

INFORME DE BÚSQUEDA DE PATENTES PARA EL No de Radicación: 14-138379

CRITERIOS PARA LA BÚSQUEDA (anexar pantallazo o reporte en PDF, junto con los booleanos utilizados)

Palabras clave utilizadas	Solid-liquid extraction, vegetables solids, concentration by reverse osmosis, umami from vegetables
CLASIFICACIONES INTERNACIONALES UTILIZADAS PARA LA BÚSQUEDA	A23L1/221

BASES DE DATOS CONSULTADAS.

ESPAZENET	Patent scope	Patbase	Espatentes
USPTO	Sciencedirect		

INFORMES DE EXÁMENES REALIZADOS EN OTRAS OFICINAS (documentos patentes, literatura no patente etc...)

Oficina	Fecha del examen o de reporte de búsqueda de documentos	Anterioridades encontradas para el examen o reportados en el examen de búsqueda(relacionarlos todos)	Reiv. afectadas	RELEVANCIA (requisito que afecta)	FUERON TENIDOS EN CUENTA PARA EL EXAMEN EN LA OFICINA COLOMBIANA	
					SI	NO
WIPO	17/04/2013	“Solid-liquid extraction of mushroom solids and concentration by reverse osmosis” Journal Food Science, Vol. 50, no. 5, 1985, pages 1300-1305	1-15	Novedad		
		“Umami: a French stock in trade?”, European Food & drink reviewno. Autumn, pages 55, 57-58	11-15 / 1-10	Novedad/1-10		
		“Umami active fraction and method to prepare the same” US 2010/272878	1-15	Novedad		
		Week 199729; Thomson Scientific, London, AN 1997-314190	1-10	A		
		“Evaluation of new fish sauces prepared by fermenting hot-water extraction waste of stock from dried fish using various Kojis” International Food Information Service; DE; 2009	1, 11, 14	A		
		“Swiss Nature Vegetable Cubes”, Mintel.	14, 15	Novedad		
		“Seasoning compositions” EP 1344459	1-15	A		

DOCUMENTOS ADICIONALES ENCONTRADOS POR EL EXAMINADOR DE ACUERDO A LOS CRITERIOS DE BÚSQUEDA.

Natural savory and umami flavoring materials from dehydrated mushroom	US5709048
A method for preparing hypoallergenic fruit and/or vegetable derivatives	
Umami active fraction, method to prepare the same, method of enhancing umami taste and method of preparing a food product	US2011305816
Flavour Enhancing Fractionated Tomato Extract and Compositions Comprising the same	US2009317536
Potato flavor enhancing composition and method of use	US4698230
Organic compounds enhancing the umami taste	EP2467030
Umami active fraction and method to prepare the same	WO2009080763
A clear tomato concentrate as a taste enhancer	EP1082027
Solid-liquid Extraction of Mushroom Solids and Concentration by Reverse Osmosis, LUCYNTH H. KERR, ROBERT C. WILEY, and MING-JEN SHEU, JOURNAL OF FOOD SCIENCE-Volume 50 (1985).	
Efficient process for the manufacture of tomato products	IL107999

Observaciones	
Fecha del reporte de búsqueda:	06/12/2015

Espacenet - Claims
EPO 5709048-Claims-es
EPO 5709048-Desc-es
EPO 5709048-Abst-es
Edwin Yovani

worldwide.espacenet.com/publicationDetails/claims?CC=US&NR=5709048A&KC=A&FT=D&ND=&date=19980120&

Espacenet
Patent search

Deutsch English Français
Contact
Change country

About Espacenet Other EPO online services

Search Result list My patents list (0) Query history Settings Help

US5709048 (A)

US5709048 (A)
Bibliographic data
Description
Claims
Mosaics
Original document
Cited documents
Citing documents
INPADOC legal status
INPADOC patent family

Claims: US5709048 (A) — 1998-01-20

★ In my patents list
EP Register
Report data error
Print

Natural savory and umami flavoring materials from dehydrated mushroom

Claims of US5709048 (A)

A high quality text as facsimile in your desired language may be available amongst the following family members:

WO9532610 (A2)

Translate this text into
Spanish
patenttranslate powered by EPO and Google

Original claims
Claims tree

The EPO does not accept any responsibility for the accuracy of data and information originating from other authorities than the EPO; in particular, the EPO does not guarantee that they are complete, up-to-date or fit for specific purposes.

What is claimed is:

1. A nutrient supplement for growing mushrooms with an enhanced lipid content, said nutrient supplement comprising: a particulate, non-nutritive, hydrophobic matrix having a particle size of between 20 and 80 standard mesh, said particle selected from the group consisting of vermiculite, perlite, microcrystalline cellulose, and diatomaceous earth.

Quick help

- What is meant by high quality text as facsimile?
- What happens if I click on "In my patents list"?
- What happens if I click on the "Register" button?
- What happens if I click on the red "patent translate" button?
- How can I view the claim structure?
- Why are the claims sometimes in French or German or another language altogether?
- How can I search in the text of

ES
11:31 a.m.
06/12/2015

Espacenet - Bibliographic

Edwin Yovani

worldwide.espacenet.com/publicationDetails/biblio?CC=WO&NR=2005082164A1&KC=A1&FT=D



Europäisches Patentamt
European Patent Office
Office européen des brevets

Espacenet
Patent search

Deutsch English Français
Contact
Change country

About Espacenet Other EPO online services

SearchResult listMy patents list (0)Query historySettingsHelp

WO2005082164 (A1)

Bibliographic data

Description

Claims

Mosaics

Original document

Cited documents

Citing documents

INPADOC legal status

INPADOC patent family

Quick help

→ What is meant by high quality text as facsimile?

→ What does A1, A2, A3 and B stand for after a European publication number?

→ What happens if I click on "In my patents list"?

→ What happens if I click on the "Register" button?

→ Why are some sidebar options deactivated for certain documents?

Bibliographic data: WO2005082164 (A1) — 2005-09-09

★ In my patents list

→ EP Register

Report data error

Print

A METHOD FOR PREPARING HYPOALLERGENIC FRUIT AND/OR VEGETABLE DERIVATIVES

Page bookmark

WO2005082164 (A1) - A METHOD FOR PREPARING HYPOALLERGENIC FRUIT AND/OR VEGETABLE DERIVATIVES

Inventor(s):

POMPEI CARLO [IT]; BRENN A ORESTE VITTORE [IT] ±

Applicant(s):

UNI DEGLI STUDI MILANO [IT]; POMPEI CARLO [IT]; BRENN A ORESTE VITTORE [IT] ±

Classification:

- international: A23L1/015; A23L1/212; A23L2/02; A23L2/74; (IPC1-7): A23L1/015; A23L1/212; A23L2/02; A23L2/74

- cooperative: A23L1/015; A23L1/2128; A23L2/02; A23L2/74

Application number:

WO2005IT00103 20050225

Priority number(s):

IT2004MI00342 20040226

Also published as:

WO2005082164 (A8) → AT419757 (T) CA2555856 (A1) CA2555856 (C) → more

Abstract of WO2005082164 (A1)

Translate this text into

worldwide.espacenet.com/publicationDetails/biblio?CC=WO&NR=2005082164A1&KC=A1&FT=D#



ES 11:35 a.m. 06/12/2015

US PATENT & TRADEMARK OFFICE

PATENT APPLICATION FULL TEXT AND IMAGE DATABASE



(1 of 1)

United States Patent Application

20110305816

Kind Code

A1

Dubbelman; Sander ; et al.

December 15, 2011

UMAMI ACTIVE FRACTION, METHOD TO PREPARE THE SAME, METHOD OF ENHANCING UMAMI TASTE AND METHOD OF PREPARING A FOOD PRODUCT

Abstract

The present invention relates to a novel method for preparing an umami active fraction for enhancing umami taste.

Inventors: **Dubbelman; Sander;** (*Vlaardingen, NL*) ; **Mavroudis; Nikolaos;** (*Vlaardingen, NL*) ; **Ravestein; Peter;** (*Vlaardingen, NL*)
Family ID: **40521755**
Appl. No.: **13/133957**
Filed: **November 30, 2009**
PCT Filed: **November 30, 2009**
PCT NO: **PCT/EP09/66043**
371 Date: **August 10, 2011**

Current U.S. Class:

426/589 ; 426/442; 426/492; 426/590; 426/615; 426/650

Espacenet - Bibliographic

Edwin Yovani

worldwide.espacenet.com/publicationDetails/biblio?CC=US&NR=2009317536A1&KC=A1&FT=D



Europäisches Patentamt
European Patent Office
Office européen des brevets

Espacenet
Patent search

Deutsch English Français
Contact
Change country

« About Espacenet Other EPO online services

Search Result list My patents list (0) Query history Settings Help

US2009317536 (A1)

Bibliographic data

Description

Claims

Mosaics

Original document

Cited documents

Citing documents

INPADOC legal status

INPADOC patent family

Quick help

→ What is meant by high quality text as facsimile?

→ What does A1, A2, A3 and B stand for after a European publication number?

→ What happens if I click on "In my patents list"?

→ What happens if I click on the "Register" button?

→ Why are some sidebar options deactivated for certain documents?

→ How can I bookmark this page?

→ Why does a list of documents

Bibliographic data: US2009317536 (A1) — 2009-12-24

★ In my patents list

! Global Dossier

Report data error

Print

Flavour Enhancing Fractionated Tomato Extract and Compositions Comprising the same

Page bookmark

US2009317536 (A1) - Flavour Enhancing Fractionated Tomato Extract and Compositions Comprising the same

Inventor(s):

CAMBEEN ALPHONSUS HENRICUS L [NL]; DUBBELMAN SANDER [NL]; MAVROUDIS NIKOLAOS [NL] ±

Applicant(s):

Classification:

- international: A23L1/221; A23L1/228; A23L2/56; B01D61/14

- cooperative: A23L1/015; A23L1/222; A23L1/228; A23L2/56

Application number:

US20070443872 20070905

Priority number(s):

EP20060121724 20061004 ; WO2007EP59301 20070905

Also published as:

WO2008040611 (A1) → ZA200901555 (A)

MX2009002739 (A)

ES2365263 (T3)

EP2068650 (A1)

→ more

Abstract of US2009317536 (A1)

Translate this text into

Spanish

patenttranslate powered by EPO and Google



ES 01:01 p.m.
06/12/2015

US4698230 (A)

Bibliographic data

Description

Claims

Mosaics

Original document

Cited documents

Citing documents

INPADOC legal status

INPADOC patent family

[Quick help](#)

- What is meant by high quality text as facsimile?
- What does A1, A2, A3 and B stand for after a European publication number?
- What happens if I click on "In my patents list"?
- What happens if I click on the "Register" button?
- Why are some sidebar options deactivated for certain documents?
- How can I bookmark this page?
- Why does a list of documents with the heading "Also published as" sometimes appear, and what are these documents?
- Why do I sometimes find the abstract of a corresponding document?
- What happens if I click on the red "patent translate" button?
- What is Global dossier?

Bibliographic data: US4698230 (A) — 1987-10-06

★ In my patents list

➤ EP Register

 [Report data error](#)

 Print

Potato flavor enhancing composition and method of use

Page bookmark [US4698230 \(A\) - Potato flavor enhancing composition and method of use](#)

Inventor(s): WILLARD MILES J [US] ±

Applicant(s): WILLARD MILES J +

Classification: - international: A21D13/08; A21D8/00; A23G3/34; A23L1/2165; A23L1/217; A23L1/235; (IPC1-7): A23L1/216; A23L1/22

- cooperative: A23L1/2165; A23L1/2175; A23L1/235

Application number: US19860899977 19860825

Priority number(s): [US19860851894](#) [19860409](#); [US19840602738](#) [19840423](#); [EP19870108783](#) [19870619](#); [CA19870539812](#)
[19870616](#); [US19860899977](#) [19860825](#)

Also published as: [EP0295320 \(A1\)](#) [EP0295320 \(B1\)](#) [JPS63129957 \(A\)](#) [CA1325132 \(C\)](#)

Abstract of US4698230 (A)

Translate this text into 

Spanish

 powered by EPO and Google

A non-volatile potato flavor enhancing composition is added to processed potatoes to provide a natural potato flavor. The flavor enhancer comprises a sugar component, an acidic component provided by at least one acid naturally present in the potato, a metallic flavor component provided by at least one salt of a metal naturally present in a potato, and a bitter flavor component provided by potato solids heated in air at a sufficiently high temperature and for a sufficient length of time to cause browning of the potatoes to the extent that a bitter flavor potato component is produced. The flavor enhancer is used for improving the flavor of processed potatoes such as dehydrated mashed potatoes, fabricated potato snacks, has brown potato patties, and the like. The flavor enhancer produces a complete fresh potato flavor profile in the finished product without any of the flavor constituents being evaporated or altered during subsequent processing, such as heating at elevated temperatures, frying, reconstitution, or during subsequent storage.

Espacenet - Bibliographic

Edwin Yovani

worldwide.espacenet.com/publicationDetails/biblio?CC=EP&NR=2467030B1&KC=B1&FT=D&ND=&date=20130703&DB=&locale=en_EP#



Europäisches Patentamt
European Patent Office
Office européen des brevets

Espacenet
Patent search

Deutsch English Français
Contact
Change country

About Espacenet Other EPO online services

Search Result list My patents list (0) Query history Settings Help

EP2467030 (B1)

EP2467030 (B1)

Bibliographic data

Description

Claims

Mosaics

Original document

Cited documents

Citing documents

INPADOC legal status

INPADOC patent family

Quick help

→ What is meant by high quality text as facsimile?

→ What does A1, A2, A3 and B stand for after a European publication number?

→ What happens if I click on "In my patents list"?

→ What happens if I click on the "Register" button?

→ Why are some sidebar options deactivated for certain documents?

Bibliographic data: EP2467030 (B1) — 2013-07-03

★ In my patents list

EP Register

Report data error

Print

ORGANIC COMPOUNDS ENHANCING THE UMAMI TASTE

Page bookmark

EP2467030 (B1) - ORGANIC COMPOUNDS ENHANCING THE UMAMI TASTE

Inventor(s):

HOFMANN THOMAS FRANK [DE]; DEGENHARDT ANDREAS [DE] ±

Applicant(s):

GIVAUDAN SA [CH] ±

Classification:

- international: [A23L1/22](#); [A23L1/226](#); [C07C69/007](#); [C07C69/16](#)

- cooperative: [A23L1/22091](#); [A23L1/22635](#); [A23L1/22642](#); [C07C69/007](#); [C07C69/16](#)

Application number:

EP20100747020 20100820

Priority number(s):

[GB20090014574 20090820](#) ; [WO2010EP62160 20100820](#)

Also published as:

[EP2467030 \(A1\)](#) [WO2011020908 \(A1\)](#) [US2012231140 \(A1\)](#) [SG178310 \(A1\)](#) [JP2013502478 \(A\)](#)

→ more

Abstract not available for EP2467030 (B1)

Abstract of corresponding document: WO2011020908 (A1)

Translate this text into

Search

Text translation

worldwide.espacenet.com/publicationDetails/biblio?CC=EP&NR=2467030B1&KC=B1&FT=D&ND=&date=20130703&DB=&locale=en_EP#



ES 02:31 p.m.
06/12/2015

Espacenet - Bibliographic - X EPO 2009080763-Abst-es Edwin Yovani

worldwide.espacenet.com/publicationDetails/biblio?CC=WO&NR=2009080763A2&KC=A2&FT=D

About Espacenet Other EPO online services

Search Result list My patents list (0) Query history Settings Help

WO2009080763 (A2)

Bibliographic data

Description

Claims

Mosaics

Original document

Cited documents

Citing documents

INPADOC legal status

INPADOC patent family

Quick help

- What is meant by high quality text as facsimile?
- What does A1, A2, A3 and B stand for after a European publication number?
- What happens if I click on "In my patents list"?
- What happens if I click on the "Register" button?
- Why are some sidebar options deactivated for certain documents?
- How can I bookmark this page?
- Why does a list of documents with the heading "Also published as" sometimes appear, and what are these documents?
- Why do I sometimes find the abstract of a corresponding document?
- What happens if I click on the red

Bibliographic data: WO2009080763 (A2) — 2009-07-02

★ In my patents list EP Register Report data error Print

UMAMI ACTIVE FRACTION AND METHOD TO PREPARE THE SAME

Page bookmark WO2009080763 (A2) - UMAMI ACTIVE FRACTION AND METHOD TO PREPARE THE SAME

Inventor(s): DUBBELMAN SANDER [NL]; MAVROUDIS NIKOS [NL]; OLIEHOEK LEANDRO [BR]; RAVESTEIN PETER [NL] ±

Applicant(s): UNILEVER NV [NL]; UNILEVER PLC [GB]; UNILEVER HINDUSTAN [IN]; DUBBELMAN SANDER [NL]; MAVROUDIS NIKOS [NL]; OLIEHOEK LEANDRO [BR]; RAVESTEIN PETER [NL] ±

Classification: - international: A23L1/212; A23L1/221; A23L1/24; A23L2/70
- cooperative: A23L1/2128; A23L1/22091; A23L1/222; A23L1/39; A23L1/40

Application number: WO2008EP68052 20081219

Priority number(s): EP20070124025 20071221; EP20070124003 20071221

Also published as: WO2009080763 (A3); US2010272878 (A1); US8685481 (B2); US2010272877 (A1); PT2219474 (E)
→ more

Abstract of WO2009080763 (A2)

Translate this text into patenttranslate powered by EPO and Google

The present invention relates to an active fraction for adding and/or enhancing umami taste and compositions comprising the same, for use in foods, and to methods of preparing such fractions and compositions.

ES 02:32 p.m. 06/12/2015

