

LLOREDA & CIA. S. A.

ABOGADOS

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO



No. 08-019271- -00002-0000

Fecha: 2008-05-22 16:33:01 Dep. 2020 NUECREACION
Tra. 2 PATENTES Eve: 1 REGDEPOSITO
Act. 444 RESPUESTAREQUE Folios: 36

BOGOTA - COLOMBIA
OFICINA FUNDADA EN 1941
APARTADO AEREO 12304
TEL: 57-1-3264270 57-1-6069700
FAX: 57-1-3264271 57-1-6069701
CABLES: LLOREDA
CALLE 72 No. 5-83 5º. PISO
www.lloredacamacho.com
jlicco@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 XANTAN Y
GOMA CASSIA".-Clase A23L 1/054.-Expediente número 08-
019.271.-

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. 2008-02-22-102 debidamente legalizada hasta por el Ministerio de Relaciones Exteriores bajo el número 952218 de 14 de Marzo 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 07110025 de 12 de Junio de 2007, junto con su Traducción Oficial número 2008-02-22-100, correspondiente a las legalizaciones y reivindicaciones de dicho documento.

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4. Ruego a usted tomar atenta nota de lo anterior y proceder de conformidad.

Señor Superintendente,


ALICIA LLOREDA RICAURTE

T.P. 53.215

TRADUCCION OFICIAL No. 2008-02-22-102
DE UN DOCUMENTO ESCRITO EN INGLES

TRASPASO

F7978(V)

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

Georg ACHTERKAMP

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

Dieter Kurt Karl ACKERMANN

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

Chiharu INOUE

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

Reinhard KOHLUS

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

Matthias KUHN

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

84
92

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 XANTAN Y GOMA CASSIA

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	EP07110025
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)

Georg ACHTERKAMP

(firma: ilegible)

Dieter Kurt Karl ACKERMANN

556
04

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	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
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CHINA		SAN MARINO
COLOMBIA	LAOS	SANTO TOME Y PRINCIPE
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COSTA DE MARFIL	LIBIA	SUECIA
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	

57
69

TRASPASO

F7978(V)

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

Georg ACHTERKAMP

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

Dieter Kurt Karl ACKERMANN

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

Chiharu INOUE

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

Reinhard KOHLUS

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

Matthias KUHN

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

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

57

58/
06

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Mediante el presente cedo al cesionario suscrito
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Weena 455, 3013 AL Rotterdam, Holanda

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Solicitud de Patente Industrial No	EP07110025
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

Georg ACHTERKAMP

Dieter Kurt Karl ACKERMANN

SA
ST

(firma: ilegible)

Chiharu INOUE

Reinhard KOHLUS

Matthias KUHN

Cesionario: (firma: ilegible)

E. Addie

Signatario Autorizado por Unilever NV

Todas las firmas deben notarizarse

58

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	LUXEMBURGO	
DINAMARCA		TAILANDIA
DJIBOUTI	MACAU	TAIWAN
	MACEDONIA, LA ANTIGUA	TAYIKISTÁN
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EL SALVADOR	MADAGASCAR	TOGO
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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	

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Visto por mí, Victor Joseph Antonius Johannes Clemens van Heeswijk, Notario Público de Rotterdam, Países Bajos, para legalización de las firmas colocadas sobre el documento adjunto de:

- Señor Georg Achterkamp, c/o Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn, Alemania;
- Señor Dieter Kurt Karl Ackermann, c/o Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn, Alemania;
- Señora Chiharu Inoue, c/o Unilever R&D Vlaardingen B.V., Olivier van Noortlaan 120, 3133 AT Vlaardingen, Países Bajos;
- Señor Reinhard Kohlus, c/o Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn, Alemania;
- Señor Matthias Kuhn, c/o Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn, Alemania; y
- Señora Elizabeth Addie, quien es un signatario debidamente autorizado para firmar en asuntos de patentes por y en nombre de Unilever N.V.

Rotterdam, 01 de febrero de 2008

Sello.

(firma: ilegible)

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, 01 de febrero de 2008

Sello.

(firma: ilegible)

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2008 MAR 14 A 9 43
Bam
JEFE DE LEGALIZACIONES
BUENOS AIRES D.C.

- MINISTERIO DE
RELACIONES EXTERIORES

052218
auto encl
FOLIA FIRMA APARECE EN
DOCUMENTO DESEMPENA
LAS FUNCIONES INDICADAS

- NO SE ASUME
RESPONSABILIDAD
DEL TEXTO

TRADUCTORA OFICIAL
LES. 2177/89 MINJUSTICIA
Quinta Escobar de Tamayo
QUINTA ESCOBAR DE TAMAYO

RECEIVED
OFFICE OF THE
DIRECTOR

NOV 17 1963

MINISTRE DE
L'EDUCATION

RECEIVED
OFFICE OF THE
DIRECTOR

NOV 18 1963

RECEIVED
OFFICE OF THE
DIRECTOR

ASSIGNMENT

I/WE, the undersigned, assignors

Georg ACHTERKAMP

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

Dieter Kurt Karl ACKERMANN

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

Chiharu INOUE

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

Reinhard KOHLUS

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

Matthias KUHN

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 XANTHAN AND
CASSIA GUM

I/WE hereby assign to the undersigned assignee

Unilever NV, a Dutch company of

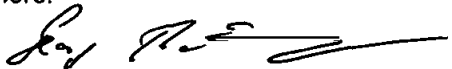
Weena 455, 3013 AL Rotterdam, Netherlands

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:

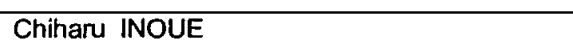
Industrial Patent Application No	EP07110025
Filed in	Europe
Filed on	12 June 2007 (12.06.07)
Filed by	Unilever N.V.
	Weena 455, 3013 AL Rotterdam, Netherlands

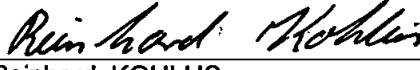
This assignment to take effect from 12 June 2007 (12.06.07)

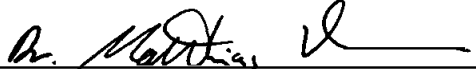
Assignors:


Georg ACHTERKAMP

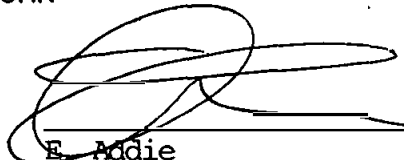

Dieter Kurt Karl ACKERMANN


Chiharu INOUE


Reinhard KOHLUS


Matthias KUHN

Assignee:


E. Adie

Authorised Signatory for Unilever NV

SCHEDULE OF COUNTRIES - NV TERRITORIES

64
67

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

ASSIGNMENT

I/WE, the undersigned, assignors

Georg ACHTERKAMP

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

Dieter Kurt Karl ACKERMANN

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

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OR FOR USE AS A SEASONING, THE CONCENTRATE COMPRISING XANTHAN AND
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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

EP07110025

Filed in

Europe

Filed on

12 June 2007 (12.06.07)

Filed by

Unilever N.V.

Weena 455, 3013 AL Rotterdam, Netherlands

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Assignors:

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Dieter Kurt Karl ACKERMANN

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Reinhard KOHLUS

Matthias KUHN

Assignee:

E. Adria

Authorised Signatory for Unilever NV

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GABON		
GEORGIA		WESTERN SAHARA
GERMANY		WALLIS AND FUTUNA
GREECE		



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Seen by me, Victor Joseph Antonius Johannes Clemens van Heeswijk, civil law notary in Rotterdam, the Netherlands, for legalisation of the signatures placed on the attached document of:

- Mr Georg Achterkamp, c/o Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn, Germany;
- Mr Dieter Kurt Karl Ackermann, c/o Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn, Germany;
- Ms Chiharu Inoue, c/o Unilever R&D Vlaardingen B.V., Olivier van Noortlaan 120, 3133 AT Vlaardingen, Netherlands;
- Mr Reinhard Kohlus, c/o Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn, Germany;
- Mr Matthias Kuhn, c/o Unilever Bestfoods Deutschland GmbH, Knorrstrasse 1, 74074 Heilbronn, Germany; and
- Ms Elisabeth Addie, who is duly authorized to sign in patent affairs for and on behalf of Unilever N.V.

Rotterdam, 01 February 2008





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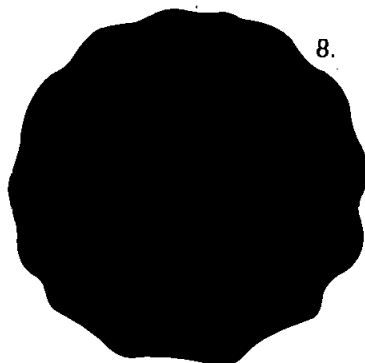
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Rotterdam, 01 February 2008



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5. at Rotterdam 6. the 1 februari 2008
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Solicitud de patente No.

07110025.9 / EP07110025

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, EP07110025

Por el Presidente de la Oficina
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R.C. van Dijk

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HD20492

Oficina Europea de Patentes

Solicitud No.: 07110025.9

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 xantán y goma casia

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

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**CONCENTRADO EMPACADO PARA PREPARAR UN CALDO, SOPA, SALSA,
JUGO DE CARNE O PARA USO COMO UN CONDIMENTO, EL
CONCENTRADO COMPRENDE XANTAN Y GOMA CASIA**

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 xantán y goma casia.

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AO

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 2.5% (% en peso con base en el contenido de agua del concentrado) de un agente gelificante, que comprende la combinación de xantán y goma casia, xantán y dicha goma casia estando cada uno presente en una cantidad de 30-70% sobre la cantidad total de xantán +goma casia,
 - 15%-30% (% en peso con base en el contenido de agua del concentrado), preferiblemente 15-26% 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.

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5. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-4, en el que la cantidad de un gel gelificante comprende la combinación de xantán y goma casia es preferiblemente 1-2%, preferiblemente 1.2%-1-8% (% en peso con base en el contenido de agua del concentrado).
 6. Concentrado empacado de acuerdo con cualquiera de las reivindicaciones 1-5, en donde el xantán y la goma casia, estando cada uno presente en una cantidad de 30-70% sobre la cantidad total de xantán + goma casia, más preferiblemente una cantidad de 45-55%.
 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 de humedad 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 1-30%, 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% 2.5% (% en peso con base en el contenido de agua del concentrado) de un agente gelificante que comprende la combinación de xantán y goma casia, xantán y dicha goma casia estando cada uno presente en una cantidad de 30-70% sobre la cantidad total de xantán +goma casia,
- 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 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 o molde.

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

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Bescheinigung

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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°

07110025.9 / EP07110025

The organization code and number of your priority application, to be used for filing abroad under the Paris Convention, is EP07110025

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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Anmeldung Nr.:
Application no.: 07110025.9
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 xanthan and cassia gum

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 TF

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**PACKAGED CONCENTRATE FOR PREPARING A BOUILLON, SOUP, SAUCE, GRAVY
OR FOR USE AS A SEASONING, THE CONCENTRATE COMPRISING XANTHAN AND
CASSIA GUM**

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 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

- 15 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. Preferably, the gel should also have a certain strength: preferably the strength should be such that the force (in
- 25 gram) necessary for a plunger to penetrate 10 mm in a gel is above 30.

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:

- 30 - 20-80% water (weight % based on total packaged concentrate),
- 0.8% to 2.5%, preferably 1%-2%, more preferably 1.2-1.8% (weight % based on water content of concentrate) of a gelling agent comprising the combination of xanthan and cassia gum, xanthan and cassia gum each being present in an amount of 30-70% on the total amount of xanthan + cassia gum,

- 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 10 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 and ratio of xanthan and cassia gum 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 xanthan and/or cassia gum, and dissolvability.

The amount and ratio of xanthan and cassia gum 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. Cassia gum and xanthan on their own do not really gel at high salt concentrations, but in combination they do. Typical amounts will be:

- at a salt level of 15%: xanthan + cassia gum (together): 0.5%-2%, more preferably 0.8- 1.5%

10 most preferably 1.2-1.5%,

- at a salt level of 25%: xanthan + cassia gum (together): 1%-2.5%, more preferably 1.2%-1.8%, most preferably 1.2%-1.6%,

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

15 The xanthan and cassia gum are herein preferably used in such amounts that the total amount of xanthan + cassia gum comprises 30-70% cassia gum and 30-70% xanthan (wt% on total amount of xanthan+cassia gum). Preferably, these amounts are 40-60% and 60-40%, respectively, and even more preferred 45-55% and 55-45%, respectively. Most preferred ratio is each component in an amount of about 50% and 50%.

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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 may also comprise herbs, vegetables, fruits, meat, fish, crustaceans, or particulates thereof.

25 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

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(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 5 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 10 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 15 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 20 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 25 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 30 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 e.g. xanthan is in its appropriate conformation. Alternatively, the (heated) mixture 35 may be poured in moulds, cooled to set. After setting to a gel, the gelled concentrate will have

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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.

5

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 temperature required 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
10 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,
15 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).

20 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.

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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
30 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
35 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

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%

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
10 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.
15 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
20 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,
- 25 - 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.

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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
10 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.

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Examples**Example 1a.**

A dry mix was prepared comprising:

Pork fat, 690 g

5 Salt 709 g

Pork protein 295 g

Sugar, 200 g

MSG, 120 g

Pork flavour (dissolvable powder), 60 g

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The above mixture was made in a gel with 2170 g water, 17.35 g xanthan and 17.35 g cassia gum. This gel (at 25% salt on water) had a gel strength of approx. 100 g (measured with the method below) and dissolved in about 150 seconds (37 g gel immersed in 1000 g boiling water).

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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 dry mix into the vessel.
5. Add melted fat to 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

Example 1b.

The above mixture was made in a gel with 2170 g water, 13.01 g xanthan and 13.01 g cassia gum. This gel (at 25% salt on water) had a gel strength of approx. 60 g (measured with the method below) and dissolved in about 90 seconds (37 g gel immersed in 1000 g boiling water).

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Example 1c.

- 25 The same dry mix as under 1a was now gelled with 2170 g water, 24.29 g xanthan and 10.41 g ciassia gum. This gel (at 25% salt on water) had a gel strength of approx. 80 g (measured

with the method below) and dissolved in about 200 seconds (37 g gel immersed in 1000 g boiling water).

Results examples (G' and G'' at 21°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	Dissolution time (s)	syneresis
1a	>71.3	>13.1	>5.43	0.754	1:27	< 150	low
1b	>64.0	>12.2	>5.26	0.748	1:27	< 90	low
1c	>84.2	>15.4	>5.46	0.754	1:27	< 210	low

The gel strength was measured using the following method:

- using a texture analyser from Microstable Sytems, model TA XT2 with 5 kg load cell.
- 10 - 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 night before measurement.
- 15 - 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).

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 2.5% (weight % based on water content of concentrate) of a gelling agent comprising the combination of xanthan and cassia gum, xanthan and said cassia gum each being present in an amount of 30-70% on the total amount of xanthan +cassia gum,
 - 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 amount of a gelling agent comprising the combination of xanthan and cassia gum is 1-2%, preferably 1.2% - 1.8% (weight % based on water content of concentrate).
6. Packaged concentrate according to any of claim 1-5, wherein xanthan and cassia gum each being present in an amount of 30-70% on the total amount of xanthan + cassia gum, preferably in an amount of 40-60%, more preferably an amount of 45-55%.
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 oncentrate 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 2.5% (weight % based on water content of concentrate) of a gelling agent comprising the combination of xanthan and cassia gum, xanthan and cassia gum each being present in an amount of 30-70% on the total amount of xanthan + cassia gum,
 - 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.

85/
23**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 xanthan and cassia gum.

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REPUBLICA DE COLOMBIA
SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO

Folio 87

2020
Bogotá D.C.,

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

REFERENCIA	Radicación No. 8 19271
	Trámite 2
	Evento 1
	Actuación 416
	Oficio No. 7517
	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

DIVISIÓN DE NUEVAS CREACIONES

RADICACIÓN EXPEDIENTE No.08-019271

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 ☐