

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO	
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DEP: 2020 DIRECCION DE NUEVAS CREACIONES	EVE: 378 FASE NACIONAL INCLUIDO CAPITULO I
TRA: 11 PCT-PATENTE DE INVENCION CAPITULOS I Y II	FOLIOS: 11
ACT: 519 TRASLADOINFORME	

DIRECCIÓN DE NUEVAS CREACIONES

2020
Bogotá, D.C.,

Abogado(a)/Señor(a)
ALICIA LLOREDA RICAURTE

Asunto: Radicación: 14-138379- -6
Trámite: 11
Evento: 378
Actuación: 519
Oficio: 4937
Folios: 11

Patente de Invención	X			Patente de Modelo de Utilidad	
Vía Nacional					
Vía PCT (Fase Nacional)	X	Capítulo I	X	Capítulo II	
No. Solicitud Internacional	PCT/EP2012/075068				
Fecha de Presentación Internacional	11/12/2012				

Como resultado del examen de fondo realizado, con fundamento en el Artículo 45 de la Decisión 486 de la Comisión de la Comunidad Andina, se comunica:

1. Documentos estudiados

Descripción:	Rad. N° 14-138379-00000-0000	26/junio/2014
Reivindicaciones:	Rad. N° 14-138379-00005-0000	17/marzo/2016
Dibujos:	Rad. N° 14-138379-00000-0000	26/junio/2014
Prioridades:	EP 11195489.7	23/diciembre/2011

2. Análisis de la Prioridad

Se acepta la reivindicación de prioridad porque ésta solicitud fue presentada dentro del plazo establecido (Art. 9 D 486) y su contenido técnico corresponde con el de la prioridad reivindicada.

3. Objeto de la invención

De acuerdo con lo establecido en el numeral 1.2.2.2 del Capítulo Primero del Título X de la Circular Única para efectos del examen de patentabilidad, se tendrá en cuenta la tasa pagada por el solicitante al momento de comenzar el examen para las reivindicaciones adicionales; esto es que cuando la solicitud contenga más de diez (10) reivindicaciones y no se haya pagado la tasa complementaria, sólo se estudiarán las cubiertas por la tasa

pagada. Por lo tanto, se estudiarán las reivindicaciones 1 a 7 (Páginas 11 y 12, radicado N° 14-138379-00005-0000).

Título de la solicitud: “Composición sabor umami de un procesamiento vegetal” (Pág. 1, radicado N° 14-138379-00000-0000).

El problema planteado en esta solicitud, consiste la necesidad de proporcionar una composición de sabor umami obtenido de los productos secundarios del procesamiento de vegetales o al menos para proporcionar una alternativa útil a las composiciones de sabor existentes.

Para resolver este problema técnico, la solicitud en estudio propone un proceso para preparar una composición de sabor que tiene sabor umami y un contenido MSG de menos de 1% por peso (% por peso de materia seca total), que comprende las etapas de calentar materia vegetal en agua a cualquier temperatura, separar la materia vegetal del agua de cocción y concentrar el agua de cocción para proporcionar la composición de sabor, una composición de sabor y un producto alimenticio

El objeto de la presente solicitud se relaciona con la Clasificación Internacional de Patentes A23L1/221.

4. De la solicitud de patente

Reivindicaciones (Art 30 D 486)

El capítulo reivindicatorio no es claro porque:

- En las reivindicaciones 1 y 2 las expresiones: “*cualquier combinación*”, “*compuestos activos de sabor extraídos de la materia vegetal*”, “*separar*”, “*ultrafiltración*”, “*filtración por osmosis inversa*”, “*combinaciones de los mismos*”, son generales y no definen con claridad las cantidades o productos a los cuales se refieren, por lo tanto, incluyen todas las posibles alternativas presentes o futuras, se sugiere remplazarlo por las características esenciales para definir con precisión lo que se desea proteger.
- Los términos de las reivindicaciones 3 y 6 “*es enfriada*”, “*de menos de*”, son imprecisos, por lo cual no permite distinguir la invención del estado de la técnica. Se sugiere sustituirlo por un término preciso o un rango concreto.
- La reivindicación 5 presenta una falsa dependencia con la reivindicación 1, puesto que la reivindicación 5 hace referencia a una composición de sabor refiriéndose a un producto y la reivindicación 1 hace referencia a un proceso para preparar una composición de sabor, lo cual no es permitido. Al respecto no debe olvidarse que las reivindicaciones de producto y de método son diferentes y, por ello, deben redactarse de manera independiente en el pliego reivindicatorio. Sobre las mismas, el Tribunal Andino de Justicia, ha dicho lo siguiente:

“El objeto de la invención de producto esta constituido por un cuerpo cierto destinado a llenar una necesidad industrial que el estado de la técnica aun no ha satisfecho. En cambio, el objeto de la invención de procedimiento se encuentra conformado por “una serie o sucesión de operaciones que inciden sobre una materia (sólida, líquida o gaseosa) que se encamina a la obtención de una cosa o un resultado”. (Otero Lastres, José Manuel. Ob. Cit)¹

De igual manera se le recuerda que un producto no puede ser definido en términos de su proceso (aplica para polímeros), toda vez que pueda definirse de otra manera, una composición se caracteriza por medio de sus componentes y el rango de estos dentro de una mezcla, lo cual no sucede en este caso, se sugiere realizar las aclaraciones del caso.

¹ Proceso 129-IP-2007

5. Determinación del Estado de la Técnica

El estado de la técnica se determinó con base en la fecha de presentación de la solicitud: diciembre 23 de 2011, y se encontraron los siguientes documentos que anticipan el objeto de esta solicitud:

Ítem	Documento	Título	Fecha de Publicación
D1	Art. 1*	"Solid liquid Extraction of Mushroom Solids and Concentration by Reverse Osmosis"	1985
D2	US 2011/305,816	"Umami active fraction, method to prepare the same, method of enhancing umami taste and method of preparing a food product"	15/12/2011
D5	US 2010/0272878	"Umami active fraction and method to prepare the same"	28/10/2010

* Solidliquid Extraction of Mushroom Solids and Concentration by Reverse Osmosis; Lucynt H; Journal of food science; Volume 50; págs.1300 – 1305.

El documento D1² divulga un proceso donde el suero de champiñones se extrajeron a 60 °C, 75 °C y 90 °C por medio de agua, los extractos se centrifugaron, pasaron por un proceso de ultrafiltración (UF) y después se concentró a 18-20% de sólidos solubles (SS) por ósmosis inversa (RO) usando una alta resistencia (Resumen).

El documento D2³ divulga un nuevo procedimiento para la preparación de una fracción activa umami para mejorar el sabor umami (Resumen).

El documento D5⁴ divulga una composición de umami y un método que comprende los paso de: (a) pasar a una membrana de ultrafiltración que tiene un peso molecular de corte de 250 kDa, (b) está sustancialmente libre de licopeno, (c) que contiene un compuesto de menos de 250 kDa, y (d) capaz de mejorar el sabor umami. Umami fracciones activas de tomate que comprenden estas composiciones también se reivindican. Tales fracciones y composiciones son adecuadas para la preparación de productos alimenticios.

6. Examen de Patentabilidad (Art 14 D486)

Novedad (Art16 D486)

La reivindicación 5 consiste en: *"Una composición de sabor"* (Ver página 12 del radicado N° 14-138379-00005-0000).

Comparación de las características técnicas esenciales, con las del estado de la técnica:

Características esenciales	D2	D5
Una composición de sabor	Un umami fracción activa sustancialmente libre de licopeno puede obtenerse mediante un método de acuerdo con una cualquiera de las reivindicaciones 1 a 6 umami fracción activa que tiene al menos una percepción del sabor (Reivindicación 9).	Una fracción activa de umami sustancialmente libre de licopeno por lo que dicho umami activa tomate fracción (Reivindicación 8).

De acuerdo con la tabla anterior, las características esenciales que se muestran en la reivindicación 5 ya habían sido divulgadas previamente en D1 y D5, en los cuales muestran un concentrado o composición activa de umami. En consecuencia, la reivindicación 5 carece de novedad, según lo divulgado en los documentos D1 y D5.

² <http://onlinelibrary.wiley.com/doi/10.1111/j.1365-2621.1985.tb10465.x/abstract>

³ http://worldwide.espacenet.com/publicationDetails/biblio?CC=US&NR=2011305816A1&KC=A1&FT=D&ND=&date=20111215&DB=&locale=en_EP

⁴ <http://worldwide.espacenet.com/publicationDetails/biblio?CC=US&NR=2010272878A1&KC=A1&FT=D#>

Asimismo, el documento D2 divulga las características de la reivindicación dependientes así:

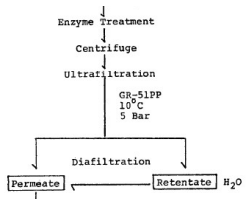
- La reivindicación 7. La fracción activa umami puede ser concentrado como se ha descrito anteriormente para la alimentación, o incluso deshidratado, preferentemente de manera que se obtiene un polvo seco. Cualquier método conocido en la técnica se puede utilizar como secado por pulverización. Un umami mejorar la fracción activa (tomate) composición o umami en forma de un polvo seco se puede utilizar en productos concentrados secos como sopas y caldos. Por lo tanto, de acuerdo con todavía otra realización de la invención, una fracción activa umami (tomate) se proporciona en forma de un polvo seco (Párr. 0068); Por otra parte, incluyen productos de caldo en cualquier formato tal como granular, pastoso, jalea, comprimido (por ejemplo, en cubos con o sin un núcleo semisólido) (Párr. 0070).

Nivel inventivo (Art18 D486)

La reivindicación 1 consiste en: “Un proceso para preparar una composición de sabor, que tiene un sabor umami y un contenido de MSG de menos de 1% por peso (% de peso por materia seca total), CARACTERIZADO porque comprende las etapas de: (...)” (Ver página 11 del radicado N° 14-138379-00005-0000).

Comparación de las características técnicas esenciales, con las del estado de la técnica:

Características esenciales	D1	D2
Un proceso para preparar una composición de sabor, (...) CARACTERIZADO porque comprende las etapas de:	Extracción sólido-líquido para la recuperación de sólidos de setas, estableciendo las mejores condiciones de procesamiento necesarias para la extracción, aplicando la tecnología de membrana para la concentración de extracto de hongos, y para evaluar la calidad química y sensorial de los productos concentrados (Pág. 0001, Col. 2, Párr. 0002).	Un método para producir una fracción activa umami comprende las etapas de (Reivindicación 1).
a) calentar la materia vegetal seleccionada del grupo que consiste en guisantes (<i>Pisum sativum</i> var.), maíz (<i>Zea mays</i> var.), remolacha roja, remolacha blanca, remolacha dorada (<i>Beta vulgaris</i> var.), papa dulce (<i>Ipomoea batatas</i> var.), zanahoria (<i>Daucus carota</i> ssp.), cebolla (<i>Allium</i> ssp.), pepino melón kelek (<i>Cucumis meló</i>) y cualquier combinación de los mismos en agua	Fig. 1 muestra el flujo de proceso de este estudio. Las setas se lavan, se escurren y se cortan en espesor 2,5 mm para la extracción (Pág. 1, Col. 2, Párr. 0004). Por otra parte se observa que se aplica una temperatura entre 60°C a 90°C por lo cual se calienta la materia vegetal (setas). Raw Cull Mushroom ↓ Wash ↓ Slice ↓ Solid-liquid Extraction 60°C, 75°C, 90°C Ascorbic acid H₂O, Na₂S₂O₅ ↓ Extract Hay tres tipos de solventes para extraer: agua, 10⁻³M de metabisulfito de sodio y 10⁻³M de ácido ascórbico (Pág. 1, Col. 2, Párr. 0006). No menciona que la materia vegetal sea guisantes (<i>Pisum sativum</i> var.), maíz (<i>Zea mays</i> var.), remolacha roja, remolacha blanca, remolacha dorada (<i>Beta vulgaris</i> var.), papa dulce (<i>Ipomoea batatas</i> var.), zanahoria	a) proporcionar un suero de tomate, preferiblemente sustancialmente libre de sacarosa (Reivindicación 1). En una realización particularmente preferida, la etapa de proporcionar el suero comprende la etapa de la aplicación de calor antes de, durante o después de la trituración y/o maceración de los tomates. Si la cantidad de calor aplicada es tal que los tomates alcanzan una temperatura de por encima de 80 °C, el proceso se denomina generalmente como rotura caliente (Párr. 0034). Aunque en una realización especialmente preferida, la fracción activa umami es una fracción de tomate activo umami, una persona experta en la técnica la aplicación de la enseñanza de esta solicitud puede llevar a cabo la presente invención sin apartarse de ella mediante el

	(Daucus carota ssp.), cebolla (Allium ssp.), pepino melón kelek (Cucumis meló) y cualquier combinación de los mismos	uso de otros extractos de plantas tales como cebollas, zanahorias, guisantes y maíz (Párr. 0067).
a 90°C a 100°C durante 2 a 15 minutos para proporcionar agua de cocción que contiene compuestos activos de sabor extraídos de la materia vegetal;	Condiciones de funcionamiento del difusor ha sido el siguiente: ángulo de inclinación 5,2°, la velocidad de la hélice 0,13 rpm y procesamiento de las temperaturas a 60°C, 75°C y 90°C (Pág. 0001, Col. 2, Párr. 0006). No menciona el tiempo	En una realización particularmente preferida, la etapa de proporcionar el suero comprende la etapa de la aplicación de calor antes de, durante o después de la trituración y/o maceración de los tomates. Si la cantidad de calor aplicada es tal que los tomates alcanzan una temperatura de por encima de 80 °C, el proceso se denomina generalmente como rotura caliente (Párr. 0034). No menciona el tiempo
b) separar la materia vegetal del agua de cocción; y	Después de este tratamiento, se consiguió una aclaración, primero por centrifugación usando una centrífuga (519) De Lava1 leche para eliminar la materia suspendida a 680 y 7.000 rpm, a continuación (Pág. 0001, Col. 2, Párr. 0007).	La separación de la masa bombeable en suero y la pulpa se puede efectuar por cualquier medio conocido en la técnica, en particular usando un decantador o un separador centrífugo. En una realización particularmente preferida de la invención se emplea un separador centrífugo, tal como un Westfalia CA-365-010 a una velocidad de revolución de 4000 rpm y/o una centrífuga Alfa Laval (Párr. 0036).
c) concentrar el agua de cocción para proporcionar la composición de sabor que comprende una operación de ultrafiltración	Mediante ultrafiltración, para la máxima recuperación de sólidos a partir del extracto, el 4L definitiva de cada lote se diafiltró usando UF 12L de agua, diluyendo así el jugo (Pág. 0002, Col. 1, Párr. 0001). 	c) concentrar la al menos una primera porción de baja en licopeno (Reivindicación 1). La etapa de separación comprende preferiblemente ultra-filtración de suero a través de una membrana con un corte de peso molecular de 250 kDa, más preferiblemente de 200 kDa, incluso más preferiblemente 100 kDa, lo más preferiblemente 50 kDa (Párr. 0041).
seguida por una filtración por ósmosis inversa.	Los sólidos solubles en el permeado de diafiltración siguiente fue de 1,8 °Brix, en volúmenes de 30L dieron lugar a un contenido medio de sólidos solubles de 17,5 °Brix en el concentrado de ósmosis inversa, en general, la concentración de ocho a nueve veces fue alcanzado por el proceso de ósmosis inversa, la concentración más alta (20% SS) durante este estudio se logró durante un periodo de prueba en el que el zumo de alimentación fue de 2,2% SS (Pág. 0003, Col. 1, Párr. 0005).	No menciona

El documento D1 se considera el estado de la técnica más cercano a la invención definida en la reivindicación 1, porque divulga un proceso de extracción sólido-líquido para la recuperación de sólidos de setas, estableciendo las mejores condiciones de procesamiento necesarias para la extracción, aplicando la tecnología de membrana para la concentración de extracto de hongos, y para evaluar la calidad química y sensorial de los productos concentrados (Pág. 0001, Col. 2, Párr. 0002).

La diferencia entre la invención definida en la reivindicación 1 y el proceso divulgado en D1, consiste en que este último no menciona que la materia vegetal sea guisantes (*Pisum sativum* var.), maíz (*Zea mays* var.), remolacha roja, remolacha blanca, remolacha dorada (*Beta vulgaris* var.), papa dulce (*Ipomoea batatas* var.), zanahoria (*Daucus carota* ssp.), cebolla (*Allium* ssp.), pepino melón kelek (*Cucumis meló*) y cualquier combinación de los mismos y que el tiempo de cocción de dichos vegetales sea de 2 a 15 minutos.

El efecto técnico que logra al aplicar una materia vegetal como guisantes (*Pisum sativum* var.), maíz (*Zea mays* var.), remolacha roja, remolacha blanca, remolacha dorada (*Beta vulgaris* var.), papa dulce (*Ipomoea batatas* var.), zanahoria (*Daucus carota* ssp.), cebolla (*Allium* ssp.), pepino melón kelek (*Cucumis meló*) y cualquier combinación es para extraer el sabor umami, por otra parte el efecto que logra proveer un calentamiento o blanqueo de una temperatura de 90 a 100°C en un tiempo entre 2 a 15 minutos es concentrar los compuestos de sabor presente en los vegetales.

Por lo tanto, el problema técnico objetivo que pretende resolver esta invención se puede formular así: “¿Como modificar el procedimiento de D1 con el fin de extraer el sabor umami y concentrar los compuestos de sabor presente en los vegetales?”.

Sin embargo, ya era conocido en el estado de la técnica, el empleo de material vegetal diferente al tomate y a las setas para obtener el sabor umami, puesto que, en el documento D2 menciona un método en la producción de una fracción activa umami donde una persona experta en la técnica con la aplicación de la enseñanza de esta solicitud, puede llevar a cabo la presente invención sin apartarse de ella mediante el uso de otros extractos de plantas tales como cebollas, zanahorias, guisantes y maíz (Párr. 0067); Por otra parte es conocido por el técnico medianamente versado que en el proceso de blanqueo de vegetales se hace por medio de un calentamiento en agua en vapor a unos 95°C durante uno a cinco minutos esto con el fin de eliminar enzimas del tejido vegetal [5] y extraer el sabor de los mismos (Pág. 0079, Párr. 0005).

En consecuencia, la persona del oficio normalmente versada en la materia enfrentada al problema técnico de modificar el procedimiento de D1 con el fin de extraer el sabor umami y concentrar los compuestos de sabor presente en los vegetales, estaría motivada a incluir extractos de plantas tales como cebollas, zanahorias, guisantes y maíz, para extraer el sabor umami como se divulga en D2, en un tiempo de cocción de 1 a 5 minutos como es conocido por el técnico medianamente versado en la materia llegando así al objeto de la reivindicación 1, por lo cual se considera obvia.

Asimismo, el documento D1 divulga las características de la reivindicación dependientes así:

- La reivindicación 2. Las setas se lavan, se escurren y se cortan en espesor 2,5 mm para la extracción (Pág. 0001, Col. 2, Párr. 0004).
- La reivindicación 3. Extraer dejando el difusor pasado a través de un intercambiador de calor que generalmente reduce la temperatura a aproximadamente 40 °C antes de la recogida (Pág. 0001, Col. 2, Párr. 0006).

⁵ Química avanzada NuffieldCiencia de la alimentación, 1984, En línea <https://books.google.com.co/books?id=CyDxxtY90L8C&pg=PA79&dq=blanqueo+de+vegetales+temperatura&hl=es-419&sa=X&ved=0ahUKEwi19Kz2icrJAhUMNT4KHbxbN0cO6AEILTAC#v=onepage&q=blanqueo%20de%20vegetales%20temperatura&f=false>

Asimismo, el documento D2 divulga las características de la reivindicación dependientes así:

- La reivindicación 4. La etapa de separación comprende preferiblemente ultrafiltración de suero a través de una membrana con un corte de peso molecular de 250 kDa, más preferiblemente de 200 kDa, incluso más preferiblemente 100 kDa, lo más preferiblemente 50 kDa. Para la ultrafiltración cualquier membrana adecuada puede ser utilizado conocidos por la persona experta en la técnica para este propósito. Por lo general, las membranas de ultrafiltración tienen el propósito de describir las membranas que pueden eliminar las partículas de 0,001 hasta 0,02 micras (1nm hasta 20 nm) una membrana adecuada es una membrana de polisulfona Alfa-Laval con 100 kDa de peso molecular de corte (GR40PP) (Párr. 0041).

La reivindicación 6 consiste en: “La composición de sabor de acuerdo a la reivindicación 5, CARACTERAZADA (...)” (Ver página 12 del radicado N° 14-138379-00005-0000).

Comparación de las características técnicas esenciales, con las del estado de la técnica:

Características esenciales	D2
La composición de sabor tiene un contenido MSG de menos de 0,6% por peso, preferentemente de menos de 0,2% por peso (% de peso por materia seca total).	Una fracción activa umami comprende (...) ii) al menos 1% en peso, (...) de ácido glutámico, todos los pesos en peso seco de la fracción de tomate (Reivindicación 7). No menciona que el contenido se MSG sea de menos de 0.6% y de menos de 0.2%.

El documento D2 se considera el estado de la técnica más cercano a la invención definida en la reivindicación 6, porque divulga una fracción activa umami que comprende (...) ii) al menos 1% en peso, preferiblemente al menos 10% en peso, más preferiblemente al menos 15% en peso y preferiblemente menor que 70% en peso, más preferiblemente menos de 60% en peso, incluso más preferiblemente menos de 50% en peso de ácido glutámico, todos los pesos en peso seco de la fracción de tomate (Reivindicación 7).

La diferencia entre la invención definida en la reivindicación 5 y la fracción activa de umami divulgada en D2, consiste en que este último no menciona que el contenido de MSG sea de menos de 0.6%, preferiblemente menos de 0.2% por peso.

No se evidencia un efecto técnico que logre la diferencia entre tener un contenido de MSG menor de 0.6% a tener un contenido de MSG por encima de por lo menos 1%, puesto que, la solución de la presente solicitud ya fue divulgada en el documento D2, en el cual muestra una composición de fracción activa de umami a partir de un extracto de planta o un zumo de fruta, donde la fracción activa umami comprende al menos 1% en peso en peso de ácido glutámico, todos los pesos en peso seco de la fracción de tomate (Reivindicación 7).

Por lo tanto, el problema técnico objetivo que pretende resolver esta invención se puede formular así: “¿Cómo obtener una composición de umami de forma alternativa a la revelada en D2?”

Sin embargo, ya era conocido en el estado de la técnica vegetales que contienen bajo contenido de MSG, puesto que, es conocimiento del técnico medianamente versado en la materia que vegetales tales como los guisantes verdes (106mg/100g), las cebollas (51mgMSG/100g), los espárragos verdes (49mgMSG/100g), las espinacas (48mgMSG/100g) y las papas (10mgMSG/100g) contienen bajo contenido de MSG y otorgan el sabor umami (Pág. 0002, Col. 2) [6].

6 Glutamate: The purest taste of umami; international glutamate information service; En línea: http://www.msgfacts.com/pdf/IGIS_Booklet_US_Page_Size.pdf

En consecuencia, la persona del oficio normalmente versada en la materia enfrentada al problema técnico de obtener una composición de umami de forma alternativa a la revelada en D2, estaría motivada a extraer el umami de vegetales tales como guisantes, cebollas o papas que contienen bajo contenido de glutamato cono es de conocimiento del técnico medianamne3te versado en la materia llegando así al objeto de la reivindicación 5, por lo cual se considera obvia.

7. Conclusión

Los requisitos de Patentabilidad de la presente solicitud están afectados así:

Ítem	Documento	Reivindicaciones afectadas	Requisito que afecta
D1	Art. 1	1 a 3	Novedad y nivel inventivo
D2	US 2011/305816	5, 7	Novedad
		1, 4, 6	Nivel inventivo
D5	US 2010/027,287,8	5	Novedad y nivel inventivo

8. Respuesta a los argumentos del señor solicitante

Al respecto del argumento de la solicitante, en la cual los términos “*materia vegetal*”, “*separar*”, “*concentrar*”, “*combinaciones de los mismos*”, “*cualquier combinación de los mismos*”, “*tableta*”, “*cubo*”, “*polvo*”, “*pasta*”, “*gránulos o un líquido*”, “*productos culinarios*”, “*como caldos*”, “*salsas*”, “*sopas deshidratadas*”, “*alimentos secos*”, “*snacks*”, “*cereales*”, “*galletas*”, “*productos fríos y congelados*”, “*como comidas preparadas*”, “*productos nutricionales*”, “*saborizantes e ingredientes de saborizantes*”, “*complementos alimenticios*”, “*alimentos para mascotas y bebidas*”, basándose en la descripción y el contexto de la invención se entienden los significados e identifica el alcance de los términos; esta Oficina considera que aunque son términos empleados, son generales y por tanto no especifican claramente la invención, puesto que, dichos términos son generales y sugieren de forma imprecisa que la protección se extiende a otras posibles variaciones o modificaciones, por lo cual, no son patentables. Se sugiere especificar la invención con términos precisos.

Ahora bien, frente a que las reivindicaciones brindan información suficiente puesto que están soportadas en la descripción, es pertinente mencionar lo que el Tribunal de Justicia de la Comunidad Andina ha dicho sobre este tema, lo siguiente:

“[...] las reivindicaciones constituyen parte esencial de la respectiva solicitud, debido a que delimitan el campo de la patente y especifican la regla técnica que se desea patentar, razones por las cuales éstas deben ser suficientemente claras y concisas. Agrega la jurisprudencia del Tribunal que ‘Su fundamento radica pues en la descripción respectiva, de forma tal que el alcance de la reivindicación corresponda y se justifique con el contenido de aquella’. (Proceso 106-IP-2002, patente: BATERIA CON CONTROLADOR INCORPORADO, publicado en la Gaceta Oficial N° 892, de 31 de enero de 2003).”[1]

“[...] las reivindicaciones presentadas deben ser totalmente claras y precisas lo que significa que, en principio, las reivindicaciones deben especificar el invento por sí solas, sin necesidad de recurrir a otros elementos técnicos, sólo si la situación lo exige podrá contener elementos que sirvan para aclararla.”[2] – subrayado fuera de texto-.

Complementado lo anterior, es de resaltar que las palabras elegidas para redactar las reivindicaciones son muy importantes, ya que la patente es un documento con contenido técnico, pero también es un documento jurídico, teniendo claro que las reivindicaciones, tal y como están redactadas, son las que definen el objeto de la protección, por lo que se reitera que los términos generales e imprecisos no son claros, ni concisos ya que no especifican un rango específico sobre el cual deba desarrollarse la invención, por lo tanto, para dar mayor claridad al capítulo reivindicatorio, es necesario que se tenga un término preciso o un rango concreto y aunque la solicitante menciona que dichos términos son conocidos en el campo técnico, no dan un rango apropiado, por el contrario, presenta una amplia gama de posibilidades y variaciones, por tanto no son aceptados.

Asimismo al respecto del argumento de la solicitante, en el cual los términos “al menos”, significa “de menos de”, “de trozos”, “es enfriada”, permiten limitar el alcance de las reivindicaciones al especificarse mediante estos los elementos y/o cantidades determinadas de ciertas características técnicas de la presente invención; esta oficina considera que dichas expresiones no limitan la invención, por cuanto no presentan claramente un rango superior y uno inferior [7], por tanto, dichos términos no permiten definir el alcance de la invención.

Con respecto al argumento de la solicitante el cual menciona que “el Señor Examinador asevera que: «Las reivindicaciones 11 a 14 no están correctamente definidas ya que su preámbulo establece la categoría de estas reivindicaciones de producto, sin embargo, se caracterizan por el procedimiento de obtención presentando, además, una falsa dependencia con, las reivindicaciones de las que depende que son de proceso»; y que: «La reivindicación 11 nombra una composición de saber y un producto alimenticio, sin embargo, no menciona las características técnicas esenciales por las cuales se define una composición (...)»”, “Frente a lo anterior citar la «Guía para examen de solicitudes de patente de invención y modelo de utilidad» de la Superintendencia de Industria y Comercio, numeral 2.6.5.10, en donde se menciona que: «Las reivindicaciones de productos definidas en términos de un proceso de fabricación son admisibles, solamente si los productos como tales cumplen los requisitos de patentabilidad, es decir, cuando son nuevos e inventivos, y cuando no se pueden definir por sus características estructurales como es el caso de la presente solicitud, en donde se reclama la composición de sabor obtenida mediante el proceso adecuadamente caracterizado a lo largo del capítulo reivindicatorio” y “Asimismo, me permito señalar que no existe falsa dependencia ya que la referencia a las reivindicaciones de proceso es incluida solamente para contextualizar la fuente de la composición de sabor, por cuanto es dicho proceso el que le brinda las características técnicas esenciales a la misma”; al respecto este Despacho considera que las reivindicaciones de productos definidas en términos de un proceso de fabricación son admisibles si los productos como tales cumplen los requisitos de patentabilidad, es decir, cuando son nuevos e inventivos, y cuando no se pueden definir por sus características estructurales, en este caso es un producto que no se encuentra correctamente definido, puesto que, no menciona los compuestos importantes y el rango de estos dentro de la mezcla.

Por su parte presenta una falsa dependencia con la reivindicación 1, puesto que, la composición que pertenece a la categoría de producto es dependiente de la reivindicación de método, lo cual no es permitido. Al respecto no debe olvidarse que las reivindicaciones de producto y de método son diferentes y, por ello, deben redactarse de manera independiente en el pliego reivindicatorio. Sobre las mismas, el Tribunal Andino de Justicia, ha dicho lo siguiente:

“El objeto de la invención de producto esta constituido por un cuerpo cierto destinado a llenar una necesidad industrial que el estado de la técnica aun no ha satisfecho. En cambio, el objeto de la invención de procedimiento se encuentra conformado por “una serie o sucesión de operaciones que inciden sobre una materia (sólida, líquida o gaseosa) que se encamina a la obtención de una cosa o un resultado”. (Otero Lastres, José Manuel. Ob.

7 **Rango:** m. Estad. Amplitud de una variación de un fenómeno entre un límite menor y uno mayor claramente especificados; en línea: <http://dle.rae.es/?id=V7xwLhM>

Cit)⁸

En relación con los argumentos de la solicitante en relación a la novedad en donde menciona que *“En conexión con lo anterior, me permito sacar a colación la base de datos especializada en composición de alimentos Souci Fachmann Kraut, en la cual se describe un contenido de agua de las setas de 93%, es decir, un 7% de materia seca. El contenido de proteína de la masa total se describe en Souci Fachmann Kraut con 2.74%. Por tanto, en base a estos supuestos, el contenido de proteína de la materia seca es 39.14%. Así pues, se muestra en el documento D1, en la tabla 4, que la cantidad de ácido glutámico dentro de jugo crudo es 28.17% en peso, por lo que, en base a esto, el ácido glutámico de la materia seca es 11.03% en peso. En consecuencia, la reivindicación independiente 1 y todas las reivindicaciones relacionadas con tener un sabor umami y un contenido de MSG de menos de 1% en peso (% en peso de materia seca total) son nuevas respecto a este documento”,* al respecto es importante precisar que la reivindicación 1 hace referencia a un método y por lo cual este argumento queda desvirtuado dado que se está refiriendo al producto obtenido, además el contenido de MSG menor al 1% se encuentra en el preámbulo, lo cual se considera que es conocido en el estado de la técnica, por tanto no le puede dar novedad a la invención.

En relación con los argumentos de la solicitante en relación al nivel inventivo en donde menciona que *“No obstante, a efectos de argumentación, y considerando el documento D2 como el estado de la técnica más próximo al estar dentro del mismo campo tecnológico de la presente invención y describir una fracción activa de umami de tomate y un método para preparar la misma, me permito resaltar que el documento D2 no revela una composición de sabor que tiene un sabor umami y un contenido de MSG de menos de 1% de peso (% en peso por total de materia seca). Asimismo, dicho documento no divulga un calentamiento del vegetal en agua (agua de blanqueo), separar de la materia de los vegetales del agua y concentrando el agua de cocción (agua de blanqueo) para proporcionar la composición de sabor umami.”,* Cabe decir que contrario a estos argumentos, ya era conocido en el arte previo puesto que D2 menciona una fracción activa umami que comprende (...) al menos 1% en peso (...) en peso de ácido glutámico, todos los pesos en peso seco de la fracción de tomate (Reivindicación 7), es así, con lo cual quedan desvirtuados los argumentos del solicitante.

Por último con respecto al argumento de la solicitante la cual menciona que *“es así como me permito enfatizar en que el efecto técnico de la característica distintiva de la presente invención es proporcionar una composición de sabor umami que provenga del MSG”,* teniendo en cuenta lo anterior, es importante precisar que esta ventaja no está sustentada con alguna prueba o ensayo de carácter técnico que demuestre dicha ventaja.

⁸ Proceso 129-IP-2007

En cumplimiento del artículo 45 de la Decisión 486 de la Comisión de la Comunidad Andina, se le indica que debe dar respuesta dentro del término de sesenta (60) días contados a partir de la fecha de notificación de la presente comunicación. En caso de no dar respuesta al presente requerimiento, o si a pesar de la respuesta subsistieran los impedimentos para la concesión, se denegará la patente.

Si como respuesta a este requerimiento el solicitante llegara a modificar: i) el capítulo reivindicatorio, ii) la descripción de la invención a proteger, iii) o presente un nuevo capítulo reivindicatorio, y desee que se realice un nuevo examen de patentabilidad a esta modificación, no deberá pagar la tasa de modificación voluntaria pero sí la correspondiente a la tasa de examen de patentabilidad. En todo caso, el número de requerimientos por no patentabilidad estará supeditado a que el término del estudio de patentabilidad no sea superior a 18 meses, contados desde la publicación de la solicitud de patente de invención. Adicionalmente, se le recuerda al solicitante que si como respuesta a este requerimiento llegara a modificar el capítulo reivindicatorio y éste contenga más de diez (10) reivindicaciones deberá pagar la tasa por reivindicación adicional.

Notifíquese el presente oficio conforme a lo dispuesto en el numeral 5.2, literal e), del capítulo quinto del título primero de la Circular Única No. 10 de 2001.



JOSÉ LUIS SALAZAR LÓPEZ
Director de Nuevas Creaciones (c)

El anterior requerimiento fue notificado por fijación en lista, de fecha 2016-05-03

Elaboró: Lady Paola Cortes

Revisó: Olga Ximena Benavides Salazar

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, monosodium glutamate,				
CLASIFICACIONES INTERNACIONALES UTILIZADAS PARA LA BÚSQUEDA		A23L1/221				
BASES DE DATOS CONSULTADAS.						
ESPAENET		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
Interactions of Monosodium Glutamate and Sodium Chloride on Saltiness and Palatability of a Clear Soup; Yamaguchi, S; 2006; Volume 49, pages 82-85.	
Production method of mushroom concentrated liquid	CN101675799
Umami active fraction and method to prepare the same	US2010272878

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INPADOC legal status
INPADOC patent family

Claims: US5709048 (A) — 1998-01-20

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Natural savory and umami flavoring materials from dehydrated mushroom

Claims of US5709048 (A)

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🔍 WO9532610 (A2)

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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, sepiolite, microcrystalline cellulose, and diatomaceous earth.	

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WO2005082164 (A1)

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Citing documents
INPADOC legal status
INPADOC patent family

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

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A METHOD FOR PREPARING HYPOALLERGENIC FRUIT AND/OR VEGETABLE DERIVATIVES

Page bookmark [WO2005082164 \(A1\) - A METHOD FOR PREPARING HYPOALLERGENIC FRUIT AND/OR VEGETABLE DERIVATIVES](#)

Investor(s): POMPEI CARLO [IT]; BRENNIA ORESTE VITTORIO [IT] ±

Applicant(s): UNI DEGLI STUDI MILANO [IT]; POMPEI CARLO [IT]; BRENNIA ORESTE VITTORIO [IT] ±

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

Application number: WO2005IT00103 20050225

Priority number(s): IT2004MI00342 20040226

Also published as: 🔍 WO2005082164 (A8) 🔍 WO2005082164 (A8) → AT419757 (T) 🔍 CA2555856 (A1) CA2555856 (C) → more

Abstract of WO2005082164 (A1)

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United States Patent Application
Kind Code
Dubbelman; Sander ; et al.
20110305816
A1
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

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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) ; ES2355263 (T3) ; EP2068650 (A1) ; more

Abstract of US2009317536 (A1)

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

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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) ; JP863129957 (A) ; CA1325132 (C)

Abstract of US4698230 (A)

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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.

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

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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: A23L1/2291; 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)

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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.

WO2009080763 (A2)

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

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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; A23L1/70
- 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)

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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.

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Solid-liquid Extraction of Mushroom Solids and Concentration by Reverse Osmosis

LUCYNT H. KERR, ROBERT C. WILEY, and MING-JEN SHEU

ABSTRACT

Sliced cull mushrooms were extracted at 60°C, 75°C and 90°C using water, 10⁻³ M sodium metabisulfite or 10⁻³ M ascorbic acid solutions in a pilot scale counter-current slope diffuser. Extracts were centrifuged, ultrafiltered (UF) by a commercial grade membrane, GR-N100, 30,000 molecular weight cut-off membrane module, and then concentrated to 18–20% soluble solids (SS) by reverse osmosis (RO) using a high resistance, 188–99 membrane module. Primary mushroom volatiles including 1-octen-3-ol and 3-octanone were evaluated in raw, extracted, and concentrated juices. The best temperature/solvent extraction system was 75°C in water with 98.2% soluble solids recovery. RO conducted at 10–20°C following the UF process gave an eight- to nine-fold concentration (from 1.8% SS, to 17.5% SS) with 85.1% soluble recovery.

INTRODUCTION

MUSHROOMS have long had appeal worldwide because of their unique and subtle flavor characteristics. Cultivation of mushrooms (*Agaricus bisporus*) in the United States in 1982 was over 500 million pounds, of which the major portion went into the fresh market. In recent years the U.S. mushroom processing business has faced competition from other countries because of large imports of mushroom products (Morris, 1983). It has been estimated that 25–30% of the cultivated mushroom crop, mainly stem and root portions, is discarded annually as waste by growers. Processors also generate "waste" with potential value, particularly cull mushrooms. If these could be further utilized in food product manufacture, they would not only increase productivity but provide a means for the U.S. market to compete with foreign mushroom imports. One potential mushroom product that could be developed is a natural

Research has shown that limitations and advantages of both these processes relate to the types of membranes used and the general operating conditions. From studies on apple juice concentration, Sheu and Wiley (1983) found that high resistance thin composite membranes are more efficient at retaining soluble solids and flavor volatiles than cellulose acetate membranes. Matsuura and his coworker (1974) also noted that significant recovery of aroma components is achieved at low temperature RO treatments. Aroma retention is always considered as the most important factor in determining the quality of the concentrated product.

The objectives of this study were to determine the feasibility of solid-liquid extraction for recovering mushroom solids, to establish the best processing conditions necessary for the extraction, to utilize membrane technology for the concentration of mushroom extract, and to evaluate the chemical and sensory quality of the concentrated products.

MATERIALS & METHODS

Raw material

A series of 27 experiments were conducted, each utilizing 72.7 kg of fresh cull mushrooms (*A. bisporus*), purchased from Mushroom Consumers Corp in Kennerly Square, PA. The mushrooms received were stored overnight at 2.2°C and 90% relative humidity before the extraction. The samples obtained from each lot of mushrooms were found to contain an average of 91.6% moisture and 4.4% soluble solids (SS).

Extraction

Fig. 1 shows the process flow of this study. The mushrooms were

Lady Cortes

Search history

Search 1: TAC=(WO2013092296) (Results 0)

Search 2: PN=(WO2013092296) (Results 1)

Search 3: [SP]: 1. a process for preparing a flavor composition having an umami flavor and a msg content of less than 1 wt percent (percent weight by total dry matter) comprising the steps of: heating vegetable matter in water at any given temperature to give cooking water containing flavor-active compounds extracted from the vegetable matter separating the vegetable matter from the cooking water and concentrating the cooking water to provide the flavor composition. 2. the process as claimed in claim 1, wherein the flavor composition has a msg content of less than 0.6 wt percent (percent weight by total dry matter). 3. the process as claimed in claim 1, wherein the vegetable matter is heated at 90 degrees centigrade to 100 degrees centigrade for 2 to 15 minutes. 4. the process as claimed in claim 1, wherein the vegetable matter is selected from the group consisting of whole vegetables, vegetable pieces, and combinations thereof. 5. the process as claimed in claim 1, wherein the vegetable matter is selected from the group consisting of pea (*pisum sativum* var.), corn (*zea mays* var.), red beetroot, white beetroot, golden beetroot (*beta vulgaris* var.), sweet potato (*ipomoea batatas* var.), carrot (*daucus carota* ssp.), onion (*allium* ssp.), kelek-melon cucumber (*cucumis melo*), and combinations thereof. 6. the process as claimed in claim 1, wherein the cooking water is cooled before the concentration. 7. the process as claimed in claim 1, wherein the concentration step is one or more operation selected from the group consisting of filtration, ultra-filtration, nano-filtration, micro-filtration, evaporation, reverse osmosis filtration, and electro osmosis filtration. 8. the process as claimed in claim 7, wherein the ultra-filtration is performed using a membrane having a pore size cut-off of 1 to 10 nm. 9. the process as claimed in claim 7, wherein the nano-filtration is performed using a membrane having a pore size cut-off of 0.1 to 1 nm. 10. the process as claimed in claim 1, wherein the concentration step comprises an ultra-filtration operation followed by a reverse osmosis filtration. 11. a flavor composition prepared by the process of claim 1. 12. the flavor composition as claimed in claim 11, which has a msg content of less than 0.6 wt percent (percent weight by total dry matter). 13. the flavor composition as claimed in claim 11, which is in a form selected from the group consisting of a tablet, a cube, a powder, a paste, granules, and a liquid. 14. a food product prepared from or containing a flavor composition as claimed in claim 11, selected from the group consisting of culinary products, chilled and frozen products, nutritional products, flavors and flavor ingredients, food supplements, pet foods, and beverages. 15. the food product as claimed in claim 14, wherein the flavor composition comprises 0.01 to 50 wt percent by total weight of the food product. (Results 7)

Search 4: TAC=(umami) (Results 547)

Search 5: TAC=(composition) (Results 100000)

Search 6: TAC=(4 and 5) (Results 174)

Search 7: TAC=(process) (Results 100000)

Search 8: TAC=(4 and 7) (Results 103)

Search 9: TAC=(free MSG) (Results 0)

Search 10: TAC=(4 and 5 and 7) (Results 43)

Title: FLAVOR ENHANCING SEASONING CONTAINING DEODORIZED GARLIC EXTRACT AND **PROCESS**

Abstract: Source: US4741914A A flavor enhancing seasoning is disclosed, which is prepared by blanching garlic, and extracting the blanched product with water. The extract produced may be deodorized and concentrated, to provide a seasoning additive that dramatically improves flavor fullness, depth and duration, and can be advantageously combined with flavor intensifiers such as MSG.

Classifications:

International (IPC 8-9): A23L1/221 A23L1/223 A23L1/227 A23L1/228 A23L1/229 A23L27/10 A23L27/14 A23L27/21 A23L27/22

A23L27/23 (Advanced/Invention);

A23L1/221 A23L1/226 (Core/Invention)

International (IPC 1-7): A23L1/221 A23L1/223 A23L1/227 A23L1/228 A23L1/229

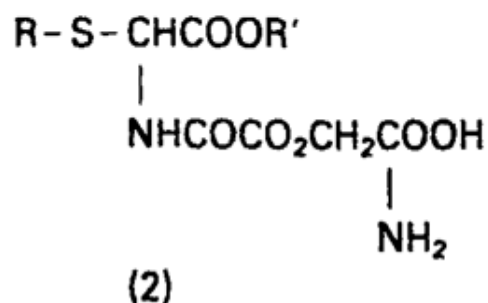
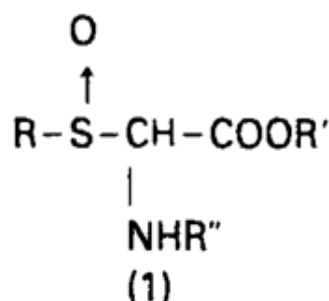
CPC: A23L1/228 A23L1/2295 A23L1/2212

European: A23L1/221B A23L1/228 A23L1/229B

US: 426/431 426/537 426/638 426/650

426/651 426/655

PatBase - EP0181421_B1

**Family:**

Publication number	Publication date	Application number	Application date
CA1237938 A1	19880614	CA19840467546	19841109
CA1246930 A1	19881220	CA19840467544	19841109
CA1260756 A1	19890926	CA19840560273	19841109
CA1260756 A1	19890926	CA19880560273	19880301
CA1260756 A1	19890926	CA19840467544	19841109
CA1260756 A2	19890926	CA19880560273	19880301
DE3472884 D1	19880901	DE19843472884	19841109
EP0181421 A1	19860521	EP19840307770	19841109
EP0181421 B1	19880727	EP19840307770	19841109
US4741914 A	19880503	US19860848349	19860404

Priority:

CA19840467546 19841109

EP19840307770 19841109

US19840670577 19841113

US19860848349 19860404

CA19840560273 19841109

CA19840467544 19841109

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AKIMITSU ; MORI NORIKAZU

Agent(s): SWABEY MITCHELL HOULE MARCOUX AND SHER; OGILVY RENAULT LLP SENCRL
SRL

Designated states: DE FR GB

Title: ACONITIC ACID, GLUCONIC ACID AND/OR SUCCINIC ACID TAKEN ALONE OR FURTHER TOGETHER WITH SCLAREOLIDE IN ENHANCING THE ORGANOLEPTIC PROPERTIES OF FOODSTUFFS

Abstract:

Source: US5366747A Described is the use of one or more of the acids: aconitic acid, gluconic acid and/or succinic acid taken alone or further together with sclareolide in augmenting or enhancing the organoleptic properites of foodstuffs particularly with respect to imparting a **umami** effect and/or imparting of mouthfeel and fullness to the flavor of foodstuffs in the absense of amino acids except sulfur-bearing amino acids, salts thereof, pyrrolidone carboxylic acid, salts thereof and nucleotides.

Classifications:

International (IPC 8-9): A23L1/03 A23L1/22 A23L1/226 A23L1/39 A23L23/00 A23L27/00

A23L27/20 A23L29/00 C07C55/10 C07C57/02 C07C59/245 (Advanced/Invention)

International (IPC 1-7): A23L1/03 A23L1/221 A23L1/226 A23L1/227 A23L1/231 A23L1/236

A23L1/39 C07C55/10 C07C57/02 C07C59/245 C07D207/28 C07D307/92 C07H3/02

CPC: A23L1/0315 A23L1/22066 A23L1/22671 A23L1/39 C07C55/10 C07C57/02 C07C59/245 B23K15/0026

European: A23L1/03D2 A23L1/226H2 A23L1/22K A23L1/39 C07C55/10 C07C57/02 C07C59/245

US: 426/536 426/650

Family:

Publication number	Publication date	Application number	Application date
CH686480 A	19960415	CH19930003358	19931109
DE4339522 A1	19940526	DE19934339522	19931119
DE4339522 C2	19971218	DE19934339522	19931119
FR2698245 A1	19940527	FR19930013115	19931104
FR2698245 B1	19960823	FR19930013115	19931104
FR2702130 A1	19940909	FR19940003066	19940316
FR2702131 A1	19940909	FR19940003067	19940316
US5366747 A	19941122	US19930168338	19931217
US5372834 A	19941213	US19940265109	19940624

Priority:

US19920981522 19921125 FR19930013115 19931104 US19940265109 19940624
US19930168338 19931217

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Title: Pyridinium-Betain compounds for use as taste modulators

Abstract: Source: US2004171648A Pyridinium-Betain compounds of the general formula (A): wherein R1 is H or a primary amino acids that is



attached to the structure, X is OH or its ionised form O<->, Y is OH, SH, or their ionised forms O<-> and S<->, Z is H, an alkyl group, or a glycosidic group, or a phosphate or ester derivative thereof, and n is an integer of 0 to 4 to represent the chain length of the compound. A counter-ion is associated with these compounds and is preferably an ion of sodium, potassium, ammonium, calcium, magnesium, chloride, nitrate, carbonate, sulphate, phosphate, or the like. These compounds can be used as taste modifiers in various foodstuffs.

Classifications:

International (IPC 8-9): A23F5/24 A23G1/00 A23G1/30 A23G3/34 A23G9/32 A23G9/44 A23G9/52 A23K1/16 A23K1/18 A23L1/22 A23L1/226 A23L2/00 C07D211/72 C07D213/65 C07D405/00 (Advanced/Invention)

International (IPC 1-7): A23F5/24 A23G1/00 A23G3/00 A23G9/02 A23K1/16 A23K1/18 A23L1/22 A23L2/00 A61K31/4415 A61K31/4439 C07D213/65

CPC: A23L1/22083 A23L1/22091 A23L1/22678 C07D213/65

European: A23L1/226H4 A23L1/22T A23L1/22V C07D213/65

US: 426/535 426/536 426/537 514/339 514/341 514/341S 514/350 514/350S 546/272.7 546/272.700S 546/277.4 546/277.400S 546/283.1 546/294 546/300 546/300S

Family:

Publication number	Publication date	Application number	Application date
CA2457950 AA	20040218	CA20022457950	20020905
CA2457950 C	20110510	CA20022457950	20020905
EP1291342 A1	20030312	EP20010121349	20010906
EP1427703 A1	20040616	EP20020797989	20020905
EP1427703 B1	20130213	EP20020797989	20020905
ES2402854 T3	20130509	ES20020797989T	20020905
JP2005508902 T2	20050407	JP20030526893T	20020905
PT1427703 T	20130325	PT20020797989T	20020905
US2004171648 AA	20040902	US20040792369	20040302
US7175872 BB	20070213	US20040792369	20040302
WO03022817 A1	20030320	WO2002EP10368	20020905

Priority:

EP20010121349 20010906 EP20020797989 20020905 WO2002EP10368 20020905
US20040792369 20040302

Probable Assignee: NESTEC SA

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Agent(s): BORDEN LADNER GERVAIS LLP; Elleby Gudrun; ISERN JORGE; BELL BOYD AND LLOYD LLC

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: PYRIDINIUM-BETAIN COMPOUNDS AND THEIR USE

Abstract: Source: US2006204629A The present invention concerns Pyridinium-Betain compounds of the following general formula (A) R_1 is H R_2 is

a chemical group formed by a sugar pentose or hexose ring, substituted at C5 or C6, respectively, with an acid residue taken from the group-phosphoryl, sulfonyl, or carboxyl, and R_2 is connected to the pyridine ring either at C1 or C2 positions R_3 is taken from the group consisting of OH, including the ionised form O^- , R_4 is an aliphatic chain $(CH_2)_n$, where n is the chain length in the range from n=0 to n=4, R_5 is taken from the group consisting of residues-hydroxy, methoxy, ethoxy, methyl, ethyl, furfurylthio and derivatives, and wherein the counter-ion is taken from the group consisting of sodium, potassium, ammonium, calcium, chloride, carbonate, sulphate, phosphate, and the like.

Classifications:

International (IPC 8-9): A23L1/22 A23L1/226 A23L27/00 A23L27/20 C07D405/06 C07F9/6558 C07H13/00 C07H19/048 (Advanced/Invention);

A23L1/22 A23L1/226 C07D405/00 C07F9/00 C07H13/00 C07H19/00 (Core/Invention)

International (IPC 1-7): A23L1/226 C07D405/06 C07F9/6558

CPC: A23L1/22685 C07F9/65586 C07H13/00

European: A23L1/226H6 C07F9/6558C C07H13/00

US: 426/537

Family:

Publication number	Publication date	Application number	Application date
AT368678 E	20070815	AT20030722339T	20030310
AU2003229557 AA	20040930	AU20030229557	20030310
CA2513504 AA	20050727	CA20032513504	20030310
DE60315359 D1	20070913	DE20036015359	20030310
DE60315359 T2	20080410	DE20036015359T	20030310
EP1603928 A1	20051214	EP20030722339	20030310
EP1603928 B1	20070801	EP20030722339	20030310
ES2290455 T3	20080216	ES20030722339T	20030310
JP2006514089 T2	20060427	JP20040569278T	20030310
PT1603928 T	20070831	PT20030722339T	20030310
US2006204629 AA	20060914	US20030548416	20030310
WO04081018 A1	20040923	WO2003EP02594	20030310

Priority:

EP20030722339 20030310 WO2003EP02594 20030310

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Assignee(s): NESTEC S A

Inventor(s): (std): BLANK IMRE ; GRIGOROV MARTIN ; HOFMANN THOMAS ; IMRE BLANK ; MARTIN GRIGOROV ; THOMAS HOFMANN

Agent(s): BORDEN LADNER GERVAIS LLP; BELL BOYD AND LLOYD LLC

Designated states: AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LI LU MC NL PT RO SE SI SK TR

Title: ALKYLDIENAMIDES EXHIBITING TASTE AND SENSORY EFFECT IN FLAVOR **COMPOSITIONS****Abstract:**

Source: US2004202619A Compounds suitable for use as flavoring agents are disclosed. The compounds are used as flavors since they possess **umami** characteristics or other desirable organoleptic properties. The disclosed compounds are defined by the structure set forth below: where X is selected from the group consisting of H, methyl, ethyl, n-propyl, and isopropyl; Y is selected from the group consisting of methyl, ethyl, cyclopropyl, isopropyl, n-propyl, n-butyl, sec-butyl, isobutyl, 2-methylbutyl, allyl, cyclobutyl, cyclopentyl, CH₂CH(OH)CH₃, CH(CH₃)CH₂OH, CH₂C(CH₃)OH, CH₂CH₂OH, CH₂CO₂CH₃, geranyl, neryl; or X and Y together form the structures R<3> is selected from the group consisting of methyl and H; R<4> is selected from the group consisting of methyl and H; R<5> is selected from the group consisting of methyl, phenyl, benzyl, ethyl, propyl, butyl, isopropyl, phenylethyl,

**Classifications:**

International (IPC 8-9): A23L1/22 A23L1/226 A23L1/30 A23L2/52 A23L27/00 A61K47/16 A61K47/22 C01G1/02 C01G35/00 C07C233/00 C07C233/02 C07C233/09 C07C233/10 C07C233/11 C07C233/17 C07C233/20 C07D317/48 C07D317/58 C07D317/60 C12G3/04 H01J1/00 H01J1/14 H01J1/146 H01J1/38 H01J1/48 H01J61/04 H01J61/06 H01J61/067 H01J61/073 H01J9/04 (Advanced/Invention); A23L1/22 C01G1/02 C01G35/00 C07C233/00 C07D317/00 H01J1/00 H01J1/02 H01J1/13 H01J61/04 H01J61/06 H01J61/067 H01J9/04 (Core/Invention)

International (IPC 1-7): A23L1/22 A23L1/221 A23L1/226 A23L1/30 A23L2/52 A61K47/16 A61K47/22 A61K7/16 A61K9/68 C01G1/02 C01G35/00 C07C233/01 C07C233/02 C07C233/09 C07C233/10 C07C233/11 C07C233/17 C07C233/20 C07D317/48 C07D317/60 C12G3/04 H01J1/00 H01J1/14 H01J1/38 H01J1/48 H01J61/04 H01J61/06 H01J9/04

CPC: C07C233/09 C07C233/10 C07C233/20 C07C2101/04 C07D317/58 C07D317/60 H01J1/14 H01J1/146 H01J61/0677 H01J61/0737

European: C07C233/09 C07C233/10 C07C233/20 C07D317/58 C07D317/60 H01J1/14 H01J1/146 H01J61/067B1 H01J61/073B1 M07C101/04

US: 313/31 313/310 313/311 313/326 313/346 313/346R 424/48 424/48P 424/49 424/49S 426/534 426/534P 426/590 426/65 426/650 426/650S 445/5 445/50 554/35 554/69 564/204 564/204S

Family:

Publication number	Publication date	Application number	Application date
BRPI0401566 A	20050830	BR2004PI01566	20040406
CN100577037 C	20100106	CN200410032498	20040409
CN100587886 C	20100203	CN200410059590	20040528
CN1574154 A	20050202	CN200410059590	20040528
CN1593230 A	20050316	CN200410032498	20040409
DE602004001275 D1	20060803	DE200460001275T	20040408
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EP1473287 A2	20041103	EP20040252136	20040408
EP1473287 A3	20041229	EP20040252136	20040408
EP1473287 B1	20060621	EP20040252136	20040408
EP1492144 A2	20041229	EP20040253123	20040527
EP1492144 A3	20070808	EP20040253123	20040527
ES2267004 T3	20070301	ES20040252136T	20040408
IN00651DE2004 A	20060616	IN2004DE00651	20040331
IN00885DE2004 A	20060616	IN2004DE00885	20040517
JP2005011805 A2	20050113	JP20040158516	20040528
JP4721660 B2	20110713	JP20040158516	20040528
US2004202619 AA	20041014	US20040783652	20040220
US2004202760 AA	20041014	US20030411672	20030411
US2004239229 AA	20041202	US20030452037	20030530

US2009311402 AA	20091217	US20090544822	20090820
US6849996 BB	20050201	US20030452037	20030530
US7361376 BB	20080422	US20030411672	20030411
US7632531 BB	20091215	US20040783652	20040220
US8075937 BB	20111213	US20090544822	20090820

Priority:

US20030411672 20030411 US20030452037 20030530 US20090544822 20090820
US20040783652 20040220

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Designated states: AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IT LI LT LU LV MC MK NL PL PT RO SE SI SK TR

Title: NOVEL FLAVORS, FLAVOR MODIFIERS, TASTANTS, TASTE ENHANCERS, **UMAMI** OR SWEET TASTANTS, AND/OR ENHANCERS AND USE THEREOF

Abstract:

Source: US2005084506A The present invention relates to the discovery that certain non-naturally occurring, non-peptide amide compounds and amide derivatives, such as oxalamides, ureas, and acrylamides, are useful flavor or taste modifiers, such as a flavoring or flavoring agents and flavor or taste enhancer, more particularly, savory (the "umami" taste of monosodium glutamate) or sweet taste modifiers, -savory or sweet flavoring agents and savory or sweet flavor enhancers, for food, beverages, and other comestible or orally administered medicinal products or **compositions**.

Classifications:

International (IPC 8-9): A23L1/231 A21D13/08 A21D2/24 A23K1/16 A23L1/00 A23L1/03 A23L1/22 A23L1/226 A23L1/236 A23L1/307 A23L1/39 A23L2/00 A23L2/02 A23L2/56 A23L27/00 A23L27/20 A23L27/26 A23L27/30 A23L29/00 A61K31/44 A61K31/444 A61K31/4965 A61K31/505 A61K39/39 A61K39/395 A61K47/00 A61K47/06 A61K47/10 A61K47/12 A61K47/14 A61K47/16 A61K47/18 A61K47/20 A61K47/22 A61K47/24 A61K47/26 A61K47/42 A61K8/42 A61K8/49 A61K8/55 A61K9/00 A61K9/127 A61Q11/00 C07C233/01 C07C233/09 C07C233/47 C07C233/49 C07C233/55 C07C233/57 C07C233/64 C07C233/65 C07C233/69 C07C233/75 C07C233/83 C07C235/34 C07C235/36 C07C235/42 C07C235/46 C07C235/48 C07C235/52 C07C235/54 C07C235/62 C07C235/64 C07C237/00 C07C237/30 C07C255/57 C07C255/60 C07C275/06 C07C275/28 C07C275/30 C07C275/34 C07C307/02 C07C323/52 C07C323/58 C07C323/62 C07C59/68 C07D207/327 C07D207/33 C07D207/337 C07D209/08 C07D209/30 C07D209/42 C07D209/44 C07D213/00 C07D213/40 C07D213/56 C07D213/81 C07D213/82 C07D213/84 C07D215/16 C07D215/48 C07D215/54 C07D217/06 C07D231/14 C07D235/04 C07D235/08 C07D235/24 C07D239/02 C07D241/00 C07D241/24 C07D261/18 C07D263/34 C07D263/52 C07D263/54 C07D263/56 C07D263/58 C07D271/06 C07D271/12 C07D275/02 C07D277/20 C07D277/56 C07D277/62 C07D285/135 C07D307/52 C07D307/54 C07D307/56 C07D307/68 C07D307/79 C07D307/81 C07D307/82 C07D307/84 C07D307/85 C07D317/00 C07D317/48 C07D317/62 C07D317/68 C07D319/10 C07D319/18 C07D321/08 C07D321/10 C07D333/24 C07D333/38 C07D333/40 C07D333/62 C07D333/70 C07D401/04 C07D401/12 C07D405/12 C07D405/14 C07D407/12 C07D409/04 C07D409/12 C07D417/12 C07F9/655 C07K14/00 C07K14/705 C07K16/28 C07K19/00 C07K5/075 C12N15/09 C12P21/06 C12Q1/00 C40B30/04 G01N G01N1/00 G01N21/64 G01N21/76 G01N21/78 G01N33/02 G01N33/50 G01N33/543 G01N33/56 G01N33/566 G01N33/567 G01N33/574 G01N33/74 G01N33/84 (Advanced/Invention); A21D13/08 A21D2/24 A23L1/22 A23L1/226 A23L1/231 A23L1/236 A23L1/39 A23L2/00 A23L2/02 C07K14/705 C12N1/15 C12N1/19 C12N1/21 C12N15/09 C12N15/62 C12N5/10 C12Q1/02 C12Q1/68 G01N33/15 G01N33/50 (Advanced/Non-invention); A23L1/00 A23L1/03 A23L1/22 A23L1/226 A23L1/236 A61K39/39 A61K39/395 A61K47/16 A61K47/22 A61K9/127 C07D213/00 C07K14/00 C07K16/18 C07K19/00 C12P21/06 G01N33/02 G01N33/56 G01N35/00 (Core/Invention); A23L A61K C07C G01N (Subclass/Invention)

International (IPC 1-7): A23L A23L1/00 A23L1/226 A23L1/226 A23L1/231 A23L1/231 A61K47/00 A61K9/00 C07C233/00 C07C233/00 C07C233/01 C07C233/57 C07C233/65 C07C235/54 C07C237/06 C07C237/08 C07C237/10 C07C275/28 C07C275/30 C07C275/32 C07C275/34 C07D207/34 C07D213/40 C07D213/82 C07D231/14 C07D239/28 C07D241/24 C07D261/18 C07D263/34 C07D275/03 C07D277/56 C07D307/52 C07D307/68 C07D307/84 C07D317/68 C07D333/20 C07D333/38 C07D401/12 C07D405/12 C07D409/12 C07D417/12 G01N G01N0/00 G01N1/00 G01N33/566 G01N33/74

CPC: A23L1/22664 A23L1/22685 A23L1/22614 A23L1/2265 A23L1/22678 C07C233/65 C07C235/54 C07C275/30 C07C275/34 C07D307/84 C07D317/68 G01N33/566 G01N33/74 G01N333/726 A23L2/56 A61K8/4973 A61K47/22 A61K47/24 A61K8/55 C07F9/65517 C07D405/12 A23V2002/00 G01N33/5041 G01N33/543 A23L1/22091

European: A23L1/226B A23L1/226D A23L1/226H A23L1/226H4 A23L1/226H6 C07C233/65 C07C235/54 C07C275/30 C07C275/34 C07D307/84 C07D317/68 G01N33/566 G01N33/74 S01N333/72B

US: 424/144.1 424/144.100P 424/400 424/400P 424/439 424/49 424/54 424/54P 424/57 424/9.2 426/3 426/534 426/534P 426/534S 426/535 426/535S 426/536 426/536S 426/537 426/537S 426/538 426/538S 426/548 435/69.7 435/7.1 435/7.21 435/7.210S 435/7.31 435/7.92 435/7.920S 436/501 436/501S 506/9 506/9S 514/255.05 514/255.050P 514/256 514/256S 514/357 514/357S 514/616 514/616S 514/772 514/772S 514/773 514/784 514/785 514/785S 514/788 514/788S

530/350 530/388.22 530/388.220S 536/23.4 544/242 544/242S 544/336 544/336S 544/406
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Family:

Publication number	Publication date	Application number	Application date
AR046078 AA	20051123	AR2004P102813	20040806
AR052475 AA	20070321	AR2006P100414	20060206
AU2004263871 AA	20050217	AU20040263871	20040806
AU2004263871 BB	20110714	AU20040263871	20040806
AU2004285410 AA	20050512	AU20040285410	20040806
AU2004285410 BB	20110414	AU20040285410	20040806
AU2006210387 AA	20060810	AU20060210387	20060206
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AU2011201468 AA	20110421	AU20110201468	20110331
AU2011201468 BB	20140220	AU20110201468	20110331
AU2011201468 CA	20150219	AU20110201468	20110331
AU2011236059 AA	20111110	AU20110236059	20111014
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BRPI0413324 A	20061010	BR2004PI13324	20040806
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CA2535036 C	20151124	CA20042535036	20040806
CA2535045 AA	20060206	CA20042535045	20040806
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CA2827128 AA	20050217	CA20042827128	20040806
CA2900181 AA	20050512	CA20042900181	20040806
CL2004002015 A1	20050513	CL20040002015	20040806
CN101052725 A	20071010	CN200480022612	20040806
CN101203142 A	20080618	CN200680004035	20060206
CN101400336 A	20090401	CN200480022556	20040806
CN101400336 B	20130605	CN200480022556	20040806
CN103275058 A	20130904	CN201310151776	20040806
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EP1659881 A4	20130515	EP20040816798	20040806
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EP1848289 A2	20071031	EP20060720357	20060206
HK1087308 A3	20061013	HK20060108682	20060804
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HK1121644 A3	20090430	HK20080110600	20080924
IL173551 A0	20060705	IL20060173551	20060206
IL173551 A1	20131128	IL20040173551	20040806
IL173552 A0	20060705	IL20060173552	20060206
IL173552 A1	20121031	IL20060173552	20060206
IL173552 A1	20121031	IL20040173552	20040806
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IL207954 A0	20101230	IL20040207954	20040806
IN01193DN2006 A	20070817	IN2006DN01193	20060306
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IN06631DN2007 A	20070921	IN2007DN06631	20070827
JP2007330268 A2	20071227	JP20070203679	20070803
JP2007512227 T2	20070517	JP20060522754T	20040806
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JP2008013570 A2	20080124	JP20070204822	20070806
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KR20070104456 A	20071025	KR20077020269	20070904
MX2007009386 A1	20070925	MX20070009386	20060206
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RU2419602 C2	20110527	RU20060106919	20040806
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UA86946 C2	20090610	UA20060002392	20040806
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US2008085994 AA	20080410	US20070879364	20070717
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US2011294981 AA	20111201	US20100852941	20100809
US2012201763 AA	20120809	US20110336272	20111223
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US2015093339 AA	20150402	US20140509761	20141008
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VN14930 A1	20160125	VN20060000342	20040806
WO05015158 A2	20050217	WO2004US25459	20040806
WO05015158 A3	20070104	WO2004US25459	20040806
WO05015158 C2	20050519	WO2004US25459	20040806
WO05041684 A2	20050512	WO2004US25419	20040806
WO05041684 A3	20090409	WO2004US25419	20040806

WO06084246 A2	20060810	WO2006US04132	20060206
WO06084246 A3	20070125	WO2006US04132	20060206
ZA200601903 A	20070627	ZA20060001903	20040806
ZA200702832 A	20081126	ZA20070002832	20070404
ZA200702833 A	20081126	ZA20070002833	20040806
ZA200707483 A	20081126	ZA20070007483	20060206

Priority:

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US20040913303	20040806	US20040569870	20040806	JP20060522754	20040806
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US20130770251	20130219	AU20140202646	20140515	US20140477027	20140904
US20140509761	20141008	CA20152535036	20150820		

Probable Assignee: SENOMYX INC

Assignee(s): (std): ADAMSKI WERNER SARA L ; BAKIR FARID ; CHEN QING ; DARMOHUSODO VINCENT ; LI XIAODONG ; PATRON ANDREW P ; QI MING ; RINNOVA MARKETA ; GUBERNATOR KLAUS ; LEBL RINNOVA MARKETA ; PRIEST CHAD ; QING CHEN ; HOBSON STEPHEN TERRENCE ; ROGERS DANIEL HARRY ; ROGERS DANIEL H ; SENOMYX INC ; STASZEWSKI LENA ; XU HONG ; TACHDJIAN CATHERINE ; SERVANT GUY ; TANG XIAO QING ; ZOLLER MARK ; WALLACE DAVID ; XING AMY ; SINOMIKS INK ; WALLACE DAVID ; SENOMYZ INC ; ADAMINSKI WERNER SARA

Assignee(s): ADAMSKI WERNER SARA ; HOBSON STEPHEN T

Inventor(s): (std): ADAMSKI WERNER SARA L ; AMY XING ; ANDREW P PATRON ; BAKIR FARID ; CATHERINE TACHDIJAN ; CATHERINE TACHDJIAN ; CHAD PRIEST ; CHEHN TSIN ; ADAMINSKI WERNER SARA ; CHEN QING ; DANIEL HARRY ROGERS ; DARMOHUSODO VINCENT ; DARMOKHUSODO VINSENT ; DAVID WALLACE ; EHDAMSKI VERNER SARA L ; HOBSON STEPHEN T ; HOBSON STEPHEN TERRENCE ; HONG LI XIAODONG STASZEWSKI LE ; HONG XU ; KHOBSON STEFEN TERRENS ; KLAUS GUBERNATOR ; KLAUS R ; LEBL RINNOVA MARKETA ; LENA STASZEWSKI ; LENA STASZEWSKI ; FARID BAKIR ; GABERNEJTER KLAUS ; GUBERNATOR KLAUS ; GUY SERVANT ; HARRY ROGERS DANIEL ; LI SJADUN ; LI XIADONG ; LI XIAODONG ; MARK WALLACE ; MARK ZOLLER ; MARKETA LEBL RINNOVA ; MARKETA RINNOVA ; MING QI ; PATRON ANDREW P ; PEHTRON EHNDJR P ; PRIEST CHAD ; QI MING ; ROGERS DANIEL H ; ROGERS DANIEL HARRY ; SARA ADAMINSKI WERNER ; SARA L ADAMSKI WERNER ; SERVANT GI ; SERVANT GUY ; SIN AMI ; STASZEWSKI LENA ; STASZEWSKI LENA ; STEPHEN TERRENCE HOBSON ; TACHDIJAN CATHERINE ; QING CHEN ; RINNOVA MARKETA ; RODZHERS DEHNIEL KHARRI ; TACHDJIAN CATHERINE ; TACHDJIAN CATHERINE PATRON AND ; TERRENCE HOBSON STEPHEN ; TSI MIN ; UOLLEHJS MARK ; VINCENT DARMOHUSODO ; WALLACE DAVID ; WALLACE DAVID ; WALLACE MARK ; XIADONG LI ; XIAO QING TANG ; TACHDZHIAN KEHTRIN ; TANG SJAO TSIN ; TANG XIAO QING ; TANG XIAO WING ; XIADONG LI ; XIAOQING TANG ; XING AMY ; XU HONG ; ZOLLER MARK

Inventor(s): TANG XIAOQING ; TANG SJAO-TSIN ; XIAO WING TANG ; TACHDJIAN CATHERINE PATRON ANDREW P ADAMSKI WERNER SARA L BAKIR QING CHEN QING DARMOHUSODO VICENT HOBSON S ; TACHDJIAN CATHERINE PATRON ANDREW P ADAMSKI... ; TACHDJIAN CATHERINE PATRON ANDREW P ADAMSKIWERNER SARA L BAKIR QING CHEN QING DARMOHUSODO VICENT HOBSON S ; ROGERS DANIEL ; QING CHEN ; R KLAUS ; TACHDJIAN CATHERINE ; QI MING CAI LUN LU ; PATRON ANDREW ; LI XIAODONG STASZEWSKI LENA XU HONG ; HOBSON STEPHEN ; LI SIADONG ; EHDAMSKI-

VERNER SARA L. ; DARMOHUSODO NVINCENT ; ADAMSKI WERNER SARA ;
CHEHN' TSIN ; BAKIR FRID

Agent(s):

GRIFFITH HACK; MBM INTELLECTUAL PROPERTY LAW LLP; DR SHLOMO COHEN
AND CO; WOLFF BREGMAN AND GOLLER; DREW AND NAPIER LLC; NEEDLE AND
ROSENBERG PC; COOLEY GODWARD KRONISH LLP ATTN PATENT GROUP;
COOLEY GODWARD KRONISH LLP; HUNTON AND WILLIAMS LLP; COOLEY LLP;
ROBIN L; LECLAIRRYAN A PROFESSIONAL CORP

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: NOVEL FOOD AND THE PRODUCTION METHOD THEREOF

Abstract:

Source: US2005220937A The present invention relates to a seasoning and a **processed** food which are obtained by **processing** a fermented soybean paste-like foodstuff, and a method of the production thereof.

Classifications:

International (IPC 8-9): A23C11/10 A23C20/02 A23G3/00 A23G3/34 A23G3/48 A23G9/42 A23L1/186 A23L1/20 A23L1/202 A23L1/22 A23L1/23 A23L1/238 A23L1/24 A23L1/39 A23L1/48 A23L11/00 A23L11/20 A23L23/00 A23L27/00 A23L27/24 A23L27/50 A23L27/60 A23L3/3463 A23L3/3571 A23L35/00 A23L7/25 (Advanced/Invention); A23C11/00 A23C20/00 A23G3/00 A23G3/34 A23G9/32 A23L1/185 A23L1/20 A23L1/202 A23L1/22 A23L1/226 A23L1/238 A23L1/24 A23L1/39 A23L1/48 A23L3/3463 (Core/Invention)

International (IPC 1-7): A23G3/00 A23L1/186 A23L1/20 A23L1/202 A23L1/23 A23L1/238 A23L1/24 A23L1/39 A23L1/48

CPC: A23C11/103 A23C20/025 A23G3/48 A23G9/42 A23L1/2008 A23L1/238 A23L1/24 A23L1/39 A23L3/34635 A23L3/3571

European: A23C11/10B A23C20/02B A23G3/48 A23G9/42 A23L1/20F A23L1/238 A23L1/24 A23L1/39 A23L3/3463A A23L3/3571

US: 426/49

Family:

Publication number	Publication date	Application number	Application date
CN1839710 A	20061004	CN200510062965	20050331
EP1582103 A1	20051005	EP20050006571	20050324
JP2005312439 A2	20051110	JP20050077909	20050317
US2005220937 AA	20051006	US20050094359	20050331

Priority:

JP20040104534 20040331 JP20050077909 20050317

Probable Assignee: AJINOMOTO CO INC

Assignee(s): (std): AJINOMOTO KK

Assignee(s): AJINOMOTO CO ; AJINOMOTO CO INC ; AJINOMOTO CO LTD

Inventor(s): (std): HIBINO GAKU ; HIBINO TAKESHI ; HIROAKI ITO KEIKO KASHIWABARA ; ITO KEIKO ; KASHIWABARA ATSUKO ; KAYAHARA ATSUKO ; NISHIMURA YASUSHI ; NISHIMURA YUTAKA ; NISHIUCHI HIROAKI

Inventor(s): ITO KEIKO KASHIWABARA ATSUKO HIBINO TAKESHI ; ITO KEIKO KASHIWABARA ATSUKO HIBINO TAKESHI NISHIM ; ITO KEIKO KASHIWABARA ATSUKO HIBINO TAKESHI NISHIMURA YUTAKA NISHIMURA YASUSHI NISHIUCHI HIROAKI

Agent(s): OBLON SPIVAK MCCLELLAND MAIER AND NEUSTADT PC

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

Title: SATURATED AND UNSATURATED N-ALKAMIDES EXHIBITING TASTE AND FLAVOR ENHANCEMENT EFFECT IN FLAVOR **COMPOSITIONS**

Abstract:

Source: US2006057268A Saturated and unsaturated compounds having sweet, salt or **umami** taste enhancement qualities. The compounds have the structure:



Classifications:

International (IPC 8-9): A23G4/00 A23G4/06 A23L1/03 A23L1/22 A23L1/226 A23L1/237 A23L2/52 A23L2/56 A23L27/00 A23L27/20 A23L27/40 A23L29/00 A61K31/16 A61K8/00 A61K8/42 A61P1/02 A61Q11/00 C07C211/20 C07C233/01 C07C233/02 C07C233/03 C07C233/04 C07C233/05 C07C233/06 C07C233/08 C07C233/09 C07C233/10 C07C233/11 C07C233/58 C07C309/15 C12G3/04 (Advanced/Invention);

A23G4/00 A23G4/06 A23L1/03 A23L1/22 A23L1/226 A23L2/52 A61K31/16 A61K8/00 A61K8/30 A61P1/00 A61Q11/00 C07C211/00 C07C233/00 C12G3/00 (Core/Invention)

International (IPC 1-7): A23L1/22 A23L1/226 A23L1/226 C07C233/01 C07C233/05 C07C233/05 C07C233/09 C07C233/09 C07C233/10 C07C309/15

CPC: A23L1/22614 A23L1/2265 A23L1/22657 A23L1/22091 A23L1/22678 A23L1/237 A23L1/39 A23L2/56 A61K47/18 C07C233/05 C07C233/09 C07C233/58 C07C2102/02

European: A23L1/226B A23L1/226D A23L1/226F C07C233/05 C07C233/09 C07C233/58 M07C102/02

US: 426/534 426/534P 426/650 554/35 554/69 564/509 564/509S

Family:

Publication number	Publication date	Application number	Application date
AR051287 AA	20070103	AR2005P103755	20050908
AU2005205751 AA	20060330	AU20050205751	20050831
AU2005205751 BB	20081127	AU20050205751	20050831
BRPI0503960 A	20060425	BR2005PI03960	20050909
BRPI0503960 B1	20160329	BR2005PI03960	20050909
CA2518664 AA	20060310	CA20052518664	20050909
CA2518664 C	20140610	CA20052518664	20050909
CN102190593 A	20110921	CN201110054062	20050909
CN1749238 A	20060322	CN200510103681	20050909
CN1749238 B	20110427	CN200510103681	20050909
EP1642886 A2	20060405	EP20050255081	20050817
EP1642886 A3	20070411	EP20050255081	20050817
EP2348014 A1	20110727	EP20100185125	20050817
IN02191DE2005 A	20090731	IN2005DE02191	20050817
JP2006077015 A2	20060323	JP20050264365	20050912
JP5016802 B2	20120905	JP20050264365	20050912
MXPA05009659 A1	20060710	MX2005PA09659	20050909
US2006057268 AA	20060316	US20040939096	20040910
US2006068071 AA	20060330	US20050178179	20050708
US2008317922 AA	20081225	US20080189887	20080812
US7427421 BB	20080923	US20040939096	20040910
US7541055 BB	20090602	US20050178179	20050708
US7794768 BB	20100914	US20080189887	20080812

Priority:

US20040939096 20040910
EP20050255081 20050817

US20050178179 20050708
CA20052518664 20050909

US20080189887 20080812

Probable Assignee: INT FLAVORS AND FRAGRANCES INC

Assignee(s): (std): INT FLAVORS AND FRAGRANCES INC ; INTERNAT FLAVORS AND FRAGRANCES I ; PEI TAO ; SMITH CATHERINE M ; JANCZUK ADAM J ; CONKILN GARRY ; CONKLIN GARRY ; DEWIS MARK L ; INT FLAVORS AND FRAGRANCES I

Assignee(s): INT FLAVORS AND FRAGRANCES INC ; INTERNATIONAL FLAVORS AND FRAGRANCES INC ; INTERNATIONAL FLAVORS AND FRAGRANCES INC ; INTERNATL FLAVORS AND FRAGRANCES INC ; JANCZUK ADAM ; SMITH CATHERINE MARIE

Inventor(s): (std): ADAM JANCZUK ; CATHERINE MARIE SMITH ; CONKILN GARRY ; CONKLIN GARRY ; CONKLIN GARRY SMITH CATHERINE ; DEWIS MARK L ; GARRY CONKLIN ; JANCZUK ADAM ; JANCZUK ADAM J ; JANCZUK ADAM JAN ; MARIE SMITH CATHERINE ; MARK L DEWIS ; PEI TAO ; SMITH CATHERINE M ; SMITH CATHERINE MARIE ; TAO PEI

Inventor(s): SMITH CATHERINE ; CONKLIN GARRY SMITH CATHERINE MARIE JANCZUK ; CONKLIN GARRY SMITH CATHERINE MARIE JANCZUK ADAM P ; CONKLIN GARRY SMITH CATHERINE MARIE JANCZUK ADAM PEI TAO DEWIS MARK L ; DEWIS MARK

Agent(s): GRIFFITH HACK; SIM AND MCBURNEY; LAWRENCE JOHN; INT FLAVORS AND FRAGRANCES INC; TSENG XUFAN; QUIRK ELIZABETH M; LEIGHTNER JOSEPH F; JOSEPH F; ELIZABETH M; XUFAN

Designated states: AL AT BA BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK NL PL PT RO SE SI SK TR YU

Title: COMPOUNDS COMPRISING LINKED HETEROARYL MOIETIES AND THEIR USE AS NOVEL **UMAMI** FLAVOR MODIFIERS, TASTANTS AND TASTE ENHANCERS FOR COMESTIBLE **COMPOSITIONS**

Abstract:

Source: US2006263411A The inventions disclosed herein relate to the discovery of the use of compounds

having the formula shown below and certain subgenera or species thereof, as flavor or taste modifiers, particularly, savory ("umami") taste modifiers, savory flavoring agents and savory flavor enhancers in foods, beverages, and other comestible **compositions**.



Classifications:

International (IPC 8-9): A23L1/231 A01N43/54 A01N43/64 A23L1/00 A23L1/22 A23L1/226 A23L1/39 A23L2/02 A23L2/56 A61K31/41 A61K47/00 A61K8/00 A61K8/18 A61K9/00 A61Q11/00 C07D237/18 C07D401/06 C07D401/12 C07D403/14 C07D405/14 C07D407/14 C07D409/06 C07D409/12 C07D413/12 (Advanced/Invention); A23L1/226 A23L1/231 A61K31/395 C07D401/12 (Advanced/Non-invention); A23L1/00 A23L1/22 A23L1/226 A23L1/231 A23L2/52 A61K47/00 C07D237/00 C07D401/00 C07D405/00 C07D409/00 C07D413/00 (Core/Invention); A23L (Subclass/Invention)

International (IPC 1-7): A23L 1/226 A23L 1/231 A23L1/226 A23L1/226 A23L1/231 A23L1/231 A61K A61K47/00 C07D401/00 C07D401/12 C07D405/14 G01N

CPC: A61K9/0056 A61K31/395 A23L1/22664 A23L1/22657 A23L1/231 A23L1/39 A23L2/02 A23L2/56 C07D401/12 C07D405/14

European: A23L1/226F A23L1/226H A23L1/231 A23L1/39 A23L2/02 A23L2/56 C07D401/12 C07D405/14

US: 424/439 424/439P 424/49 426/534 426/534S 426/535 426/536 426/537 426/650 514/359

Family:

Publication number	Publication date	Application number	Application date
AR052476 AA	20070321	AR2006P100415	20060206
AU2006210513 AA	20060810	AU20060210513	20060206
AU2006210513 BB	20120315	AU20060210513	20060206
AU2006210513 CA	20121025	AU20060210513	20060206
BRPI0607006 A2	20091222	BR2006PI07006	20060206
CA2597134 AA	20070801	CA20062597134	20060206
CA2597134 C	20150526	CA20062597134	20060206
CN101384183 A	20090311	CN200680004079	20060206
CN101384183 B	20120704	CN200680004079	20060206
EP1850681 A2	20071107	EP20060720273	20060206
GC1403 A	20110331	GC2006P005771	20060204
HK1107744 A3	20080418	HK20080101616	20080214
IL184975 A0	20071203	IL20070184975	20070801
IL184975 A1	20130131	IL20070184975	20070801
IL184975 A1	20130131	IL20060184975	20060206
IN06630DN2007 A	20070921	IN2007DN06630	20070827
JP2008529496 T2	20080807	JP20070554264T	20060206
JP4734346 B2	20110727	JP20070554264T	20060206
KR101340859 B1	20131213	KR20077020265	20060206
KR20070103766 A	20071024	KR20077020265	20060206
MX2007009388 A1	20070925	MX2007009388	20060206
NZ560849 A	20110225	NZ20060560849	20060206
RU2007133096 A	20090310	RU20070133096	20060206
RU2410383 C2	20110127	RU20070133096	20060206
SG159528 A1	20100330	SG20100008019	20060206

TH87432 A	20071109	TH20061000499	20060206
TW200638881 A	20061116	TW20060103906	20060206
TWI375521 B	20121101	TW20060103906	20060206
UA88678 C2	20091110	UA20070009814	20060206
US2006263411 AA	20061123	US20060349071	20060206
US2013071536 AA	20130321	US20120616585	20120914
US8784782 BB	20140722	US20120616585	20120914
US8968708 BB	20150303	US20060349071	20060206
VN14635 A1	20151125	VN20070001783	20060206
WO06084186 A2	20060810	WO2006US03956	20060206
WO06084186 A3	20070222	WO2006US03956	20060206
ZA200707482 A	20081231	ZA20070007482	20060206

Priority:

US20050650029 20050204 US20050650029P 20050204 WO2006US03956 20060206
US20060349071 20060206 US20120616585 20120914

Probable Assignee: SENOMYX INC

Assignee(s): (std): LEBL RINNOVA MARKETA ; SENOMYX INC ; SINOMIKS INK ; TACHDJIAN CATHERINE ; WALLACE DAVID

Inventor(s): (std): CATHERINE TACHDJIAN ; DAVID WALLACE ; LEBL RINNOVA MARKETA ; MARKETA LEBL RINNOVA ; TACHDJIAN CATHERINE ; TACHDZHIAN KEHTRIN ; UOLLEHJS DEHVID ; WALLACE DAVID

Inventor(s): XIAO QING TANG ; VINCENT DARMOHUSODO ; QING CHEN ; RACHEL D A KIMMICH ; RHONDI SHIGEMURA ; SARA L ADAMSKI ; LEBL-RINNOVA MARKETA ; CHAD PRIEST ; CLAUDIA AVERBUJ

Agent(s): GRIFFITH HACK; MBM INTELLECTUAL PROPERTY LAW LLP; SULEIMAN IBRAHIM AL AMMAR; DR SHLOMO COHEN AND CO; WOLFF BREGMAN AND GOLLER; NEEDLE AND ROSENBERG PC; COOLEY LLP; KNOBBE MARTENS OLSON AND BEAR LLP

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: BIS-AROMATIC AMIDES AND THEIR USES AS SWEET FLAVOR MODIFIERS, TASTANTS, AND TASTE ENHANCERS

Abstract:

Source: US2007003680A The inventions disclosed herein relate to man-made bi-aromatic amide compounds that, when contacted with comestible food or drinks or pharmaceutical **compositions** at concentrations preferably on the order of about 100 ppm or lower, serve as sweet taste modifiers, sweet flavoring agents, or sweet flavor enhancers, for use in foods, beverages, and other comestible products, or orally administered medicinal products or **compositions**, optionally in the presence of or in mixtures with conventional flavoring agents such as known natural saccharide sweeteners and previously known artificial sweeteners.

Classifications:

International (IPC 8-9): A23G3/36 A23G9/32 A23L1/00 A23L1/164 A23L1/22 A23L1/226 A23L1/236 A23L2/39 A23L2/60 A61K47/16 A61K47/20 A61K47/22 C07C233/01 C07C233/11 C07C233/22 C07C233/23 C07C235/34 C07C235/84 C07C255/50 C07C271/22 C07C317/44 C07C323/62 C07D207/337 C07D213/56 C07D213/85 C07D231/12 C07D239/26 C07D239/28 C07D241/12 C07D241/24 C07D261/08 C07D271/06 C07D307/52 C07D307/54 C07D333/24 C07D405/12 (Advanced/Invention);
A23G3/34 A23G9/32 A23L1/00 A23L1/164 A23L1/22 A23L1/226 A23L1/236 A23L2/385 A23L2/52 A61K47/16 A61K47/20 A61K47/22 C07C233/00 C07C235/00 C07C255/00 C07C271/00 C07C317/00 C07C323/00 C07D207/00 C07D213/00 C07D231/00 C07D239/00 C07D241/00 C07D261/00 C07D271/00 C07D307/00 C07D333/00 C07D405/00 (Core/Invention)

International (IPC 1-7): A23G3/36 A23L1/236 A61K31/16 C07C233/01

CPC: A23G3/36 A23G9/32 A23L1/1641 A23L1/22657 A23L1/22664 A23L1/236 A23L2/39 A23V2002/00 C07C233/11 C07C233/22 C07C235/34 C07C235/78 C07C237/20 C07C255/57 C07C271/22 C07D213/30 C07D213/85 C07D239/26 C07D241/24 C07D307/52 C07D307/54 C07D333/24

European: A23G3/36 A23G9/32 A23L1/164B A23L1/226F A23L1/226H A23L1/236 A23L2/39 C07C233/11 C07C233/22 C07C235/34 C07C235/78 C07C237/20 C07C255/57 C07C271/22 C07D213/30 C07D213/85 C07D239/26 C07D241/24 C07D307/52 C07D307/54 C07D333/24 K23V2/00

US: 426/548 426/548P 514/43 514/79

Family:

Publication number	Publication date	Application number	Application date
AR055329 AA	20070815	AR2006P102526	20060614
AU2006259353 AA	20061228	AU20060259353	20060615
AU2006259353 AB	20081009	AU20060259353	20060615
AU2006259353 BB	20120524	AU20060259353	20060615
BRPI0612255 A2	20110215	BR2006PI12255	20060615
CA2612314 AA	20071214	CA20062612314	20060615
CA2612314 C	20140506	CA20062612314	20060615
CN101228115 A	20080723	CN200680026139	20060615
CN101228115 B	20150930	CN200680026139	20060615
EP1907353 A2	20080409	EP20060784965	20060615
IN09923DN2007 A	20080208	IN2007DN09923	20071220
JP2008543313 T2	20081204	JP20080517120T	20060615
JP4734408 B2	20110727	JP20080517120T	20060615
MX2007016134 A1	20090223	MX20070016134	20060615
TW200715993 A	20070501	TW20060121231	20060614
US2007003680 AA	20070104	US20060455314	20060615
US7842324 BB	20101130	US20060455314	20060615
WO06138512 A2	20061228	WO2006US23400	20060615
WO06138512 A3	20070412	WO2006US23400	20060615
WO06138512 C1	20070215	WO2006US23400	20060615

Priority:

US20050691342 20050615 US20050691342P 20050615 WO2006US23400 20060615
US20060455314 20060615

Probable Assignee: SENOMYX INC

Assignee(s): (std): KIMMICH RACHEL D A ; SHIGEMURA RHONDI ; SENOMYX INC ; PRIEST CHAD ;
LEBL RINNOVA MARKETA ; TACHDJIAN CATHERINE ; PATRON ANDREW P ;
TANG XIAO QING ; ADAMSKI WERNER SARA L ; AVERBUJ CLAUDIA ; BAKIR
FARID ; CHEN QING ; DARMOHUSODO VINCENT

Assignee(s): KIMMICH RACHEL D ; KIMMICH RACHEL DA

Inventor(s): (std): AVERBUJ CLAUDIA ; BAKIR FARID ; CATHERINE TACHDJIAN ; CHAD PRIEST ;
CHEN QING ; CLAUDIA AVERBUJ ; DARMOHUSODO VINCENT ; FARID BAKIR ;
KIMMICH RACHEL D A ; LEBL RINNOVA MARKETA ; ADAMSKI WERNER SARA L ;
PATRON ANDREW P ; PRIEST CHAD ; QING CHEN ; RHONDI SHIGEMURA ;
SHIGEMURA RHONDI ; TACHDJIAN CATHERINE ; TANG XIAO QING ; VINCENT
DARMOHUSODO

Inventor(s): XIAO QING TANG ; KIMMICH RACHEL DA ; SARA L ADAMSKI WERNER ; RACHEL
D A KIMMICH ; RACHEL DA KIMMICH ; ADAMSKI WERNER SARA ; PRIEST CHAD
AND ; ANDREW P PATRON ; MARKETA LEBL RINNOVA ; PATRON ANDREW ;
KIMMICH RACHEL ; KIMMICH RACHEL D

Agent(s): GRIFFITH HACK; MBM INTELLECTUAL PROPERTY LAW LLP; LEISSLER GERSTL
GABRIELE; NEEDLE AND ROSENBERG PC; COOLEY LLP

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 LA 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 RS 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 ZA ZM ZW

Title: USE OF HESPERETIN FOR ENHANCING THE SWEET TASTE

Abstract: Source: US2008305052A The use of hesperetin of formula (I) is described wherein the hesperetin of formula (I) is in the form of a



(2S)-enantiomer, (2R)-enantiomer or any desired mixture of the two enantiomers, a salt of hesperetin of formula (I), -a mixture comprising or consisting of two or more salts of the hesperetin of formula (I), or a mixture comprising or consisting of hesperetin of formula (I) and one or more salts of hesperetin of formula (I) for enhancing the sweet taste of a sweet-tasting substance or sweet olfactory impression of a flavouring which gives a sweet olfactory impression.

Classifications:

International (IPC 8-9): A23L1/22 A23L1/236 A23L1/30 A23L1/307 A23L27/00 A23L27/30

A23L33/20 A61K8/02 A61K8/35 A61K8/49 A61K8/64 A61Q11/00 C07C49/84

C11B9/00 (Advanced/Invention);

A23G4/00 A23G9/32 A23G9/44 A23G9/52 (Advanced/Non-invention);

A23L1/22 A23L1/236 A23L1/30 A23L1/307 A61K8/30 A61Q11/00 C07C49/00

C11B9/00 (Core/Invention);

A23G4/00 A23G9/32 A23G9/44 A23G9/52 (Core/Non-invention)

International (IPC 1-7): A23L1/22 A23L1/236 A23L1/307

CPC: A21D2/02 A21D2/08 A21D2/181 A21D2/24 A21D2/26 A23C9/1307 A23C9/1544 A23G1/32

A23G3/36 A23G4/06 A23G9/32 A23L1/22 A23L1/22091 A23L1/236 A23L1/307 A23L2/60

A23V2002/00 A61K8/02 A61K8/35 A61K8/498 A61K2800/70 A61Q11/00 C07C45/62 C07C45/74

C07C49/84 C11B9/0061

European: A21D2/02 A21D2/08 A21D2/18B A21D2/24 A21D2/26 A23C9/13B A23C9/154D

A23G1/32 A23G3/36 A23G4/06 A23G9/32 A23L1/22 A23L1/22V A23L1/236 A23L1/307 A23L2/60

A61K8/02 A61K8/35 A61K8/49H2 A61Q11/00 C07C45/62 C07C45/74 C07C49/84 C11B9/00F

K23V2/00 K61K201/09 K61K201/119 K61K800/70

US: 424/49 424/49P 424/49S 424/54 424/54P 426/536 426/536S 426/548 426/548S

Family:

Publication number	Publication date	Application number	Application date
AR054585 AA	20070627	AR2006P103228	20060726
AT468028 E	20100615	AT20070727190T	20070321
BRPI0613854 A2	20110215	BR2006PI13854	20060725
BRPI0613854 B1	20150811	BR2006PI13854	20060725
CA2613722 AA	20071228	CA20062613722	20060725
CN101247734 A	20080820	CN200680027280	20060725
CN101247734 B	20120321	CN200680027280	20060725
DE602007006642 D1	20100701	DE200760006642T	20070321
EP1909599 A1	20080416	EP20060777960	20060725
EP1909599 B1	20140423	EP20060777960	20060725
EP1998636 A1	20081210	EP20070727190	20070321
EP1998636 B1	20100519	EP20070727190	20070321
EP2368442 A2	20110928	EP20100190555	20060725
EP2368442 A3	20111026	EP20100190555	20060725
EP2368442 B1	20141217	EP20100190555	20060725
ES2466291 T3	20140609	ES20060777960T	20060725
IN04937KN2007 A	20090102	IN2007KN04937	20071219
JP2009502153 T2	20090129	JP20080523351T	20060725
US2008305052 AA	20081211	US20060996765	20060725
US2010233102 AA	20100916	US20070293585	20070321
US8679461 BB	20140325	US20060996765	20060725
WO07014879 A1	20070208	WO2006EP64633	20060725

WO07014879 C1	20070518	WO2006EP64633	20060725
WO07107596 A1	20070927	WO2007EP52714	20070321

Priority:

US20050702943P 20050727	US20060784444P 20060322	WO2006EP64633 20060725
WO2007EP52714 20070321	US20060996765 20060725	EP20060777960 20060725
EP20070727190 20070321	US20070293585 20070321	

Probable Assignee: SYMRISE GMBH AND CO KG**Assignee(s):** (std): HAUG MARTIN ; KINDEL GUENTER ; KRAMMER GERHARD ; LEY JAKOB ; PAETZ SUSANNE ; RIESS THOMAS ; SYMRISE GMBH AND CO KG ; SCHMIDTMANN RALPH ; SYMRISE AG**Assignee(s):** SYMRISE GMBH**Inventor(s):** (std): GERHARD KRAMMER ; GUENTER KINDEL ; HAUG MARTIN ; JAKOB LEY ; KINDEL GUENTER ; KINDEL GUENTHER ; KRAMMER GERHARD ; LEY JAKOB ; LEY JAKOB PETER ; MARTIN HAUG ; PAETZ SUSANNE ; RALPH SCHMIDTMANN ; RIESS THOMAS ; SCHMIDTMANN RALPH ; SUSANNE PAETZ ; THOMAS RIESS ; KINDEL GUNTER**Agent(s):** BORDEN LADNER GERVAIS LLP; EISENFUEHR SPEISER AND PARTNER; EISENFUEHR SPEISER; CARPINTERO MARIO; CONNOLLY BOVE LODGE AND HUTZ LLP; NOVAK DRUCE CONNOLLY BOVE AND QUIGG LLP**Designated states:** AE AG AL AM 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 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 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

Title: KOKUMI-IMPARTING AGENT**Abstract:**

Source: US2009239310A The present invention encompasses a method for screening for a kokumi-imparting substance by using the calcium receptor activity as an index, a **composition** containing a kokumi-imparting substance obtained by the screening method, a method for producing food or drink imparted with kokumi, and food or drink imparted with kokumi.

**Classifications:**

International (IPC 8-9): C07K5/027 A23L1/03 A23L1/22 A23L1/221 A23L1/227 A23L1/228 A23L1/304 A23L1/305 A23L1/39 A23L1/48 A23L2/52 A23L27/22 A23L35/00 C07K14/19 C07K14/195 C07K14/24 C07K5/00 C07K5/02 C07K5/037 C07K5/06 C07K5/062 C07K5/072 C07K5/08 C07K5/083 C07K5/093 C12N15/09 C12N15/31 C12P13/04 C12P13/08 C12P13/22 C12Q1/02 G01N33/02 G01N33/566 G01N33/68 (Advanced/Invention); A23L1/227 A23L1/39 A23L2/52 C07K14/195 C12N15/09 C12N15/31 C12N9/12 C12P13/08 G01N33/02 G01N33/14 (Advanced/Non-invention); A23L1/22 A23L1/226 A23L1/39 A23L1/48 C07K14/19 C07K14/195 C07K5/00 C12N1/21 C12N15/09 C12P13/00 C12P13/04 C12P13/08 C12P13/14 C12Q1/02 G01N33/566 (Core/Invention); A23L1/39 C12N15/09 C12N9/12 G01N33/02 (Core/Non-invention)

International (IPC 1-7): A23L1/48 A61K31/506 C07D403/04 C07D405/14 C07K5/00 C12N1/21 C12P13/04 C12P13/08 C12P13/14 G01N33/566

CPC: C07K14/24 C12P13/08 C12P13/227 C07K14/245 C12P13/04 C12P13/22 A23L1/227 A23L1/39 G01N33/6872 A23L1/221 A23L1/3051 C07K5/0215 G01N2333/726

European: A23L1/221 A23L1/227 A23L1/305A A23L1/39 C07K14/245 C07K5/02F C12P13/04 C12P13/08 C12P13/22 C12P13/22F G01N33/68F S01N333/72B

US: 426/534 426/534S 426/535 426/535P 426/648 426/648S 426/74 426/74S 435/106 435/108 435/115 436/20 436/20P 436/501 436/501P 514/20.6 514/21.91 530/331 530/331S 562/573 562/573S

Family:

Publication number	Publication date	Application number	Application date
AT483977 E	20101015	AT20060823396T	20061108
BRPI0616419 A2	20121225	BR2006PI16419	20060927
BRPI0618350 A2	20130108	BR2006PI18350	20061108
CN101273054 A	20080924	CN200680035708	20060927
CN101273054 B	20130313	CN200680035708	20060927
CN101305281 A	20081112	CN200680041748	20061108
CN101305281 B	20141029	CN200680041748	20061108
CN102702311 A	20121003	CN201210184362	20061108
CN102707070 A	20121003	CN201210184542	20061108
CN102707070 B	20141126	CN201210184542	20061108
CN103926410 A	20140716	CN201410152645	20061108
DE602006017421 D1	20101118	DE200660017421T	20061108
EP1928899 A1	20080611	EP20060811161	20060927
EP1928899 B1	20121024	EP20060811161	20060927
EP1946110 A1	20080723	EP20060823396	20061108
EP1946110 B1	20101006	EP20060823396	20061108
EP2175273 A1	20100414	EP20090007706	20061108
EP2175273 B1	20130904	EP20090007706	20061108
EP2299271 A2	20110323	EP20100012901	20061108
EP2299271 A3	20110713	EP20100012901	20061108
EP2299271 B1	20130710	EP20100012901	20061108
EP2299271 B9	20140226	EP20100012901	20061108
EP2327986 A1	20110601	EP20100012900	20061108

EP2327986 B1	20130529	EP20100012900	20061108
ES2351094 T3	20110131	ES20060823396T	20061108
IN02287CN2008 A	20090306	IN2008CN02287	20080507
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JP2007117082 A2	20070517	JP20060213584	20060804
JP2009514791 T2	20090409	JP20080523060T	20061108
JP2010154862 A2	20100715	JP20100034162	20100219
JP2011115186 A2	20110616	JP20110066637	20110324
JP4553052 B2	20100929	JP20080523060T	20061108
JP4798293 B2	20111019	JP20100034162	20100219
JP5168378 B2	20130321	JP20110066637	20110324
KR101102263 B1	20120103	KR20087010096	20080425
KR20080059604 A	20080630	KR20087010096	20080425
MY145984 A	20120531	MY20080001487	20061108
MY153690 A	20150313	MY20110004087	20061108
TH89312 A	20080410	TH20061004769	20060927
TH97383 A	20090806	TH20061004863	20061002
TW200733890 A	20070916	TW20060141549	20061109
TWI407916 B	20130911	TW20060141549	20061109
US2009239310 AA	20090924	US20080117027	20080508
US2009246835 AA	20091001	US20080055438	20080326
US2010136197 AA	20100603	US20080121969	20080516
US2011097805 AA	20110428	US20100962051	20101207
US8173605 BB	20120508	US20080117027	20080508
US8420144 BB	20130416	US20080121969	20080516
VN10038 A1	20120327	VN20080001354	20061108
WO07037503 A1	20070405	WO2006JP319821	20060927
WO07037503 C2	20070524	WO2006JP319821	20060927
WO07055393 A1	20070518	WO2006JP322694	20061108

Priority:

JP20050279027	20050927	US20050723936P	20051006	JP20050325300	20051109
US20050738562P	20051122	JP20060188458	20060707	US20060807831P	20060720
WO2006JP19821	20060927	WO2006JP22694	20061108	WO2006JP322694	20061108
EP20060823396	20061108	JP20080523060	20061108	EP20090007706	20061108
WO2006JP319821	20060927	JP20060213584	20060804	US20080117027	20080508
US20080121969	20080516	JP20100034162	20100219	US20100962051	20101207
JP20100034162	20061108	JP20110066637	20110324		

Probable Assignee: AJINOMOTO CO INC

Assignee(s): (std): IWATANI SHINTARO ; MATSUI KAZUHIKO ; IMAIZUMI AKIRA ; OHSU TAKEAKI ; TAKESHITA SEN ; ETO YUZURU ; AMINO YUSUKE ; MIYAMURA NAOHIRO ; NAGASAKI HIROAKI ; ASTRAZENECAB AB ; USUDA YOSHIHIRO ; YAMANAKA TOMOHIKO ; AJINOMOTO KK

Assignee(s): AJINOMOTO CO INC ; VELOCITY VENTURE HOLDINGS LLC ITS SUCCESSORS AND A ; VELOCITY VENTURE HOLDINGS LLC ITS SUCCESSORS AND ASSIGNS ; AJINOMOTO CO ; AJINOMOTO CO INC ; AJINOMOTO CO LTD ; AJINOMOTO K K ; PVI VIRTUAL MEDIA SERVICES LLC ; ESCALATE CAPITAL PARTNERS SBIC I LP

Inventor(s): (std): AKIRA IMAIZUMI ; AMINO YUSUKE ; ETO YUZURU ; HIROAKI NAGASAKI ; IMAIZUMI AKIRA ; IWATANI SHINTARO ; KAZUHIKO MATSUI ; MATSUI KAZUHIKO ; MIYAMURA NAOHIRO ; NAGASAKI HIROAKI ; NAOHIRO MIYAMURA ; OHSU TAKEAKI ; SHINTARO IWATANI ; TAKEAKI OHSU ; TAKESHITA SEN ; TOMOHIKO YAMANAKA ; USUDA YOSHIHIRO ; YAMANAKA TOMOHIKO ; YOSHIHIRO USUDA ; YUSUKE AMINO ; YUZURU ETO ; YOUYOU WANO ; WATARU TAKESHITA ; WANO YOUYOU ; TAKEHIRO OZU ; OZU TAKEHIRO ; NAOHOHIRO MIYAMURA ; MIYAMURA NAOHOHIRO ; JUO ETO ; HIROSUKE

NAGAZAWA ; TAKESHITA WATARU ; OZU TAKEAKI ; NAGAZAWA HIROSUKE ;
ETO JUO

Inventor(s): SEN TAKESHITA

Agent(s): HOFFMANN EITLE; STREHL SCHUEBEL-HOPF AND PARTNER; STREHL SCHUEBEL
HOPF AND PARTNER; CERMAK AND KENEALY LLP,ACS LLC; CERMAK AND
KENEALY LLP ACS LLC; CERMAK KENEALY VAIDYA AND NAKAJIMA LLP,ACS LLC;
CERMAK KENEALY VAIDYA AND NAKAJIMA LLP ACS LLC; SHELLY GUEST;
CERMAK NAKAJIMA LLP; LTD

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: COMESTIBLE **COMPOSITIONS** COMPRISING HIGH POTENCY SAVORY FLAVORANTS, AND **PROCESSES** FOR PRODUCING THEM

Abstract:

Source: US2009280230A The present invention relates to the use of certain high potency savory ("umami") taste modifiers, as savory flavoring agents and/or enhancers of monosodium glutamate, for the preparation of foods, beverages, and other comestible **compositions**, and to **processes** for preparing food flavorant **compositions** for use in the preparation of comestible food and drink.



Classifications:

International (IPC 8-9): A23L1/0522 A23L1/0526 A23L1/217 A23L1/22 A23L1/226 A23L1/231 A23L1/237 A23L1/314 A23L1/39 A23L1/40 A23L2/56 A23L27/00 C07C213/02 C07C217/58 C07C233/00 C07D211/70 C07D213/38 C07D213/40 C07D213/56 (Advanced/Invention); A23L1/22 (Advanced/Non-invention); A23L1/22 A23L1/39 C07C233/00 C07D211/00 (Core/Invention)

International (IPC 1-7): A23L1/22

CPC: A23L1/22664 A23L1/22678 A23L1/22008 A23L1/22671 A23L1/05223 A23L1/0526 A23L1/217 A23L1/22657 A23L1/231 A23L1/31445 A23L1/39 A23L2/56

European: A23L1/0522B A23L1/0526 A23L1/217 A23L1/226F A23L1/226H A23L1/226H4 A23L1/231 A23L1/314B8 A23L1/39 A23L2/56

US: 426/534 426/534P 426/536 426/537 426/589 426/589S 546/337 546/337S 564/123 564/123S

Family:

Publication number	Publication date	Application number	Application date
CN101426381 A	20090506	CN200780014410	20070419
CN105152940 A	20151216	CN201510564690	20070419
EP2010009 A2	20090107	EP20070755907	20070419
EP2010009 A4	20150527	EP20070755907	20070419
IN06409DN2012 A	20140207	IN2012DN06409	20120719
IN09435DN2008 A	20090327	IN2008DN09435	20081111
KR101387563 B1	20140425	KR20087028604	20070419
KR20080110933 A	20081219	KR20087028604	20070419
TH92674 A	20081219	TH20071001888	20070419
TW200806197 A	20080201	TW20070113861	20070419
TW201414431 A	20140416	TW20130141531	20070419
TWI425917 B	20140211	TW20070113861	20070419
US2009280230 AA	20091112	US20070297986	20070419
US2012226047 AA	20120906	US20120406002	20120227
US2013266708 AA	20131010	US20120646555	20121005
US8148536 BB	20120403	US20070297986	20070419
US8318947 BB	20121127	US20120406002	20120227
US9072313 BB	20150707	US20120646555	20121005
WO07124152 A2	20071101	WO2007US09828	20070419
WO07124152 A3	20080814	WO2007US09828	20070419

Priority:

US20060793844P	20060421	US20060847632P	20060927	WO2007US09828	20070419
US20070297986	20070419	US20090297986	20090513	CN200780014410	20070419
US20120406002	20120227	US20120646555	20121005		

Probable Assignee: SENOMYX INC

Assignee(s): (std): CHEN QING ; DARMOHUSODO VINCENT ; DEAN AARON R ; SENOMYX INC ; SHIGEMURA RHONDI

Inventor(s): (std): AARON R DEAN ; CHEN QING ; DARMOHUSODO VINCENT ; DEAN AARON R ;
QING CHEN ; RHONDI SHIGEMURA ; SHIGEMURA RHONDI ; VINCENT
DARMOHUSODO

Inventor(s): AARON R

Agent(s): LEISSLER GERSTL GABRIELE; COOLEY GODWARD KRONISH LLP,ATTN: PATENT
GROUP; COOLEY GODWARD KRONISH LLP ATTN PATENT GROUP; COOLEY LLP;
MURPHY PH D MARK A ET AL

Designated states: AE AG AL AM 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 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 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

Title: **PROCESS** FOR PRODUCING FLAVOR ENHANCER FOR BEER AND BEER-LIKE BEVERAGE AND BEVERAGE OF A ROAST MATERIAL

Abstract:

Source: US2009317511A The present invention relates to a **process** for producing a flavor enhancer for beer and beer-like beverage and beverage of a roast material, which includes (1) heating a grinded matter of a cereal, (2) treating the grinded matter with protease, and (3) recovering an extract; and a flavor enhancer for beer and beer-like beverage and beverage of a roast material obtainable by the **process**. The flavor enhancer of the invention can be used for enhancing the full body and enhancement of beer and beer-like beverage and beverage of a roast material.

Classifications:

International (IPC 8-9): A23L1/10 A23L1/105 A23L1/22 A23L1/221 A23L2/00 A23L2/56 A23L27/00 A23L27/10 A23L7/104 C12C5/02 C12G3/06 (Advanced/Invention);

A23L1/10 A23L1/105 A23L1/22 A23L1/221 A23L2/00 A23L2/52 C12C5/00 C12G3/00 (Core/Invention)

CPC: A23L1/1055 A23L1/22 C12C5/026 C12G3/06

European: A23L1/105B A23L1/22 C12C5/02F C12G3/06

US: 426/18 426/533 426/590 426/592

Family:

Publication number	Publication date	Application number	Application date
AU2007282370 AA	20080214	AU20070282370	20070809
AU2007282370 BB	20120517	AU20070282370	20070809
CN101501178 A	20090805	CN200780029858	20070809
CN101501178 B	20150722	CN200780029858	20070809
EP2079826 A1	20090722	EP20070792554	20070809
JP2008043231 A2	20080228	JP20060220244	20060811
JP5038663 B2	20121003	JP20060220244	20060811
US2009317511 AA	20091224	US20070374067	20070809
WO08018627 A1	20080214	WO2007JP65920	20070809

Priority:

JP20060220244 20060811 WO2007JP65920 20070809

Probable Assignee: TAKASAGO INT CORP

Assignee(s): (std): EMOTO EIJI ; KAWAMATA SHINJI ; NOZAKI OSAMU ; TAKASAGO PERFUMERY CO LTD

Assignee(s): TAKASAGO INTERNATL CORP ; TAKASAGO PERFUMERY CO ; TAKASAGO INT CORP

Inventor(s): (std): EMOTO EIJI ; KAWAMATA SHINJI ; NOZAKI SHIGERU ; SHINJI KAWAMATA ; OSAMU NOZAKI ; EIJI EMOTO ; NOZAKI OSAMU

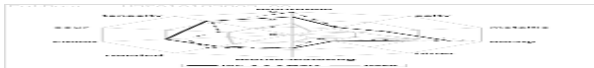
Inventor(s): NOZAKI OSAMU C O TAKASAGO INT CORP CORP RSRCH... ; KAWAMATA SHINJI C O TAKASAGO INT CORP CORP... ; EMOTO EIJI C O TAKASAGO INT CORP CORP RSRCH...

Agent(s): SPRUSON AND FERGUSON; UCHIDA KENJI; SUGHRUE 265550; OGURI SHOHEI ET AL

Designated states: AE AG AL AM 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 KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV 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

Title: SUBSTITUTED BICYCLO [4.1.0] HEPTANE-7-CARBOXYLIC ACID AMIDES AND DERIVATIVES THEREOF AS FOOD FLAVOR SUBSTANCES

Abstract: Source: US2010189863A The present invention relates to the use of a compound of the Formula (I) wherein: R1, R2, R3, R4, R5, R6, R7 and R8 denote in each case independently of one another hydrogen, an alkyl radical with 1 to 6 C atoms, or an alkenyl radical with 2 to 6 C atoms, with the proviso that at least one of the radicals R1, R2, R7 and R8 and at least one further of the radicals R1, R2, R3, R4, R5, R6, R7 and R8 are not hydrogen, wherein independently of one another also two of the radicals R1, R2, R3, R4, R5, R6, R7 and R8 can together denote a bridge with one or more bridge C atoms; Y1 and Y2 denote independently of one another hydrogen, methyl or ethyl; and Ra and Rb denote independently of one another hydrogen, an alkyl radical with 1 to 6 C atoms, an alkenyl radical with 2 to 6 C atoms or a cycloalkyl radical with 3 to 6 C atoms as a food flavor substance.



Classifications:

International (IPC 8-9): A23L1/22 A23L1/226 A23L27/00 A23L27/20 C07C233/57

C07C233/58 (Advanced/Invention);

A23L1/22 A23L1/226 C07C233/00 (Core/Invention)

CPC: C07C2101/14 A23L1/22664 A23L1/22091 A23L1/24 A23L1/243 A23L1/39 C07C233/58

C07C2101/04 C07C2101/08 C07C2102/20

European: A23L1/226H A23L1/22V A23L1/24 A23L1/24B A23L1/39 C07C233/58 M07C101/04

M07C101/08 M07C101/14 M07C102/20

US: 426/538 426/538P 564/188 564/188S

Family:

Publication number	Publication date	Application number	Application date
CN101528060 A	20090909	CN200780038730	20071018
EP2079322 A1	20090722	EP20070821536	20071018
US2010189863 AA	20100729	US20070445842	20071018
US8487133 BB	20130716	US20070445842	20071018
WO08046895 A1	20080424	WO2007EP61171	20071018

Priority:

US20060829958P 20061018 WO2007EP61171 20071018 US20070445842 20071018

Probable Assignee: SYMRISE AG

Assignee(s): (std): BACKES MICHAEL ; LOOFT JAN ; SYMRISE AG ; SYMRISE GMBH AND CO KG ; VOESSING TOBIAS

Assignee(s): SYMRISE GMBH AND COKG

Inventor(s): (std): BACKES MICHAEL ; JAN LOOFT ; LOOFT JAN ; MICHAEL BACKES ; TOBIAS VOESSING ; VOESSING TOBIAS

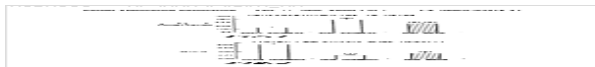
Agent(s): STILKENBOEHMER UWE MICHAEL; CONNOLLY BOVE LODGE AND HUTZ LLP; NOVAK DRUCE CONNOLLY BOVE AND QUIGG LLP; STILKENBOEHMER UWE ET AL

Designated states: AE AG AL AM 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 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

Title: LIQUID KOJI AND QUICK-BREWED MISO-LIKE FOOD

Abstract:

Source: US2009264518A The present invention provides a method for producing a salt-free miso-like food having strong **umami** and rich flavor with strong taste. As a means to solve the problem, a liquid koji is prepared by culturing an aspergillus in a predetermined amount of lactic acid bacterium culture solution or a supernatant thereof. The thus-obtained liquid koji is added to a food material, and koji making is performed in a hermetically sealed koji-making machine while successively or intermittently supplying disinfected air thereto. Subsequently, a lactic acid bacterium culture solution or a supernatant thereof is mixed into the obtained koji, and optionally a food material is mixed therewith. The obtained mixture is provided as it is or in paste form to give moromi, and the moromi is hydrolyzed in the absence of salt.



Classifications:

International (IPC 8-9): A23L1/105 A23L1/202 A23L1/28 A23L1/30 A23L1/36 A23L2/52

A61K31/352 A61K36/00 A61K36/48 A61P19/00 A61P19/08 A61P19/10

C12N1/14 (Advanced/Invention);

A61K31/35 A61K36/00 A61P19/10 C12G3/02 (Advanced/Non-invention);

A23L1/105 A23L1/202 A23L1/28 A23L1/30 A23L1/36 A23L2/52 A61K31/352 A61K36/00

A61K36/185 A61P19/00 C12N1/14 (Core/Invention)

CPC: A23L1/0345 A23L1/2008 A23L1/23 A23L1/28 A23V2002/00 A61K31/352 A61K36/062

C12N1/14 C12P39/00

European: A23L1/03M A23L1/20F A23L1/23 A23L1/28 A61K31/352 A61K36/062 C12N1/14

C12P39/00 K23V2/00

US: 426/18 426/18S 426/44 426/44S 426/61 426/61S 426/7 426/7S 435/256.1 435/256.100S

514/456

Family:

Publication number	Publication date	Application number	Application date
JP2008131930 A2	20080612	JP20070110402	20070419
US2009264518 AA	20091022	US20090428750	20090423
WO08050899 A1	20080502	WO2007JP71173	20071024

Priority:

JP20060290685 20061026

JP20070110402 20070419

WO2007JP71173 20071024

Probable Assignee: AJINOMOTO CO INC

Assignee(s): (std): AJINOMOTO KK ; FUJITA KANAME ; OKABE YUKI ; HISHIYA NAOKO ; SAKURAI MICHINARI

Assignee(s): AJINOMOTO CO ; AJINOMOTO CO INC ; AJINOMOTO CO LTD

Inventor(s): (std): FUJITA KANAME ; HISHITANI NAOKO ; HISHIYA NAOKO ; OKABE ARINORI ; OKABE YUKI ; SAKURAI MICHINARI

Agent(s): OBLON SPIVAK MCCLELLAND MAIER AND NEUSTADT LLP; TAKAHASHI FUMIKO

Designated states: AE AG AL AM 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 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 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: DDGS AS A LOW-COST FLAVOR ENHANCER AND SODIUM REDUCTION ENABLER

Abstract: Source: US2008160132A New uses of distiller's grain and solubles (DGS) are provided, including beneficial use of the natural flavor of DGS as a flavorant or sodium potentiator. A low-cost alternative to sodium and other flavorants is thereby provided.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/02 A21D2/36 A23C19/09 A23J3/22 A23K1/06 A23L1/00 A23L1/10 A23L1/105 A23L1/168 A23L1/186 A23L1/22 A23L1/221 A23L1/23 A23L1/237 A23L1/29 A23L1/308 A23L1/39 C12G3/02 (Advanced/Invention); A21D13/00 A21D2/00 A23C19/00 A23J3/00 A23L1/00 A23L1/10 A23L1/105 A23L1/168 A23L1/22 A23L1/221 A23L1/226 A23L1/237 A23L1/29 A23L1/308 A23L1/39 C12G3/02 (Core/Invention); A23K A23L (Subclass/Invention)

International (IPC 1-7): A23L01/00 A23L1/105

CPC: A21D2/368 A21D13/007 A21D13/062 A23L1/105 A23L1/22091 A23L1/221 A23L1/23 A23L1/2375 A23L1/31445

European: A21D13/00H2 A21D13/06B A21D2/36E A23L1/105 A23L1/221 A23L1/22V A23L1/23 A23L1/237B A23L1/314B8

US: 426/534 426/534S 426/618 426/618S 426/7 426/7P

Family:

Publication number	Publication date	Application number	Application date
AR063222 AA	20090114	AR2007P104293	20070927
AU2007216947 AA	20080717	AU20070216947	20070924
BRPI0704150 A	20080819	BR2007PI04150	20070927
CA2603281 AA	20080629	CA20072603281	20070920
CN101258920 A	20080910	CN200710185732	20070929
CR9406 A	20091203	CR20070009406	20070927
EP1946639 A2	20080723	EP20070117569	20070928
EP1946639 A3	20080917	EP20070117569	20070928
IL186027 A0	20080120	IL20070186027	20070918
IN02193CH2007 A	20090911	IN2007CH02193	20070928
KR20080063043 A	20080703	KR20070098046	20070928
MX2007012005 A1	20090219	MX20070012005	20070928
NO20074920 A	20080630	NO20070004920	20070928
PH2007000378 A	20100705	PH20070000378	20070920
RU2007136066 A	20090410	RU20070136066	20070928
RU2449558 C2	20120510	RU20070136066	20070928
US2008160132 AA	20080703	US20060617984	20061229
ZA200708184 A	20081029	ZA20070008184	20070925

Priority:

US20060617984 20061229 CA20072603281 20070920

Probable Assignee: KRAFT FOODS GLOBAL BRANDS LLC

Assignee(s): (std): KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS HOLDINGS INC ; SILVER RICHARD STUART ; PETROFSKY KEITH ERIC ; LEDUC CHARLES A ; PAI YA YU ; BROWN PETER HARRIS ; KRAFT FUDZ GLOBAL BREHND S EHLEHLSI

Assignee(s): PETROFSKY KEITH E ; LEDUC CHARLES ANDREW ; INTERCONTINENTAL GREAT BRANDS LLC ; KRAFT FOODS GLOBAL BRANDS L L C ; KRAFT FOODS HOLDINGS

Inventor(s): (std): BROWN PETER HARRIS ; CHARLES A LEDUC ; ERIC PETROFSKY KEITH ; HARRIS BROWN PETER ; KEITH ; KEITH ERIC PETROFSKY ; LEDUC CHARLES A ; LEDUC CHARLES ANDREW ; LEDUK CHARL Z A ; BRAUN PITER KHARRIS ; PAI YA YU ; PAJ JA JUJ ; PAL YA YU ; PETER H BROWN ; PETER HARRIS BROWN ; PETROFSKI KIT EHRIK ; PETROFSKY KEITH E ; PETROFSKY KEITH ERIC ; RICHARD SILVER ; RICHARD STUART SILVER ; SIL VER RICHARD STJUART ; SILVER RICHARD STUART ; STUART SILVER RICHARD ; YA YU PAI ; YU PAL YA

Inventor(s): SILVER RICHARD ; SIL'VER RICHARD STJUART ; PETROFSKY KEITH ; PAJ JA-JUJ ; BROWN PETER ; LEDUK CHARL'Z A. ; LEDUC CHARLES

Agent(s): GRIFFITH HACK; MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP; SMAGGASGALE GILLIAN HELEN; SYCIP ET AL; FITCH EVEN TABIN AND FLANNERY

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

Title: AROMA **COMPOSITIONS** OF ALKAMIDES WITH HESPERETIN AND/OR 4-HYDROXYDIHYDROCHALCONES AND SALTS THEREOF FOR ENHANCING SWEET SENSORY IMPRESSIONS

Abstract:

Source: US2008242740A The invention primarily relates to aroma **compositions** of (i) certain saliva-stimulating alkamides having a tingling, pungent and/or hot flavor (such as for example pelltitorines, spilanthol) with (ii) hesperetin (5,7-dihydroxy-3-(3-hydroxy-4-methoxyphenyl)-chroman-4-one) or the enantiomers and/or salts thereof and/or (iii) 4-hydroxydihydrochalcones (3-(4-hydroxyphenyl)-1-phenylpropan-1-ones) and/or the salts thereof, the use thereof to enhance the sweet flavor of sweet-tasting substances or the sweet odor impression of aroma substances which give rise to a sweet odor impression, but in particular to enhance the sweet initial flavor or odor (initial sweetness). The invention thus relates to the use of said aroma **compositions** as general sweetness enhancers and enhancers of initial sweetness. The invention further relates to certain preparations which contain an effective amount of said aroma **compositions** of (i) alkamides (such as in particular pelltitorines, spilanthol) with (ii) hesperetin or the enantiomers and/or salts thereof and/or (iii) 4-hydroxydihydrochalcones and/or the salts thereof and methods for enhancing the sweet flavor or initial sweetness of a sweet-tasting substance or the sweet odor impression or initial sweetness of an aroma substance which gives rise to a sweet odor impression. The invention also relates to the use of certain alkamides (i) to enhance the initial sweetness of a preparation comprising (ii) hesperetin or the enantiomers and/or salts thereof and/or (iii) 4-hydroxydihydrochalcones and/or the salts thereof and (b) sweet-tasting substances and/or (c) aroma substances which give rise to a sweet odor impression.

Classifications:

International (IPC 8-9): A23L1/22 A23L1/236 A23L27/00 A23L27/30 A61K47/16 C07C49/825 C07C49/835 C07C49/84 (Advanced/Invention); A23L1/236 A61K47/16 (Core/Invention)

CPC: C07C49/83 A23C9/1307 A23C9/156 A23C11/103 A23L1/1648 A23L1/22642 A23L1/22657 A23L1/22671 A23L1/236 A23L1/243 A23L2/56 A23V2002/00 C07C49/84

European: A23C11/10B A23C9/13B A23C9/156 A23L1/164F2 A23L1/226B4E A23L1/226F A23L1/226H2 A23L1/236 A23L1/24B A23L2/56 C07C49/83 C07C49/84 K23V2/00

US: 426/536 426/536S 514/784 514/788 514/788S

Family:

Publication number	Publication date	Application number	Application date
EP1977655 A1	20081008	EP20080153113	20080320
EP1977655 B1	20110518	EP20080153113	20080320
US2008242740 AA	20081002	US20080058088	20080328

Priority:

US20070908730P 20070329 US20080058088 20080328

Probable Assignee: SYMRISE AG

Assignee(s): (std): SYMRISE AG ; SYMRISE GMBH AND CO KG

Assignee(s): SYMRISE GMBH

Inventor(s): (std): FREIHERR KATHRIN ; KRAMMER GERHARD ; LANGER KATHRIN ; LEY JAKOB ; REINDERS GERALD

Agent(s): EISENFUEHR SPEISER AND PARTNER; CONNOLLY BOVE LODGE AND HUTZ LLP

Designated states: AL BA DE FR GB MK RS

Title: FERMENTED INGREDIENT**Abstract:**

Source: US2010080867A Provided is a hydrolyzed pea protein based fermentation **process** employing Lactobacillus spec, the formed ingredient, food products comprising said ingredient and a method of enhancing the salty taste of food products.

Classifications:

International (IPC 8-9): A23J3/14 A23J3/30 A23J3/34 A23L1/217 A23L1/22 A23L1/228 A23L1/23 A23L1/237 A23L1/305 A23L1/39 C12P13/14 C12P21/06 (Advanced/Invention); A23J3/00 A23L1/22 A23L1/226 A23L1/237 A23L1/305 C12P13/00 C12P21/06 (Core/Invention)

International (IPC 1-7): A23L1/237

CPC: A23L1/22091 A23J3/346 A23L1/217 A23L1/228 A23L1/23 A23L1/237 A23L1/2375 A23L1/39 A23Y2220/00 A23Y2220/67

European: A23J3/34C A23L1/217 A23L1/228 A23L1/23 A23L1/237 A23L1/237B A23L1/39 K23Y220/00 K23Y220/67

US: 426/46 426/46P 426/533 426/533S

Family:

Publication number	Publication date	Application number	Application date
BRPI0810111 A2	20140923	BR2008PI10111	20080403
CN101873805 A	20101027	CN200880010765	20080403
CN104939022 A	20150930	CN201510283842	20080403
EP2142013 A1	20100113	EP20080714798	20080403
IN05835CN2009 A	20091225	IN2009CN05835	20091005
JP2010523090 T2	20100715	JP20100501349T	20080403
JP5576265 B2	20140820	JP20100501349T	20080403
US2010080867 AA	20100401	US20080594391	20080403
US2013287893 AA	20131031	US20130932821	20130701
WO08122138 A1	20081016	WO2008CH00148	20080403

Priority:

US20070910286P 20070405 WO2008CH00148 20080403 US20080594391 20080403
 US20130932821 20130701 US20090594391 20091016 CN200880010765 20080403

Probable Assignee: GIVAUDAN SA

Assignee(s): (std): BHOWMIK TARUN ; GIVAUDAN SA ; MYAKA STEFKA IVANOVA ; SIMONS CHRISTOPHER TODD

Inventor(s): (std): MONS CHRISTOPHER TODD ; TODD SIMONS CHRISTOPHER ; TARUN BHOWMIK ; SIMONS CHRISTOPHER TODD ; MYAKA STEFKA IVANOVA ; IVANOVA MYAKA STEFKA ; BHOWMIK TARUN

Inventor(s): MYAKA STEFKA ; SIMONS CHRISTOPHER ; STEFKA IVANOVA MYAKA ; CHRISTOPHER TODD SIMONS

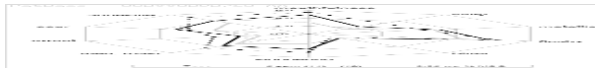
Agent(s): SIMMONS JOHN MURRAY; PARFOMAK ANDREW N NORRIS MCLAUGHLIN AND MARCUS PA; MCSTEA JOHN ANTHONY

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

Title: SUBSTITUTED CYCLOPROPANECARBOXYLIC ACID (3-METHYL-CYCLOHEXYL)AMIDE AS FLAVORING SUBSTANCE

Abstract: Source: US2008292763A The present invention relates to the use of a compound of formula (I) or a mixture of compounds of

formula (I) wherein: R1, R2, and R3 are independently H or an alkyl group having 1 to 3 C-atom, wherein at least one of R1, R2, and R3 is not H; R4 is H, an alkyl group having 1 to 6 C-atom, or an alkenyl group having 2 to 6 C-atom; R5, R6, R7, and R8 are independently H or methyl; and R9 is H, an alkyl group having 5 to 12 C-atoms, or an alkenyl group having 5 to 12 C-atoms; as a flavoring substance or mixture of flavoring substances.



Classifications:

International (IPC 8-9): A23L1/226 A23L27/20 C07C231/00 C07C233/57

C07C233/58 (Advanced/Invention);

A23L1/226 C07C233/00 (Core/Invention)

International (IPC 1-7): A61K31/00

CPC: A23F3/405 A23L1/162 A23L1/2265 A23L1/243 A23L1/39 A23L1/40 C07B2200/07 C07C233/58 C07C2101/02 C07C2101/14

European: A23F3/40S A23L1/162 A23L1/226D A23L1/24B A23L1/39 A23L1/40 C07C233/58

M07B200/07 M07C101/02 M07C101/14

US: 426/534 426/538 426/538P 564/190 564/190S

Family:

Publication number	Publication date	Application number	Application date
CN101301064 A	20081112	CN200810094158	20080506
CN101301064 B	20130619	CN200810094158	20080506
DE502008000732 D1	20100715	DE200850000732T	20080331
EP1989944 A1	20081112	EP20080153790	20080331
EP1989944 B1	20100602	EP20080153790	20080331
IN00799KO2008 A	20090605	IN2008KO00799	20080430
US2008292763 AA	20081127	US20080117438	20080508
US7919133 BB	20110405	US20080117438	20080508

Priority:

US20070916589P 20070508 US20080117438 20080508

Probable Assignee: SYMRISE AG

Assignee(s): (std): SYMRISE GMBH AND CO ; SYMRISE GMBH AND CO KG

Assignee(s): SYMRISE AG ; SYMRISE GMBH

Inventor(s): (std): BACKES MICHAEL ; BLINGS MARIA ; JAKOB LEY ; JAN LOOFT ; LEY JAKOB ; LOOFT JAN ; MARIA BLINGS ; MICHAEL BACKES ; TOBIAS VOSSING ; VOESSING TOBIAS ; VOSSING TOBIAS

Agent(s): EISENFUEHR SPEISER AND PARTNER; CONNOLLY BOVE LODGE AND HUTZ LLP

Designated states: AL BA DE FR GB MK RS

Title: AMERICAN SCHOOL LUNCH MEALS**Abstract:**

Source: US2009074919A A **process** for designing, and flavoring a shelf stable baked meal, cereal meal, freeze dried meal, chocolate meal, caramel meal, popsicle meal, and ice cream antithesis meal by taking a commercial brand name product and improving it by adding foodstuff nutrients to make it an American meal. When combined they meet the predetermined requirements of the National School Lunch program, the United States Department and the Dash Eating plan food intake requirements as defined in present invention. The said meals takes an existing commercial product, an example is candy bar and adds the necessary foodstuff components to the candy bar such that when combined the final product meets the food intake requirements of said American meal. The method of producing shelf stable various meals comprise using existing known methods and technologies of preparing foodstuff and keeping it fresh and ready to eat until opened.

Classifications:

International (IPC 8-9): A23L1/302 A23L1/303 A23L33/15 A23L33/155 (Advanced/Invention);
A23L1/302 (Core/Invention)

CPC: A23L1/10 A23L1/18 A23L1/293 A23L1/296 A23L1/3006 A23L1/302 A23L1/303 A23L1/304
A23L1/305 A23L1/308

European: A23L1/10 A23L1/18 A23L1/29D A23L1/29F A23L1/302 A23L1/303 A23L1/304
A23L1/305 A23L1/308 A23L1/30C

US: 426/531 426/549 426/586 426/590 426/73

Family:

Publication number	Publication date	Application number	Application date
US2009074919 AA	20090319	US20070900445	20070913

Priority:

US20070900445 20070913

Probable Assignee: SMITH LEON CURTIS

Assignee(s): (std): SMITH LEON CURTIS

Inventor(s): (std): SMITH LEON CURTIS

Agent(s): LEON CURTIS SMITH

Title: NATURAL TASTE ENHANCING SAVOURY BASE AND A **PROCESS** FOR ITS PREPARATION

Abstract:

Source: US2010196536A The invention concerns a cultured savoury base with increased **umami** power comprising: up to 80 percent of naturally derived compounds taken in the group consisting of glutamate, IMP and GMP, naturally food derived compounds such as organic acids, amino acids, peptides and aroma compounds.

Classifications:

International (IPC 8-9): A23K1/16 A23L A23L1/10 A23L1/226 A23L1/227 A23L1/228 A23L1/23 A23L1/39 A23L1/40 A23L1/48 A23L2/56 C12P13/14 C12P19/32 (Advanced/Invention); A23L1/226 A23L1/23 C12P13/00 C12P19/00 (Core/Invention); A23L1/226 A23L1/23 C12P13/14 (Core/Non-invention); A23K A23L C12P (Subclass/Invention)

International (IPC 1-7): A23L1/221

CPC: A23L1/23 A23L1/22642 A23L1/227 C12P13/14 C12P19/32

European: A23L1/226B4E A23L1/227 A23L1/23 C12P13/14 C12P19/32

US: 426/52 426/52P 426/534 426/534S 426/7 426/7S

Family:

Publication number	Publication date	Application number	Application date
AR068266 AA	20091111	AR2008P104185	20080925
AU2008303718 AA	20090402	AU20080303718	20080717
AU2008303718 BB	20140313	AU20080303718	20080717
BRPI0817254 A2	20141007	BR2008PI17254	20080717
CA2700454 AA	20090402	CA20082700454	20080717
CN101801217 A	20100811	CN200880108107	20080717
CN101801217 B	20140521	CN200880108107	20080717
EP2042043 A1	20090401	EP20070117260	20070926
EP2203073 A1	20100707	EP20080775174	20080717
EP2203073 B1	20121219	EP20080775174	20080717
ES2400976 T3	20130415	ES20080775174T	20080717
HK1140384 A1	20130426	HK20100106743	20100712
IL203367 A0	20101031	IL20100203367	20100118
IL203367 A0	20101031	IL20080203367	20080717
MY149375 A	20130830	MY20100000243	20080717
PT2203073 T	20130114	PT20080775174T	20080717
RU2010116198 A	20111110	RU20100116198	20080717
RU2505095 C2	20140127	RU20100116198	20080717
TH138541 A	20141230	TH20081004901	20080924
TW200930308 A	20090716	TW20080130140	20080807
UA99629 C2	20120910	UA20100004924	20080717
US2010196536 AA	20100805	US20080680092	20080717
WO09040150 A1	20090402	WO2008EP59378	20080717

Priority:

EP20070117260 20070926

WO2008EP59378 20080717

EP20080775174 20080717

Probable Assignee: NESTEC SA

Assignee(s): (std): BERENDS PIETER ; FLEURY REY YVETTE ; HO DAC THANG ; NESTEC SA ; PALZER STEFAN ; NIKOLIC DAVID ; ULMER HELGE ; NESTEC S A

Assignee(s): NESTEC SA ; NESTEC S A

Inventor(s): (std): HELGE ULMER ; PIETER BERENDS ; REY YVETTE FLEURY ; STEFAN PALZER ; THANG HO DAC ; YVETTE FLEURY REY ; ULMER KHEL GE ; ULMER HELGE ;

PALZER STEFAN ; PAL TSER STEFAN ; NIKOLIK DAVID ; NIKOLIC DAVID ; KHO
DAK TANG ; HO DAC THANG ; FLOJRI REJ IVETTE ; FLEURY REY YVETTE ;
BERENDS PITER ; BERENDS PIETER ; DAC THANG HO ; DAVID NIKOLIC

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; THOMAS ALAIN; ISERN JORGE; K AND L
GATES LLP

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 ST SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: TOMATO PRODUCT AND **PROCESS** TO PREPARE THE SAME

Abstract:

Source: US2010272877A The present invention relates to tomato fraction and a **process** to prepare the same. The tomato product can be used as an universal sweetener to sweeten a variety of food products including non-tomato food products.

Classifications:

International (IPC 8-9): A23F3/00 A23G9/00 A23G9/04 A23L1/212 A23L1/22 A23L1/221

A23L1/222 A23L1/24 A23L1/28 A23L1/40 A23L2/00 A23L2/02 A23L2/385 A23L2/60

A23L2/70 (Advanced/Invention);

A23L1/212 A23L1/221 A23L1/24 A23L2/70 (Core/Invention)

CPC: A23L1/2128 A23L1/22091 A23L1/222 A23L1/39 A23L1/40

European: A23L1/212E A23L1/222 A23L1/228 A23L1/24B A23L1/39 A23L1/40

US: 426/387 426/387S 426/489 426/49 426/490 426/490S 426/534 426/565 426/565P 426/589

426/589S 426/590 426/590S 426/615 426/615S 426/650 426/650S 426/655 426/655S

Family:

Publication number	Publication date	Application number	Application date
AU2008339935 AA	20090702	AU20080339935	20081219
AU2008339935 BB	20110623	AU20080339935	20081219
AU2008340020 AA	20090702	AU20080340020	20081219
AU2008340020 BB	20111110	AU20080340020	20081219
BRPI0821303 A2	20141223	BR2008PI21303	20081219
BRPI0821742 A2	20141223	BR2008PI21742	20081219
CA2708184 AA	20090702	CA20082708184	20081219
CA2710093 AA	20090702	CA20082710093	20081219
CN101902925 A	20101201	CN200880121866	20081219
CN101902925 B	20130612	CN200880121866	20081219
CN101902926 A	20101201	CN200880121674	20081219
CN101902926 B	20140917	CN200880121674	20081219
EA022377 B1	20151230	EA20100001044	20081219
EA201001044 A1	20101230	EA20100001044	20081219
EP2219474 A2	20100825	EP20080863479	20081219
EP2219474 B1	20141203	EP20080863479	20081219
EP2219475 A2	20100825	EP20080863880	20081219
ES2531939 T3	20150320	ES20080863479T	20081219
IN01271MN2010 A	20111125	IN2010MN01271	20100616
IN01272MN2010 A	20111125	IN2010MN01272	20100616
PT2219474 T	20150213	PT20080863479T	20081219
US2010272877 AA	20101028	US20080809697	20081219
US2010272878 AA	20101028	US20080809707	20081219
US8685481 BB	20140401	US20080809707	20081219
WO09080763 A2	20090702	WO2008EP68052	20081219
WO09080763 A3	20091112	WO2008EP68052	20081219
WO09080768 A2	20090702	WO2008EP68064	20081219
WO09080768 A3	20091029	WO2008EP68064	20081219

Priority:

EP20070124003 20071221

WO2008EP68052 20081219

EP20070124025 20071221

EP20080863479 20081219

WO2008EP68064 20081219

EP20080863880 20081219

Probable Assignee: UNILEVER PLC NO 41424

Assignee(s): (std): UNILEVER NV ; MAVROUDIS NIKOS ; UNILEVER HINDUSTAN ; OLIEHOEK LEANDRO ; RAVESTEIN PETER ; MAVROUDIS NIKOLAOS ; CONOPCO INC ; DUBBELMAN SANDER ; UNILEVER PLC ; UNILEVER PLC A COMPANY REGISTE ; UNILEVER PLC NO 41424

Assignee(s): UNILEVER PLC A CO REGISTERED IN ENGLAND ANDWALES UNDER CO NO 41424 OF UNILEVER HOUSE ; UNILEVER PLC A CO REGISTERED IN ENGLAND ANDWALES UNDER CO NO 41424 ; UNILEVER PLC A COMPANY REGISTERED IN ENGLAND ANDWALES UNDER COMPANY NO 41424 OF UNILEVER HOUSE ; UNILEVER PLC A COMPANY REGISTERED IN ENGLAND AND WALES UNDER COMPANY NO 41424 OF UNILEVER HOUSE ; HINDUSTAN UNILEVER LIMITED ; CONOPCO INC D B A UNILEVER ; UNILEVER N V ; HINDUSTAN UNILEVER LTD

Inventor(s): (std): DUBBELMAN SANDER ; LEANDRO OLIEHOEK ; MAVROUDIS NIKOLAOS ; MAVROUDIS NIKOLAOS SR ; MAVROUDIS NIKOS ; NIKOLAOS MAVROUDIS ; NIKOS MAVROUDIS ; OLIEHOEK LEANDRO ; PETER RAVESTEIN ; RAVESTEIN PETER ; SANDER DUBBELMAN

Inventor(s): MAVROUDIS NIKOLAOS SR LECTURER AND PROGRAMME LEADER IN FOOD SCIENCE

Agent(s): GRIFFITH HACK; TJON HON KONG GUNO; LINAGE RAFAEL; UNILEVER PATENT GROUP; ELLEN

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 ST SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: OPTIMIZED FLAVORED POLYMERIC **COMPOSITIONS****Abstract:**

Source: US2010055233A The present invention relates to optimization of flavored polymeric **compositions** and methods of producing optimized flavored polymeric **compositions**. More specifically, the invention relates to flavored polymeric **compositions** comprising "flavor enhancing agents" alone or in combination with other flavorants as well as polymeric articles made from the same, wherein articles made from such polymeric **compositions** are not intended to be consumed, significantly destructed, masticated or fully or partially dissolved to release flavor.

Classifications:

International (IPC 8-9): A23L1/03 A23L1/22 A23L1/226 A23L1/235 A23L27/00 A23L27/20 A23L27/29 A23L29/00 A47J43/27 A61C13/00 A61C7/00 A61K A61K6/00 A61K6/10 A61K8/00 A63B71/08 B01F3/00 C08J3/20 C08J3/22 C08J3/26 C08K5/00 C08K5/053 C08K5/1545 C08K5/20 C08K5/46 C08L101/00 C08L23/02 C08L23/06 C08L23/12 C08L33/10 C08L5/00 C08L5/02

C11B9/00 (Advanced/Invention);

A23L1/226 A23L1/235 A61K47/30 A61K8/72 C08L101/00 C08L23/02 C08L83/04 (Advanced/Non-invention);

A23L1/226 A61K8/00 (Core/Invention);

A61K C08K C08L C11B (Subclass/Invention)

CP: C08K5/0008 C08K2201/008 A23G3/50 A23G3/563 A23L1/22 A23L1/22075 A63H33/30 C08J3/226 C08L23/06

European: C08J3/22L C08K5/00P M08L23/06

US: 426/6 426/6P 523/100 523/105 523/105S 523/109 523/109S 524/110 524/110S 524/217 524/217S 524/225 524/225S 524/387 524/387S 524/48 524/48S 524/56 524/560 524/560S 524/56S 524/58 524/582 524/582S 524/585 524/585S 524/58S 524/78 524/78S

Family:

Publication number	Publication date	Application number	Application date
AU2009286034 AA	20100304	AU20090286034	20090828
AU2009286034 BB	20130321	AU20090286034	20090828
AU2013205831 AA	20130530	AU20130205831	20130513
AU2013205831 BB	20150730	AU20130205831	20130513
AU2015218538 AA	20151001	AU20150218538	20150828
BRPI0917113 A2	20151103	BR2009PI17113	20090828
CA2735503 AA	20110228	CA20092735503	20090828
CN102164575 A	20110824	CN200980138245	20090828
EA022479 B1	20160129	EA20110000336	20090828
EA201100336 A1	20111031	EA20110000336	20090828
EP2331047 A1	20110615	EP20090810390	20090828
EP2331047 A4	20131030	EP20090810390	20090828
HK1155975 A3	20120601	HK20110110401	20110930
IL211439 A0	20110531	IL20110211439	20110227
IL211439 A0	20110531	IL20090211439	20090828
IL211439 A1	20151029	IL20090211439	20090828
JP2012501368 T2	20120119	JP20110525014T	20090828
JP5537549 B2	20140702	JP20110525014T	20090828
KR20110069793 A	20110623	KR20117007159	20090828
MX2011002218 A1	20110817	MX20110002218	20090828
NZ591593 A	20130222	NZ20090591593	20090828
SG192509 A1	20130830	SG20130053715	20090828
US2010055233 AA	20100304	US20090583979	20090828
US2011230587 AA	20110922	US20110039598	20110303
WO10024941 A1	20100304	WO2009US04927	20090828

Priority:

US20080190511P 20080829	EP20080253299 20081009	US20090583979 20090828
WO2009US04927 20090828	EP20090810390 20090828	AU20090286034 20090828
US20100310705P 20100304	US20110039598 20110303	AU20130205831 20130513
AU20150218538 20150828		

Probable Assignee: SCHULMAN A INC**Assignee(s):** (std): MACINNIS KARI L ; SCHULMAN A INC ; WIDYA TOMY**Assignee(s):** A SCHULMAN INC ; JPMORGAN CHASE BANK NA COLLATERAL AGENT AS**Inventor(s):** (std): CAPASSO COREY ; MACINNIS KARI L ; TOMY WIDYA ; WIDYA TOMY**Inventor(s):** KARI L MACINNIS**Agent(s):** BALDWINS INTELLECTUAL PROPERTY; BCF LLP; EQUINOX; HAUGE SIDSEL;
SANFORD TCOLB AND CO; SPRUSON AND FERGUSON ASIA PTE LTD; THE FIRM
OF HUESCHEN AND SAGE; FIRM OF HUESCHEN AND SAGE; SAGE G PATRICK**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 RO RS RU SC SD SE SG
SI SK SL SM SN ST SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA
ZM ZW

Title: NATURAL TASTE ENHANCING SAVOURY BASE AND A **PROCESS** FOR ITS PREPARATION

Abstract: Source: US2012315354A The present invention concerns a taste enhancing savoury base comprising:-between 8 to 80 percent of naturally derived compounds taken in the group consisting of glutamate, IMP and GMP, -naturally food derived compounds such as organic acids and their salts, amino acids, peptides and aroma compounds, wherein said base is obtained through a prokaryotic fermentation with a bacteria taken from the group consisting of Corynebacterium glutamicum, Corynebacterium ammoniagenes, Corynebacterium casei, Corynebacterium efficiens, Brevibacterium lactofermentum and Bacillus subtilis and wherein said base is not purified.

Classifications:

International (IPC 8-9): A23L A23L1/22 A23L1/221 A23L1/226 A23L1/227 A23L1/228 A23L1/229 A23L1/23 A23L27/00 A23L27/10 A23L27/20 A23L27/21 A23L27/22 A23L27/23 A23L27/24 C12P13/14 C12P19/32 (Advanced/Invention); A23L1/22 A23L1/226 C12P19/00 (Core/Invention); A23L1/226 C12P13/14 (Core/Non-invention); A23L (Subclass/Invention)

International (IPC 1-7): A23L1/22 A23L1/226 A23L1/227 A23L1/23

CPC: A23L1/22091 A23L1/228 A23L1/23 C12P13/14 C12P19/32

European: A23L1/228 A23L1/22V A23L1/23 C12P13/14 C12P19/32

US: 426/589 426/590 426/650 426/7

Family:

Publication number	Publication date	Application number	Application date
AR075945 AA	20110504	AR2010P100956	20100325
AU2010227604 AA	20100930	AU20100227604	20100323
AU2010227604 BB	20150528	AU20100227604	20100323
BRPI1009840 A2	20150825	BR2010PI09840	20100323
CA2755906 AA	20100930	CA20102755906	20100323
CL2011002363 A1	20120127	CL20110002363	20110923
CN102365032 A	20120229	CN201080013688	20100323
CN102365032 B	20150422	CN201080013688	20100323
EP2410876 A1	20120201	EP20100709739	20100323
IL215190 A0	20111229	IL20110215190	20110918
IL215190 A0	20111229	IL20100215190	20100323
IN07302DN2011 A	20130208	IN2011DN07302	20110922
JP2012521205 T2	20120913	JP20120501275T	20100323
MX2011009869 A1	20110930	MX20110009869	20110920
MX2011009869 A1	20110930	MX20110009869	20090325
MX2011009869 A1	20110930	MX20110009869	20100323
NZ595289 A	20130927	NZ20100595289	20100323
RU2011142918 A	20130427	RU20110142918	20100323
RU2532274 C2	20141110	RU20110142918	20100323
TH118906 A	20121228	TH20101000474	20100324
TW201043150 A	20101216	TW20100108953	20100325
TWI496544 B	20150821	TW20100108953	20100325
UA108607 C2	20150525	UA20110102491	20100323
US2012315354 AA	20121213	US20100256849	20100323
US8790728 BB	20140729	US20100256849	20100323
WO10108542 A1	20100930	WO2009EP53530	20090325
WO10108901 A1	20100930	WO2010EP53735	20100323

Priority:

WO2009EP53530 20090325 EP20090053530 20090325 WO2010EP53735 20100323
EP20100709739 20100323

Probable Assignee: NESTEC SA

Assignee(s): (std): NIKOLIC DAVID ; PALZER STEPHAN ; HO DAC THANG ; NESTEC SA ; PALZER STEFAN ; NESTEK SA ; NESTEK S A ; ULMER HELGE ; RAAB THOMAS ; SCHOPP SILKE ; APPEL DANIEL ; APPEL DANIEL SEBASTIAN ; BERENDS PIETER ; FLEURY REY YVETTE

Assignee(s): NESTEC S A

Inventor(s): (std): BERENDS PIETER ; APPEL DANIEL ; APPEL DANIEL SEBASTIAN ; DAVID NIKOLIC ; FLEURY REY YVETTE ; HELGE ULMER ; HO DAC THANG ; NIKOLIC DAVID ; PALZER STEFAN ; PALZER STEPHAN ; PIETER BERENDS ; RAAB THOMAS ; REY YVETTE FLEURY ; SCHOPP SILKE ; SEBASTIAN APPEL DANIEL ; SILKE SCHOPP ; STEPHAN PALZER ; THANG HO DAC ; THOMAS RAAB ; ULMER HELGE ; YVETTE FLEURY REY ; ULMER KHEL GE ; SHOP SILKE ; RAAB TOMAS ; PAL TSER STEFAN ; NIKOLIK DAVID ; KHO DATS TAN ; FLERI REJ IVETTE ; BERENDS PITER

Inventor(s): ULMER HELGE SCHOPP SILKE APPEL DANIEL S ; STEFAN PALZER ; NIKOLIC DAVID BERENDS PIETER HO DAC THANG FLEURY REY YVETTE ; DAC THANG HO ; DANIEL SEBASTIAN APPEL

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; HARNECKER CAREY LTDA; K AND L GATES LLP; THOMAS ALAIN

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 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

Title: USE OF HYDROXYFLAVAN DERIVATIVES FOR TASTE MODIFICATION

Abstract: Source: US2010292175A The present invention primarily relates to the use of specific compounds of formula (I) or of specific salts of a compound of formula (I) or mixtures thereof for synergistically enhancing the sweet taste of a sweet-tasting substance.



Classifications:

International (IPC 8-9): A23L1/22 A23L1/226 A23L1/236 A23L27/00 A23L27/20 A23L27/30

A61K31/35 A61K31/70 C07D311/60 (Advanced/Invention)

CPC: A23L1/22083 A23L1/22091 A23L1/22657 A23L1/22671 A23V2002/00 C07D311/60

European: A23L1/226F A23L1/226H2 A23L1/22T A23L1/22V C07D311/60 K23V2/00

US: 426/533 426/533S 514/23 514/23P 514/456 514/456S

Family:

Publication number	Publication date	Application number	Application date
EP2253226 A1	20101124	EP20100162980	20100517
EP2253226 B1	20150715	EP20100162980	20100517
US2010292175 AA	20101118	US20100781587	20100517

Priority:

US20090178667P 20090515 US20100781587 20100517

Probable Assignee: SYMRISE AG

Assignee(s): (std): LEIBNIZ INST F PFLANZENBIOCHEMIE IPB ; LEIBNIZ INST FUER PFLANZENBIOC ; LEIBNIZ INST FUR PFLANZENBIOCH ; LEIBNIZ INST F PFLANZENBIOC ; SYMRISE GMBH AND CO KG ; SYMRISE AG

Assignee(s): LEIBNIZ INST F PFLANZENBIOCHEMIE ; LEIBNIZ INST FUR PFLANZENBIOCHEMIE ; LEIBNIZ INSTITUT FUER PFLANZENBIOCHEMIE IPB ; LEIBNIZ INSTITUT FUR PFLANZENBIOCHEMIE

Inventor(s): (std): BACKES MICHAEL ; LEY JAKOB ; LEY JAKOB P ; PAETZ SUSANNE ; REICHELT KATHARINA ; WESSJOHANN LUDGER

Agent(s): EISENFUEHR SPEISER AND PARTNER; FABRY BERND; CONNOLLY BOVE LODGE AND HUTZ LLP

Designated states: AL AT BA BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC ME MK MT NL NO PL PT RO RS SE SI SK SM TR

Title: **COMPOSITIONS** SUITABLE AS A FLAVOUR AND TO THE USE OF THESE **COMPOSITIONS** TO EVOKE OR ENHANCE KOKU PERCEPTION

Abstract:

The present invention describes **compositions** suitable as a flavour and to the use of these **compositions** to evoke or enhance koku perception. The use of said **composition** may be time and cost efficient.

Classifications:

International (IPC 8-9): A23L1/221 A23L1/227 A23L1/231 A23L1/30 A23L1/305 A23L1/314 A23L1/39 A23L1/40 (Advanced/Invention)

CPC: A23L1/23 A23L1/231 A23L1/3016 A23L1/39

European: A23L1/23 A23L1/231 A23L1/30P A23L1/39

Family:

Publication number	Publication date	Application number	Application date
WO11000824 A2	20110106	WO2010EP59198	20100629
WO11000824 A3	20110224	WO2010EP59198	20100629

Priority:

EP20090008680 20090702 EP20090176592 20091120

Probable Assignee: DSM IP ASSETS BV

Assignee(s): (std): DERKS EDUARD PETER PAUL ANTOINE ; DSM IP ASSETS BV ; NOORDAM BERTUS

Assignee(s): DSM IP ASSETS B V

Inventor(s): (std): DERKS EDUARD PETER PAUL ANTOINE ; NOORDAM BERTUS

Agent(s): KLEIBORN PAUL ERIK ET AL

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

Title: HIGH-PURITY REBAUDIOSIDE D AND LOW-CALORIE TOOTH PASTE **COMPOSITION** CONTAINING THE SAME

Abstract:

Source: US2011091394A The invention provides methods of purifying Rebaudioside D from the Stevia rebaudiana Bertoni plant extract along with Rebaudioside A. The methods are useful for producing high purity Rebaudioside D and Rebaudioside A. The invention further provides a low-calorie tooth paste **composition** containing the purified Rebaudioside D and a **process** for making the low-calorie tooth paste **composition** containing the purified Rebaudioside D.



Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D2/08 A21D8/02 A23C9/12 A23C9/13 A23G1/00 A23G1/40 A23G1/42 A23G3/42 A23G9/34 A23G9/36 A23L1/09 A23L1/22 A23L1/236 A23L1/238 A23L1/27 A23L1/28 A23L1/30 A23L2/00 A23L2/02 A23L2/38 A23L2/60 A23L27/00 A23L27/30 A23L27/50 A23P1/02 A61K31/704 A61K8/60 A61K8/73 A61K8/97 A61Q11/00 C07H1/06 C07H1/08 C07H15/24 (Advanced/Invention)

International (IPC 1-7): C07H15/256

CPC: A61K31/704 A23C9/1307 A23G1/42 A23G9/36 A23L2/02 A23L2/54 A23L2/60 C07H1/08 A23L1/238 A21D2/181 A23C9/1315 A61K8/602 A23G9/42 A21D2/18 A23F3/163 A23L1/09 A23L2/06 A21D13/06 A23G9/34 A23L1/304 A23L1/3051 A23L2/68 C07H15/24 A23G1/40 A23G9/32 A23G1/48 A23L1/097 A21D2/36 A21D13/062 A23L1/2366 A23V2002/00 A23G3/42 A23L1/30 A23L1/3012 A61Q11/00 A61K8/97

European: A21D13/06 A21D13/06B A21D2/18 A21D2/18B A21D2/36 A23C9/13B A23C9/13D A23F3/16B A23G1/42 A23G3/42 A23G9/34 A23G9/36 A23G9/42 A23L1/09 A23L1/236D6 A23L1/238 A23L1/304 A23L1/305A A23L2/02 A23L2/06 A23L2/54 A23L2/60 A23L2/68 A61K31/704 A61K8/60A A61K8/97 A61Q11/00 C07H1/08 C07H15/24 K23V2/00

US: 424/49 424/54 424/54P 426/19 426/19P 426/250 426/250P 426/27 426/285 426/285S 426/34 426/34P 426/42 426/429 426/429S 426/43 426/548 426/548P 426/548S 426/549 426/551 426/551P 426/551S 426/564 426/565 426/583 426/583S 426/589 426/589P 426/590 426/590P 426/590S 426/593 426/599 426/599P 426/599S 426/631 426/631P 426/634 426/72 426/72P 536/128 536/18.1 536/18.100P

Family:

Publication number	Publication date	Application number	Application date
AR078647 AA	20111123	AR2010P103768	20101015
CA2775732 AA	20110421	CA20102775732	20101013
DK2358730 T3	20140407	DK20100821460T	20101013
EP2358730 A1	20110824	EP20100821460	20101013
EP2358730 A4	20130403	EP20100821460	20101013
EP2358730 B1	20140115	EP20100821460	20101013
EP2708548 A2	20140319	EP20130196410	20101013
EP2708548 A3	20140716	EP20130196410	20101013
ES2457641 T3	20140428	ES20100821460T	20101013
JP2013507914 T2	20130307	JP20120534133T	20101013
JP5759998 B2	20150805	JP20120534133T	20101013
KR20120065961 A	20120621	KR20117009079	20101013
MX2012003686 A1	20120725	MX20120003686	20101013
RU2011115775 A	20121110	RU20110115775	20101013
US2011091394 AA	20110421	US20100786413	20100524
US2011091600 AA	20110421	US20100786419	20100524
US2011091602 AA	20110421	US20100786392	20100524
US2011091608 AA	20110421	US20100785501	20100524
US2011091617 AA	20110421	US20100786402	20100524
US2011091628 AA	20110421	US20100785508	20100524

US2011091629 AA	20110421	US20100786430	20100524
US2011091630 AA	20110421	US20100786427	20100524
US2011091633 AA	20110421	US20100786416	20100524
US2011091634 AA	20110421	US20100785504	20100524
US2011091635 AA	20110421	US20100785506	20100524
US2011091637 AA	20110421	US20100785507	20100524
US2011092684 AA	20110421	US20090580233	20091015
US8299224 BB	20121030	US20090580233	20091015
US8414948 BB	20130409	US20100785508	20100524
US8414949 BB	20130409	US20100786392	20100524
US8414950 BB	20130409	US20100786402	20100524
US8414951 BB	20130409	US20100786416	20100524
US8414952 BB	20130409	US20100786427	20100524
US8420146 BB	20130416	US20100786419	20100524
US8420147 BB	20130416	US20100786430	20100524
US8507022 BB	20130813	US20100785504	20100524
US8512790 BB	20130820	US20100785507	20100524
US8568818 BB	20131029	US20100785506	20100524
US8574656 BB	20131105	US20100785501	20100524
US8916138 BB	20141223	US20100786413	20100524
WO11046423 A1	20110421	WO2010MY00207	20101013

Priority:

US20090580233 20091015	US20100785501 20100524	US20100785504 20100524
US20100785506 20100524	US20100785507 20100524	US20100785508 20100524
US20100786392 20100524	US20100786402 20100524	US20100786413 20100524
US20100786416 20100524	US20100786419 20100524	US20100786427 20100524
US20100786430 20100524	WO2010MY00207 20101013	EP20100821460 20101013

Probable Assignee: PURECIRCLE SDN BHD

Assignee(s): (std): ABELYAN LIDIA ; ABELYAN VARUZHAN ; MARKOSYAN AVETIK ; PURE CIRCLE SDN BHD ; PURECIRCLE SDN BHD

Inventor(s): (std): ABELYAN LIDIA ; ABELYAN VARUZHAN ; MARKOSYAN AVETIK

Inventor(s): VARUZHAN ABELYAN ; AVETIK MARKOSYAN ; LIDIA ABELYAN

Agent(s): OYEN WIGGS GREEN AND MUTALA LLP; HOCKING ADRIAN NIALI; CURELL MIREIA; PYPRUS PTE LTD; YAP KAH HONG

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 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

Title: NATURAL FLAVOUR ENHANCERS AND METHODS FOR MAKING SAME

Abstract: Source: US2011104351A The present invention pertains to the use of certain flavour enhancing compounds obtainable from an Allium

species. In one embodiment, seeds from chives, leeks, ramson and other onions are used for conveying strong kokumi flavour enhancing effects on food products without imparting an onion or garlic-like off taste. These flavour enhancing compounds are also useful for the preparation of Amadori products, which are also used as kokumi flavour enhancing compounds.

Classifications:

International (IPC 8-9): A23L1/221 A23L1/224 A23L1/228 A23L2/56 A23L27/10 A23L27/16 A23L27/22 A61K36/8962 C07K5/093 C07K5/113 (Advanced/Invention);

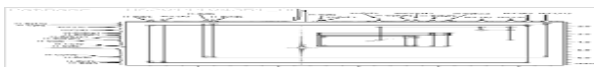
A23L1/221 A23L1/224 (Core/Non-invention)

International (IPC 1-7): A23L1/226 A23L1/325 A23L1/39 A23L2/02

CPC: A23L1/22091 A23L1/2275 A23L1/228 A23L1/39 A23L1/224

European: A23L1/224

US: 426/535 426/535P 530/330 530/331



Family:

Publication number	Publication date	Application number	Application date
AR078874 AA	20111207	AR2010P104046	20101102
AU2010313276 AA	20110505	AU20100313276	20101029
AU2010313276 BB	20141002	AU20100313276	20101029
BR112012011604 A2	20150915	BR20121111604	20101029
CA2779651 AA	20110505	CA20102779651	20101029
CA2779651 C	20150811	CA20102779651	20101029
CN103153092 A	20130612	CN201080059214	20101029
CN103153092 B	20150819	CN201080059214	20101029
EP2496097 A1	20120912	EP20100827547	20101029
EP2496097 A4	20141008	EP20100827547	20101029
EP2496097 B1	20160330	EP20100827547	20101029
MX2012005199 A1	20121129	MX20120005199	20101029
TW201125500 A	20110801	TW20100137417	20101101
US2011104351 AA	20110505	US20090610957	20091102
US2013060006 AA	20130307	US20120670854	20121107
US8524302 BB	20130903	US20090610957	20091102
US8703223 BB	20140422	US20120670854	20121107
WO11053815 A1	20110505	WO2010US54784	20101029

Priority:

US20090610957 20091102 WO2010US54784 20101029 US20120670854 20121107

Probable Assignee: PEPSICO INC

Assignee(s): (std): FRITO LAY TRADING CO EUROP GMBH ; FRITO LAY TRADING COMPANY EUROP GMBH ; STARK TIMO DOMINIKUS ; GEORGE EAPEN ; HOFMANN THOMAS FRANK ; PEPSICO INC ; GEORGE EAPAN

Assignee(s): PEPSICO ; FRITO LAY TRADING COMPANY EUROPE GMBH ; FRITO LAY TRADING CO EUROPE GMBH

Inventor(s): (std): GEORGE EAPAN ; GEORGE EAPEN ; HOFMANN THOMAS FRANK ; STARK TIMO DOMINIKUS

Inventor(s): THOMAS FRANK HOFMANN ; TIMO DOMINIKUS STARK ; EAPEN GEORGE

Agent(s): ALLENS PATENT AND TRADE MARK ATTORNEYS; DEETH WILLIAMS WALL LLP;
JENKINS PETER DAVID; CELINA M; COLIN P; CARSTENS AND CAHOON LLP;
CAHOON COLIN P

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 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

Title: SAVOURY FOOD CONCENTRATE

Abstract: Source: US2012276271A A packaged savoury food concentrate in the form of a gel, for preparing a bouillon, a soup, a sauce, a gravy

or a seasoning comprising: -a gelling system, -a liquid phase comprising a liquid polyol, -from 3 percent wt to 30 percent wt of salt, based on the weight of the total food concentrate, wherein the liquid polyol is present in an amount of from 0.1 wt percent to 80 wt percent, based on the total weight of the food concentrate.

Classifications:

International (IPC 8-9): A23L1/03 A23L1/05 A23L1/0526 A23L1/0532 A23L1/054 A23L1/056 A23L1/22 A23L1/39 A23L1/40 A23L23/00 A23L23/10 A23L27/00 A23L29/00 A23L29/20 A23L29/238 A23L29/256 A23L29/269 A23L29/275 (Advanced/Invention); A23L1/22 (Core/Invention)

International (IPC 1-7): A23L1/05 A23L1/22 A23L1/40

CPC: A23L1/0541 A23L1/0315 A23L1/05 A23L1/0526 A23L1/0532 A23L1/22 A23L1/39 A23L1/40 A23V2002/00

European: A23L1/03D2 A23L1/05 A23L1/0526 A23L1/0532 A23L1/054B A23L1/22 A23L1/39 A23L1/40 K23V2/00

US: 426/392 426/506 426/573 426/575 426/576 426/577 426/578 426/589

Family:

Publication number	Publication date	Application number	Application date
AR079693 AA	20120215	AR2010P104874	20101222
AU2010335403 AA	20110630	AU20100335403	20101130
AU2010335403 BB	20131205	AU20100335403	20101130
BR112012012446 A2	20150915	BR20121112446	20101130
CA2782027 AA	20110630	CA20102782027	20101130
CN102724885 A	20121010	CN201080061048	20101130
CO6541611 A2	20121016	CO20120087133	20120525
EA021110 B1	20150430	EA20120000944	20101130
EA201200944 A1	20121228	EA20120000944	20101130
EP2515683 A1	20121031	EP20100784532	20101130
EP2515683 B1	20130918	EP20100784532	20101130
ES2435493 T3	20131219	ES20100784532T	20101130
IN01470MN2012 A	20120824	IN2012MN01470	20120613
MX2012006292 A1	20120703	MX20120006292	20101130
TH127045 A	20130911	TH20121003104	20101130
US2012276271 AA	20121101	US20100516813	20101130
WO11076528 A1	20110630	WO2010EP68491	20101130

Priority:

EP20090180754 20091214
EP20100784532 20101130

EP20090180754 20091224

WO2010EP68491 20101130

Probable Assignee: CONOPCO INC D B A UNILEVER

Assignee(s): (std): INOUE CHIHARU ; UNILEVER NV ; POPP ALOIS KONRAD ; PERRINE MARION ESCLARMONDE ; UNILEVER PLC ; SILVA PAES SABRINA ; SAILER WINFRIED ; UNILEVER HINDUSTAN ; VERSLUIS PIETER

Assignee(s): CONOPCO INC D B A UNILEVER ; HINDUSTAN UNILEVER LIMITED ; HINDUSTAN UNILEVER LTD ; UNILEVER N V

Inventor(s): (std): PAES SABRINA SILVA ; PERRINE MARION ESCLARMONDE ; PIETER VERSLUIS ;

POPP ALOIS KONRAD ; SABRINA SILVA PAES ; SAILER WINFRIED ; SILVA PAES
SABRINA ; VERSLUIS PIETER ; WINFRIED SAILER ; CHIHARU INOUE ;
ESCLARMONDE PERRINE MARION ; INOUE CHIHARU ; KONRAD POPP ALOIS

Inventor(s): MARION ESCLARMONDE PERRINE ; ALOIS KONRAD POPP

Agent(s): DAVIES COLLISON CAVE; RIDOUT AND MAYBEE LLP; ALICIA LLOREDA
RICAURTE; FIJNVANDRAAT ARNOLDUS; REIJNS TIEMEN GEERT PIETER;
CARPINTERO MARIO; FIJNVANDRAAT ARNOLDUS CORNELIS

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 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

Title: FLAVOR-ENHANCING AMIDE COMPOUNDS**Abstract:**

Source: US2011280812A The present invention has discovered that amide compounds represented by Formula I set forth below have unexpected and advantageous flavor enhancement and modification properties: wherein R and R' is independently selected from the group consisting of H and C1-C10 linear, branched, or cyclic alkyl, alkenyl, alkynyl or aromatic groups. Thus, the amide compounds of the present invention can be used to enhance or modify the flavor of orally consumable **compositions**, such as foodstuff, chewing gums, dental and oral hygiene products, and medicinal products.

**Classifications:**

International (IPC 8-9): A23G4/00 A23L1/22 A23L1/226 A23L27/00 A23L27/20 A61K31/16

A61K47/16 A61K8/18 A61K9/68 C07C231/02 C07C233/09 (Advanced/Invention)

CPC: A23L1/22091 A23L1/22614 C07C233/09

European: A23L1/226B A23L1/22V C07C233/09

US: 424/48 424/48P 424/49 424/49S 426/3 426/3S 426/534 426/534S 514/613 514/613S

Family:

Publication number	Publication date	Application number	Application date
CN102249943 A	20111123	CN201110127991	20110510
CN102249943 B	20160120	CN201110127991	20110510
EP2386212 A2	20111116	EP20110163416	20110421
EP2386212 A3	20151007	EP20110163416	20110421
US2011280812 AA	20111117	US20100778622	20100512

Priority:

US20100778622 20100512

Probable Assignee: INT FLAVORS AND FRAGRANCES INC

Assignee(s): (std): BOMBUWALA KARUNANANDA ; INT FLAVORS AND FRAGRANCES INC ; JOHN THUMPLASSERIL V ; YANG YING ; JANCZUK ADAM JAN ; LIU ZHIHUA ; WU HOU ; KRAUT KENNETH ; MANNAVA NEELIMA

Assignee(s): INTERNATIONAL FLAVORS AND FRAGRANCES INC

Inventor(s): (std): BOMBUWALA KARUNANANDA ; HOU WU ; JAN JANCZUK ADAM ; JANCZUK ADAM JAN ; JOHN THUMPLASSERIL V ; KARUNANANDA BOMBUWALA ; KENNETH KRAUT ; KRAUT KENNETH ; LIU ZHIHUA ; MANNAVA NEELIMA ; NEELIMA MANNAVA ; WU HOU ; YANG YING ; YING YANG ; ZHIHUA LIU

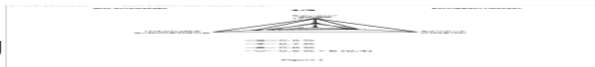
Agent(s): LAWRENCE JOHN

Designated states: AL AT BA BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC ME MK MT NL NO PL PT RO RS SE SI SK SM TR

Title: PLANT EXTRACT USED AS A SALT SUBSTITUTE AND AS A FLAVOR ENHANCER

Abstract:

The present invention relates to a method for preparing a plant extract, including a step of preparing juice from the entirety or a portion of the plant, a step of enzymatically hydrolyzing the proteins, and a step of enriching low molecular weight compounds. The invention also relates to the thusly obtainable extract, to **compositions** containing the extract and another plant or meat extract, as well as to the use thereof in culinary preparations in order to reduce the salt or monosodium-glutamate content of the latter.



Classifications:

International (IPC 8-9): A23L1/015 A23L1/03 A23L1/212 A23L1/228 A23L1/23 A23L1/237 A23L1/28 A23L1/30 A23L1/39 A23L2/04 (Advanced/Invention)

CPC: A23L1/237 A23J3/346 A23L1/22091 A23L1/221 A23L1/3002 A23L1/39

European: A23J3/34C A23L1/221 A23L1/22V A23L1/237 A23L1/30B A23L1/39

Family:

Publication number	Publication date	Application number	Application date
EP2618681 A1	20130731	EP20110757651	20110920
FR2964835 A1	20120323	FR20100057495	20100920
FR2964835 B1	20121026	FR20100057495	20100920
WO12038386 A1	20120329	WO2011EP66257	20110920

Priority:

FR20100057495 20100920 WO2011EP66257 20110920

Probable Assignee: DIANA NATURALS

Assignee(s): (std): BERGER CELINE ; DIANA NATURALS ; GARNIER JEAN CLAUDE ; VOULAND ERIC

Inventor(s): (std): BERGER CELINE ; GARNIER JEAN CLAUDE ; VOULAND ERIC

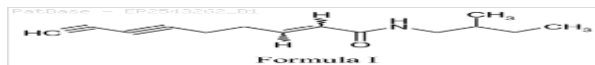
Inventor(s): JEAN CLAUDE GARNIER ; CELINE BERGER ; ERIC VOULAND

Agent(s): REGIMBEAU; CABINET REGIMBEAU; AHNER FRANCIS

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

Title: FLAVOR-ENHANCING AMIDE COMPOUNDS**Abstract:**

Source: US2013011345A The present invention has discovered that amide compounds represented by Formula I set forth below and isomers thereof have unexpected and advantageous flavor enhancement and modification properties: The amide compounds of the present invention can be used to enhance or modify the flavor of orally consumable compositions, such as foodstuff, chewing gums, dental and oral hygiene products, and medicinal products.

**Classifications:**

International (IPC 8-9): A23G4/06 A23L1/03 A23L1/226 A23L27/20 A23L29/00 A61K31/16 A61K31/70 A61K47/18 A61K6/00 A61K8/40 A61K8/42 A61K8/46 A61Q11/00 C07C231/02 C07C233/09 (Advanced/Invention)

CPC: A23G4/06 C07C233/09 A23V2200/00 A23L1/22091 A23L1/22614 A61K8/42 A61Q11/00

US: 424/49 424/57 426/3 426/534 514/47 514/627 564/204

Family:

Publication number	Publication date	Application number	Application date
CN102863349 A	20130109	CN201210231211	20120705
CN102863349 B	20150826	CN201210231211	20120705
EP2543262 A1	20130109	EP20120174854	20120703
EP2543262 B1	20150218	EP20120174854	20120703
ES2532580 T3	20150330	ES20120174854T	20120703
US2013011345 AA	20130110	US20110178550	20110708

Priority:

US20110178550 20110708

Probable Assignee: INT FLAVORS AND FRAGRANCES INC

Assignee(s): (std): INT FLAVORS AND FRAGRANCES INC ; JANCZUK ADAM JAN ; LIU ZHIHUA

Inventor(s): (std): JANCZUK ADAM JAN ; LIU ZHIHUA

Agent(s): LAWRENCE JOHN; ARIAS JUAN

Designated states: AL AT BA BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC ME MK MT NL NO PL PT RO RS SE SI SK SM TR

Title: Curing **composition** comprising an **umami** flavouring agent

Abstract:

Source: GB2493754A A curing **composition** comprises a curing agent an **umami** flavouring agent and, optionally, a flavour enhancer. The curing **composition** may be used to produce a low salt cured meat product having a salt content of less than 3 percent. The meat product may be a cured pork product such as gammon or bacon. The curing **composition** preferably contains the **umami** flavouring agent at 0.1 - 2.0 weight percent and a flavour enhancer at 10 - 30 weight percent. The **umami** flavouring agent is preferably obtained from hydrolysed corn. The full flavour and the shelf stability of the cured meat product can be maintained as for a meat product having higher salt levels.

Classifications:

International (IPC 8-9): A23B4/02 A23B4/023 (Advanced/Invention)

CPC: A23B4/02 A23B4/0235 A23B4/023 A23L1/22091 A23L1/31445

Family:

Publication number	Publication date	Application number	Application date
GB201114177 A0	20111005	GB20110014177	20110817
GB2493754 A1	20130220	GB20110014177	20110817

Priority:

GB20110014177 20110817

Probable Assignee: VION FOOD GROUP LTD

Assignee(s): (std): VION FOOD GROUP LTD

Assignee(s): VION FOOD GROUP LIMITED

Inventor(s): (std): KLONT RONALD ; PICKLES KEN ; WISSE SJAAK

Inventor(s): KEN PICKLES ; RONALD KLONT ; SJAAK WISSE

Title: GLUTAMIC ACID DERIVATIVES**Abstract:**

Source: US2014272095A Substituted glutamic acid derivatives according to the formula (I) or their physiologically acceptable salts wherein X is selected from hydrogen, methyl or ethyl, Y is selected from hydrogen, methyl or ethyl, Z is Cl, Br, F or I, and R1 and R3 together with the bonds through which they are connected, forms a 5-membered ring, or R2 and R3 together with the bonds through which they are connected, forms a 3-membered ring are useful to impart, enhance or modify **umami** and/or salt taste in a comestible product.

**Classifications:****International (IPC 8-9):** A23L1/22 A23L1/228 A23L27/00 A23L27/22 (Advanced/Invention)**CPC:** A23L1/228 A23L1/22091**US:** 426/650 560/124 562/504 562/506**Family:**

Publication number	Publication date	Application number	Application date
EP2770846 A2	20140903	EP20120783922	20121026
GB201118479 A0	20111207	GB20110018479	20111026
US2014272095 AA	20140918	US20120353357	20121026
WO13060812 A2	20130502	WO2012EP71204	20121026
WO13060812 A3	20130627	WO2012EP71204	20121026

Priority:

GB20110018479 20111026 WO2012EP71204 20121026

Probable Assignee: GIVAUDAN SA**Assignee(s):** (std): GIVAUDAN SA**Inventor(s):** (std): DE KLERK ADRI ; ELINGS JACOB ANTONIUS ; TONDEUR ALEXANDER P ; WINKEL CORNELIS**Agent(s):** SIMMONS JOHN MURRAY

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 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 PA 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

Title: GLUTAMIC ACID DERIVATIVES**Abstract:**

Source: US2014272066A 3-substituted glutamic acid derivatives according to the formula (I) or their physiologically acceptable salts wherein X is selected from C1-C5 linear or branched alkyl, are useful to impart, enhance or modify **umami-** and/or salt taste in a comestible product.

**Classifications:****International (IPC 8-9):** A23L1/22 A23L1/226 A23L1/228 A23L27/00 A23L27/20

A23L27/22 (Advanced/Invention)

CPC: A23L1/228 A23L1/22614 A23L1/22091**US:** 426/534**Family:**

Publication number	Publication date	Application number	Application date
EP2770845 A2	20140903	EP20120783554	20121026
GB201118481 A0	20111207	GB20110018481	20111026
US2014272066 AA	20140918	US20120353407	20121026
WO13060814 A2	20130502	WO2012EP71207	20121026
WO13060814 A3	20130620	WO2012EP71207	20121026

Priority:

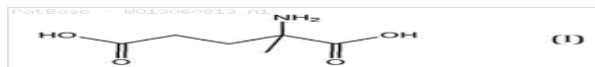
GB20110018481 20111026 WO2012EP71207 20121026

Probable Assignee: GIVAUDAN SA**Assignee(s):** (std): GIVAUDAN SA**Inventor(s):** (std): DE KLERK ADRI ; ELINGS JACOB ANTONIUS ; TONDEUR ALEXANDER P ; WINKEL CORNELIS**Agent(s):** GIVAUDAN PATENTS; SIMMONS JOHN MURRAY

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 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 PA 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

Title: ORGANIC COMPOUNDS**Abstract:**

Source: US2014287120A 2-substituted glutamic acid derivative according to the formula (I) or its physiologically acceptable salts are useful to impart, enhance or modify **umami**-and/or salt taste in a comestible product.

**Classifications:****International (IPC 8-9):** A23L1/228 A23L27/22 (Advanced/Invention)**CPC:** A23V2002/00 A23L1/228**US:** 426/442 426/534 562/573**Family:**

Publication number	Publication date	Application number	Application date
EP2770848 A1	20140903	EP20120778727	20121026
GB201118480 A0	20111207	GB20110018480	20111026
US2014287120 AA	20140925	US20120353393	20121026
WO13060813 A1	20130502	WO2012EP71206	20121026

Priority:

GB20110018480 20111026 WO2012EP71206 20121026

Probable Assignee: GIVAUDAN SA**Assignee(s):** (std): GIVAUDAN SA**Inventor(s):** (std): DE KLERK ADRI ; ELINGS JACOB ANTONIUS ; TONDEUR ALEXANDER P ; WINKEL CORNELIS**Agent(s):** GIVAUDAN PATENTS; SIMMONS JOHN MURRAY

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 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 PA 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

Title: ORGANIC COMPOUNDS

Abstract:

Source: US2014272065A 4-substituted glutamic acid derivatives according to the formula (I) or their physiologically acceptable salts wherein X is selected from CH₃, phenyl, COOH and OH, are useful to impart, enhance or modify **umami**- and/or salt taste in a comestible product.



Classifications:

International (IPC 8-9): A23L1/226 A23L1/228 A23L27/20 A23L27/22 (Advanced/Invention)

CPC: A23L1/22614 A23L1/228

US: 426/534

Family:

Publication number	Publication date	Application number	Application date
EP2770849 A1	20140903	EP20120779051	20121026
GB201118486 A0	20111207	GB20110018486	20111026
US2014272065 AA	20140918	US20120353376	20121026
WO13060815 A1	20130502	WO2012EP71208	20121026

Priority:

GB20110018486 20111026 WO2012EP71208 20121026

Probable Assignee: GIVAUDAN SA

Assignee(s): (std): GIVAUDAN SA

Inventor(s): (std): DE KLERK ADRI ; ELINGS JACOB ANTONIUS ; TONDEUR ALEXANDER P ; WINKEL CORNELIS

Agent(s): GIVAUDAN PATENTS; SIMMONS JOHN MURRAY

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 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 PA 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

Title: ORGANIC COMPOUNDS**Abstract:**

Source: US2014272067A Compounds according to the formula (I) or their physiologically acceptable salts X is selected from -CH₂-, and -CH₂CH₂- are useful to impart, enhance or modify **umami-** and/or salt taste in a comestible product.

**Classifications:****International (IPC 8-9):** A23L1/226 A23L1/227 A23L1/228 A23L27/20 A23L27/21

A23L27/22 (Advanced/Invention)

CPC: A23L1/226 A23L1/228 A23L1/227 A23V2002/00**US:** 426/442 426/534 562/571**Family:**

Publication number	Publication date	Application number	Application date
EP2770847 A1	20140903	EP20120777921	20121026
GB201118497 A0	20111207	GB20110018497	20111026
US2014272067 AA	20140918	US20120353421	20121026
WO13060816 A1	20130502	WO2012EP71209	20121026

Priority:

GB20110018497 20111026 WO2012EP71209 20121026

Probable Assignee: GIVAUDAN SA**Assignee(s):** (std): GIVAUDAN SA**Inventor(s):** (std): DE KLERK ADRI ; ELINGS JACOB ANTONIUS ; TONDEUR ALEXANDER P ; WINKEL CORNELIS**Agent(s):** GIVAUDAN PATENTS; SIMMONS JOHN MURRAY

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 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 PA 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

Title: **UMAMI** FLAVOUR **COMPOSITION** FROM VEGETABLE **PROCESSING**

Abstract:

Source: US2015017308A A **process** for preparing a flavour **composition** having an **umami** flavour/taste and a MSG content of less than 1 wt percent (percent weight by total dry matter) comprising the steps of: a) heating vegetable matter in water at any given temperature to give cooking water containing flavour-active compounds water extracted from the vegetable matter; b) separating the vegetable matter from the cooking water; and c) concentrating the cooking water to provide the flavour **composition**. Claims are also directed to the **composition** obtainable from the **process** and to food products such as soups and snacks including the **composition**.



Classifications:

International (IPC 8-9): A21D2/36 A23L A23L1/221 A23L27/00 A23L27/10 (Advanced/Invention); A23L (Subclass/Invention)

CPC: A23L1/10 A23L1/39 A23L1/40 A21D2/36 A23L1/2215 A23L1/221 A23V2002/00

US: 426/431 426/590 426/650

Family:

Publication number	Publication date	Application number	Application date
AU2012358445 AA	20130627	AU20120358445	20121211
CA2860096 AA	20140620	CA20122860096	20121211
CL2014001690 A1	20141017	CL20140001690	20140623
CN104010523 A	20140827	CN201280064036	20121211
CO7000764 A2	20140721	CO20140138379	20140626
EP2793616 A1	20141029	EP20120809675	20121211
IL232884 A0	20140731	IL20120232884	20121211
IN05127DN2014 A	20150327	IN2014DN05127	20140623
MX2014007568 A1	20140827	MX20140007568	20121211
NZ626096 A	20160226	NZ20120626096	20121211
RU2014130305 A	20160220	RU20140130305	20121211
US2015017308 AA	20150115	US20120367751	20121211
WO13092296 A1	20130627	WO2012EP75068	20121211

Priority:

EP20110195489 20111223 WO2012EP75068 20121211 EP20120809675 20121211

Probable Assignee: NESTEC SA

Assignee(s): (std): NESTEC SA ; NESTEC SA

Assignee(s): NESTEC SAAV. NESTLE 55CH-1800VEVEYCH ; SCHMAUCH GREGORY ; SCHOPP SILKE ; SCHWEIZER STEPHANIE THILLARD ; SCHMID KAROLINE MICHAELA ; BORMANN GERT ; FRITSCH HELGE ; MARITZ DIRK JACOBUS ; NESTEC S A

Inventor(s): (std): BORMANN GERT ; FRISTSH HELGE ; FRITSCH HELGE ; MARITZ DIRK JACBUS ; MARITZ DIRK JACOBUS ; SCHMAUCH GREGORY ; SCHMID KAROLINE MICHAELA ; SCHOPP SILKE ; SCHWEIZER STEPHANIE TILLARD ; SCHWEIZER STEPHANIE THILLARD

Inventor(s): SCHWEIZER STEPHANIE THILLARDDE ; SILKE SCHOPP ; STEPHANIE THILLARD SCHWEIZER ; STEPHANIE TILLARD SCHWEIZER ; SCHOPP SILKEDE ; SCHMID KAROLINE MICHAELADE ; SCHMAUCH GREGORYDE ; MARITZ DIRK JACOBUSDE ; FRITSCH HELGEDE ; GERT BORMANN ; GREGORY SCHMAUCH ; HELGE FRITSCH ; KAROLINE MICHAELA SCHMID ; BORMANN GERTDE ; DIRK JACBUS MARITZ ; DIRK JACOBUS MARITZ

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; ESTUDIO CAREY LTDA; ALICIA LLOREDA RICAURTE; DINGER HANSJOERG

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 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 PA 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

Title: FOOD OR DRINK WITH ENHANCED SALTY TASTE AND/OR **UMAMI** AND MANUFACTURING METHOD THEREFOR, SALTY TASTE AND/OR **UMAMI**-ENHANCING **COMPOSITION** FOR FOOD OR DRINK, AND METHOD FOR ENHANCING SALTY TASTE AND/OR **UMAMI** OF FOOD OR DRINK

Abstract:

The purpose of the present invention is to provide a food or drink with amply enhanced salty taste and/or **umami** and a manufacturing method therefor. A method for manufacturing a food or drink with enhanced salty taste and/or **umami**, the method comprising a **process** for adding chitosan, glucosamine, or a salt thereof (first component) or at least one kind of chitosan-related compound selected from chitin oligosaccharides, chitosan oligosaccharides, and N-acetyl glucosamine, or a salt thereof (second component) to the food or drink so as to give a specified concentration.

Classifications:

International (IPC 8-9): A23L1/22 A23L1/221 A23L1/226 A23L27/00 A23L27/10 A23L27/20

C08B37/08 (Advanced/Invention);

A23L1/39 A23L23/00 (Advanced/Non-invention)

CPC: A23L1/221 A23L1/22091 A23L2/56

Family:

Publication number	Publication date	Application number	Application date
TW201438596 A	20141016	TW20130137321	20131016
WO14061705 A1	20140424	WO2013JP78089	20131016

Priority:

JP20120229272 20121016 JP20120229273 20121016

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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

Title: VERFAHREN ZUM ISOLIEREN VON DUFT- UND GESCHMACKSKOMPONENTEN METHOD FOR ISOLATING FRAGRANCE AND FLAVOUR COMPOUNDS

Abstract: Source: EP2742983A1 The present invention relates to a method for isolating target flavor compounds or fragrance compounds or flavor and/or fragrance modifying compounds on a preparative scale using specific aptamers being preferably covalently immobilized on a support.



Classifications:

International (IPC 8-9): B01D15/38 (Advanced/Invention)

CPC: B01D15/3804

Family:

Publication number	Publication date	Application number	Application date
EP2742983 A1	20140618	EP20120196536	20121211

Priority:

EP20120196536 20121211

Probable Assignee: SYMRISE AG

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Agent(s): FABRY BERND

Designated states: AL AT BA BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC ME MK MT NL NO PL PT RO RS SE SI SK SM TR

Title: Seaweed flavor hormone and its production method (Machine translation)

Abstract:

Source: CN105231152A The present invention pertains to a seaweed flavor elements, characterized by weight, 15-40 parts of edible salt, cotton, sugar 5-15 parts, 15-40 parts of monosodium glutamate, glucose 5-10 parts, lactose 5- 10 parts of corn starch 5-10 parts, maltodextrin 5-10 parts, I G? 1-5 parts, 1-3 parts of yeast extract, bonito fish 0.5-2 parts, mushroom powder 1-3 parts, Chlorella powder 0.5-3 parts, 5-15 parts water. Seaweed **umami** taste elements of the invention, **composite**, mainly by the flavor, taste and aroma pungent seaweed flora **composition** of three taste, high nutritional value, simple manufacturing **process**, abundant raw material resources.



Classifications:

International (IPC 8-9): A23L1/22 A23L1/29 (Advanced/Invention)

Family:

Publication number	Publication date	Application number	Application date
CN105231152 A	20160113	CN201510714562	20151029

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CN201510714562 20151029

Probable Assignee: DALIAN ASTRA SALT CO LTD

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