yenny

Search history

Search 1: TAC=(oil composition and The carotenes and vitamin E contents) (Results 0)

Search 2: TAC=(palm oil and unsaturated and carotenes and vitamin E) (Results 2)

Search 3: fn=(52606802) (Results 1)

Search 4: fn=(52606802) (Results 1)

Search 5: TAC=(palm oil and unsaturated oild and carotenes and vitamin E) (Results 0)

Search 6: TAC=(palm oil and unsaturated and carotene and vitamin E and refining) (Results 2)

Search 7: TAC=(palm oil and unsaturated and carotene and vitamin E and refining and blending and heating and cooling and filtration) (Results 2)

Search 8: TAC=(palm oil and unsaturated and carotene and vitamin E) (Results 8)

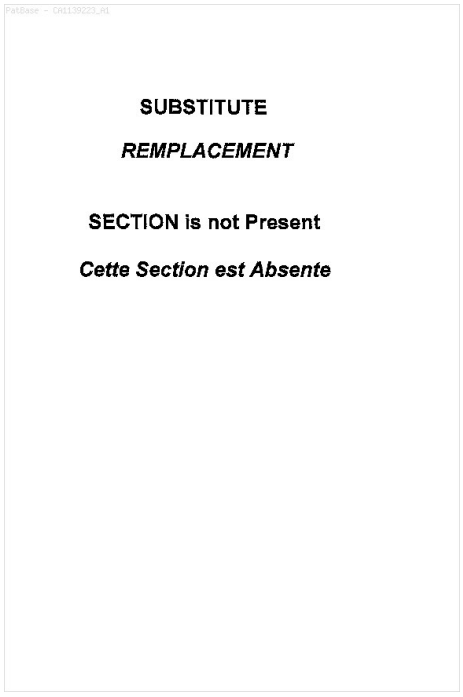
Search 9: TAC=(palm oil and unsaturated oil and carotene and vitamin E) (Results 2)

1) Family number: 2301533 (US4264583A)

Title: GALLSTONE DISSOLUTION COMPOSITIONS AND METHOD

Abstract: Source: US4264583A Polyol fatty acid polyesters are safe and effective agents for dissolving radiolucent gallstones when administered orally, either alone or, preferably, in conjunction with a litholytic bile acid.

Classifications:
International (IPC 8-9): A61B17/225 A61K31/07 A61K31/23 A61K31/25 A61K31/355 A61K31/56 A61K31/575 A61K31/59 A61K31/70 A61K35/413 A61K45/06 A61P1/16 (Advanced/Invention);
A61B17/225 A61K31/045 A61K31/21 A61K31/352 A61K31/575 A61K31/59 A61K31/70 A61K45/00 A61P1/00 (Core/Invention)
International (IPC 1-7): A61K31/07 A61K31/23 A61K31/25 A61K31/355 A61K31/56 A61K31/575 A61K31/59 A61K31/70 A61K35/413 A61K37/20 A61K45/06
CPC: A61K31/23 A61K31/355 A61K31/575 A61K31/59 A61K31/70 A61K45/06 Y10S514/877
European: A61K31/23 A61K31/355 A61K31/575 A61K31/59 A61K31/70 A61K45/06
US: 424/240 514/182 514/23 514/877



Family:

Publication number	Publication date	Application number	Application date
CA1139223 A1	19830111	CA19800356911	19800724
DE3064927 D1	19831027	DE19803064927	19800714
EP0023375 A1	19810204	EP19800200686	19800714
EP0023375 B1	19830921	EP19800200686	19800714
IE50026 B	19860205	IE19800001534	19800724
IE801534 L	19810125	IE19800001534	19800724
JP1047445 B4	19891013	JP19800101434	19800725
JP1565793 C3	19900625	JP19800101434	19800725
JP56059711 A2	19810523	JP19800101434	19800725
US4264583 A	19810428	US19790060538	19790725

Priority:
US19790060538 19790725 CA19800356911 19800724

Assignee(s) (std)**:** PROCTER AND GAMBLE ; PROCTER GAMBLE CO

Assignee(s): THE PROCTER AND GAMBLE COMPANY ; THE PROCTOR AND GAMBLE CO ; PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE COMPANY THE ; JANDACEK RONALD J

Inventor(s) (std)**:** JANDACEK RONALD J ; JANDACEK RONALD JAMES ; RONARUDO JIEEMUSU JIYANDASETSU

Inventor(s): RONARUDO JEEMUSU JANDASETSUKU

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

2) Family number: 15406809 (GB2364503A)

Title: Compositions comprising a polyvalent cation source and a partially digestible lipid and/or a non-digestible lipid

Abstract: Source: GB2364503A Compositions comprising a polyvalent cation source and a partially digestible lipid and/or a non-digestible lipid wherein a single serving, a 100 calorie reference serving or a 30 g reference serving of the composition comprises sufficient cation source to provide at least 50 mg of the polyvalent cation. The polyvalent cation may be a calcium cation and the source of the polyvalent cation may be calcium carbonate or calcium citrate malate. The non-digestible lipid may be a polyol fatty acid polyester such as olestra. The compositions may be in the form of foodstuffs such as cookies, crackers, potato crisps, peanut butter, cheese spreads or dairy beverages. Compositions comprising a polyvalent cation or a source of a polyvalent cation and a non-digestible fat or a source of a non-digestible fat may be used to reduce blood cholesterol, treat heart disease such as hypercholesterolaemia or hypertension or treat complications associated with diabetes.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D2/02 A21D2/16 A23C20/00 A23C9/156 A23D9/007 A23L1/164 A23L1/217 A23L1/304 A23L1/308 A23L1/38 A61K31/23 A61K33/06 A61K33/10 A61P9/00 (Advanced/Invention)

International (IPC 1-7): A23L1/304 A23L1/308 A61K31/7024 A61K33/10 A61P9/00

CPC: A21D2/02 A21D2/16 A21D13/0041 A23C9/156 A23C20/00 A23D9/007 A23L1/1641 A23L1/2175 A23L1/3081 A23L1/3088 A23L1/38 A61K31/23 A61K33/06 A61K33/10 A23L1/304

European: A21D13/00D12 A21D13/08 A21D13/08D A21D2/02 A21D2/16 A23C20/00 A23C9/156 A23D9/007 A23L1/164B A23L1/217B A23L1/304 A23L1/308A A23L1/308P A23L1/38 A61K31/23 A61K33/06 A61K33/10

Family:

Publication number	Publication date	Application number	Application date
GB200111039 A0	20010627	GB20010011039	20010504
GB2364503 A1	20020130	GB20010011039	20010504

Priority:

US20000202242P 20000505

Assignee(s): (std)**:** PROCTER AND GAMBLE

Assignee(s): PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE THE COMPANY ; THE PROCTER AND GAMBLE COMPANY

Inventor(s): (std)**:** TROUT JAMES EARL ; PROSISE ROBERT LAWRENCE ; JANDACEK RONALD JAMES

Inventor(s): JAMES EARL TROUT ; RONALD JAMES JANDACEK ; ROBERT LAWRENCE PROSISE

3) Family number: 42246115 (US2004081681A)

Title: Formulations for topical delivery of bioactive substances and methods for their use

Abstract: Source: US2004081681A The invention relates to topical delivery of bioactive agents. More particularly, the invention relates to anhydrous formulations for percutaneous absorption. The invention provides formulations that allow efficient topical delivery of high concentrations of bioactive substances for percutaneous absorption. The formulations according to the invention are generally non-irritating to the skin.

Classifications:
International (IPC 8-9): A01N43/40 A61K31/44 A61K47/10 A61K47/42 A61K47/44 A61K8/18 A61K8/37 A61K8/46 A61K8/66 A61K8/67 A61K8/97 A61K9/14 A61K9/70 A61Q19/00 (Advanced/Invention);
A01N43/34 A61K31/44 A61K47/10 A61K47/42 A61K47/44 A61K8/18 A61K8/30 A61K8/96 A61K9/14 A61K9/70 A61Q19/00 (Core/Invention)
International (IPC 1-7): A61K7/48 A61K9/70
CPC: A61Q17/04 A61K8/37 A61K8/46 A61K8/66 A61K8/675 A61K8/676 A61K8/97 A61K9/0014 A61K9/145 A61K47/10 A61K47/42 A61K47/44 A61K2800/28 A61K2800/31 A61K2800/412 A61K2800/522 A61K2800/75 A61Q17/005 A61Q19/00
European: A61K47/10 A61K47/42 A61K47/44 A61K8/37 A61K8/46 A61K8/66 A61K8/67F3 A61K8/67H A61K8/97 A61K9/00M3 A61K9/14H4 A61Q17/00F A61Q17/04 A61Q19/00 K61K201/062 K61K201/08 K61K201/101 K61K201/19 K61K800/28 K61K800/31 K61K800/412 K61K800/522 K61K800/75
US: 424/401 424/401S 424/449 424/449P 424/74 424/74P 514/356

Family:

Publication number	Publication date	Application number	Application date
AU2003282834 AA	20040525	AU20030282834	20031015
AU2010201779 AA	20100527	AU20100201779	20100504
CA2543370 AA	20060424	CA20032543370	20031015
EP1558206 A1	20050803	EP20030774832	20031015
US2004081681 AA	20040429	US20020281062	20021025
US2007071711 AA	20070329	US20060535213	20060926
US7241456 BB	20070710	US20020281062	20021025
WO04039348 A1	20040513	WO2003US32638	20031015

Priority:

US20020281062 20021025 WO2003US32638 20031015 US20060535213 20060926
AU20030282834 20031015 AU20100201779 20100504

Assignee(s): (std)**:** AUSTRALIAN IMP ERS LTD ; VROMEN JACOB

Assignee(s): AUSTRALIAN IMPORTERS ; AUSTRALIAN IMPORTERS LTD ; JACOB VROMEN

Inventor(s): (std)**:** JACOB VROMEN ; VROMEN JACOB

Agent(s): KEOWN AND ASSOCIATES

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 NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG UZ VC VN YU ZA ZM ZW

4) Family number: 42779098 (WO09005351A1)

Title: VEGETABLE FAT BLEND AND EDIBLE PRODUCTS CONTAINING SUCH A FAT BLEND

Abstract: The present invention provides a vegetable fat blend that can suitably be used to replace milk fat in processed food products or to prepare imitation dairy products. The vegetable fat blend according to the present invention is characterised in that it contains: 0.5 - 15 of red **palm oil**; 15 - 75 weight percent of a highly **unsaturated** oil selected from the group consisting of sunflower oil, soybean oil, ra peseed oil, cottonseed oil, safflower oil, marine oil, corn oil, olive oil, linseed oil and combinations thereof; and 25 - 60 weight percent of a structuring fat selected from the group consisting of **palm oil**, **palm oil** fractions, lauric fat, lauric fat fractions, full y hydrogenated vegetable oil, and combinations thereof; wherein the red **palm oil** contains at least 200 ppm of carotenoids and 200 ppm of tocotrienols.

Classifications:
International (IPC 8-9): A23C11/02 A23C19/09 A23C20/00 A23D9/00 A23D9/007 A23L1/29 A23L1/30 (Advanced/Invention); A23C11/00 A23C19/00 A23C20/00 A23D9/00 A23L1/29 A23L1/30 (Core/Invention)
CPC: A23D9/00 A23D9/007
European: A23D9/00 A23D9/007

Family:

Publication number	Publication date	Application number	Application date
AT486497 E	20101115	AT20080766865T	20080702
AT500739 E	20110315	AT20080766864T	20080702
DE602008003341 D1	20101216	DE200860003341T	20080702
DE602008005449 D1	20110421	DE200860005449T	20080702
DK2162011 T3	20110509	DK20080766864T	20080702
EP2162011 A1	20100317	EP20080766864	20080702
EP2162011 B1	20110309	EP20080766864	20080702
EP2178386 A1	20100428	EP20080766865	20080702
EP2178386 B1	20101103	EP20080766865	20080702
ES2355196 T3	20110323	ES20080766865T	20080702
ES2361715 T3	20110621	ES20080766864T	20080702
HR20110241 T1	20110531	HR20110000241	20110404
MY148225 A	20130329	MY20100000015	20080702
PT2162011 T	20110616	PT20080766864T	20080702
SI2162011 T1	20110531	SI20080030211T	20080702
SI2178386 T1	20110131	SI20080030105T	20080702
WO09005351 A1	20090108	WO2008NL50441	20080702
WO09005352 A1	20090108	WO2008NL50442	20080702

Priority:

EP20070111494 20070702 WO2008NL50441 20080702 EP20080766864 20080702
WO2008NL50442 20080702 EP20080766865 20080702

Assignee(s): (std)**:** DE RUITER GERHARD ADRIAAN ; KREEKEL HARRY ROELOF ; SAARI HISFAZILAH ; SIME DARBY MALAYSIA BERHAD ; UNIMILLS B V ; ZIEVERINK MARTINUS MATHILDA PI ; ZIEVERINK MARTINUS MATHILDA PIETER

Assignee(s): UNIMILLS BV

Inventor(s): (std)**:** DE RUITER GERHARD ADRIAAN ; KREEKEL HARRY ROELOF ; RUITER GERHARD ADRIAAN DE ; SAARI HISFAZILAH ; ZIEVERINK MARTINUS MATHILDA PIETER ; ROELOF KREEKEL HARRY ; PIETER ZIEVERINK MARTINUS MATHILDA ; HISFAZILAH SAARI ; ADRIAAN DE RUITER GERHARD

Inventor(s): MARTINUS MATHILDA PIETER ZIEVERINK ; GERHARD ADRIAAN DE RUITER

Agent(s): SWINKELS BART WILLEM; KETELAARS MAARTEN F J M; VAN WESTENBRUGGE ANDRIES

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

5) Family number: 50136193 (WO11157428A2)

Title: IN-SITU LECITHIN MICROEMULSION GEL FORMULATION

Abstract: The present invention relates to an in situ lecithin microemulsion gel formulation comprising as gel-forming phase at least one lecithin in a concentration of 0.1 percent to 50 percent by weight, based on an apolar continuous phase, and also, optionally, at least one polar agent; when there is at least one polar agent present, it is present at a concentration lower than the concentration needed for complete gelling. The formulation is intended for use as a therapeutic agent or diagnostic agent in ophthalmology and/or rhinology and/or in the ENT field.

Classifications:
International (IPC 8-9): A61K31/00 A61K31/01 A61K31/685 A61K36/00 A61K47/24 A61K9/00 A61K9/107 A61P11/02 A61P27/02 (Advanced/Invention)
CPC: A61K9/0075 A61K9/008 A61K9/145 A61K31/00 A61K31/01 A61K31/685
European: A61K31/00 A61K31/01 A61K31/685 A61K9/00M20B3 A61K9/00M20B6 A61K9/14H4

Family:

Publication number	Publication date	Application number	Application date
DE102010023949 A1	20111222	DE201010023949	20100616
WO11157428 A2	20111222	WO2011EP02982	20110616
WO11157428 A3	20120726	WO2011EP02982	20110616

Priority:

DE201010023949 20100616

Assignee(s): (std)**:** HOLZER DOMINIK ; HOLZER GMBH F

Assignee(s): F HOLZER GMBH

Inventor(s): (std)**:** HOLZER DOMINIK

Agent(s): PFENNING MEINIG AND PARTNER

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 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 RO RS RU 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

6) Family number: 52606802 (WO12177116A2)

Title: A METHOD TO PRODUCE AN OIL COMPOSITION

Abstract: A method to produce an oil composition wherein the method includes refining **palm oil** and **unsaturated** oil separately, blending the **palm oil** with the **unsaturated** oil, heating the blended oil, subjecting the heated blended oil to fractionation to form liquid oil, cooling the liquid oil with constant stirring to form crystallized oil and conducting filtration to remove the crystallized oil from filtrate liquid oil. A method to produce an oil composition wherein the method includes blending **palm oil** with **unsaturated** oil, heating the blended oil, subjecting the heated blended oil to fractionation to form liquid oil, cooling the liquid oil with constant stirring to form crystallized oil, conducting filtration to remove the crystallized oil from filtrate liquid oil and refining the crystallized and the liquid oil. Most illustrative drawing: Fig.1

Classifications:
International (IPC 8-9): A23D9/02 A23L1/30 C11B1/10 C11B3/16 C11B9/02 (Advanced/Invention)
CPC: A23D9/007 A23D9/02 C11B3/001 C11B3/006 C11B3/10 C11B7/0075 A23L1/3006

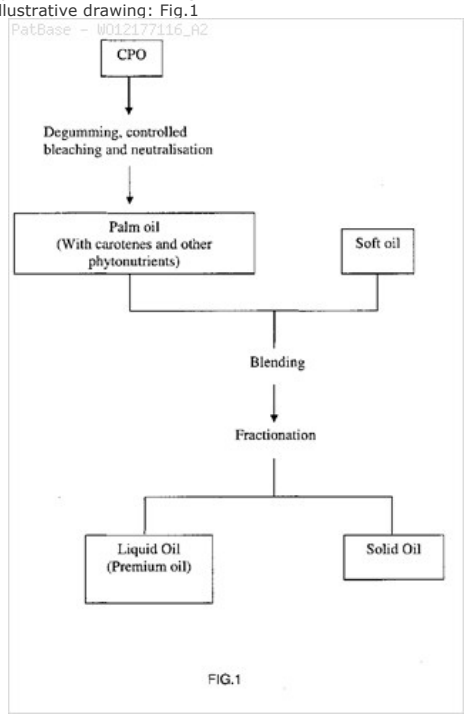


FIG.1

Family:

Publication number	Publication date	Application number	Application date
CO6940402 A2	20140509	CO20140012350	20140122
JP2014520193 T2	20140821	JP20140516936T	20120622
KR20140041776 A	20140404	KR20147001569	20120622
WO12177116 A2	20121227	WO2012MY00137	20120622
WO12177116 A3	20130425	WO2012MY00137	20120622

Priority:
MY20110002942 20110622 MY20110020942 20110622 WO2012MY00137 20120622

Assignee(s): (std): ABD WAFTI NUR SULIHATIMARSYILA ; CHOO YUEN MAY ; KAMALIAH NABILAH ; LAU LIK NANG HARRISON ; MALAYSIAN PALM OIL BOARD ; MALASYAN PALM OIL BOARD

Inventor(s): (std): ABD WAFTI NUR SULIHATIMARSYILA ; CHOO YUEN MAY ; KAMALIAH NABILAH ; LAU LIK NANG HARRISON

Agent(s): NANJAPPAN PUVANESWARI

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 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

7) Family number: 56038552 (CN103651967A)

Title: WHOLE MILK BUTTER COMPOSITION

Abstract: Source: CN103651967A A whole milk butter composition relates to the field of food raw materials and is mainly prepared from the following raw material components in parts by weight: 50-60 parts of edible refined butter, 3-8 parts of refined rapreseed oil, 10-16 parts of refined **palm** **oil**, 4-8 parts of refined palm-kernel oil, 15-20 parts of natural cream, 0.2-0.6 part of **unsaturated** fatty acid monoglyceride, 0.3-0.8 part of glyceryl monostearate, 0.3-0.8 part of polyglycerol fatty acid ester, 0.01-0.03 part of tea polyphenol, 0.01-0.03 part of **Vitamin** **E**, 0.005-0.015 part of citric acid, 0.02-0.08 part of **carotene** and 0.2-0.6 part of a food flavor. The whole milk butter composition provided by the invention not only effectively solves the problem of unbalanced ingestion of the human body to two essential fatty acids but also makes up the nutritional defect of the present linoleic acid edible oil, and as the whole milk butter composition is prepared through blending, defects caused by single grease are made up and more healthy consumption is realized.

Classifications:

International (IPC 8-9): A23D9/02 (Advanced/Invention)

Family:

Publication number	Publication date	Application number	Application date
CN103651967 A	20140326	CN201310611204	20131126

Priority:

CN201310611204 20131126

Assignee(s): (std): ANHUI TIANXIANG GRAIN AND OIL FOOD CO LTD

Assignee(s): ANHUI TIANXIANG GRAIN AND OIL FOOD CO

Inventor(s): (std): LU GUOQUAN

8) Family number: 56265566 (WO14060566A1)

Title: BEADLETS COMPRISING CAROTENOIDS

Abstract: The present invention relates to beadlets comprising at least one carotenoid and matrix material, which comprise wax(es) and/or fat (s) with a melting point of between 40 to 85 degrees centigrade, as well as to the production of such beadlets and to the use of such beadlets in compositions.

Classifications:
International (IPC 8-9): A23D7/005 A23L1/00 A23L1/275 A23L2/58 A61K9/50 B01J2/30 (Advanced/Invention)
CPC: A23L1/2753 A23V2002/00 A23L1/0032 A23D7/0056 A23K1/002 A23K1/1606 A23K1/164 A23L2/58

Family:

Publication number	Publication date	Application number	Application date
WO14060566 A1	20140424	WO2013EP71809	20131018

Priority:

EP20120189045 20121018

Assignee(s): (std)**:** DSM IP ASSETS BV

Inventor(s): (std)**:** BADOLATO BOENISCH GABRIELA ; SCHLEGEL BERND

Agent(s): KURT MANFRED

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