

PatBase - Search results 27 April 2015

Search query (9): [SP]: 1. a process for preparing a bouillon tablet having two or more layers comprising the steps of: forming a first layer of the tablet comprising a mixture of two or more of salt, taste enhancer, sugar, and fat (or oil) forming a second layer of the tablet by adding to the first layer a mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices and compressing the two layers to form the table, wherein the tablet is formed using a rotary double-punch press. 2. a process according to claim 1, wherein the one or more of herbs, garnishes, vegetable pieces, and spices are coated with fat or oil. 3. a process according to claim 2, wherein the fat is hydrogenated palm oil. 4. a process according to claim 1, wherein the compression force applied to form the first layer is less than 40 percent of the compression force applied to form the tablet. 5. a process according to claim 1, wherein the compression force applied to form the first layer is 0.1 to 1.5 kn. 6. a process according to claim 1, wherein the compression force applied to form the tablet is 0.8 to 6 kn. 7. a process according to claim 1, wherein the second layer is 1-35 percent by weight of the tablet. 8. a process according to claim 1, wherein the mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices has a moisture content below 7 percent by weight. 9. a process according to claim 1, wherein the first layer is formed by adding the mixture of two or more of salt, taste enhancer, sugar, and fat (or oil) into a die-bore of the rotary double-punch press and then applying a compression force. 10. a process according to claim 1 9, wherein the mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices is added to the first layer in the die-bore and a compression force applied. 11. a bouillon tablet of the hard bouillon type prepared by forming a first layer of the tablet comprising a mixture of two or more of salt, taste enhancer, sugar, and fat (or oil), forming a second layer of the tablet by adding to the first layer a mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices, and compressing the two layers to form the tablet, the tablet being formed using a rotary double-punch press. 12. a method for the preparation of a soup, sauce, bouillon, or gravy, or for use as a seasoning comprising adding liquid to a bouillon tablet prepared by forming a first layer of the tablet comprising a mixture of two or more of salt, taste enhancer, sugar, and fat (or oil), forming a second layer of the tablet by adding to the first layer a mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices, and compressing the two layers to form the tablet, the tablet being formed using a rotary double-punch press.

Results: 11

Search history

- Search 1: TAC=(CONSTRUCT~ AND SHELL~ AND GENE~ AND IN~ AND OIL~ AND PALM~) (Results 3)
- Search 2: shell gene oil palm (Results 0)
- Search 3: Shell tickness gene construct in oil plam (Results 0)
- Search 4: oil palm fruit shell tickness (Results 0)
- Search 5: TAC=(OIL~ AND PALM~ AND SHELL~ AND TICKNESS~ AND ALELES~ AND COSTRUCT~) (Results 0)
- Search 6: TAC=(OIL~ AND PALM~ AND FRUIT~ AND SHELL~) (Results 113)
- Search 7: TAC=(bouillon tablet and rotary double-punch press) (Results 0)
- Search 8: TAC=(bouillon tablet or rotary double-punch press) (Results 9)
- Search 9: [SP]: 1. a process for preparing a bouillon tablet having two or more layers comprising the steps of: forming a first layer of the tablet comprising a mixture of two or more of salt, taste enhancer, sugar, and fat (or oil) forming a second layer of the tablet by adding to the first layer a mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices and compressing the two layers to form the table, wherein the tablet is formed using a rotary double-punch press. 2. a process according to claim 1, wherein the one or more of herbs, garnishes, vegetable pieces, and spices are coated with fat or oil. 3. a process according to claim 2, wherein the fat is hydrogenated palm oil. 4. a process according to claim 1, wherein the compression force applied to form the first layer is less than 40 percent of the compression force applied to form the tablet. 5. a process according to claim 1, wherein the compression force applied to form the first layer is 0.1 to 1.5 kn. 6. a process according to claim 1, wherein the compression force applied to form the tablet is 0.8 to 6 kn. 7. a process according to claim 1, wherein the second layer is 1-35 percent by weight of the tablet. 8. a process according to claim 1, wherein the mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices has a moisture content below 7 percent by weight. 9. a process according to claim 1, wherein the first layer is formed by adding the mixture of two or more of salt, taste enhancer, sugar, and fat (or oil) into a die-bore of the rotary double-punch press and then applying a compression force. 10. a process according to claim 1 9, wherein the mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices is added to the first layer in the die-bore and a compression force applied. 11. a bouillon tablet of the hard bouillon type prepared by forming a first layer of the tablet comprising a mixture of two or more of salt, taste enhancer, sugar, and fat (or oil), forming a second layer of the tablet by adding to the first layer a mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices, and compressing the two layers to form the tablet, the tablet being formed using a rotary double-punch press. 12. a method for the preparation of a soup, sauce, bouillon, or gravy, or for use as a seasoning comprising adding liquid to a bouillon tablet prepared by forming a first layer of the tablet comprising a mixture of two or more of salt, taste enhancer, sugar, and fat (or oil), forming a second layer of the tablet by adding to the first layer a mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices, and compressing the two layers to form the tablet, the tablet being formed using a rotary double-punch press. (Results 11)

Title: Process for producing compressed, dehydrated cellular foods

Abstract: Source: US3385715A ABSTRACT OF THE DISCLOSURE A process in which morsels of a freeze-dried cellular food are first rehydrated to a moisture content of about 5% to 13%, compressed together while maintaining the surface moisture of the morsels and the pressure sufficiently high to cause the morsels to adhere during said compression and dehydrated to a moisture content below about 3%, the degree of compression being such that the density of the dehydrated product is in the range of about 0.5 to 0.9 gram per cc.

Classifications:

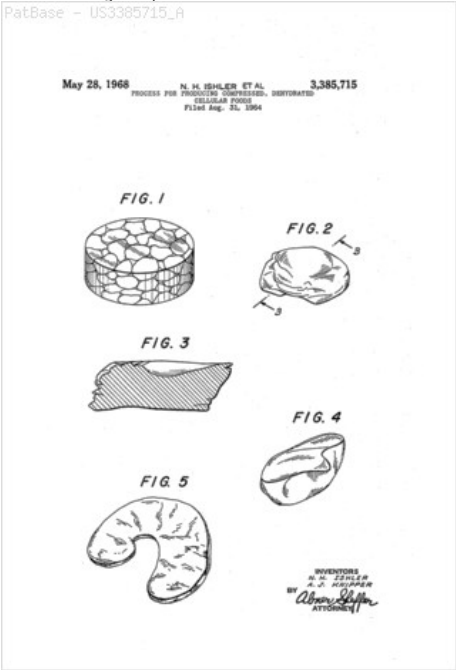
International (IPC 8-9): A23L1/00 A23L1/31 A23P1/10 (Advanced/Invention)

International (IPC 1-7): A23K1/20

CPC: A23L1/0073 A23L1/3103 A23P1/105

European: A23L1/00P10 A23L1/31H A23P1/10B

US: 426/274 426/454 426/506



Family:

Publication number	Publication date	Application number	Application date
US3385715 A	19680528	US19640393819	19640831

Priority:

US19640393819 19640831

Assignee(s): (std): TRONCHEMICS RES INC ; TRONCHEMICS RESEARCH INC

Inventor(s): (std): ISHLER NORMAN H ; KNIPPER ALOYSIUS J

Title: A PROCESS FOR THE PRODUCTION OF DEHYDRATED COMPRESSED FOOD PRODUCTS.

Abstract: Source: EP0326525A1 A process for the production of dehydrated compressed food products, said process comprising the steps, starting from base freeze-dried or dried food products, as individual products or as mixtures of products, of: a) moistening the freeze-dried food product or the freeze-dried mixture of products up to absolute moisture amounts of about 20 percent depending on the kind of food product; b) compressing the moistened product by means of power-consuming machines at pressures between 2 and 100 kg/cm; c) drying the compressed product till obtaining absolute moisture amounts less than or equal to 3 percent . e

Classifications:

International (IPC 8-9): A23B7/02 A23B7/12 A23K1/00 A23L3/44 (Advanced/Invention); A23K1/00 (Core/Invention)

International (IPC 1-7): A23B7/02 A23K1/00 A23L3/38 A23L3/40 A23L3/44

CPC: A23L3/40 A23L3/405 A23L3/42

European: A23L3/40 A23L3/40C A23L3/42

Family:

Publication number	Publication date	Application number	Application date
AT83896 E	19930115	AT19890830019T	19890120
DE0326525 T1	19900412	DE19890830019T	19890120
DE68904081 D1	19930211	DE19896004081	19890120
DE68904081 T2	19930708	DE19896004081T	19890120
EP0326525 A1	19890802	EP19890830019	19890120
EP0326525 B1	19921230	EP19890830019	19890120
ES2012311 T3	19930701	ES19890830019T	19890120
GR3007155 T3	19930730	GR19930400391T	19930225
GR90300067 T1	19910731	GR19910300067T	19910731
IT1219823 A	19900524	IT19880047573	19880127
IT8847573 A0	19880127	IT19880047573	19880127
JP2016960 A2	19900119	JP19890019367	19890127

Priority:

IT19880047573 19880127 EP19890830019 19890120

Assignee(s): (std): AGROFIL COOP SARL ; AGROFIL SOC COOP A R L ; AGROFIL SOC COOP ARL

Assignee(s): AGROFIL SOC COOP A R L CATANIA IT

Inventor(s): (std): LUIGI COSTANZO ; RUIGI KOSUTANZO ; COSTANZO LUIGI

Inventor(s): COSTANZO LUIGI VIA ARTALE ARAGONA 37 I 95126 CATAN ; COSTANZO LUIGI VIA ARTALE ARAGONA 37 I 95126...

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

Title: Cooking aid of the lump type

Abstract: Source: US6399129B Cooking aid of the lump type having the shape of a lump with a granular surface and comprising a flavoring core and a coating of a binding base and visual components. Also, a process for preparing this cooking aid.

Classifications:

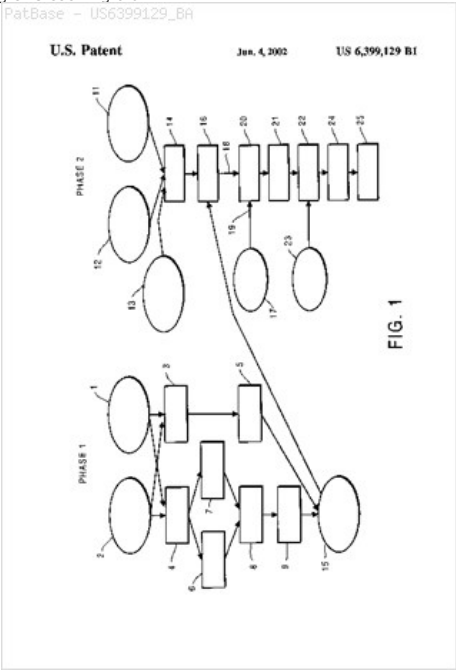
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International (IPC 1-7): A23L A23L1/00 A23L1/03 A23L1/05 A23L1/09 A23L1/22 A23L1/221 A23L1/40 A23L1/48 A23P A23P1/00 A23P1/02 A23P1/08 A23P1/10

CPC: A23L1/40 A23L1/0026 A23P1/027

European: A23L1/00P2D A23L1/40 A23P1/02D

US: 426/293 426/302 426/98 426/99



Family:

Publication number	Publication date	Application number	Application date
AR015396 AA	20010502	AR1998P103250	19980703
AT235170 E	20030415	AT19980201617T	19980515
AU199874062 A1	19990114	AU19980074062	19980702
AU741176 B2	20011122	AU19980074062	19980702
BRPI9802345 A	20000328	BR1998PI02345	19980702
CA2237892 AA	19990104	CA19982237892	19980619
CN1103552 C	20030326	CN19981003223	19980704
CN1205184 A	19990120	CN19981003223	19980704
CZ295363 B6	20050713	CZ19980002122	19980703
CZ9802122 A3	19990113	CZ19980002122	19980703
DE69812482 D1	20030430	DE19986012482	19980515
DE69812482 T2	20030911	DE19986012482T	19980515
EP0888721 A1	19990107	EP19970202060	19970704
EP0888723 A1	19990107	EP19980201617	19980515
EP0888723 B1	20030326	EP19980201617	19980515
ES2193472 T3	20031101	ES19980201617T	19980515
HU9801504 A0	19980828	HU19980001504	19980703
HU9801504 AB	19990329	HU19980001504	19980703
HU9801504 AC	20001228	HU19980001504	19980703
ID20660 A	19990211	ID19980000947	19980702
IL124945 A0	19990126	IL19980124945	19980616
IL124945 A1	20001031	IL19980124945	19980616
JP11069963 A2	19990316	JP19980189195	19980703
MY132944 A	20071031	MY19980003022	19980702
NZ330693 A	20000428	NZ19980330693	19980616
OA10807 A	20030129	OA19980000104	19980703
PL189211 B1	20050729	PL19980327224	19980703
PL327224 A1	19990118	PL19980327224	19980703
PT888723 T	20030630	PT19980201617T	19980515
RU2214140 C2	20031020	RU19980112756	19980703
RU98112756 A	20000327	RU19980112756	19980703
SK91198 A3	19990211	SK19980000911	19980701
TH35354 A	19991015	TH19981002521	19980703
TR9801292 A1	19990118	TR19980001292	19980703
US6399129 BA	20020604	US19980109128	19980702
ZA9805830 A	20000110	ZA19980005830	19980702

Priority:
EP19970202060 19970704 EP19980201617 19980515 CA19982237892 19980619

Assignee(s): (std): NESTLE SA ; NESTEC SA ; SOS ETE DE PRODUITS NESTLE S A

Assignee(s): NESTEC AVENUE NESTLE SA ; Societe des Produits Nestle S A ; NESTEC S A ; SOC PROD NESTLE SA ; SOCIETE DES PRODUITS NESTLE S A VEVEY ; SOS'ETE DE PRODUITS NESTLE S.A. ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLE SOC SA ; GUILLAIN VALERIE ; MAHE YANNICK

Inventor(s): (std): GILLEHN VALERI ; GUILLAIN BEAUVOIS VALERIE ; GUILLAIN V ; GUILLAIN VAL RIE ; GUILLAIN VALERIE ; MAE JANNIK ; MAHE Y ; MAHE YANNICK ; YANNICK MAHE ; VALERIE GUILLAIN ; GUILLAIN VAL EACUTE RIE

Inventor(s): GUILLAIN VAL E RIE ; V GUILLAIN ; VAL RIE GUILLAIN ; VALERIE GUILLAIN BEAUVOIS ; Y MAHE

Designated states: AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

Title: MULTI-INGREDIENT STOCK CUBE FOR PREPARATION OF LIQUID FOODS OR FOOD COMPONENTS

Abstract: Stock cube for culinary preparation of liquid foods or food components in the form of a formed multi-ingredient stock cube, comprising at least two partial volumes which may be visually discriminated and/or discriminated by touch which correspond to food components with differing compositions, in particular those corresponding to meat and vegetable stocks.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/22 A23L1/39 A23L1/40

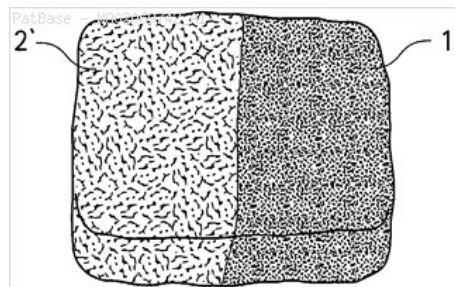
A23P1/02 (Advanced/Invention);

A23L1/00 A23L1/22 A23L1/39 A23P1/02 (Core/Invention)

International (IPC 1-7): A23L1/39 A23L1/40 A23P1/02

CPC: A23L1/0026 A23L1/22 A23L1/39 A23L1/40

European: A23L1/00P2D A23L1/22 A23L1/39 A23L1/40



Family:

Publication number	Publication date	Application number	Application date
AT503395 E	20110415	AT20020716749T	20020208
AU2002247700 AA	20020919	AU20020247700	20020208
AU2008201631 AA	20080501	AU20080201631	20080411
AU2008201631 BB	20091008	AU20080201631	20080411
BG108138 A	20050131	BG20030108138	20030828
BG66337 B1	20130731	BG20030108138	20030828
BRPI0207942 A	20040302	BR2002PI07942	20020208
CA2441956 AA	20030923	CA20022441956	20020208
CN100421580 C	20081001	CN20028009433	20020208
CN1507325 A	20040623	CN20028009433	20020208
CZ20032715 A3	20031217	CZ20030002715	20020208
DE20103914 U1	20020711	DE20012003914U	20010306
DE50214989 D1	20110512	DE20025014989	20020208
EP1370160 A1	20031217	EP20020716749	20020208
EP1370160 B1	20110330	EP20020716749	20020208
IL157758 A0	20040328	IL20020157758	20020208
IL157758 A1	20060221	IL20030157758	20030904
MXPA03007995 A1	20031204	MX2003PA07995	20030905
PL363626 A1	20041129	PL20020363626	20020208
RU2003129520 A	20050420	RU20030129520	20020208
RU2302175 C2	20070710	RU20030129520	20020208
UA30928 U	20080325	UA20031008982U	20020208
WO02069742 A1	20020912	WO2002EP01346	20020208

Priority:

DE20012003914U 20010306 AU20020247700 20020208 WO2002EP01346 20020208
DE20025014989 20020208 AU20080201631 20080411

Assignee(s): (std): DES PRODUITS NESTLE SOC SA ; LENOBLE HENRI PIERRE ; NESTLE SA ; PRODUITS NESTEL S A SOC D ; SOCIETE DES PRODUITS NESTLE S A

Assignee(s): SOCIETE DES PRODUITS NESTLE S A VEVEY ; SOS ETE DE PRODJUI NESTLE S A ; DES PRODUITS NESTLE SA SOC ; SOCIETE DES PRODUITS NESTEL S A

Inventor(s): (std): HP LENOBLE ; LENOBL ANRI P ER ; LENOBLE H P ; LENOBLE HENRI PIERRE ; LENOBLE HERI PIERRE

Inventor(s): LENOBL' ANRI-P'ER ; H P LENOBLE ; HENRI PIERRE LENOBLE ; HERI PIERRE LENOBLE

Agent(s): THOMAS ALAIN

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

Title: SOFT BOUILLON TABLET

Abstract: A soft bouillon tablet which comprises only or mainly oil and no or little fat beside non fat conventional bouillon ingredients.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/22 A23L1/237 A23L1/29 A23L1/314 A23L1/325 A23L1/39 A23L1/40 A23P1/02 A23P1/08 (Advanced/Invention)

International (IPC 1-7): A23L1/00 A23L1/22 A23L1/237 A23L1/29 A23L1/314 A23L1/325 A23L1/39 A23L1/40 A23P1/02 A23P1/08

CPC: A23L1/40

European: A23L1/40

Family:

Publication number	Publication date	Application number	Application date
AR034536 AA	20040225	AR2002P102325	20020620
AT362329 E	20070615	AT20020754595T	20020527
AU2002321043 AA	20030108	AU20020321043	20020527
AU2002321043 BB	20070607	AU20020321043	20020527
BRPI0210543 A	20040622	BR2002PI10543	20020527
CA2449882 AA	20031205	CA20022449882	20020527
CA2449882 C	20110712	CA20022449882	20020527
CN1518419 A	20040804	CN20028012399	20020527
CZ20033524 A3	20040414	CZ20030003524	20020527
DE60220163 D1	20070628	DE20026020163	20020527
DE60220163 T2	20080214	DE20026020163T	20020527
DOP20020425 A	20031230	DO20020000425	20020625
EP1269863 A1	20030102	EP20010202381	20010620
EP1401296 A1	20040331	EP20020754595	20020527
EP1401296 B1	20070516	EP20020754595	20020527
ES2284903 T3	20071116	ES20020754595T	20020527
GT200200128 A	20030619	GT20020000128	20020620
IL159090 A0	20040512	IL20020159090	20020527
IL159090 A1	20060705	IL20030159090	20031127
NZ530195 A	20060428	NZ20020530195	20020527
PE00702003 A1	20030314	PE20020000533	20020620
PL208843 B1	20110630	PL20020367220	20020527
PL367220 A1	20050221	PL20020367220	20020527
PT1401296 T	20070531	PT20020754595T	20020527
RU2004101295 A	20050510	RU20040101295	20020527
RU2308206 C2	20071020	RU20040101295	20020527
TH61172 A	20040317	TH20021002237	20020618
WO03000077 A1	20030103	WO2002EP05833	20020527

Priority:

EP20010202381 20010620 EP20020754595 20020527 WO2002EP05833 20020527

Assignee(s): (std): NESTLE SA ; FROEHLICH MARKUS ; PALZER STEFAN ; RUEEGER MAX ; SCHMUTZ WALTER ; DES PRODUITS NESTLE SOC SA ; BRUSONI GIANLUCA ; SOLTERMANN PATRICK

Assignee(s): SOS ETE DE PRODUI NESTLE S A ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE S SOC ; DES PRODUITS NESTLE SA SOC ; SOCIETE DES PRODUITS NESTLE S ; RUEGER MAX

Inventor(s): (std): FROEHLICH M ; FROEHLICH MARCUS ; FROEHLICH MARKUS ; M FROEHLICH ; M RSEGER ; BRUSONI GIANLUCA ; PALZER S ; PALZER STEFAN ; RSEGER M ; RUEEGER MAX ; RUEGER MAX ; S PALZER ; SCHMUTZ WALTER ; SOLTERMANN PATRICK ; ZOL Terman PATRIK ; SHMUTTS VAL TER ; RJUEGER MAKs ; PAL TSER SHTEFAN ; FRELIKH MARKUS ; BRUZIONI G JANLUKA

Inventor(s): STEFAN PALZER ; WALTER SCHMUTZ ; ZOL'TERMAN PATRIK ; SHMUTTS VAL'TER ; PATRICK SOLTERMANN ; BRUZIONI G'JANLUKA ; MARCUS FROEHLICH ; MARKUS FROEHLICH ; MAX RUEEGER ; MAX RUEGER ; PAL'TSER SHTEFAN ; GIANLUCA BRUSONI

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

Title: PROBIOTIC DELIVERY SYSTEM

Abstract: Source: US2005153018A The present invention relates to a probiotic delivery system that is preferably added to a food product. In particular, the invention shows that compacted pellets having a volume of at least 0.02 cm³, that comprise, besides viable micro-organisms, arbitrary or eligible components, such as fillers, binder, plasticizer, other functional ingredients and a coating may be added to semi-moist, moist or semi-dry products. The micro-organisms remain viable for a longer time than commercially obtainable preparations of probiotics.

Classifications:

International (IPC 8-9): A23K1/00 A23K1/16 A23K1/18 A23K1/20 A23L1/00 A23L1/03 A23L1/28 A23L1/30 A61K35/66 A61K35/74 A61K9/16 A61K9/54 A61P1/12 A61P1/14 A61P3/06 A61P31/00 A61P37/02 C12N1/04 C12N11/00 C12N11/04 (Advanced/Invention)

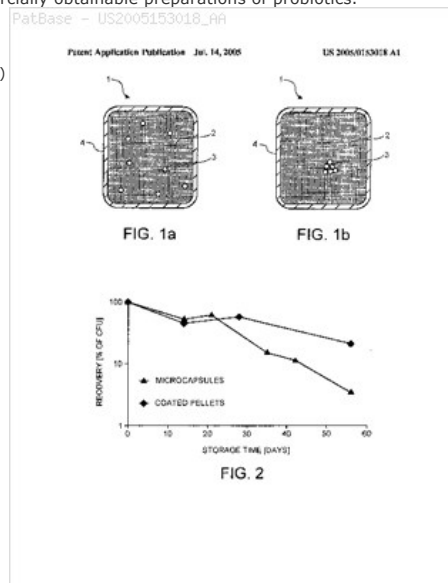
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CPC: C12N1/04 A23K1/002 A23K1/003 A23K1/004 A23K1/009 A23L1/0029 A23L1/0055 A23L1/0345 A23L1/3014 A23V2002/00 A61K35/741

European: A23K1/00B1 A23K1/00B2 A23K1/00B3 A23K1/00C2B A23L1/00P4

A23L1/00P8B8 A23L1/03M A23L1/30M A61K35/74 A61K35/74A C12N1/04 K23V2/00

US: 426/61 426/61P

**Family:**

Publication number	Publication date	Application number	Application date
AU2003218748 AA	20030922	AU20030218748	20030312
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CA2478553 C	20120515	CA20032478553	20030312
CN100334964 C	20070905	CN20038005801	20030312
CN1642437 A	20050720	CN20038005801	20030312
DE60307993 D1	20061012	DE20036007993	20030312
DE60307993 T2	20070222	DE20036007993T	20030312
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EP1482811 A1	20041208	EP20030711996	20030312
EP1482811 B1	20060830	EP20030711996	20030312
ES2269993 T3	20070401	ES20030711996T	20030312
IN03105DN2004 A	20091204	IN2004DN03105	20041011
IN250290 B	20111223	IN2004DN03105	20041011
JP2005519600 T2	20050707	JP20030573962T	20030312
JP2011055832 A2	20110324	JP20100204628	20100913
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RU2004130318 A	20050610	RU20040130318	20030312
RU2323586 C2	20080510	RU20040130318	20030312
US2005153018 AA	20050714	US20030507359	20030312
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ZA200408199 A	20051011	ZA20040008199	20041011

Priority:

EP20020005607 20020312 EP20030711996 20030312 WO2003EP02597 20030312
JP20030573962 20030312

Assignee(s): (std): NESTLE SA ; UBBINK JOHAN BERNARD ; SCHAEER ZAMMARETTI PRISCA ; NESTEC SA ; SOCIETE DES PRODUITS NESTLE S A ; CAVADINI CHRISTOPH ; DES PRODUITS NESTLE SOC SA

Assignee(s): NESTEC S A ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE SA SOC ; SOS ETE DE PRODUITS NESTLE S A ; SOC DES PRODUITS NESTLE SA ; SOS ETE DE PRODUITS NESTLE SA

Inventor(s): (std): BERNARD UBBINK JOHAN ; CAVADINI CHRISTOPH ; CHRISTOPH CAVADINI ; CHRISTOPH UBBINK JOHAN BERNARD ; JOHAN BERNARD UBBINK ; KAVADINI KRISTOF ; PRISCA SCHAEER ZAMMARETTI ; SCHAEER ZAMMARETTI PRISCA ; SHAEHR ZAMARETTI PRISKA ; UBBINK JOKHAN BERNARD ; UBBINK JOHAN BERNARD ; UBBINK JOHAN B

Inventor(s): UBBINK JOHAN BERNARD SCHAEER ZAMMARETTI PRISCA ; UNBINK JOHAN ; UNBINK JOHAN BERNARD ; UBBINK JOHAN BERNARD SCHAEER ZAMMARETTI PRISCA CAVADINI CHRISTOPH ; SHAEHR-ZAMARETTI PRISKA ; UBBINK JOHAN

Agent(s): SANJAY AGRAWAL

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

Title: HARD BOUILLON TABLET OR CUBE

Abstract: A hard bouillon tablet or cube which comprises only or mainly liquid end oil and no or little fat besides non fat conventional bouillon ingredients.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/30 A23L1/40 (Advanced/Invention); A23L (Subclass/Non-invention)

International (IPC 1-7): A23L1/00 A23L1/22 A23L1/40

CPC: A23L1/0026 A23L1/3006 A23L1/40 A23V2002/00

European: A23L1/00P2D A23L1/30C A23L1/40 K23V2/00

Family:

Publication number	Publication date	Application number	Application date
AP200503321 A0	20050630	AP20050003321	20021202
AP2101 A	20100204	AP20050003321	20021202
AU2002358589 AA	20040623	AU20020358589	20021202
WO04049831 A1	20040617	WO2002EP13683	20021202

Priority:

AP20050003321 20021202 WO2002EP13683 20021202

Assignee(s): (std): NESTEC SA

Assignee(s): NESTEC S A

Inventor(s): (std): GNOU JEAN ; KOUADIO MARTIN ; MOUNIER GEORGES ; PALZER STEFAN ; SORO MAMADOU ; PALZER STEPHAN ; GNOU JEAN ET AL

Inventor(s): GEORGES MOUNIER ; STEFAN PALZER ; MAMADOU SORO ; MARTIN KOUADIO ; JEAN GNOU

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

Title: SOLID CONCENTRATE FOR BROTHS, BOUILLONS, SOUPS, SAUCES, (SIDE)DISHES, GARNISHING OR SEASONING AND PROCESS FOR PREPARING THE SAME

Abstract: Source: US2007134397A Concentrates for bouillons, broths, soups, sauces, gravies, dishes, side dishes, or for use as garnishing or seasoning containing dry herbs and/or vegetables, which concentrate is in the form of a solid body or bodies having a weight of 2-250 g, in particular a cube, block, or tablet shape, which yield a soup, sauce etcetera upon dilution with (hot) water or an aqueous liquid, or can be used as a (side)dish, seasoning or garnishing, and wherein the dry herbs and/or vegetables are present in or with the concentrate as one or more compressed particles or layers.

Classifications:
International (IPC 8-9): A23L1/00 A23L1/212 A23L1/40 A23P1/02 A23P1/08 (Advanced/Invention); A23L1/00 A23L1/212 A23L1/39 A23P1/02 A23P1/08 (Core/Invention)
International (IPC 1-7): A23L1/212 A23L1/40 A23P1/02
CPC: A23L1/0026 A23L1/2125 A23L1/40
European: A23L1/00P2D A23L1/212C2 A23L1/40
US: 426/589

Family:

Publication number	Publication date	Application number	Application date
AR056848 AA	20071024	AR2006P105434	20061211
EP1965662 A1	20080910	EP20060829106	20061122
EP1965662 B1	20150304	EP20060829106	20061122
US2007134397 AA	20070614	US20060633809	20061205
WO07068332 A1	20070621	WO2006EP11214	20061122

Priority:
EP20050077840 20051212 WO2006EP11214 20061122 EP20060829106 20061122

Assignee(s): (std): CONOPCO INC D B A UNILEVER ; CONOPCO INC DBA UNILEVER ; EPPLER WOLFGANG MICHAEL ; MUELLER ANDREA SILVIA ; MELWITZ DIETER WERNER ; UNILEVER NV ; LEVER HINDUSTAN LTD ; MAHUT CLAUDE GERARD JEAN BERNA ; UNILEVER PLC

Assignee(s): HINDUSTAN LEVER LIMITED ; HINDUSTAN LEVER LTD ; MAHUT CLAUDE GERARD JEAN BERNARD ; UNILEVER N V ; CONOPCO INC

Inventor(s): (std): MELWITZ DIETER W ; MELWITZ DIETER WERNER ; MUELLER ANDREA S ; MUELLER ANDREA SILVIA ; EPPLER CECIL MARK ; EPPLER WOLFGANG M ; EPPLER WOLFGANG MICHAEL ; MAHUT CLAUDE GERARD JEAN BERNA ; MAHUT CLAUDE GERARD JEAN BERNARD ; MAHUT JEAN BERNARD G C ; MAHUT JEAN BERNARD GERARD CLAU

Inventor(s): MAHUT JEAN BERNARD GERARD CLAUDE ; MAHUT JEAN BERNARD GERARD C ; MUELLER ANDREA ; MELWITZ DIETER ; MAHUT JEAN BERNARD ; EPPLER WOLFGANG

Agent(s): WURFBAIN GILLES L; REIJNS TIEMEN GEERT PIETER; UNILEVER INTELLECTUAL PROPERTY GROUP

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

Title: A BOUILLON AND/OR SEASONING TABLET CONTAINING CEREAL, VEGETABLE AND/OR FRUIT FIBERS

Abstract: The present invention concerns a bouillon and/or seasoning tablet and/or cube, which comprises, in total percent in weight, 0.5-10 percent oil and/or 0-5 percent fat, binders, salt, between 2 and 3 percent of total water, and between 0.5 and 8 percent of cereal, vegetable or fruit fibers, as well as optionally sugar, spices, flavors, taste enhancers, dehydrated vegetables, herb leaves and/or plant extracts.

Classifications:
International (IPC 8-9): A23L1/0534 A23L1/22 A23L1/40 (Advanced/Invention);
A23L1/052 A23L1/39 (Core/Invention);
A23L (Subclass/Invention)
CPC: A23L1/40 A23L1/0534 A23V2002/00 A23V2250/5116
European: A23L1/0534 A23L1/40 K23V2/00 K23V250/5116

Family:

Publication number	Publication date	Application number	Application date
AU2007209344 AA	20070802	AU20070209344	20070124
AU2007209344 BB	20121220	AU20070209344	20070124
BRPI0706727 A2	20110405	BR2007PI06727	20070121
CA2637086 AA	20080714	CA20072637086	20070124
CA2637086 C	20140610	CA20072637086	20070124
CN101374427 A	20090225	CN200780003222	20070124
CN101374427 B	20130313	CN200780003222	20070124
EP1820409 A1	20070822	EP20060001417	20060124
EP1978831 A1	20081015	EP20070704112	20070124
IL192617 A0	20090211	IL20080192617	20080703
IL192617 A1	20121031	IL20080192617	20080703
MY148846 A	20130614	MY20080002506	20070124
NZ569605 A	20111028	NZ20070569605	20070124
RU2008134510 A	20100227	RU20080134510	20070124
RU2436418 C2	20111220	RU20080134510	20070124
UA95470 C2	20110810	UA20080100595	20070124
WO07085609 A1	20070802	WO2007EP50680	20070124

Priority:
EP20060001417 20060124 WO2007EP50680 20070124 EP20070704112 20070124

Assignee(s): (std): KEHLENBECK VOLKER ; NESTEC SA ; NESTEK S A ; PALZER STEFAN

Assignee(s): NESTEC S A

Inventor(s): (std): KEHLENBECK VOLKER ; KELENBEK FOL KER ; PAL TSER STEFAN ; PALZER STEFAN ; STEFAN PALZER ; VOLKER
KEHLENBECK ; PALTSER STEPHEN ; KELENBEK FALKER

Inventor(s): PAL'TSER STEFAN ; KELENBEK FOL'KER

Agent(s): THOMAS ALAIN ET AL

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

Title: PACKAGING COMPRISING ONE OR MORE OF COATED SOLID CONCENTRATES FOR PREPARING A BOUILLON SOUP, SAUCE OR GRAVY OR FOR USE AS A SEASONING AND PROCESS FOR PREPARING THE SAME

Abstract: ABSTRACT Container comprising a one or more of concentrate articles for preparing a bouillon, soup, sauce, roux, gravy or for use as a seasoning, the concentrate articles comprising a solid core material covered by an outer layer completely enclosing the core material, wherein the core is prepared by roller compacting. The invention also relates to a process of obtaining such concentrates.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/40 B65D85/64 (Advanced/Invention);
B65D85/64 (Advanced/Non-invention);
A23L1/00 A23L1/39 B65D85/64 (Core/Invention);
B65D85/64 (Core/Non-invention)
CPC: A23L1/0047 A23L1/40
European: A23L1/00P8B A23L1/40

Family:

Publication number	Publication date	Application number	Application date
BRPI0621203 A2	20111206	BR2006PI21203	20060310
CN101400271 A	20090401	CN200680053783	20060310
CN101400271 B	20120627	CN200680053783	20060310
EP1993385 A1	20081126	EP20060707542	20060310
EP1993385 B1	20141008	EP20060707542	20060310
MX2008011494 A1	20080922	MX20080011494	20080908
RU2008140180 A	20100420	RU20080140180	20060310
RU2409293 C2	20110120	RU20080140180	20060310
WO07104326 A1	20070920	WO2006EP02298	20060310

Priority:

WO2006EP02298 20060310 RU20080140180 20060310

Assignee(s): (std): ACHTERKAMP GEORG ; JUNILEVER N V ; LEVER HINDUSTAN LTD ; UNILEVER PLC ; UNILEVER NV ; SCHARF KARL WALTER FERDINAND

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

Inventor(s): (std): SHARF KARL VAL TER FERDINAND ; SCHARF KARL WALTER FERDINAND ; SCHARF K W F ; AKHTERKAMP GEORG ; ACHTERKAMP GEORG ; ACHTERKAMP G

Inventor(s): GEORG ACHTERKAMP ; KARL WALTER FERDINAND SCHARF ; SHARF KARL VAL'TER FERDINAND ; K W F SCHARF ; G ACHTERKAMP

Agent(s): TJON HON KONG GUNO; REIJNS TIEMEN GEERT PIETER

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

Title: BOUILLON TABLET PROCESS

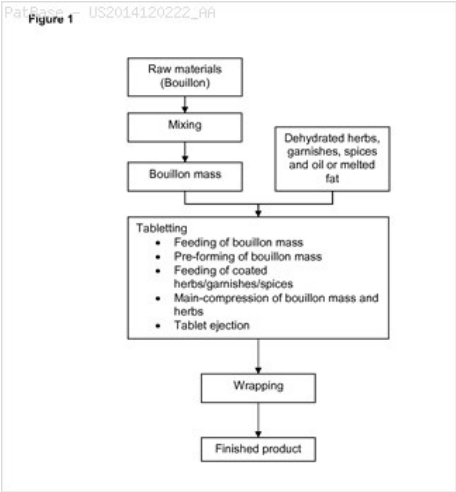
Abstract: Source: US2014120222A A process for preparing a bouillon tablet having two or more layers comprising the steps (a) forming a first layer of the tablet comprising a mixture of two or more of salt, taste enhancer, sugar, and fat (or oil), (b) forming a second layer of the tablet by adding to the first layer a mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices; and (a) compressing the two layers to form the tablet, where the tablet is formed using a rotary double-punch press.

Classifications:

International (IPC 8-9): A23L A23L1/00 A23L1/22 A23L1/221 A23L1/40 (Advanced/Invention)

CPC: A23L1/0026 A23L1/40

US: 426/285 426/589



Family:

Publication number	Publication date	Application number	Application date
AU2012269277 AA	20121220	AU20120269277	20120530
CA2838887 AA	20131210	CA20122838887	20120530
CN103607909 A	20140226	CN201280029504	20120530
CO6831990 A2	20140110	CO20130295629	20131218
EP2534956 A1	20121219	EP20110170231	20110616
EP2720558 A1	20140423	EP20120725376	20120530
IL229883 A0	20140227	IL20130229883	20131209
IN10609DN2013 A	20141226	IN2013DN10609	20131210
JP2014516573 T2	20140717	JP20140515126T	20120530
MX2013014890 A1	20140217	MX20130014890	20131216
SG195380 A1	20131230	SG20130009128	20120530
US2014120222 AA	20140501	US20120126655	20120530
WO12171801 A1	20121220	WO2012EP60193	20120530

Priority:
EP20110170231 20110616 EP20110070231 20110616 WO2012EP60193 20120530
EP20120725376 20120530

Assignee(s): (std): KRAUCH JOSE GUILLERMO ; NESTEC SA ; SCHROEDER CAROLINE

Assignee(s): NESTEC S A

Inventor(s): (std): KRAUCH JOSE ; KRAUCH JOSE GUILLERMO ; SCHRODER CHRISTIAN ; SCHROEDER CAROLINE

Inventor(s): CAROLINE SCHROEDER ; JOSE GUILLERMO KRAUCH

Agent(s): MOLLET BEAT MAX; NESTEC SA

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