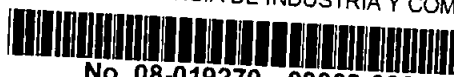


LLOREDA & CIA. S. A.

ABOGADOS

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO



No. 08-019270- -00002-0000

Fecha: 2008-05-21 16:11:49 Dep. 2020 NUECREACION
Tra. 2 PATENTES Eve: 1 REGDEPOSITO
Act. 444 RESPUESTAREQUE Folios: 25

www.lloredacamacho.com

jllcco@lloredacamacho.com

Señor

SUPERINTENDENTE DE INDUSTRIA Y COMERCIO

DIVISION 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 ALMIDON
MODIFICADO".-Clase A 23L 1/0522.-Expediente número 08-
019.270.-

1. Me refiero al auto dictado por ese Despacho notificado por fijación en lista el 3 de Abril de 2008.

2. Con el fin de dar respuesta al requerimiento mencionado, estando dentro del término legal, por medio del presente escrito me permito presentar a ese Despacho el documento que acredita el traspaso que los autores de la patente de la referencia, hacen a favor de mí representado de sus derechos sobre el mismo, debidamente apostillado y junto con su Traducción Oficial No. 2008-02-22-105 debidamente legalizada hasta por el Ministerio de Relaciones Exteriores bajo el número 730860 de 25 de Febrero de 2008.

3. De otro modo, me permito presentar a usted copia auténtica 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 07110028 de 12 de Junio de 2007, junto con su Traducción Oficial número 2008-02-22-106, correspondiente a las legalizaciones y reivindicaciones de dicho documento.

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TRADUCCION OFICIAL No. 2008-02-22-105
DE UN DOCUMENTO ESCRITO EN INGLES

TRASPASO

F7980(V)

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

Georg ACHTERKAMP

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

Stefan LATZA

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 ALMIDÓN MODIFICADO**

Mediante el presente cedo al cesionario suscrito

Unilever NV, una compañía holandesa de

Weena 455, 3013 AL Rotterdam, Países Bajos

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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	EP07110028
Presentada en	Europa
Presentada el	12 de junio de 2007 (12.06.07)
Presentada por	Unilever N.V. Weena 455, 3013 AL Rotterdam, Países Bajos

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

Cedentes

(firma: ilegible)

Georg ACHTERKAMP

(firma: ilegible)

Stefan LATZA

Cesionario: (firma: ilegible)

Conny MOSTERD

Signatario Autorizado por Unilever NV

Todas las firmas deben notariarse

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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)
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CUBA	LUXEMBURGO	
		TAILANDIA
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DJIBOUTI	MACEDONIA, LA ANTIGUA	TAYIKISTÁN
	REPUBLICA DE YUGOSLAVIA	TIMOR ORIENTAL
ECUADOR	MADAGASCAR	TOGO
EL SALVADOR	MALI	TUNISIA
ESLOVAQUIA	MARRUECOS	TURQUIA
ESLOVENIA	MARTINICA	TURMEQUISTAN
ESPAÑA	MAURITANIA	
ESTONIA	MAYOTTE	
	MEXICO	UCRANIA
FEDERACION RUSA	MICRONESIA, ESTADOS	URUGUAY
FILIPINAS	FEDERADOS DE	UZBEKISTAN
FINLANDIA	MOLDOVA, REPUBLICA DE	
FRANCIA	MONACO	VENEZUELA
	MONGOLIA	VIET NAM
GABON	MONTENEGRO	ISLAS VIRGENES, EU
GEORGIA	MOZAMBIQUE	
GRECIA	NICARAGUA	WALLIS Y FUTUNA
GROENLANDIA		

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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, 04 de febrero de 2008

Sello.

(firma: ilegible)

APOSTILLA

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

MINISTERIO DE
RELACIONES EXTERIORES
2008 FEB 25 A 10:40
JEFE DE LEGALIZACIONES
BOGOTÁ D.C.

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

Certificado

- | | |
|---|--|
| 5. en Rotterdam. | 6. el día 22 de febrero de 2008 |
| 7. por el secretario del Tribunal del Distrito
(Griffier van de Rechtbank) | |
| 8. No. HA RP 08-677-4 | |
| 9. Sello/Estampilla
Sello notarial. | 10. Firma (illegible)
A. Dijkshoorn |

NO SE ASUME
RESPONSABILIDAD
DEL TEXTO
730860
ANITA ESCOBAR DE TAMAYO
TRADUCTORA OFICIAL
RES. 2177 DE 1989
MINISTERIO DE JUSTICIA

Traducido según mi mejor saber y entender, este día 22 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

I/WE, the undersigned, assignors

Georg ACHTERKAMP

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

Stefan LATZA

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

declare that I am/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 MODIFIED
STARCH

I/WE hereby assign to the undersigned assignee

Unilever NV, a Dutch company of

Weena 455, 3013 AL Rotterdam, Netherlands

My/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

EP07110028

Filed in

Europe

Filed on

12 June 2007 (12.06.07)

Filed by

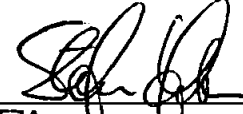
Unilever N.V.

Weena 455, 3013 AL Rotterdam, Netherlands

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

Assignors:

x 
Georg ACHTERKAMP

x 
Stefan LATZA

Assignee:



Conny MOSTERD

Authorised Signatory for Unilever NV

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SCHEDULE OF COUNTRIES - NV TERRITORIES

ALBANIA
ALGERIA
ANDORRA
ANGOLA
ARGENTINA
ARMENIA
ARUBA
AUSTRIA
AZERBAIJAN

BELARUS
BELGIUM
BENIN
BOLIVIA
BOSNIA AND
HERZEGOVINA
BRAZIL
BULGARIA
BURKINA FASO

CAMBODIA
CAMEROON
CAPE VERDE
CENTRAL AFRICAN
REPUBLIC
CHAD
CHILE
CHINA
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
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FRANCE
FRENCH GUIANA
FRENCH POLYNESIA

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GREENLAND
GUADELOUPE
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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
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MAYOTTE
MEXICO
MICRONESIA, FEDERATED
STATES OF
MOLDOVA, REPUBLIC OF
MONACO
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MOZAMBIQUE

NETHERLANDS
NETHERLANDS ANTILLES
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PERU
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POLAND
PORTUGAL
PUERTO RICO

REUNION
ROMANIA
RUSSIAN FEDERATION

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

TAIWAN, PROVINCE OF
CHINA
TAJIKISTAN
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TOGO
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TURKEY
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UZBEKISTAN

VENEZUELA
VIET NAM
VIRGIN ISLANDS, U.S.

WESTERN SAHARA
WALLIS AND FUTUNA



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.

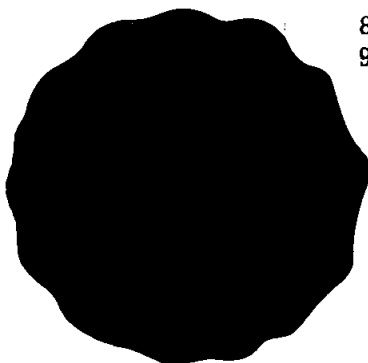
Rotterdam, 04 February 2008



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 4 februari 2008
7. by the Clerk of the District Court
- (Griffier van de Rechtbank)
8. No. HA RP 08-677-4
9. Seal/stamp

10. Signature
A. Dijkshoorn



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04

TRADUCCION OFICIAL No. 2008-02-22-106
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.

07110028.3 / EP07110028

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, EP07110028

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

57
68

HD20492

Oficina Europea de Patentes

Solicitud No.: 07110028.3

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 almidón modificado

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 ES FI FR GB GR HU IE IS IT LI LT
LU LV MC MT NL PL PT RO SE SI SK TR

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

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 15-30% de un almidón modificado.

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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),
 - 10-30% (% en peso con base en el contenido de agua del concentrado) de un almidón modificado,
 - 15-30% (% en peso con base en el contenido de agua del concentrado), preferiblemente 15-30% 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 la cantidad de almidón modificado es 15-28%, preferiblemente 20-26% (% en peso con base en el contenido de agua del concentrado).
4. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-3, en donde el almidón modificado es un almidón modificado químicamente, preferiblemente un almidón modificado con ácido.
5. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-4, en donde los componentes que confieren sabor comprenden uno o más de extractos líquidos o que se pueden disolver o concentrados de uno

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o más de carne, pescado, hierbas, fruta 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.

6. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-5, en donde el contenido de agua total del concentrado es 40-60% en peso (con base en el concentrado total empacado).
7. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-6, en donde el concentrado tiene una actividad en agua a_w de 0.5 a 0.87, preferiblemente 0.7-0.78.
8. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-7, en donde el concentrado además comprende 1-30%, preferiblemente 1-15% (% en peso con base en el concentrado total empacado) de aceite y/o grasa emulsificada.
9. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-8, en donde el concentrado es empacado en una taza sellada o un envase sellado.
10. 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),
 - 10-30% (% en peso con base en el contenido de agua del concentrado) de un almidón modificado,

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- 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 todos los ingredientes, llenar la mezcla en un empaque o moldes, cerrar el empaque, en donde se aplica un paso de calentamiento antes de, y/o durante y/o después del llenado en el empaque o moldes.

11. Proceso de acuerdo con la reivindicación 10, en donde al menos parte de la etapa de calentamiento es hasta una temperatura de al menos 60°C, preferiblemente de al menos 70°C.
12. Uso de un concentrado de acuerdo con la reivindicación 1-9 para preparar un caldo, sopa, salsa, salsa de carne o para ser usado como condimento.

TRADUCTORA OFICIAL
RES. 2177/89 MINJUSTICIA

ANITA ESCOBAR DE TAMAYO



Bescheinigung

Certificate

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°

07110028.3 / EP07110028

The organization code and number of your priority application, to be used for filing abroad under the Paris Convention, is EP07110028

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



61

Anmeldung Nr:
Application no.: 07110028.3
Demande no:

Anmeldetag:
Date of filing: 12.06.07
Date de dépôt:

Anmelder/Applicant(s)/Demandeur(s):

UNILEVER N.V.
Weena 455
3013 AL Rotterdam/NL

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 modified starch

In anspruch genommene Priorität(en) / Priority(ies) claimed / Priorité(s) revendiquée(s)
Staat/Tag/Aktenzeichen / State/Date/File no. / Pays/Date/Numéro de dépôt:

Internationale Patentklassifikation / International Patent Classification / Classification internationale de brevets:

A23L1/00

Am Anmeldetag benannte Vertragsstaaten / Contracting states designated at date of filing / Etats contractants désignées lors du dépôt:

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

**PACKAGED CONCENTRATE FOR PREPARING A BOUILLON, SOUP, SAUCE, GRAVY
OR FOR USE AS A SEASONING, THE CONCENTRATE COMPRISING MODIFIED
STARCH.**

5 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.

10 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".

- 15 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%.

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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
25 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.

- 30 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
35 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.

10 **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 within reasonable time (e.g. a mass of 37 g would dissolve in 1000 ml boiling water in less than 5 minutes, preferably less than 4 minutes). It is

- 15 also 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
- 20 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.

- 25 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 concentrate comprising:

- 20-80% water (weight % based on total packaged concentrate),
- 10-30% (weight % based on water content of concentrate, preferably 15-28%, more
- 30 preferably 20-26%) of a modified starch (e.g. a chemically or a physically modified starch),
- 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
- 35 of the packaging).

In the present invention, the modified starch is preferably a chemically modified starch, and more preferably an acid modified starch. In case a physically modified starch is used, such is preferably a pre-gelatinised physically modified starch.

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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 the modified starch gelling agent (amount modified starch) / (modified starch + total moisture).

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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

15 deformable (to some degree in an elastic way).

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

20 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

25 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

30 of modified starch 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 modified starch, and dissolvability.

The amount and ratio of modified starch as required will e.g. depend on the amount of salt in the formulation, and such amounts and ratio can be determined by the person of average skill in the art of gelled food products without undue burden.

5 Typical amounts will be:

- at a salt level of 15%: modified starch: 10-28%, more preferably 12-26%, most preferably 15-20%,
- at a salt level of 25%: modified starch: 15-30%, more preferably 18-28%, most preferably 20%-26%,

10 both as wt% on the amount of water as defined above.

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
15 hydrolysed protein of vegetable-, soy-, fish-, or meat origin. The taste-imparting components 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
20 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
25 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 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
35 category of ingredients.

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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 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. 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 60°C, more preferably at least 70°C. Also, it is preferred that the temperature of the mixture during the filling is at least 60°C, more preferably 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 reasonably quick to be dispersed/dissolved (e.g. 37 g in less than 5, preferably less than 4 minutes, 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

5 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.

10 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
15 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
20 (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
25 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
30 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
35 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
- 5 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
- 10 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 sweetness to sucrose as it is calculated via the sweetness index of the used sweeteners.
- 15 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% 1.0, Xylitol 1.0, Fructose 1.2-1.7, Cyclamate 30, Aspartame 180, Acesulfame K 200,
- 20 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 to a standard sucrose solution. The detailed method is described in the appropriate DIN
- 25 standard. For recipe design purposes this shall be assumed similar to the sweetness as calculated by the so called sweetness index.

- 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
- 30 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 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
- 35 and as set out above for preparing a bouillon, broth, soup, sauce, gravy or for use as a

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Examples

Two beef bouillon concentrates were prepared. The ingredients were (in weight %):

	Example a	Example b
Beef meat broth, 65° Brix	51.4%	50.3%
Water	25.1%	24.6%
Salt	8.8% (i.e. 25.9% on water content)	8.6% (i.e. 25.9% on water content)
Yeast extract	7.3%	7.2%
Beef fat	0.9%	0.9%
Modified starch (Flojel 70, ex National Starch)	6.5% (i.e. 20.5% on water content)	8.4% (i.e. 25.6% on water content)

The above mixture was made in a gel by the processing described below.

Process Description:

1. Add water to Unimix mixing apparatus
2. Add beef axtract at room temperature to water.
3. Stir and heat to 30°C.
4. Add dry ingredients (including Flojel 70) into the mixing vessel.
5. heat up to 80-90°C, and stir for about 15 minutes
6. add beef fat (at 60°C)
7. Keep at 90°C for 4 min while stirring
8. Hot filling into containers, followed by sealing and leaving to cool to room temperature

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Both examples 1a-1b had low syneresis.

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),
 - 10-30% (weight % based on water content of concentrate) of a modified starch,
 - 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 amount of modified starch is 15-28%, preferably 20-26% (weight % based on water content of concentrate).
4. Packaged concentrate according to any of claim 1-3, wherein the modified starch is a chemically modified starch, preferably an acid modified starch.
5. Packaged concentrate according to any of claim 1-4, 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.
6. Packaged concentrate according to any of claim 1-5, wherein the total moisture content of the concentrate is 40-60% by weight (based on the total packed concentrate).
7. Packaged concentrate according to any of claim 1-6, wherein the concentrate has a water activity a_w of 0.5 to 0.87, preferably 0.7-0.78.
8. Packaged oncentrate according to any of claim 1-7, further comprising 1-30%, preferably 1-15% (weight on total packaged concentrate) of emulsified oil and/or fat.
9. Packaged concentrate according to any of claim 1-8, wherein the concentrate is packaged in a cup or tub with a seal.

10. 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),
 - 10-30% (weight % based on water content of concentrate) of a modified starch,
 - 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.
11. Process according to claim 10, wherein at least part of the heating stage is to a temperature of at least 60°C , preferably at least 70°C.
12. Use of a concentrate according to claim 1-9, 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 15-30% of a modified starch.



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REPUBLICA DE COLOMBIA
SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO

Folio 72

020
Bogotá D.C.,

Doctor(a)
LOREDA RICAURTE ALICIA
Acreditado(a) y/o Representante de
UNILEVER N. V.

REFERENCIA	Radicación No. 8 19270
	Trámite 2
	Evento 1
	Actuación 416
	Oficio No. 7516
	Folios 1

Enunciando 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 GONZALEZ DE VERGEL
Jefe de la división de Nuevas Creaciones

fernand

DIVISIÓN DE NUEVAS CREACIONES

RADICACIÓN EXPEDIENTE No.08-019270

EL EXTRACTO DE LA PRESENTE SOLICITUD DE **PATENTE DE INVENCION**

FUE PUBLICADO EN LA GACETA DE PROPIEDAD INDUSTRIAL No **607** DE

FECHA **31 DE AGOSTO DE 2009** EL TÉRMINO HÁBIL SEÑALADO POR LA

LEY EXPIRA EL **26 DE NOVIEMBRE DEL 2009**

NOTA: Dentro del plazo de los seis (6) meses siguientes a partir de la fecha de publicación en la gaceta de Propiedad Industrial, deberá solicitar y cancelar el examen de patentabilidad so pena de que la solicitud caiga en abandono, de acuerdo con lo establecido en el Artículo 44 de la Decisión 486/2000.

SE PRESENTARON OPOSICIONES POR PARTE DE TERCEROS.

SI X

NO