
(Falls die Bezeichnung der Erfindung nicht angegeben ist, siehe Beschreibung.
If no title is shown please refer to the description.
Si aucun titre n'est indiqué se référer à la description.)

Packaged concentrate for preparing a bouillon, soup, sauce, gravy or for use as a seasoning, the concentrate comprising konjac mannan

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PACKAGED CONCENTRATE FOR PREPARING A BOUILLON, SOUP, SAUCE, GRAVY OR FOR USE AS A SEASONING, THE CONCENTRATE COMPRISING KONJAC MANNAN

Field of the invention

The present invention relates to concentrates for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning. More in particular, the invention relates to such concentrates in the form of a jelly.

Background of the invention

Concentrates for preparing a bouillon, broth, soup, sauce, gravy, or for use as seasoning are well known in the western and non-western cooking. For brevity, such formulations are herein all abbreviated to "concentrates for preparing a bouillon", or "bouillon concentrates".

-) Conventionally, bouillon concentrates comprise ingredients such as one or more of salt, sugar, flavour enhancers (like e.g. monosodium glutamate, MSG), herbs, spices, vegetable particulates, colourants and flavourants, next to e.g. 0-40% (for seasoning cubes 1-60%, for seasonings and bouillon cubes typically 0-20%) fat and/or oil. Salt is usually an ingredient which is present in large amounts, e.g. 5-60%.

)

The most common physical formats in which such concentrates are available are powders, granulates and cubes or tablets. The powders can be prepared by mixing all ingredients in the proper proportion, optionally followed by granulating to obtain granulates using equipment known in the art. The conventional bouillon and seasoning cubes are prepared by mixing the ingredients, followed by pressing to a cube. Alternatively, cubes or tablets can be prepared by mixing all ingredients followed by extruding and cutting the extrudate. The powders and granulates are generally offered in sachets or jars, the cubes usually individually wrapped and packed in a box.

-) Liquid concentrates for bouillons, soups, sauces etcetera do also exist. They have the advantage that e.g. liquid extracts or concentrates of herbs, vegetables, meat etcetera can be included.

-) There is a desire for concentrates for preparing a bouillon, broth, soup, sauce, gravy, or for use as seasoning, which combine some advantages of liquid concentrates (e.g. allowing the

use of ingredients which are not fully dried) with some advantages of dry concentrates (e.g. unit dosing).

JP 61/031,068 discloses soup concentrates for use with instant noodles, which soup

- 5 concentrate is in the form of a jelly, which concentrate needs to be diluted 5-6 times with water to yield a soup to be consumed or served with noodles. Said jellies are formed with gelatin in combination with one or more of alginate, agar and apple puree. The jellies take 3-6 minutes to dissolve. The jellies disclosed have some disadvantages.

0 **Summary of the invention**

There is a need for (alternative) packaged concentrates for use as seasoning or for preparing a bouillon, broth, soup, sauce, or gravy, which concentrate is in the form of a (packaged) jelly, which jelly can dissolve in boiling water fairly quickly (e.g. a mass of 37 g would dissolve in 1000 ml boiling water in less than 4 minutes, preferably less than 3 minutes). It is also

- 5 preferred that such jelly has a low tendency to syneresis (water separation), preferably no syneresis, and is preferably an elastic, not too rigid gel (as such will facilitate removal from its packaging; elastic and not too rigid can best be judged by hand-feel). Also it is desired that preferably the gel is easy to manufacture (e.g. not too viscous in preparation, or requiring more complex equipment or processing). Preferably, the concentrates should be such that
- 0 they allow the usual dilution rates (in e.g. an aqueous liquid such as water) for e.g. bouillons (e.g. as in bouillon cubes) like 1:20-1:50 (i.e. allows for high salt levels in the gel). Also, the product should be fairly stable in transport and storage, which is normally at ambient temperatures, but during which temperatures can rise substantially higher. Preferably, the gel should also have a certain strength: preferably the strength should be such that the force (in
- 5 gram) necessary for a plunger to penetrate 10 mm in a gel is above 20(g), more preferably above 30(g).

It has now been found that such may be achieved (at least in part) by a packaged

concentrate for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning, said

- 0 concentrate comprising:

- 20-80% water (weight % based on total packaged concentrate),
- 0.8% to 4%, preferably 0.9%-2%, more preferably 1-1.5% (weight % based on water content of concentrate) of a gelling agent comprising konjac mannan and optionally one or more other gelling agents,

- 15-30% (weight % based on water content of concentrate, more preferably 15-26%, most preferably 20-26%) of salt,
- 0.5-60% (weight % based on the total composition) of taste imparting components, and wherein the concentrate has the appearance of a gel (preferably judged when taken out of the packaging).

Water (as amount) is herein to be understood as the total amount of moisture present. The concentration of salt is to be calculated as (amount of salt) / (amount of salt + total moisture). The same is true for other dissolved matter, such as gelling agent (amount gelling agent) / (amount gelling agent + total moisture).

The person of average skill in the art of food products recognizes a gel when he or she sees one. The appearance of a gel generally can be achieved in an aqueous environment when sufficient gelling agents are used in the formulation. A gel will usually have a smooth surface appearance, be shape-retaining at ambient temperature when exposed to gravity, but easily deformable (to some degree in an elastic way). More preferably, the packaged concentrate according to the invention (when taken out of the packaging) has the appearance or rheology of a gel as expressed by a ratio of elastic modulus G' : viscous modulus G'' of at least 1, preferably at least 3. It can furthermore be preferred that the viscous modulus G'' is at least 20 Pa, preferably at least 50 Pa. The method of measuring such is described below.

Detailed description of the invention

In the formulation as set out above, it can be preferred that the concentrate comprises 20-30% (weight % based on water content of concentrate) salt, even more preferably the concentrate according to the present invention comprises 20-26% (weight % based on water content of concentrate) salt. "Salt" in this context can be sodium chloride but it can also be another alkali metal salt such as potassium chloride, or a mixture thereof, or other low-sodium products that aim for the taste impression of sodium chloride, as long as the taste in the end formulation is acceptable. The upper limit of solubility in water of NaCl is around 26% (at room temperature), and hence above this limit some salt crystals may occur. Hence, the amount of salt is preferably (just) below this salt saturation concentration level.

The concentrates can be more or less shape stable: it is not an easily flowable product, but it being a gelled product means it can deform (easily) under pressure. By choosing the amount of konjac and optionally other gelling agent (and the ratio) the desired rheology can be

obtained. A balance will need to be found between gels which are firm (usually easy to get out of the packaging) by e.g. increasing the amount of konjac and/or other gelling agent and dissolvability.

- 5 Preferably, if another gelling agent is present, such other gelling agent is selected from the group consisting of: agar, carrageenan, xanthan, gellan, starch.

The amount and ratio of konjac and optionally other gum or thickener or gelling agent as required will e.g. depend on the amount of salt in the formulation, and such amounts and ratio
 0 can be determined by the person of average skill in the art of gelled food products without undue burden. Typically, when next to konjac one other gelling agent is present, konjac and the other gelling agent are each being present in an amount of 15-85% on the total amount of konjac + other gelling agent, and wherein the amount of konjac is at least 0.5 (weight % based on water content of concentrate).

5 Typical amounts for konjac are: 0.5-3%, preferably 0.6-2.5%, more preferably 0.7-2% (weight % based on water content of concentrate). The lower amounts are more typical for lower salt levels (e.g. salt levels of 15%), the higher amounts are more typical for higher salt levels (e.g. 25%).

0 Typical amounts for agar, carrageenan, xanthan, and gellan as additional gelling agents are: 0.1-2%, 0.4-1.5%, 0.7-1% (weight % based on water content of concentrate). The lower amounts are more typical for lower salt levels (e.g. salt levels of 15%), the higher amounts are more typical for higher salt levels (e.g. 25%).

5 Typical amounts for starch as additional gelling agent are: 1-15%, 2-12%, 3-10% (weight % based on water content of concentrate). The lower amounts are more typical for lower salt levels (e.g. salt levels of 15%), the higher amounts are more typical for higher salt levels (e.g. 25%).

0 In the concentrates according to the invention, it is preferred that the taste-imparting components comprise one or more of liquid or dissolvable extracts or concentrates of one or more of meat, fish, herbs, fruit or vegetables, and/or flavours, and/or yeast extract, and/or hydrolysed protein of vegetable-, soy-, fish-, or meat origin. The taste-imparting components
 5 may also comprise herbs, vegetables, fruits, meat, fish, crustaceans, or particulates thereof.

Due to the wet nature of the concentrates according to the invention, such taste-imparting components can be in a not completely dried state, yet the concentrate still allows unit dosing. Generally speaking such "wet" ingredients will have a higher quality or higher quality image. Also wet ingredients may be included which do not contribute to taste, but which are there for visual reasons. Such can e.g. be pieces of certain vegetables. Such may be present in the same amount as the taste-imparting components. In the above, where it says "meat" this is to be understood to comprise beef, pork, chicken (and other fowl). Preferably the amount of taste-imparting components as set out above is 1-40% (by weight on the total packed concentrate). The taste-imparting components can be in a not completely dry state (i.e. partially wet), or be completely wet, but also frozen or dry taste-imparting ingredients may be used herein.

The packaged concentrate according to the present invention may further comprising 0.5 to 30% (weight on total concentrate) of a taste enhancer selected from the group of monosodium glutamate, 5'-ribotides, organic acids, or mixtures thereof. It may also be preferred that the packaged concentrate according to the present invention further comprises 1-30%, preferably 1-15% (weight on total packaged concentrate) of emulsified or dispersed oil and/or fat. Salt can also be seen as a taste enhancer, but is herein regarded as a separate category of ingredients.

For the packaged concentrate according to the present invention, it is preferred that the total moisture content of the concentrate is 20-60% by weight (based on the total packed concentrate), preferably 40-60% by weight (based on the total packed concentrate). Also, it is preferred that the packaged concentrate according to the invention has a water activity a_w of 0.4 to 0.87, preferably 0.5-0.82, more preferably 0.7-0.78, most preferably 0.7-0.75. Preferably, the pH of the concentrate is between 5 and 9, preferably 5-7.

Depending on the ingredients and processing chosen, the concentrate according to the present invention is shelf stable for at least 3 months when in its intact packaging at ambient temperature. Preferably, the concentrate according to the present invention has an open shelf life of at least 3 months at ambient temperature.

The packaged concentrates according to the present invention are preferably translucent or transparent. This can also make it attractive to choose e.g. packaging which is at least partially transparent.

The invention further relates to a process for the preparation of the concentrates according to the present invention. A process for the preparation may comprise the steps of mixing the ingredients with the water, filling into the packaging (e.g. blister packs or cups or tubs) and closing the packs (e.g. by a seal), whereby preferably a heating step is applied prior to, during or after filling into the packaging, for preservation purposes and/or to facilitate dissolution of ingredients and/or achieving gelation (upon cooling thereafter) of thermoset gels and/or to achieve that certain thickeners/gelling agents are in their appropriate conformation (the latter can be relevant to e.g. xanthan). Alternatively, the (heated) mixture may be poured in moulds, cooled to set. After setting to a gel, the gelled concentrate will have to be removed from the moulds and packaged. It is preferred, however, to manufacture directly into the packaging. It is preferred that the steps of mixing the ingredients with the water, filling into the packaging and closing the packaging, whereby a heating step is applied prior to, and/or during and/or after filling into the packaging.

In the above process, it is preferred that at least part of the heating stage is to a temperature of at least 50°C, but can be at least 80°C, the exact temperature depending on the gelling agent chosen, and such can be determined from the literature by the person of average skill in the art and/or by routine experimentation. Also, it is preferred that the temperature of the mixture during the filling is at least 70°C. When fat is used solid at room temperature, it is preferably melted first before adding to other components.

By manufacturing the packaged concentrates according to the present invention, e.g. by the process as set out above, it was found that concentrates for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning could be obtained that are in gel form, are quickly dispersible/dissolvable (e.g. 37 g in less than 4, preferably less than 3, when immersed in 1000 ml boiling water), show a low tendency to syneresis, and can be made in such a way that they can be used in the dilution rates usual for bouillon concentrates (e.g. 1:20-1:50).

Typical shapes in which the product according to the invention may be made comprise shapes such as is in the form of a cube, tablet, pellet, ball, briquette, dragee, cone, truncated cone, or in the shape of (the profile or projection or portrait of) an animal or part thereof (e.g. animal head). Due to the formulation and the subsequent manner of manufacturing, complex shapes are possible.

As the concentrates are jelly-like, they can have a shape. Preferably, the concentrate according to the invention is in the form of a cube, tablet, brick-shape, pellet, ball (sphere), briquette, dragee, egg-shape, or flattened egg-shape. It is herein to be understood that "cubes or tablets" and "unit dose" encompass a wide variety of geometric shapes: next to cubes and tablets also pellets, briquettes, brick-like shapes, etcetera. Each individual gelled concentrate preferably is of a size such that the concentrate has a weight (excluding packaging) of 1 g -10 kg, preferably 2-250 g, more preferably 10-50 g. The portion of the concentrate according to the present invention as packaged is preferably such that the concentrate has a weight excluding packaging) of 1 g -10 kg, preferably 2-250 g, more preferably 10-50 g. The packaging can be e.g. a blister pack or a glass or plastic jar or (sealed) tubs or cups. Preferably, in the packaged concentrate according to the invention the container is a cup or tub with a seal, but also more complex packaging shapes are now possible (e.g. a reclosable pack). A specific and preferred packaging option are sealed or reclosable cups or tubs (e.g. plastic cups e.g. having a volume of 1-250 ml, comprising 1-250 g, preferably 2-50 g (more preferably 10-50 g) concentrate, which are closed with a lid or seal, preferably a seal of sheet-like material).

In the formulation as set out above the concentrate comprises 15-30% (weight % based on water content of concentrate) salt, more preferably the concentrate according to the present invention comprises 15-26% (weight % based on water content of concentrate) salt. "Salt" in this context can be sodium chloride but it can also be another alkali metal salt such as potassium chloride, or a mixture thereof, or other low-sodium products that aim for the taste impression of sodium chloride, as long as the taste in the end formulation is acceptable.

The invention further relates to the use of a concentrate as set out above, for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning. This may be done by diluting with an aqueous liquid (e.g. water) under application of heat, in e.g. a ratio of 1:15 – 1: 100, preferably 1:20 – 1:70, more preferably 1:20 – 1:50.

The packaged concentrates described herein are preferably non-sweet, which is characterised by a sweetness as an equivalent to a percentage sucrose of lower than 20%, preferably lower than 15%, even more preferably lower than 10%, most preferably lower than 6%, and resulting in an end-product that is lower in sweetness than 0.5g/l of sucrose equivalent, preferably below 0.3 g/l of sucrose equivalent, more preferably below 0.2 g/l of sucrose equivalent. The sweetness refers to an equivalent sweetness to sucrose that is

calculated via the sweetness index of the used sweeteners. Thus, the concentrate according to the invention has a sweetness as expressed by a sweetness index of below 0.5 g / liter sucrose equivalent, preferably below 0.3 g/l of sucrose equivalent, more preferably below 0.2 g/l of sucrose equivalent. The equivalent amount to sucrose refers to an equivalent

5 sweetness to sucrose as it is calculated via the sweetness index of the used sweeteners.

As used herein, "sweetness index" is a term used to describe the level of sweetness of the dosage form relative to sucrose. Sucrose, defined as the standard, has a sweetness index of 1. For example, the sweetness indices of several known sweet compounds are listed below: Sorbitol 0.54-0.7, Dextrose 0.6, Mannitol 0.7, Sucrose 1.0, High Fructose Corn Syrup 55%

0 1.0, Xylitol 1.0, Fructose 1.2-1.7, Cyclamate 30, Aspartame 180, Acesulfame K 200, Saccharin 300, Sucralose 600, Talin 2000-3000. Further values and reference literature can be found e.g. in "Römpp Lebensmittelchemie, Georg Thieme Verlag, 1995".

It can also be preferred that by equivalent sweetness is herein understood the perceived sweetness by a consumer as determined by a trained panel matching the product sweetness

5 to a standard sucrose solution. The detailed method is described in the appropriate DIN standard. For recipe design purposes this shall be assumed similar to the sweetness as calculated by the so called sweetness index.

The texture or rheology desired for the product according to the invention is preferably that of

0 a gel. Regarding a gel, in scientific literature, e.g. "Das Rheologie Handbuch, Thomas Mezger, Curt R. Vincentz-Verlag, Hannover, 2000" a gel is typically defined by its ratio of elastic modulus G' to viscous modulus G'' . This allows it to distinguish between a highly viscous fluid, e.g. a paste and an elastic system of same viscosity e.g. a jelly. This ratio should be greater than 1 for a gel. For the given product, a ratio of greater than 1 is suitable.

5 It is preferred, however, that said ratio is greater than 3.

The absolute value of the viscous modulus G'' is preferably greater than 10 Pa, more preferred greater than 50 Pa. This criterion distinguishes between thin solutions with gel character and a more shape retaining jelly products that are the intended products according to this

0 invention.

The above given values need should be measured under the following circumstances:

- a maturation time of at least 12 h under ambient conditions,
- measurement temperature of 25 °C,
- 5 - an oscillatory frequency of 1 rad/s and

- a strain of 1%.

This set of parameters refers to a standard oscillatory test conducted with a standard state of the art low deformation rheometer as commercially available from e.g. Bohlin or TA Instruments.

5

The requirements as stated herein for $G' : G''$ should preferably apply to the whole concentrate, and not just for a part of it. Also, it is preferred that the concentrate does not consist of a solid envelope material covering core. It can also be preferred that the concentrate is translucent and/or transparent.

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The concentrate according to the present invention is preferably shelf stable when in its intact packaging. This can be ensured by selecting the appropriate manufacturing process in combination with a correct composition. For example, a process involving a pasteurising step (either explicitly or as part of other process steps), followed by hot or aseptic filling of

5 packaging, and the right water activity a_w and pH of the composition may ensure such.

The invention further relates to the use of the concentrate according to the present invention and as set out above for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning. Such use e.g. implies removing the concentrate from its packaging, and adding it

0 to food or a dish, either during or after its preparation, optionally further applying heat and/or stirring the food or dish with such concentrate.

Examples**Example 1a****Ingredients**

Water: 254.3 g

5 Pork fat, 81 g

Salt, 83 g

Pork protein 34.3 g

Sugar, 23.1 g

MSG, 13.9 g

0 Pork flavour (dissolvable powder), 7 g

The above mixture was made in a gel with 2.72 g konjac (CongelK J-28B, Refined & Deodorized Konjac Flour, supplier: Andi-Johnson Konjac CO.Ltd., China) (i.e. 1.06% konjac, based on water) using the processing described below. This gel (at 24.6% salt on water) was

5 submitted to a series of measurements.

Processing:**Process Description:**

1. Mix all dry ingredients in a Hobart Mixer until homogeneous
2. Melt fat at 60°C
3. Add water into a double jacket vessel (Unimix type) and close the vessel.
4. Add mix into the vessel.
5. Add Melt fat into the vessel.
6. Heat up to 90°C while stirring
7. Keep at 90°C for 3min while stirring
8. Hot filling into containers, followed by sealing and leaving to cool to room temperature

The gel strength was measured using the following method:

- 3 - using a texture analyser from Microstable Sytems, model TA XT2 with 5 kg load cell.
- Plunger: Diameter (according AOAC method) 0.5 inches means 12.7 mm, height 35 mm, plane surface, sharp edges, material plastics.
- Sample Containers used were glass jars (diameter 7 cm; height 4 cm).
- After preparation, samples have been stored at ambient conditions (21°C) at least over
- 5 night before measurement.

- TA-Parameters: Pre speed 1 mm/s, Test speed 0.5 mm/s, Re speed 10 mm/s, Distance 15 mm, Trigger Auto, Force 0.5 g, Stop recording at target. Result we take from the recorded graph is force at 10 mm penetration depth (should be in N, but simplified in g).

G' and G'' were measured as described in the description.

Dissolution was measured by immersion 37 g in 1000 ml boiling water, and measuring the time it takes to dissolve this 37g under stirring.

Example 1b.

The same dry mix as under 1a was now gelled with 1.7 g konjac (same origin as in example 1a), in combination with 1.02 g agar.

Example 1c.

The same dry mix as under 1a was now gelled with 1.8 g konjac (same origin as in example 1a), in combination with 1.8 g carrageenan.

Example 1d.

The same dry mix as under 1a was now gelled with 1.7 g konjac (same origin as in example 1a), in combination with 1.7 g xanthan.

Example 1e.

The same dry mix as under 1a was now gelled with 2.04 g konjac (same origin as in example 1a), in combination with 1.02 g gellan.

Example 1f.

The same dry mix as under 1a was now gelled with 2.04 g konjac (same origin as in example 1a), in combination with 10.2 g native corn starch.

All examples 1a-1f had low syneresis.

Results examples (G' and G'' at 20°C, ambient, as measured following the instructions in the description):

Example	Storage modulus G' (Pa)	Loss modulus G'' (Pa)	Ratio G'/G''	a _w	Dillution rate	Dissoln. time (s)	syneresi s	Gel strength plunger (g)
1a	> 6945	> 1381	> 5.0	0.76	1:27	200	low	43.7
1b	>889	> 226	> 3.9	0.76	1:27	100	low	19.1
1c	> 683	> 190	> 3.6	0.76	1:27	110	low	16.6
1d	> 759	> 60.3	> 5.7	0.76	1:27	160	low	152.1
1e	> 4817	>1090	> 4.2	0.76	1:27	140	low	28.3
1f	>969	>227	> 4.0	0.76	1:27	170	low	46.3

CLAIMS

1. Packaged concentrate for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning, said concentrate comprising:
 - 20-80% water (weight % based on total packaged concentrate),
 - 0.8% to 4%, preferably 0.9%-2%, more preferably 1-1.5% (weight % based on water content of concentrate) of a gelling agent comprising konjac mannan and optionally one or more other gelling agents,
 - 15-30% (weight % based on water content of concentrate, preferably 15-26%) of salt,
 - 0.5-60% (weight % based on the total composition) of taste imparting components.
2. Packaged concentrate according to claim 1, wherein the concentrate has the rheology of a gel.
3. Packaged concentrate according to any of claim 1-2, wherein the concentrate has the appearance or rheology of a gel as expressed by a ratio of elastic modulus G' : viscous modulus G'' of at least 1, preferably at least 3.
4. Packaged concentrate according to any of claim 1-3, wherein viscous modulus G'' is at least 10 Pa.
5. Packaged concentrate according to any of claim 1-4, wherein the other gelling agent is selected from the group consisting of: agar, carrageenan, xanthan gellan, starch.
6. Packaged concentrate according to any of claim 1-5, wherein next to konjac one other gelling agent is present, konjac and the other gelling agent each being present in an amount of 15-85% on the total amount of konjac + other gelling agent, and wherein the amount of konjac is at least 0.5 (weight % based on water content of concentrate).
7. Packaged concentrate according to any of claim 1-6, wherein the taste-imparting components comprise one or more of liquid or dissolvable extracts or concentrates of one or more of meat, fish, herbs, fruit or vegetables, and/or flavours, and/or yeast extract, and/or hydrolysed protein of vegetable-, soy-, fish-, or meat origin and/or herbs, vegetables, fruits, meat, fish, crustaceans, or particulates thereof.

8. Packaged concentrate according to any of claim 1-7, wherein the total moisture content of the concentrate is 40-60% by weight (based on the total packed concentrate).
9. Packaged concentrate according to any of claim 1-8, wherein the concentrate has a water activity a_w of 0.5 to 0.87, preferably 0.7-0.78.
10. Packaged concentrate according to any of claim 1-9, further comprising 1-30%, preferably 1-15% (weight on total packaged concentrate) of emulsified oil and/or fat.
11. Packaged concentrate according to any of claim 1-10, wherein the concentrate is packaged in a cup or tub with a seal.
12. Process for preparing a concentrate for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning, said concentrate comprising:
 - 20-80% water (weight % based on total packaged concentrate),
 - 0.8% to 4%, preferably 0.9%-2%, more preferably 1-1.5% (weight % based on water content of concentrate) of a gelling agent comprising konjac mannan and optionally one or more other gelling agents,
 - 3-30% (weight % based on water content of concentrate, more preferably 15-30%, most preferably 15-26%) of salt,
 - 0.5-60% (weight % based on the total composition) of taste imparting components,and wherein the concentrate has the appearance of a gel, the process comprising the steps of mixing all ingredients, filling the mixture into the packaging or moulds, closing the packaging, whereby a heating step is applied prior to, and/or during and/or after filling into the packaging or moulds.
13. Use of a concentrate according to claim 1-11, for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning.

ABSTRACT

Packaged concentrates in jelly form for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning, which concentrates comprises 20-80% water, 0.5-60% taste imparting components, 15-30% salt, and a gelling agent comprising konjac mannan.

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Bogotá D.C.,

Doctor(a)
LLOREDA RICAURTE ALICIA
Apoderado(a) y/o Representante de
UNILEVER N. V.

REFERENCIA	Radicación No. 8 19258
	Trámite 2
	Evento 1
	Actuación 416
	Oficio No. 7518
	Folios 1

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

De acuerdo con lo previsto por el artículo 40 de la Decisión 486/00, la publicación en este caso se hará a partir del día 25 del mes de agosto de 2009.

Cúmplase
Dado en Bogotá DC,

30 ENE 2009

ALIX CARMENZA CESPEDES DE VERGEL
Jefe de la división de Nuevas Creaciones

jfernand