

SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO	
RAD: 14-184850- -5	FECHA: 2016-05-12 16:17:35
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)
JUAN CARLOS URIBE RESTREPO

Asunto: Radicación: 14-184850- -5
Trámite: 11
Evento: 378
Actuación: 519
Oficio: 5599
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/US2013/023988				
Fecha de Presentación Internacional	31/01/2013				

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° 14-184850-00000-0000	22/agosto/2014
Reivindicaciones:	Rad. N° 14-184850-00000-0000	22/agosto/2014
Dibujos:	Rad. N° 14-184850-00000-0000	22/agosto/2014
Prioridad:	US 61/592.648	31/enero/2012

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 la 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. En el presente caso se estudiarán las reivindicaciones 1 a 25 del capítulo reivindicatorio (Radicado N°. 14-184850-00000-0000).

Título de la solicitud: “Método y equipo para la producción de chocolate, referencia cruzada a aplicaciones relacionadas” (Radicado N°. 14-184850-00000-0000).

El problema planteado en esta solicitud consiste en la necesidad de desarrollar un método y un equipo para reducir la viscosidad del chocolate sin grasa derretida durante la fabricación de productos basados en éste.

Para resolver este problema técnico la solicitud en estudio proporciona un método y un equipo para producir un producto de chocolate. El método incluye suministrar por una tubería chocolate líquido con partículas suspendidas, reducir la viscosidad de dicha corriente mediante la aplicación de un campo eléctrico con dos electrodos en una dirección y agregar simultáneamente dichas partículas en formas aerodinámicas colocadas en cadenas cortas que se extienden en la dirección de la vía de suministro aprovechando el efecto del campo eléctrico aplicado. El equipo está conformado por dos electrodos que inducen la reducción de la viscosidad del chocolate líquido colocados en una pluralidad de ubicación a lo largo de la vía de suministro

El objeto de la presente solicitud se relaciona con la Clasificación Internacional de Patentes (CIP): A23G 1/04 y A23G 1/50.

4. De la solicitud de patente

Título

El título “Método y equipo para la producción de chocolate, referencia cruzada a aplicaciones relacionadas”, no se ajusta adecuadamente al objeto de la solicitud, ya que la frase “referencia cruzada a aplicaciones relacionadas” no es claro, se sugiere al solicitante modificarlo de acuerdo a la descripción y reivindicaciones presentadas, por ejemplo: “Método y sistema para la producción de chocolate con viscosidad reducida mediante aplicación de un campo eléctrico”.

Reivindicaciones (Art 30 D 486, Art 22 PCT)

Durante el examen de las 25 reivindicaciones se encontraron las siguientes faltas de claridad:

En las reivindicaciones 1, 3, 4 a 9, 12 a 23, 25 los términos “*producto de chocolate*”, “*suministrar*”, “*cierta viscosidad*”, “*estación de producción*”, “*partículas sólidas*”, “*grasa derretida*”, “*aplicación de un campo eléctrico*”, “*una dirección*”, “*suministro de una fuerza*”, “*formas aerodinámicas*”, “*partículas de azúcar*”, “*partículas de cacao*”, “*una estación*”, “*partículas de leche*”, “*consistencia predeterminada*”, “*determinar*”, “*tipo de chocolate*”, “*controlando*”, “*velocidad de flujo*”, “*duración*”, “*temperando*”, “*partículas líquidas suspendidas*”, “*electrodos integrados*”, “*terminales de salida*”, “*una fuente de energía eléctrica*”, “*anillos metálicos*”, “*mallas metálicas*”, “*nivel predeterminado*”, “*una separación*”, “*fuentes de grasa derretida*”, “*controlador*”, “*un sensor*”, “*una bomba*”, “*el*

aplicador”, *“electrodos metálicos”*, *“consumo de energía eléctrica”*, *“plástico”*, son términos generales los cuales aunque corresponden a términos conocidos, abarcan una extensa gama de posibilidades sugiriendo de forma imprecisa que la protección se extiende a otras posibles variaciones, se propone realizar las modificaciones respectivas utilizando términos que describan de forma menos general, definir claramente los rangos a aquellos que tienen un efecto técnico demostrado.

En las reivindicaciones 7, 8, 9 y 16 los términos *“controlando”* y *“temperando”* no son claros ya que demuestran una acción, sin embargo, no se encuentran definidas ni por tiempo, modo o número, se sugiere remplazarlo por otra palabra que defina correctamente la etapa del método.

Los términos de las reivindicaciones 1 a 8, 10 a 13, 19, 20 y 25: *“al menos”*, *“a la fuerza del campo eléctrico”*, *“fuerza y duración determinadas”* 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. Se recuerda que mediante la aplicación de un campo eléctrico es posible medir la fuerza ejercida sobre una carga o un conjunto de cargas, por lo tanto es impreciso decir que se aplica en un rango de fuerza sin especificar a qué carga o ergo que se determina su fuerza, dicho así se prefiere el uso del término *“intensidad”* en vez de *“fuerza”*.

Las reivindicaciones 1, 10, 13, 14, 15, 19 y 24 mencionan: *“para producir un producto de chocolate”*, *“para que hacer huir el chocolate líquido con una cierta viscosidad(...)”*, *“para cambiar la viscosidad del chocolate líquido mediante la aplicación de un campo eléctrico”*, *“para ajustar la duración del tiempo durante el cual se aplica el campo eléctrico al chocolate líquido”*, *“para reducir la viscosidad a un nivel predeterminado”*, *“para producir una separación entre los electrodos”*, *“para producir el producto de golosina bañado en chocolate”*, *“para suministrar chocolate líquido a una viscosidad predeterminada al aplicador”*, *“para controlar manualmente la velocidad de flujo o viscosidad del chocolate líquido”* siendo estas características técnicas funcionales las cuales permiten la mejor compresión de la materia reivindicada, sin embargo, se aclara que al ser dichas características funcionales, no se consideran características técnicas esenciales, de manera que no le pueden dar novedad o nivel inventivo a la invención.

Las reivindicación 1 y 10 no son claras porque presentan efectos y/o resultados: *“para agregar las partículas sólidas suspendidas en formas aerodinámicas que se extienden en la dirección de la vía de suministro.”*, lo cual no es permitido. Las reivindicaciones deben caracterizar un producto por la forma o constitución del mismo y las partes que lo componen y un método por una secuencia de etapas con sus condiciones técnicas. No se aceptan reivindicaciones que caractericen resultados, usos, ventajas o efectos.

La expresión de las reivindicaciones 10 y 19 *“incluye partículas líquidas suspendidas en el chocolate líquido”* no es una característica que defina o forme parte del sistema.

Se sugiere revisar la traducción del término *“partículas líquidas”* ya que no coincide con lo divulgado en la publicación internacional.

En la reivindicación 14 se sugiere modificar el término “*velocidad de fluido*” a “*velocidad de flujo*”.

Las reivindicaciones 16 y 23 no se encuentran correctamente definidas ya que caracterizan el sistema términos de la fuente de grasa derretida, lo cual no es permitido, toda vez que no corresponde a particularidades del equipo.

La reivindicación 19 que tiene por objeto un sistema, incluye la expresión “*el método comprendiendo*”, lo cual es incoherente con las características que se pretenden proteger. Se le recuerda que un método comprende una secuencia lógica de etapas para llegar a un resultado.

La reivindicación 23 menciona características propias de un método y no de un sistema, se sugiere realizar las aclaraciones del caso.

Se le sugiere al solicitante que coloque frente al elemento reclamado en las reivindicaciones, el número de referencia de las figuras, guardando correspondencia con el capítulo descriptivo de las mismas, con el objetivo de comprender mejor la invención al momento de hacer el análisis y distinguir los elementos de dicha invención.

Descripción (Art 28 D 486)

Se sugiere mejorar la redacción en varios fragmentos tales como: “*quede que se añada una cantidad de grasa dañina*”, “*fuerza de corte y la velocidad de corte para el chocolate líquido según una encarnación del...*”.

En la descripción de la figura 4A, se confirma el efecto contrario al mencionado en la expresión “*es decir un aumento en la viscosidad del 41% después de la exposición al campo eléctrico*”, lo cual es falso ya que como lo dice previamente la viscosidad final fue de 24,46Pa*s luego de haber aplicado un campo eléctrico de 575V/cm a la viscosidad inicial de 41,3Pa*s.

5. Determinación del Estado de la Técnica

El estado de la técnica se determinó con base en la fecha de presentación de la solicitud de prioridad: 31 de enero de 2012 y consultadas las fuentes con que se cuenta, se encontraron los siguientes documentos que anticipan el objeto de esta solicitud:

Ítem	Documento	Título	Fecha de Publicación*
D1	US3628965	“Process and apparatus for producing chocolate”	21/Diciembre/1971
D2	US 2008/0257414	“Method for reduction of crude oil viscosity”	23/Octubre/2008
D3	CN 2731992	“Refining mill for making chocolate”	12/Octubre/2005
D4	JPH0681816	“Fluid Controlling Element”	22/Marzo/1994

El documento D1¹ divulga un proceso y aparato para producir chocolate donde se mezcla material y se disminuyen los componentes sólidos y se dispersan en la fase

1 <http://www.google.co.ve/patents/US5676995>

líquida (Col.1, Líneas 1-7).

El documento D2² revela un método para reducir la viscosidad y facilitar el flujo de fluidos a base de petróleo mediante la aplicación de un campo eléctrico de suficiente intensidad (Resumen).

El documento D3³ divulga un molino para hacer chocolate con un sistema hidráulico, un dispositivo impulsor y un sistema de transmisión acoplados a un sistema de enfriamiento (Resumen).

El documento D4⁴ revela un sistema de control de flujo por medio de una señal eléctrica. La viscosidad del fluido se incrementa o se disminuye por la generación o no del campo electromagnético (Resumen).

6. Examen de Patentabilidad (Art 14 D486)

El siguiente examen de patentabilidad se realizó teniendo en cuenta las objeciones señaladas en el numeral 4 de la presente comunicación.

Nivel Inventivo (Art. 18 D486)

La reivindicación 1 consiste en: *“Un método para producir un producto de chocolate, el método incluye.”* (Ver Pág. 38 del Radicado N°. 14-184850-00000-0000).

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

Características esenciales	D1	D2
Un método para producir un producto de chocolate, el método incluye: suministrar chocolate líquido con cierta viscosidad a través de una tubería a una estación de producción para producir un producto de chocolate,	Proceso para producir chocolate donde las partículas sólidas se dispersan en la fase líquida o licuada (Col.1, Líneas 1-8). La provisión del material puede hacerse utilizando tuberías (Col.3, Líneas 28-30).	Un método para reducir la viscosidad de una suspensión líquida o emulsión, que incrementa su viscosidad al disminuir la temperatura e incluso que presenta solidificación o precipitación de partículas o ceras (Resumen, Párr. 0003 y 0004).
el chocolate líquido incluye partículas sólidas suspendidas en el chocolate líquido;	Unos mezcladores promueven el proceso de molienda para disminuir las partículas sólidas (Col.5, Líneas 15-17).	No menciona
y cambiar la viscosidad del chocolate líquido	Se controla la velocidad del agitador rotatorio de acuerdo a la viscosidad (Col.6, Líneas 25-30). Se adiciona lecitina para influenciar la tensión superficial	Aplicar un campo eléctrico al fluido a una intensidad suficiente y por un tiempo suficiente para reducir la viscosidad del fluido (Reivindicación 1).

2<http://www.google.ch/patents/US20080257414>

3[https://worldwide.espacenet.com/publicationDetails/biblio?](https://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&II=5&ND=3&adjacent=true&locale=en_EP&FT=D&date=20051012&CC=CN&NR=2731992Y&KC=YA)

[DB=EPODOC&II=5&ND=3&adjacent=true&locale=en_EP&FT=D&date=20051012&CC=CN&NR=2731992Y&KC=YA](https://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&II=5&ND=3&adjacent=true&locale=en_EP&FT=D&date=20051012&CC=CN&NR=2731992Y&KC=YA)

4[https://worldwide.espacenet.com/publicationDetails/biblio?](https://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&II=4&ND=3&adjacent=true&locale=en_EP&FT=D&date=19940322&CC=JP&NR=H0681816A&KC=A)

[DB=EPODOC&II=4&ND=3&adjacent=true&locale=en_EP&FT=D&date=19940322&CC=JP&NR=H0681816A&KC=A](https://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&II=4&ND=3&adjacent=true&locale=en_EP&FT=D&date=19940322&CC=JP&NR=H0681816A&KC=A)

	y promover el flujo del líquido que contiene partículas sólidas (Col. 6, Líneas 35-44).	
mediante la aplicación de un campo eléctrico al chocolate líquido en una dirección a lo largo de la vía de suministro de una fuerza y duración determinada	No menciona	El campo eléctrico es aplicado en una dirección paralela a la dirección de flujo (Reivindicación 8).

El documento D1 se considera el estado de la técnica más cercano a la invención definida en la reivindicación 1 porque divulga un proceso para producir chocolate donde las partículas sólidas se dispersan en la fase líquida o licuada (Col.1, Líneas 1-8).

La diferencia entre la invención, definida en la reivindicación 1 y el método de producción de chocolate divulgado en D1 es que este último no menciona que se aplique un campo eléctrico a lo largo de la vía de suministro.

El efecto que logra la aplicación de un campo eléctrico es que se modifica la viscosidad del fluido sin la adición de agentes químicos dispersantes.

Por lo tanto, el problema técnico objetivo que pretende resolver esta invención se puede formular así: ¿Cómo modificar el método de producción de chocolate conocido en D1 de tal manera que se modifique la viscosidad?

Sin embargo, el documento D2 divulga que aplicando un campo eléctrico es posible la reducción la viscosidad a una suspensión líquida o emulsión que incrementa su viscosidad al disminuir la temperatura (Párr. 0003 y 0004), a una intensidad y tiempo suficientes (Reivindicación 1), para facilitar su transporte a través de tuberías (Párr. 0004). Así, se determinó que entre más alta la viscosidad inicial del fluido antes de ser sometido a un campo eléctrico, la reducción de la viscosidad se incrementa luego de someterlo al campo eléctrico (Párr. 0023). Asimismo, se encuentra que en el documento D2 no se divulga la adición de agentes químicos dispersantes ya que con la aplicación del campo eléctrico durante un periodo de tiempo es suficiente para reducir la viscosidad y facilitar el flujo del fluido (Reivindicación 7).

Entonces, la persona normalmente versada en la materia, estaría motivada a emplear un campo eléctrico para reducir la viscosidad de un fluido altamente viscoso como en D2 que análogamente podría ser el chocolate al reunir las características de alta viscosidad al método de producción de chocolate conocido en D1, para así llegar a la materia reivindicada, por tanto, se considera obvia.

Asimismo D1 divulga las características de las reivindicaciones dependientes así:

- Reivindicación 3: La composición incluye azúcar granulada, granos de cacao, manteca de cacao y leche en polvo (Col.6, Líneas 50-58).

Por su parte, la reivindicación 9 consiste en “*El método de la reclamación 1:*” (Ver Pág. 38 del Radicado N°. 14-184850-00000-0000).

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

Características esenciales	D1
El método de la reclamación 1: temperando el chocolate líquido antes de la suministración del chocolate líquido a través de la tubería.	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 método para reducir la viscosidad del chocolate fundido donde la mezcla de chocolate se somete a refinación y homogeneización donde se licúa y se somete a altas tasas de esfuerzo de corte (Resumen).

La diferencia entre la invención, definida en la reivindicación 1 y el método de producción de chocolate divulgado en D1 es que este último no menciona que la etapa de temperado se ejecute antes del suministro de chocolate líquido.

No se evidencia un efecto técnico con el hecho que el temperado se realice antes de que el chocolate sea suministrado por la tubería.

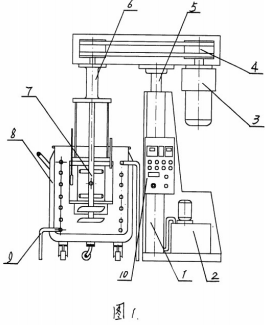
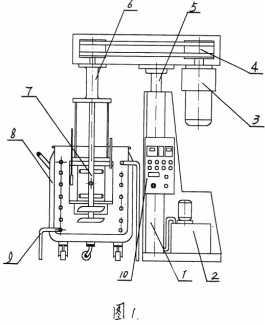
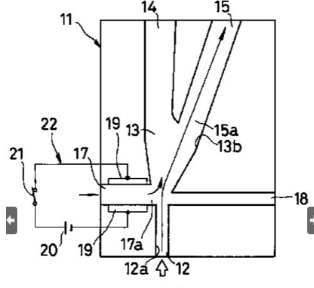
Por lo tanto, el problema técnico objetivo que pretende resolver esta invención se puede formular así: ¿cómo modificar de forma alternativa el método de producción de chocolate conocido en D1?

Sin embargo, es del conocimiento del técnico medianamente versado en la materia que si el chocolate aún sin haberle añadido contiene algún tipo de manteca (e.g. coco), con dicha etapa de temperado es posible cristalizar polimorfos inestables⁵ que para el caso de la invención serían indeseables al promulgar un chocolate bajo en grasa. Por lo tanto, sería selección del técnico versado en la materia cristalizar primero dichas partículas indeseables antes de reducirle la viscosidad a la corriente de proceso con el fin de brindar un producto libre de ellas. En consecuencia, no se considera que dicha característica sea inventiva.

5 BECKETT, S.T. Industrial Chocolate Manufacture and Use. Cuarta Edición. 2009 Págs. 268-275

La reivindicación 10 que consiste en “Un sistema para producir un producto de chocolate, el sistema comprende:” (Ver Pág. 38 del Radicado N°. 14-184850-00000-0000).

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

Características esenciales	D3	D4
Un sistema para producir un producto de chocolate, el sistema comprende: Una tubería de suministro de chocolate	Un sistema para producir chocolate (Resumen). Unos medios impulsores (3) conectados a un control de transmisión (4). El chocolate líquido fluye a través del plato de alimentación a través de un orificio hacia la carcasa (Párr. 3). El refinador de chocolate que consiste en una base, sistemas hidráulicos, piezas de mezclado (Resumen) 	Un elemento de control usado para un aparato de control de flujo (Párr. 0001)
una estación que produce el producto de chocolate,		No menciona
y al menos dos electrodos integrados dentro de la tubería de suministro de chocolate	No menciona	Un par de electrodos (19) conectados a puertos de control (18) (Párr. 0016). 

El documento D3 se considera el estado de la técnica más cercano a la invención definida en la reivindicación 10 porque divulga un molino para hacer chocolate con un

sistema hidráulico, un dispositivo impulsor y un sistema de transmisión acoplados a un sistema de enfriamiento.

La diferencia entre la invención, definida en la reivindicación 10 y el sistema para hacer chocolate de D3 es que este último no menciona que haya al menos dos electrodos integrados dentro de la tubería de suministro de chocolate.

El efecto que logran tener los dos electrodos en el sistema es el de modificar la viscosidad del chocolate sin la adición de agentes químicos dispersantes.

Por lo tanto, el problema técnico objetivo que pretende resolver esta invención se puede formular así: ¿Cómo modificar el sistema productor de chocolate de D1 de tal manera que se pueda modificar su viscosidad sin la adición de agentes químicos dispersantes?

Sin embargo, el documento D4 divulga dos electrodos integrados a unos puertos de control (Párr. 0016) en donde se aplica un campo eléctrico para cambiar la viscosidad de un fluido (Párr. 0016), sin que se mencione la adición de agentes químicos dispersantes.

En consecuencia, la persona normalmente versada en la materia, estaría motivada a emplear electrodos en un componente cilíndrico (Fig.1) conocidos en D4 en algún componente del sistema de D3 (e.g. tubería), para así llegar a la materia reivindicada, por tanto, se considera obvia.

Asimismo D4 divulga las características de las reivindicaciones dependientes así:

- Reivindicación 13 y 14: Los medios de generación del campo electromagnético consisten en un interruptor de control (21) que está conectado al par de electrodos (19) (Párr. 0016).
- Reivindicación 15: El interruptor de control (21) introduce un camino de flujo (17b) en los puertos de control (17).

Por su parte, la reivindicación 17 consiste en: “*El sistema de la reclamación 10:*” (Ver Pág. 39 del Radicado N°. 14-184850-00000-0000).

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

Características esenciales	D3
El sistema de la reclamación 10, comprendiendo además un sensor localizado en la tubería de suministro del chocolate para medir la velocidad de flujo o viscosidad del chocolate líquido.	No menciona

El documento D3 se considera el estado de la técnica más cercano a la invención definida en la reivindicación 17 porque divulga un molino para hacer chocolate con un sistema hidráulico, un dispositivo impulsor y un sistema de transmisión acoplados a un sistema de enfriamiento.

La diferencia entre la invención, definida en la reivindicación 17 y el sistema para hacer chocolate de D3 es que este último no menciona que hay un sensor localizado en la tubería para medir la velocidad de flujo.

El efecto que logra el tener un sensor que mida la velocidad de flujo es controlar la intensidad del campo eléctrico.

Por lo tanto, el problema técnico objetivo que pretende resolver esta invención se puede formular así: ¿Cómo modificar el sistema productor de chocolate de D1 de tal manera que controle la intensidad del campo eléctrico?

Sin embargo, es conocimiento del técnico medio versado en la industria de alimentos que los sensores pueden estar acoplados a una tubería para medir ciertas propiedades como la presión, el flujo, el nivel o la temperatura⁶.

En consecuencia, la persona normalmente versada en la materia, estaría motivada a incluir sensores que permitan medir la velocidad de flujo en algún componente del sistema de D3 (e.g. tubería), para así llegar a la materia reivindicada, por tanto, se considera obvia.

Ahora, la reivindicación 18 consiste en: “El sistema de la reclamación 17.” (Ver Pág. 39 del Radicado N°. 14-184850-00000-0000).

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

Características esenciales	D3
El sistema de la reclamación 17. comprendiendo además una bomba para bombear el chocolate líquido a través de la tubería de suministro del chocolate, la velocidad de la bomba se controla basándose en una señal recibida del sensor localizado en la tubería de suministro del chocolate.	No menciona

El documento D3 se considera el estado de la técnica más cercano a la invención definida en la reivindicación 18 porque divulga un molino para hacer chocolate con un sistema hidráulico, un dispositivo impulsor y un sistema de transmisión acoplados a un sistema de enfriamiento.

La diferencia entre la invención, definida en la reivindicación 18 y el sistema para hacer chocolate de D3 es que este último no menciona que la velocidad de la bomba que suministra chocolate se controla con un sensor localizado en la tubería de suministro.

El efecto que logra el controlar la velocidad de flujo es mantener estable el campo

6 McFarlane I. Automatic control of food manufacturing processes. Pág. 8, 10, 34. Disponible en:
https://books.google.com.co/books?id=yEH64uyHaAsC&pg=PA25&lpg=PA25&dq=food+fluid+chocolate+control+pump+sensor&source=bl&ots=GV5h0rTCuZ&sig=SnAke1o2Os4s5LAWiREH-Bws_0o&hl=es&sa=X&ved=0ahUKEwiforv6qqPMAhVK5CYKHZTJAS0Q6AEIcTAN#v=onepage&q=food%20fluid%20chocolate%20control%20pump%20sensor&f=false

eléctrico.

Por lo tanto, el problema técnico objetivo que pretende resolver esta invención se puede formular así: ¿Cómo modificar el sistema productor de chocolate de D1 de tal manera que se mantenga estable el campo eléctrico que cambia la viscosidad del chocolate?

Sin embargo, es conocimiento del técnico medio versado en la industria de alimentos que una bomba puede estar acoplada a un sensor para controlar la velocidad de un fluido mediante una señal de salida, inclusive incluyendo una válvula de control que en el sistema varíe la frecuencia del motor⁷.

En consecuencia, la persona normalmente versada en la materia, estaría motivada a incluir una bomba acoplada a un sensor que permita controlar la velocidad de flujo, para así llegar a la materia reivindicada, por tanto, se considera obvia.

7. Conclusión

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

Ítem	Documento	Reivindicaciones afectadas	Requisito que afecta
D1	US 5676995	1, 3, 9	Nivel Inventivo
D2	US 2008/0257414	1, 9	Nivel Inventivo
D3	CN 2731992	10, 17,18	Nivel Inventivo
D4	JPH0681816	10, 13, 14, 15	Nivel Inventivo

7 Kenneth J. et al. Handbook of food engineering practice. Págs. 635-637. Disponible en:

https://books.google.com.co/books?id=tX7NXLH4oyAC&pg=PA636&lpg=PA636&dq=food+pump+controlled+signal+sensor&source=bl&ots=K7g65sZehL&sig=wK_msRfAzgsLZAdmQRFQBGmDrTo&hl=es&sa=X&ved=0ahUKEwjTr5vguaPMAhWI6yYKHRGwBZEQ6AEIHZA#v=onepage&q=food%20pump%20controlled%20signal%20sensor&f=false

[id=tX7NXLH4oyAC&pg=PA636&lpg=PA636&dq=food+pump+controlled+signal+sensor&source=bl&ots=K7g65sZehL&sig=wK_msRfAzgsLZAdmQRFQBGmDrTo&hl=es&sa=X&ved=0ahUKEwjTr5vguaPMAhWI6yYKHRGwBZEQ6AEIHZA#v=onepage&q=food%20pump%20controlled%20signal%20sensor&f=false](https://books.google.com.co/books?id=tX7NXLH4oyAC&pg=PA636&lpg=PA636&dq=food+pump+controlled+signal+sensor&source=bl&ots=K7g65sZehL&sig=wK_msRfAzgsLZAdmQRFQBGmDrTo&hl=es&sa=X&ved=0ahUKEwjTr5vguaPMAhWI6yYKHRGwBZEQ6AEIHZA#v=onepage&q=food%20pump%20controlled%20signal%20sensor&f=false)

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 2016-05-17

Elaboró: Natalia Estefania Paez Coy

Revisó: Olga Ximena Benavides Salazar

PatBase - Search results 18 April 2016

Search query (2): [SP]: 1. a method for producing a chocolate product, the method comprising: flowing, by a chocolate delivery pipe, liquid chocolate having a viscosity along a delivery path to a production station for producing the chocolate product, the liquid chocolate including solid particles suspended in the liquid chocolate applying an electric field to the liquid chocolate, by at least two food grade electrodes integrated into the chocolate delivery pipe, to change the viscosity of the liquid chocolate, the electric field being applied in a direction along the delivery path of a strength and duration determined to aggregate the solid particles into streamlined shapes extending along the direction of the delivery path and controlling, by a controller coupled to the at least two electrodes, the strength and duration of the electric field applied to the liquid chocolate to reduce the viscosity to a predetermined level. 2. the method of claim 1, further comprising: controlling, by the controller, a flow rate of the liquid chocolate to adjust the duration during which the electric field is applied to the liquid chocolate. 3. the method of claim 1, further comprising: adjusting a spatial gap between the electrodes to control the duration during which the electric field is applied to the liquid chocolate. 4. the method of claim 1, further comprising: controlling, by the controller, an amount of melted fat included in the liquid chocolate based on the electric field. 5. the method of claim 1, further comprising: measuring, by a sensor located in the chocolate delivery pipe, a flow rate or a viscosity of the liquid chocolate and controlling, by the controller, the strength and the duration for applying the electric field to the liquid chocolate based on the determined flow rate or the determined viscosity of the liquid chocolate along the delivery path. 6. the method of claim 5, further comprising: pumping, by a pump, the liquid chocolate through the chocolate delivery pipe and controlling, by the controller, a speed of the pump based on a signal received from a sensor located in the chocolate delivery pipe. 7. the method of claim 1, further comprising: changing, by the controller, the viscosity of the liquid chocolate by applying the electric field to the liquid chocolate in a strength range of 300 v/cm to 6000 v/cm. 8. the method of claim 1, further comprising: determining, by the controller, the strength and duration for applying the electric field to the liquid chocolate based on at least one of: a predetermined consistency of the chocolate product, a predetermined fat content of the chocolate product, and a type of chocolate used in the production of the chocolate product. 9. the method of claim 1, further comprising: controlling, by the controller, a tempering device to temper the liquid chocolate prior to delivering the liquid chocolate through the pipe. 10. the method of claim 9, further comprising: tempering, by the tempering device, the liquid chocolate by: heating the liquid chocolate to a predetermined temperature, filtering solid particles from the heated liquid chocolate, and cooling the liquid chocolate to another predetermined temperature. 11. a method for producing a chocolate covered candy product, the method comprising: flowing, by a pump and a chocolate delivery pipe, liquid chocolate having a viscosity along a delivery path to an applicator, the liquid chocolate including solid particles suspended in the liquid chocolate applying an electric field to the liquid chocolate, by at least two food grade electrodes integrated into the chocolate delivery pipe, to change the viscosity of the liquid chocolate, the electric field being applied in a direction along the delivery path of a strength and duration determined to aggregate the solid particles into streamlined shapes extending along the direction of the delivery path controlling, by a controller, the strength of the electric field, the duration of the electric field and a pumping speed of the pump to supply liquid chocolate at a predetermined reduced viscosity to the applicator and applying, by the applicator, the liquid chocolate at the predetermined reduced viscosity to a candy product to produce the chocolate covered candy product. 12. the method of claim 11, further comprising: applying, by at least two other electrodes integrated into the chocolate delivery pipe for changing the viscosity of the liquid chocolate, another electric field to the liquid chocolate in a direction along the delivery path to the applicator. 13. the method of claim 11, further comprising: sensing, by sensors integrated into the chocolate delivery pipe, a flow rate or a viscosity of the liquid chocolate and controlling, by the controller, the strength and the duration for applying the electric field based on the determined flow rate or the determined viscosity of the liquid chocolate along the delivery path to the applicator. 14. the method of claim 11, further comprising: determining, by the controller, a flow rate or a viscosity of the liquid chocolate based on electric power consumption of the pump. 15. the method of claim 11, further comprising: controlling, by the controller, mixing of the liquid chocolate in a liquid chocolate tank based on the predetermined viscosity and pumping, by the pump, the liquid chocolate from the liquid chocolate tank to the applicator. 16. the method of claim 11, further comprising: displaying, by a display of an operator interface of the controller, information relating to the flow rate or viscosity of the liquid chocolate and receiving, by an input terminal of the operator interface, an input from an operator to manually control the flow rate or viscosity of the liquid chocolate. 17. the method of claim 11, further comprising: changing, by the controller, the viscosity of the liquid chocolate by applying the electric field to the liquid chocolate in a strength range of 300 v/cm to 1000 v/cm. 18. the method of claim 11, further comprising: determining, by the controller, the strength and the duration for applying the electric field to the liquid chocolate based on at least one of: a predetermined consistency of the chocolate covered candy product, a predetermined fat content of the chocolate covered candy product, and a type of chocolate used in the production of the chocolate covered candy product. 19. the method of claim 11, further comprising: controlling, by the controller, a tempering device to temper the liquid chocolate prior to delivering the liquid chocolate through the pipe. 20. the method of claim 19, further comprising: tempering, by the tempering device, the liquid chocolate by: heating the liquid chocolate to a predetermined temperature, filtering solid particles from the heated liquid chocolate, and cooling the liquid chocolate to another predetermined temperature.

Results: 26

Estefania P

Search history

Search 1: PN=(WO2013116428) (Results 1)

Search 2: [SP]: 1. a method for producing a chocolate product, the method comprising: flowing, by a chocolate delivery pipe, liquid chocolate having a viscosity along a delivery path to a production station for producing the chocolate product, the liquid chocolate including solid particles suspended in the liquid chocolate applying an electric field to the liquid chocolate, by at least two food grade electrodes integrated into the chocolate delivery pipe, to change the viscosity of the liquid chocolate, the electric field being applied in a direction along the delivery path of a strength and duration determined to aggregate the solid particles into streamlined shapes extending along the direction of the delivery path and controlling, by a controller coupled to the at least two electrodes, the strength and duration of the electric field applied to the liquid chocolate to reduce the viscosity to a predetermined level. 2. the method of claim 1, further comprising: controlling, by the controller, a flow rate of the liquid chocolate to adjust the duration during which the electric field is applied to the liquid chocolate. 3. the method of claim 1, further comprising: adjusting a spatial gap between the electrodes to control the duration during which the electric field is applied to the liquid chocolate. 4. the method of claim 1, further comprising: controlling, by the controller, an amount of melted fat included in the liquid chocolate based on the electric field. 5. the method of claim 1, further comprising: measuring, by a sensor located in the chocolate delivery pipe, a flow rate or a viscosity of the liquid chocolate and controlling, by the controller, the strength and the duration for applying the electric field to the liquid chocolate based on the determined flow rate or the determined viscosity of the liquid chocolate along the delivery path. 6. the method of claim 5, further comprising: pumping, by a pump, the liquid chocolate through the chocolate delivery pipe and controlling, by the controller, a speed of the pump based on a signal received from a sensor located in the chocolate delivery pipe. 7. the method of claim 1, further comprising: changing, by the controller, the viscosity of the liquid chocolate by applying the electric field to the liquid chocolate in a strength range of 300 v/cm to 6000 v/cm. 8. the method of claim 1, further comprising: determining, by the controller, the strength and duration for applying the electric field to the liquid chocolate based on at least one of: a predetermined consistency of the chocolate product, a predetermined fat content of the chocolate product, and a type of chocolate used in the production of the chocolate product. 9. the method of claim 1, further comprising: controlling, by the controller, a tempering device to temper the liquid chocolate prior to delivering the liquid chocolate through the pipe. 10. the method of claim 9, further comprising: tempering, by the tempering device, the liquid chocolate by: heating the liquid chocolate to a predetermined temperature, filtering solid particles from the heated liquid chocolate, and cooling the liquid chocolate to another predetermined temperature. 11. a method for producing a chocolate covered candy product, the method comprising: flowing, by a pump and a chocolate delivery pipe, liquid chocolate having a viscosity along a delivery path to an applicator, the liquid chocolate including solid particles suspended in the liquid chocolate applying an electric field to the liquid chocolate, by at least two food grade electrodes integrated into the chocolate delivery pipe, to change the viscosity of the liquid chocolate, the electric field being applied in a direction along the delivery path of a strength and duration determined to aggregate the solid particles into streamlined shapes extending along the direction of the delivery path controlling, by a controller, the strength of the electric field, the duration of the electric field and a pumping speed of the pump to supply liquid chocolate at a predetermined reduced viscosity to the applicator and applying, by the applicator, the liquid chocolate at the predetermined reduced viscosity to a candy product to produce the chocolate covered candy product. 12. the method of claim 11, further comprising: applying, by at least two other electrodes integrated into the chocolate delivery pipe for changing the viscosity of the liquid chocolate, another electric field to the liquid chocolate in a direction along the delivery path to the applicator. 13. the method of claim 11, further comprising: sensing, by sensors integrated into the chocolate delivery pipe, a flow rate or a viscosity of the liquid chocolate and controlling, by the controller, the strength and the duration for applying the electric field based on the determined flow rate or the determined viscosity of the liquid chocolate along the delivery path to the applicator. 14. the method of claim 11, further comprising: determining, by the controller, a flow rate or a viscosity of the liquid chocolate based on electric power consumption of the pump. 15. the method of claim 11, further comprising: controlling, by the controller, mixing of the liquid chocolate in a liquid chocolate tank based on the predetermined viscosity and pumping, by the pump, the liquid chocolate from the liquid chocolate tank to the applicator. 16. the method of claim 11, further comprising: displaying, by a display of an operator interface of the controller, information relating to the flow rate or viscosity of the liquid chocolate and receiving, by an input terminal of the operator interface, an input from an operator to manually control the flow rate or viscosity of the liquid chocolate. 17. the method of claim 11, further comprising: changing, by the controller, the viscosity of the liquid chocolate by applying the electric field to the liquid chocolate in a strength range of 300 v/cm to 1000 v/cm. 18. the method of claim 11, further comprising: determining, by the controller, the strength and the duration for applying the electric field to the liquid chocolate based on at least one of: a predetermined consistency of the chocolate covered candy product, a predetermined fat content of the chocolate covered candy product, and a type of chocolate used in the production of the chocolate covered candy product. 19. the method of claim 11, further comprising: controlling, by the controller, a tempering device to temper the liquid chocolate prior to delivering the liquid chocolate through the pipe. 20. the method of claim 19, further comprising: tempering, by the tempering device, the liquid chocolate by: heating the liquid chocolate to a predetermined temperature, filtering solid particles from the heated liquid chocolate, and cooling the liquid chocolate to another predetermined temperature. (Results 26)

Title: METHOD OF OPERATING A HYDRAULIC DEVICE

Abstract: Source: US3496837A ABSTRACT OF THE DISCLOSURE
Method of operating a hydraulic device, e.g., a vibra-tor, that employs electrical energy for production or modulation of hydraulic power, comprising controlling or adjusting the production or modulation by means of 15 an electric signal generated by shear of the hydraulic fluid employed in the device.

Classifications:

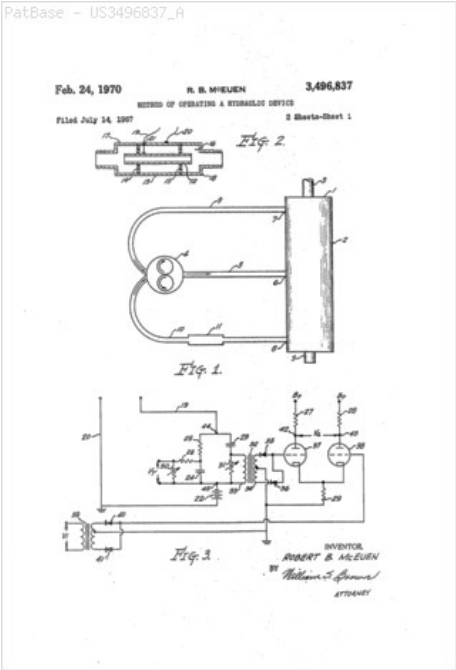
International (IPC 8-9): F15B21/06 F15B21/08 (Advanced/Invention);
F15B21/00 (Core/Invention)

International (IPC 1-7): F15B13/02 F17D1/16 F17D1/18

CPC: F15B21/065 F15B21/08 Y10T137/0391 Y10T137/7761

European: F15B21/06B F15B21/08

US: 137/13 137/487.5 91/471 91/52



Family:

Publication number	Publication date	Application number	Application date
US3496837 A	19700224	US19670653360	19670714

Priority:

US19670653360 19670714

Probable Assignee: UNION OIL CO

Assignee(s): (std): UNION OIL CO

Assignee(s): UNION OIL CO OF CALIFORNIA

Inventor(s): (std): MCEUEN ROBERT B

Inventor(s): ROBERT B MCEUEN

Title: ELECTRO-THERMAL PROCESS FOR PRODUCTION OF OFF SHORE OIL THROUGH ON SHORE WALLS

Abstract: Source: US3724543A The flow of oil from an undersea oil-bearing formation to an on-shore well is induced by the steps of locating a relatively small anode in a cavity at an approximately medial elevation of the formation at an off-shore location preferably beyond the reservoir of oil, injecting saline water into that cavity, raising the electric potential of the anode with respect to a cathode in the vicinity of an off-shore well, and withdrawing oil from the well.

Classifications:

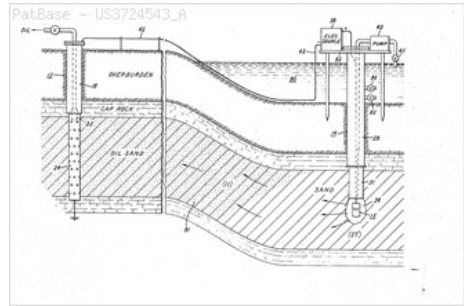
International (IPC 8-9): E21B43/00 E21B43/16 E21B43/24 (Advanced/Invention); E21B43/00 E21B43/16 (Core/Invention)

International (IPC 1-7): E21B43/00 E21B43/24

CPC: E21B43/16 E21B43/2401

European: E21B43/16 E21B43/24B

US: 166/248 166/60



Family:

Publication number	Publication date	Application number	Application date
AR211220 A1	19771115	AR19720240496	19720211
BR7201169 A0	19730920	BR19720001169	19720229
CA958640 A1	19741203	CA19720135411	19720223
US3724543 A	19730403	US19710120592	19710303

Priority:

US19710120592 19710303

Probable Assignee: GEN ELECTRIC

Assignee(s): (std): GEN ELECTRIC ; ELECTRO PETROLEUM

Assignee(s): ELECTRO PETROLEUM INC ; GEC ; BELL CHRISTY W ; GENERAL ELECTRIC CO ; GENERAL ELECTRIC CO US ; GENERAL ELECTRIC COMPANY ; TITUS CHARLES H

Inventor(s): (std): BELL C ; BELL CHRISTY W ; TITUS C ; TITUS CHARLES H

Inventor(s): TITUS C US ; BELL C US

Title: VARYING THE HYDRAULIC RESISTANCE IN A PRESSURE PIPE

Abstract: Source: US3880192A An electric field is induced between the converter housing and an electrode housed therein when they are connected to the respective poles of a D.C. source. A liquid, precharged with static electricity by way of its friction against a dielectric, i.e., a liquid charging element, when flowing around the latter, interacts with the electric field. As a result, the character of the liquid flow through the converter will change, causing a change in the liquid pressure at the converter inlet. By varying the field intensity, a present value of the liquid pressure is obtained.

Classifications:

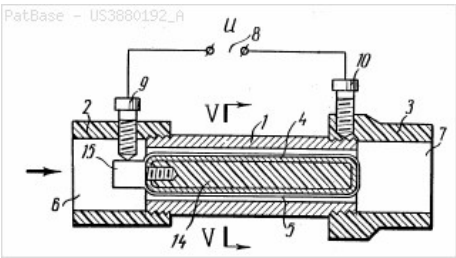
International (IPC 8-9): F15C1/02 F15C1/04 (Advanced/Invention); F15C1/00 (Core/Invention)

International (IPC 1-7): F15C1/04

CPC: F15C1/02 F15C1/04 Y10T137/0391 Y10T137/2191

European: F15C1/02 F15C1/04

US: 137/13 137/827



Family:

Publication number	Publication date	Application number	Application date
US3880192 A	19750429	US19720272665	19720717

Priority:

US19720272665 19720717

Probable Assignee: DENIZOV ANATOLY ALEXEEVICH

Assignee(s): (std): DENIZOV ANATOLY ALEXEEVICH ; NAGORNY VLADIMIR STEPANOVICH

Inventor(s): (std): DENIZOV ANATOLY ALEXEEVICH ; NAGORNY VLADIMIR STEPANOVICH



Title: Method for secondary recovery of oil

Abstract: Source: US4037655A In one exemplar embodiment, method and apparatus include providing an electrode disposed in a plurality of vertically spaced boreholes penetrating the formation. The plurality of electrodes in contact with the salt water and oil of the formation are connected to a source of electrical power for establishing an AC electrical field of current flow between the spaced electrodes. The electrodes are insulated from the earth structure surrounding the borehole for preventing an electrical current path between the electrodes and the earth structure for isolating the electrical current path from the electrode into the formation. The AC electrical current path through the formation generates volumes of free hydrogen in the formation where it is trapped for increasing the formation pressure. The increased pressure of the formation will drive the oil into producing boreholes spaced from the electrode boreholes.

Classifications:

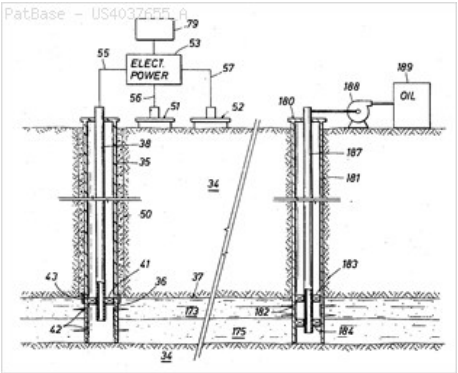
International (IPC 8-9): E21B36/00 E21B43/24 E21B43/25 E21B43/30 (Advanced/Invention); E21B36/00 E21B43/00 E21B43/16 E21B43/25 (Core/Invention)

International (IPC 1-7): C25B1/00 C25B9/04 E21B43/00 E21B43/12 E21B43/16 E21B43/18 E21B43/22 E21B43/24 E21B43/25 E21C41/10

CPC: E21B36/00 E21B36/001 E21B43/2401 E21B43/30

European: E21B36/00 E21B36/00B E21B43/24B E21B43/30

US: 166/245 166/248 166/272.1 166/60 204/101 204/229.5 205/342 205/628



Family:

Publication number	Publication date	Application number	Application date
AU197730410 A1	19790517	AU19770030410	19771107
BR7803837 A	19790417	BR19780003837	19780616
CA1058557 A1	19790717	CA19740208463	19740904
GB1595082 A	19810805	GB19770046243	19771107
IN148122 A	19801025	IN1978DE00138	19780220
NZ185520 A	19811019	NZ19770185520	19771026
US4037655 A	19770726	US19750624391	19751021
US4199025 A	19800422	US19770807739	19770617
US4345979 A	19820824	US19800142101	19800421

Priority:

US19720228846 19720224	US19740462326 19740419	US19750624391 19751021
US19800142101 19800421	US19770807739 19770617	

Probable Assignee: ELECTROFLOOD COMPANY

Assignee(s): (std): CARPENTER N ; CARPENTER N L ; CARPENTER NEIL L ; CARPENTER NEIL LEROY ; ELECTROFLOOD ; ELECTROFLOOD CO ; ELECTROFLOOD COMPANY

Inventor(s): (std): CARPENTER N ; CARPENTER NEIL L ; CARPENTER NEIL LEROY

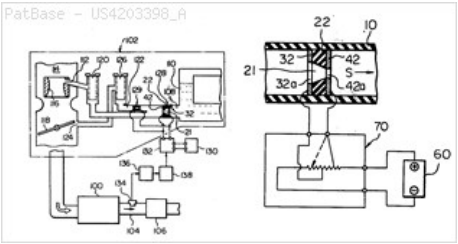
Inventor(s): NEIL L CARPENTER

Title: ELECTROSTATIC APPARATUS FOR CONTROLLING FLOW RATE OF LIQUID

Abstract: Source: US4203398A Disclosed is an electrostatic apparatus for controlling the volume of liquid flow through a passage, without the use of mechanically moving parts comprising a pair of electrodes fixedly disposed in a liquid passage with a short distance therebetween in the direction of liquid flow therethrough, and an electric circuit to produce an electric field between the electrodes. The circuit includes a controller to vary the strength of the electric field and/or reverse the polarity. A flow-constricting orifice may be interposed between the electrodes. The liquid in the electric field tends to migrate toward one of the electrodes, so that the volume rate of the liquid flow in the passage can minutely be varied with good responsiveness to an external control signal.

Classifications:

International (IPC 8-9): F02B51/04 F02D41/18 F15C1/04 F16K31/02 F16K31/06 G01F1/64 G05D7/06 H02N11/00 (Advanced/Invention); F02B1/04 (Advanced/Non-invention); F02D41/18 F16K31/02 F16K31/06 G01F1/56 G05D7/06 H02N11/00 (Core/Invention); F02B1/00 (Core/Non-invention)
International (IPC 1-7): F01N3/00 F02B51/04 F02D33/00 F02M7/10 F15C1/04 F16K31/02 G05D11/13 G05D7/06 H01T19/00 H02N11/00 H02N3/00
CPC: Y10T137/2082 F02D41/18 F02B1/04 G01F1/64 H02N11/006
European: F02D41/18 G01F1/64 H02N11/00C R02B1/04
US: 123/119.0EC 123/119EC 123/538 123/701 137/807



Family:

Publication number	Publication date	Application number	Application date
CA1109545 A1	19810922	CA19770277718	19770505
DE2720523 A1	19771124	DE19772720523	19770506
DE2720523 C2	19850207	DE19772720523	19770506
GB1571201 A	19800709	GB19770019145	19770506
JP52135988 A2	19771114	JP19760051694	19760508
JP53000390 A2	19780105	JP19760073874	19760624
JP53001324 A2	19780109	JP19760075585	19760628
US4203398 A	19800520	US19770794137	19770505



Priority:

JP19760051694 19760508 JP19760073874 19760624 JP19760075585 19760628
CA19770277718 19770505

Probable Assignee: NISSAN MOTOR

Assignee(s): (std): NISSAN MOTOR

Assignee(s): NISSAN MOTOR CO ; NISSAN MOTOR CO LTD ; NISSAN MOTOR CO LTD YOKOHAMA KANAGAWA JP ; NISSAN MOTOR COMPANY LIMITED ; MARUOKA HIROYUKI

Inventor(s): (std): MARUOKA HIROYUKI ; MARUOKA OUYUUI

Inventor(s): MARUOKA HIROYUKI YOKOHAMA JP

Agent(s): MARKS AND CLERK

Title: ELECTRICALLY SEPARATING A FOOD PASTE

Abstract: Source: US4208440A A beverage base and other products are made from cocoa powder, soy flour, dried whey, corn flour, pea powder, or pea flour by blending the powder or flour with a quantity of water to make a paste that is retained between a pair of metal screens (preferably stainless steel screens) or plates which serve as electrodes. The paste is subjected to a difference of electrical potential until separated into three fractions having different pH's.

Classifications:

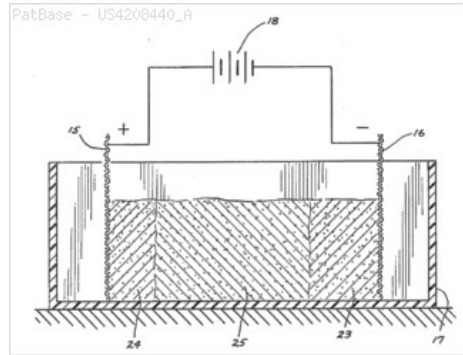
International (IPC 8-9): A23G1/00 A23G1/04 A23G1/56 A23L1/025 A23L1/20 A23L11/00 A23L5/30 (Advanced/Invention); A23G1/00 A23G1/04 A23G1/30 A23L1/025 A23L1/20 (Core/Invention)

International (IPC 1-7): A23L3/32

CPC: A23G1/042 A23G1/56 A23L1/025 A23L1/2006

European: A23G1/00K A23G1/04K A23G1/56 A23L1/025 A23L1/20D4

US: 204/553 426/244 426/480 426/481 426/584 426/590 426/593 426/598 426/599 426/653



Family:

Publication number	Publication date	Application number	Application date
US4208440 A	19800617	US19790033167	19790425

Priority:

US19780907945 19780522 US19790033167 19790425

Probable Assignee: SCHMIDT EDWARD D

Assignee(s): (std): SCHMIDT EDWARD D

Inventor(s): (std): SCHMIDT EDWARD D

Abstract: Source: US4254800A Charging means is provided in a fluid flow path for charging the fluid. Another means is provided downstream of the charging means in such a manner as to be outside of the fluid flow path, applying electrostatic or magnetic force to the charged fluid in order to control the flow rate of the fluid.

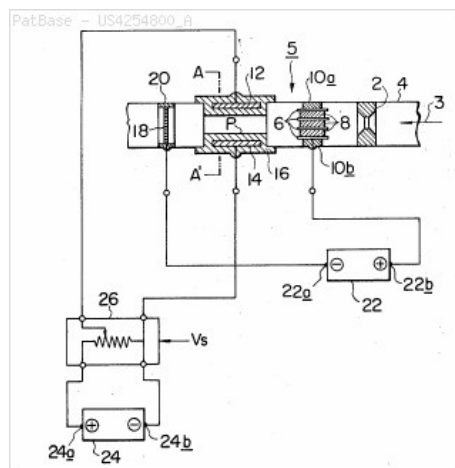
International (IPC 8-9): F15D1/02 (Advanced/Invention); F15D1/00 (Core/Invention)

International (IPC 1-7): F15D1/02

CPC: F15D1/02 Y10T137/0391 Y10T137/2191

European: F15D1/02

US: 137/13 137/827



Publication number	Publication date	Application number	Application date
US4254800 A	19810310	US19790048080	19790613

US19770801394 19770527 US19790048080 19790613

Probable Assignee: NISSAN MOTOR

Assignee(s): (std): NISSAN MOTOR

Assignee(s): NISSAN MOTOR CO LTD ; NISSAN MOTOR COMPANY LIMITED

Inventor(s): (std): MASAKI KENJI

APPROVED

Title: OIL TOOL AND METHOD FOR CONTROLLING PARAFFIN DEPOSITS IN OIL FLOW LINES AND DOWNHOLE STRINGS

Abstract: Source: US5052491A An oil tool and method for controlling the accumulation of paraffin and deposits in downhole oil string and oil transmission flow lines is provided by employing at various locations in the downhole oil string or in the oil transmission flow lines a coupling device with an inside liner of a non magnetic material surrounded by a magnet and shield of a magnetic material. The preferred application employs at least two magnets having their north pole and south pole aligned in opposite directions held in place in relation to a magnetic outer shield or casing by a non magnetic restraining ring. The non magnetic inside liner or non magnetic section of flow line in combination with the magnetic shield or casing increases the magnetic field which in combination with the electrostatic differential in the materials in the coupling and oil line prevents and controls paraffin and other substances having the potential for clogging and blocking downhole oil strings and oil transmission flow lines used for the transmission of crude oil. The novel coupling may be either employed as a threaded coupling or as a covering to cover the non magnetic tubing spliced into existing flow lines at strategic locations to prevent the clogging of crude oil transmission lines. The method and oil tool prevent the clogging of downhole oil string casing and above ground flow lines by utilizing magnetic and dissipation of electrostatic forces to increase oil production while eliminating paraffin and scale build up in downhole well pipe and flow lines.

Classifications:

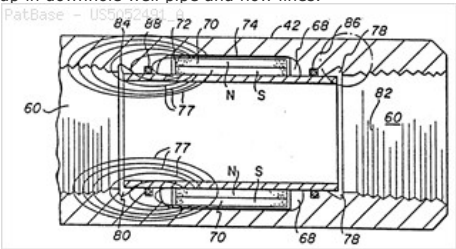
International (IPC 8-9): B01J19/08 B08B17/00 E21B17/00 E21B37/00 E21B41/00 F17D1/20 (Advanced/Invention); E21B17/00 E21B37/00 E21B41/00 (Core/Invention)

International (IPC 1-7): B01J19/08 B08B17/00 E21B37/00 F17D1/00 F17D1/20

CPC: E21B41/00 E21B17/003 E21B37/00 Y10T137/0391 Y10T137/206

European: E21B17/00K E21B37/00 E21B41/00

US: 137/13 137/803 166/304 166/66.5 166/665 210/222 210/695



Family:

Publication number	Publication date	Application number	Application date
CA2032055 AA	19910623	CA19902032055	19901212
US5052491 A	19911001	US19890454893	19891222

Priority:

US19890454893 19891222 CA19902032055 19901212

Probable Assignee: MECCA INC OF WYOMING

Assignee(s): (std): MECCA INC OF WYOMING ; MOECKLY CHARLES R ; REED DONALD ; REED APRIL A ; HARMS HERBERT L ; KAISER PETER A

Assignee(s): MECCA INC ; REED APRIL ADAMS

Inventor(s): (std): HARMS HERBERT L ; KAISER PETER A ; MOECKLY CHARLES R ; REED APRIL A ; REED DONALD

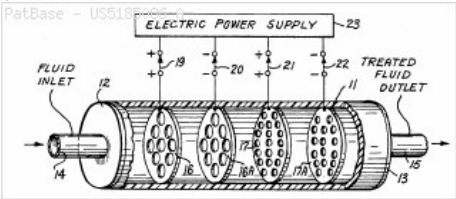
Inventor(s): REED APRIL ADAMS

Agent(s): ADE AND CO

Title: Method and system for treatment of blood and/or other body fluids and/or synthetic fluids using combined filter elements and electric field forces

Abstract: Source: US5185086A A method and system for the treatment of blood and/or other body fluids (such as amniotic fluids) as well as synthetic fluids such as tissue culture medium whereby a fluid to be treated is mechanically filtered for elimination of particles contained therein which exceed 0.2 microns in size (or some other minutely small size) and in addition subjecting the fluid being treated to electric field forces in the microwatt/milliwatt region induced by relatively low voltage of a few volts and low current density which does not exceed values which could impair the biological usefulness and characteristics of the blood or other fluid being treated.

Classifications:
International (IPC 8-9): A61K41/00 A61L2/00 A61M1/36 B01D35/06 C12M1/12 C12M1/26 (Advanced/Invention)
International (IPC 1-7): A61K41/00 B01D35/06 B01D37/00
CPC: A61K41/0052 A61L2/0017 A61M1/36 A61M2205/054 B01D35/06 C12M29/26 A61K41/0019
European: A61K41/00H6 A61K41/00U A61L2/00P2A A61M1/36 B01D35/06 C12M1/12B C12M1/26 K61M205/05E
US: 204/164 204/543 204/627 205/701 210/243 210/251 210/314 210/335 210/416.1 210/472 210/634 210/645 210/748 422/101 422/22 422/44 422/504 435/173.9 435/2 435/283.1 55/487



Family:

Publication number	Publication date	Application number	Application date
US5185086 A	19930209	US19910730690	19910716

Priority:
US19910730690 19910716

Probable Assignee: KAALI STEVEN

Assignee(s): (std): KAALI STEVEN ; SCHWOLSKY PETER M

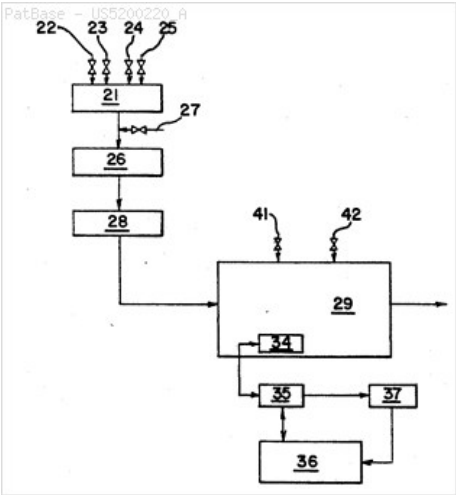
Inventor(s): (std): KAALI STEVEN ; SCHWOLSKY PETER M

Title: CHOCOLATE CONCHING

Abstract: Source: US5200220A A process and a system for combining and physically working chocolate-making ingredients are provided. A variable frequency drive controls the motor of a conching device to increase the efficiency by which energy is imparted to chocolate ingredients during conching. This automatic variable speed approach permits the power to be maintained at a relatively constant and maximum rate, with the speed being determined by the consistency of the ingredients themselves. Feedback associated with the automatic speed variation can be used in order to reduce conching times and vary the quantity of certain ingredients and the timing of and location of their introduction. By the invention, it is possible to standardize the chocolate product during the conching operation and thereby avoid a post-conching standardization procedure with respect to characteristics such as viscosity and fat content.

Classifications:

International (IPC 8-9): A23G1/00 A23G1/04 A23G1/14 A23G1/30 (Advanced/Invention);
A23G1/00 A23G1/04 A23G1/30 (Advanced/Non-invention)
International (IPC 1-7): A23G1/00 A23G1/04 A23G1/12 A23G1/14 A23G1/16 B23Q15/00
CPC: Y10S366/601 Y10S706/926 A23G1/14
European: A23G1/14
US: 366/601 426/231 426/519 426/631 426/660 706/20 706/926 99/348 99/486



Family:

Publication number	Publication date	Application number	Application date
AU199349588 A1	19931108	AU19930049588	19930402
AU680830 B2	19970814	AU19930049588	19930402
BRPI9306184 A	19980623	BR1993PI06184	19930402
CA2133196 AA	19940928	CA19932133196	19930402
CA2133196 C	19961217	CA19932133196	19930402
DE69331468 D1	20020221	DE19936031468	19930402
DE69331468 T2	20020822	DE19936031468T	19930402
EP0676922 A1	19951018	EP19930913773	19930402
EP0676922 A4	19950111	EP19930913773	19930402
EP0676922 B1	20020116	EP19930913773	19930402
JP3276149 B2	20020422	JP19930517773T	19930402
JP7505295 T2	19950615	JP19930517773T	19930402
KR100257177 B1	20000515	KR19947003413	19940930
MX9301867 A1	19931101	MX19930001867	19930331
US5200220 A	19930406	US19920862972	19920403
US5332588 A	19940726	US19930024268	19930301
US5460840 A	19951024	US19940273709	19940712
US5591476 A	19970107	US19950545264	19951018
WO9319614 A1	19931014	WO1993US03236	19930402

Priority:
US19920862972 19920403 US19930024268 19930301 WO1993US03236 19930402
US19940273709 19940712 US19950545264 19951018

Probable Assignee: MARS INCORPORATED
Assignee(s): (std): MARS INC ; MARS INCORPORATE ; MARS INCORPORATED
Assignee(s): MARS INC A CORP OF DE ; CAPODIECI ROBERTO A
Inventor(s): (std): CAPODIECI ROBERT A ; CAPODIECI ROBERTO A
Inventor(s): MARS INC ; ROBERT A CAPODIECI ; ROBERTO A CAPODIECI
Agent(s): CALLINANS; OSLER HOSKIN AND HARCOURT LLP
Designated states: AT AU BE BR CA CH DE DK ES FR GB GR IE IT JP KR LI LU MC NL PT SE

Title: Self-energizing fluid treatment apparatus employing external electrodes

Abstract: Source: US5480522A In a method and apparatus for treating fluid flowing through piping so as to prevent the deposition of a calcium and magnesium scale on the piping, for example, positive and negative electrodes of electrically conductive materials having different electrochemical potentials are provided on the outer peripheral surface of an electrically insulative tubular member through which the fluid flows. Because the electrodes are disposed out of physical contact with the flowing fluid, the electrodes do not pose an obstacle to the fluid flow nor are the electrodes abraded or worn by particles that may be entrained in the fluid. Nonetheless, an electroconductive connection between the electrodes is established through the body of fluid by a capacitive effect so that the fluid is ionized.

Classifications:

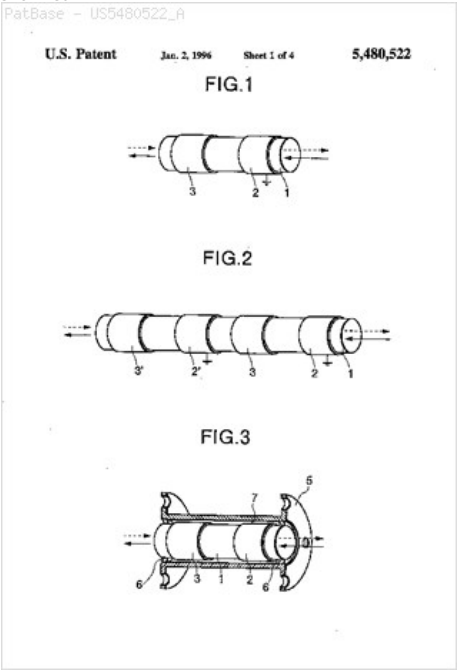
International (IPC 8-9): C02F1/00 C02F1/46 C02F1/461 C02F1/48 C23F13/00 F15C1/04 F16D1/02 (Advanced/Invention); C02F1/46 C23F13/00 F16D1/02 (Advanced/Non-invention); C02F1/00 C02F1/46 C02F1/461 C02F1/48 C23F13/00 F15C1/00 F16D1/02 (Core/Invention)

International (IPC 1-7): C02F1/46 C02F1/48 C02F5/00 C23F13/00 C23F14/00 F15C1/04 F16D1/02

CPC: C02F1/005 C02F1/46176 C02F1/48

European: C02F1/00M C02F1/461B4 C02F1/48

US: 204/150 204/248 204/554 204/660 205/745



Family:

Publication number	Publication date	Application number	Application date
AT165586 E	19980515	AT19940305212T	19940715
AU199464785 A1	19950713	AU19940064785	19940617
AU678004 B2	19970515	AU19940064785	19940617
CA2127400 AA	19950705	CA19942127400	19940705
CA2127400 C	20010130	CA19942127400	19940705
CN1066419 C	20010530	CN19951009925	19950704
CN1139742 A	19970108	CN19951009925	19950704
DE69409930 D1	19980604	DE19946009930	19940715
DE69409930 T2	19981022	DE19946009930T	19940715
DK0661237 T3	19990215	DK19940305212T	19940715
EP0661237 A1	19950705	EP19940305212	19940715
EP0661237 B1	19980429	EP19940305212	19940715
ES2116534 T3	19980716	ES19940305212T	19940715
HK1011507 A1	19990709	HK19980111552	19981026
JP3097813 B2	20001010	JP19940321901	19941226
JP7204654 A2	19950808	JP19940321901	19941226
KR0159968 B1	19981116	KR19940014336	19940622
KR19950023567 A	19950818	KR19940014336	19940622
SG52783 A1	19980928	SG19960009447	19940715
SI0661237 T1	19981031	SI19940030152T	19940715
US5480522 A	19960102	US19940177130	19940104

Priority:

US19940177130 19940104 CA19942127400 19940705 EP19940305212 19940715
CN19951009925 19950704

Probable Assignee: YOSHIDA MAKIKO

Assignee(s): (std): IBBOTT JACK KENNETH ; MAKIKO YOSHIDA ; YOSHIDA M ; YOSHIDA MAKIKO

Assignee(s): IBBOTT JACK K ; YOSHIDA MAKIKO TOKIO TOKYO JP ; IBBOTT JACK KENNETH TOKYO JP ; JACK KENNETH IBBOTT ; JIYATSUKU KENESU IBOTSUTO

Inventor(s): (std): YOSHIDA MAKIKO ; JACK KENNETH IBBOTT ; IBBOTT JACK KENNETH ; IBBOTT J K

Inventor(s): IBBOTT JACK K ; J K IBBOTT ; JK IBBOTT ; JIYATSUKU KENESU IBOTSUTO ; IBBOTT JACK KENNETH TOKYO JP ; YOSHIDA MAKIKO TOKIO TOKYO JP

Agent(s): GRIFFITH HACK; MARKS AND CLERK

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

Title: Method for reducing the viscosity of chocolate

Abstract: Source: US5676995A The present invention is directed to a method for reducing the viscosity of melted chocolate. In the method, a chocolate mixture is provided which includes a chocolate source, a fat source and a sweetener. The chocolate mixture is subjected to refining and conching or other processing. Thereafter, the liquified chocolate mixture, which is liquified during conching, is subjected to high shear mixing while the chocolate mixture is still in the molten state.

Classifications:

International (IPC 8-9): A23G1/04 A23G1/12 A23G1/18 (Advanced/Invention); A23G1/04 (Core/Invention)

International (IPC 1-7): A23G A23G A23G1/00 A23G1/04 A23G1/10 A23G1/14 A23G1/16

CPC: A23G1/125 A23G1/18 A23G1/12

European: A23G1/12C A23G1/18

US: 426/659 426/660

Family:

Publication number	Publication date	Application number	Application date
AT410747 B	20030725	AT19960009006	19960405
AT900696 A	20021215	AT19960009006	19960405
AU199654430 A1	19961224	AU19960054430	19960405
CA2196577 AA	19970131	CA19962196577	19960405
CH690640 A	20001130	CH19970000245	19960405
DE19680669 T	19970918	DE19961080669T	19960405
DE19680669 T1	19970918	DE19961080669T	19960405
DK12797 A	19970325	DK19970000127	19970204
ES2131486 AA	19990716	ES19970050007	19970204
ES2131486 BA	20000401	ES19970050007	19970204
FI970472 A	19970404	FI19970000472	19970204
FI970472 A0	19970204	FI19970000472	19970204
GB2305105 A1	19970402	GB19970002257	19960405
GB2305105 A8	19970428	GB19970002257	19960405
GB2305105 B2	19981223	GB19970002257	19960405
GB9702257 A0	19970326	GB19970002257	19960405
LU90023 A	19970416	LU19970090023	19970205
SE520657 C2	20030805	SE19970000453	19970210
SE9700453 A	19970219	SE19970000453D	19970210
SE9700453 A0	19970210	SE19970000453	19970210
SE9700453 L	19970219	SE19970000453	19970210
US5676995 A	19971014	US19970790217	19970203
WO9639045 A1	19961212	WO1996US04699	19960405

Priority:

US19950461430 19950605 WO1996US04699 19960405 US19970790217 19970203

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KRAFT FOODS INC

Assignee(s): KRAFT FOODS INC NORTHFIELD ILL US ; KRAFT FOODS HOLDINGS INC ; KRAFT FOODS GLOBAL BRANDS LLC ; ABDALLAH QADRI MUSTAFA ; CARVALLO FEDERICO DE LOYOLA ; CULLY KEVIN JOHN ; GAIM MARSONER GUNTHER RUDOLF ; INTERCONTINENTAL GREAT BRANDS LLC

Inventor(s): (std): DE LOYOLA FEDERICO ; LOYOLA CARVALLO FEDERICO DE ; KEVIN CULLY JOHN ; GAIM MARSONER GUNTHER RUDOLF ; GAIM MARSONER GUNTER RUDOLF ; DE LOYOLA CARVALLO FEDERICO ; CULLY KEVIN JOHN ; CARVALLO FEDERICO DE LOYOLA ; ABDALLAH QADRI MUSTAFA ; GAIM MARSONER GUNTHER RUDOLF

Inventor(s): GUNTER RUDOLF GAIM MARSONER ; GUNTHER RUDOLF GAIM MARSONER ; GUNTHER RUDOLF GAIM MARSONER ; KEVIN JOHN CULLY ; QADRI MUSTAFA ABDALLAH ; DE LOYOLA FEDERICO LAKE VILLA ILL ; DE LOYOLA FEDERICO LAKE VILLA ILL US ; FEDERICO DE LOYOLA CARVALLO ; GAIM MARSONER GUNTHER RUDOLF HAUTERIVE CH ; ABDALLAH QADRI MUSTAFA LAKE VILLA ILL ; ABDALLAH QADRI MUSTAFA LAKE VILLA ILL US ; CULLY KEVIN JOHN LAKE BLUFF ILL ; CULLY KEVIN JOHN LAKE BLUFF ILL US

Agent(s): MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP

Designated states: AL AM AT AU AZ BB BG BR BY CA CH CN CZ DE DK EE ES FI GB GE HU IS JP KE KG KP KR KZ LK LR LS LT LU LV MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK TJ TM TR TT UA UG UZ VN



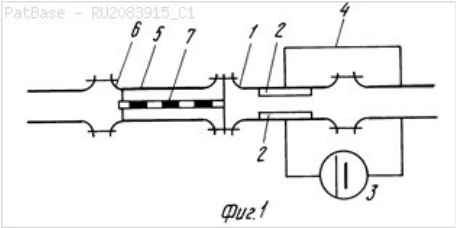
Title: METHOD OF TRANSPORTATION OF OIL-WELL PRODUCTION VIA PIPE LINES

Abstract: Source: RU2083915C

FIELD: oil production; methods of transportation of oil-well production via flow lines, pipe lines connecting the well with field tank farm and via oil pipe lines. SUBSTANCE: oil-well production flow is treated simultaneously by two actions. Treatment is performed by combination of electric field, magnetic field and action of pressure through cyclic loading and unloading. Treatment is effected at pipe line inlet. EFFECT: enhanced efficiency. 3 cl, 3 dwg, 1 tbl

Classifications:

International (IPC 8-9): C02F1/48 F17D1/16 (Advanced/Invention);
C02F103/34 (Advanced/Non-invention);
C02F1/48 F17D1/00 (Core/Invention)
International (IPC 1-7): C02F1/48 F17D1/16



Family:

Publication number	Publication date	Application number	Application date
RU2083915 C1	19970710	RU19960115902	19960822
RU96115902 A	19980420	RU19960115902	19960822

Priority:

RU19960115902 19960822

Probable Assignee: ZAKRYTOE AKTSIONERNOE OBSHCHE

Assignee(s): (std): ZAKRYTOE AKTSIONERNOE OBSHCHE

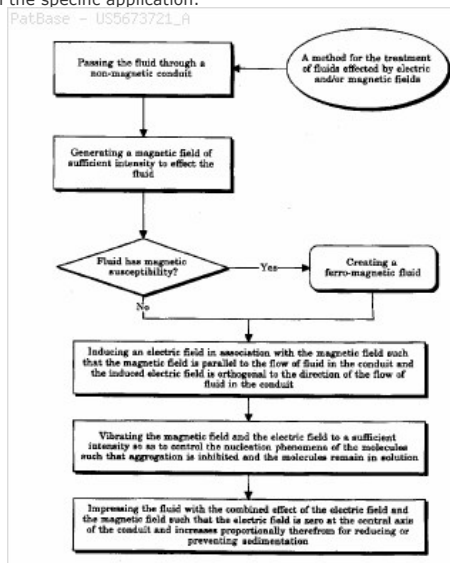
Assignee(s): ZAKRYTOE AKTSIONERNOE OBSHCHESTVO "INTOJL" ; ZAKRYTOE AKTSIONERNOE OBSHCHESTVO INTOJL

Inventor(s): (std): ZAZIRNYJ DMITRIJ V ; SHAKHVERDIEV AZIZAGA KH ; PANAKHOV GEJLANI M ; MIRZADZHANZADE AZAT KH ; IBRAGIMOV RIF G ; GALEEV FIRDAUS KH ; CHUKCHEEV OLEG A

Inventor(s): CHUKCHEEV O.A. ; GALEEV F.KH. ; IBRAGIMOV R.G. ; MIRZADZHANZADE A.KH. ; PANAKHOV G.M. ; SHAKHVERDIEV A.KH. ; ZAZIRNYJ D.V.

Title: ELECTROMAGNETIC FLUID CONDITIONING APPARATUS AND METHOD

Abstract: Source: US5673721A An electromagnetic fluid conditioning (EFC) apparatus and method to control paraffin and/or asphaltene is disclosed. Further, the present invention incorporates the discovery that the electric field must have specific characteristics to achieve the efficiency described herein. The invention disclosed is an apparatus and method for inducing a magnetic field parallel to the flow of fluid in the conduit at surface or downhole conditions and an electrical field orthogonal to the direction of the flow of fluid in the conductor. The EFC apparatus comprises a non-magnetic conduit having opposite ends and allowing a flow of product to go therethrough, an insulated coiled wire or winding in a magnetic enclosure within its opposite ends. The adjacent turns of the wire are electrically insulated from each other and the non-magnetic conduit. The winding is protected with an aluminum or stainless steel or other suitable non-magnetic material that encapsulates the wire and part of the non-magnetic conduit. The internal wall of the non-magnetic conduit is coated with a plastic film to insulate the non-magnetic conduit from the electrical field induced within the non-magnetic conduit of the magnetic field. The peripheral electrical devices are external. The peripheral electrical devices required are as follows: a mode selector switch (+E, $\frac{1}{2}$ +EE wave/full wave), a rectifier if DC current is desired, a voltage transformer if other voltage difference from 112 volts is required depending on the specific application.

Classifications:**International (IPC 8-9):** F15B21/06 F15C1/04 (Advanced/Invention)**International (IPC 1-7):** F15B21/00 F15C1/04 F17D1/16**CPC:** F15B21/06 F15C1/04 Y10T137/0391 Y10T137/2191**European:** F15B21/06 F15C1/04**US:** 137/13 137/827 210/222**Family:**

Publication number	Publication date	Application number	Application date
US5673721 A	19971007	US19940206458	19940304
US5899220 A	19990504	US19960871988	19961203

Priority:

US19930134051 19931012 US19940206458 19940304 US19960871988 19961203

Probable Assignee: ENERGY PROPERTIES PARTNERSHIP**Assignee(s):** ALCOCER CHARLES F ; ENERGY PROPERTIES PARTNERSHIP ; ENERGY PROPERTIES PARTNERSHIP PO BOX ; GOFF ROBERT E**Inventor(s):** (std): ALCOCER CHARLES F ; GOFF ROBERT E

Abstract: Source: US2004013776A The present invention relates to a filled confectionery product having a weight less than 3 g and in the form of a shell-molded fat-containing confectionery material with a viscous confectionery filling. The fat-containing confectionery material may be chocolate or other chocolate substitutes while the viscous confectionery filling may be a toffee, caramel, hydrocolloid, Turkish delight, coconut paste, yogurt, mousse, fondant, praline, marshmallow, nougat, peanut butter, truffle, marzipan, jelly or mixture thereof. The invention also provides a process and apparatus for the preparation of filled confectionery products, and to a package that contains a plurality of such products.

International (IPC 8-9): A23G1/00 A23G1/20 A23G1/21 A23G1/30 A23G1/50
A23G1/54 A23G3/00 A23G3/02 A23G3/20 A23G3/34 A23G3/50

A23G3/54 (Advanced/Invention);
A23G1/21 A23G1/54 (Advanced/Non-invention);
A23G1/00 A23G1/04 A23G1/30 A23G3/00 A23G3/02 A23G3/34 (Core/Invention);
A23G1/04 (Core/Non-invention)

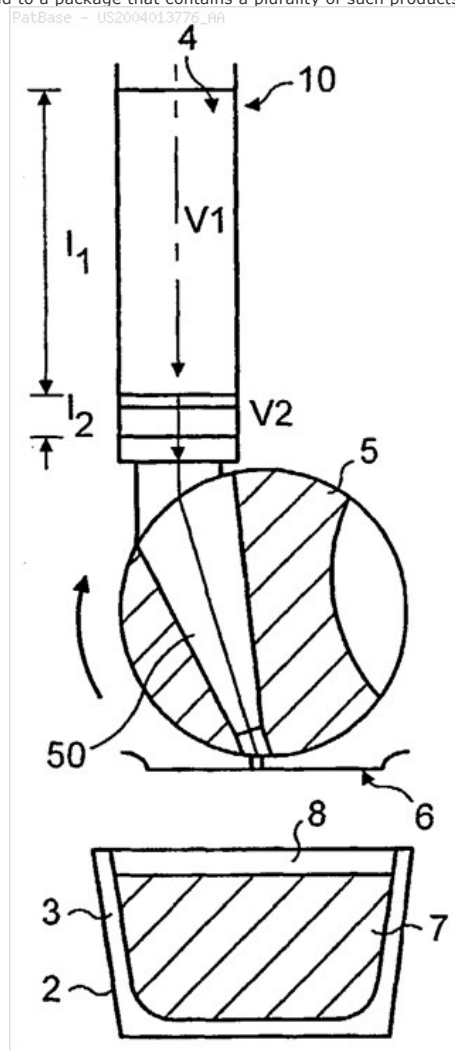
International (IPC 1-7): A23G A23G1/00 A23G1/20 A23G1/21 A23G3/00 A23G3/02 A23G3/20 A61L3/00

CPC: A23G1/50 A23G1/54 A23G1/545 A23G3/2023 A23G3/203 A23G3/50 A23G3/54 A23G3/545

European: A23G1/00 A23G1/00+H A23G1/00+H6 A23G1/00+H8 A23G1/50 A23G1/54
A23G1/54H A23G3/00 A23G3/00+H A23G3/00+H6 A23G3/00+H8 A23G3/20F8

A23G3/20F8D A23G3/50 A23G3/54 A23G3/54H

US: 426/306



Publication number	Publication date	Application number	Application date
AT326854 E	20060615	AT20010985415T	20011214
AU2002234584 AA	20020701	AU20020234584	20011214
AU2002234584 BB	20070118	AU20020234584	20011214
AU200234584 A5	20020701	AU20020034584	20011214
BRP10116485 A	20040203	BR2001P116485	20011214
CA2432005 AA	20030612	CA20012432005	20011214
CA2432005 C	20080506	CA20012432005	20011214
DE60119977 D1	20060629	DE20016019977	20011214
DE60119977 T2	20061221	DE20016019977T	20011214
EP1345498 A2	20030924	EP20010985415	20011214
EP1345498 B1	20060524	EP20010985415	20011214
GB200031308 A0	20010131	GB20000031308	20001221
JP2004516831 T2	20040610	JP20020550799T	20011214
JP4091841 B2	20080528	JP20020550799T	20011214
PE06542002 A1	20020905	PE20010001271	20011219
RU2003122361 A	20050210	RU20030122361	20011214
RU2280997 C2	20060810	RU20030122361	20011214
TH58060 A	20030905	TH20011005106	20011218
US2004013776 AA	20040122	US20030465662	20030620
WO0249447 A2	20020627	WO2001EP14863	20011214
WO0249447 A3	20020926	WO2001EP14863	20011214
ZA200305547 A	20040913	ZA20030005547	20030717

GB200000031308 20001221 WO2001EP14863 20011214

Assignee(s): (std): DES PRODUITS NESTLE S A SOC ; CRAGGS RICHARD JOHNSON ; NESTLE SA ; WHITEHOUSE ANDREW STEVE ; WALKER JOHN HOWARD ; SOCIETE DES PRODUITS NESTLE S A

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

Inventor(s): (std): ANDREW STEVE WHITEHOUSE ; CRAGGS RICHARD JOHNSON ; JOHN HOWARD WALKER ; KREHGZ RICHARD DZHONSON ;

RICHARD JOHNSON CRAGGS ; UAJTKHAUZ EHNDRJU STIV ; UOKER DZHON GOVARD ; WALKER JOHN HOWARD ;
WHITEHOUSE ANDREW STEVE

Agent(s):

SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP

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 PH PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT TZ UA UG US UZ
VN YU ZA ZM ZW

Title: ELECTROCHEMICAL PROCESS FOR EFFECTING REDOX-ENHANCED OIL RECOVERY

Abstract: Source: US2003102123A A method is provided for recovering oil from a subterranean oil-bearing formation. One or more pairs of electrodes are inserted into the ground in proximity to a body of oil in said formation. A voltage difference is then established between the electrodes to create an electric field in the oil-bearing formation. As voltage is applied, the current is manipulated to induce oxidation and reduction reactions in components of the oil. The oxidation and reduction reactions lower the viscosity in the oil and thereby reduce capillary resistance to oil flow so that the oil can be removed at an extraction well.

Classifications:

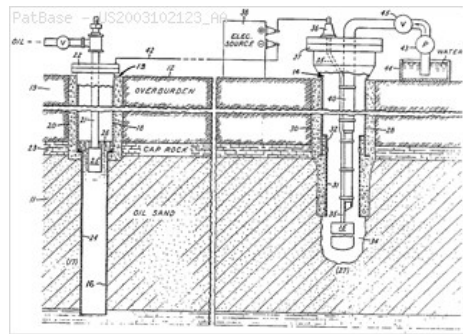
International (IPC 8-9): E21B43/16 E21B43/22 E21B43/24 (Advanced/Invention); E21B43/16 (Core/Invention)

International (IPC 1-7): E21B0/00 E21B43/16 E21B43/22 E21B43/24

CPC: E21B2043/0115 E21B43/16 E21B43/2401

European: E21B43/16 E21B43/24B

US: 166/248 166/272 166/272.1 166/65.1



Family:

Publication number	Publication date	Application number	Application date
AT351967 E	20070215	AT20020776273T	20021024
AU2002342107 AA	20030512	AU20020342107	20021024
BRPI0213531 A	20050920	BR2002PI13531	20021024
BRPI0213531 B1	20130618	BR2002PI13531	20021024
CA2464669 AA	20040423	CA20022464669	20021024
CA2464669 C	20100413	CA20022464669	20021024
DE60217723 D1	20070308	DE20026017723	20021024
EP1483479 A2	20041208	EP20020776273	20021024
EP1483479 A4	20050601	EP20020776273	20021024
EP1483479 B1	20070117	EP20020776273	20021024
ES2280583 T3	20070916	ES20020776273T	20021024
MXPA04003907 A1	20050705	MX2004PA03907	20021024
RU2004116135 A	20051027	RU20040116135	20021024
RU2303692 C2	20070727	RU20040116135	20021024
TR200400870 T1	20050721	TR20040000870T	20021024
US2003102123 AA	20030605	US20020279431	20021024
US2005161217 AA	20050728	US20050047515	20050131
US2005199387 AA	20050915	US20050091240	20050328
US6877556 BB	20050412	US20020279431	20021024
US7322409 BB	20080129	US20050047515	20050131
US7325604 BB	20080205	US20050091240	20050328
WO03038230 A2	20030508	WO2002US34009	20021024
WO03038230 A3	20040729	WO2002US34009	20021024

Priority:

US20010335701P 20011026 WO2002US34009 20021024 US20050047515 20050131
US20050091240 20050328 US20020279431 20021024

Probable Assignee: ELECTRO PETROLEUM INC

Assignee(s): (std): BELL CHRISTY W ; EHLEKTRO PETROLEUM INK ; ELECTRO PETROLEUM ; WITTLE J KENNETH

Assignee(s): ELECTRO PETROLEUM INC ; WITTLE J K

Inventor(s): (std): BELL CHRISTY W ; BELL W ; CHRISTY W BELL ; DZH KENNETH UITTL ; J KENNETH WITTLE ; KRISTI U BELL ; WITTLE J K ; WITTLE J KENNETH

Inventor(s): BELL CHRISTY ; WITTLE J

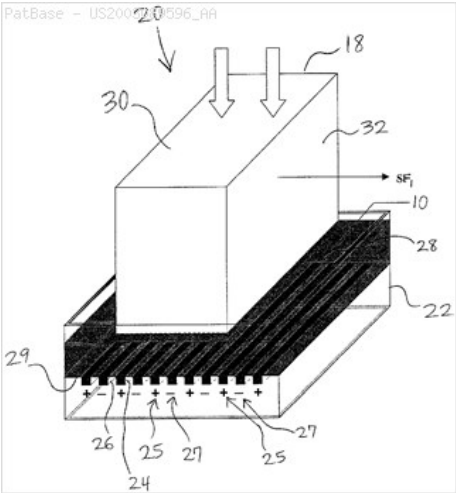
Agent(s): OGILVY RENAULT LLP SENCRL SRL; DANN DORFMAN HERRELL AND SKILLMAN; DANN DORFMAN HERRELL AND SKILLMAN PC; HAGAN ESQ PATRICK J; PATRICK J

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: METHOD AND APPARATUS FOR INCREASING AND MODULATING THE YIELD SHEAR STRESS OF ELECTORRHEOLOGICAL FLUIDS

Abstract: Source: US2003089596A A method for increasing and/or modulating the yield shear stress of an electrorheological fluid includes applying a sufficient electric field to the fluid to cause the formation of chains of particles, and then applying a sufficient pressure to the fluid to cause thickening or aggregation of the chains. An apparatus for increasing and/or modulating the transfer or force or torque between two working structures includes an electrorheological fluid and electrodes through which an electric field is applied to the fluid such that particles chains of particles are formed in the fluid and, upon application of pressure to the fluid, the chains thicken or aggregate and improve the force or torque transmission.

Classifications:
International (IPC 8-9): B01J19/08 B24B1/00 C10M171/00 F15B21/06 F16D35/00 F16F13/30 F16F15/03 F16F9/53 H02N13/00 (Advanced/Invention); B01J19/08 B24B1/00 C10M171/00 F15B21/00 F16D35/00 F16F13/04 F16F15/03 F16F9/53 H02N13/00 (Core/Invention)
International (IPC 1-7): B01J19/08 B24B1/00 C10M171/00 F16D35/00 F16F13/30 F16F15/03 F16F9/53 G05B
CPC: C10M171/001 C10N2240/20 F15B21/065 F16F9/532
European: C10M171/00B F15B21/06B F16F9/53L M10N240/20
US: 204/164 204/450 205/687 422/186.04



Family:

Publication number	Publication date	Application number	Application date
AT350149 E	20070115	AT20020803166T	20021023
AU2002363715 AA	20030526	AU20020363715	20021023
CA2466018 AA	20040430	CA20022466018	20021023
DE60217397 D1	20070215	DE20026017397	20021023
DE60217397 T2	20071004	DE20026017397T	20021023
EP1450945 A2	20040901	EP20020803166	20021023
EP1450945 A4	20051116	EP20020803166	20021023
EP1450945 B1	20070103	EP20020803166	20021023
JP2005509815 T2	20050414	JP20030544534T	20021023
JP4139776 B2	20080827	JP20030544534T	20021023
US2003089596 AA	20030515	US20010007575	20011109
US6827822 BB	20041207	US20010007575	20011109
WO03042765 A2	20030522	WO2002US33878	20021023
WO03042765 A3	20030710	WO2002US33878	20021023

Priority:

US20010007575 20011109 WO2002US33878 20021023

Probable Assignee: TEMPLE UNIV OF COMMW SYSTEM OF HIGHER EDUCATION

Assignee(s): (std): UNIV TEMPLE

Assignee(s): TEMPLE UNIVERSITY OF COMMW ; TEMPLE UNIVERSITY OF THE COMMONWEALTH SYSTEM OF HI ; TEMPLE UNIVERSITY OF THE COMMONWEALTH SYSTEM OFHIG ; TEMPLE UNIVERSITY OF THE COMMONWEALTH SYSTEMOF HIG ; TEMPLE UNIVERSITY OF THE COMMONWEALTH SYSTEM OFHIGHER EDUCATION ; TEMPLE UNIVERSITY OF THE COMMONWEALTH SYSTEM OF HIGHER EDUCATION ; TEMPLE UNIVERSITY OF THE COMMONWEALTH SYSTEMOF HIGHER EDUCATION ; XU XIAOJUN ; KACZANOWICZ EDWARD ; LAN YUCHENG ; TAO RONGJIA ; TEMPLE UNIV OF COMMW ; TEMPLE UNIV OF COMMW SYSTEM OF HIGHER EDUCATION ; TEMPLE UNIV OF COMMW SYSTEM OFHIGHER EDUCATION ; TEMPLE UNIV OF COMMW SYSTEMOF HIGHER EDUCATION

Inventor(s): (std): KACZANOWICZ EDWARD ; LAN YUCHENG ; TAO RONGJIA ; TAO RONGJIA ; XU XIAOJUN

Inventor(s): YUCHENG LAN ; EDWARD KACZANOWICZ ; XIAOJUN XU ; RONGJIA TAO

Agent(s): FETHERSTONHAUGH AND CO

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 UZ VC VN YU ZA ZM ZW

Title: UNIVERSAL PAN LID ABSORBING AND FILTERING STEAM AND SMELL

Abstract: Source: US2004069154A A universal pan or pot lid is disclosed, absorbing and filtering steam and smell with the optional aid of a sucking fan. This lid preferably of transparent material is provided with a filter changing color when it is saturated and arranged in a burn proof ergonomic knob that can be detached from the lid flat allowing an easy cleaning and washing of all its components.

Classifications:

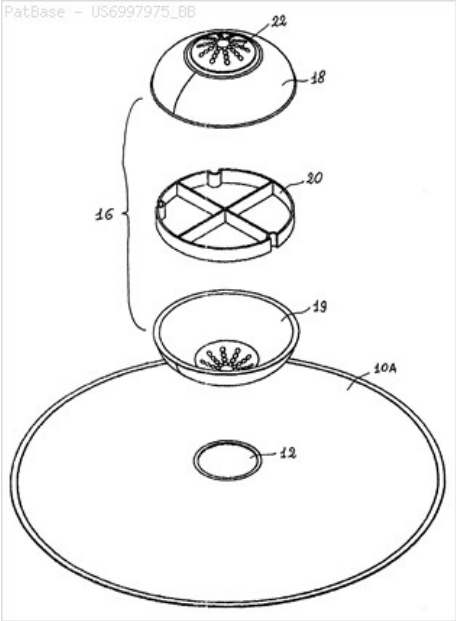
International (IPC 8-9): A47J36/06 A47J36/38 A47J45/07
B01D53/04 (Advanced/Invention);
A47J36/00 A47J45/00 B01D53/04 (Core/Invention);
A47J (Subclass/Invention)

International (IPC 1-7): A47J36/06 A47J36/38 A47J37/12 A47J45/07

CPC: A47J36/06 A47J36/38 A47J45/074

European: A47J36/06 A47J36/38 A47J45/07C

US: 220/287 220/371 220/377 55/385.4 55/471 55/519 96/117.5 96/135 96/138 96/148 96/151 96/416 99/403 99/408



Family:

Publication number	Publication date	Application number	Application date
EP1393665 A1	20040303	EP20030077582	20030814
ITMI20020406 U1	20040229	IT2002MI00406U	20020830
US2004069154 AA	20040415	US20030644501	20030820
US6997975 BB	20060214	US20030644501	20030820

Priority:

IT2002MI00406U 20020830

Probable Assignee: STEFANONI ROBERTO

Assignee(s): (std): STEFANONI ROBERTO

Inventor(s): (std): STEFANONI ROBERTO

Agent(s): THOMAS S

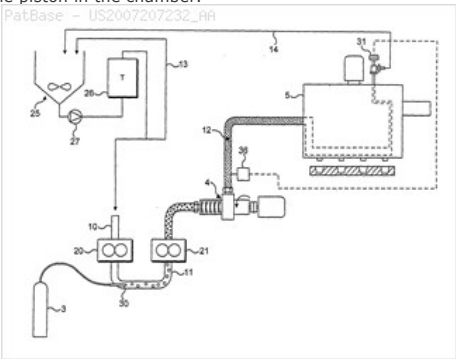
Designated states: AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LI LU MC NL PT RO SE SI SK TR

Title: DEPOSITING DEVICE

Abstract: Source: US2007207232A The invention is a depositing device (5) for depositing flowable food containing gas comprising a pressurized feed line conveying flowable food containing gas under pressure into the food; piston (60) means operatively connected to the feed line comprising a piston and a chamber (61); an outlet to deliver food at the atmospheric pressure into moulds (85). The device comprises a pressure retaining means (9) arranged to retain the product in the chamber at the same pressure as the line pressure and to deliver the product through the outlet as pressure in the chamber increases from the line pressure upon descent of the piston in the chamber.

Classifications:

International (IPC 8-9): A23B4/16 A23C3/037 A23G1/00 A23G1/10 A23G1/20 A23G1/56 A23G3/02 A23G3/34 A23G9/04 A23G9/20 A23G9/28 A23P1/14 A23P1/16 B05B12/08 B05C5/02 B29C44/34 B29C44/58 B29C45/58 B65B39/00 (Advanced/Invention); A23G (Subclass/Invention)
International (IPC 1-7): A23G1/00 A23G1/20 A23G3/02 A23G9/20 A23G9/28
CPC: B05B12/087 B05C5/0225 B65B39/004 A23G3/02 A23G3/0294 A23G3/346 A23G9/28 A23G2220/02 B29C44/3492 B29K2105/04 A23G1/208 A23G1/56
European: A23G1/00K A23G1/00K+H2 A23G1/20M12 A23G1/56 A23G3/00K A23G3/00K+H2 A23G3/02 A23G3/02M12 A23G3/34E A23G9/28 K23G220/02
US: 222/190 264/50 425/4.00R 425/4.00RP 425/400R 425/449 425/449S 425/4R 426/312 426/312S 426/474 426/474S



Family:

Publication number	Publication date	Application number	Application date
AU2004308074 AA	20050714	AU20040308074	20041214
AU2004308074 BB	20110602	AU20040308074	20041214
BRPI0418032 A	20070417	BR2004PI18032	20041214
CA2550349 AA	20060616	CA20042550349	20041214
CA2550349 C	20130205	CA20042550349	20041214
CN1897820 A	20070117	CN200480038459	20041214
CN1897820 B	20111109	CN200480038459	20041214
EP1547469 A1	20050629	EP20030029566	20031222
EP1699299 A1	20060913	EP20040820822	20041214
EP1699299 B1	20121114	EP20040820822	20041214
ES2401088 T3	20130416	ES20040820822T	20041214
IN03643DN2006 A	20070824	IN2006DN03643	20060623
IN243861 B	20101112	IN2006DN03643	20060623
JP2007515178 T2	20070614	JP20060545990T	20041214
JP2011067210 A2	20110407	JP20100249813	20101108
JP5134674 B2	20130130	JP20100249813	20101108
MY144432 A	20110915	MY20040005215	20041217
NZ547933 A	20090228	NZ20040547933	20041214
RU2006126686 A	20080127	RU20060126686	20041214
RU2403799 C2	20101120	RU20060126686	20041214
UA88891 C2	20091210	UA20060008225	20041214
US2007207232 AA	20070906	US20040596721	20041214
US2015008609 AA	20150108	US20140498463	20140926
US8915402 BB	20141223	US20040596721	20041214
WO05063036 A1	20050714	WO2004EP14198	20041214
ZA200606063 A	20080227	ZA20060006063	20060721

Priority:
EP20030029566 20031222 WO2004EP14198 20041214 EP20040820822 20041214
JP20060545990 20041214 US20070596721 20070525 US20140498463 20140926

Probable Assignee: NESTEC SA

Assignee(s): (std): COATESWORTH WILLIAM WALTER ; CRAGGS RICHARD JOHNSON ; NELSON ROY B ; NESTEC SA ; SUTTON JONATHAN ; NESTEC S A ; NESTEK S A ; NESTEC LTD ; WALKER JOHN HOWARD

Assignee(s): NESTEK SA

Inventor(s): (std): COATESWORTH WILLIAM ; COATESWORTH WILLIAM W ; COATESWORTH WILLIAM WALTER ; CRAGGS RICHARD ; CRAGGS RICHARD J ; CRAGGS RICHARD JOHNSON ; HOWARD WALKER JOHN ; JOHN HOWARD WALKER ; JOHNSON CRAGGS RICHARD ; JOHNSON NELSON ROY B COATESWOR ; JONATHAN SUTTON ; KOUTSVORT VIL JAM UOLTER ; RICHARD JOHNSON CRAGGS ; ROY B NELSON ; SATTON DZHONATAN ; SUTTON JONATHAN ; UOKER DZHON KHOVAR ; WALKER JOHN ; WALKER JOHN H ; WALKER JOHN HOWARD ; WALTER COATESWORTH WILLIAM ; WILLIAM WALTER COATESWORTH ; KREHGGZ RICHARD DZHONSON ; NEL SON ROJ B ; NELSON ROY ; NELSON ROY B

Inventor(s): NELSON ROY B COATESWORTH WILLIAM WALTER WALKER JOH ; NEL'SON ROJ B. ; KOUTSVORT VIL'JAM UOLTER

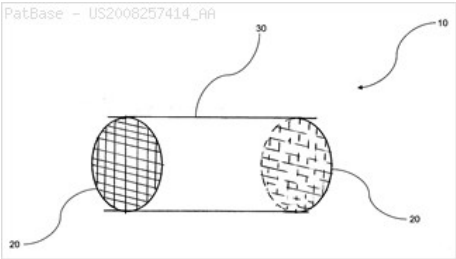
Agent(s): SHELSTON IP PTY LTD; SHELSTON IP; BORDEN LADNER GERVAIS LLP; ISERN JORGE; BELL BOYD AND LLOYD LLP; K AND L GATES LLP

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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: METHOD FOR REDUCTION OF CRUDE OIL VISCOSITY

Abstract: Source: US2008257414A The present invention relates to a method for reducing the viscosity and facilitating the flow of petroleum-based fluids. The method includes the step of applying an electric field of sufficient strength and for a sufficient time to the petroleum-based fluid to cause a reduction in viscosity of the fluid.

Classifications:
International (IPC 8-9): C10G32/02 F15C1/04 F17C1/04 F17D1/16 (Advanced/Invention); F15C1/00 F17C1/00 F17D1/00 (Core/Invention)
CPC: Y10T137/0391 F17C1/04 F17D1/16
European: F17C1/04 F17D1/16
US: 137/13 137/13P 204/554



Family:

Publication number	Publication date	Application number	Application date
BRPI0517184 A	20080930	BR2005PI17184	20051213
CA2591579 AA	20070615	CA20052591579	20051213
CA2591579 C	20130212	CA20052591579	20051213
CN101084397 A	20071205	CN200580043306	20051213
CN101084397 B	20130227	CN200580043306	20051213
GB200711091 A0	20070718	GB20070011091	20051213
GB2434800 A1	20070808	GB20070011091	20051213
GB2434800 B2	20090729	GB20070011091	20051213
MX2007007339 A1	20071004	MX20070007339	20051213
NO20073617 A	20070713	NO20070003617	20070713
NO336020 B1	20150420	NO20070003617	20070713
RU2007126828 A	20090127	RU20070126828	20051213
RU2461767 C2	20120920	RU20070126828	20051213
US2008257414 AA	20081023	US20050792553	20051213
US8156954 BB	20120417	US20050792553	20051213
WO06065775 A2	20060622	WO2005US44982	20051213
WO06065775 A3	20061109	WO2005US44982	20051213



Priority:
US20040636127P 20041215 US20050792553 20051213 WO2005US44982 20051213

Probable Assignee: TEMPLE UNIV OF COMMW SYSTEM OF HIGHER EDUCATION

Assignee(s): (std): GHER EDUCATION TEMPLE UNIVERSI ; HUANG KE ; UNIV TEMPLE ; TAO RONGJIA ; TAO RONGJIA ; TEMPL UNIV OF DZE KOMMONVELT SISTEM OF KHAJER EHD JUKEJSHN ; XU XIAOJUN ; XU XIAOJUN

Assignee(s): GHER EDUCATION TEMPLE UNIV OF COMMW SYSTEM OF HI ; TEMPL JUNIVERSITI OF DZE KOMMONVELT SISTEM OF KHAJER EHD JUKEJSHN ; TEMPLE UNIV OF COMMW SYSTEM OF HIGHER EDUCATION ; TEMPLE UNIVERSITY OF THE COMMONWEALTH SYSTEM OF HI ; TEMPLE UNIV OF COMMW ; TEMPLE UNIVERSITY OF THE COMMONWEALTH SYSTEM OF HIGHER EDUCATION ; TEMPLE UNIV COMMW SYSTEM OF HIGHER EDUCATION ; GHER EDUCATION TEMPLE UNIVERSITY OF THE COMMONWEAL ; GHER EDUCATION TEMPLE UNIVERSITY OF THE COMMONWEALTH SYSTEM OF HI

Inventor(s): (std): HUANG KE ; KE HUANG ; KHUAN KEH ; RONGJIA TAO ; SJUJ SJAOTSZJUN ; TAO RONGJIA ; TAO RONGJIA ; TAO RONTSZJA ; XIAOJUN XU ; XU XIAOJUN ; XU XIAOJUN

Inventor(s): SJUJ SJAOTSZJUN'

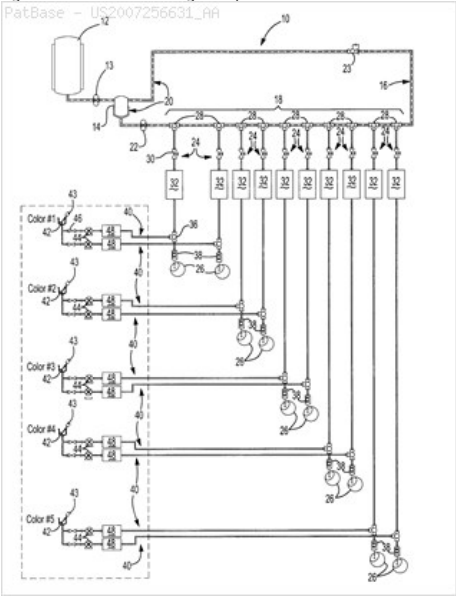
Agent(s): BLAKE CASSELS AND GRAYDON LLP; RATNERPRESTIA

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 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: COATING DISTRIBUTION SYSTEM WITH INLINE INJECTION OF ADDITIVES AND METHOD OF USING THE SAME

Abstract: Source: US2007256631A Disclosed is coating distribution system with inline injection capability that permits a base coating material to be divided into a plurality of portions, separate treatment of each portion to form a plurality of final coating compositions and recovery of the untreated base coating material. The system permits the simultaneous formation of a plurality of different final coating compositions from a single base coating material while permitting the bulk of the base coating material to remain unchanged. Using the system enables better control over the consistency of the base coating material and reduces clean up time between changes in the final coating compositions.

Classifications:
International (IPC 8-9): A23F5/00 B05C11/00 B05C5/00 (Advanced/Invention); A23F5/00 B05C11/00 B05C5/00 (Core/Invention)
CPC: A23G3/0089 A23G3/0091 A23G3/2007 A23G3/2092 A23G3/26 B01F13/1055 G05D11/132
European: A23G3/00P20L A23G3/00P22 A23G3/20F A23G3/20L A23G3/26 B01F13/10G G05D11/13B2
US: 118/24



Family:

Publication number	Publication date	Application number	Application date
US2007256631 AA	20071108	US20070743743	20070503
WO07131081 A2	20071115	WO2007US68094	20070503
WO07131081 A3	20081030	WO2007US68094	20070503

Priority:
US20060797320P 20060503 US20070743743 20070503

Probable Assignee: KELLOGG CO

Assignee(s): (std): ENEVOLD CONSTANCE JO ; KELLOG CO ; LINTNER BRAD

Assignee(s): KELLOGG CO ; KELLOGG COMPANY

Inventor(s): (std): ENEVOLD CONSTANCE JO ; LINTNER BRAD

Agent(s): DICKINSON WRIGHT PLLC

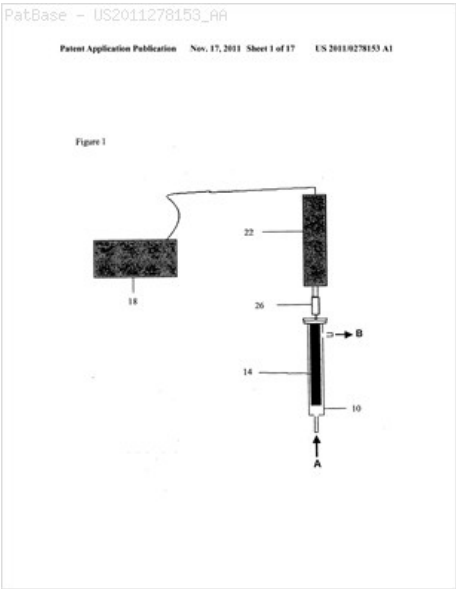
Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MY MZ NA NE NG NI NL 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: VISCOSITY REDUCTION

Abstract: Source: US2011278153A The present invention relates to a method for reducing the viscosity of a product by applying highly propagating ultrasonic energy to said product, the method comprising contacting at least a portion of said product with an highly propagating ultrasonic energy emitting assembly; and emitting highly propagating ultrasonic energy from the assembly into the product thereby reducing the viscosity of the product.

Classifications:

International (IPC 8-9): A23B4/02 A23L1/025 A23L3/26 A23L3/30 A23L5/30 B01J19/10 B06B1/00 G05D24/00 (Advanced/Invention); A23L1/025 A23L3/26 B01J19/10 G05D24/00 (Core/Invention)
CPC: A23C3/073 A23L2/02 A23L2/72 A23V2002/00 A23L1/0252 A23L3/30
European: A23C3/07B A23L1/025B A23L2/02 A23L2/72 A23L3/30 K23V2/00
US: 204/157.15 204/157.150P 422/128 422/128S



Family:

Publication number	Publication date	Application number	Application date
AU2009276288 AA	20100204	AU20090276288	20090729
AU2009276288 BB	20120531	AU20090276288	20090729
AU2009276288 BH	20140327	AU20090276288	20090729
EP2334424 A1	20110622	EP20090802273	20090729
EP2334424 A4	20130410	EP20090802273	20090729
NZ591223 A	20130125	NZ20090591223	20090729
US2011278153 AA	20111117	US20090056645	20090729
WO10012032 A1	20100204	WO2009AU00966	20090729

Priority:

US20060782898P 20060316	WO2007US06455 20070315	AU20080903844 20080729
WO2009AU00966 20090729	US20090224971 20090106	AU20070227617 20070315
AU20090276288 20090729	US20090056645 20090729	

Probable Assignee: CAVITUS PTY LTD

Assignee(s): (std): BAGNALL WARWICK ; BATES DARREN M ; CARGILL INC ; CAVITUS PTY LTD

Inventor(s): (std): BAGNALL WARWICK ; BATES DARREN M

Inventor(s): WARWICK BAGNALL ; DARREN M BATES

Agent(s): SPRUSON AND FERGUSON; HUENGES MARTIN

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: INCREASING FLUIDITY OF A FLOWING FLUID

Abstract: Source: US2010229955A There is disclosed apparatus and processes for increasing fluidity of a flowing fluid. The apparatus may have a number of treatment chambers adapted to receive and pass the flowing fluid. In each treatment chamber a field is applied to the fluid. The fields may be parallel to the fluid's direction of flow, and may alternate in sequence. The fluidity of the fluid is increased through exposure to the fields.

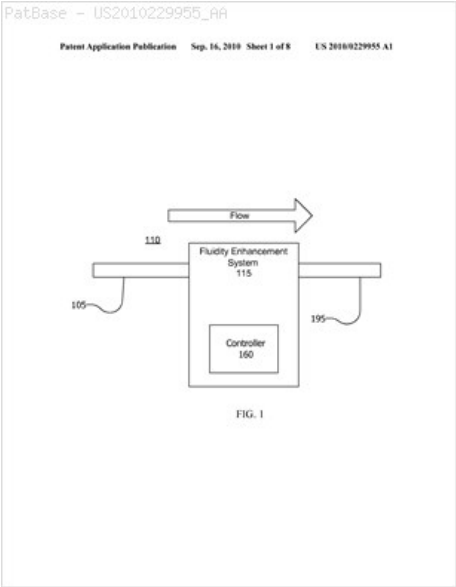
Classifications:

International (IPC 8-9): F15C1/02 F15C1/04 F17D1/16 (Advanced/Invention); F15C1/00 F17D1/00 (Core/Invention)

CPC: F17D1/16 Y10T137/0391 Y10T137/206 Y10T137/212 Y10T137/2191

European: F17D1/16

US: 137/13 137/13P 137/803 137/814 137/814S 137/827 204/164 204/554 204/660



Family:

Publication number	Publication date	Application number	Application date
US2010229955 AA	20100916	US20090404233	20090313
US2013146149 AA	20130613	US20130762017	20130207
US8616239 BB	20131231	US20130762017	20130207

Priority:

US20090404233 20090313 US20130762017 20130207

Probable Assignee: SAVE WORLD AIR INC

Assignee(s): (std): BELL DOUGLAS ; SAVE WORLD AIR INC

Assignee(s): QS ENERGY INC

Inventor(s): (std): BELL DOUGLAS

Agent(s): SOCAL IP LAW GROUP LLP; JONES WALKER LLP

Title: CHOCOLATE PRODUCTION METHOD AND APPARATUS

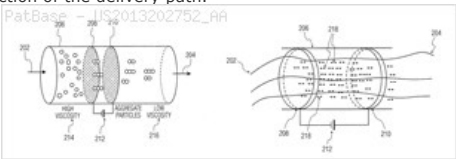
Abstract: Source: US2013202752A The present invention relates to a method and an apparatus for producing a chocolate product. The method includes delivering liquid chocolate having a viscosity through a pipe along a delivery path to a production station for producing the chocolate product. The liquid chocolate includes solid particles suspended within the liquid chocolate. The method changes the viscosity of the liquid chocolate by applying an electric field to the liquid chocolate in a direction along the delivery path of a strength and duration determined to aggregate the suspended solid particles into streamlined shapes extending along the direction of the delivery path.

Classifications:

International (IPC 8-9): A23C3/07 A23G1/00 A23G1/04 A23G1/18 A23G1/50 (Advanced/Invention)

CPC: A23G1/18 A23G1/0046 A23G1/0006 A23V2002/00

US: 1/1 426/244 99/451



Family:

Publication number	Publication date	Application number	Application date
CL2014002012 A1	20150206	CL20140002012	20140729
CO7141464 A2	20141212	CO20140184850	20140822
EP2809173 A1	20141210	EP20130743146	20130131
EP2809173 A4	20150909	EP20130743146	20130131
MX2014009166 A1	20141024	MX20140009166	20130131
PE19492014 A1	20141201	PE20140001204	20130131
US2013202752 AA	20130808	US20130755033	20130131
US2015237880 AA	20150827	US20150708361	20150511
US9044036 BB	20150602	US20130755033	20130131
US9198446 BB	20151201	US20150708361	20150511
WO13116428 A1	20130808	WO2013US23988	20130131
WO13116428 A9	20140807	WO2013US23988	20130131



Priority:

US20120592648P 20120131 US20130755033 20130131 WO2013US23988 20130131
US20150708361 20150511

Probable Assignee: TEMPLE UNIVERSITY OF COMMW SYSTEM OF HIGHER EDUCATION

Assignee(s): (std): OF HIGHER EDUCATION TEMPLE UNIV OF COMMW SYSTEM ; UNIV TEMPLE ; TEMPLE UNIVERSITY OF COMMW SYSTEM OF HIGHER EDUCATION

Assignee(s): TEMPLE UNIV OF COMMW SYSTEM OF HIGHER EDUCATION ; TEMPLE UNIV OF COMMW SYSTEM OFHIGHER EDUCATION

Inventor(s): (std): TANG HONG ; TAO RONGJIA

Inventor(s): HONG TANG ; RONGJIA TAO

Agent(s): JUAN CARLOS URIBE RESTREPO; STOLMAR AND PARTNER; RATNERPRESTIA; WEED STEPHEN J

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: PROCESS FOR MAKING CONFECTIONS

Abstract: A system for manipulating the viscosity of confection compositions is provided including an electrical field generator, an electrical field applicator, and a viscosity manipulation chamber; wherein the electrical field generator generates an electrical field with a strength of from about 3 kilovolts/cm to about 25 kilovolts/cm; and wherein the electrical field applicator applies the electrical field to the viscosity manipulation channel continuously and in a direction that is parallel or perpendicular to a flow of a confection composition located in the viscosity manipulation chamber; and wherein the confection composition has a protein content of from about 4 percent to about 9 percent. Confection compositions manipulated according to the system of the invention have an average particle size of between about 0.1 and 100 micrometers.

Classifications:
International (IPC 8-9): A23L1/025 A23L5/30 (Advanced/Invention)
CPC: A23L1/0252 A23G3/0226

Family:

Publication number	Publication date	Application number	Application date
WO15051254 A1	20150409	WO2014US59059	20141003



Priority:
US20130886888P 20131004

Probable Assignee: MARS INC
Assignee(s): (std): MARS INC
Inventor(s): (std): CATTARUZZA ANDREA ; MANN ROBERT ; NEWTON ROWENA
Agent(s): JORDAHL KIMBERLY
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

Estefania Paez

Search history

Search 1: TAC=(liquid and chocolate and electric and field and viscosity) and PD=19400101:20120110 (Results 5)

Search 2: TAC=(chocolate and electric and field and viscosity) and PD=19400101:20120110 (Results 9)

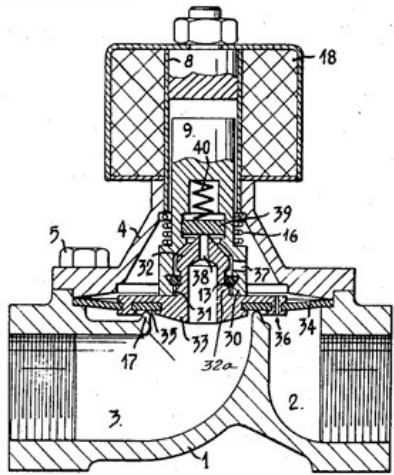
Title: FLUID-CONTROLLING VALVE

Abstract: Source: US3671009A An electromagnetically controlled valve, wherein the closure-member is connected with the movable core of the controlling electromagnet in a simple and smooth manner by means of a coupling the members of which are rigid respectively with the core and with the closure-member, one of said members housing with a clearance the other member and defining with the latter a space inside which an O-ring is held with an axial clearance. Said O-ring fitted in an annular groove extending outwardly of the housing transmits the motion of the core to the closure-member so as to raise it off its seat.

Classifications:

International (IPC 8-9): A21D13/08 A23C9/156 A23G3/00 A23G3/42 A23G4/00 A23G4/10 A23G9/32 A23G9/34 A23L1/236 A23L27/30 B65D5/60 C10B57/04 C10B57/06 C10L5/00 C10L5/04 C10L5/16 C12P19/14 C12P19/18 C25D11/04 C25D7/02 F16K1/34 F16K1/42 F16K1/48 F16K31/06 F16K31/40 H03K4/32 H04N5/18 (Advanced/Invention); A23L1/08 A23L21/25 (Advanced/Non-invention); A21D13/00 A23C9/152 A23G3/00 A23G3/34 A23G4/00 A23G4/06 A23G9/32 A23L1/236 B65D5/56 C10B57/00 C10L5/00 C12P19/00 C25D11/04 C25D7/00 F16K1/32 F16K31/06 F16K31/36 H03K4/00 H04N5/18 (Core/Invention); A23L1/076 (Core/Non-invention); A23L (Subclass/Invention)
International (IPC 1-7): A23G3/00 A23L1/00 A23L1/08 A23L1/09 A23L1/236 A23L1/26 A23N B65D5/60 C07C47/18 C08B37/00 C08F14/06 C10B53/08 C10B57/04 C10L5/00 C10L5/04 C10L5/06 C10L5/10 C10L5/14 C10L5/16 C10L5/22 C12D13/00 C12N9/28 C12R1/07 C12R1/685 C12R1/69 C13K1/00 C25D11/04 C25D7/02 F16K1/34 F16K1/42 F16K1/48 F16K31/00 F16K31/02 F16K31/06 F16K31/10 F16K31/42 F16K39/02 F16K47/00 F16K47/02 F16K47/04 F16K7/00 H03K4/08 H03K4/90 H04N5/18
CPC: A23C9/156 A23L1/2363 C12P19/14 F16K1/34 F16K1/42 F16K1/485 F16K31/0655 F16K31/40 F16K31/404 C10L5/04 A21D13/08 A23G3/42 A23G4/10 A23G9/32 A23G9/34 C12P19/18 B65D5/606 C25D11/005 C25D11/024 H04N5/185 C25D7/02 C25D11/04 H03K4/32
European: A23C9/156 A23G3/00 A23G3/00+D6 A23G3/30 A23G3/30+D6 A23G9/02 B65D5/60B2 C10L5/04 C12P19/14 C25D11/04 C25D7/02 F16K1/34 F16K1/42 F16K1/48N2 F16K31/06C F16K31/06C6 F16K31/40 F16K31/40A2 H03K4/32 H04N5/18B
US: 204/211 204/268 205/139 251/129 251/129.07 251/129.19 251/77 251/86 307/106 315/390 315/405 348/E05.072 348/E5.072 426/48 426/590 426/654 426/658 435/99 44/10R 44/568 44/569 44/596 44/620 99/14.1R

PatBase - US3671009_A



Family:

Publication number	Publication date	Application number	Application date
AT302753 B	19721025	AT19700002540	19700318
AU197618149 A1	19780406	AU19760018149	19760928
BE511193 A	00000000		00000000
BE747732 A1	19700831	BE19700747732	19700320
BE759062 A1	19710517		00000000
CA1069696 A1	19800115	CA19760262050	19760927
CA929151 A1	19730626	CA19700078323	19700324
CA973498 A1	19750826	CA19700098223	19701116
CH294916 A	19531130		19510804
CH298291 A	19540430		19510829
CH299144 A	19540531		19511106
CH311810 A	19551215		19520513
CH508153 A	19710531	CH19690005735	19690415
CH508159 A	19710531	CH19700000163	19690415
CH515440 A	19711115	CH19700000164	19700108
CH531312 A	19721215	CH19700017038	19701117
DE1092265 B	19601103	DE1952B020358	19520509
DE2011535 A1	19701022	DE19702011535	19700306
DE2014087 A1	19701105	DE19702014087	19700318
DE2014087 B2	19771222	DE19702014087	19700318
DE2014087 C3	19780810	DE19702014087	19700318
DE2056599 A1	19710701	DE19702056599	19701117
DE2056599 B2	19770818	DE19702056599	19701117
DE2056599 C	19710701		00000000
DE2056599 C3	19780406	DE19702056599	19701117
DE2643636 A1	19770526	DE19762643636	19760928
DE2643636 B2	19800814	DE19762643636	19760928
DE2643636 C3	19810326	DE19762643636	19760928
DE865494 A	19530202	DE1951M010722	19510822
DK141304 B	19800218	DK19700001852	19700414
DK141304 C	19800811	DK19700001852	19700414
FR1040340 A	19531014		19510804
FR1060041 A	19540330		19520506
FR2043349 A5	19710212	FR19700013505	19700414
FR2069528 A5	19710903	FR19700041095	19701117
FR2331611 A1	19770610	FR19760029573	19761001
FR2331611 B1	19780505	FR19760029573	19761001
GB1256670 A	19711215		19700414
GB1336002 A	19731107	GB19700053482	19701110
GB1545267 A	19790502	GB19760040245	19760928
GB702742 A	19540120	GB19500021602	19500901
GB704146 A	19540217	GB19500019580	19500804
GB770950 A	19570327	GB19510011849	19510521
IT1059656 A	19820621	IT19700054746	19701116
JP1007629 C3	19800731	JP19750137567	19751114
JP49040949 B4	19741106	JP19690091980	19691117
JP49040950 B4	19741106	JP19700003977	19700114
JP52060804 A2	19770519	JP19750137567	19751114
JP54041601 B4	19791210	JP19750137567	19751114
JP55039304 B4	19801009	JP19700026270	19700328
NL163107 B	00000000		00000000
NL163107 C	19800815	NL19700016730	19701116
NL163612 B	19800415	NL19700005223	19700410
NL163612 C	00000000		00000000
NL169752 B	00000000		00000000
NL169752 C	19820816	NL19760010728	19760928

NL7005100 A	19701019	NL19700005100	19700409	
NL7005223 A	19710712	NL19700005223	19700410	
NL7016730 A	19710519	NL19700016730	19701116	
NL7610728 A	19770520	NL19760010728	19760928	
NL88072 C	00000000		00000000	
NO136438 B	19770531	NO19700004318	19701112	
NO136438 C	19770907	NO19700004318	19701112	
SE371277 B	19741111	SE19700005034	19700414	
SE371277 C	19750220	SE19700005034	19700414	
SE380712 B	19751117	SE19700015462	19701116	
SE380712 C	19760226	SE19700015462	19701116	
US2662198 A	19531208	US19510242731	19510820	
US2764542 A	19560925	US19520288642	19520519	
US3671009 A	19720620	US19700021336	19700320	
US3728132 A	19730417		19701117	
US4073625 A	19780214	US19760728008	19760929	
ZA7007715 A	19720830	ZA19700007715	19701116	

Priority:

	19500804	19500804	19500804
	19500901	19500901	19500901
	19500804	19500804	19500804
	19501106	19510521	19510704
	19510521	19510704	19510521
	19510521	19500901	19510521
	19500901	19510521	19500901
JP19750137567	19751117	US19760728008	19760929
CH19700000164	19700108	CH19690000163	19690415
	19510704		19510704
	19510704	JP19750137567U	19751117
AU19760018149	19760928	JP19700003977	19700114
JP19690091980	19691117	DE1951M010722	19510822
			CH19700000163
			CH19690005735
			19690415
			19510704
			19751114
			19700328

Probable Assignee: SUMITOMO METAL IND

Assignee(s): (std):	BRITISH ALUMINIUM CO LTD ; HAYASHIBARA CO ; HAYASHIBARA K ; HAYASHIBARA KEN ; ICI LTD ; SUMITOMO METAL INDUSTRIES LTD ; SUMITOMO KINZOKU KOGYO KK ; LUCIFER SA CH ; MARCONI WIRELESS TELEGRAPH CO ; SUMITOMO METAL INDUSTRIES LIMITED TE OSAKA EN SUMI ; SUMIKIN KAKOU KK ; SUMIKIN COKE CO LTD ; SUMIKIN KAKO KK ; SUMITOMO METAL IND ; LUCIFER SA ; LUCIFER S A ; KEN HAYASHIBARA ; LIGHTNING FASTENERS LTD
Assignee(s):	IMPERIAL CHEMICAL INDUSTRIES LIMITED ; SUMITOMO METAL INDUSTRIES LIMITED ; SUMIKIN COKE CO LTD WAKAYAMA JP ; MARCONI S WIRELESS TELEGRAPH CO LTD ; LUCIFER S A CAROUGE GENF SCHWEIZ ; SUMITOMO METAL INDUSTRIES LTD OSAKA JP ; SUMITOMO METAL INDUSTRIES LTD OSAKA ; SUMITOMO METAL IND LTD ; THE BRITISH ALUMINIUM COMPANY LIMITED ; SUMIKIN COKE CO LTD WAKAYAMA ; LUCIFER S A CHEMIN LUCIFER CAROUGE GENEVE SUISSE ; LUCIFER S A GENEVE ZWITSERLAND ; SUMITOMO METAL INDUSTRIES LTD AND SUMIKIN COKE CO ; MARCONI S WIRELESS TELEGRAPH COMPANY LIMITED ; SUMITOMO METAL INDUSTRIES LTD AND SUMIKIN COKE CO LTD ; SUMITOMO METAL INDUSTRIES LIMITED TE OSAKA EN SUMIKIN COKE COMPANY LIMITED TE WAKAYAMA JAPAN ; TSUYAMA NAOTO ; SUGIMOTO KANAME ; MITSUHASHI MASAKAZA ; TSUYUGUCHI MICHIO ; NISHIOKA KUNIHICO ; SUNAMI YOSHIHIKO ; SUMITOMO METAL IND TE OSAKA EN SUMIKIN COKE CO TE WAKAYAMA JAPAN LTD ; YANO KATSUHIRO ; KEN HAYASHIBARA OKAYAMA JAPAN ; HONEYWELL LICIFER SA ; HONEYWELL LICIFER SA A CO ; HIRAO MAMORU ; KURIMOTO MASASHI ; KIRITANI YOSHIO ; IBARAGI TETSUO ; LUCIFER CH SA ; IMP CHEMICAL IND LTD ; HAYASHIBARA KEN 9 8 4 CHOME HIGASHI FURUMATSU OKAY ; HAYASHIBARA KEN 9 8 4 CHOME HIGASHI FURUMATSU OKAYAMA SHI OKAYAMA JAPON ; LIGHTNING FASTENERS LIMITED ; HAYASHIBARA KEN OKAYAMA JAPAN ; HAYASHIBARA CO JA ; HARALD STAMPFLI
Inventor(s): (std):	BEDFORD LESLIE HERBERT ; BENJAMIN STARKS FIELD ALFRED ; BRITISH AL CO LTD ; COMPANY LIMITED MARCONI S WIRE ; COMPANY LIMITED THE BRITISH AL ; IMP CH IND LTD ; INDUSTRIES LIMITED IMPERIAL CH ; KATSUHIRO YANO ; KUNIHICO NISHIOKA ; MARCONI S WIRE CO LTD ; MICHIO TSUYUGUCHI ; PULLEN ALFRED N D ; PULLEN ALFRED NORMAN DOUGLAS ; STAMPFLI H CH ; STARKS FIELD ALFRED BENJAMIN ; TETSUO IBARAGI ; TSUYUKUCHI KIYOUFU ; YOSHIHIKO SUNAMI ; YOSHIO KIRITANI ; KITANO YOSHIO ; KIRITANI YOSHIO ; KANAME SUGIMOTO ; IBARAGI TETSUO ; HARALD STAMPFLI ; AMAGASAKI HYOGO JAPAN ; AMAGASAKI HYOGO ; TSUYAMA NAOTO ; TSUYAMA N ; SUGIMOTO K ; SUGIMOTO KANAME ; SUGIMOTO K ; STAMPFLI HARALD ; STAMPFLI H ; N TSUYAMA ; MITSUHASHI MASAKAZA ; MITSUHASHI M ; M MITSUHASHI ; M KURIMOTO ; M HIRAO ; KURIMOTO MASASHI ; KURIMOTO M ; HIRAO MAMORU ; HIRAO M ; H SUGIMOTO ; YANO KATSUHIRO ; TSUYUGUCHI MICHIO ; SUNAMI YOSHIHIKO ; SUGIMOTO H ; NISHIOKA KUNIHICO ; NAOTO TSUYAMA ; MASASHI KURIMOTO ; MASAKAZA MITSUHASHI ; MAMORU HIRAO
Inventor(s):	LIMITED MARCONI S WIRELESS TELEGRAPH COMPANY ; YOSHIO KIRITANI MICHIO TSUYUGUCHI TETSUO IBARAKI KATSUHIRO YANO YOSHIHIKO SONSINI AND KUNIHICO NISHIOKA ; YANO KATSUHIRO WAKAYAMA JP ; TSUYAMA N JA ; SUGIMOTO K JA ; STAMPFLI HARALD PETIT SACONNEX GENF SCHWEIZ ; MITSUHASHI M JA ; NISHIOKA KUNIHICO AMAGASAKI HYOGO JP ; MARCONI S WIRELESS TELEGRAPH CO LTD ; KURIMOTO M JA ; LIMITED IMPERIAL CHEMICAL INDUSTRIES ; LIMITED THE BRITISH ALUMINIUM COMPANY ; KIRITANI YOSHIO OSAKA ; KITANO YOSHIO OSAKA JP ; IMP CHEMICAL IND LTD ; HIRAO M JA ; BRITISH ALUMINIUM CO LTD

Title: IMPROVEMENTS IN OR RELATING TO A METHOD AND APPARATUS FOR DISPENSING DOSED AMOUNTS OF A FLUID PRODUCT SUCH AS MOLTEN **CHOCOLATE**

Abstract: Source: GB922020A 922,020. Filling receptacles. BAKER, PERKINS Ltd., and ANCIENS ETABLI SEMENTS A. SAVY JEANJEAN and CIE. Nov. 14, 1960 [Nov. 13, 1959], No. 39043/60. Class 125(2). [Also in Group V]. Fluid material, e.g. molten **chocolate**, is dispensed in adjustable quantities to receptacles by feeding the material through a duct A by a pump P into a chamber 9, from which some of the material flows through a rotary distributor D into the receptacles, while excess material flows through an outlet 14 to a valve R which controls the pressure in the chamber and thus the quantity dispensed to the receptacles. The pressure is indicated by a gauge E, and if the pressure is excessive a contact 56 in the gauge operates to stop the pump.

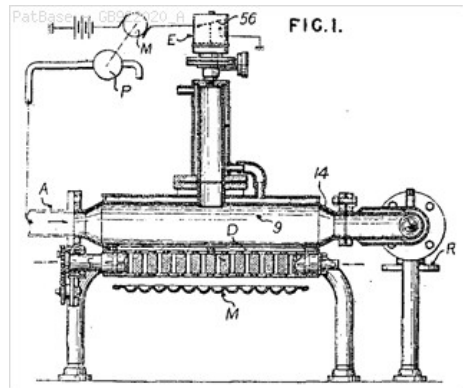
Classifications:

International (IPC 8-9): A23G1/20 B65B3/10 G01F11/22 (Advanced/Invention); A23G1/04 B65B3/10 G01F11/10 (Core/Invention)

International (IPC 1-7): A23G3/06 B65B3/10

CPC: A23G1/206 B65B3/10 G01F11/22

European: A23G1/20M8D B65B3/10 G01F11/22



Family:

Publication number	Publication date	Application number	Application date
FR1248652 A	19601223	FR19590810127	19591113
GB922020 A	19630327	GB19600039043	19601114

Priority:

FR19590810127 19591113

Probable Assignee: ANCIENS SAVY ETS

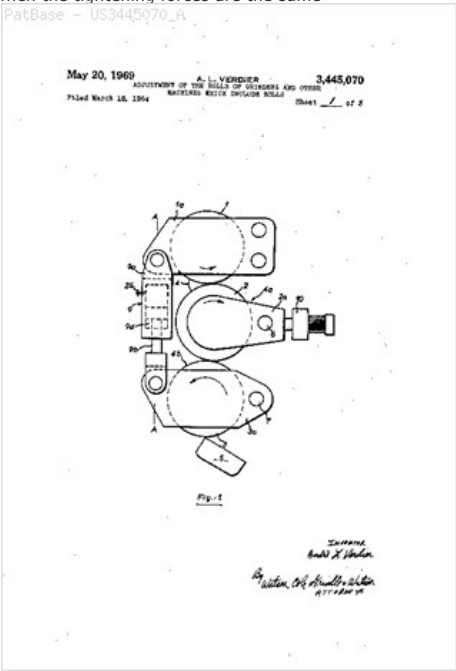
Assignee(s): (std): ANCIENS ETS SAVY ; BAKER PERKINS LTD ; ANCIENS ETS A SAVY ; ANCIENS SAVY ETS

Assignee(s): ANCIENS ETABLISSEMENTS A SAVY JEANJEAN AND COMPAGNIE ; ANCIENS A SAVY ETS ; ANCIENS A SAVY JEANJEAN AND COMP ETS ; ANCIENS ETABLISSEMENTS A SAVY JEANJEAN AND CIE ; ANCIENS ETABLISSEMENTS A SAVY JEANJEAN AND COMPAGN ; BAKER PERKINS LIMITED

Title: ADJUSTMENT OF THE ROLLS OF GRINDERS AND OTHER MACHINES WHICH INCLUDE ROLLS

Abstract: Source: US3445070A ABSTRACT OF THE DISCLOSURE
F degrees r example' acting on the tightening forces in such manner as to render the distances between the axes An adjusting device for Controlling the actual spacing cf the rolls at their two ends equal, a strictly equal com-of the working surfaces of the rolls of a rolling or mill- 15 pression of the materials passing between the rolls is ob-ing machine, comprising a pair of gauging means each tained from one end of the latter to the other. If it is responsive to the actual distance between the end bear- desired, for any reason whatsoever, to adjust the Comings at one side of the rolls, each gauging means including pression to différent values at the two ends, it would of a Chamber whose volume tends to vary in response to course be possible to act on the tightening forces so as variations in said distance, to produce a marginal varia- 20 to obtain a smaller interval between the rolls at the end tion of pressure of a fluid contained in the Chamber. where the compression is to be greater. Means are provided to control the tightening forces ap- An attempt may be made to explain the result ob-plied to the bearings and/or rotation speeds of the rolls, tained in this way in the following manner, it being un-in response to the pressure variations. derstood that this explanation is only a hypothesis and does not in any way limit the invention. The applicant has observed that when the tightening forces are the same

Classifications:
International (IPC 8-9): B02C4/36 B29B7/68 B30B3/04 (Advanced/Invention); B02C4/00 B29B7/30 B30B3/00 (Core/Invention)
International (IPC 1-7): B02C4/02 B02C4/36 B29D7/14 B44D
CPC: Y10S425/235 B02C4/36 B29B7/68 B30B3/04
European: B02C4/36 B29B7/68 B30B3/04
US: 100/170 241/231 241/37 425/170 425/223 425/DIG.235



Family:

Publication number	Publication date	Application number	Application date
CH411534 A	19660415	CH19640002604	19640302
DE1289396 B	19690213	DE1964V025605	19640314
FR1376499 A	19641031	FR19630928484	19630319
GB1063731 A	19670330	GB19640009513	19640306
US3445070 A	19690520	US19640352158	19640316

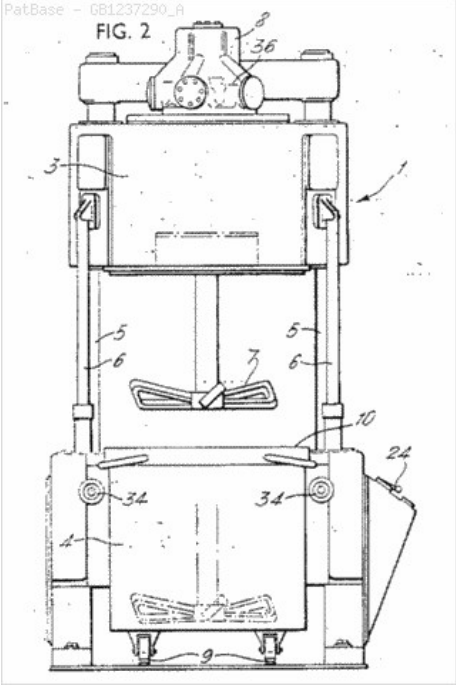
Priority:
FR19630928484 19630319
Probable Assignee: VERDIER ANDRE L
Assignee(s): (std): VERDIER ANDRE L
Assignee(s): VERDIER ANDRE LOUIS ; ANDRE LOUIS VERDIER
Inventor(s): (std): VERDIER ANDRE LOUIS ; ANDRE LOUIS VERDIER
Inventor(s): LOUIS VERDIER ANDRE

Title: MIXING APPARATUS

Abstract: Source: GB1237290A 1,237,290. Controlling mixing by **viscosity**. COX'S MACHINERY Ltd. 30 Jan., 1970 [24 Feb., 1969], No. 9848/69. Heading B1C. [Also in Division G3] An impeller, supported by a head so as to be within a container holding constituents to be mixed under impurity-free conditions, is driven by a hydraulic motor supplied with fluid by a displacement pump the volume of which is automatically adjusted in dependence on the pressure of fluid applied to the motor. In Fig. 2, a head 3 supports an impeller 7 driven by a hydraulic motor 8 to mix constituents such as paint, ink, glue or **chocolate** in a bath 4 which is on wheels 9 to facilitate removal. The head 3 may be raised or lowered by hydraulic rams 6. Dust extraction or vacuum operation may be provided with the aid of hoods or seals (not shown). Motor 8 is supplied with fluid by a swashplate pump (not shown) driven by an **electric** motor. Rise in fluid pressure and thus motor torque above a predetermined value operates a switch to cause an **electric** servomotor to adjust the swash plate in such a sense as to reduce the pressure below the predetermined value. A further switch, which is operated if the current of the motor driving the pump exceeds a predetermined value, also causes the servomotor to adjust the swash plate until the motor current is reduced below the predetermined value. The servomotor may be manually switched to run in either direction to obtain a desired initial setting of the swash plate and hence speed of motor 8. Abnormal rise in fluid pressure operates a further switch to cause a solenoid valve to by-pass the output of the pump so that motor 8 is stopped and can only be re-started by hand. A manually operated emergency stop button and indicator lamp are associated with this circuit.

Classifications:

International (IPC 8-9): B01F15/00 B01F7/16 H02P29/00 (Advanced/Invention); B01F15/00 B01F7/16 H02P29/00 (Core/Invention)
International (IPC 1-7): G05D16/18 G05D17/00
CPC: B01F7/161 B01F15/00201 B01F15/00376 B01F2215/0019 B01F2215/005 B01F2215/0059 B01F2215/006 H02P29/0033
European: B01F15/00K2 B01F15/00K60J2 B01F7/16C2 H02P29/00D L01F215/00A22 L01F215/00A60 L01F215/00A70 L01F215/00A72



Family:

Publication number	Publication date	Application number	Application date
GB1237290 A	19710630	GB19690009848	19690224

Priority:

GB19690009848 19690224

Probable Assignee: COX S MACHINERY LTD

Assignee(s): (std): COX S MACHINERY LTD

Assignee(s): COX S MACHINERY LIMITED

Inventor(s): (std): ROACH ALLEN GEORGE

Inventor(s): ALLEN GEORGE ROACH

Title: PROCESS FOR CLEANING UP OIL SPILLS

Abstract: Source: US3635819A The present invention relates to a system for controlling oil spills floating on open bodies of water. The process involves dispersing a hydrocarbon base ferrofluid containing an oil soluble water insoluble surfactant and a stable colloid of magnetic solids e.g. magnetite into the oil slick, then using a magnetic field to attract and pick up the oil spill, which is now magnetically responsive.

Classifications:

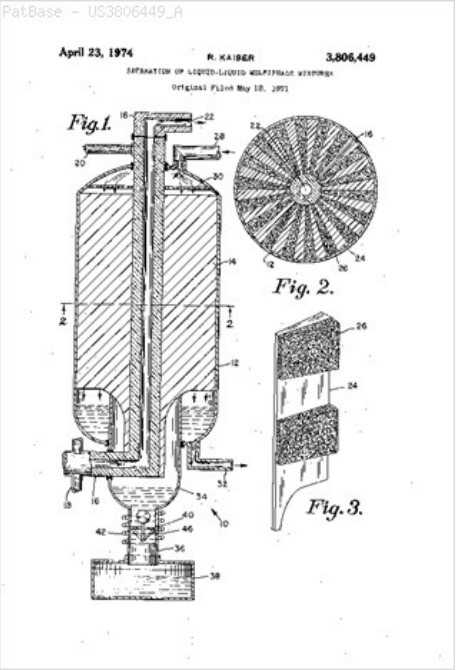
International (IPC 8-9): B01D17/04 B01D35/06 B03C1/01 B63B13/00 B63B57/00 C02F1/68 C08G12/38 C10G33/02 H01F1/44 (Advanced/Invention); B01D17/04 B01D35/06 B03C1/005 B63B13/00 B63B57/00 C02F1/68 C08G12/00 C10G33/00 H01F1/44 (Core/Invention)

International (IPC 1-7): B01D17/00 B01D17/02 B01D17/04 B01D35/06 B01J20/22 B03C1/00 B63B35/00 B63B57/00 C02B9/00 C02B9/02 C02C5/00 C08G51/58 C08G9/30 C08L61/28 C10G33/02 E02B15/04 H01F1/10 H01F1/28

CPC: C08G12/38 C02F1/681 Y10S210/925 Y10S210/924 H01F1/44 B63B13/00 B01D17/04 B01D35/06 B03C1/01 C10G33/02

European: B01D17/04 B01D35/06 B03C1/01 B63B13/00 C02F1/68C C08G12/38 C10G33/02 H01F1/44

US: 210/21 210/40 210/634 210/65 210/695 210/924 210/925 210/DIG.21 252/62.51 252/62.51R 252/62.52 252/62.56 516/141 524/843 528/254



Family:

Publication number	Publication date	Application number	Application date
CA970553 A1	19750708	CA19710115058	19710608
CA971113 A1	19750715	CA19710115059	19710608
DE2129621 A1	19720210	DE19712129621	19710615
DE2129713 A1	19720210	DE19712129713	19710615
FR2095132 A5	19720204	FR19710021538	19710614
FR2097879 A5	19720303	FR19710021539	19710614
GB1361003 A	19740724	GB19710027835	19710614
GB1361004 A	19740724	GB19710027836	19710614
US3635819 A	19720118	US19700046558	19700615
US3700595 A	19721024	US19700046556	19700615
US3793280 A	19740219	US19700049962	19700625
US3796660 A	19740312	US19710144563	19710518
US3806449 A	19740423	US19730352980	19730420

Priority:

US19700045962 19700615 US19700049962 19700615 US19710144563 19710518
US19700046556 19700615 US19700046558 19700615 US19730352980 19730420

Probable Assignee: AVCO CORP

Assignee(s): (std): AVCO CORP ; SANDLER S

Assignee(s): SANDLER S US ; AVCO CORP US ; KAISER ROBERT

Inventor(s): (std): KAISER R ; KAISER ROBERT ; SANDLER S

Inventor(s): ROBERT KAISER ; SANDLER S US ; KAISER R US

Title: Process for the manufacture of a plurality of filaments

Abstract: Source: US4230650A A method and apparatus for making filaments and a fibrous product of randomly overlying filaments in a mat configuration bonded to each other at areas of intersection. The filaments are formed by subjecting a travelling layer of a settable, dielectric, molten polymer material to an electrostatic **field** of lines of flux of sufficient density and intensity to flow from the layer of molten polymer a multiplicity of filaments which are partially set as they form. The filaments are subjected to the **field** along enough to separate them from the surface of the layer and are then collected randomly overlying each other in a tacky condition so that they bond to each other in areas of intersection. The method may include insertion of an object in the path of the separated filaments for collecting them on a surface of the object. The object can be rotated so that a package of the matter material is formed about it to protect it. The layer can be pretreated before subsection to the **field** to densify discrete areas to form on the surface thereof starting points for the filaments. The apparatus for carrying out the method comprises a travelling transport for the layer in the form of a belt permeable to the electrostatic **field** in which case two electrodes develop the **field** or the transport may be conductive to act as one of the electrodes developing the **field**. A collector for the matter material can be constituted as a travelling electrode in the form of a conductive belt which is grounded with a potential applied across the belt transports.

Classifications:

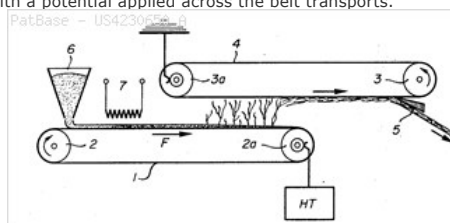
International (IPC 8-9): D01D5/00 D01D5/08 D01F1/00 D01F6/00 D01F6/04 D01F6/60 D01H4/28 D04H13/00 D04H13/02 (Advanced/Invention); D01F6/00 (Advanced/Non-invention); D01D5/00 D01D5/08 D01F1/00 D01F6/00 D01F6/04 D01F6/60 D01H4/00 D04H13/00 (Core/Invention); D01F6/00 (Core/Non-invention); D01F D04H (Subclass/Invention)

International (IPC 1-7): B05C5/02 B06B1/02 B29D7/22 D01D1/04 D01D13/00 D01D5/00 D01D5/08 D01D5/10 D01D5/12 D01F1/00 D01F6/00 D01F7/02 D01F7/04 D04H1/56 D04H11/00 D04H13/00 D04H3/03 D04H3/16

CPC: D01D5/0023 D01D5/0069 D01H4/28 D04H1/728 D04H13/00

European: D01D5/00 D01D5/00E2B D01D5/00E4B D01H4/28 D04H1/728 D04H13/00

US: 156/62.4 264/138 264/164 264/24 264/441 264/484 425/174.8E 427/485



Family:

Publication number	Publication date	Application number	Application date
AR201959 A1	19750430	AR19740254962	19740730
AT343779 B	19780612	AT19740006659	19740814
AT665974 A	19771015	AT19740006659	19740814
AU197472102 A1	19760212	AU19740072102	19740807
BE818914 A1	19750217	BE19740147663	19740816
BR7406402 A0	19750603	BR19740006402	19740805
CA1099870 A1	19810428	CA19740207048	19740814
CH570493 A	19751215	CH19730011793	19730816
CH584769 A	19770215	CH19730017380	19731212
CH586775 A	19770415	CH19740001082	19740128
CS223801 B2	19831125	CS19740005706	19740814
DD114107 C	19750712	DD19740180519	19740815
DE2439178 A1	19750227	DE19742439178	19740813
DE2439178 C2	19831006	DE19742439178	19740813
DK146009 B	19830516	DK19740004359	19740815
DK146009 C	19831017	DK19740004359	19740815
DK435974 A	19750421	DK19740004359	19740815
ES429307 A1	19770401	ES19740429307	19740816
FR2324766 A1	19770415	FR19740028342	19740814
FR2324766 B1	19790511	FR19740028342	19740814
GB1484584 A	19770901	GB19740036052	19740815
IE41322 B	19791205	IE19740001701	19740814
IE41322 L	19750216	IE19740001701	19740814
IN140451 A	19761113	IN1974CA02146	19740925
IT1019995 A	19771130	IT19740026373	19740514
JP1080044 C3	19820125	JP19740092473	19740814
JP50048207 A2	19750430	JP19740092473	19740814
JP56022983 B4	19810528	JP19740092473	19740814
LU70733 A	19750611	LU19740070733	19740814
NL173192 B	19830718	NL19740010874	19740814
NL173192 C	19831216	NL19740010874	19740814
NL7410874 A	19750218	NL19740010874	19740814
PL98125 P	19780429	PL19740173532	19740816
SE408067 B	19790514	SE19740010400	19740815
SE408067 C	19790823	SE19740010400	19740815
SE7410400 A	19750217	SE19740010400D	19740815
SU679156 D	19790805	SU19742056608	19740815
US4230650 A	19801028	US19770768422	19770214
ZA7404941 A	19750827	ZA19740004941	19740801

Priority:

CH19730011793 19730816 CH19730015592 19731106 US19740495544 19740807
CH19730017380 19731212 CH19740001082 19740128 CA19740207048 19740814

Probable Assignee: BATTELLE MEMORIAL INSTITUTE

Assignee(s): (std): BATTELLE MEMORIAL INST ; BATTELLE MEMORIAL INSTITUTE

Assignee(s): BATTELLE MEMORIAL INSTITUTE 1227 CAROUGE GENEVE CH ; BATTELLE MEMORIAL INSTITUTE CH ; BATTELLE MEMORIAL INSTITUTE TE CAROUGE ZWITZERLAND ; BATTELLE MEMORIAL INSTITUTE CAROUGE GENF SCHWEIZ ; GUIGNARD CLAUDE H ; BATTELLE MEMORIAL INST CAROUGE GENF SCHWEIZ ; BATELLE MEMORIAL INST ; BATELLE MEMORIAL INSTITUTE ; BATTEL MEMORIAL ENSTITYUT FA

Inventor(s): (std): GUIGNARD C ; GUIGNARD CLAUDE ; GUIGNARD CLAUDE H ; GUIGNARD CLAUDE HENRI ; GUINARD CLAUDE ; GUIGNARD M CLAUDE ; GUIGNARD C H ; GINYAR KLOD

Inventor(s): CLAUDE GUIGNARD ; C H GUIGNARD ; CLAUDE HENRI GUIGNARD ; GUIGNARD CLAUDE ST GENIS PULLY FRANKREICH ; GUINARD CLAUDE FR ; KLOD GINYAR FR ; GUIGNARD CLAUDE ST GENIS PULLY FR

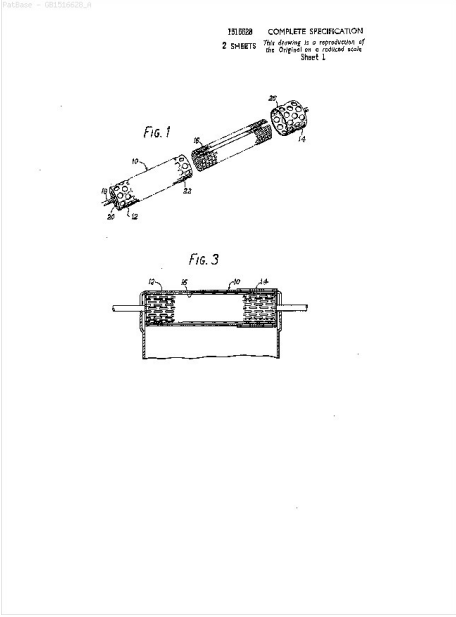
Agent(s): ROBIC ROBIC AND ASSOCIES ASSOCIATES

Title: FOOD PRODUCT

Abstract: Source: GB1516628A 1516628 Puffed food product MARS Ltd 10 June 1975 [10 June 1974] 25595/74 Heading A2B Discrete dried particles comprising at least an outerlayer of a homogenous substantially amorphous edible dried gel of at least one high molecular weight ingredient are explosively puffed and sintered in a closed mould thus to form a cellular coherent body by cohesion of the individual puffed particles. Preferably the high mol. wt. ingredient is at least 50 percent protein e.g. soya protein, casein, gelatine, zein or gluten, or at least 50 percent carbohydrate e.g. cereal grains, cereal semolina or cereal flour, or a mixture of protein and carbohydrate e.g. cereal flour or cereal starch or waxy maize and soya protein or skimmed milk powder. The gel may also contain a gum, e.g. locust bean gum. The puffing may be effected by immersing the mould in hot oil, microwave radiation, resistive electric heating, infra-red radiation or exposure to a hot gas stream. The particles may have sodium caseinate or a monosaccharide applied to them as an edible binder prior to puffing, and a filling material may also be present in the mould.

Classifications:

International (IPC 8-9): A23J3/00 A23J3/26 A23L1/00 A23L1/01 A23L1/18 A23P1/14 (Advanced/Invention);
A23J3/00 A23L1/00 A23L1/18 A23P1/14 (Core/Invention)
International (IPC 1-7): A23G A23J3/00 A23L1/00 A23L1/01 A23L1/04 A23L1/10 A23L1/164 A23L1/18 A23L1/34 A23P1/00
CPC: A23J3/26 A23L1/0094 A23L1/1802 A23P1/148
European: A23J3/26 A23L1/00P14D A23L1/18B A23P1/14D



Family:

Publication number	Publication date	Application number	Application date
AU197581993 A1	19761216	AU19750081993	19750610
AU500003 B2	19790510	AU19750081993	19750610
CA1048333 A1	19790213	CA19750228848	19750609
DE2525291 A1	19751218	DE19752525291	19750606
FR2273486 A1	19760102	FR19750017870	19750609
FR2273486 B1	19790525	FR19750017870	19750609
GB1516628 A	19780705	GB19740025595	19740610
IT1038776 A	19791130	IT19750024124	19750609
JP51009742 A2	19760126	JP19750070119	19750610
NL7506911 A	19751212	NL19750006911	19750610

Priority:

GB19740025595 19740610

Probable Assignee: MARS LTD

Assignee(s): (std): MARS LTD ; MARS LTD GIA THOMAS S LTD

Assignee(s): MENZI ROBERT ; TZANOS DIMITRI ; MARS LTD FORMERLY KNOWN THOMASS ; DOVE GEORGES ; GIDDEY CLAUDE ; MAASU LTD ; MARS LIMITED ; MARS LIMITED TE LONDEN

Inventor(s): (std): DEIMITORI TSUANOSU ; DOVE G ; DOVE GEORGES ; GIDDEY C ; GIDDEY CLAUDE ; JOOJI DABU ; KUROODO GIDEI ; MENZI R ; MENZI ROBERT ; ROBAATO MENZUI ; TZANOS D ; TZANOS DIMITRI

Inventor(s): WIRD SPAETER GENANNT WERDEN ; ROBERT MENZI ; R MENZI ; G DOVE ; GEORGES DOVE ; DIMITRI TZANOS ; C GIDDEY ; CLAUDE GIDDEY ; D TZANOS

Title: PROCEDIMIENTO PARA LA PREPARACION DE CONFITURAS HELADAS Y EL PRODUCTO ASI OBTENIDO Process for the preparation of jams frost and product thus obtained (Machine translation)

Abstract: Source: CO4480005A 1. PROCESO PARA LA ELABORACION DE CONFITURAS HE- LADAS CARACTERIZADO PORQUE CONSISTE BASICAMENTE DE LA ELABORACION EN FORMA INDEPENDIENTE DE UNA MER- MELADA DE FRUTAS Y DE UNA MEZCLA DE AGUA Y AZUCAR LAS CUALES POSTERIORMENTE SE UNEN PARA FORMAR UNA MEZCLA TOTAL QUE SE LLEVA A MADURACION DE DONDE SALE PARA SER MOLDEADA COMO PALETA. 2. PROCEDIMIENTO PARA LA ELABORACION DE CONFITU- RAS HELADAS DE ACUERDO CON LA REIVINDICACION No. 1 CARACTERIZADO PORQUE PARA HACER LA MERMELADA SE LLEVAN A CABO LAS SIGUIENTES ETAPAS: A. RECEPCION Y SELECCION DE LA FRUTA, ESTE PROCE- SO SE HACE MANUALMENTE TENIENDO EN CUENTA TAMANO, ESTADO DE MADURACION Y OPTIMAS CONDICIONES FITOSA- NITARIAS. B. LA FRUTA UNA VEZ SELECCIONADA Y YA COLOCADA SOBRE UNA ESPECIE DE ZARANDA SE SOMETE AL LAVADO CON CHORRO DE AGUA FRIA. C. LUEGO PASA A UN PROCESO DE ESCALDADO EN AGUA A 50 GRADOS CENTIGRADOS DURANTE UN TIEMPO DE 10 A 15 SEGUNDOS. D. EXTRACCION MANUAL DE LA PULPA, QUEDANDO LA PULPA SEPARADA DE LA CORTEZA. E. PROCESO DE LICUADO MEDIANTE EL CUAL LA PULPA SE FRAGMENTA COMPLETAMENTE QUEDANDO SEPARADA DE LA PEPA O SEMILLA. F. DESSEMILLADO POR MEDIO DE FILTRACION UTILIZAN- DO UN FILTRO DE LIENZO TIPO MANGA. G. AL CONCENTRADO DE PULPA DE FRUTA ASI OBTENIDO SE LE ADICIONA AZUCAR EN UNA EN UNA PROPORCION DE DOS PARTES DE FRUTA POR UNA DE AZUCAR, ESTA MEZCLA SE ELABORA EN UNA MARMITA PARA LUEGO SER LLEVADA LENTAMENTE HASTA UNA TEMPERATURA ENTRE 60 Y 85 GRADOS CENTIGRADOS, DONDE UNA VEZ ALCANZADA LA TEMPERATURA SE MANTIENE EN ESE PUNTO DURANTE UN TIEMPO DE 10 A 15 MINUTOS, PARA OBTENER UNA MERME- LADA DE FRUTA. H. LA MERMELADA ASI OBTENIDA SE ENVASA EN TAMBO- RES PLASTICOS O ENVASES DE VIDRIO HERMETICAMENTE CERRADOS Y SE DEJA EN REPOSO POR LO MENOS DURANTE 24 HORAS. 3. PROCEDIMIENTO PARA LA ELABORACION DE CONFITU- RAS HELADAS DE ACUERDO CON LA REIVINDICACION No. 1 CARACTERIZADO PORQUE SEPARADAMENTE SE PREPARA OTRA MEZCLA COMPUESTA DE AGUA Y AZUCAR, DONDE EL AGUA SE PASA PRIMERO POR UN FILTRO DE CARBON ACTIVADO Y LUEGO POR UN FILTRO DE ARENA, PURIFICADA EL AGUA SE LE ADICIONA EL AZUCAR EN PROPORCION DE CUATRO PARTES DE AGUA POR UNA DE AZUCAR. 1. Process for the production of confectionery HE- LADAS wherein it consists basically PROCESSING INDEPENDENTLY OF A MER- ROAN FRUIT AND A MIXTURE OF WATER AND THEREAFTER WHICH SUGAR TOGETHER TO FORM A TOTAL MIX THAT TAKES WHERE DOES matured to be molded as a palette. 2. PROCEDURE FOR THE PREPARATION OF RAS frost CONFITU- according to claim No. 1, characterized MARMALADE TO TAKE OUT THE FOLLOWING STEPS: A. RECEPTION AND SELECTION OF FRUIT, this process is done manually BEARING NOTE size, stage of maturity and optimal conditions PLANT PROTECTION nity. B. FRUIT AND ONCE SELECTED AND PLACED ON A KIND OF ZARANDA SUBMITTED TO WASH WITH COLD WATER JET. C. THEN GO TO A PROCESS WATER scalding 50 degrees Celsius for a period of 10 to 15 seconds. D. REMOVAL MANUAL PULP AND ARE SEPARATE PULP BARK. E. blending process whereby fragments PULP being completely separated from the PEPA or seed. F. DESSEMILLADO by filtration UTILIZAN- DO A FILTER BAG TYPE SLEEVE. G. TO CONCENTRATE FRUIT PULP OBTAINED ASI is added sugar in a ratio of TWO PARTS OF FRUIT BY A SUGAR, this blend is made in a pot TO BE BORN THEN SLOWLY TO A TEMPERATURE BETWEEN 60 AND 85 DEGREES CELSIUS WHERE After reaching the temperature is maintained at that point for a period of 10 to 15 minutes to obtain a MERME- LADA FRUIT. H. MARMALADE thus obtained is packaged in TAMBO- RES PLASTIC OR GLASS CONTAINERS sealed and allowed to rest for at least 24 hours. 3. PROCEDURE FOR THE PREPARATION OF RAS frost CONFITU- according to claim No. 1, characterized OTHER MADE SEPARATELY WATER AND SUGAR BLEND, where water is first passed through a charcoal filter and then filter PREPARES ARENA, PURIFIED WATER is added sugar ratio of four parts water to A SUGAR.

Classifications:
International (IPC 8-9): A23G9/04 (Advanced/Invention);
A23G9/04 (Core/Invention)
International (IPC 1-7): A23G9/04

Family:

Publication number	Publication date	Application number	Application date
CO4480005 A1	19970709	CO19960063404	19961203

Priority:
CO19960063404 19961203

Probable Assignee: SAN JERONIMO CAJICA CABRERA HERMANOS LTDA
Assignee(s): (std): SAN JERONIMO CAJICA CABRERA HERMANOS LTDA
Inventor(s): (std): CABRERA BAQUERO JOSE RICARDO DE JESUS
Inventor(s): JOSE RICARDO DE JESUS CABRERA BAQUERO
Agent(s): JESUS ANTONIO GUARNIZO PALACIO

Title: PROCESO PARA LA PREPARACION DE CONFITURAS HELADAS Y EL PRODUCTO ASI OBTENIDO PROCESS FOR THE PREPARATION OF JAMS frost and product thus obtained (Machine translation)

Abstract: Source: CO4480008A 1. PROCESO PARA LA ELABORACION DE CONFITURAS HE- LADAS CARACTERIZADO PORQUE CONSISTE BASICAMENTE DE LA ELABORACION EN FORMA INDEPENDIENTE DE UNA MEZ- CLA DE JUGO DE LIMON Y AZUCAR Y DE UNA MEZCLA DE CREMA DE LECHE Y LECHE LAS CUALES POSTERIORMENTE SE UNEN PARA FORMAR UNA MEZCLA TOTAL QUE SE LLEVA A MADURACION DE DONDE SALE PARA SER MOLDEADA COMO HELADO O COMO PALETA. 2. PROCEDIMIENTO DE ACUERDO CON LA REIVINDICACION No.1 CARACTERIZADO PORQUE PARA LA EXTRACCION DEL JUGO Y ELABORACION DE LA MEZCLA SE LLEVAN A CABO LAS SIGUIENTES ETAPAS: A- RECEPCION Y SELECCION DE LA FRUTA, ESTE PROCE- SO SE HACE MANUALMENTE TENIENDO EN CUENTA TAMANO, ESTADO DE MADURACION Y OPTIMAS CONDICIONES FITOSA- NITARIAS. B- LA FRUTA UNA VEZ SELECCIONADA Y YA COLOCADA SOBRE UNA ESPECIE DE ZARANDA SE SOMETE A LAVADO CON CHORRO DE AGUA FRIA. C- LUEGO PASA A UN PROCESO DE ESCALDADO EN AGUA A 50 GRADOS CENTIGRADOS DURANTE UN TIEMPO DE 10 A 15 SEGUNDOS. D- CORTAR LOS LIMONES EN TAJADAS Y PASARLOS LUEGO A UN EXTRACTOR SEMIINDUSTRIAL PARA EXTRAER EL JU- GO. E- AL CONCENTRADO DE LA FRUTA ASI OBTENIDO SE LE ADICIONA AZUCAR EN UNA PROPORCION DE UNA PARTE DE JUGO POR UNA DE AZUCAR, OBTENIENDOSE AZUCAR INVER- TIDO (GLUCOSA DE LIMON). 3. PROCEDIMIENTO DE ACUERDO CON LA REIVINDICACION No.1 CARACTERIZADO PORQUE SEPARADAMENTE SE PREPARA OTRA MEZCLA COMPUESTA DE LECHE ENTERA 35 percent, CREMA DE LECHE 20 percent Y AZUCAR OPCIONALMENTE. LA MEZCLA DE CREMA Y LECHE PASA LUEGO A UN TANQUE DE MADURACION DONDE SE LE ADICIONA 40 percent DE MEZCLA DE JUGO DE LI- MON Y PERMANECE CON AGITACION LENTA PARA HOMOGENE- IZACION COMPLETA, DURANTE UN TIEMPO DE 6 A 24 HO- RAS A UNA TEMPERATURA ENTRE 3 Y 5 GRADOS CENTIGRA- DOS. DE LOS TANQUES DE MADURACION LA MEZCLA ANTE- RIOR PASA A UN FREEZER DONDE EL HELADO SE LLEVA A UNA TEMPERATURA DE -4 GRADOS CENTIGRADOS DE DONDE SALE CON UNA CONSISTENCIA MAS VISCOSA O ESPESA Y CREMOSA Y PASA PARA SU ENVASE RESPECTIVO YA SEA COMO HELADO O COMO PALETA. EL PRODUCTO TERMINADO SE COLOCA EN CUARTOS A UNA TEMPERATURA DE -30 GRA- DOS CENTIGRADOS PARA LOGRAR UNA CONGELACION COM- PLETA. 1. Process for the production of confectionery HE- LADAS wherein it consists basically PROCESSING independently from a mixture of lemon juice and sugar and A MIXTURE OF MILK AND CREAM MILK AFTER WHICH TOGETHER TO FORM A MIXTURE THAT TAKES TOTAL MATURITY WHERE DOES to be molded as ice cream or as a palette. 2. Process according to claim No. 1 characterized in that for juice extraction and processing the mixture HOLDING NEXT STEPS: A- RECEPTION AND SELECTION OF FRUIT, this process is done manually NOTING size, stage of maturity and optimal conditions PLANT PROTECTION nity. B- SELECTED FRUIT AND ONCE AND PLACED ON A KIND OF ZARANDA BE SUBMITTED TO WASH WITH COLD WATER JET. C- THEN GO TO A PROCESS WATER scalding 50 degrees Celsius for a period of 10 to 15 seconds. D Cut the lemons into wedges and pass them to an extractor THEN TO REMOVE SEMI JU- GO. E TO CONCENTRATE FRUIT ASI SUGAR OBTAINED is added at a ratio of one part juice BY A SUGAR, obtaining invert sugar (glucose LEMON). 3. Process according to claim No. 1 characterized in that another WHOLE MILK mixture composed of 35 percent, 20 percent MILK CREAM AND SUGAR optionally prepared separately. MIXTURE OF MILK CREAM AND THEN GO TO A maturation tank where he ADICIONA 40 percent of LI- juice mixture stirred MON AND REMAINS SLOW TO COMPLETE HOMOGENE- ization, for a period of 6 to 24 hours at A temperature between 3 and 5 degrees centigrade. MATURATION TANKS Previ- ous MIXTURE GOES WHERE AN ICE CREAM FREEZER TAKES at a temperature of -4 degrees Celsius WHERE dating a more viscous or thickened and creamy AND PASS FOR respective package WHETHER OR CREAM AS PALETTE. PRODUCT STANDS OUT IN ROOMS at a temperature of -30 degrees Celsius ACHIEVE FREEZING complete.

Classifications:
International (IPC 8-9): A23G9/04 (Advanced/Invention);
A23G9/04 (Core/Invention)
International (IPC 1-7): A23G9/04

Family:

Publication number	Publication date	Application number	Application date
CO4480008 A1	19970709	CO19960063407	19961203

Priority:
CO19960063407 19961203

Probable Assignee: SAN JERONIMO CAJICA CABRERA HERMANOS LTDA
Assignee(s): (std): SAN JERONIMO CAJICA CABRERA HERMANOS LTDA
Inventor(s): (std): CABRERA BAQUERO JOSE RICARDO DE JESUS
Inventor(s): JOSE RICARDO DE JESUS CABRERA BAQUERO
Agent(s): JESUS ANTONIO GUARNIZO PALACIO

Estefania P

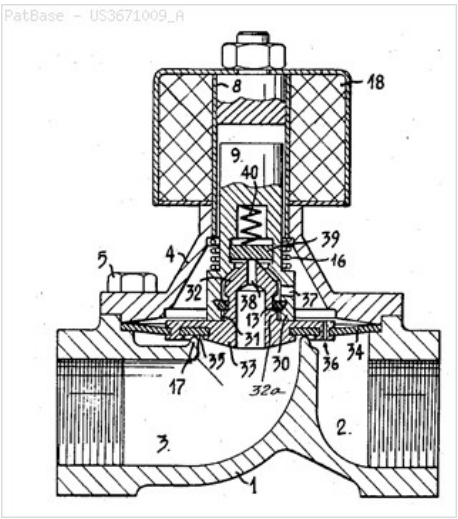
Search history

Search 1: TAC=(chocolate and liquid and (viscosity or viscous) and production and (particles or particles) and electric) and CPC=(A23) (Results 3)

Title: FLUID-CONTROLLING VALVE

Abstract: Source: US3671009A An electromagnetically controlled valve, wherein the closure-member is connected with the movable core of the controlling electromagnet in a simple and smooth manner by means of a coupling the members of which are rigid respectively with the core and with the closure-member, one of said members housing with a clearance the other member and defining with the latter a space inside which an O-ring is held with an axial clearance. Said O-ring fitted in an annular groove extending outwardly of the housing transmits the motion of the core to the closure-member so as to raise it off its seat.

Classifications:
International (IPC 8-9): A21D13/08 A23C9/156 A23G3/00 A23G3/42 A23G4/00 A23G4/10 A23G9/32 A23G9/34 A23L1/236 A23L27/30 B65D5/60 C10B57/04 C10B57/06 C10L5/00 C10L5/04 C10L5/16 C12P19/14 C12P19/18 C25D11/04 C25D7/02 F16K1/34 F16K1/42 F16K1/48 F16K31/06 F16K31/40 H03K4/32 H04N5/18 (Advanced/Invention); A23L1/08 A23L21/25 (Advanced/Non-invention); A21D13/00 A23C9/152 A23G3/00 A23G3/34 A23G4/00 A23G4/06 A23G9/32 A23L1/236 B65D5/56 C10B57/00 C10L5/00 C12P19/00 C25D11/04 C25D7/00 F16K1/32 F16K31/06 F16K31/36 H03K4/00 H04N5/18 (Core/Invention); A23L1/076 (Core/Non-invention); A23L (Subclass/Invention)
International (IPC 1-7): A23G3/00 A23L1/00 A23L1/08 A23L1/09 A23L1/236 A23L1/26 A23N B65D5/60 C07C47/18 C08B37/00 C08F14/06 C10B53/08 C10B57/04 C10L5/00 C10L5/04 C10L5/06 C10L5/10 C10L5/14 C10L5/16 C10L5/22 C12D13/00 C12N9/28 C12R1/07 C12R1/685 C12R1/69 C13K1/00 C25D11/04 C25D7/02 F16K1/34 F16K1/42 F16K1/48 F16K31/00 F16K31/02 F16K31/06 F16K31/10 F16K31/42 F16K39/02 F16K47/00 F16K47/02 F16K47/04 F16K7/00 H03K4/08 H03K4/90 H04N5/18
CPC: A23C9/156 A23L1/2363 C12P19/14 F16K1/34 F16K1/42 F16K1/485 F16K31/0655 F16K31/40 F16K31/404 C10L5/04 A21D13/08 A23G3/42 A23G4/10 A23G9/32 A23G9/34 C12P19/18 B65D5/606 C25D11/005 C25D11/024 H04N5/185 C25D7/02 C25D11/04 H03K4/32
European: A23C9/156 A23G3/00 A23G3/00+D6 A23G3/30 A23G3/30+D6 A23G9/02 B65D5/60B2 C10L5/04 C12P19/14 C25D11/04 C25D7/02 F16K1/34 F16K1/42 F16K1/48N2 F16K31/06C F16K31/06C6 F16K31/40 F16K31/40A2 H03K4/32 H04N5/18B
US: 204/211 204/268 205/139 251/129 251/129.07 251/129.19 251/77 251/86 307/106 315/390 315/405 348/E05.072 348/E5.072 426/48 426/590 426/654 426/658 435/99 44/10R 44/568 44/569 44/596 44/620 99/14.1R



Family:

Publication number	Publication date	Application number	Application date
AT302753 B	19721025	AT19700002540	19700318
AU197618149 A1	19780406	AU19760018149	19760928
BE511193 A	00000000		00000000
BE747732 A1	19700831	BE19700747732	19700320
BE759062 A1	19710517		00000000
CA1069696 A1	19800115	CA19760262050	19760927
CA929151 A1	19730626	CA19700078323	19700324
CA973498 A1	19750826	CA19700098223	19701116
CH294916 A	19531130		19510804
CH298291 A	19540430		19510829
CH299144 A	19540531		19511106
CH311810 A	19551215		19520513
CH508153 A	19710531	CH19690005735	19690415
CH508159 A	19710531	CH19700000163	19690415
CH515440 A	19711115	CH19700000164	19700108
CH531312 A	19721215	CH19700017038	19701117
DE1092265 B	19601103	DE1952B020358	19520509
DE2011535 A1	19701022	DE19702011535	19700306
DE2014087 A1	19701105	DE19702014087	19700318
DE2014087 B2	19771222	DE19702014087	19700318
DE2014087 C3	19780810	DE19702014087	19700318
DE2056599 A1	19710701	DE19702056599	19701117
DE2056599 B2	19770818	DE19702056599	19701117
DE2056599 C	19710701		00000000
DE2056599 C3	19780406	DE19702056599	19701117
DE2643636 A1	19770526	DE19762643636	19760928
DE2643636 B2	19800814	DE19762643636	19760928
DE2643636 C3	19810326	DE19762643636	19760928
DE865494 A	19530202	DE1951M010722	19510822
DK141304 B	19800218	DK19700001852	19700414
DK141304 C	19800811	DK19700001852	19700414
FR1040340 A	19531014		19510804
FR1060041 A	19540330		19520506
FR2043349 A5	19710212	FR19700013505	19700414
FR2069528 A5	19710903	FR19700041095	19701117
FR2331611 A1	19770610	FR19760029573	19761001
FR2331611 B1	19780505	FR19760029573	19761001
GB1256670 A	19711215		19700414
GB1336002 A	19731107	GB19700053482	19701110
GB1545267 A	19790502	GB19760040245	19760928
GB702742 A	19540120	GB19500021602	19500901
GB704146 A	19540217	GB19500019580	19500804
GB770950 A	19570327	GB19510011849	19510521
IT1059656 A	19820621	IT19700054746	19701116
JP1007629 C3	19800731	JP19750137567	19751114
JP49040949 B4	19741106	JP19690091980	19691117
JP49040950 B4	19741106	JP19700003977	19700114
JP52060804 A2	19770519	JP19750137567	19751114
JP54041601 B4	19791210	JP19750137567	19751114
JP55039304 B4	19801009	JP19700026270	19700328
NL163107 B	00000000		00000000
NL163107 C	19800815	NL19700016730	19701116
NL163612 B	19800415	NL19700005223	19700410
NL163612 C	00000000		00000000
NL169752 B	00000000		00000000
NL169752 C	19820816	NL19760010728	19760928

NL7005100 A	19701019	NL19700005100	19700409
NL7005223 A	19710712	NL19700005223	19700410
NL7016730 A	19710519	NL19700016730	19701116
NL7610728 A	19770520	NL19760010728	19760928
NL88072 C	00000000		00000000
NO136438 B	19770531	NO19700004318	19701112
NO136438 C	19770907	NO19700004318	19701112
SE371277 B	19741111	SE19700005034	19700414
SE371277 C	19750220	SE19700005034	19700414
SE380712 B	19751117	SE19700015462	19701116
SE380712 C	19760226	SE19700015462	19701116
US2662198 A	19531208	US19510242731	19510820
US2764542 A	19560925	US19520288642	19520519
US3671009 A	19720620	US19700021336	19700320
US3728132 A	19730417		19701117
US4073625 A	19780214	US19760728008	19760929
ZA7007715 A	19720830	ZA19700007715	19701116

Priority:

	19500804	19500804	19500804
	19500804	19500804	19500804
	19501106	19510521	19500901
	19500901	19500901	19500901
	19500901	19500901	19510704
CH19700000163	19690415	19510521	19510704
	19510521	19510704	19510521
	19510704	19510521	19510704
	19510521	19510704	DE1951M010722
DE1952B020358	19520509	US19520288642	19520519
JP19750137567	19751117	US19760728008	19760929
CH19690000163	19690415	CH19690005735	19690415
JP19750137567	19751114	AU19760018149	19760928
JP19700026270	19700328	JP19690091980	19691117

Probable Assignee: SUMITOMO METAL IND

Assignee(s): (std): ICI LTD ; BRITISH ALUMINIUM CO LTD ; HAYASHIBARA CO ; LUCIFER SA ; LUCIFER SA CH ; LUCIFER S A ; MARCONI WIRELESS TELEGRAPH CO ; KEN HAYASHIBARA ; LIGHTNING FASTENERS LTD ; SUMIKIN COKE CO LTD ; SUMIKIN KAKO KK ; SUMITOMO METAL IND ; SUMITOMO METAL INDUSTRIES LTD ; SUMITOMO KINZOKU KOGYO KK ; SUMITOMO METAL INDUSTRIES LIMITED TE OSAKA EN SUMI ; SUMIKIN KAKOU KK ; HAYASHIBARA K ; HAYASHIBARA KEN

Assignee(s): HAYASHIBARA KEN OKAYAMA JAPAN ; SUMITOMO METAL INDUSTRIES LTD AND SUMIKIN COKE CO ; SUMITOMO METAL INDUSTRIES LTD AND SUMIKIN COKE CO LTD ; SUMITOMO METAL INDUSTRIES LIMITED TE OSAKA EN SUMIKIN COKE COMPANY LIMITED TE WAKAYAMA JAPAN ; TSUYAMA NAOTO ; TSUYUGUCHI MICHIO ; SUNAMI YOSHIHIKO ; YANO KATSUHIRO ; SUMITOMO METAL IND TE OSAKA EN SUMIKIN COKE CO TE WAKAYAMA JAPAN LTD ; SUMITOMO METAL INDUSTRIES LIMITED ; SUMIKIN COKE CO LTD WAKAYAMA JP ; SUMITOMO METAL INDUSTRIES LTD OSAKA JP ; SUMITOMO METAL INDUSTRIES LTD OSAKA ; SUMITOMO METAL IND LTD ; THE BRITISH ALUMINIUM COMPANY LIMITED ; SUMIKIN COKE CO LTD WAKAYAMA ; IMPERIAL CHEMICAL INDUSTRIES LIMITED ; LUCIFER S A CHEMIN LUCIFER CAROUGE GENEVE SUISSE ; LUCIFER S A GENEVE ZWITSERLAND ; KEN HAYASHIBARA OKAYAMA JAPAN ; MARCONI S WIRELESS TELEGRAPH COMPANY LIMITED ; KURIMOTO MASASHI ; SUGIMOTO KANAME ; MITSUHASHI MASAKAZA ; NISHIOKA KUNIHICO ; KIRITANI YOSHIO ; LUCIFER CH SA ; LIGHTNING FASTENERS LIMITED ; MARCONI S WIRELESS TELEGRAPH CO LTD ; LUCIFER S A CAROUGE GENF SCHWEIZ ; HAYASHIBARA CO JA ; HARALD STAMPFLI ; HAYASHIBARA KEN 9 8 4 CHOME HIGASHI FURUMATSU OKAY ; HONEYWELL LICIFER SA ; HONEYWELL LICIFER SA A CO ; HAYASHIBARA KEN 9 8 4 CHOME HIGASHI FURUMATSU OKAYAMA SHI OKAYAMA JAPON ; HIRAO MAMORU ; IBARAGI TETSUO ; IMP CHEMICAL IND LTD

Inventor(s): (std): COMPANY LIMITED MARCONI S WIRE ; COMPANY LIMITED THE BRITISH AL ; H SUGIMOTO ; HIRAO M ; BENJAMIN STARKS FIELD ALFRED ; HIRAO MAMORU ; INDUSTRIES LIMITED IMPERIAL CH ; KATSUHIRO YANO ; KUNIHICO NISHIOKA ; KURIMOTO M ; KURIMOTO MASASHI ; M HIRAO ; M KURIMOTO ; M MITSUHASHI ; MICHIO TSUYUGUCHI ; MITSUHASHI M ; MITSUHASHI MASAKAZA ; N TSUYAMA ; PULLEN ALFRED N D ; PULLEN ALFRED NORMAN DOUGLAS ; STAMPFLI H ; STAMPFLI H CH ; STAMPFLI HARALD ; STARKS FIELD ALFRED BENJAMIN ; SUGIMOTO H ; SUGIMOTO K ; SUGIMOTO KANAME ; SUGIMOTO K ; TETSUO IBARAGI ; TSUYAMA N ; TSUYAMA NAOTO ; TSUYUKUCHI KIYOUFU ; YOSHIHIKO SUNAMI ; YOSHIO KIRITANI ; AMAGASAKI HYOGO JAPAN ; YANO KATSUHIRO ; TSUYUGUCHI MICHIO ; SUNAMI YOSHIHIKO ; NISHIOKA KUNIHICO ; KIRITANI YOSHIO ; IBARAGI TETSUO ; NAOTO TSUYAMA ; MASASHI KURIMOTO ; MASAKAZA MITSUHASHI ; MAMORU HIRAO ; KITANO YOSHIO ; KANAME SUGIMOTO ; MARCONI S WIRE CO LTD ; IMP CH IND LTD ; HARALD STAMPFLI ; BRITISH AL CO LTD ; BEDFORD LESLIE HERBERT ; AMAGASAKI HYOGO

Inventor(s): LIMITED MARCONI S WIRELESS TELEGRAPH COMPANY ; YOSHIO KIRITANI MICHIO TSUYUGUCHI TETSUO IBARAKI KATSUHIRO YANO YOSHIHIKO SONSINI AND KUNIHICO NISHIOKA ; YANO KATSUHIRO WAKAYAMA JP ; TSUYAMA N JA ; SUGIMOTO K JA ; STAMPFLI HARALD PETIT SACONNEX GENF SCHWEIZ ; NISHIOKA KUNIHICO AMAGASAKI HYOGO JP ; MITSUHASHI M JA ; MARCONI S WIRELESS TELEGRAPH CO LTD ; LIMITED IMPERIAL CHEMICAL INDUSTRIES ; LIMITED THE BRITISH ALUMINIUM COMPANY ; KURIMOTO M JA ; KIRITANI YOSHIO OSAKA ; KITANO YOSHIO OSAKA JP ; IMP CHEMICAL IND LTD ; BRITISH ALUMINIUM CO LTD ; HIRAO M JA

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

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

Classifications:

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

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

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

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

Family:

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

Priority:

US20000202242P 20000505

Probable Assignee: PROCTER AND GAMBLE

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

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

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

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

Title: CHOCOLATE PRODUCTION METHOD AND APPARATUS

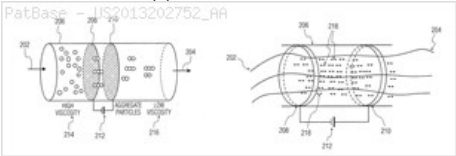
Abstract: Source: US2013202752A The present invention relates to a method and an apparatus for producing a chocolate product. The method includes delivering liquid chocolate having a viscosity through a pipe along a delivery path to a production station for producing the chocolate product. The liquid chocolate includes solid particles suspended within the liquid chocolate. The method changes the viscosity of the liquid chocolate by applying an **electric** field to the liquid chocolate in a direction along the delivery path of a strength and duration determined to aggregate the suspended solid particles into streamlined shapes extending along the direction of the delivery path.

Classifications:

International (IPC 8-9): A23C3/07 A23G1/00 A23G1/04 A23G1/18 A23G1/50 (Advanced/Invention)

CPC: A23G1/18 A23G1/0046 A23G1/0006 A23V2002/00

US: 1/1 426/244 99/451



Family:

Publication number	Publication date	Application number	Application date
CL2014002012 A1	20150206	CL20140002012	20140729
CO7141464 A2	20141212	CO20140184850	20140822
EP2809173 A1	20141210	EP20130743146	20130131
EP2809173 A4	20150909	EP20130743146	20130131
MX2014009166 A1	20141024	MX20140009166	20130131
PE19492014 A1	20141201	PE20140001204	20130131
US2013202752 AA	20130808	US20130755033	20130131
US2015237880 AA	20150827	US20150708361	20150511
US9044036 BB	20150602	US20130755033	20130131
US9198446 BB	20151201	US20150708361	20150511
WO13116428 A1	20130808	WO2013US23988	20130131
WO13116428 A9	20140807	WO2013US23988	20130131

Priority:

US20120592648P 20120131 US20130755033 20130131 WO2013US23988 20130131
US20150708361 20150511

Probable Assignee: TEMPLE UNIVERSITY OF COMMW SYSTEM OF HIGHER EDUCATION

Assignee(s): (std): OF HIGHER EDUCATION TEMPLE UNIV OF COMMW SYSTEM ; UNIV TEMPLE ; TEMPLE UNIVERSITY OF COMMW SYSTEM OF HIGHER EDUCATION

Assignee(s): TEMPLE UNIV OF COMMW SYSTEM OF HIGHER EDUCATION ; TEMPLE UNIV OF COMMW SYSTEM OFHIGHER EDUCATION

Inventor(s): (std): TANG HONG ; TAO RONGJIA

Inventor(s): HONG TANG ; RONGJIA TAO

Agent(s): JUAN CARLOS URIBE RESTREPO; STOLMAR AND PARTNER; RATNERPRESTIA; WEED STEPHEN J

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

Estefania Paez

Search history

Search 1: PA=((chocolate or cocoa) and liquid and (viscosity or viscous) and production and (particles or particles)) and PD=19400101:20120110 and IC=(A23) (Results 0)

Search 2: TAC=((chocolate or cocoa) and liquid and (viscosity or viscous) and production and (particles or particles)) and PD=19400101:20120110 and EC=(A23) (Results 95)

Search 3: TAC=((chocolate or cocoa) and liquid and (viscosity or viscous) and production and (particles or particles) and (method or process or system)) and PD=19400101:20120110 and CPC=(A23) (Results 92)

Search 4: TAC=(chocolate and liquid and (viscosity or viscous) and production and (particles or particles) and (method or process or system)) and PD=19400101:20120110 and CPC=(A23) (Results 92)

Search 5: TAC=(chocolate and liquid and (viscosity or viscous) and production and (particle or particles) and (melt or molten)) and PD=19400101:20120110 and CPC=(A23) (Results 14)

Abstract: Source: US2582353A (Claim 1) 1. A composition of matter comprising milk protein and water-insoluble crystalline potassium metaphosphate, said crystalline potassium metaphosphate having been prepared by heating at a temperature between about 600° C. and a temperature just below its melting point.

International (IPC 8-9): A23C9/152 A23J3/08 A23L1/187

A23L9/10 (Advanced/Invention);

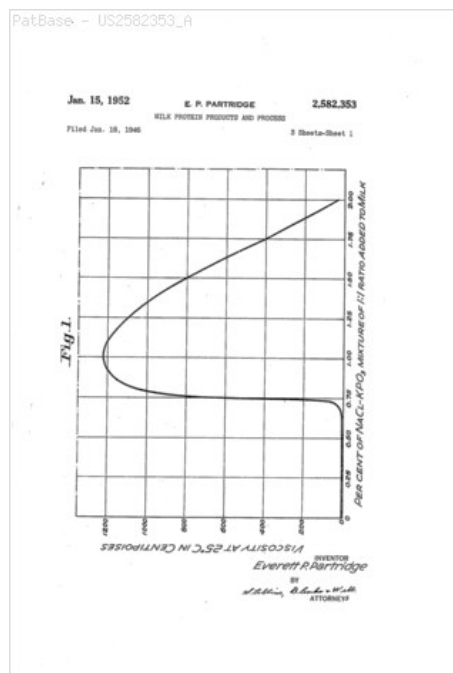
A23L9/10 (Advanced/Invention);
A23C9/152 A23J3/00 A23L1/187 (Core/Invention)

International (IPC 1-7): A23G1/00 A23L1/187

CPC: A23C9/1522 A23J3/08 A23L1/187

European: A23C9/152B A23J3/08 A23L1/187

US: 106/124.2 106/151.1 426/580 426/593



Publication number	Publication date	Application number	Application date
US2582353 A	19520115	US19460642019	19460118

US19460642019 19460118

Probable Assignee: HALL LAB INC

Assignee(s): (std): HALL LAB INC

Assignee(s): HALL LABORATORIES INC

Inventor(s): (std): PARTRIDGE EVERETT P

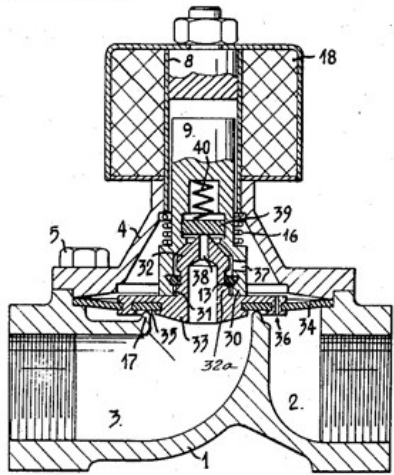
Title: FLUID-CONTROLLING VALVE

Abstract: Source: US3671009A An electromagnetically controlled valve, wherein the closure-member is connected with the movable core of the controlling electromagnet in a simple and smooth manner by means of a coupling the members of which are rigid respectively with the core and with the closure-member, one of said members housing with a clearance the other member and defining with the latter a space inside which an O-ring is held with an axial clearance. Said O-ring fitted in an annular groove extending outwardly of the housing transmits the motion of the core to the closure-member so as to raise it off its seat.

Classifications:

International (IPC 8-9): A21D13/08 A23C9/156 A23G3/00 A23G3/42 A23G4/00 A23G4/10 A23G9/32 A23G9/34 A23L1/236 A23L27/30 B65D5/60 C10B57/04 C10B57/06 C10L5/00 C10L5/04 C10L5/16 C12P19/14 C12P19/18 C25D11/04 C25D7/02 F16K1/34 F16K1/42 F16K1/48 F16K31/06 F16K31/40 H03K4/32 H04N5/18 (Advanced/Invention); A23L1/08 A23L21/25 (Advanced/Non-invention); A21D13/00 A23C9/152 A23G3/00 A23G3/34 A23G4/00 A23G4/06 A23G9/32 A23L1/236 B65D5/56 C10B57/00 C10L5/00 C12P19/00 C25D11/04 C25D7/00 F16K1/32 F16K31/06 F16K31/36 H03K4/00 H04N5/18 (Core/Invention); A23L1/076 (Core/Non-invention); A23L (Subclass/Invention)
International (IPC 1-7): A23G3/00 A23L1/00 A23L1/08 A23L1/09 A23L1/236 A23L1/26 A23N B65D5/60 C07C47/18 C08B37/00 C08F14/06 C10B53/08 C10B57/04 C10L5/00 C10L5/04 C10L5/06 C10L5/10 C10L5/14 C10L5/16 C10L5/22 C12D13/00 C12N9/28 C12R1/07 C12R1/685 C12R1/69 C13K1/00 C25D11/04 C25D7/02 F16K1/34 F16K1/42 F16K1/48 F16K31/00 F16K31/02 F16K31/06 F16K31/10 F16K31/42 F16K39/02 F16K47/00 F16K47/02 F16K47/04 F16K7/00 H03K4/08 H03K4/90 H04N5/18
CPC: A23C9/156 A23L1/2363 C12P19/14 F16K1/34 F16K1/42 F16K1/485 F16K31/0655 F16K31/40 F16K31/404 C10L5/04 A21D13/08 A23G3/42 A23G4/10 A23G9/32 A23G9/34 C12P19/18 B65D5/606 C25D11/005 C25D11/024 H04N5/185 C25D7/02 C25D11/04 H03K4/32
European: A23C9/156 A23G3/00 A23G3/00+D6 A23G3/30 A23G3/30+D6 A23G9/02 B65D5/60B2 C10L5/04 C12P19/14 C25D11/04 C25D7/02 F16K1/34 F16K1/42 F16K1/48N2 F16K31/06C F16K31/06C6 F16K31/40 F16K31/40A2 H03K4/32 H04N5/18B
US: 204/211 204/268 205/139 251/129 251/129.07 251/129.19 251/77 251/86 307/106 315/390 315/405 348/E05.072 348/E5.072 426/48 426/590 426/654 426/658 435/99 44/10R 44/568 44/569 44/596 44/620 99/14.1R

PatBase - US3671009_A



Family:

Publication number	Publication date	Application number	Application date
AT302753 B	19721025	AT19700002540	19700318
AU197618149 A1	19780406	AU19760018149	19760928
BE511193 A	00000000		00000000
BE747732 A1	19700831	BE19700747732	19700320
BE759062 A1	19710517		00000000
CA1069696 A1	19800115	CA19760262050	19760927
CA929151 A1	19730626	CA19700078323	19700324
CA973498 A1	19750826	CA19700098223	19701116
CH294916 A	19531130		19510804
CH298291 A	19540430		19510829
CH299144 A	19540531		19511106
CH311810 A	19551215		19520513
CH508153 A	19710531	CH19690005735	19690415
CH508159 A	19710531	CH19700000163	19690415
CH515440 A	19711115	CH19700000164	19700108
CH531312 A	19721215	CH19700017038	19701117
DE1092265 B	19601103	DE1952B020358	19520509
DE2011535 A1	19701022	DE19702011535	19700306
DE2014087 A1	19701105	DE19702014087	19700318
DE2014087 B2	19771222	DE19702014087	19700318
DE2014087 C3	19780810	DE19702014087	19700318
DE2056599 A1	19710701	DE19702056599	19701117
DE2056599 B2	19770818	DE19702056599	19701117
DE2056599 C	19710701		00000000
DE2056599 C3	19780406	DE19702056599	19701117
DE2643636 A1	19770526	DE19762643636	19760928
DE2643636 B2	19800814	DE19762643636	19760928
DE2643636 C3	19810326	DE19762643636	19760928
DE865494 A	19530202	DE1951M010722	19510822
DK141304 B	19800218	DK19700001852	19700414
DK141304 C	19800811	DK19700001852	19700414
FR1040340 A	19531014		19510804
FR1060041 A	19540330		19520506
FR2043349 A5	19710212	FR19700013505	19700414
FR2069528 A5	19710903	FR19700041095	19701117
FR2331611 A1	19770610	FR19760029573	19761001
FR2331611 B1	19780505	FR19760029573	19761001
GB1256670 A	19711215		19700414
GB1336002 A	19731107	GB19700053482	19701110
GB1545267 A	19790502	GB19760040245	19760928
GB702742 A	19540120	GB19500021602	19500901
GB704146 A	19540217	GB19500019580	19500804
GB770950 A	19570327	GB19510011849	19510521
IT1059656 A	19820621	IT19700054746	19701116
JP1007629 C3	19800731	JP19750137567	19751114
JP49040949 B4	19741106	JP19690091980	19691117
JP49040950 B4	19741106	JP19700003977	19700114
JP52060804 A2	19770519	JP19750137567	19751114
JP54041601 B4	19791210	JP19750137567	19751114
JP55039304 B4	19801009	JP19700026270	19700328
NL163107 B	00000000		00000000
NL163107 C	19800815	NL19700016730	19701116
NL163612 B	19800415	NL19700005223	19700410
NL163612 C	00000000		00000000
NL169752 B	00000000		00000000
NL169752 C	19820816	NL19760010728	19760928

NL7005100 A	19701019	NL19700005100	19700409	
NL7005223 A	19710712	NL19700005223	19700410	
NL7016730 A	19710519	NL19700016730	19701116	
NL7610728 A	19770520	NL19760010728	19760928	
NL88072 C	00000000		00000000	
NO136438 B	19770531	NO19700004318	19701112	
NO136438 C	19770907	NO19700004318	19701112	
SE371277 B	19741111	SE19700005034	19700414	
SE371277 C	19750220	SE19700005034	19700414	
SE380712 B	19751117	SE19700015462	19701116	
SE380712 C	19760226	SE19700015462	19701116	
US2662198 A	19531208	US19510242731	19510820	
US2764542 A	19560925	US19520288642	19520519	
US3671009 A	19720620	US19700021336	19700320	
US3728132 A	19730417		19701117	
US4073625 A	19780214	US19760728008	19760929	
ZA7007715 A	19720830	ZA19700007715	19701116	

Priority:

	19500804	19500804	19500804
	19500901	19500901	19500901
	19500804	19500804	19500804
	19501106	19510521	19510704
	19510521	19510704	19510521
	19510521	19500901	19510521
	19500901	19510521	19500901
JP19750137567	19751117	US19760728008	19760929
CH19700000164	19700108	CH19690000163	19690415
	19510704		19510704
	19510704	JP19750137567U	19751117
AU19760018149	19760928	JP19700003977	19700114
JP19690091980	19691117	DE1951M010722	19510822

Probable Assignee: SUMITOMO METAL IND

Assignee(s): (std):	BRITISH ALUMINIUM CO LTD ; HAYASHIBARA CO ; HAYASHIBARA K ; HAYASHIBARA KEN ; ICI LTD ; SUMITOMO METAL INDUSTRIES LTD ; SUMITOMO KINZOKU KOGYO KK ; LUCIFER SA CH ; MARCONI WIRELESS TELEGRAPH CO ; SUMITOMO METAL INDUSTRIES LIMITED TE OSAKA EN SUMI ; SUMIKIN KAKOU KK ; SUMIKIN COKE CO LTD ; SUMIKIN KAKO KK ; SUMITOMO METAL IND ; LUCIFER SA ; LUCIFER S A ; KEN HAYASHIBARA ; LIGHTNING FASTENERS LTD
Assignee(s):	IMPERIAL CHEMICAL INDUSTRIES LIMITED ; SUMITOMO METAL INDUSTRIES LIMITED ; SUMIKIN COKE CO LTD WAKAYAMA JP ; MARCONI S WIRELESS TELEGRAPH CO LTD ; LUCIFER S A CAROUGE GENF SCHWEIZ ; SUMITOMO METAL INDUSTRIES LTD OSAKA JP ; SUMITOMO METAL INDUSTRIES LTD OSAKA ; SUMITOMO METAL IND LTD ; THE BRITISH ALUMINIUM COMPANY LIMITED ; SUMIKIN COKE CO LTD WAKAYAMA ; LUCIFER S A CHEMIN LUCIFER CAROUGE GENEVE SUISSE ; LUCIFER S A GENEVE ZWITSERLAND ; SUMITOMO METAL INDUSTRIES LTD AND SUMIKIN COKE CO ; MARCONI S WIRELESS TELEGRAPH COMPANY LIMITED ; SUMITOMO METAL INDUSTRIES LTD AND SUMIKIN COKE CO LTD ; SUMITOMO METAL INDUSTRIES LIMITED TE OSAKA EN SUMIKIN COKE COMPANY LIMITED TE WAKAYAMA JAPAN ; TSUYAMA NAOTO ; SUGIMOTO KANAME ; MITSUHASHI MASAKAZA ; TSUYUGUCHI MICHIO ; NISHIOKA KUNIHICO ; SUNAMI YOSHIHIKO ; SUMITOMO METAL IND TE OSAKA EN SUMIKIN COKE CO TE WAKAYAMA JAPAN LTD ; YANO KATSUHIRO ; KEN HAYASHIBARA OKAYAMA JAPAN ; HONEYWELL LICIFER SA ; HONEYWELL LICIFER SA A CO ; HIRAO MAMORU ; KURIMOTO MASASHI ; KIRITANI YOSHIO ; IBARAGI TETSUO ; LUCIFER CH SA ; IMP CHEMICAL IND LTD ; HAYASHIBARA KEN 9 8 4 CHOME HIGASHI FURUMATSU OKAY ; HAYASHIBARA KEN 9 8 4 CHOME HIGASHI FURUMATSU OKAYAMA SHI OKAYAMA JAPON ; LIGHTNING FASTENERS LIMITED ; HAYASHIBARA KEN OKAYAMA JAPAN ; HAYASHIBARA CO JA ; HARALD STAMPFLI
Inventor(s): (std):	BEDFORD LESLIE HERBERT ; BENJAMIN STARKS FIELD ALFRED ; BRITISH AL CO LTD ; COMPANY LIMITED MARCONI S WIRE ; COMPANY LIMITED THE BRITISH AL ; IMP CH IND LTD ; INDUSTRIES LIMITED IMPERIAL CH ; KATSUHIRO YANO ; KUNIHICO NISHIOKA ; MARCONI S WIRE CO LTD ; MICHIO TSUYUGUCHI ; PULLEN ALFRED N D ; PULLEN ALFRED NORMAN DOUGLAS ; STAMPFLI H CH ; STARKS FIELD ALFRED BENJAMIN ; TETSUO IBARAGI ; TSUYUKUCHI KIYOUFU ; YOSHIHIKO SUNAMI ; YOSHIO KIRITANI ; KITANO YOSHIO ; KIRITANI YOSHIO ; KANAME SUGIMOTO ; IBARAGI TETSUO ; HARALD STAMPFLI ; AMAGASAKI HYOGO JAPAN ; AMAGASAKI HYOGO ; TSUYAMA NAOTO ; TSUYAMA N ; SUGIMOTO K ; SUGIMOTO KANAME ; SUGIMOTO K ; STAMPFLI HARALD ; STAMPFLI H ; N TSUYAMA ; MITSUHASHI MASAKAZA ; MITSUHASHI M ; M MITSUHASHI ; M KURIMOTO ; M HIRAO ; KURIMOTO MASASHI ; KURIMOTO M ; HIRAO MAMORU ; HIRAO M ; H SUGIMOTO ; YANO KATSUHIRO ; TSUYUGUCHI MICHIO ; SUNAMI YOSHIHIKO ; SUGIMOTO H ; NISHIOKA KUNIHICO ; NAOTO TSUYAMA ; MASASHI KURIMOTO ; MASAKAZA MITSUHASHI ; MAMORU HIRAO
Inventor(s):	LIMITED MARCONI S WIRELESS TELEGRAPH COMPANY ; YOSHIO KIRITANI MICHIO TSUYUGUCHI TETSUO IBARAKI KATSUHIRO YANO YOSHIHIKO SONSINI AND KUNIHICO NISHIOKA ; YANO KATSUHIRO WAKAYAMA JP ; TSUYAMA N JA ; SUGIMOTO K JA ; STAMPFLI HARALD PETIT SACONNEX GENF SCHWEIZ ; MITSUHASHI M JA ; NISHIOKA KUNIHICO AMAGASAKI HYOGO JP ; MARCONI S WIRELESS TELEGRAPH CO LTD ; KURIMOTO M JA ; LIMITED IMPERIAL CHEMICAL INDUSTRIES ; LIMITED THE BRITISH ALUMINIUM COMPANY ; KIRITANI YOSHIO OSAKA ; KITANO YOSHIO OSAKA JP ; IMP CHEMICAL IND LTD ; HIRAO M JA ; BRITISH ALUMINIUM CO LTD

Title: ARTIFICIAL CHOCOLATE FLAVOR BASE FOR CONFECTIONERY PRODUCTS AND **METHOD** OF PRODUCING THE SAME

Abstract: Source: GB852559A An artificial, chocolate-flavour base for confectionery products comprises the reaction product of a protein hydrolyzed to an extent of 8 percent to 70 percent of complete hydrolysis with a reducing saccharide at a temperature of 90 DEG -170 DEG C. and for a time sufficient to produce the flavour base in a substantially anhydrous condition. The saccharide is usually reacted in a preparation of 5 percent to 150 percent by weight of the protein hydrolyzate. Enzymatic, acidic, or alkaline techniques may be used to effect the hydrolysis of the protein. Reducing saccharides include xylose, arabinose, rhamnose, glucose, galactose, mannose, levulose, sarbose, lactose, maltose, manninotriose, and precursors such as sucrose, dextrin, and raffinose. Specified materials from which the protein hydrolyzate may be obtained are wheat, maize, hemp, soy, rye, oats, peanut, or barley, milk protein, egg albumin, serum albumin, fish albumin, gelatin, elastin, collagen, and keratin. Suitable reaction temperatures are 90 DEG -130 DEG C. when the reducing saccharide is a pentose, 120 DEG -150 DEG C. for a hexose or polysaccharide, and 140 DEG -170 DEG C. when a non-reducing saccharide which is a precursor of a reducing saccharide is employed. The artificial chocolate flavour base may be used in combination with bitterness, astringency and other flavour factors to provide an imitation chocolate flavour, or to enhance the flavour of natural chocolate products. An enhanced flavour is obtained when the reaction is carried out in a presence of an amino acid, of which a number are referred to. According to an example (Example 12), reconstituted skim milk of 20 percent solids content was hydrolyzed at about 46 DEG C. for 20 minutes using trypsin at a level of 0,6 percent by weight of the total milk solids; the treated skim milk solution was then fed in to the trough formed by a pair of steam-heated drying rolls operating under conditions specified in the example, and the resulting reaction product, which was a light brown friable material of less than 5 percent moisture content, when removed from the rolls had a temperature of about 95 DEG C. In another example (Example 20), an artificial chocolate flavour for use in a coating or a chocolate bar was prepared by blending 0,5-5,0 parts of the flavour base of the above-described example, 40-45 parts sucrose, 15-20 parts toasted cottonseed flour as a filler and colouring agent, 0,1-0,6 part a -glucose penta-acetate or 0,03-0,2 part b -glucose penta-acetate for bitterness, 0,5-3,0 parts catechu gum for astringency and 30-40 parts cocoa butter together with minor proportions of other flavouring agents such as vanillin, ethyl vanillin, and sodium chloride. In other examples, the flavour base of the example first described above was employed to prepare a milk drink (Example 21), a chocolate flavoured fudge (Example 22) and a chocolate flavoured frozen sherbet (Example 23).

Classifications:
International (IPC 8-9): A23G1/00 A23G1/56 A23L1/234 A23L27/28 (Advanced/Invention);
A23G1/00 A23G1/30 A23L1/226 (Core/Invention)
International (IPC 1-7): A23G1/00
CPC: A23G1/56 A23G2200/06 A23G2200/10 A23L1/234
European: A23G1/00K A23G1/00K+D10 A23G1/00K+D6 A23G1/56 A23L1/234 K23G200/06 K23G200/10

Family:

Publication number	Publication date	Application number	Application date
GB852559 A	19601026	GB19580015207	19580512

Priority:
GB19580015207 19580512

Probable Assignee: GEN FOODS CORP
Assignee(s): (std): GEN FOODS CORP
Assignee(s): GENERAL FOODS CORP
Inventor(s): (std): RUSOFF IRVING ISADORE

Title: **PROCESS** AND APPARATUS FOR PRODUCING CHOCOLATE

Abstract: Source: GB1251043A 1,251,043. Chocolate. WIENER and CO. N.V. 11 Oct., 1968 [26 Jan., 1968], No. 4275/ 68. Heading A2B. [Also in Divisions B1 and B2] Constituents in a chocolate material are cyclically mixed and comminuted. The material is first premixed and then comminuted in a stirrer type ball mill. Sugar, cocoa beans/liquor milk powder and cocoa butter are premixed at 22, Fig. 4, pumped at 23 to mixer vessels 24 or 25 where they are aerated, and pumps 26, 33 deliver the material to a mill 29. Aeration is effected by spreading the material over a spinning member 7, Fig. 5, so that it forms a film and feeding heated and/or irradiated air via a duct 8 on to the film. The mill is charged with alloy steel or ceramic balls of 1/4" to 3/8" diameter, which are retained by a mesh screen. The mixing and/or grinding vessels and pipe lines may be jacketted for heating or cooling. The mixer comprises a shaft 40, Fig. 5, carrying arms 42 and radial agitator members 43 which present an edge 44 to the material. A further vertical agitator 46 is on the other side of the shaft and stirrer shaft 40 carries a screw 47 which is rotated by gearing in a radial arm 48 and produces vertical movement of the material. A second form of mixer includes a spiral scraper 49 and gear box arm 50, Fig. 6. A surface-tension controlling agent, e.g. lecithin may be introduced by a metering valve.

Classifications:

International (IPC 8-9): A23G1/10 A23G1/12 A23G1/14 B01F13/10 B01F7/30 B02C17/16 B02C19/00 (Advanced/Invention);

B01F7/00 (Advanced/Non-invention);

A23G1/04 B01F13/00 B01F7/16 B02C17/16 B02C19/00 (Core/Invention);

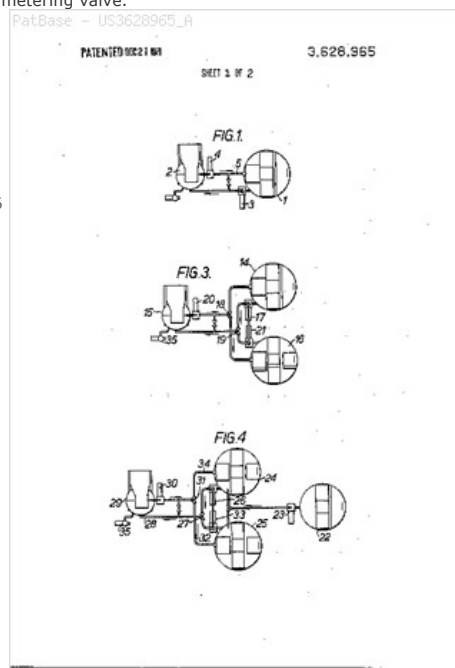
B01F7/00 (Core/Non-invention)

International (IPC 1-7): A23G1/00 A23G1/04 A23G1/10 A23G1/12 B01F13/00 B01F3/00 B02C17/00 B02C17/16 B02C19/00

CPC: A23G1/10 A23G1/12 A23G1/14 B01F13/10 B02C17/16 B02C19/00 B01F7/00991 B01F7/30 B01F7/305

European: A23G1/10 A23G1/12 A23G1/14 B01F13/10 B01F7/30 B01F7/30D B02C17/16 B02C19/00 L01F7/00P4D L01F7/00Y2K10

US: 426/475 426/486 426/487 426/518 426/629 426/656 99/230 99/474 99/479



Family:

Publication number	Publication date	Application number	Application date
CA924568 A1	19730417	CA19690040966	19690123
CH484691 A	19700131	CH19690000812	19690121
DE1902778 A1	19700813	DE19691902778	19690121
FR2000831 A1	19690912	FR19690001466	19690124
GB1251043 A	19711027	GB19680004275	19680126
GB1251044 A	19711027		19680126
NL163708 B	19800516	NL19690001227	19690124
NL163708 C	19801015	NL19690001227	19690124
NL6901227 A	19690729	NL19690001227	19690124
US3628965 A	19711221	US19690794066	19690127

Priority:

GB19680004275 19680126 GB19710015021 19680126

Probable Assignee: WIENER AND CO NV

Assignee(s): (std): WEINER AND CO NV ; WIENER AND CO NV ; WIENER ET CO

Assignee(s): ADOLF M NIJKERK ; WIENER AND CO ; WIENER AND CO N V ; WIENER AND CO N V AMSTERDAM

Inventor(s): (std): NIJKERK ADOLF MAURITS ; NIJKERK A ; MAURITS NIJKERK ADOLF ; ADOLF MAURITS NIJKERK

Inventor(s): ADOLF M NIJKERK

Title: VERFAHREN ZUR HERSTELLUNG VON SCHOKOLADEMASSEN **METHOD** FOR PRODUCING CHOCOLATE MASSES (Machine translation)

Abstract: Source: DE1532376A1 (Claim 1) **PATENTANSPRUECHE** 1) Verfahren zur Herstellung von Schokolademassen, bei denen die Schokolademassenbestandteile Zucker, Kakaobohnenkerne, Kakaobutter, Milchpulver, Sahnepulver, Magermilchpulver, spezieller Milchcrumb und kleinere Zusätze zerkleinert und gemischt werden, dadurch gekennzeichnet, dass die einzelnen Massebestandteile oder Teilgemische aus den Massebestandteilen getrennt voneinander auf Endfeinheit gebracht und an schliessend.

Machine translation: (Claim 1) **claims** 1) **process** for the production of chocolate mass, which marked the chocolate mixture components sugar, cocoa beans, cocoa butter, milk powder, cream powder, can be skimmed milk powder, special milk Crumb and smaller augmentations crushed and mixed by massebah that the individual constituent parts separately or mixtures of the mass of components from each other and brought to final fineness of closing.

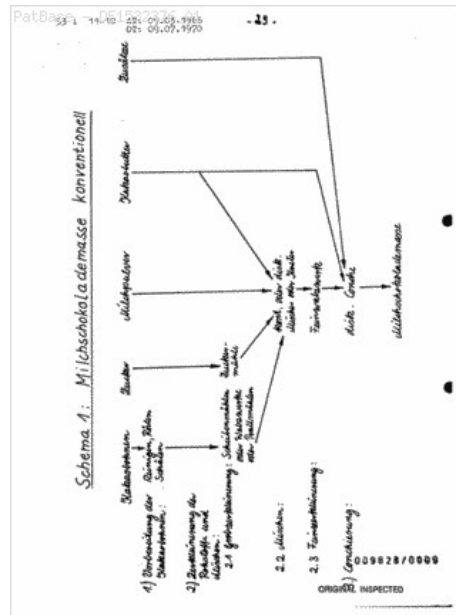
Classifications:

International (IPC 8-9): A23G1/00 A23G1/04 A23G1/32 (Advanced/Invention); A23G1/00 A23G1/04 A23G1/30 (Core/Invention)

International (IPC 1-7): A23G1/04

CPC: A23G1/042 A23G1/32

European: A23G1/00 A23G1/00+D A23G1/04K A23G1/32



Family:

Publication number	Publication date	Application number	Application date
DE1532376 A1	19700709	DE19661532376	19660309

Priority:

DE1966R042778 19660309

Probable Assignee: NIEDIEK DIPL ING ERNST ADOLF

Assignee(s): (std): NIEDIEK DIPL ING ERNST ADOLF ; RUMPF DR ING HANS

Inventor(s): (std): ADOLF NIEDIEK DIPL ING ERNST ; HANS RUMPF DR ING

Title: ENZYME MODIFIED PROTEIN **PROCESS**

Abstract: Source: US3694221A ABSTRACT OF THE DISCLOSURE A **method** of preparing a vegetable protein product having excellent wettability in aqueous solutions and improved drop in and stir in characteristics is disclosed. The product exhibits a greatly improved texture, mouthfeel, and wettability over known materials and can be incorporated in a wide variety of food materials to form superior protein fortified foods. The **process** involves subjecting aqueous protein material to a rapid heating and physical working step, such as by steam injection, reacting the protein in the presence of a proteolytic enzyme for a short time to hydrolyze and modify the protein, and heating the protein to inactivate the enzyme and stop the reaction. The aqueous protein can be dried and a dry, powdered protein product is recovered which is highly dispersible in water, has high drop in and stir in characteristics, and which has excellent smooth texture and mouthfeel.

Classifications:
International (IPC 8-9): A23C11/06 A23J1/14 A23J3/34 A23L1/20 A23L11/00 (Advanced/Invention); A23C11/00 A23J1/00 A23J3/00 A23L1/20 (Core/Invention)
International (IPC 1-7): A23J1/12 A23J1/14 A23J3/00 A23L1/00 A23L1/20 A23L1/204 A23L1/42 C07G7/00
CPC: A23C11/06 A23J1/148 A23J3/346
European: A23C11/06 A23J1/14P A23J3/34C
US: 426/46 426/656 530/378 530/427 99/17 99/170

Family:

Publication number	Publication date	Application number	Application date	
BE760418 A1	19710527	BE19700760418	19701216	
CA942992 A1	19740305	CA19700095543	19701014	
CH535016 A	19730331	CH19700018660	19701216	
DE2058372 A1	19710805	DE19702058372	19701127	
DE2058372 B2	19771117	DE19702058372	19701127	
DE2058372 C3	19780713	DE19702058372	19701127	
DK140002 B	19790605	DK19710000388	19710128	
DK140002 C	19791105	DK19710000388	19710128	
FR2074905 A5	19711008	FR19700038936	19701028	
GB1303374 A	19730117	GB19710009950	19710419	
IL35535 A0	19701224	IL19700035535	19701126	
IL35535 A1	19740314	IL19700035535	19701026	
IT1053503 A	19811010	IT19700054577	19701109	
JP55001028 B4	19800111	JP19700111930	19701216	
NL151618 B	19761215	NL19700018239	19701215	
NL7018239 A	19710803	NL19700018239	19701215	
SE363728 B	19740204	SE19700015463	19701116	
US3694221 A	19720926	US19700007224	19700130	
ZA7008218 A	19710929	ZA19700008218	19701204	

Priority:
US19700007224 19700130

Probable Assignee: RALSTON PURINA CO

Assignee(s): (std): RALSTON PURINA CO

Assignee(s): RALSTON PURINA CO ST LOUIS MISSOURI VER ST V AM ; RALSTON PURINA CO ST LOUIS MO V ST A ; RALSTON PURINA CO US ; RALSTON PURINA CY ; RALSTON PURINA COMPANY ; RALSTON PURINA COMPANY ST LOUIS MISSOURI VER ST V ; RALSTON PURINA CY 835 SOUTH EIGHTH STREET ST LOUIS MISSOURI 63199 E U A ; RALSTON PURINA COMPANY ST LOUIS MISSOURI VER ST V AM ; RALSTON PURINA CY 835 SOUTH EIGHTH STREET ST LOUIS MISSOURI 63199 EUA ; FREDERIKSEN CHRISTOPHER W ; HAWLEY ROBERT L ; HOER RALPH A

Inventor(s): (std): ANTHONY HOER RALPH ; C W FREDERIKSEN ; FREDERIKSEN C W ; FREDERIKSEN CHRISTOPHER W ; FREDERIKSEN CHRISTOPHER WILSON ; FREDERIKSEN C ; HAWLEY R ; HAWLEY R L ; HAWLEY ROBERT L ; HAWLEY ROBERT LYLE ; HOER R ; HOER R A ; LYLE HAWLEY ROBERT ; R A HOER ; R L HAWLEY ; HOER RALPH A ; HOER RALPH ANTHONY ; WILSON FREDERIKSEN CHRISTOPHER

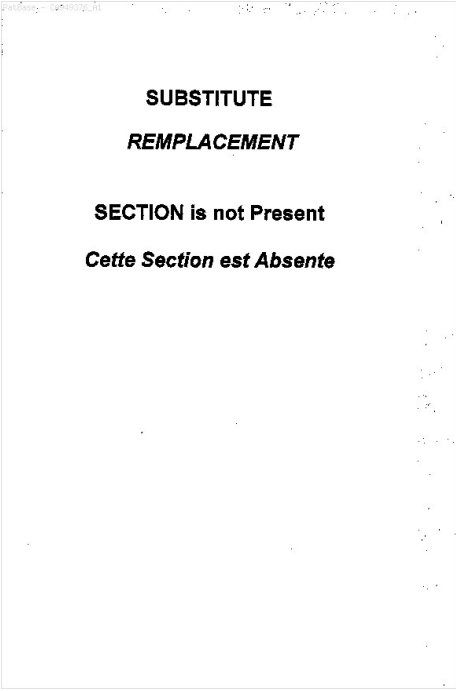
Inventor(s): HOER RALPH ANTHONY BALLWIN ; RA HOER ; RALPH A HOER ; RALPH ANTHONY HOER ; RL HAWLEY ; ROBERT L HAWLEY ; ROBERT LYLE HAWLEY ; HOER R US ; HAWLEY ROBERT LYLE WEBSTER GROVES ; HAWLEY R US ; FREDERIKSEN C US ; FREDERIKSEN CHRISTOPHER WILSON ST LOUIS ; CHRISTOPHER W FREDERIKSEN ; CHRISTOPHER WILSON FREDERIKSEN ; CW FREDERIKSEN

Title: CONFECTION AND **METHOD** OF MAKING IT

Abstract: Source: US3687690A ABSTRACT OF THE DISCLOSURE Pressure-cooked confectionery compositions for enrobed, glazed or otherwise coated pieces of candy and for other confectionery uses characterized in having acidthinned high amylose starch which provides the structure for the candy in place of the structure provided by crystallized sugar. Specific examples of the composition are fondant-like cream centers in which the sweetener has a substantially higher content of corn syrup solids and/or invert sugar syrup and substantially lower content of sucrose, either in crystalline or dissolved form, than conventional fondant centers and yet has the cream center structure, body and texture. The composition is thin at high temperature but thick and creamy at low temperature, permitting great simplification in the candy-making **process**. DISCLOSURE OF THE INVENTION This invention relates, generally, to confectionery compositions of a creamy character useful as filling or coating in enrobed, glazed or otherwise coated candy pieces, and as fillings and icings in pastries and the like, and to **methods** of making such compositions. More specifically, the invention relates to candy, pastrycenter and icing compositions of the class described, characterized, by way of comparison with conventional or traditional fondant cream centers, in having substantially higher content of corn syrup solids and/or invert sugar, and a substantially lower content of sugar, i.e., sucrose or saccharose, either in crystalline or dissolved form. These marked departures from the conventional or traditional are permitted because the composition contains relatively small percentages of acid-thinned high amylose starch and, optionally, opaquing agents. Furthermore, in contrast to candy of the starch-jelly or gum type, the texture of the present candy, after aging, has a stringy, long, relatively salve-like, inelastic character rather than a short, relatively rigid, resilient character of gum confections. In general, the cream confection compositions of the present invention can be of as good or better quality than the conventional fondant cast cream compositions of the prior art. They are much more easily prepared, and are substantially less costly both in the basic ingredients and in the cost of manufacturing. Although intended principally as cream fillings, as in chocolate-enrobed creamcenter candies, the composition and **method** of the present invention can also be used to make fillings for cookies, icings for pastry, caramel coatings for conventional nougat centers, cast caramel and similar products. Conventionally, cast cream fondant centers for enrobed, glazed or otherwise coated candy are prepared by first making a so-called "fondant cream." This entails cooking a mixture of sugar and corn syrup (e.g., 80 parts by weight of sugar (sucrose) to 20 parts by weight of corn syrup) to a very precise boiling temperature (e.g., 2440 F.) followed by cooling the liquid to a very precise temperature (e.g., 1150 F.). The resulting thick cooled syrup is then mechanically worked until sugar crystals (mainly microscopic) are developed. A so-called "bob" syrup is separately prepared and heated. The fondant cream is then blended with the warm "bob" along with frappe, color, invertase, flavoring, etc., as desired. The resulting candy composition is then cast or deposited, after temperature adjustment to between 140 degrees -160 degrees F., in drystarch molds. On being held overnight, or longer as required, the candy centers harden and dry sufficiently to be handled. Thereupon, the candy centers are removed from the molds and shaken and brushed clean and free of the starch, leaving the cream centers ready to be enrobed, glazed or otherwise coated with chocolate or other coatings as desired. The body structure of fondant cream centers prepared from conventional compositions, and in accordance with traditional techniques, is dependent on very small or microscopic sugar (sucrose) crystals that form during mechanical working of the cooled syrup and subsequent storage. The cooking to achieve a precise water content (through selection of boiling point and the cooling to achieve the precise crystal structure are critical operations. Furthermore, because of this dependence on sugar crystals for structure, it has not been practical to reduce the sugar content and increase the proportion of corn syrup and/or invert sugar syrup in the formulation despite the convenience and value of using these products. It has now been found that, in accordance with the present invention, by utilizing certain acid-thinned high amylose starches, it is entirely practical to lower substantially, or even to eliminate, the sucrose content and substantially increase the starch syrup and/or invert sugar content without sacrificing quality of the finished product. The result is an appreciable reduction in ingredient cost and great simplification in manufacturing. It is no longer necessary to rely on the slow and painstaking crystallization of sugar, with all its careful control and attention to detail to obtain the desired granulation for the texture and structure of cream confections. Not only does this lack of dependence on sugar reduce cost, but it also permits much greater flexibility in choice of sweetener and other ingredients since the special starch is used at a very low percentage of the weight of the product. Because the starch has so little taste of its own, this permits maximum flexibility in choice of sweetener, flavor and other adjuvants and ingredients. Accordingly, an object of the invention, generally stated, is to provide compositions which may be used as such, or mixed with the usual adjuvants, in making cream centers of enrobed, glazed or otherwise coated candy pieces, and in other bakery or confectionery cream-type compositions, and the like, wherein the necessary body structure is provided by a minor proportion of acidthinned high amylose starch instead of by the crystallization of sugar. Another important object of the invention is to provide a new and improved **method** of making cream centers for enrobed, glazed or otherwise coated candy pieces or other bakery and confectionery products having a creamy-textured composition supported by chocolate, by crackers, by solid nougat, etc. It is a further object of this invention to provide a composition which is acceptable as a high quality cream center and yet which is produced by a simple, economical **process** which is readily adaptable either to continuous or batch operation. Another object of the invention is to provide an improved **method** of making candy compositions of the class described wherein the basic ingredients are merely slurried and cooked at an elevated temperature in a very short time in a pressure cooker, cooled and are then capable of being cast immediately in starch molds, or extruded, or otherwise formed. It is also an object of this invention to provide a composition which lends itself to much creative modification, e.g., by addition of adjuvants such as frappe, color, flavor, fat or other optional ingredients thereto, and yet which can be formed or shaped, whether by conventional starch molding or otherwise, over a wide temperature range, e.g., 1200 F. to 220 degrees F., and which can be used in other ways. Certain other objects of the invention will in part be obvious and will in part appear hereinafter. The compositions of the present invention, and the **methods** of preparing the same according to the present invention, offer the following advantages over conventional fondant compositions and **methods** of preparing the same: lower costs; separate fondant cream and bob preparations are not required, although the cooked composition of this invention can be blended with other **process** streams if desired, as illustrated hereinafter; invertase technology is not required to soften the centers and make them more fluid because texture can be controlled with the starch; the range of casting temperatures for cream texture is broad, e.g., between 120 degrees -220 degrees F. in contrast to a limited range of 140'-160' F. generally practical in traditional cream fondant technology; casting consistency (viscosity or fluidity) can be thinner, as desired, permitting speedier operation and more precise and detailed molds; less equipment is required; labor requirements are reduced; **processing** tolerances are broad in contrast to the critical **processing** temperatures of known fondant cream preparation; shelf-life is equal to or better than the usual fondant; and production capacity is equal or, in most instances much greater, with less capital out- 30 lay. For a more complete understanding of the nature and scope of the invention, the following detailed description is presented including illustrative working examples. Unless otherwise indicated, quantities are expressed in part 'by weight, and percentages (or percent), are percentage by weight. The abbreviation d.s.b. means "dry substance basis," and all percentages except solids content and water content are expressed on that basis. Water and total solids content are expressed on the basis of the weight of the complete composition. The confection of the present invention comprises a shaped, solidified composition which is tractile and inelastic and has, as its essential ingredients, sweetener, water and acid-thinned high amylose starch. The high amylose starch is acid-thinned to a fluidity in the range of to 90 cc. This starch component (high amylose starch) is 3 to 10 percent, dry substance basis, of the composition. The starch in this composition is used principally to provide the basic structure, shape and texture of the candy in.50 which it is used. However, as described hereafter, the texture may be modified in many ways. For simple, fondantlike cream centers cast in molds, the starch is preferably 4 to 8 percent of the solids in which the total of starch and sweetener is at least 85 percent; more than 8 percent yields a product that is too chewy and tough for a cream center and less than 4 percent gives difficulty in handling the cast centers. The sweetener solids in the composition are at least 50 percent by weight and any balance of the composition is non-carbohydrate, finely divided, intimately dispersed conventional candy ingredients. The sweetener can be sucrose, dextrose, corn syrup solids, invert sugar, levulose, lactose, as well as other monosaccharides and disaccharides, and combinations of these. Other known sweeteners, such as honey, maltose and the like, may also be used alone for the sweetener solids or mixed with other sweeteners. The preferred sweeteners, for their contributions to manufacturing ease, are syrups selected from the group consisting of corn syrup and invert syrup. The proportion of sugar (sucrose) used can be kept to a minimum and used solely for flavor; it preferably does not exceed 45 percent of the sweetener solids. If more than about 45 percent sucrose (less than 55 percent syrup) is used, the composition is likely to develop undesirable coarse sugar crystals during shelf storage. As noted, to the basic composition, known typical adjuvants and conventional candy ingredients can be added. For example, color, frappe, flavor, emulsified fat, milk solids, opaquing agents, and the like, may be added to advantage. Conventional fondant may also be used as a flavoring or to impart a specific texture, if desired. These ingredients are the balance of the composition and may vary in amount over very broad limits, as illustrated hereafter. In cream centers, these ingredients will be less than 15 percent of the solids. These ingredients, which are intimately dispersed as fine particles, are referred to as "finely divided non-carbohydrate candy ingredients" to distinguish them from fruit, nuts, raisins, notigat, chocolate coating and the like, which may be used with the composition of this invention or added to it, and from the major part of the solids of the composition that is car-bohydrate-starch and sweetener (in cream centers, 85 percent or more carbohydrate). The composition of the invention has sufficient water to paste, i.e., gelatinize, all the starch thoroughly and to produce a pourable or pumpable composition. For this purpose, it has been found, the water-to-starch ratio in the finished composition should be at least 1.9 to 1; this is sufficient to gelatinize the starch and leave enough water for the candy texture (ratio equivalent to 16 percent water/ 84 percent solids containing 10 percent high amylose starch dry substance). Water from all sources is taken into account, including the water normally present in syrup and starch. The maximum water content found to be usable yields a water-to-starch ratio of 9.4 to 1 (ratio equivalent to 22 percent water/78 percent solids containing 3 percent high amylose starch dry substance). In the preferred composition for fondantlike creams, containing 4 to 8 percent starch dry substance, the water-to-starch ratio is in the range of 2.4 to 7.1. The water content actually used will depend on many factors, such as the cooking equipment used, the handling characteristics of the cooked composition (pouring, molding, etc.), the desired rate of setting, time and manner of storage of cast pieces before use, other candy ingredients added and like factors which are normally taken into account by those skilled in the art of candy manufacture. Water may also be required to hydrate some of the ingredients added. To impart the appearance of conventional fondant-type candies derived from boiled sugar syrup, it is necessary to include an opacifying agent as an essential ingredient. This can be a food-acceptable pigment such as titanium dioxide or calcium carbonate, or a crystalline substance such as dextrose, or a frappe, or an emulsified fat (oil-in-water emulsion). Without the opacifying agent, the compositions tend to be clear and resemble jellies but without jelly texture and structure. Crystalline substances such as dextrose and powdered sugar may also be used to impart a grainy texture (mouth feel) since the compositions of the present invention are otherwise grain-free. "High amylose starch" as used herein and in the appended claims means starch having an amylose content of at least about 50 percent by weight, amylose being the naturally occurring straight-chain polymer fraction of starch. The high amylose starch useful in this invention includes high amylose starch from genetic varieties of corn, amylose obtained by fractionation **processes**, or various amylose blends. Commercially available high amylose starches that may be used include "Mira-Quik C" (A. E. Staley Manufacturing Co.), "Amylon" 55 and (National Starch and Chemical Corp.), and "AmyloMaize" (American Maize Company). Except for Amylon which has about 70 percent amylose, these products have around 55 percent. To obtain the creamy, fondant-like texture, the high amylose starch must be thinned with acid sufficiently to eliminate the rigid, resilient gel

properties which are characteristic of amylose gels, but they must not be acid-thinned to the extent that the compositions of the invention do not have sufficient body structure to retain shape at room temperature and during any subsequent handling. The term "acid-thinned" refers to starches which are acid-thinned to fluidities within the range of 20 to cc. For best texture, the center of this range is preferred, namely 40 to 80 cc. "Thinning" starch with acid refers to the conventional **methods** of altering paste viscosity of the starch by treating starch in slurry with agents that reduce its molecular weight, such as hydrochloric or sulfuric acid, organic acids or the like. The "fluidity" referred to in this description and the appended claims is measured in the classical way (Kerr, Chemistry and Industry of Starch, Academic Press (1950), page 133), using a tengram sample pasted in 2 percent sodium hydroxide at 125ss F. Although a variety of commercial starch syrups can be used in the formulations of this invention, it is preferred to use starch syrup having low higher-saccharide content since it yields a more tender product (i.e., less cohesive). For example, starch syrup produced by the so-called multi-ple-conversion **processes**, wherein initial acid conversion is followed by one or more enzyme (amylase) conversions, can be used to advantage. Such syrups normally have a dextrose equivalent in the range of 50 to 75 percent and the preferred starch syrups are at 60-72 percent dextrose equivalent. The dextrose content of the syrups is below about 43 percent to keep the syrups from crystallizing during shipment and storage, and the syrups are characterized by having less than 40 percent tetrasaccharides and higher carbohydrate polymers, i.e., at least 60 percent of the syrups consists of saccharides of fewer than four monosaccharide units. The character of the candy compositions of this invention differs markedly from that of a starch jelly of the type described in Pats. 3,218,177 and 3,446,628. The difference is analogous to the difference between pastes of unmodified cereal starch and of unmodified tapioca starch. The former is regarded as "short" and the latter as "long" with reference to the gluey, stringy nature of tapioca, i.e., its tendency to pull out into long strings. See, for example, McMasters et al., Industrial and Engineering Chemistry, 36, 958-963 (1944) and Caldwell "Industrial Starch Research," Chemical and Engineering News, 30, 514-517 (1952). The "long" or "stringy" property of the candy composition of this invention resembles the texture of high quality caramel when it is pulled apart. The composition forms long strings, in contrast to a starch jelly which is designed to break cleanly with a more definite fracture. In fact, as illustrated hereafter, the composition of the invention may be made as a caramel. On the other hand, the composition of this invention does not have the tacky character and toughness or cohesiveness characteristic of concentrated root-starch pastes. The present composition retains the good structure of cereal starch pastes but is soft and inelastic (nonresilient). A test has been devised to demonstrate the difference between the compositions of this invention and compositions for starch jellies. This test employs an instrument known as the Bloom gelometer and yields a measure of gel strength. This is related to the "rubberiness" or "chewiness" of the composition, and distinguishes well between confections of the resilient, starch-jelly (gum) type and the soft, inelastic confection of this invention. A composition is prepared consisting of the following: Percent Grams d.s.b.

Classifications:
International (IPC 8-9): A21D13/00 A23G3/00 A23G3/42 A23G3/52 (Advanced/Invention);
A21D13/00 A23G3/00 A23G3/34 (Core/Invention)
International (IPC 1-7): A21D13/00 A23G3/00
CPC: A21D13/0016 A21D13/0041 A23G3/34 A23G3/42 A23G3/52
European: A21D13/00B A21D13/00B8 A21D13/00D12 A23G3/00+D6 A23G3/00+H2 A23G3/34 A23G3/42 A23G3/52
US: 426/537 426/659 426/660 99/134G



Family:

Publication number	Publication date	Application number	Application date
BE764996 A1	19710930	BE19710764996	19710330
CA949376 A1	19740618	CA19710108102	19710318
DE2114628 A1	19711028	DE19712114628	19710326
FR2087951 A1	19711231	FR19710011351	19710331
GB1281312 A	19720712	GB19710024019	19710419
NL7103769 A	19711004	NL19710003769	19710319
US3687690 A	19720829	US19700024366	19700331

Priority:

US19700024366 19700331

Probable Assignee: STALEY MFG CO A E

Assignee(s): (std): STALEY MFG CO A E

Assignee(s): STALEY MANUFACTURING CY ; STALEY AE MFG CO ; A E STALEY MANUFACTURING COMPANY ; A E STALEY MANUFACTURING CY DECATUR ILLINOIS E U A ; A E STALEY MFG CO ; MOORE CARL O ; NATIONAL STARCH AND CHEMICAL CORP ; STALEY A E MANUFACTURING COMPANY

Inventor(s): (std): MOORE CARL O ; MOORE C O

Inventor(s): CARL O MOORE ; C O MOORE

Title: **Method** and apparatus for grinding particulate solids

Abstract: Source: US3998938A Apparatus and **method** are provided for grinding particulate solids in a liquid media. A pump means repeatedly circulates the liquid containing solids through conducting means to comminuting means, such as agitated-media mill, through the comminuting means and through conducting means back to the pump means at a rate of at least about 30 and preferably between 50 and 300 volumes of liquid continuum containing solids in the comminuting means per hour. Particulate solid materials having substantially greater particle size uniformity and other superior and unique properties are thus produced.

Classifications:

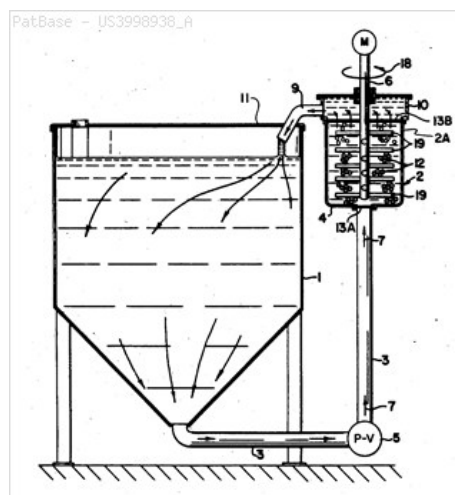
International (IPC 8-9): A23G1/00 A23G1/10 A23G1/12 A23G1/30 A47J27/14 B01F13/10 B01F5/10 B02C13/18 B02C13/286 B02C17/16 B02C19/00 B02C23/06 B02C23/36 C22B1/14 H01F1/11 H01F1/113 H01F1/34 (Advanced/Invention); A23G1/00 A23G1/04 A23G1/30 A47J27/14 B01F13/00 B01F5/00 B02C13/00 B02C17/16 B02C19/00 B02C23/00 B02C23/18 C22B1/14 H01F1/03 H01F1/032 H01F1/12 (Core/Invention)

International (IPC 1-7): A23G1/00 A23G1/06 A23G1/10 A23G1/12 B01F5/10 B02C13/18 B02C13/286 B02C17/16 B02C18/08 B02C19/00 B02C23/06 B02C23/36 C01G49/02 C22B1/14 H01F1/00 H01F1/06

CPC: B02C17/168 A23G1/10 A23G1/12 B01F5/104 B02C17/16 B01F13/1013

European: A23G1/10 A23G1/12 B01F13/108 B01F5/10C B02C17/16 B02C17/16K

US: 241/29 241/46.17 252/62.63 423/594 423/594.2 426/518 426/584 426/593 426/631



Family:

Publication number	Publication date	Application number	Application date
AU197363441 A1	19750612	AU19730063441	19731210
AU197468907 A1	19751120	AU19740068907	19740514
BE860198 A1	19780215	BE19770182137	19771027
BR7205045 A0	19730809	BR19720005045	19720727
BR7406456 A0	19750610	BR19740006456	19740806
CA1052758 A2	19790417	CA19780297760	19780227
CA1062681 A1	19790918	CA19740200168	19740515
CH635731 A	19830429	CH19770011872	19770928
DE2230766 A1	19730510	DE19722230766	19720623
DE2230766 B2	19790719	DE19722230766	19720623
DE2230766 C3	19800306	DE19722230766	19720623
DE2329965 A1	19741212	DE19732329965	19730613
DE2355055 A1	19750220	DE19732355055	19731103
DE2423376 A1	19741205	DE19742423376	19740514
DE2752400 A1	19780622	DE19772752400	19771124
GB1374214 A	19741120	GB19720034310	19720721
GB1456606 A	19761124	GB19740021265	19740514
GB1568270 A	19800529	GB19770049173	19771125
JP1031091 C3	19810129	JP19770127315	19771025
JP1241346 C3	19841126	JP19740054294	19740515
JP50027162 A2	19750320	JP19740054294	19740515
JP53079062 A2	19780713	JP19770127315	19771025
JP55022058 B4	19800614	JP19770127315	19771025
JP59000961 B4	19840110	JP19740054294	19740515
MX5039 U	19830224	MX19770100783U	19771117
NL174432 B	19840116	NL19720010368	19720727
NL174432 C	19860616	NL19720010368	19720727
NL181411 B	19870316	NL19740006520	19740515
NL181411 C	19870817	NL19740006520	19740515
NL7210368 A	19730130	NL19720010368	19720727
NL7406520 A	19741119	NL19740006520	19740515
NL7712453 A	19780620	NL19770012453	19771111
SU871722 D	19811007	SU19742053858	19740809
US3998938 A	19761221	US19740468270	19740510
US4224354 A	19800923	US19780944740	19780922

Priority:

US19710166421 19710727	US19730360466 19730515	US19730387354 19730810
CA19740200168 19740515	CA19770200168 19770809	US19760751913 19761217
MX19770171373 19771117	US19740468270 19740510	AU19740068907 19740514
US19780944740 19780922		

Probable Assignee: UNION PROCESS INT INC

Assignee(s): (std): ANDREW SZEGVARI ; SZEGVARI A ; SZEGVARI ANDREW ; UNION PROCES INT INC ; UNION PROCES INTERNAT INC ; UNION PROCESS INTERNATIONAL INC TE AKRON OHIO VER ; UNION PROCESS INTERNATIONAL INC ; UNION PROCESS INTERNATIONAL ; UNION PROCESS INTERNAT INC ; YUUNIYUAN PURASESU INTERN INC ; YUUNYUAN PURASESU INTERN INC ; YUNION PROTSSESS INTERNESHNL INK FA

Assignee(s): YUNION PROTSSESS INTERNESHNL INK FIRMA ; UNION PROCESS INTERNATIONAL INC AKRON OHIO V ST A ; UNION PROCESS INTERNATIONAL AKRON OHIO V ST A ; UNION PROCESS INTERNATIONAL INC TE AKRON OHIO VER ST V AM ; UNION PROCESS INT INC TE AKRON OHIO VERSTVAM ; UNION PROCESS INT INC ; UNION PROCESS INT INC AKRON OHIO V ST A ; UNION PROCESS INT AKRON OHIO V ST A ; UNION PROCES INTERNATIONAL INC

Inventor(s): (std): ANDORUU SEGUARI ; ANDORUU SEGUBUARI ; ANDREW SZEGVARI ; ENDRYU ZEGVARI US ; SZEGVARI A ; SZEGVARI ANDREW ; ZEGVARI ENDRYU

Inventor(s): SZEGVARI ANDREW AKRON OHIO V ST A ; SZEGVARI ANDREW AKRON OHIO VSTA

Title: SULPHATED GUMS AND **METHOD** OF PRODUCING SAME

Abstract: Source: GB1335564A 1335564 Milk beverages, cocoa and chocolate MARINE COLLOIDS Inc 29 Oct 1970 51390/70 Heading A2B [Also in Divisions AS and C3] Milk beverages of improved flavour and "mouth feel" are obtained by incorporating a synthetically sulphated gum (see Division C3) which acts as a viscosity improver and as a stabilising agent which prevents the settling of cocoa particles in chocolate milk. A chocolate syrup suitable for adding to milk comprises cocoa particles, sugar (or other sweetening agent) and a sulphated gum (locust bean, guar, starch, cellulose, carboxymethylcellulose, agarose gum arabic psyllium mucilage tara, or pectin) dispersed in water. Dry particulate cocoa compositions may also be prepared based on the sulphated gums.

Classifications:
International (IPC 8-9): C08B37/00 C08B37/14 C08B5/14 (Advanced/Invention);
C08B37/00 C08B5/00 (Core/Invention)
International (IPC 1-7): A61K7/16 C08B19/02 C08B25/00 C08B37/00 C08B37/14 C08B5/14
CPC: C08B31/063 C08B37/0087 C08B37/0093 C08B37/0096 C08B37/0045 C08B37/00 C08B5/14 A23G1/56
European: C08B37/00 C08B37/14D C08B5/14

Family:

Publication number	Publication date	Application number	Application date
GB1335564 A	19731031	GB19700051390	19701029

Priority:

GB19700051390 19701029

Probable Assignee: MARINE COLLOIDS INC

Assignee(s): (std): MARINE COLLOIDS INC

Title: **METHOD** OF UTILISING THE FRUIT JUICE AND THE PARENCHYMA TISSUE OBTAINED FROM THEOBROMA FRUIT

Abstract: Source: GB1416279A 1416279 **Processing** cocoa fruit: food preparations U DREVICI-KUX 14 June 1973 [22 June 1972 (2) 28 June 1972 4 July 1972] 28372/73 Headings A2B, A2C and A2Q [Also in Divisions A5 and D1] A **method** of **processing** theobroma (cocoa) fruit comprises (a) removing the outer shell-like layer, (b) splitting the remaining fruit open by automatic mechanical compression, (c) separating the seeds and adhering pulp from the fleshy part of the fruit and (d) fermenting the seeds and pulp. Removal of the shell may be facilitated by subjecting the fruit to infra-red radiation in the presence of a hydroxide, carbonate or chloride of an alkali metal or alkaline earth metal, e.g. sodium hydroxide or potassium carbonate. After removal of the shell, the fruit may be neutralised with an acid, e.g. sulphurous, hydrochloric, ascorbic or tartaric acid. The fruit may be split open between rollers and the seeds and pulp removed utilizing a turbulent air current. Juice extracted from the flesh may be used in food, cosmetic and textile treating compositions. The following food compositions containing cocoa fruit juice are described: Water ice (Ex. 2) consisting of refined sugar, starch syrup, fat, invert sugar, water, citric acid. Salad dressing (Ex. 3) consisting of edible oil, onion powder mustard flavouring, garlic powder, vinegar, salt, powdered milk, sugar syrup, parabenzic or sorbic acid. Milk ice cream (Ex. 4) consisting of refined sugar, dried egg, condensed skimmed milk, milk. Chocolate drink (Ex. 5) consisting of milk, butter fat, modified starch, Icelandic moss, trisodium phosphate, cocoa powder. Margarine (Ex. 6) containing cotton seed oil, butter milk, salt, sodium benzoate. **Processed** cheese (Ex. 7) containing Cheshire cheese, sodium citrate, water. Fruit essence (Ex. 8) containing fruit kernel flour, water, almond essence. Fruit tart filling (Ex. 9) containing apple puree, gourd puree, sugar, invert syrup modified starch, cinnamon. Potato chips (Ex. 10) dipped in sugar/cocoa fruit juice solution. Sauce (Ex. 11) containing water, powdered skimmed milk, salt, sugar, margarine, lovage, meat extract, onion aroma, caramel, soya bean albumen. Beverage (Ex. 12) containing invert sugar, vitamin C, citric acid, fruit aroma, water carbonic acid. Dessert (Ex. 13) containing eggs, guar gum, carob bean flour, icing sugar. A tobacco substitute (Ex. 17) comprises cocoa fruit juice, water, cellulose derivatives, alginates, glycerol, tobacco dust, coffee dust, water, potassium or sodium sulphate or carbonate, honey.

Classifications:

International (IPC 8-9): A21D2/36 A23C19/082 A23C9/156 A23G1/00 A23G1/02 A23G1/56 A23G9/32 A23G9/42 A23L1/05 A23L1/217 A23L1/24 A23L1/39 A23L19/18 A23L2/04 A23L23/00 A23L27/60 A23L29/20 A61K47/46 A61K8/97 A61K9/00 A61K9/06 A61Q11/00 A61Q17/04 A61Q3/00 A61Q5/00 C09K3/00 C09K3/10 D06M15/11 (Advanced/Invention); A21D2/00 A23C19/00 A23C9/152 A23G1/00 A23G1/02 A23G1/30 A23G9/32 A23L1/05 A23L1/214 A23L1/24 A23L1/39 A23L2/02 A61K47/46 A61K8/96 A61K9/00 A61K9/06 A61Q11/00 A61Q17/04 A61Q3/00 A61Q5/00 C09K3/00 C09K3/10 D06M15/01 (Core/Invention)
International (IPC 1-7): A21D2/36 A23C9/156 A23G1/00 A23G1/02 A23G9/02 A23L1/02 A23L1/04 A23L1/216 A23N1/00 A23N15/00 A23N17/00 A23N3/00 A61K7/00 A61K7/06 A61K7/08 A61K7/09 A61K7/11 A61K7/155 A61K7/26 A61K7/48 A61K9/06 A61K9/10 B01F17/00 C09K3/10 D06M15/02
CPC: A21D2/364 A23C9/156 A23C19/082 A23G1/02 A23G1/56 A23G9/42 A23G2210/00 A23L1/217 A23L1/24 A23L1/39 A23L2/04 A61K8/97 A61K9/0014 A61K47/46 A61Q3/00 A61Q11/00 A61Q17/04 D06M15/11 A61Q5/00 A61Q5/02 A61Q19/00
European: A21D2/36C A23C19/082 A23C9/156 A23G1/00K A23G1/00K+F A23G1/02 A23G1/56 A23G9/02 A23G9/02+D14 A23G9/42 A23L1/217 A23L1/24 A23L1/39 A23L2/04 A61K47/46 A61K7/26 A61K8/97 A61K9/00M3 A61Q11/00 A61Q17/04 A61Q19/00 A61Q3/00 D06M15/11 K23G210/00 K61Q11/00 K61Q17/04 K61Q3/00 K61Q5/00 K61Q5/02

Family:

Publication number	Publication date	Application number	Application date	
BR7304600 A0	19740815	BR19730004600	19730620	
DE2230444 A1	19740117	DE19722230444	19720622	
DE2230445 A1	19740117	DE19722230445	19720622	
DE2231510 A1	19740404	DE19722231510	19720628	
DE2232733 A1	19740124	DE19722232733	19720704	
DE2232733 B2	19741003	DE19722232733	19720704	
DE2232733 C3	19750522	DE19722232733	19720704	
ES415982 A1	19761216	ES19730415982	19730616	
FR2188967 A1	19740125	FR19730022778	19730621	
FR2188967 B3	19760618	FR19730022778	19730621	
GB1416279 A	19751203	GB19730028372	19730614	
OA4428 A	19800229	OA19730054942	19730621	

Priority:
DE19722230445 19720622 DE19722230444 19720622 DE19722232733 19720704
DE19722231510 19720628

Probable Assignee: DREVICI KUX
Assignee(s): (std): DREVICI KUX ; DREVICI KUX GEB KUX URSUAL DR ; DREVICI KUX URSULA DR ; KUX URSULA ; URSULA DREVICI KUX ; DREVICI U
Assignee(s): KUX URSULA CH ; DREVICI KUX URSULA DR LAUSANNE SCHWEIZ ; DREVICI KUX GEB KUX URSUAL DR LAUSANNE SCHWEIZ ; DREVICI KUX GEB KUX URSULA DR ; DREVICI KUX GEB KUX URSULA DR LAUSANNE SCHWEIZ ; DREVICI KUX U
Inventor(s): (std): DREVICI KUX GEB KUX URSUAL DR ; DREVICI N ; DREVICI KUX URSULA DR ; DREVICI KUX GEB KUX URSULA DR
Inventor(s): DREVICI KUX GEB KUX URSUAL DR LAUSANNE SCHWEIZ ; DREVICI KUX GEB KUX URSULA DR LAUSANNE SCHWEIZ ; DREVICI KUX URSULA DR LAUSANNE SCHWEIZ

Title: ELECTRICALLY SEPARATING A FOOD PASTE

Abstract: Source: US4208440A A beverage base and other products are made from cocoa powder, soy flour, dried whey, corn flour, pea powder, or pea flour by blending the powder or flour with a quantity of water to make a paste that is retained between a pair of metal screens (preferably stainless steel screens) or plates which serve as electrodes. The paste is subjected to a difference of electrical potential until separated into three fractions having different pH's.

Classifications:

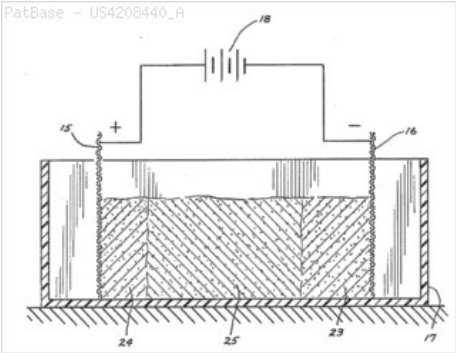
International (IPC 8-9): A23G1/00 A23G1/04 A23G1/56 A23L1/025 A23L1/20 A23L11/00 A23L5/30 (Advanced/Invention); A23G1/00 A23G1/04 A23G1/30 A23L1/025 A23L1/20 (Core/Invention)

International (IPC 1-7): A23L3/32

CPC: A23G1/042 A23G1/56 A23L1/025 A23L1/2006

European: A23G1/00K A23G1/04K A23G1/56 A23L1/025 A23L1/20D4

US: 204/553 426/244 426/480 426/481 426/584 426/590 426/593 426/598 426/599 426/653



Family:

Publication number	Publication date	Application number	Application date
US4208440 A	19800617	US19790033167	19790425

Priority:

US19780907945 19780522 US19790033167 19790425

Probable Assignee: SCHMIDT EDWARD D

Assignee(s): (std): SCHMIDT EDWARD D

Inventor(s): (std): SCHMIDT EDWARD D

Title: Composite ice confections and processes for preparing them

Abstract: Source: US4560563A In a composite frozen confection product having ice confection material in contact with a layer of fat-based coating confection comprising a suspension of flavoring and sweetening solids in a fat component, the improvement wherein the fat component of the coating confection has: (a) a solias content index in each of the following ranges: 70-93 percent at -20 DEG C.; 65-93 percent at -10 DEG C.; 55-90 percent at 0 DEG C.; 15-40 percent at 20 DEG C.; 0-12 percent at 30 DEG C.; and 0 percent at 40 DEG C.; (b) a slip molting point in the range 23 DEG C. to 32 DEG C.; (c) a viscosity at 40 DEG C. eta 100 of at least 35 centipoise, anda viscosity at 40 DEG C. eta CA of at least 30 centipoise; and wherein the coating confection contains 30-70 percent by weight of the fat component and has a viscosity at 40 DEG C. of eta 3 at least 25 poise; eta 100 at least 2.0 poise and eta CA at least 2.2 poise.

Classifications:
International (IPC 8-9): A23G9/00 A23G9/32 A23G9/48 (Advanced/Invention); A23G9/00 A23G9/32 A23G9/44 (Core/Invention); A23G (Subclass/Invention)
International (IPC 1-7): A23D5/00 A23G9/00 A23G9/02 A23G9/04 A23G9/24 C11C3/10
CPC: A23G9/322 A23G9/48 A23G2200/08
European: A23G9/02 A23G9/02+H6 A23G9/02M A23G9/02M+D8 A23G9/32C A23G9/48 K23G200/08
US: 426/101 426/103 426/304 426/306 426/307 426/606 426/607 426/613



Family:

Publication number	Publication date	Application number	Application date
AT2813 E	19830415	AT19800300628T	19800303
AU198056076 A1	19800904	AU19800056076	19800303
AU536000 B2	19840412	AU19800056076	19800303
BR8007230 A	19810121	BR19800007230	19800303
CA1138704 A1	19830104	CA19800346827	19800303
DE3062393 D1	19830428	DE19803062393	19800303
DK465080 A	19801031	DK19800004650	19801031
EP0015735 A2	19800917	EP19800300628	19800303
EP0015735 A3	19801001	EP19800300628	19800303
EP0015735 B1	19830323	EP19800300628	19800303
ES489149 A1	19810316	ES19800489149	19800303
ES8103935 A1	19810701	ES19800489149	19800303
GB2045050 A1	19801029	GB19800007166	19800303
GB2045050 B2	19831221	GB19800007166	19800303
US4560563 A	19851224	US19830481270	19830405
WO8001749 A1	19800904	WO1980GB00036	19800303
ZA8001211 A	19811028	ZA19800001211	19800303

Priority:
GB19790007523 19790302 GB19790025448 19790720 EP19800300628 19800303
GB19800007166 19800303 US19810319623 19811109 US19810225365 19810115
US19800197993 19801120 US19800127154 19800304 GB19800007166 19800303
WO1980GB00036 19800303

Probable Assignee: CONOPCO INC A CORP OF ME

Assignee(s): (std): LIPTON INC THOMAS J ; TRESSER D ; UNILEVER LTD ; UNILEVER NV ; UNILEVER PLC

Assignee(s): UNILEVER N V ; UNILEVER LIMITED ; THOMAS J LIPTON INC ; CONOPCO INC ; CONOPCO INC A CORP OF ME ; LEVER BROTHERS CO ; LEVER BROTHERS CO A ME CORP

Inventor(s): (std): TRASSER D ; TRESSER D ; TRESSER DAVID

Inventor(s): DAVID TRESSER

Agent(s): GRIFFITH HACK

Designated states: AT BE BR CH DE DK FR GB IT JP LU NL SE US

Title: **METHOD** FOR PRODUCING FATTY CONFECTIONERIES HAVING THREE-DIMENSIONAL DECORATION DEPOSITED THEREON

Abstract: Source: US4369200A A **method** for producing fatty confectioneries having three-dimensional decoration deposited thereon comprising the steps of providing a mold having three-dimensional recesses in design, pattern and/or letter configuration, placing a plate mold having through holes corresponding to said recesses in configuration and position on said mold, spraying decorative fatty confectionery material in the form of fine particles into said recesses through said through holes, removing said plate mold from the mold, pouring base fatty confectionery material into said mold over said decorative fatty confectionery material, cooling said mold to cool and solidify said base and decorative fatty confectionery material and removing the resulting confectionery from said mold.

Classifications:

International (IPC 8-9): A23G1/00 A23G1/30 A23G3/02 A23G3/20

A23G3/28 (Advanced/Invention);

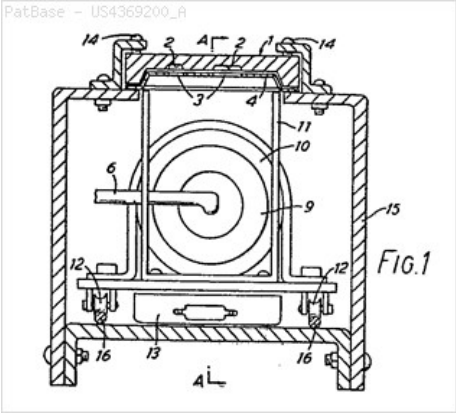
A23G1/00 A23G1/30 A23G3/02 (Core/Invention)

International (IPC 1-7): A23G1/00 A23G1/20 A23G3/00 A23G3/20 A23G3/28

CPC: A23G3/0097 A23G3/2023 A23G3/2092 A23G3/28

European: A23G3/20F8 A23G3/20L A23G3/28

US: 426/103 426/104 426/512 426/515 426/517 426/660



Family:

Publication number	Publication date	Application number	Application date
DE3172237 D1	19851017	DE19813172237	19810917
EP0048184 A2	19820324	EP19810304291	19810917
EP0048184 A3	19820825	EP19810304291	19810917
EP0048184 B1	19850911	EP19810304291	19810917
JP1345975 C3	19861113	JP19800127922	19800917
JP57054554 A2	19820401	JP19800127922	19800917
JP61009013 B4	19860319	JP19800127922	19800917
US4369200 A	19830118	US19810300700	19810910

Priority:

JP19800127922 19800917

Probable Assignee: MEIJI SEIKA CO

Assignee(s): (std): MEIJI SEIKA CO ; MEIJI SEIKA KAISHA

Assignee(s): MEIJI SEIKA KAISHA LTD ; MEIJI SEIKA KK

Inventor(s): (std): HACHIYA IWA0 ; IGARASHI SUSUMU ; IWA0 HACHIYA ; SUSUMU IGARASHI

Inventor(s): HACHA IWAO

Designated states: CH DE GB LI

Title: **Process** and device for producing chocolate mass, couverture, fatty coatings and the like

Abstract: Source: DE3202929A1 **Process** for producing chocolate masses, couverture, fatty coatings and the like, in which a **processing** mass formed from recipe components such as crystalline sugar, cocoa mass or cocoa powder, cocoa butter, vegetable fat, milk powder and the like, which as required have been precomminuted and premixed in a preliminary stage, is circulated repeatedly through a comminution **process**, passed with stirring through a storage zone, spread into a thin layer with the use of high shearing forces and brought into exchange contact with an exchange fluid, preferably air, the **process** mass being sequentially ground and rolled in the comminution **process**, and the spreading being carried out in a side stream of the **processing** mass, which is branched off from the circulation, transported independently from the (main) circulation and returned to the circulation.

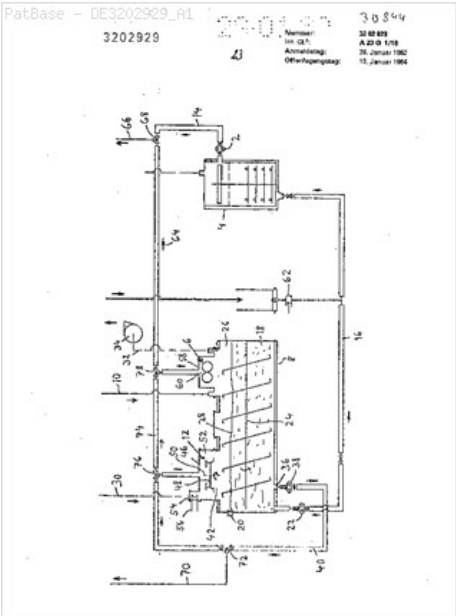
Classifications:

International (IPC 8-9): A23G1/04 A23G1/12 A23G1/18 (Advanced/Invention); A23G1/04 (Core/Invention)

International (IPC 1-7): A23G1/00 A23G1/10 A23G1/12 A23G1/18 B02C17/00 B02C4/14 B02C4/22

CPC: A23G1/042 A23G1/12 A23G1/18

European: A23G1/04K A23G1/12 A23G1/18



Family:

Publication number	Publication date	Application number	Application date
DE3202929 A1	19840112	DE19823202929	19820129
NL8300228 A	19830816	NL19830000228	19830121

Priority:

DE19823202929 19820129

Probable Assignee: BAUERMEISTER HERMANN MASCHF

Assignee(s): (std): BAUERMEISTER HERMANN MASCHF

Assignee(s): HERMANN BAUERMEISTER MASCHINENFABRIK G M B H TE HAMBURG BONDSREPUBLIC DUTSLAND ; HERMANN BAUERMEISTER MASCHINENFABRIK GMBH

Inventor(s): (std): BAUERMEISTER JOCHEN DIPL ING ; BROEHAN JULIUS

Title: **Process** for producing snack food product with high dietary fiber content

Abstract: Source: US4568557A A high dietary fiber-containing snack food product and **process** for making the same is disclosed. The product comprises from about 5 to about 30 percent by weight of dietary fiber, soaked in a food grade oil, for example, admixed with peanut butter such that the peanut oil becomes absorbed by the fiber, and further mixed with a compound coating. The compound coating serves as a binder and **processing** aid for extrusion of the mixture into shapes for immediate consumption. No baking, cooking, toasting or the like is necessary.

Classifications:

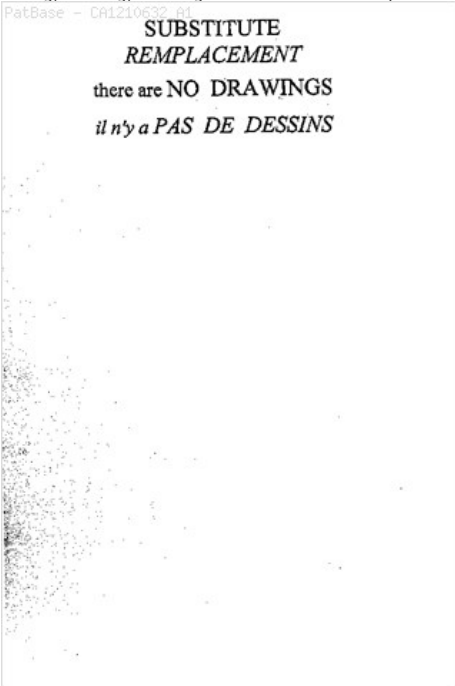
International (IPC 8-9): A23G3/00 A23G3/42 A23G3/50 A23L1/00 A23L1/10 A23L1/164 A23L1/308 A23L1/38 A23L1/48 (Advanced/Invention); A23L1/00 A23L1/48 (Advanced/Non-invention); A23G3/00 A23G3/34 A23L1/00 A23L1/10 A23L1/164 A23L1/308 A23L1/36 A23L1/48 (Core/Invention)

International (IPC 1-7): A23G3/00 A23L1/00 A23L1/10 A23L1/164 A23L1/172 A23L1/30 A23L1/34 A23L1/38

CPC: A23G3/42 A23L1/164 A23L1/308

European: A23G3/00 A23G3/00+D6 A23G3/42 A23L1/164 A23L1/308

US: 426/618 426/93



Family:

Publication number	Publication date	Application number	Application date	
AT26203 E	19870415	AT19840303155T	19840510	
AU198426420 A1	19841115	AU19840026420	19840404	
AU570444 B2	19880317	AU19840026420	19840404	
CA1210632 A1	19860902	CA19840450508	19840326	
DE3462845 D1	19870507	DE19843462845	19840510	
EP0128666 A1	19841219	EP19840303155	19840510	
EP0128666 B1	19870401	EP19840303155	19840510	
ES531452 A1	19850816	ES19840531452	19840410	
ES8506986 A1	19851201	ES19840531452	19840410	
JP59213361 A2	19841203	JP19840091975	19840510	
US4568557 A	19860204	US19830493451	19830511	
US4673578 A	19870616	US19850793369	19851031	
ZA8402031 A	19841031	ZA19840002031	19840319	

Priority:

US19830493451 19830511 CA19840450508 19840326 EP19840303155 19840510
US19850793369 19851031

Probable Assignee: WARNER LAMBERT CO

Assignee(s): (std): WARNER LAMBERT CO

Assignee(s): WARNER LAMBERT COMPANY ; BAGAN JAMES E ; BECKER AMY J ; MEDRI MARIO W

Inventor(s): (std): BAGAN JAMES E ; BECKER AMY J ; EMII JIEI BETSUKAA ; JIEIMUZU II BEEGAN ; MARIO DABURIYUU MEDORI ; MEDRI MARIO W

Inventor(s): AMY J BECKER ; MARIO W MEDRI ; JAMES E BAGAN

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; MACRAE AND CO

Designated states: AT BE DE FR GB IT NL SE

Title: CHOCOLATE COMPOSITIONS OF INCREASED VISCOSITY AND **METHOD** FOR PREPARING SUCH COMPOSITIONS

Abstract: Source: US4664927A The addition of a polyol, such as glycerine or sorbitol, to a **system** containing a low melting point fat or oil greatly increases the viscosity of the fat or oil thereby immobilizing it even at temperatures which are well above its normal melting point. When a polyol is added to chocolate, the resulting product does not stick to wrappers or fingers even at elevated temperatures where the cocoa butter in the chocolate would normally flow.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A23D7/00 A23D7/02 A23D9/00 A23D9/007 A23G1/00 A23G1/30 A23G1/38 A23G1/54 A23G1/56 A23G3/00 A23G3/20 A23G3/54 A23L1/00 A23L1/38 A23L25/10 A23P1/12 A61K47/00 A61K8/00 A61K8/34 A61K8/92 A61K8/97 (Advanced/Invention); A23D9/00 (Advanced/Non-invention); A23D7/00 A23D9/00 A23D9/007 A23G1/00 A23G1/30 A23G3/34 A23L1/36 A61K47/00 A61K8/00 A61K8/30 A61K8/92 A61K8/96 (Core/Invention); A23D A61K G05D (Subclass/Invention)

International (IPC 1-7): A23D5/00 A23D5/02 A23D5/04 A23D7/00 A23D7/02 A23D9/00 A23D9/02 A23G1/00 A23G3/00 A23L1/025 A23L1/38 A61K47/00 A61K7/00 C07C31/22 G05D

CPC: A23D9/007 A23G1/30 A23G1/38 A23G1/56 A23G2200/08 A21D13/0016 A23G1/54 A23G3/2015 A23G3/2023 A23G3/54 A23L1/0079 A23P1/125 A21D13/008

European: A21D13/00B8 A21D13/00H8 A21D13/08B A23D9/007 A23G1/00 A23G1/00+D A23G1/00+H6 A23G1/00K A23G1/00K+D8 A23G1/30 A23G1/38 A23G1/54 A23G1/56 A23G3/00 A23G3/00+H6 A23G3/20F4 A23G3/20F8 A23G3/54 A23L1/00P12B A23P1/12B K23G200/08

US: 426/103 426/241 426/306 426/330 426/330.6 426/496 426/556 426/601 426/606 426/613 426/622 426/631 426/658 426/660 426/661 426/94

Family:

Publication number	Publication date	Application number	Application date	
AT51125 E	19900415	AT19850903912T	19850718	
AU198546763 A1	19860225	AU19850046763	19850718	
CA1276496 A1	19901120	CA19850487156	19850719	
DE3576637 D1	19900426	DE19853576637	19850718	
EP0189469 A1	19860806	EP19850903912	19850718	
EP0189469 B1	19900321	EP19850903912	19850718	
ES545494 A1	19860201	ES19850545494	19850723	
ES8604013 A1	19860601	ES19850545494	19850723	
GR851827 B	19851126	GR19850101827	19850723	
IL75881 A0	19851231	IL19850075881	19850723	
JP1098443 A2	19890417	JP19880168623	19880706	
JP1608643 C3	19910628	JP19850503483	19850718	
JP2031934 B4	19900717	JP19850503483	19850718	
JP2031934 B4	19900717	JP19850503483T	19850718	
JP61502938 T2	19861218	JP19850503483T	19850718	
PT80847 A	19850801	PT19850080847	19850722	
PT80847 B	19870527	PT19850080847	19850722	
US4664927 A	19870512	US19850751056	19850702	
US4812318 A	19890314	US19870048761	19870512	
US4980192 A	19901225	US19890323348	19890314	
US5246727 A	19930921	US19900632109	19901220	
WO8600787 A1	19860213	WO1985US01372	19850718	
ZA8505526 A	19860326	ZA19850005526	19850722	

Priority:

US19840633529 19840723	US19850751056 19850702	EP19850903912 19850718
EP19850903912 19850718	JP19850503483 19850718	WO1985US01372 19850718
US19900632109 19901220	US19870048761 19870512	US19890323348 19890314
CA19850487156 19850719		

Probable Assignee: FOOD TEK INC

Assignee(s): (std): FINKEL G ; FINKEL GILBERT ; FOOD TEK INC ; GIRUBAATO FUINKERU

Assignee(s): GILBERT FINKEL ; FUINKERU GIRUBAATO ; FINKEL GILBERT PARISPPANY N Y ; FINKEL GILBERT PARISPPANY N Y US ; FINKEL GILBERT PARISPPANY NY

Inventor(s): (std): FINKEL GILBERT ; GILBERT FINKEL ; GIRUBAATO FUINKERU

Inventor(s): FUINKERU GIRUBAATO ; FINKEL GILBERT PARISPPANY N Y ; FINKEL GILBERT PARISPPANY NY

Agent(s): OSLER HOSKIN AND HARCOURT LLP

Designated states: AT AU BE BR CF CG CH CM DE DK FI FR GA GB IT JP KR LI LU ML MR NL NO SE SN TD TG

Title: HOMOGENEOUS, STORAGE-STABLE CHOCOLATE MILK COMESTIBLES AND **PROCESS** OF MAKING

Abstract: Source: US5066508A Essentially homogeneous and storage-stable liquid chocolate milk products, having viscosities ranging from 10 to 100 mPa.s, are formulated from milk bases including a suspension of cocoa particulates and a suspension stabilizing amount of a xanthan/galactomannan admixture adapted for the formation of an aqueous gel therefrom, wherein the ratio by weight of xanthan/galactomannan ranges from 80/20 to 20/80.

Classifications:

International (IPC 8-9): A23C9/154 A23C9/156 A23G1/00 A23G1/56 A23L1/03 A23L29/00 (Advanced/Invention); A23L1/03 (Advanced/Non-invention); A23C9/152 A23G1/00 A23G1/30 A23L1/03 (Core/Invention)

International (IPC 1-7): A23C3/02 A23C9/154 A23C9/156 A23G1/00 A23L1/03 A23L1/04

CPC: A23C9/1544 A23G1/56 A23G2200/06 A23G2200/12

European: A23C9/154D A23G1/00K A23G1/00K+D12 A23G1/00K+D6 A23G1/56 K23G200/06 K23G200/12

US: 426/573 426/584

Family:

Publication number	Publication date	Application number	Application date	
AT62377 E	19910415	AT19870401793T	19870731	
AU198777400 A1	19880303	AU19870077400	19870825	
AU610515 B2	19910523	AU19870077400	19870825	
CA1314755 A1	19930323	CA19870545481	19870827	
DE3769249 D1	19910516	DE19873769249	19870731	
DK447187 A	19880301	DK19870004471	19870827	
DK447187 A0	19870827	DK19870004471	19870827	
EP0259203 A2	19880309	EP19870401793	19870731	
EP0259203 A3	19881228	EP19870401793	19870731	
EP0259203 B1	19910410	EP19870401793	19870731	
FI873728 A	19880229	FI19870003728	19870827	
FI873728 A0	19870827	FI19870003728	19870827	
FR2603166 A1	19880304	FR19860012153	19860828	
FR2603166 B1	19901012	FR19860012153	19860828	
GR3002091 T3	19921230	GR19910400769T	19910607	
IE60118 B	19940601	IE19870002280	19870826	
IE872280 L	19880228	IE19870002280	19870826	
JP1765994 C3	19930611	JP19870210395	19870826	
JP2018817 B4	19900426	JP19870210395	19870826	
JP63059839 A2	19880315	JP19870210395	19870826	
MX174571 B	19940525	MX19870026958	19870825	
MX26958 A	19931201	MX19870026958	19870825	
NO873602 A	19880229	NO19870003602	19870826	
NO873602 A0	19870826	NO19870003602	19870826	
NZ221512 A	19890127	NZ19870221512	19870820	
PT85611 A	19870901	PT19870085611	19870827	
PT85611 B	19900531	PT19870085611	19870827	
US5066508 A	19911119	US19900465647	19900122	

Priority:

FR19860012153 19860828 EP19870401793 19870731 US19870090502 19870828
EP19870401793 19870731 CA19870545481 19870827

Probable Assignee: RHONE POULENC CHIMIE

Assignee(s): (std): RHONE POULENC CHIM BASE ; RHONE POULENC CHIMIE

Assignee(s): RHONE POULENC CHIMIE COURBEVOIE FR ; RHONE POULENC CHIMIE BASE ; RHONE POULENC CHIMIE DE BASE ; SCHUPPISER JEAN LUC ; BOZZETTO JEAN CLAUDE ; COUTANT ANTOINE ; RHONE POULENC CHIM

Inventor(s): (std): COUNTANT ANTOINE ; COUTANT A ; ANTOWAANU KUUTAN ; BOZZETTO J C ; JIYAN KUROODO BOZETSUTOO ; JIYANRIYUKU SHIYUPIZE ; SCHUPPISER J L ; SCHUPPISER JEAN LUC ; COUTANT ANTOINE ; COUTANI ANTOINE ; BOZZETTO JEAN CLAUDE ; BOZZETTO JEAN CLAUDE

Inventor(s): SCHUPPISER JEAN LUC F 77410 CLAYE SOUILLY FR ; BOZZETTO JEAN CLAUDE F 91380 CHILLY MAZARIN FR ; ANTOINE COUNTANT ; ANTOINE COUTANI ; ANTOINE COUTANT ; COUTANT ANTOINE F 75013 PARIS FR ; JANKUROODO BOZETSUTOO ; JANRYUKU SHUPIZE ; JEAN CLAUDE BOZZETTO ; JEAN CLAUDE BOZZETTO ; JEAN LUC SCHUPPISER

Agent(s): DAVIES COLLISON CAVE; ROBIC

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

Title: **Methods** for preparing chocolate mixtures

Abstract: Source: US4861615A In a **method** of preparing a chocolate mixture in a continuous mode of operation with a high throughput, raw cocoa-bean fragments are supplied to a first housing zone of an extruder and after passing through a steam lock, are acted upon by high-pressure steam and, following thereon, the first zone is connected to a vacuum pump, the mixture being subjected in this manner to a mixing, kneading and degassing operation in the first zone. The mixture is then supplied to a second housing zone following on the first housing zone and is then supplied from the second housing zone directly to a comminuting device such as a hammer mill and, after being **processed** in the comminuting device, the mixture is immediately supplied to a third housing zone which follows directly on the second housing zone of the same extruder and which is likewise connected to a vacuum pump. Apparatus for carrying out the **method** comprises a twin-shaft screw extruder having a first housing zone to which is connected a product feed pipe, a steam-lock device and a high-pressure steam supply pipe.

Classifications:

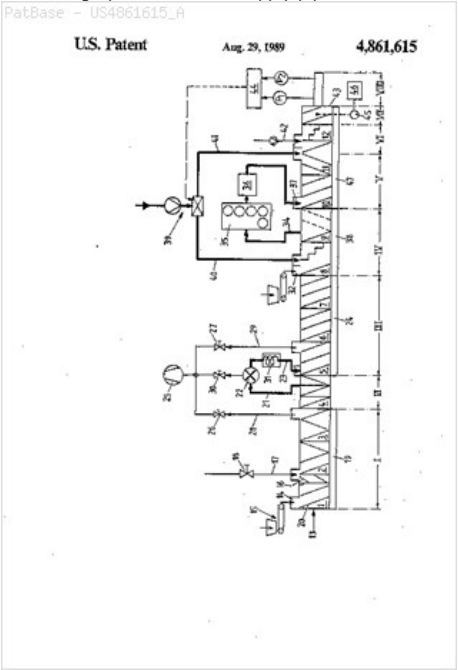
International (IPC 8-9): A23G1/00 A23G1/04 A23G1/10 A23G1/18 A23G1/20 A23G1/30 (Advanced/Invention)

International (IPC 1-7): A23G1/00 A23G1/04 A23G1/10 A23G1/18 A23G1/20 A23G3/00 A23G7/00

CPC: A23G1/04 A23G1/10 A23G1/18 A23G1/202 A23G1/30

European: A23G1/00 A23G1/00+D A23G1/04 A23G1/10 A23G1/18 A23G1/20M4 A23G1/30

US: 426/443 426/486 426/507 426/511 426/516 426/519 426/613 426/629 426/631 426/660



Family:

Publication number	Publication date	Application number	Application date
DE3629526 A1	19880310	DE19863629526	19860829
DE3772502 D1	19911002	DE19873772502	19870527
EP0262300 A2	19880406	EP19870107723	19870527
EP0262300 A3	19890208	EP19870107723	19870527
EP0262300 B1	19910828	EP19870107723	19870527
JP63063344 A2	19880319	JP19870137618	19870529
US4861615 A	19890829	US19870074728	19870717

Priority:

DE19863629526 19860829 DE19873772502 19870527

Probable Assignee: WERNER AND PFLEIDERER GMBH

Assignee(s): (std): WERNER AND PFLEIDERER

Assignee(s): WERNER AND PFLEIDERER GMBH ; WERNER AND PFLEIDERER GMBH 7000 STUTTGART DE ; WERNER AND PFLEIDERER GMBH

Inventor(s): (std): WIEDMANN WERNER

Inventor(s): WIEDMANN WERNER DR ING ; BUERUNAA BUIDOMAN ; WIEDMANN DR ING

Designated states: CH DE ES FR GB LI NL

Title: Aqueous foaming composition and **method** for homogenizingly incorporating water into lipophilic materials

Abstract: Source: US5004623A A lipophilic mass is liquefied or ground to a powder and there is incorporated therein by blending a foam of fine air or gas bubbles in water, then it is allowed to cool and degas. The foam is stabilized by the addition of a foamer, for instance an amphipatic surfactant, and may contain viscosity enhancers and thickeners. The **method** is applied to the hydration of chocolate in order to improve its storage stability and heat resistance; the foamer can be a whipped solution of egg-white or of esters of fatty acids with polyols.

Classifications:
International (IPC 8-9): A23G1/00 A23G1/02 A23G1/30 A23G1/32 A23G1/52 A23L1/00 B01F3/08 B01J13/00 (Advanced/Invention); A23G1/00 A23G1/30 B01F3/08 B01J13/00 (Core/Invention); A23G (Subclass/Invention)
International (IPC 1-7): A23G1/00 A23G1/02 A23L1/00 B01F3/08 B01F3/10 B01J13/00
CPC: A23G1/30 A23G1/325 A23G1/52
European: A23G1/00 A23G1/00+D A23G1/00+F A23G1/00+H2 A23G1/30 A23G1/32F A23G1/52
US: 426/564 426/572 426/576 426/577 426/601 426/656 426/657 426/658 426/660

Family:

Publication number	Publication date	Application number	Application date	
AT82672 E	19921215	AT19880810433T	19880623	
CA1317506 A1	19930511	CA19880570088	19880622	
CH672996 A	19900131	CH19870002409	19870626	
DE3876151 D1	19930107	DE19883876151	19880623	
DE3876151 T2	19930603	DE19883876151T	19880623	
EP0297054 A1	19881228	EP19880810433	19880623	
EP0297054 B1	19921125	EP19880810433	19880623	
ES2053800 T3	19940801	ES19880810433T	19880623	
JP1085118 A2	19890330	JP19880153662	19880623	
JP1825737 C3	19940228	JP19880153662	19880623	
JP5032091 B4	19930514	JP19880153662	19880623	
JP64085118 A2	19890330	JP19880153662	19880623	
KR950005396 B1	19950524	KR19880007481	19880621	
US5004623 A	19910402	US19890416300	19891003	
US5126160 A	19920630	US19910642287	19910117	
ZA8807446 A	19890628	ZA19880007446	19881004	

Priority:
CH19870002409 19870626 CA19880570088 19880622 US19890416300 19891003
ZA19880007446 19881004 EP19880810433 19880623 EP19880810433 19880623

Probable Assignee: BATTELLE MEMORIAL INSTITUTE

Assignee(s): (std): BATTELLE MEMORIAL INST ; BATTELLE MEMORIAL INSTITUTE

Assignee(s): BATTELLE MEMORIAL INSTITUTE CAROUGE GENF GENEVE CH ; GIDDEY CLAUDE ; DOVE GEORGES ; BATTELE MEMORIAL INST ; BATTELE MEMORIAL INSTITUTE

Inventor(s): (std): GEORGES DOVE ; GIDAY KLAUDI ; GIDDEY CLAUDE ; CLAUDE GIDDEY ; DOVE GEORGES ; JIYORUJIYU DOOBU ; KUROODO GITSUDEI

Inventor(s): JORUJU DOOBU ; DOVE GEORGES CH 1227 CAROUGE GE CH ; GIDDEY CLAUDE CH 1208 GENEVE CH

Agent(s): MARKS AND CLERK

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

Title: Calcium fortified aseptically packaged milk

Abstract: Source: US4851243A This invention relates to a **process** for producing shelf-stable aseptically packaged calcium-fortified milk. The aseptically packaged fortified milk is not only characterized by minimal settling of the calcium source, acceptable flavor and acceptable viscosity and mouth feel, but also dairy-case stability and grocery-shelf stability for much more than two weeks. The fortified milk may contain up to 100 percent of the USRDA of calcium in a cup (8 ounce) serving. It is made by the addition of tri basic calcium phosphate, carrageenan and guar gum to the fresh milk, effecting hydration of the gums and assuring uniform distribution of the added materials in the milk.

Classifications:

International (IPC 8-9): A23C9/12 A23C9/152 A23C9/154 (Advanced/Invention);
A23C9/12 A23C9/152 (Core/Invention)

International (IPC 1-7): A23C9/154 A23C9/156 A23C9/158

CPC: A23C9/1206 A23C9/1522 A23C9/1544

European: A23C9/12B2 A23C9/152B A23C9/154D

US: 426/330.2 426/399 426/42 426/547 426/580 426/584 426/74

Family:

Publication number	Publication date	Application number	Application date
US4851243 A	19890725	US19870105679	19871008

Priority:

US19870105679 19871008

Probable Assignee: BORDEN MEADOW GOLD DAIRIES INC

Assignee(s): (std): BORDEN INC

Assignee(s): BORDEN INC 180 EAST BROAD STREET COLUMBUS OHIO 432 ; BORDEN MEADOW GOLD DAIRIES INC ; CHASE MANHATTAN BANK AS COLLATERAL AGENT ; CHASE MANHATTAN BANK COLLATERAL AGENT AS ; SOUTHERN FOODS GROUP LP ; SUIZA FOODS CORP ; SUIZA FOODS CORP AND AFFILIATES FIRST UNION NATION

Inventor(s): (std): ANDERSEN DELMAR L ; KELLER DAVID J ; STREIFF PAUL J

Title: NUT BUTTER AND NUT SOLID MILLING **PROCESS**

Abstract: Source: US5079027A Disclosed is a nut butter spread composition, having a Casson plastic viscosity value of less than 12 poise comprising from 25 percent to 55 percent peanut oil, or other fat component, and from about 40 percent to about 67 percent nut solid particles which have been **processed** to a particle size distribution in which at least 80 percent have a particle size less than 18 microns, and preferably between about 2 and about 11 microns. The surfaces of the protein and starch bodies of the nut solids are smooth due to a reduction of cytoplasmic reticuli surrounding the protein bodies. The particle size distribution is monodispersed, i.e. a curve with a single peak. A **process** for preparing these particle size peanuts using a roll milling **process** which can be followed by a separate smearing step is also disclosed. A low fat peanut butter having from 25 percent to 40 percent peanut oil is the preferred nut butter.

Classifications:

International (IPC 8-9): A23L1/307 A23L1/36 A23L1/38 A23L25/00 A23L25/10

A23L33/20 (Advanced/Invention);

A23L1/307 A23L1/36 (Core/Invention)

International (IPC 1-7): A23C15/00 A23L1/307 A23L1/36 A23L1/38

CPC: A23L1/38

European: A23L1/38

US: 426/518 426/632 426/633

PatBase - JP3085962_B2

$$SPAN = \frac{D_{90} - D_{10}}{D_{50}}$$

Family:

Publication number	Publication date	Application number	Application date	
AU199048873 A1	19910711	AU19900048873	19900126	
AU641135 B2	19930916	AU19900048873	19900126	
CA2008337 AA	19900730	CA19902008337	19900123	
CA2015691 AA	19900730	CA19902015691	19900123	
CN1031032 C	19960221	CN19901001177	19900130	
CN1045514 A	19900926	CN19901001177	19900130	
EP0381259 A2	19900808	EP19900200137	19900119	
EP0381259 A3	19910703	EP19900200137	19900119	
JP3085962 B2	20000911	JP19900020368	19900130	
JP3206869 A2	19910910	JP19900020368	19900130	
NZ232277 A	19931125	NZ19900232277	19900129	
PT93000 A	19900731	PT19900093000	19900130	
US5079027 A	19920107	US19900456360	19900108	

Priority:

US19890304393 19890130 US19900456360 19900108 CA19902008337 19900123
CA19902015691 19900123

Probable Assignee: PROCTER AND GAMBLE OHIO BRANDS CO

Assignee(s): (std): WONG VINCENT Y ; WONG VINCENT Y L ; PFLAUMER PHILLIP F ; PROCTER AND GAMBLE

Assignee(s): PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE CO THE ; JM SMUCKER CO ; PROCTER AND GAMBLE OHIO BRANDS CO ; SMUCKER FRUIT PROCESSING CO ; THE PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE COMPANY ; THE PROCTER AND GAMBLE COMPANY ; PROCTER AND GAMBLE COMPANY THE

Inventor(s): (std): PFLAUMER PHILIP FLOYD ; WONG VINCENT YORK LEUNG ; PFLAUMER PHILIP F ; WONG VINCENT Y L ; WONG VINCENT Y ; PFLAUMER PHILLIP FLOYD ; PFLAUMER PHILLIP F ; FUJITSUPU FUJUIDO PUFUROOMAA ; BINSENTO YOOKUURIYUN UON

Inventor(s): VINCENT YORK LEUNG WONG ; PHILLIP FLOYD PFLAUMER ; PHILIP F PFLAUMER

Agent(s): PHILLIPS ORMONDE FITZPATRICK; SIM AND MCBURNEY

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

Title: **Process** for making a micromilled cocoa composition and a micromilled cocoa composition

Abstract: Source: US5185175A Disclosed are compositions and **methods** of making an aqueous sugar dispersion of microparticalized cocoa, used to modify chocolate products such as low-fat icings, frostings, among other products.

Classifications:

International (IPC 8-9): A23G1/00 A23G1/04 A23G1/30 A23G1/32 A23G3/00 (Advanced/Invention); A23G1/30 (Advanced/Non-invention); A23G1/00 A23G1/04 A23G1/30 (Core/Invention)

International (IPC 1-7): A23G1/00 A23G1/00 A23G1/12 A23G3/00 A23L1/234

CPC: A23G1/042 A23G1/30 A23G1/305 A23G1/325 A23G2210/00

European: A23G1/00 A23G1/00+D A23G1/00+F A23G1/00M A23G1/00M+D A23G1/00M+F A23G1/04K A23G1/30 A23G1/30C A23G1/32F K23G210/00

US: 426/631 426/659

Family:

Publication number	Publication date	Application number	Application date	
AT156973 E	19970915	AT19920305036T	19920602	
AU199217260 A1	19921210	AU19920017260	19920528	
AU645907 B2	19940127	AU19920017260	19920528	
CA2069359 AA	19921208	CA19922069359	19920525	
CA2069359 C	20021112	CA19922069359	19920525	
CN1068937 A	19930217	CN19921005113	19920606	
DE69221680 D1	19970925	DE19926021680	19920602	
DE69221680 T2	19980226	DE19926021680T	19920602	
EP0522704 A2	19930113	EP19920305036	19920602	
EP0522704 A3	19940615	EP19920305036	19920602	
EP0522704 B1	19970820	EP19920305036	19920602	
ES2106830 T3	19971116	ES19920305036T	19920602	
FI922473 A	19921208	FI19920002473	19920529	
FI922473 A0	19920529	FI19920002473	19920529	
HK1001911 A1	19980717	HK19980100873	19980205	
JP5268877 A2	19931019	JP19920189816	19920608	
MX9202740 A1	19930201	MX19920002740	19920608	
NO922246 A	19921208	NO19920002246	19920605	
NO922246 A0	19920605	NO19920002246	19920605	
NZ242943 A	19930927	NZ19920242943	19920528	
US5185175 A	19930209	US19910747815	19910820	

Priority:

US19910712241 19910607 US19910712241 19910607 US19910747815 19910820

US19910747815 19910820 CA19922069359 19920525

Probable Assignee: GEORGE WESTON BAKERIES INC

Assignee(s): (std): CPC INT INC ; CPC INTERNATIONAL INC ; GEN FOODS INC

Assignee(s): KRAFT GENERAL FOODS INC ; GEORGE WESTON BAKERIES INC ; KRAFT FOODS INC ; TRUMBETAS JEROME ; FREIHOFFER PRODUCTS INC ; LOH JIMBAY ; PALMER DAVID H ; ENTENMANN'S INC ; ENTENMANN'S INC ; CPC INTERNATIONAL INC ENGLEWOOD CLIFFS N J US ; ENTENMANN S PRODUCTS INC ; FITCH MARK D ; ENTENMANN S INC ; ARNOLD PRODUCTS INC ; BESTFOODS ; BESTFOODS BAKING CO INC

Inventor(s): (std): TRUMBETAS JEROME ; PALMER DAVID H ; LOH JIMBAY ; FITCH MARK D ; JIMBAY LOH

Inventor(s): JEROME TRUMBETAS ; DAVID H PALMER ; LOH JIMBAY PEEKSKILL NEW YORK 10566 US ; MARK D FITCH ; TRUMBETAS JEROME TARRYTOWN NEW YORK 10591 US

Agent(s): GRIFFITH HACK; SMART AND BIGGAR

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

Title: FOOD MODIFIER AND **PROCESS** FOR MAKING SAME LOW FAT CHOCOLATY CHIP WITH HYDRATED MICRO PARTICLES OF COCOA

Abstract: Source: US5190786A Fat (cocoa butter) in a chocolate chip is reduced to below about 10 percent by using an aqueous sugar paste containing microparticles of cocoa dispersed in the paste. The colloid-like cocoa paste has improved food modifying properties of intense chocolate flavor similar to "conched" chocolate, fat-like mouthfeel, thickener, viscosity control and stability. The hydrated microparticles of cocoa in the paste have a particle size of about 0.1 to about 20 microns, preferably about 0.1 to about 10 microns, and an average mean particle size of about 2 to about 7 microns. The hydrated microparticles of cocoa are dispersed uniformly throughout the aqueous sugar paste. The paste has an Aw (water activity) of about 0.80 to about 0.90.

Classifications:
International (IPC 8-9): A23G1/00 A23G1/04 A23G1/56 A23G3/00 (Advanced/Invention); A23G1/00 A23G1/04 A23G1/30 (Core/Invention)
International (IPC 1-7): A23G1/00 A23G1/04 A23G3/00 A23G3/02
CPC: Y10S426/804 A23G1/047 A23G1/56
European: A23G1/00K A23G1/00K+D8 A23G1/04K20 A23G1/56
US: 426/631 426/650 426/653 426/660 426/804

Family:

Publication number	Publication date	Application number	Application date	
AT173586 E	19981215	AT19930300875T	19930205	
CA2088125 AA	19930821	CA19932088125	19930126	
CA2088125 C	20021210	CA19932088125	19930126	
CA2088341 AA	19930821	CA19932088341	19930128	
CA2088341 C	20021112	CA19932088341	19930128	
CZ287471 B6	20001213	CZ19930000186	19930212	
CZ9300186 A3	19931215	CZ19930000186	19930212	
DE69322192 D1	19990107	DE19936022192	19930205	
EP0564078 A2	19931006	EP19930300875	19930205	
EP0564078 A3	19940817	EP19930300875	19930205	
EP0564078 B1	19981125	EP19930300875	19930205	
HU63743 A2	19931028	HU19930000470	19930219	
HU9300470 A0	19930528	HU19930000470	19930219	
PL170518 B1	19961231	PL19930297788	19930219	
PL297788 A1	19931102	PL19930297788	19930219	
SK10493 A3	19930909	SK19930000104	19930218	
SK281595 B6	20010510	SK19930000104	19930218	
US5190786 A	19930302	US19920839527	19920220	

Priority:
US19920839527 19920220 US19920839525 19920220 CA19932088125 19930126
CA19932088341 19930128

Probable Assignee: GEORGE WESTON BAKERIES INC

Assignee(s): (std): BESTFOODS ; CPC INT INC ; CPC INTERNATIONAL INC ; KRAFT FOODS ; KRAFT FOODS INC ; GEN FOODS INC
Assignee(s): ENTENMANN S INC ; KRAFT GENERAL FOODS INC ; ANDERSON WENDY ANN ; ANELICH MARIO ANTHONY ; ARNOLD PRODUCTS INC ; GEORGE WESTON BAKERIES INC ; KRAFT GENERAL FOODS ; KRAFT GENERAL FOODS INC US ; ENTENMANN'S INC ; ENTENMANN'S INC ; ENTENMANN S PRODUCTS INC ; FITCH MARK DAVID ; FREIHOFFER PRODUCTS INC ; LOH JIMBAY PETER ; FRAKE BARRY NEIL ; LANG KEVIN WALTER ; DULIN DREENA ANN ; ECKHARDT GERARD ; BESTFOODS ENGLEWOOD CLIFFS NJ ; BESTFOODS BAKING CO INC ; BESTFOODS ENGLEWOOD CLIFFS N J US
Inventor(s): (std): ANDERSON WENDY A ; ANDERSON WENDY ANN ; ANELICH MARIO A ; ANELICH MARIO ANTHONY ; DULIN DREENA ; DULIN DREENA A ; DULIN DREENA ANN ; FRAKE BARRY N ; FRAKE BARRY NEIL ; LANG KEVIN W ; LANG KEVIN WALTER ; LOH JIMBAY ; LOH JIMBAY P ; LOH JIMBAY PETER ; ECKHARDT GERARD ; FITCH MARK D ; FITCH MARK DAVID
Inventor(s): FITCH MARK DAVID STONYBROOK NEW YORK 11780 US ; FITCH MARK DAVID US ; LOH JIMBAY PETER PEEKSKILL NEW YORK 10566 US ; LOH JIMBAY PETER US ; DULIN DREENA ANN TARRYTOWN NEW YORK 10591 US ; DULIN DREENA ANN US ; ANDERSON WENDY ANN NEW YORK NEW YORK 10024 US ; ANDERSON WENDY ANN US
Agent(s): SMART AND BIGGAR
Designated states: AT BE CH DE DK ES FR GB GR IE IT LI LU MC NL PT SE

Title: CHOCOLATE CONCHING

Abstract: Source: US5200220A A **process** and a **system** for combining and physically working chocolate-making ingredients are provided. A variable frequency drive controls the motor of a conching device to increase the efficiency by which energy is imparted to chocolate ingredients during conching. This automatic variable speed approach permits the power to be maintained at a relatively constant and maximum rate, with the speed being determined by the consistency of the ingredients themselves. Feedback associated with the automatic speed variation can be used in order to reduce conching times and vary the quantity of certain ingredients and the timing of and location of their introduction. By the invention, it is possible to standardize the chocolate product during the conching operation and thereby avoid a post-conching standardization procedure with respect to characteristics such as viscosity and fat content.

Classifications:

International (IPC 8-9): A23G1/00 A23G1/04 A23G1/14

A23G1/30 (Advanced/Invention);

A23G1/00 A23G1/04 A23G1/30 (Advanced/Non-invention)

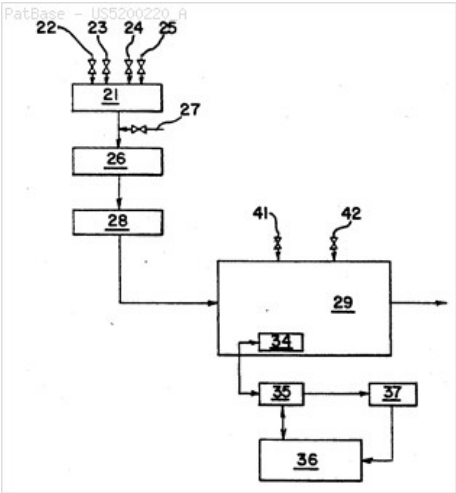
International (IPC 1-7): A23G1/00 A23G1/04 A23G1/12 A23G1/14 A23G1/16

B23Q15/00

CPC: Y10S366/601 Y10S706/926 A23G1/14

European: A23G1/14

US: 366/601 426/231 426/519 426/631 426/660 706/20 706/926 99/348 99/486



Family:

Publication number	Publication date	Application number	Application date
AU199349588 A1	19931108	AU19930049588	19930402
AU680830 B2	19970814	AU19930049588	19930402
BRPI9306184 A	19980623	BR1993PI06184	19930402
CA2133196 AA	19940928	CA19932133196	19930402
CA2133196 C	19961217	CA19932133196	19930402
DE69331468 D1	20020221	DE19936031468	19930402
DE69331468 T2	20020822	DE19936031468T	19930402
EP0676922 A1	19951018	EP19930913773	19930402
EP0676922 A4	19950111	EP19930913773	19930402
EP0676922 B1	20020116	EP19930913773	19930402
JP3276149 B2	20020422	JP19930517773T	19930402
JP7505295 T2	19950615	JP19930517773T	19930402
KR100257177 B1	20000515	KR19947003413	19940930
MX9301867 A1	19931101	MX19930001867	19930331
US5200220 A	19930406	US19920862972	19920403
US5332588 A	19940726	US19930024268	19930301
US5460840 A	19951024	US19940273709	19940712
US5591476 A	19970107	US19950545264	19951018
WO9319614 A1	19931014	WO1993US03236	19930402

Priority:

US19920862972 19920403 US19930024268 19930301 WO1993US03236 19930402
US19940273709 19940712 US19950545264 19951018

Probable Assignee: MARS INCORPORATED

Assignee(s): (std): MARS INC ; MARS INCORPORATE ; MARS INCORPORATED

Assignee(s): MARS INC A CORP OF DE ; CAPODIECI ROBERTO A

Inventor(s): (std): CAPODIECI ROBERT A ; CAPODIECI ROBERTO A

Inventor(s): MARS INC ; ROBERT A CAPODIECI ; ROBERTO A CAPODIECI

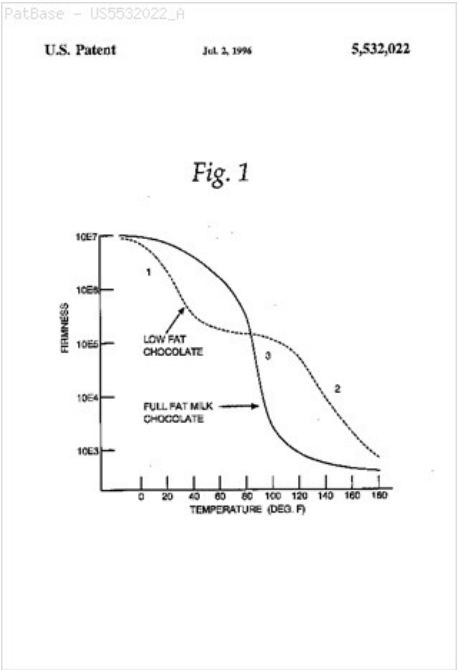
Agent(s): CALLINANS; OSLER HOSKIN AND HARCOURT LLP

Designated states: AT AU BE BR CA CH DE DK ES FR GB GR IE IT JP KR LI LU MC NL PT SE

Title: Aqueous gel matrix for replacement of confection fats

Abstract: Source: US5532022A The present invention is directed to an aqueous gel matrix which replaces triglyceride fat in chocolate and similar confection products. The product is prepared from a mixture including a gelling type maltodextrin, sugar, flavor particles and water. The confection product has a melting temperature of about 140 DEG F., has a firm chocolate-type consistency at temperatures below about 32 DEG F. and has a firmness ranging from that of chocolate sauce to that of butter or margarine at temperatures in the range of from about 32 DEG F. to about 140 DEG F. The melting properties of the low fat confection product of the invention make it particularly suitable for use in frozen dessert products.

Classifications:
International (IPC 8-9): A23C1/00 A23D7/00 A23G3/00 A23G3/40 A23G3/42 A23G9/00 A23G9/32 A23G9/34 A23L1/302 A23L33/15 (Advanced/Invention); A23C1/00 A23D7/00 A23G3/00 A23G3/34 A23G9/00 A23G9/32 A23L1/302 (Core/Invention)
International (IPC 1-7): A23C1/00 A23D7/00 A23G1/00 A23G3/00 A23G9/00 A23G9/02 A23L1/302
CPC: A23G3/40 A23G3/42 A23G9/327 A23G9/34
European: A23G3/00 A23G3/00+D6 A23G3/00+D8 A23G3/40 A23G3/42 A23G9/02 A23G9/02+D6 A23G9/02+D8 A23G9/32G A23G9/34
US: 426/658 426/660



Family:

Publication number	Publication date	Application number	Application date
AT149800 E	19970315	AT19930302970T	19930416
AU199459042 A1	19941006	AU19940059042	19940324
AU667620 B2	19960328	AU19940059042	19940324
CA2093751 AA	19931017	CA19932093751	19930408
DE69308623 D1	19970417	DE19936008623	19930416
DE69308623 T2	19970911	DE19936008623T	19930416
DK0566428 T3	19970901	DK19930302970T	19930416
EP0566428 A1	19931020	EP19930302970	19930416
EP0566428 B1	19970312	EP19930302970	19930416
ES2101950 T3	19970716	ES19930302970T	19930416
GR3023408 T3	19970829	GR19970401062T	19970512
US5532022 A	19960702	US19940328392	19941024

Priority:
US19920869392 19920416 US19930042990 19930405 US19940328392 19941024
CA19932093751 19930408

Probable Assignee: KRAFT FOODS GLOBAL BRANDS LLC

Assignee(s): (std): GEN FOODS INC ; KRAFT FOODS INC

Assignee(s): SURBER KEVIN JAMES ; MILLER MARK STUART ; KRAFT GENERAL FOODS INC ; KRAFT FOODS INC WHITE PLAINS N Y US ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS HOLDINGS INC

Inventor(s): (std): MILLER MARK S ; MILLER MARK STUART ; SURBER KEVIN J ; SURBER KEVIN JAMES

Inventor(s): SURBER KEVIN JAMES LOMBARD ILLINOIS 60148 US ; KEVIN JAMES SURBER ; MARK STUART MILLER ; MILLER MARK STUART ARLINGTON HEIGHTS ILLINOIS 6000 ; MILLER MARK STUART ARLINGTON HEIGHTS ILLINOIS...

Agent(s): GRIFFITH HACK; MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP

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

Title: Confectionery delivery **system** for pharmaceutically active substances

Abstract: Source: US5525352A PCT No. PCT/GR93/00018 Sec. 371 Date Jun. 28, 1994 Sec. 102(e) Date Jun. 28, 1994 PCT Filed Oct. 18, 1993 PCT Pub. No. WO94/09758 PCT Pub. Date May 11, 1994.The invention relates to a confectionery form of matrix suited to contain microcapsules for controlled release of pharmaceutically active substances, of fixed content, which is soluble in the mouth and readily swallowed without chewing, as well as the **process** for the preparation thereof. In a preferred embodiment, the confectionery matrix is ice cream and a confectionery formulation is prepared by mixing he microcapsules with the ice cream in a liquid phase and then solidifying the mixture. The microcapsules are coated with a water-proof substance to protect the pharmaceutically active substances from eutectic water.

Classifications:
International (IPC 8-9): A23G9/32 A23G9/36 A23G9/44 A23G9/46 A23G9/48 A23G9/52 A61J3/07 A61K9/00 A61K9/20 A61K9/26 A61K9/50 (Advanced/Invention); A23G9/32 A23G9/44 A23G9/52 A61J3/07 A61K9/00 A61K9/20 A61K9/26 A61K9/50 (Core/Invention)
International (IPC 1-7): A23G9/02 A61J3/07 A61K9/00 A61K9/20 A61K9/50
CPC: A23G9/366 A23G9/46 A23G9/48 A61K9/0056 A61K9/2081
European: A23G9/02 A23G9/02+D4 A23G9/02+H2 A23G9/02+H6 A23G9/36V A23G9/46 A23G9/48 A61K9/00M18B A61K9/20K2B
US: 424/440 424/486

Family:

Publication number	Publication date	Application number	Application date	
EP0625042 A1	19941123	EP19930922607	19931018	
GR1001437 B	19931230	GR19920100490	19921105	
JP7502763 T2	19950323	JP19940510862T	19931018	
JP7502763 T2	19950323	JP19930510862T	19931018	
JP7502763 T2	19950323	JP19930510862	19931018	
JP7502763 T2	19950323	JP19940510862T	19931018	
US5525352 A	19960611	US19940244817	19940628	
WO9409758 A1	19940511	WO1993GR00018	19931018	

Priority:
GR19920100490 19921105 WO1993GR00018 19931018

Probable Assignee: KONTOS ANGELOS G

Assignee(s): (std): KONTOS AGGELOS ; KONTOS ANGELOS G ; KONTOS GEORGIOS C ; KONTOS GEORGIOS

Assignee(s): KONTOS ANGELOS

Inventor(s): (std): KONTOS AGGELOS ; KONTOS ANGELOS ; KONTOS ANGELOS G ; KONTOS GEORGIOS ; KONTOS GEORGIOS C

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

Title: REDUCED FAT CONFECTIONERY PRODUCTS AND **PROCESS**

Abstract: Source: US5464649A The present invention relates to a lowfat confection comprising a chocolate of full fat texture, said chocolate comprising a fat or fat substitute present in 20.0-24.5 percent (w/w), and nonfat solids comprising nutritive carbohydrate sweetener, nonfat cocoa solids and an edible emulsifier. The present invention further relates to a **process** for producing a lowfat chocolate and more specifically, to the **process** of preparing and formulating said product compositions.

Classifications:

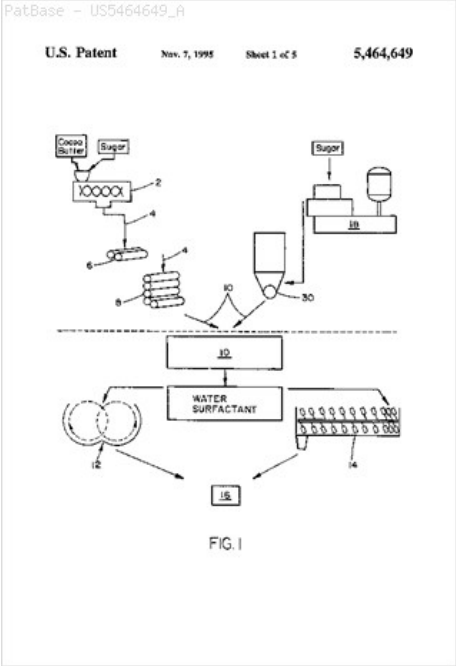
International (IPC 8-9): A23D9/00 A23G1/00 A23G1/02 A23G1/04 A23G1/30 A23G1/36 A23G1/40 A23L1/307 A23L33/20 (Advanced/Invention); A23D9/00 A23G1/30 A23L1/307 (Advanced/Non-invention); A23D9/00 A23G1/00 A23G1/04 A23G1/30 A23L1/307 (Core/Invention)

International (IPC 1-7): A23D7/00 A23D9/00 A23G1/00 A23G1/02 A23G1/04 A23G3/00 A23L1/09 A23L1/236 A23L1/29 A23L1/307

CPC: A23G1/047 A23G1/36 A23G1/40 Y10S426/804

European: A23G1/00 A23G1/00+D6 A23G1/00+D8 A23G1/04K20 A23G1/36 A23G1/40

US: 426/103 426/548 426/584 426/613 426/659 426/660 426/804



Family:

Publication number	Publication date	Application number	Application date
AU199454479 A1	19940524	AU19940054479	19931022
CA2147768 AA	19950424	CA19932147768	19931022
CA2147768 C	20020101	CA19932147768	19931022
DE69325177 D1	19990708	DE19936025177	19931022
DE69325177 T2	19991104	DE19936025177T	19931022
EP0667746 A1	19950823	EP19930924999	19931022
EP0667746 A4	19960612	EP19930924999	19931022
EP0667746 B1	19990602	EP19930924999	19931022
JP3653276 B2	20050525	JP19940511189T	19931022
JP8504576 T2	19960521	JP19940511189T	19931022
MX9306748 A1	19950131	MX19930006748	19931029
US5464649 A	19951107	US19920968927	19921030
US5709903 A	19980120	US19950509529	19950731
WO9409649 A1	19940511	WO1993US10135	19931022

Priority:

US19920968927 19921030 WO1993US10135 19931022 US19950509529 19950731

Probable Assignee: DERRY INC

Assignee(s): (std): HERSHEY FOODS CORP ; DERRY INC

Assignee(s): FETTERHOFF JOHN G ; AZZARA C DANIEL ; BROWN B DOUGLAS ; CARPENTER JOHN R ; HERSHEY FOODS CORP HERSHEY PA US ; HERSHEY FOODS CORP HERSHEY ; ST JOHN JAMES F ; STROHMAIER GEORGE K ; RANK CRAIG ; TARKA STANLEY M JR

Inventor(s): (std): AZZARA C DANIEL ; BROWN B DOUGLAS ; CARPENTER JOHN R ; FETTERHOFF JOHN G ; RANK CRAIG ; ST JOHN JAMES F ; STROHMAIER GEORGE K ; TARKA JR STANLEY M ; TARKA STANLEY M ; TARKA STANLEY M JR ; JOHN JAMES F ST ; RANK JR CRAIG

Inventor(s): JR CRAIG RANK ; BROWN B ; AZZARA C ; FETTERHOFF JOHN G NEWVILLE PA 17241 US ; CARPENTER JOHN R HERSHEY PA 17033 US ; BROWN B DOUGLAS HERSHEY PA 17033 US ; AZZARA C DANIEL ANNVILLE PA 17003 US ; STANLEY M TARKA JR ; JOHN R CARPENTER ; JOHN G FETTERHOFF ; JAMES F ST JOHN ; GEORGE K STROHMAIER ; CRAIG RANK ; C DANIEL AZZARA ; B DOUGLAS BROWN ; STANLEY M TARKA ; TARKA STANLEY M JR HERSHEY PA 17033 US ; STROHMAIER GEORGE K HUMMELSTOWN PA 17036 US ; ST JOHN JAMES F HUMMELSTOWN PA 17036 US ; RANK CRAIG HARRISBURG PA 17112 US

Agent(s): MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP

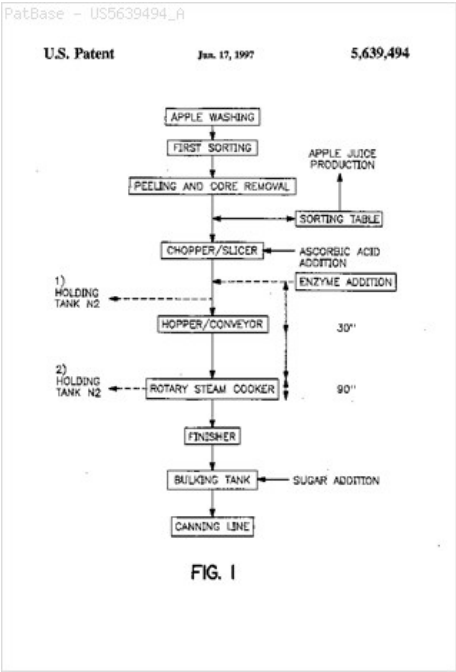
Designated states: AT AU BB BE BF BG BJ BR BY CA CF CG CH CI CM CZ DE DK ES FI FR GA GB GN GR HU IE IT JP KP KR KZ LI LK LU MC MG ML MN MR MW NE NL NO NZ PL PT RO RU SD SE SK SN TD TG UA VN

Title: PECTINESTERASE IN THE TREATMENT OF FRUIT AND VEGETABLES

Abstract: Source: US5639494A PCT No. PCT/EP93/03379 Sec. 371 Date Dec. 5, 1994 Sec. 102(e) Date Dec. 5, 1994 PCT Filed Nov. 30, 1993 PCT Pub. No. WO94/12055 PCT Pub. Date Jun. 9, 1994A **method** to prepare a food containing a gel of a low-methoxylated pectin of at least one fruit or vegetable is disclosed. The **method** comprises adding pectin esterase to the fruit or vegetable or to the pulp thereof in an amount effective to demethoxylate pectin, optionally adding calcium chloride, and maintaining the fruit or vegetable or pulp under conditions such that the pectin esterase converts high-methoxylated pectin of the fruit or vegetable or pulp to low-methoxylated pectin and the low-methoxylated pectin forms a gel. The fruit or vegetable or pulp is then formulated to obtain the desired food containing the gel. The **method** is used, for instance, to produce fruit and vegetable jams and jellies, compotes, sauces and soups.

Classifications:

International (IPC 8-9): A23L1/06 A23L1/064 A23L1/212 A23L19/00 A23L21/10 (Advanced/Invention)
International (IPC 1-7): A23L1/05 A23L1/0524 A23L1/06 A23L1/064 A23L1/39 A23L3/3463
CPC: A23L1/062 A23L1/2128 C12Y301/01011
European: A23L1/06F A23L1/212E C12Y301/01011
US: 426/49 426/50 426/52 426/573 426/577 426/615



Family:

Publication number	Publication date	Application number	Application date
AT155651 E	19970815	AT19930901943T	19931130
AU199456505 A1	19940622	AU19940056505	19931130
AU672662 B2	19961010	AU19940056505	19931130
BRPI9305818 A	19970218	BR1993PI05818	19931130
CA2128249 AA	19940715	CA19932128249	19931130
CA2128249 C	20040622	CA19932128249	19931130
DE69312474 D1	19970828	DE19936012474	19931130
DE69312474 T2	19971106	DE19936012474T	19931130
DK0624062 T3	19980216	DK19930901943T	19931130
EP0624062 A1	19941117	EP19940901943	19931130
EP0624062 B1	19970723	EP19940901943	19931130
ES2107171 T3	19971116	ES19940901943T	19931130
GR3025049 T3	19980130	GR19970402695T	19971015
HU220089 B	20011028	HU19940001988	19931130
HU67664 A2	19950428	HU19940001988	19931130
HU9401988 A0	19940928	HU19940001988	19931130
IL107791 A0	19940227	IL19930107791	19931129
IL107791 A1	19970415	IL19930107791	19931129
NZ258574 A	19960827	NZ19930258574	19931130
PL304693 A1	19950109	PL19930304693	19931130
RO116335 B1	20010130	RO19940001289	19931130
US5639494 A	19970617	US19940256856	19941205
US5939110 A	19990817	US19960744575	19961106
WO9412055 A1	19940609	WO1993EP03379	19931130
ZA9308949 A	19940802	ZA19930008949	19931130

Priority:

EP19920203689 19921130 EP19940901943 19931130 WO1993EP03379 19931130

Probable Assignee: DSM IP ASSETS BV

Assignee(s): (std): GIST BROCADES NV ; GRASSIN CATHERINE MARIE THERES ; DSM NV ; FAUQUEMBERGUE PIERRE CLEMENT L

Assignee(s): FAUQUEMBERGUE PIERRE CLEMENT LOUIS ; DSM IP ASSETS BV ; DSM N V ; GIST BROCADES MARTINUS NIJHOFFLAAN NV ; GIST BROCADES N V ; GRASSIN CATHERINE MARIE THERESE ; GIST BROCADES NV DELFT ; GIST BROCADES N V DELFT NL ; GIST BROCADES DELFT NV

Inventor(s): (std): FAUQUEMBERGUE PIERRE CLEMENT L ; GRASSIN CATHARINE MARIE THERES ; GRASSIN CATHERINE M T ; FAUQUEMBERGUE PIERRE C L ; GRASSIN CATHERINE MARIE THERES

Inventor(s): GRASSIN CATHERINE MARIE THERESE ; PIERRE CLEMENT LOUIS FAUQUEMBERGUE ; CATHERINE MARIE THERESE GRASSIN ; GRASSIN CATHERINE MARIE THERESE F 59113 SECLIN FR ; FAUQUEMBERGUE PIERRE CLEMENT LOUIS F 59113 SECLIN ; FAUQUEMBERGUE PIERRE CLEMENT LOUIS F 59113 SECLIN FR ; GRASSIN CATHARINE MARIE THERESE ; FAUQUEMBERGUE PIERRE CLEMENT LOUIS ; FAUQUEMBERGUE PIERRE CLEMENT LOUIS F 59113...

Agent(s): PHILLIPS ORMONDE FITZPATRICK; OSLER HOSKIN AND HARCOURT LLP; REINHOLD COHN AND PARTNERS

Designated states: AT AU BE BR CA CH DE DK ES FR GB GR HU IE IT LI LU MC NL NZ PL PT RO SE US

Title: CHOCOLATE SHAPE RETENTION

Abstract: Source: US5445843A A **process** for improving the shape retention of chocolate or chocolate type products so that they have a reduced tendency to deform at elevated temperatures which comprises mixing an encapsulated product in particulate form comprising capsules of a polyol enclosed within an edible lipid with a flowable mixture of chocolate type ingredients, the encapsulated product being added in an amount to achieve a polyol content of from 0.2 to 5 percent by weight based on the total amount of the resultant chocolate.

Classifications:

International (IPC 8-9): A23D9/00 A23G1/00 A23G1/04 A23G1/30 A23G1/40 A23G1/54 A23G1/56 A23G3/00 (Advanced/Invention); A23D9/00 A23G1/30 (Advanced/Non-invention); A23G1/00 A23G1/04 A23G1/30 (Core/Invention)

International (IPC 1-7): A23D9/00 A23G 1/00 A23G01/00 A23G1/00 A23G1/02 A23G1/04 A23G3/00 A23P1/04 A61L15/34 A61L15/40

CPC: Y10S426/804 A23G1/40 A23G1/042 A23G1/54 A23G1/56 A23G2200/06

European: A23G1/00 A23G1/00+D6 A23G1/00+H6 A23G1/00K A23G1/00K+D6 A23G1/04K A23G1/40 A23G1/54 A23G1/56 K23G200/06

US: 426/548 426/660 426/804 426/98 426/99

Family:

Publication number	Publication date	Application number	Application date	
AT196720 E	20001015	AT19940110177T	19940630	
AU199467510 A1	19950216	AU19940067510	19940715	
AU681663 B2	19970904	AU19940067510	19940715	
BRPI9403148 A	19950411	BR1994PI03148	19940803	
CA2127963 AA	19950205	CA19942127963	19940713	
CZ288930 B6	20010912	CZ19940001885	19940804	
CZ9401885 A3	19950215	CZ19940001885	19940804	
DE69426049 D1	20001109	DE19946026049	19940630	
DE69426049 T2	20010510	DE19946026049T	19940630	
DK0637420 T3	20010102	DK19940110177T	19940630	
EP0637420 A1	19950208	EP19940110177	19940630	
EP0637420 B1	20001004	EP19940110177	19940630	
ES2151522 T3	20010101	ES19940110177T	19940630	
FI943604 A	19950205	FI19940003604	19940803	
FI943604 A0	19940803	FI19940003604	19940803	
GB2280588 A1	19950208	GB19930016145	19930804	
GB9316145 A0	19930922	GB19930016145	19930804	
GR3035044 T3	20010330	GR20000402731T	20001212	
HU217530 B	20000228	HU19940002270	19940803	
HU68702 A2	19950728	HU19940002270	19940803	
HU9402270 A0	19941028	HU19940002270	19940803	
IL110370 A0	19941021	IL19940110370	19940719	
IL110370 A1	19990714	IL19940110370	19940719	
IN178008 A	19970301	IN1994MA00669	19940720	
JP2949035 B2	19990913	JP19940181691	19940803	
JP7147904 A2	19950613	JP19940181691	19940803	
NO310904 B1	20010917	NO19940002857	19940801	
NO942857 A	19950206	NO19940002857	19940801	
NO942857 A0	19940801	NO19940002857	19940801	
NZ264066 A	19960925	NZ19940264066	19940722	
PH30479 A	19970528	PH19940048648	19940715	
PH30479 A	19970528	PH19940000486	19940715	
PL174767 B1	19980930	PL19940304497	19940729	
PL304497 A1	19950206	PL19940304497	19940729	
PT637420 T	20010131	PT19940110177T	19940630	
RU2134041 C1	19990810	RU19940028270	19940802	
RU94028270 A	19961110	RU19940028270	19940802	
RU94028270 A1	19961110	RU19940028270	19940802	
TH13042 B	20020617	TH19941001630	19940803	
TH18901 A	19960607	TH19941001630	19940803	
US5445843 A	19950829	US19940272136	19940708	
ZA9405382 A	19950310	ZA19940005382	19940721	

Priority:

GB19930016145 19930804 CA19942127963 19940713

Probable Assignee: NESTEC AVENUE NESTLE 55 SA

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

Assignee(s): SOS ETE DE PRODJUI NESTLE SA ; SOCIETE DES PRODUITS NESTLE SA ; SOS'ETE DE PRODJUI NESTLE S.A. ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLE SOC SA ; PROD NESTLE SA SOC ; PURODEYUI NETSUSURU SOC SA ; PURODEYUI NETSUSURU SA SOC ; SOC PROD NESTLE SA ; NESTEC S A ; SOCIETE DES PRODUITS NESTLE S A ; NESTEC AVENUE NESTLE 55 SA ; SOCIETE DES PRODUITS NESTLE S A VEVEY

Inventor(s): (std): STEPHEN BECKETT ; SUCHIIBUN BEKETSUTO ; BECKETT STEPHEN ; BECKETT STEPHEN T ; STEFEN BEKETT

Inventor(s): Beckett ; Stephen ; STEPHEN T BECKETT

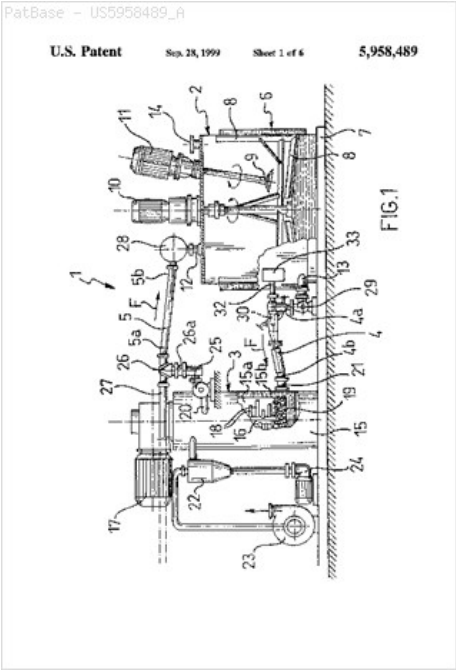
Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; REINHOLD COHN AND PARTNERS

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

Title: **METHOD** AND EQUIPMENT FOR THE PRODUCTION OF A MIXTURE OF SOLID PARTICLES DISPERSED IN A CONTINUOUS LIPID PHASE, PARTICULARLY CHOCOLATE AND ITS DERIVATIVES

Abstract: Source: US5958489A A **method** for the production of a mixture of solid particles dispersed in a continuous lipid phase which enables a mixture to be obtained with the optimum organoleptic characteristics includes a mixing step in which the solid particles are mixed with the lipids to form a mixture, a refining step in which the solid particles are ground and a step in which micronized bubbles of gaseous fluid are incorporated in the mixture by means of at least one microporous diffuser.

Classifications:
International (IPC 8-9): A23G1/10 A23G1/18 A23G3/02 A23L3/015 B29C47/52 (Advanced/Invention); A23G1/04 A23G3/02 A23L3/015 B29C47/36 (Core/Invention)
International (IPC 1-7): A23G1/00 A23G1/10 A23G1/18 A23G3/02 A23G9/20 A23L3/015 B29C47/52
CPC: B29C47/0009 A23L3/015 A23G1/105 A23G1/18 A23G3/0221 B29C47/522
European: A23G1/10E A23G1/18 A23G3/02K10E A23L3/015 B29C47/52B
US: 426/294 426/295 426/312 426/470 426/519 426/631 426/659



Family:

Publication number	Publication date	Application number	Application date
EP0730826 A1	19960911	EP19950830087	19950309
US5958489 A	19990928	US19960610668	19960304

Priority:

EP19950830087 19950309

Probable Assignee: FOOD TECHNOLOGIES SRL

Assignee(s): (std): MAZZONI LB FOOD S R L

Assignee(s): MAZZONI LB FOOD SRL ; MAZZONI LB FOOD SRL VIALE TRENTO ; FOOD TECHNOLOGIES SRL ; FOOD TECHNOLOGIES SRL V LE TRENTO

Inventor(s): (std): CHIAPPA OTTORINO

Designated states: BE DE ES IT LU NL

Title: **Method** for reducing the viscosity of chocolate

Abstract: Source: US5676995A The present invention is directed to a **method** for reducing the viscosity of melted chocolate. In the **method**, a chocolate mixture is provided which includes a chocolate source, a fat source and a sweetener. The chocolate mixture is subjected to refining and conching or other **processing**. Thereafter, the liquified chocolate mixture, which is liquified during conching, is subjected to high shear mixing while the chocolate mixture is still in the molten state.

Classifications:
International (IPC 8-9): A23G1/04 A23G1/12 A23G1/18 (Advanced/Invention); A23G1/04 (Core/Invention)
International (IPC 1-7): A23G A23G A23G1/00 A23G1/04 A23G1/10 A23G1/14 A23G1/16
CPC: A23G1/125 A23G1/18 A23G1/12
European: A23G1/12C A23G1/18
US: 426/659 426/660

Family:

Publication number	Publication date	Application number	Application date	
AT410747 B	20030725	AT19960009006	19960405	
AT900696 A	20021215	AT19960009006	19960405	
AU199654430 A1	19961224	AU19960054430	19960405	
CA2196577 AA	19970131	CA19962196577	19960405	
CH690640 A	20001130	CH19970000245	19960405	
DE19680669 T	19970918	DE19961080669T	19960405	
DE19680669 T1	19970918	DE19961080669T	19960405	
DK12797 A	19970325	DK19970000127	19970204	
ES2131486 AA	19990716	ES19970050007	19970204	
ES2131486 BA	20000401	ES19970050007	19970204	
FI970472 A	19970404	FI19970000472	19970204	
FI970472 A0	19970204	FI19970000472	19970204	
GB2305105 A1	19970402	GB19970002257	19960405	
GB2305105 A8	19970428	GB19970002257	19960405	
GB2305105 B2	19981223	GB19970002257	19960405	
GB9702257 A0	19970326	GB19970002257	19960405	
LU90023 A	19970416	LU19970090023	19970205	
SE520657 C2	20030805	SE19970000453	19970210	
SE9700453 A	19970219	SE19970000453D	19970210	
SE9700453 A0	19970210	SE19970000453	19970210	
SE9700453 L	19970219	SE19970000453	19970210	
US5676995 A	19971014	US19970790217	19970203	
WO9639045 A1	19961212	WO1996US04699	19960405	



Priority:
US19950461430 19950605 WO1996US04699 19960405 US19970790217 19970203

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KRAFT FOODS INC

Assignee(s): KRAFT FOODS INC NORTHFIELD ILL US ; KRAFT FOODS HOLDINGS INC ; KRAFT FOODS GLOBAL BRANDS LLC ; ABDALLAH QADRI MUSTAFA ; CARVALLO FEDERICO DE LOYOLA ; CULLY KEVIN JOHN ; GAIM MARSONER GUNTHER RUDOLF ; INTERCONTINENTAL GREAT BRANDS LLC

Inventor(s): (std): DE LOYOLA FEDERICO ; LOYOLA CARVALLO FEDERICO DE ; KEVIN CULLY JOHN ; GAIM MARSONER GUNTHER RUDOLF ; GAIM MARSONER GUNTER RUDOLF ; DE LOYOLA CARVALLO FEDERICO ; CULLY KEVIN JOHN ; CARVALLO FEDERICO DE LOYOLA ; ABDALLAH QADRI MUSTAFA ; GAIM MARSONER GUNTHER RUDOLF

Inventor(s): GUNTER RUDOLF GAIM MARSONER ; GUNTHER RUDOLF GAIM MARSONER ; GUNTHER RUDOLF GAIM MARSONER ; KEVIN JOHN CULLY ; QADRI MUSTAFA ABDALLAH ; DE LOYOLA FEDERICO LAKE VILLA ILL ; DE LOYOLA FEDERICO LAKE VILLA ILL US ; FEDERICO DE LOYOLA CARVALLO ; GAIM MARSONER GUNTHER RUDOLF HAUTERIVE CH ; ABDALLAH QADRI MUSTAFA LAKE VILLA ILL ; ABDALLAH QADRI MUSTAFA LAKE VILLA ILL US ; CULLY KEVIN JOHN LAKE BLUFF ILL ; CULLY KEVIN JOHN LAKE BLUFF ILL US

Agent(s): MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP

Designated states: AL AM AT AU AZ BB BG BR BY CA CH CN CZ DE DK EE ES FI GB GE HU IS JP KE KG KP KR KZ LK LR LS LT LU LV MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK TJ TM TR TT UA UG UZ VN

Title: REDUCED-FAT FOOD DISPERSIONS AND **METHOD** OF PREPARING

Abstract: Source: US5709896A Reduced-fat food dispersions containing an aqueous dispersion of sugar and an aggregate of microcrystalline cellulose and a gum selected from galactomannan gum, glucomannan gum and mixtures thereof exhibit the ability to set, have sugar bloom stability and mimic the rheology of full fat chocolate coatings. These dispersions are useful, for example, in food coatings, food inclusions and fudge. A **method** for setting of a high sugar content dispersion to a solid which solid is a soft or a firm solid at room temperature is also provided.

Classifications:
International (IPC 8-9): A21D13/00 A21D13/08 A23G1/00 A23G1/30 A23G1/56 A23L1/00 A23L1/0526 A23L1/0528 A23L1/0534 A23P1/08 (Advanced/Invention); A21D13/00 (Advanced/Non-invention); A21D13/00 A23G1/00 A23G1/30 A23L1/00 A23L1/052 A23P1/08 (Core/Invention)
International (IPC 1-7): A23G1/00 A23G3/00 A23L1/0528 A23L1/0534 A23L1/056 A23P1/08
CPC: A21D13/0016 A23G1/305 A23G1/56 A23G2200/06 A23L1/0047 A23L1/0052 A23L1/0526 A23L1/0528 A23L1/0534 A23P1/081 Y10S426/804
European: A21D13/00B8 A21D13/08B A23G1/00K A23G1/00K+D6 A23G1/00M A23G1/00M+D6 A23G1/30C A23G1/56 A23L1/00P8B A23L1/00P8B6 A23L1/0526 A23L1/0528 A23L1/0534 A23P1/08B K23G200/06
US: 426/103 426/573 426/574 426/602 426/658 426/659 426/660 426/804

Family:

Publication number	Publication date	Application number	Application date
AU199662868 A1	19970122	AU19960062868	19960621
US5709896 A	19980120	US19960665625	19960618
WO9700617 A1	19970109	WO1996US10655	19960621

Priority:
US19950001050 19950623 US19950001050P 19950623 US19950007192 19951101
US19950007192P 19951101 US19960665625 19960618 WO1996US10655 19960621

Probable Assignee: FMC CORP

Assignee(s): (std): FMC CORP

Inventor(s): (std): HARTIGAN SUSAN ERIN ; IZZO MARK T ; STAHL CAROL A ; TUAZON MARLENE T

Inventor(s): CAROL A STAHL ; SUSAN ERIN HARTIGAN ; MARK T IZZO ; MARLENE T TUAZON

Designated states: AL AM AT AU AZ BB BE BF BG BJ BR BY CA CF CG CH CI CM CN CZ DE DK EE ES FI FR GA GB GE GN GR HU IE IS IT JP KE KG KP KR KZ LK LR LS LT LU LV MC MD MG MK ML MN MW MX NL NO NZ PL PT RO RU SD SE SG SI SK SZ TJ TM TR TT UA UG UZ VN

Title: Multilayer dessert, and **process** and apparatus for its production

Abstract: Source: US2001018083A The invention relates to a multilayer dessert having at least one heat-treated component, which comprises mousse, creme, jelly and/or sauce, where this component is coated with a continuous sterilized layer of fat coating or chocolate of a thickness between 0.1 and 3 mm, or in that these components (7, 8, 9) are separated by a continuous sterilized layer (10, 11) of fat coating or chocolate of a thickness between 0.1 and 3 mm, and in that the component or components have a Bostwick viscosity below 8 cm.

Classifications:

International (IPC 8-9): A23C13/00 A23G1/00 A23G3/00 A23G3/02 A23G3/20 A23G3/22 A23G3/34 A23G3/54 A23G3/56 A23L1/00 A23L1/06 A23L1/187 A23L1/19 A23P1/08 (Advanced/Invention);

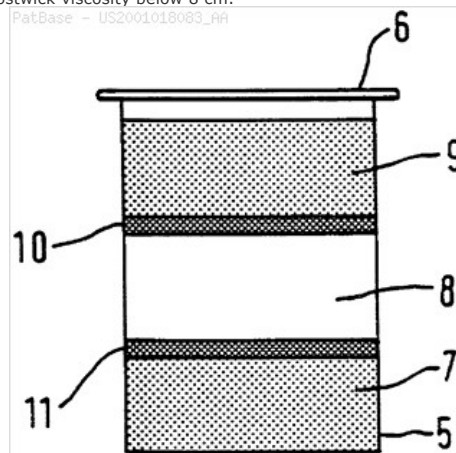
A23C13/00 A23G3/34 A23L1/06 A23L1/19 (Advanced/Non-invention)

International (IPC 1-7): A23C13/00 A23G1/00 A23G3/00 A23G3/20 A23G9/00 A23G9/04 A23L1/00 A23L1/06 A23L1/187 A23L1/19 A23P1/08

CPC: A23G3/021 A23G3/20 A23G3/203 A23G3/2092 A23G3/22 A23G3/54 A23G3/563 A23L1/0067 A23P1/086 A23C2270/05 A23L1/06 A23L1/1875

European: A23G3/00 A23G3/00+H4D A23G3/00+H6 A23G3/02K4 A23G3/20 A23G3/20F8D A23G3/20L A23G3/22 A23G3/54 A23G3/56D A23L1/00P8E A23L1/06 A23L1/187B A23P1/08E K23C270/05

US: 426/100 426/101 426/103 426/104 426/112 426/112S 426/293 426/302 426/306 426/307 426/396 426/396S 426/572 426/579 426/579S 426/89 426/93 426/93P



Family:

Publication number	Publication date	Application number	Application date
AR003898 AA	19980909	AR1996P104765	19961016
AT201303 E	20010615	AT19950202779T	19951016
AU199670203 A1	19970424	AU19960070203	19961014
AU715353 B2	20000120	AU19960070203	19961014
BRPI9605142 A	19980707	BR1996PI05142	19961015
CA2187940 AA	19970417	CA19962187940	19961015
CA2187940 C	20050412	CA19962187940	19961015
CN1053793 C	20000628	CN19961021091	19961015
CN1154801 A	19970723	CN19961021091	19961015
CO4750771 A1	19990331	CO19960054548	19961015
DE29522295 U1	20010712	DE19952022295U	19951016
DE59509291 D1	20010628	DE19955009291	19951016
DK0770332 T3	20010813	DK19950202779T	19951016
EP0770332 A1	19970502	EP19950202779	19951016
EP0770332 B1	20010523	EP19950202779	19951016
ES2158041 T3	20010901	ES19950202779T	19951016
GR3036331 T3	20011130	GR20010401183T	20010806
JP3790588 B2	20060628	JP19960272374	19961015
JP9107885 A2	19970428	JP19960272374	19961015
MXPA96004742 A1	20050304	MX19960004742	19961011
PT770332 T	20011130	PT19950202779T	19951016
TR9600812 A2	19970521	TR19960000812	19961014
TR970389 A2	19970521	TR19960000812	19961014
TR97389 A2	19970521	TR19960000812	19961014
US2001018083 AA	20010830	US20000732155	20001207
US6203831 BA	20010320	US19960729848	19961015
ZA9608697 A	19980415	ZA19960008697	19961015

Priority:

DE19952022295U 19951016 EP19950202779 19951016 US19960729848 19961015
CA19962187940 19961015 US20000732155 20001207

Probable Assignee: NESTEC SA

Assignee(s): (std): NESTLE SA ; NESTEC SA ; SOCIETE DES PRODUITS NESTLE S A

Assignee(s): SOCIETE DES PRODUITS NESTLE S A VEVEY ; PROD NESTLE SA SOC ; SOC PROD NESTLE SA ; NESTLE S A ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLE SOC SA ; EDER HANS CHRISTIAN ; ELHAUS BERND ; LIEBENSPOCHER FRANZ ; NESTEC AVENUE NESTLE SA ; NESTEC S A

Inventor(s): (std): AIDA H C ; AIHAOSS B ; BERUNTO ERUHAUSU ; EDER HANS CHRISTI ; EDER HANS CHRISTIAN ; ELHAUS BERND ; ELHUAS BERND ; FRANZ LIEBENSPOCHER ; FURANTSU RIIBENSUPAHAA ; HANSU KURISUCHIYAN EDAA ; LIEBENSPOCHER FRANZ ; LIEBENSPOCHER FRANZ ; LIEBENSPOCHERNZ FRANZ ; RIBINSPAHA F ; HANS CHRISTIAN EDER ; BERND ELHAUS

Inventor(s): H C AIDA ; HANS CHRISTI EDER ; FRANZ LIEBENSPOCHERNZ ; F RIBINSPAHA ; FRANZ LIEBENSPOCHER ; B AIHAOSS ; BERND ELHUAS

Agent(s): SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; JOSE LLOREDA CAMACHO

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

Title: DRINK FLAVOURING STRAW

Abstract: Source: US2003087005A The present invention relates to a receptacle which comprises a generally elongate tubular body, a plurality of pellets of a predetermined size and shape containing a predetermined measure of active ingredient and filtration means disposed at or adjacent each end of the tubular body to retain the pellets substantially within the body. The receptacle is sized to allow a carrier liquid to be drawn through it. The passage of the carrier liquid through the receptacle causes the pellets to progressively dissolve, thereby releasing the active ingredient into the beverage upon consumption.

Classifications:

International (IPC 8-9): A23C9/156 A23F3/40 A23F5/46 A23L1/00 A23L1/03 A23L1/05 A23L1/22 A23L1/221 A23L1/30 A23L1/302 A23L1/305 A23L2/00 A23L2/02 A23L2/38 A23L2/385 A23L2/39 A23L2/395 A23L2/56 A47G21/18 B65B29/02 B65D77/02 B65D77/04 B65D77/28 B65D81/32 B65D83/06 B65D83/14 B65D85/72 B65D85/80 B65D85/804 (Advanced/Invention); A47G21/18 (Advanced/Non-invention); A23C9/152 A23L2/02 A23L2/38 A23L2/385 A23L2/52 A47G21/00 (Core/Invention); A23C A23L A47G (Subclass/Invention)

International (IPC 1-7): A23C A23C9/156 A23L A23L1/00 A23L2/00 A23L2/02 A23L2/38 A23L2/385 A23L2/39 A23L2/395 A23L2/56 A47G A47G21/18 A61J15/00 B65D B65D77/02 B65D77/04 B65D81/32 B65D83/06 B65D83/14 B65D85/72 B65D85/80

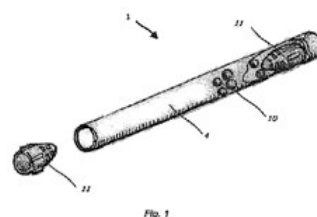
CP: B65D81/32 A47G21/183 A23C9/156 A23F3/405 A23F5/465 A23L1/22016 A23L2/56

European: A23C9/156 A23F3/405 A23F5/465 A23L1/22B2 A23L2/56 A47G21/18F B65D81/32

US: 239/33 424/400 426/115 426/134 426/77 426/77S 426/78 426/78P 426/85 426/85P 426/89 604/85

PatBase - US2003087005_AA

Patent Application Publication May 8, 2003 Sheet 1 of 3 US 2003/0087005 A1



Family:

Publication number	Publication date	Application number	Application date
AT416634 E	20081215	AT20030724637T	20030529
AU199745431 A1	19980505	AU19970045431	19971010
AU2002002706 A0	20020620	AU2002P502706	20020531
AU2003229108 AA	20031219	AU20030229108	20030529
AU2003229108 BB	20060622	AU20030229108	20030529
AU2006220446 AA	20061012	AU20060220446	20060922
AU290796 A0	19961031	AU1996P002907	19961010
AU716497 A0	19970703	AU1997P007164	19970604
AU721882 B2	20000713	AU19970045431	19971010
BRPI0311439 A	20050322	BR2003PI11439	20030529
CA2487432 AA	20041126	CA20032487432	20030529
CN100443385 C	20081217	CN20038012513	20030529
CN101310652 A	20081126	CN200810109442	20030529
CN101310652 B	20101229	CN200810109442	20030529
CN1655694 A	20050817	CN20038012513	20030529
DE03724637 T1	20050818	DE20030724637T	20030529
DE60325206 D1	20090122	DE20036025206	20030529
DE69722238 D1	20030626	DE19976022238	19971010
DE69722238 T2	20040401	DE19976022238T	19971010
EP0942656 A1	19990922	EP19970943662	19971010
EP0942656 A4	20000517	EP19970943662	19971010
EP0942656 B1	20030521	EP19970943662	19971010
EP1509096 A1	20050302	EP20030724637	20030529
EP1509096 A4	20060823	EP20030724637	20030529
EP1509096 B1	20081210	EP20030724637	20030529
ES2235676 T1	20050716	ES20030724637T	20030529
ES2235676 T3	20090605	ES20030724637T	20030529
HK1022603 A1	20031128	HK20000101583	20000315
HK1072875 A3	20050916	HK20050106044	20050715
IN03647DN2004 A	20090403	IN2004DN03647	20041119
IN245614 B	20110128	IN2004DN03647	20041119
JP2001502173 T2	20010220	JP19980517025T	19971010
JP2005535363 T2	20051124	JP20040508595T	20030529
JP2008284378 A2	20081127	JP20080152050	20080610
JP4104664 B2	20080618	JP19980517025	19971010
JP4599159 B2	20101215	JP20040508595T	20030529
JP4658161 B2	20110323	JP20080152050	20080610
KR100835876 B1	20080609	KR20047019302	20041129
KR20050023279 A	20050309	KR20047019302	20041129
KR20070087179 A	20070827	KR20077016688	20070720
MXPA04011856 A1	20050726	MX2004PA11856	20030529
NO20045441 A	20041214	NO20040005441	20041214
NZ536617 A	20060728	NZ20030536617	20030529
RU2004139115 A	20050610	RU20040139115	20030529
RU2313260 C2	20071227	RU20040139115	20030529
US2003087005 AA	20030508	US20020273350	20021018
US2010159075 AA	20100624	US20090606757	20091027
US2013295232 AA	20131107	US20120717154	20121217
US6482451 BA	20021119	US19990284264	19990607

US8334003 BB	20121218	US20090606757	20091027	
US8980348 BB	20150317	US20120717154	20121217	
WO03101226 A1	20031211	WO2003AU00656	20030529	
WO9815187 A1	19980416	WO1997AU00680	19971010	
ZA200409239 A	20090826	ZA20040009239	20041117	

Priority:

AU1996P002907	19961010	AU1997P007164	19970604	AU20020002706	20020531
US19990284264	19990607	AU19970045431	19971010	WO1997AU00680	19971010
AU20060220446	20060922	AU20060220446	20060922	US20090606757	20091027
AU20030229108	20030529	WO2003AU00656	20030529	JP20040508595	20030529
US20020273350	20021018	AU2002PS02706	20020531	US20120717154	20121217

Probable Assignee: UNISTRAW HOLDINGS PTE LTD

Assignee(s): (std): BARON P ; BARON PETER ; PATENT HOLDINGS LTD ; PATENT HOLDING LTD ; PETER BARON ; PATENT HOLDINGS LIMITED ; JUNISTRO PEHJTENT KHOLDINGZ LT ; UNISTRAW PATENT HOLDINGS LTD ; UNISTRAW HOLDINGS PTE LTD

Assignee(s): PATENT HOLDINGS LTD FEDERAL TERRITORY OF LABAUN ; JUNISTRO PEHJTENT KHOLDINGZ LTD ; UNISTRAW PATENT HOLDINGS LIMITED ; CLUB INVESTMENTS AUST PTY LTD ; JUNISTRO PEHJTENT KHOLDINGZ LIMITED

Inventor(s): (std): BARON PETER ; BARON PITER ; PETER BARON

Agent(s): SHELSTON IP; KEMP STRANG; CTD IN BAG; SHELSTON IP PTY LTD; OGILVY RENAULT LLP SENCRL SRL; JOHNSON TERENCE LESLIE; HARNESS DICKEY AND PIERCE PLC; MINTZ LEVIN COHN FERRIS GLOVSKY AND POPEO PC; INGRID A

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

Title: **Methods** of **processing** chocolates at low viscosities and/or at elevated temperatures using seeding agents and products produced by same

Abstract: Source: US6391356B **Methods** of making chocolates that minimize the dramatic increases in viscosity typically associated with tempered chocolate. The invention also relates to the ability to **process** chocolates at higher temperatures without the need to temper at low temperatures.

Classifications:
International (IPC 8-9): A23G1/00 A23G1/04 A23G1/18 A23G1/36 (Advanced/Invention); A23G1/00 A23G1/04 A23G1/30 (Core/Invention)
International (IPC 1-7): A23G1/00 A23G1/04 A23G1/18
CPC: A23G1/18 A23G1/36
European: A23G1/00 A23G1/00+D8 A23G1/18 A23G1/36
US: 426/306 426/307 426/515 426/601 426/607 426/610 426/613 426/660

Family:

Publication number	Publication date	Application number	Application date
AT255818 E	20031215	AT19980901743T	19980109
AU199858193 A1	19980803	AU19980058193	19980109
AU735394 B2	20010705	AU19980058193	19980109
AU735394 C	20020207	AU19980058193	19980109
CA2277888 AA	19990712	CA19982277888	19980109
CA2277888 C	20060808	CA19982277888	19980109
DE69820417 D1	20040122	DE19986020417	19980109
DE69820417 T2	20040930	DE19986020417T	19980109
EP0964618 A2	19991222	EP19980901743	19980109
EP0964618 B1	20031210	EP19980901743	19980109
US6391356 BA	20020521	US19970782903	19970111
WO9830108 A2	19980716	WO1998US00360	19980109
WO9830108 A3	19981105	WO1998US00360	19980109

Priority:
US19970782903 19970111 WO1998US00360 19980109

Probable Assignee: MARS INC

Assignee(s): (std): MARS INC

Assignee(s): RABINOVITCH KEVIN L ; SHASTRY ARUN V ; WILLCOCKS NEIL A ; COLLINS THOMAS M ; EARIS FRANK W ; HARDING WILLIAM ; LEE RALPH D

Inventor(s): (std): COLLINS M ; COLLINS THOMAS M ; EARIS FRANK W ; HARDING WILLIAM ; LEE D ; LEE RALPH D ; RABINOVITCH KEVIN L ; RABINOVITCH L ; SHASTRY ARUN V ; WILLCOCKS A ; WILLCOCKS NEIL A ; HARDING WILLIAM

Inventor(s): FRANK W EARIS ; ARUN V SHASTRY ; WILLIAM HARDING ; THOMAS M COLLINS ; RALPH D LEE ; NEIL A WILLCOCKS ; KEVIN L RABINOVITCH

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; BERESKIN AND PARR; CASSAN MACLEAN

Designated states: AL AM AT AU AZ BA BB BE BG BR BY CA CH CN CU CZ DE DK EE ES FI FR GB GE GH GM GR HU ID IE IL IS IT JP KE KG KP KR KZ LC LI LK LR LS LT LU LV MC MD MG MK MN MW MX NL NO NZ PL PT RO RU SD SE SG SI SK SL SZ TJ TM TR TT UA UG UZ VN YU ZW

Title: Preparation of chocolate products with limonene to reduce fat content

Abstract: Source: US6200625B The amount of a fat ingredient employed to produce a chocolate product is reduced by preparing the chocolate product with limonene as an ingredient so that a reduced-fat product is obtained, particularly for preparing a product having a fat content of from, by weight based upon a total product weight, of from 16 percent to 25 percent. An oil containing the limonene, particularly a deodorized oil, may be employed for providing the limonene.

Classifications:

International (IPC 8-9): A23G1/00 A23G1/30 A23G1/36 A23G1/48 A23G1/56 A23G3/00 (Advanced/Invention); A23G1/30 (Advanced/Non-invention); A23G1/00 A23G1/30 A23G3/00 (Core/Invention)

International (IPC 1-7): A23G A23G1/00 A23G3/0 A23G9/2 A23L

CPC: A23G1/30 A23G1/36 A23G1/48

European: A23G1/00 A23G1/00+D A23G1/00+D14 A23G1/00+D8 A23G1/30 A23G1/36 A23G1/48

US: 426/631 426/660

Family:

Publication number	Publication date	Application number	Application date
AT295085 E	20050515	AT19980110950T	19980616
AU199877458 A1	19990204	AU19980077458	19980722
AU747476 B2	20020516	AU19980077458	19980722
BRPI9802593 A	20001128	BR1998PI02593	19980723
CA2239811 AA	19990124	CA19982239811	19980625
DE69830109 D1	20050616	DE19986030109	19980616
DE69830109 T2	20060126	DE19986030109T	19980616
EP0898897 A2	19990303	EP19980110950	19980616
EP0898897 A3	20000531	EP19980110950	19980616
EP0898897 B1	20050511	EP19980110950	19980616
ES2242249 T3	20051101	ES19980110950T	19980616
GB2327591 A1	19990203	GB19970015685	19970724
GB9715685 A0	19971001	GB19970015685	19970724
JP11089514 A2	19990406	JP19980207788	19980723
JP3909154 B2	20070425	JP19980207788	19980723
NO983213 A	19990125	NO19980003213	19980713
NO983213 A0	19980713	NO19980003213	19980713
NZ330891 A	19981125	NZ19980330891	19980706
RU2189755 C2	20020927	RU19980114482	19980723
RU98114482 A	20000520	RU19980114482	19980723
US6200625 BA	20010313	US19980121497	19980723
ZA9806592 A	20000124	ZA19980006592	19980723



Priority:
GB19970015685 19970724 CA19982239811 19980625

Probable Assignee: NESTEC SA

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

Assignee(s): DES PRODUITS NESTLE SA SOC ; BECKETT STEPHEN THOMAS ; SOS ETE DE PRODJUI NESTLE SA ; SOCIUTU DES PRODUITS NESTLU SA ; SOCIETE DES PRODUITS NESTLE S A VEVEY ; SOCIETE DES PRODUITS NESTLE SA ; SOS'ETE DE PRODJUI NESTLE S.A. ; NESTEC AVENUE NESTLE SA ; PROD NESTLE SA SOC ; SOCIETE DES PRODUITS NESTLE S A ; SOC PROD NESTLE SA ; NESTEC S A ; DES PRODUITS NESTLE SOC SA

Inventor(s): (std): BECKETT STEPHEN THOMAS ; BEKETT STEFEN TOMAS ; SUCHIIBUN TOMASU BEKETSUTO

Inventor(s): STEPHEN THOMAS BECKETT

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP

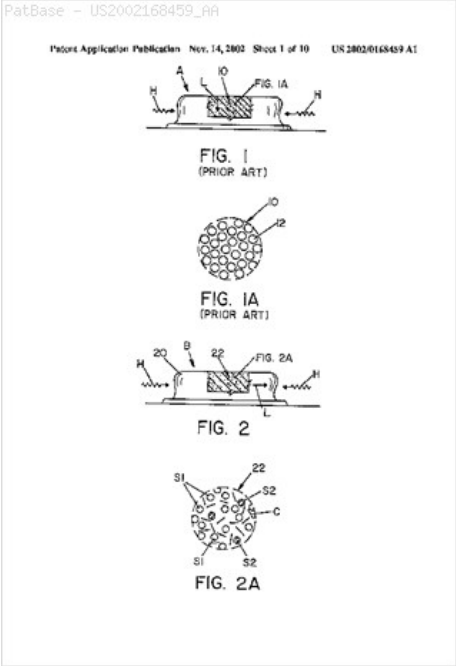
Designated states: AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

Title: COLD **PROCESS**, OVEN STABLE FRUIT PASTE AND **METHOD** OF MAKING SUCH PASTE

Abstract: Source: US2002168459A A cold **process** bake fruit paste including a fruit concentrate, water, a corn syrup sweetener, and a stabilizer **system** comprising a blend of first instant granular modified corn starch hydratable into a highly viscose free standing mass when exposed to free water and a second instant granular natural corn starch hydratable by free water to form a resilient, colloidal gel structure with the first and second starches hydrated after being fully dispersed in fruit paste.

Classifications:

International (IPC 8-9): A23G3/00 A23G3/48 A23L1/0522 A23L1/0534 A23L1/064 A23L1/20 A23L1/39 (Advanced/Invention)
International (IPC 1-7): A23L1/05 A23L1/0522 A23L1/064 A23L1/068 A23L1/09 A23L1/195 A23L1/20 A23L1/95 A23P1/12
CPC: Y10S426/804 Y10S426/808 A23G3/48 A23L1/0522 A23L1/0534 A23L1/064
European: A23G3/00 A23G3/00+D14 A23G3/48 A23L1/0522 A23L1/0534 A23L1/064
US: 127/29 127/32 426/479 426/506 426/519 426/572 426/572P 426/573 426/573P 426/578 426/589 426/615 426/639 426/653 426/660 426/661 426/804 426/808



Family:

Publication number	Publication date	Application number	Application date
AU199875072 A1	19990121	AU19980075072	19980708
AU703001 B2	19990311	AU19980075072	19980708
CA2241592 AA	19990109	CA19982241592	19980625
CA2241592 C	20030819	CA19982241592	19980625
US2002168459 AA	20021114	US20020096699	20020313
US2003161928 AA	20030828	US20030375568	20030226
US5932270 A	19990803	US19970890495	19970709
US6391376 BA	20020521	US20000572281	20000517
US6506436 BB	20030114	US20020096699	20020313
US7455870 BB	20081125	US20030375568	20030226

Priority:

US19970890495 19970709 CA19982241592 19980625 US20000481857 20000112
US19990241627 19990201 US20020096699 20020313 US20000572281 20000517
US20030375568 20030226

Probable Assignee: SMUCKER J M CO

Assignee(s): (std): J M SMUCKER CO A CORP OF ; J M SMUCKER CO AN OHIO CO ; SMUCKER J M CO

Assignee(s): J M SMUCKER CO AN OHIO CORP ; JM SMUCKER CO ; JM SMUCKER CO A OF OHIO CORP ; JM SMUCKER CO AN OHIO CORP ; ROCK JONATHAN D ; SMUCKER FRUIT PROCESSING CO ; J M SMUCKER CO A OF OHIO CORP ; HANSEN JOHN P ; J M SMUCKER CO

Inventor(s): (std): HANSEN JOHN P ; ROCK JONATHAN D

Inventor(s): JOHN P HANSEN ; JONATHAN D ROCK

Agent(s): SPRUSON AND FERGUSON; ASPEN PHARMA PTY LTD; GOWLING LAFLEUR HENDERSON LLP; CALFEE HALTER AND GRISWOLD LLP

Title: **Process** for making a reduced fat chocolate

Abstract: Source: US5932277A A process for the preparation of a reduced fat milk chocolate which comprises preparing a powdered premix of substantially all the non-fat ingredients, adding up to 96 percent of the fat containing ingredients to the powdered premix and mixing to give a mass containing from 18 to 24 percent by weight fat based on the total weight of the mass, refining the mass on refining rollers to give a particle size of from 25 to 35 microns, adding the remainder of the fat containing ingredients and lecithin, conching, tempering to give a reduced fat milk chocolate containing less than 27 percent by weight of fat.

Classifications:
International (IPC 8-9): A23G1/00 A23G1/02 A23G1/10 A23G1/12 A23G1/30 A23G1/36 A23G1/46 (Advanced/Invention); A23G1/02 A23G1/30 (Advanced/Non-invention); A23G1/00 A23G1/02 A23G1/04 A23G1/30 (Core/Invention)
International (IPC 1-7): A23D7/015 A23G A23G1/00 A23G1/02 A23G1/04 A23G1/10 A23G1/12 A23L001/035
CPC: A23G1/12 A23G1/36 A23G1/46
European: A23G1/00 A23G1/00+D12 A23G1/00+D8 A23G1/12 A23G1/36 A23G1/46
US: 426/631 426/660

Family:

Publication number	Publication date	Application number	Application date
AR018749 AA	20011212	AR1999P101098	19990312
AT226023 E	20021115	AT19990200563T	19990301
AU199920324 A1	19990923	AU19990020324	19990310
AU745145 B2	20020314	AU19990020324	19990310
BRPI9900993 A	20000613	BR1999PI00993	19990311
CA2262795 AA	19990912	CA19992262795	19990304
CN1100487 C	20030205	CN19991003180	19990312
CN1232626 A	19991027	CN19991003180	19990312
CO4790138 A1	19990531	CO19990014709	19990310
CZ293379 B6	20040414	CZ19990000885	19990312
CZ9900885 A3	19990915	CZ19990000885	19990312
DE69903487 D1	20021121	DE19996003487	19990301
DK0941667 T3	20030217	DK19990200563T	19990301
EP0941667 A1	19990915	EP19990200563	19990301
EP0941667 B1	20021016	EP19990200563	19990301
ES2183475 T3	20030316	ES19990200563T	19990301
HK1022604 A1	20030808	HK20000101594	20000315
HU9900599 A0	19990528	HU19990000599	19990311
HU9900599 AB	20000228	HU19990000599	19990311
HU9900599 AC	20000628	HU19990000599	19990311
IN00265MA1999 A	20070309	IN1999MA00265	19990304
IN188426 A	20020921	IN1999MA00265	19990304
JP11313610 A2	19991116	JP19990066706	19990312
NO315401 B1	20030901	NO19990001156	19990310
NO991156 A	19990913	NO19990001156	19990310
NO991156 A0	19990310	NO19990001156	19990310
NZ334578 A	20000728	NZ19990334578	19990310
PT941667 T	20021231	PT19990200563T	19990301
RU2217975 C2	20031210	RU19990105126	19990311
RU99105126 A	20010110	RU19990105126	19990311
SG71197 A1	20000321	SG19990001051	19990302
TH35589 A	19991029	TH19991000740	19990309
TR9900549 A2	19991021	TR19990000549	19990312
TR9900549 A3	19991021	TR19990000549	19990312
TR99549 A2	19991021	TR19990000549	19990312
US5932277 A	19990803	US19980038937	19980312
US6143350 A	20001107	US19990315833	19990521
ZA9902001 A	20001011	ZA19990002001	19990311

Priority:
US19980038937 19980312 CA19992262795 19990304 US19990315833 19990521

Probable Assignee: NESTEC SA

Assignee(s): (std): DE PRODUITS NESTLE SA SOC ; NESTEC SA ; PRODUITS NESTLE S SOC D ; NESTLE SA
DUBBERKE KARIN ; DES PRODUITS NESTLE SOC SA ; SOCIETE DES PRODUITS NESTLE S A VEVEY ; SOCIETE DES PRODUITS NESTLE S A ; SOCIUTU DES PRODUITS NESTLU SA ; SOCIETE DES PRODUITS NESTLE S ; THE COCA COLA COMPANY ; SOCIETE DES PRODUITS NESTLE S A ; SOCIETE DES PRODUITS NESTLE SA ; NESTEC AVENUE NESTLE SA ; DES PRODUITS NESTLE SA SOC ; PROD NESTLE SA SOC ; NESTEC S A ; SOC PROD NESTLE SA ; DES PRODUCTS NESTLE SA SOC ; DES PRODUITE NESTLE SOC ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE S SOC

Inventor(s): (std): DABBERK KEHRIN ; DUBBERKE K ; DUBBERKE KARIN

Inventor(s): K DUBBERKE ; KARIN DUBBERKE

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; JOSE ANTONIO LLOREDA

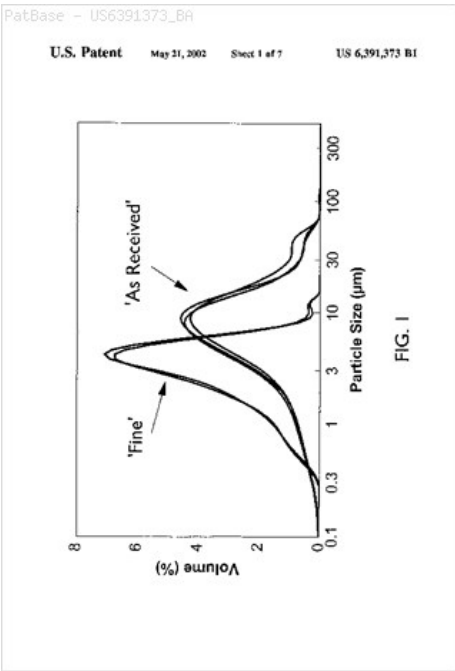
Designated states: AT BE CH DE DK ES FI FR GB GR IE IT LI LU NL PT SE



Title: Rheologically modified confectioneries produced by employing particular particle size distributions

Abstract: Source: US6391373B This invention relates to confectioneries, and particularly reduced fat chocolates comprising an admixture of non-fat chocolate ingredients in accordance with specified particle size distribution formulae, and the **method** of preparation thereof. Controlling particle packing, using continuous particle size ingredient distributions and discrete, bi-modal particle size ingredient distributions, has been shown to be useful for achieving highly concentrated chocolate suspensions, having reduced fat concentrations and suitable rheology for moulding, enrobing or extrusion. The **methods** of this invention are also useful for providing conventional chocolates (25 percent or greater fat content) having good rheological characteristics, while reducing cocoa butter usage. Specified particle size distributions are achieved through the selective blending of fine, medium and coarse ingredients. The continuous particle size distributions and bi-modal particle size distributions provide several parameters for manipulating the rheological properties of chocolate.

Classifications:
International (IPC 8-9): A23G1/00 A23G1/04 A23G1/12 A23G1/36
A23G1/56 (Advanced/Invention);
A23G1/00 A23G1/30 (Core/Invention)
International (IPC 1-7): A23G1/00 A23G1/04 A23G1/12
CPC: A23G1/36 A23G1/56 A23G2200/06 A23G2200/12 A23G2220/00
European: A23G1/00 A23G1/00+D8 A23G1/00K A23G1/00K+D12 A23G1/00K+D6
A23G1/00K+H A23G1/36 A23G1/56 K23G200/06 K23G200/12 K23G220/00
US: 426/631 426/660 426/93



Family:

Publication number	Publication date	Application number	Application date
AT330486 E	20060715	AT19990913865T	19990312
AU199931846 A1	19990927	AU19990031846	19990312
AU757089 B2	20030130	AU19990031846	19990312
CA2323788 AA	20000912	CA19992323788	19990312
DE69932038 D1	20060803	DE19996032038	19990312
DE69932038 T2	20070118	DE19996032038T	19990312
EP1061813 A1	20001227	EP19990913865	19990312
EP1061813 A4	20020717	EP19990913865	19990312
EP1061813 B1	20060621	EP19990913865	19990312
US6391373 BA	20020521	US20000660350	20000912
WO9945789 A1	19990916	WO1999US05451	19990312

Priority:
US19980041842 19980312 WO1999US05451 19990312 US20000660350 20000912

Probable Assignee: MARS INC

Assignee(s): (std): KAISER JOHN MARK ; MARS INC ; PURWO SANDY AGUS SUSANTO

Inventor(s): (std): KAISER JOHN MARK ; PURWO SANDY AGUS SUSANTO ; PURWO AGUS ; KAISER MARK ; PURWO SANDY A S ; KAISER JOHN M

Inventor(s): JOHN MARK KAISER ; SANDY AGUS SUSANTO PURWO

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; BERESKIN AND PARR

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

Title: REDUCED-FAT CONFECTIONERIES COMPRISING EMULSIFYING AGENT COMBINATIONS, AND PREPARATION THEREOF

Abstract: This invention relates to reduced-fat confectioneries and chocolates having a total fat content of less than 25 percent by weight, with rheology suitable for enrobing, extruding and moulding operations. The reduced-fat confectioneries are composed of a fat, solids-containing ingredients, and an emulsifying agent combination, wherein the confectioneries contain less than 25 percent total fat, by weight, and the emulsifying agent combination consists of a base emulsifying agent and at least one other emulsifying agent.

Classifications:

International (IPC 8-9): A23G1/00 A23G1/04 A23G1/30 A23G1/36 A23G3/00 A23G3/36 A23G3/40 (Advanced/Invention);
A23G1/30 (Advanced/Non-invention);
A23G1/00 A23G1/04 A23G1/30 A23G3/00 A23G3/34 (Core/Invention)

International (IPC 1-7): A23G1/00 A23G1/04 A23G3/00

CPC: A23G1/04 A23G1/30 A23G1/36 A23G3/36 A23G3/40
European: A23G1/00 A23G1/00+D A23G1/00+D8 A23G1/04 A23G1/30 A23G1/36 A23G3/00 A23G3/00+D A23G3/00+D8 A23G3/36 A23G3/40

Family:

Publication number	Publication date	Application number	Application date	
AU199931847 A1	19990927	AU19990031847	19990312	
AU762494 B2	20030626	AU19990031847	19990312	
CA2323909 AA	20000912	CA19992323909	19990312	
DE69907898 D1	20030618	DE19996007898	19990312	
DE69907898 T2	20040226	DE19996007898T	19990312	
EP1069831 A1	20010124	EP19990913866	19990312	
EP1069831 A4	20020130	EP19990913866	19990312	
EP1069831 B1	20030514	EP19990913866	19990312	
JP2002505861 T2	20020226	JP20000535214T	19990312	
WO9945790 A1	19990916	WO1999US05457	19990312	

Priority:

US19980041325 19980312 WO1999US05457 19990312

Probable Assignee: MARS INC

Assignee(s): (std): GESTEL ADRIANUS MARIA JOHANNES ; KAISER JOHN MARK ; MARS INC ; VERCAUTEREN JOZEF ALBERT

Assignee(s): VAN GESTEL ADRIANUS MARIA JOHANNES CHRISTAAN ; VAN GESTEL ADRIANUS MARIA JOHANNES CHRISTIAAN

Inventor(s): (std): KAISER JOHN MARK ; KAISER MARK ; VAN GESTEL ADRIANUS MARIA JOHA ; GESTEL ADRIANUS MARIA JOHANNES ; VAN GESTEL MARIA ; VERCAUTEREN ALBERT ; VERCAUTEREN JOZEF ALBERT

Inventor(s): JOHN MARK KAISER ; JOZEF ALBERT VERCAUTEREN ; VAN GESTEL ADRIANUS MARIA JOHANNES ; VAN GESTEL ADRIANUS MARIA JOHANNES CHRISTAAN ; VAN GESTEL ADRIANUS MARIA JOHANNES CHRISTIAAN ; ADRIANUS MARIA JOHANNES CHRISTIAAN VAN GESTEL

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; BERESKIN AND PARR

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

Title: ENCAPSULATION OF SENSITIVE LIQUID COMPONENTS INTO A MATRIX TO OBTAIN DISCRETE SHELF-STABLE PARTICLES

Abstract: Source: US2007141096A A liquid encapsulant component which contains an active, sensitive encapsulant, such as a live microorganism or an enzyme dissolved or dispersed in a liquid plasticizer is admixed with a plasticizable matrix material. The matrix material is plasticizable by the liquid plasticizer and the encapsulation of the active encapsulant is accomplished at a low temperature and under low shear conditions. The active component is encapsulated and/or embedded in the plasticizable matrix component or material in a continuous **process** to produce discrete, solid particles. The liquid content of the liquid encapsulant component provides substantially all or completely all of the liquid plasticizer needed to plasticize the matrix component to obtain a formable, extrudable, cuttable, mixture or dough. Removal of liquid plasticizer prior to extrusion is not needed to adjust the viscosity of the mixture for formability. Release of an active component from the matrix may be delayed or controlled over time so that the active component is delivered when and where it is needed to perform its intended function. Controlled release, discrete, solid particles which contain an encapsulated and/or embedded component such as a heat sensitive or readily oxidizable pharmaceutically, biologically, or nutritionally active component are continuously produced without substantial destruction of the matrix material or encapsulant.

Classifications:
International (IPC 8-9): A01N25/26 A21D13/00 A21D13/08 A21D2/08 A21D8/04 A23L1/00 A23L1/03 A23L1/164 A23L1/187 A23L1/22 A23L1/28 A23L1/30 A23P1/04 A61J3/06 A61K47/00 A61K47/12 A61K47/26 A61K47/30 A61K47/32 A61K47/34 A61K47/36 A61K47/38 A61K47/42 A61K47/44 A61K47/46 A61K8/02 A61K9/00 A61K9/10 A61K9/14 A61K9/16 A61K9/48 A61K9/50 A61P3/02 C09B67/08 C12N1/00 (Advanced/Invention);
A01N25/26 A21D13/00 A23L1/28 A23L1/30 A61J3/06 A61K47/32 A61K47/34 A61K47/36 A61K47/38 A61K47/42 A61K47/44 A61K47/46 C12N1/00 (Advanced/Non-invention);
A01N25/26 A21D13/00 A23L1/00 A23L1/03 A23L1/164 A23L1/187 A23L1/22 A23L1/28 A23L1/30 A23P1/02 A23P1/04 A61J3/06 A61K47/32 A61K47/34 A61K47/36 A61K47/38 A61K47/42 A61K47/44 A61K47/46 A61K9/00 A61K9/48 C09B67/00 C12N1/00 (Core/Invention)
International (IPC 1-7): A01N25/26 A21D13/00 A21D13/08 A21D2/08 A21D8/04 A23L1/00 A23L1/03 A23L1/164 A23L1/22 A23L1/28 A23L1/30 A23L1/48 A23P1/04 A23P15/00 A23P15/23 A61J3/06 A61K47/32 A61K47/34 A61K47/36 A61K47/38 A61K47/42 A61K47/44 A61K47/46 A61K9/00 A61K9/10 A61K9/16 A61K9/48 A61K9/50 A61P1/00 A61P43/00 C09B67/08 C12N1/00
CPC: A21D8/042 A21D8/04 A21D13/0016 A23C2220/204 A23L1/0023 A23L1/0029 A23L1/0345 A23L1/1646 A23L1/187 A23L1/22016 A23P1/025 A23P1/04 A61K9/0056
European: A21D13/00B8 A21D13/08 A21D13/08B A23L1/00P2C A23L1/00P4 A23L1/03M A23L1/164F A23L1/187 A23L1/22B2 A23P1/02C A23P1/04 A61K9/00M18B K23C220/204
US: 264/4 264/4S 424/401 424/401P 424/439 424/439S 424/488 424/490 424/490S 424/499 424/93.45 424/93.450S 426/549 426/61 426/89 426/94

Family:

Publication number	Publication date	Application number	Application date	
AR014765 AA	20010328	AR1999P101289	19990323	
AR020729 AA	20020529	AR1999P105062	19991006	
AT429813 E	20090515	AT19990951433T	19991006	
AT438305 E	20090815	AT19990912231T	19990323	
AU199930649 A1	19991018	AU19990030649	19990323	
AU199963872 A1	20000501	AU19990063872	19991006	
AU199963872 A5	20000501	AU19990063872	19991006	
AU747549 B2	20020516	AU19990030649	19990323	
AU777977 B2	20041104	AU19990063872	19991006	
CA2322641 AA	20000831	CA19992322641	19990323	
CA2322641 C	20100216	CA19992322641	19990323	
CA2345815 AA	20010304	CA19992345815	19991006	
CA2345815 C	20110208	CA19992345815	19991006	
CO5060491 A1	20010730	CO19990017426	19990323	
CO5150196 A1	20020429	CO19990064053	19991008	
DE69940821 D1	20090610	DE19996040821	19991006	
DE69941212 D1	20090917	DE19996041212	19990323	
DK1065936 T3	20091102	DK19990912231T	19990323	
DK1119345 T3	20090803	DK19990951433T	19991006	
EP1065936 A1	20010110	EP19990912231	19990323	
EP1065936 A4	20040616	EP19990912231	19990323	
EP1065936 B1	20090805	EP19990912231	19990323	
EP1119345 A1	20010801	EP19990951433	19991006	
EP1119345 A4	20040616	EP19990951433	19991006	
EP1119345 B1	20090429	EP19990951433	19991006	
EP1900283 A2	20080319	EP20070024107	19990323	
EP1900283 A3	20100210	EP20070024107	19990323	
ES2326502 T3	20091013	ES19990951433T	19991006	
ES2331442 T3	20100104	ES19990912231T	19990323	
JP2002507399 T2	20020312	JP20000537438T	19990323	
JP2002527375 T2	20020827	JP20000575480T	19991006	
JP5408684 B2	20140205	JP20000575480T	19991006	
NO20004784 A	20000925	NO20000004784	20000925	
NO20004784 A0	20000925	NO20000004784	20000925	
PE06012000 A1	20000725	PE19990000237	19990323	
PE13212000 A1	20001201	PE19990001017	19991006	
PE60100 A1	20000725	PE19990000237	19990323	
PL193929 B1	20070430	PL19990343271	19990323	
PL343271 A1	20010813	PL19990343271	19990323	
PT1065936 T	20090924	PT19990912231T	19990323	
PT1119345 T	20090727	PT19990951433T	19991006	
US2007141096 AA	20070621	US20070677228	20070221	
US2013108737 AA	20130502	US20120656252	20121019	
US6723358 BA	20040420	US20010673983	20010201	
US7201923 BA	20070410	US19990233443	19990120	
US8313757 BB	20121120	US20070677228	20070221	
WO0021504 A1	20000420	WO1999US20905	19991006	
WO0021504 C1	20000622	WO1999US20905	19991006	
WO9948372 A1	19990930	WO1999US04267	19990323	

Priority:
US19980079060P 19980323 US19980103700P 19981009 EP19990912231 19990323
US19980109696P 19981124 US19990233443 19990120 WO1999US04267 19990323
US20010673983 20010201 US20070677228 20070221 WO1999US20905 19991006
US20120656252 20121019

Probable Assignee: GEN MILLS INC
Assignee(s): (std): GEN MILLS INC ; GEN MILLS MARKETING INC ; GENERAL MILLS INC ; LINGERICH BERNHARD H VAN ; VAN LINGERICH BERNHARD H
Assignee(s): VI TECHNOLOGIES INC ; VL TECHNOLOGIES INC ; VL TECHNOLOGIES ; GENERAL MILLS MARKETING INC ; HERCULES INC

US

Inventor(s): (std): LINGERICH BERNHARD H VAN ; VAN LINGERICH BERNHARD H ; VAN LINGERICH BERNHARD ; BERNHARD H VAN
LINGERICH ; VAN LINGERICH BERNARD

Agent(s): WALSH AND ASSOCIATES; SMART AND BIGGAR; DILIA MARIA RODRIGUEZ DALEMAN; QUEST BARRY; QUEST BARRY ET
AL; WILSON GUNN; DOUGLAS J TAYLOR ATTORNEY GENERAL MILLS INC; JOHN A; DOUGLAS J; BARRY I; JOHN L

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

Title: A DRY MILK PRODUCT AND **PROCESS** FOR THE MANUFACTURE OF SAME

Abstract: A **process** for producing dry milk product containing < 10 percent moisture, and preferably < 5 percent moisture, having lactose in essentially the crystalline state and containing from 20-40 percent fats by weight of which 80-100 percent are in the free state by **processing** dry milk at elevated temperature with shear in a mixing or grinding device. The resulting product is beneficial as an ingredient for confectionery, especially chocolate, to reduce viscosity and improve flavor.

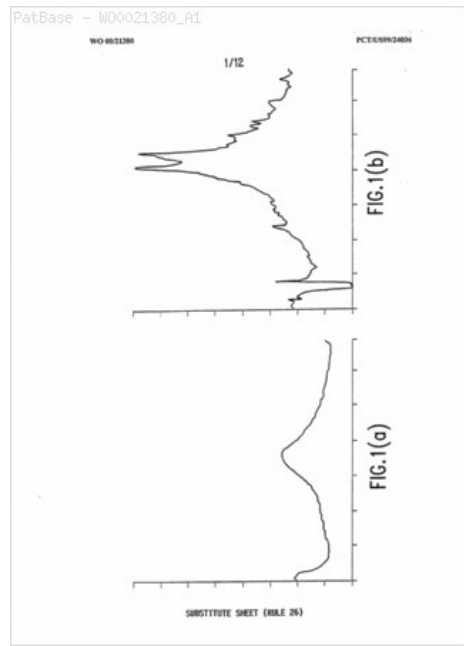
Classifications:

International (IPC 8-9): A23C1/14 A23C9/00 A23G1/00 A23G1/56 A23G3/34 A23G9/52 (Advanced/Invention); A23G1/30 (Core/Invention)

International (IPC 1-7): A23C9/16

CPC: A23C1/14 A23C9/00 A23G1/56 A23G3/346 A23G9/52 A23G2200/12

European: A23C1/14 A23C9/00 A23G1/56 A23G3/34E A23G9/52 K23G200/12



Family:

Publication number	Publication date	Application number	Application date
WO0021380 A1	20000420	WO1999US24036	19991012

Priority:

US19980103990P 19981013

Probable Assignee: PENN STATE RES FOUND

Assignee(s): (std): PENN STATE RES FOUND

Assignee(s): PENN STATE RESEARCH FOUNDATION ; THE PENN STATE RESEARCH FOUNDATION

Inventor(s): (std): KOC ALI BULENT ; ZIEGLER GREGORY R

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

Title: COMPOSITIONS CONTAINING SUCRALOSE AND APPLICATION THEREOF

Abstract: Source: US2007212460A Novel utilization of sucralose which is a high intense sweetener. Compositions containing sucralose including: sweetening compositions having excellent sweetness qualities based on the characteristics of sucralose; foods with a masked unpleasant smell and unpleasant taste; performance food compositions (viscous food compositions, gel food compositions, emulsified food compositions); foods with improved flavors; preservatives and foods with improved quality of taste; and flavor compositions with improved flavors Novel utilization of sucralose as a sweetener improver, a masking agent for unpleasant smell/unpleasant taste, a flavor improver, a function improver (viscosity, gelling properties, emulsification properties), a taste characteristic improver, and a flavor improver/enhancer.

Classifications:

International (IPC 8-9): A21D13/08 A21D2/08 A21D2/18 A23B4/00 A23B4/044 A23B7/00 A23C11/04 A23C11/10 A23C21/08 A23C9/00 A23C9/13 A23C9/152 A23C9/156 A23D7/00 A23F3/14 A23F3/16 A23F3/30 A23F3/40 A23F5/14 A23F5/24 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G3/42 A23G3/48 A23G3/50 A23G4/00 A23G4/10 A23G9/32 A23G9/34 A23G9/44 A23G9/52 A23J3/00 A23J3/04 A23J3/08 A23J3/16 A23J3/18 A23J7/00 A23L1/00 A23L1/015 A23L1/03 A23L1/035 A23L1/05 A23L1/0522 A23L1/068 A23L1/08 A23L1/09 A23L1/10 A23L1/20 A23L1/202 A23L1/211 A23L1/212 A23L1/22 A23L1/221 A23L1/226 A23L1/232 A23L1/235 A23L1/236 A23L1/238 A23L1/24 A23L1/27 A23L1/30 A23L1/302 A23L1/307 A23L1/31 A23L1/312 A23L1/314 A23L1/318 A23L1/32 A23L1/325 A23L1/36 A23L1/48 A23L11/00 A23L13/20 A23L15/00 A23L17/00 A23L19/00 A23L2/00 A23L2/02 A23L2/38 A23L2/60 A23L21/15 A23L27/00 A23L27/10 A23L27/20 A23L27/27 A23L27/30 A23L27/50 A23L27/60 A23L29/10 A23L29/20 A23L3/00 A23L3/10 A23L3/35 A23L3/3508 A23L3/3526 A23L3/3562 A23L33/15 A23L35/00 A23L5/20 A24B15/00 A24B15/32 A24B15/40 A61K31/00 A61K31/197 A61K31/198 A61K36/18 A61K36/23 A61K36/233 A61K36/25 A61K36/258 A61K36/51 A61K36/515 A61K36/54 A61K36/70 A61K36/708 A61K36/71 A61K36/718 A61K36/756 A61K36/8888 A61K47/24 A61K47/36 A61K8/00 A61K8/18 A61K8/34 A61K8/35 A61K8/60 A61K8/73 A61P3/00 A61P3/04 A61P3/10 A61Q11/00 A61Q13/00 C07H5/02 C08B37/00 C11B9/00 C12G3/00 C12G3/04 (Advanced/Invention); A21D13/00 A21D13/08 A21D2/18 A23B4/00 A23B7/00 A23C11/10 A23C9/00 A23D7/00 A23F3/14 A23F5/14 A23F5/24 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G4/06 A23G9/32 A23G9/44 A23G9/52 A23J3/00 A23J7/00 A23L1/00 A23L1/015 A23L1/03 A23L1/05 A23L1/06 A23L1/076 A23L1/09 A23L1/20 A23L1/211 A23L1/212 A23L1/22 A23L1/221 A23L1/226 A23L1/236 A23L1/238 A23L1/24 A23L1/27 A23L1/30 A23L1/307 A23L1/314 A23L1/32 A23L1/36 A23L1/48 A23L2/00 A23L2/02 A23L2/38 A23L2/52 A23L3/00 A23L3/34 A23L3/3463 A24B15/00 A61K31/00 A61K36/18 A61K47/36 A61K8/00 A61K8/18 A61K8/30 A61K8/72 A61P3/00 A61Q11/00 A61Q13/00 C08B37/00 C11B9/00 C12G3/00 (Core/Invention); A21D13/00 A21D2/00 A23F3/06 A23F5/00 A23F5/24 A23G3/00 A23L1/238 A23L1/24 A23L1/32 A23L1/48 A23L2/02 A23L2/38 A61P3/00 (Core/Non-invention)

International (IPC 1-7): A21D13/08 A21D2/18 A23B4/00 A23B4/044 A23B7/00 A23C11/10 A23C21/08 A23C9/00 A23C9/13 A23C9/152 A23C9/156 A23D7/00 A23F3/14 A23F3/16 A23F5/14 A23F5/24 A23G1/00 A23G3/00 A23G3/30 A23G9/02 A23J3/16 A23J7/00 A23L1/00 A23L1/015 A23L1/03 A23L1/035 A23L1/05 A23L1/068 A23L1/20 A23L1/21 A23L1/211 A23L1/212 A23L1/22 A23L1/221 A23L1/226 A23L1/232 A23L1/236 A23L1/238 A23L1/24 A23L1/30 A23L1/307 A23L1/314 A23L1/32 A23L1/36 A23L1/48 A23L2/00 A23L2/02 A23L2/38 A23L2/60 A23L3/00 A23L3/3508 A23L3/3526 A23L3/3562 A24B15/00 A61K35/78 A61K47/36 A61K7/16 A61K7/46 A61P3/04 A61P3/10 C08B37/00 C11B9/00 C12G3/00

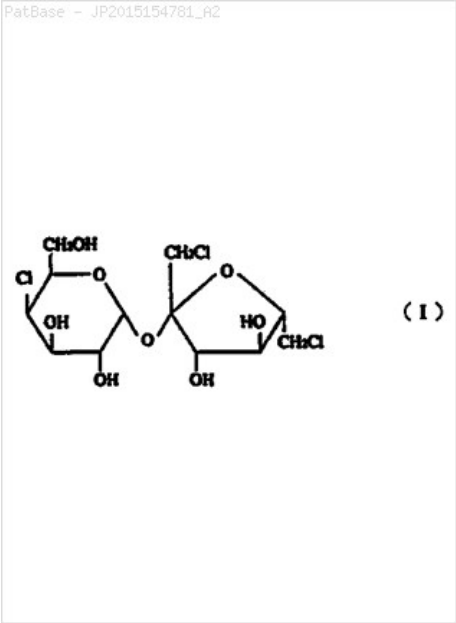
CPC: Y105426/804 A21D2/08 A23C11/10 A23G3/48 A23J3/08 A23L1/212 A23L1/302 A23L1/312 A23L1/325 A23G3/42 A23C9/1307 A23C9/1522 A23C9/156 A23C11/04 A23F3/163 A23F3/30 A23F5/243 A23G4/10 A23G9/34 A23J3/04 A23J3/16 A23J3/18 A23L1/2367 A23L1/24 A23L1/243 A23L1/31445 A23L1/32 A23L2/60 A23V2002/00

European: A23C11/04 A23C9/13B A23C9/152B A23C9/156 A23F3/16B A23F3/30 A23F5/24B A23G3/00 A23G3/00+D6 A23G3/30 A23G3/30+D6 A23G3/42 A23G4/10 A23G9/02 A23G9/02+D6 A23G9/34 A23J3/04 A23J3/16 A23J3/18 A23L1/236D8 A23L1/24 A23L1/24B A23L1/314B8 A23L1/32 A23L2/60 G06F17/60B G06F17/60C5 K23V2/00

US: 424/725 424/725S 424/728 424/728P 424/739 424/739S 424/769 424/769S 424/773 424/773S 426/268 426/268P 426/442 426/442S 426/548 426/548S 426/580 426/580S 426/614 426/614S 426/615 426/615S 426/622 426/622S 426/634 426/634S 426/643 426/643S 426/656 426/656S 426/657 426/657S 426/658 426/658S 426/72 426/72P 426/72S 426/804 536/122 536/122S

Family:

Publication number	Publication date	Application number	Application date	
AU199963663 A1	20000515	AU19990063663	19991028	
AU199963663 A5	20000515	AU19990063663	19991028	
DE69940221 D1	20090212	DE19996040221	19991028	
EP1210880 A1	20020605	EP19990951111	19991028	
EP1210880 A4	20050311	EP19990951111	19991028	
EP1210880 A8	20020904	EP19990951111	19991028	
EP1210880 B1	20081231	EP19990951111	19991028	
EP1210880 B8	20090603	EP19990951111	19991028	
JP2000125807 A2	20000509	JP19980307495	19981028	
JP2000135049 A2	20000516	JP19980308467	19981029	
JP2000135055 A2	20000516	JP19980308463	19981029	
JP2000135058 A2	20000516	JP19980308458	19981029	
JP2000135062 A2	20000516	JP19980308462	19981029	
JP2000135066 A2	20000516	JP19980308468	19981029	
JP2000152757 A2	20000606	JP19980327150	19981117	
JP2000152764 A2	20000606	JP19980327165	19981117	
JP2000157184 A2	20000613	JP19980333945	19981125	
JP2000157193 A2	20000613	JP19980333944	19981125	
JP2000166462 A2	20000620	JP19980353492	19981211	
JP2000169876 A2	20000620	JP19980353504	19981211	
JP2000175630 A2	20000627	JP19980353503	19981211	
JP2000175631 A2	20000627	JP19980353496	19981211	
JP2000175647 A2	20000627	JP19980353499	19981211	
JP2000175648 A2	20000627	JP19980353505	19981211	
JP2000175649 A2	20000627	JP19980353507	19981211	
JP2000175668 A2	20000627	JP19980353498	19981211	
JP2000197462 A2	20000718	JP19990307546	19991028	
JP2000197463 A2	20000718	JP19990307567	19991028	
JP2000279104 A2	20001010	JP20000016578	20000126	
JP2001078703 A2	20010327	JP19990202475	19990716	
JP2011087599 A2	20110506	JP20100293338	20101228	
JP2011097949 A2	20110519	JP20100293345	20101228	
JP2012165759 A2	20120906	JP20120121372	20120528	
JP2013066490 A2	20130418	JP20120276218	20121218	
JP2013074895 A2	20130425	JP20120276219	20121218	



JP2014057604 A2	20140403	JP20140001001	20140107	
JP2014057605 A2	20140403	JP20140001002	20140107	
JP2014100146 A2	20140605	JP20140001003	20140107	
JP2015126749 A2	20150709	JP20150076357	20150402	
JP2015126750 A2	20150709	JP20150076358	20150402	
JP2015130893 A2	20150723	JP20150089034	20150424	
JP2015144611 A2	20150813	JP20150076356	20150402	
JP2015154781 A2	20150827	JP20150089036	20150424	
JP2015164428 A2	20150917	JP20150089035	20150424	
JP4196144 B2	20081217	JP19990307567	19991028	
JP4217851 B2	20090204	JP19990307546	19991028	
JP4540231 B2	20100908	JP20000577899T	19991028	
JP5663550 B2	20150204	JP20120276218	20121218	
JP5663551 B2	20150204	JP20120276219	20121218	
JP5813791 B2	20151117	JP20140001001	20140107	
US2007212460 AA	20070913	US20070745868	20070508	
US2011189348 AA	20110804	US20110087946	20110415	
US2012121734 AA	20120517	US20120354229	20120119	
US7229658 BA	20070612	US19990830654	19991028	
WO0024273 A1	20000504	WO1999JP05962	19991028	

Priority:

JP19980307495	19981028	JP19980307494	19981028	JP19980307497	19981028
JP19980308457	19981029	JP19980308460	19981029	JP19980308467	19981029
JP19980308470	19981029	JP19980308462	19981029	JP19980308463	19981029
JP19980327140	19981117	JP19980327147	19981117	JP19980327150	19981117
JP19980327153	19981117	JP19980327157	19981117	JP19980327164	19981117
JP19980327170	19981117	JP19980333943	19981125	JP19980333948	19981125
JP19980308468	19981029	JP19980308458	19981029	JP19980327165	19981117
JP19990158511	19990406	JP19990158523	19990406	JP19990158529	19990406
JP19990158536	19990406	JP19990158543	19990406	JP19990158545	19990406
JP19980340274	19981130	JP19980353489	19981211	JP19980353490	19981211
JP19980353495	19981211	JP19980353498	19981211	JP19980353501	19981211
JP19980353503	19981211	JP19990016984	19990126	JP19990016989	19990126
JP19990016996	19990126	JP19980333944	19981125	JP19980333945	19981125
JP19980353492	19981211	JP19980353504	19981211	JP19980353499	19981211
JP19980353507	19981211	JP19980353505	19981211	JP19980353496	19981211
JP20000016578	20000126	JP19990158550	19990406	JP19990158557	19990406
JP19990158560	19990406	JP19990158567	19990406	JP20090236739	19991028
JP20100293338	20101228	JP20100293345	20101228	JP19990201865	19990715
US20110087946	20110415	US20070745868	20070508	US20010830654	20010817
JP19990158511	19990604	JP19990158523	19990604	JP19990158529	19990604
JP19990158536	19990604	JP19990158543	19990604	JP19990158545	19990604
JP19990158550	19990604	JP19990158557	19990604	JP19990158560	19990604
JP19990158567	19990604	JP19990199770	19990714	JP19990199773	19990714
JP19990199776	19990714	JP19990199779	19990714	JP19990249540	19990903
JP19990253232	19990907	WO1999JP05962	19991028	US20120354229	20120119
JP20120121372	20120528	JP20120121372	19991028	JP20120276219	20121218
JP20120276218	20121218	JP19990202475	19990716	JP19990201685	19990715
JP20120276219	19991028	JP20140001002	20140107	JP20140001001	20140107
JP20140001003	20140107	JP20140001002	19991028	JP20140001002	19991028
JP20140001003	19991028	JP20150076357	20150402	JP20150076358	20150402
JP20150076356	20150402	JP19990307546	19991028	JP19990307567	19991028
JP20150089034	20150424	JP20150089035	20150424	JP20150089036	20150424

Probable Assignee: SAN EI GEN FFI INC

Assignee(s): (std): AMADA METRECS CO LTD ; AMADA METRECS COMPANY LIMITED ; FUJII MIKI ; HIRAO KAZUTAKA ; INOUE MAKI ; IWAI KAZUMI ; SANEI GEN FFI INC ; OJIMA NAOTO ; KAWAI TAKUYA ; KAWAMOTO MITSUMI ; KURIBI SHUNSUKE ; SAKAGUCHI MIHO ; SAKAKI CHIE ; MORITA YOSHITO ; SAN EI GEN FFI INC ; SHIZU KAZUHITO ; SHINGURYOU MARIKO ; YASUNAMI NOBUHARU ; YOSHIFUJI JUNKO ; SHIGURYOU MARIKO

Assignee(s): SAN EI GEN F F I ; SAN EI GEN FFI ; SAN EI GEN F F I INC

Inventor(s): (std): SHIGURYOU MARIKO ; YASUNAMI NOBUHARA ; YOSHITO MORITA ; TAKUYA KAWAI ; SHUNSUKE KURIBI ; NOBUHARU YASUNAMI ; NAOTO OJIMA ; MITSUMI KAWAMOTO ; MIKI FUJII ; MIHO SAKAGUCHI ; MARIKO SHINGURYOU ; MAKI INOUE ; KAZUTAKA HIRAO ; KAZUMI IWAI ; KAZUHITO SHIZU ; JUNKO YOSHIFUJI ; CHIE SASAKI ; YOSHIFUJI JUNKO ; YASUNAMI SHINJI ; YASUNAMI NOBUHARU ; SHIZU KAZUTO ; SHIZU KAZUHITO ; SHINGURYOU MARIKO ; SHINGURYO MARIKO ; SAKAKI CHIE ; SAKAGUCHI MIHO ; OJIMA NAOTO ; MORITA YOSHITO ; KURIBI SHUNSUKE ; KOJIMA NAOTO ; KAWAMOTO MITSUYOSHI ; KAWAMOTO MITSUMI ; KAWAI TAKUYA ; IWAI KAZUMI ; INOUE MAKI ; HIRAO KAZUTAKA ; FUJII MIKI ; MORITA MASAHIITO ; INOUE MASANORI

Agent(s): MUELLER-BORE AND PARTNER PATENTANWAELTE; SAEGUSA AND PARTNERS; SUGHRUE MION ZINN MACPEAK AND SEAS PLLC; SUGHRUE MION PLLC

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

Title: EDIBLE SOLIDS FOR TREATMENT OF GLUCOSE METABOLISM DISORDERS

Abstract: Compositions and **methods** of using the same for the treatment of diabetes and other disorders of glucose metabolism are provided. Compositions may include one or more of a bioavailable source of chromium and vanadium, and may be formulated as edible solids.

Classifications:

International (IPC 8-9): A23L1/10 A23L1/302 A23L1/304 A23L2/39 A23L2/52 A61K33/24 A61K45/06 (Advanced/Invention); A23L1/10 A23L1/302 A23L1/304 A23L2/385 A23L2/52 A61K33/24 A61K45/00 (Core/Invention)

International (IPC 1-7): A23L1/00 A23L1/10 A23L1/302 A23L1/304 A23L2/00 A23L2/39 A23L2/52 A61K31/555 A61K33/24

CPC: A23L1/302 A23L1/304 A23L1/3045 A23L2/39 A23L2/52 A23V2002/00 A61K33/24 A61K45/06 A23L1/1008

European: A23L1/10B A23L1/302 A23L1/304 A23L1/304C A23L2/39 A23L2/52 A61K33/24 A61K45/06

Family:

Publication number	Publication date	Application number	Application date	
AU200040315 A5	20001016	AU20000040315D	20000324	
AU200043265 A5	20001016	AU20000043265D	20000324	
WO0057721 A2	20001005	WO2000US08013	20000324	
WO0057721 A3	20010215	WO2000US08013	20000324	
WO0057729 A2	20001005	WO2000US07908	20000324	
WO0057729 A3	20010208	WO2000US07908	20000324	

Priority:

US19990126487P 19990326

US19990126487P 19990326

WO2000US07908 20000324

WO2000US08013 20000324

US19990126488P 19990326

US19990126960P 19990330

Probable Assignee: AKESIS PHARM INC

Assignee(s): (std): FINE STUART A ; KINSELLA KEVIN J ; MENDLEIN JOHN D ; THOMPSON JANICE E ; AKESIS PHARM INC

Assignee(s): AKESIS PHARMACEUTICALS INC

Inventor(s): (std): FINE STUART A ; KINSELLA KEVIN J ; MENDLEIN JOHN D ; THOMPSON JANICE E

Inventor(s): STUART A FINE ; JANICE E THOMPSON ; JOHN D MENDLEIN ; KEVIN J KINSELLA

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

Title: **METHOD** AND APPARATUS FOR JOINING SHEET- OR RIBBON FORMED FLOWS IN A COEXTRUSION **PROCESS**

Abstract: Source: US2003090026A A **method** and apparatus are described for coextruding two materials A and B, in which B is extruded on A through a port (3), in which the separating wall between the flows of A and B is formed as a flap closure (4) adapted to act as a non-return valve for the flow of B into A, and further means are provided for extruding B through the port in pulses. The pulses may be effected by opening and closing the closure, by mechanical transmission means or by the effect of imposing pressure difference on the flap (4) by the flows of A and/or B. The pulsing means preferably involves rams (1). The invention is particularly suitable for extruding a low viscosity material B onto a higher viscosity material A, or for making sheets or pipes with alternating segments of differential flexibility, or for coextruding a flow of solid particles with a flow of liquid.

Classifications:

International (IPC 8-9): A21C11/16 A23C19/09 A23C9/137 A23G1/20 A23G1/50 A23G1/54 A23G3/20 A23G3/34 A23G3/50 A23G3/54 A23G9/28 A23J3/22 A23J3/26 A23L1/00 A23L1/317 A23P1/00 A23P1/08 A23P1/12 A23P1/16 B29C47/00 B29C47/06 B29C47/08 B29C47/12 B29C47/16 B29C47/20 B29C47/22 B29C47/26 B29C47/28 B29C47/56 B29C47/58 B29C47/88 B29C47/90 B29C47/92 B29C47/94 B29C49/04 B29C5/28 B29C55/28 (Advanced/Invention); A23P1/08 B29C47/90 B29K23/00 B29L7/00 B29L9/00 (Advanced/Non-invention); A21C11/00 A23G3/02 A23G9/04 A23L1/00 A23P1/10 B29C47/00 B29C47/06 B29C47/08 B29C47/12 B29C47/16 B29C47/20 B29C47/22 B29C47/26 B29C47/58 B29C47/88 B29C47/90 B29C47/92 B29C55/28 (Core/Invention); A23G A23J A23P B29C (Subclass/Invention)

International (IPC 1-7): A21C11/16 A23G3/00 A23G3/20 A23G9/28 A23J3/26 A23P1/08 A23P1/12 B29C47/00 B29C47/06 B29C47/08 B29C47/12 B29C47/20 B29C47/22 B29C47/26 B29C47/28 B29C47/58 B29C47/88 B29C47/90 B29C47/92 B29C47/94 B29C55/28 B29C55/28

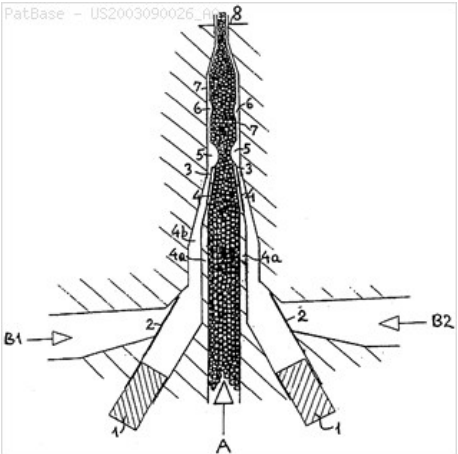
CPC: A23C9/137 A23C19/0908 A23G1/202 A23G1/50 A23G1/54 A23G3/0021 A23G3/0068 A23G3/50 A23G3/54 A23J3/227 A23J3/26 A23L1/3177 B29C47/0019 B29C47/56 A21C11/163 A23G3/2015 A23G9/285 A23L1/0079 A23P1/125 B29C47/0021 B29C47/0816 B29C47/145 B29C47/16 B29C47/165 B29C47/54 B29K2995/0073 B29C2947/92514 B29C2947/92704 B29C2947/92895 B29C2947/92923 B29C2947/92971 B29C47/94 B29C2947/92904 B29C2947/92571 B29C2947/92933 B29C47/266 B29C47/263 B29C47/268 B29C47/0023 B29C47/0026 B29C47/065 B29C47/20 B29C47/22 B29C47/26 B29C47/705 B29C47/28 B29C47/0057 B29C47/0059 B29C47/883 B29C47/902 B29C55/28 B29L2009/00 B29C47/085

European: A21C11/16B A23C19/09B A23C9/137 A23G1/20M4 A23G1/50 A23G1/54 A23G3/00P20F4 A23G3/00P2M4 A23G3/20F4 A23G3/50 A23G3/54 A23G9/28D6 A23J3/22C2 A23J3/26 A23L1/00P12B A23L1/317D A23P1/12B B29C47/00J4 B29C47/00J5 B29C47/00J6 B29C47/00J7 B29C47/06P B29C47/08B6 B29C47/14B B29C47/16 B29C47/16B B29C47/20 B29C47/22 B29C47/26 B29C47/26E B29C47/28 B29C47/54 B29C47/56 B29C47/70B2 B29C47/88C2B2 B29C47/90B2 B29C55/28 L29C47/00J4 L29C47/00J5 L29C47/00J7 L29C47/00L8 L29C47/00L9 L29C47/06P L29C47/26 L29C47/28 L29K995/00F19B L29L9/00

US: 264/171.26 264/171.260P 264/171.27 264/171.270S 264/173.11 264/173.110P 264/173.14 264/173.140S 264/173.16 264/173.19 264/177.16 264/177.160S 264/210.5 264/40.7 264/407 264/51 264/564 264/571 264/70 425/131.1 425/132 425/133.1 425/133.100S 425/377 425/377P 425/38 425/380 425/380S 425/388 425/388S 425/462 425/462S 426/101 426/283 426/284 426/448 426/453 426/502 426/516 426/517 426/564 426/660 426/94 426/94P

Family:

Publication number	Publication date	Application number	Application date
AT269197 E	20040715	AT20010936301T	20010411
AT302108 E	20050915	AT20010983566T	20011015
AT319332 E	20060315	AT20000927049T	20000413
AT326329 E	20060615	AT20020787537T	20021014
AU200045564 A5	20001114	AU20000045564D	20000413
AU2001262244 AA	20011030	AU20010262244	20010411
AU2001262244 BB	20060629	AU20010262244	20010411
AU200162244 A5	20011030	AU20010062244	20010411
AU2002215035 AA	20020708	AU20020215035	20011015
AU2002351812 AA	20030428	AU20020351812	20021014
AU2002351812 BB	20090122	AU20020351812	20021014
AU758978 B2	20030403	AU20000045564	20000413
BRPI0009757 A	20020108	BR2000PI09757	20000413
BRPI0009757 B1	20150602	BR2000PI09757	20000413
BRPI0110041 A	20030527	BR2001PI10041	20010411
BRPI0110041 B1	20091201	BR2001PI10041	20010411
BRPI0213229 A	20040928	BR2002PI13229	20021014
BRPI0213229 B1	20110809	BR2002PI13229	20021014
CA2364548 AA	20010914	CA20002364548	20000413
CA2364548 C	20090623	CA20002364548	20000413
CA2403543 AA	20020919	CA20012403543	20010411
CA2403543 C	20070918	CA20012403543	20010411
CA2430810 AA	20030605	CA20012430810	20011015
CA2463024 AA	20040406	CA20022463024	20021014
CA2463024 C	20120410	CA20022463024	20021014
CN100396470 C	20080625	CN20028022869	20021014
CN1164209 C	20040901	CN20008005731	20000413
CN1273282 C	20060906	CN20018007964	20010411
CN1345192 A	20020417	CN20008005731	20000413
CN1423589 A	20030611	CN20018007964	20010411
CN1524035 A	20040825	CN20018021052	20011015
CN1589195 A	20050302	CN20028022869	20021014
CN1603090 A	20050406	CN200410092376	20010411
DE60026507 D1	20060504	DE20006026507	20000413
DE60026507 T2	20061109	DE20006026507T	20000413
DE60103874 D1	20040722	DE20016003874	20010411
DE60103874 T2	20050714	DE20016003874T	20010411
DE60112794 D1	20050922	DE20016012794	20011015
DE60211541 D1	20060622	DE20026011541	20021014
DE60211541 T2	20070426	DE20026011541T	20021014
DK1272329 T3	20041025	DK20010936301T	20010411
EP1168936 A1	20020109	EP20000927049	20000413
EP1168936 B1	20060308	EP20000927049	20000413
EP1272329 A1	20030108	EP20010936301	20010411
EP1272329 B1	20040616	EP20010936301	20010411
EP1345749 A1	20030924	EP20010983566	20011015
EP1345749 B1	20050817	EP20010983566	20011015
EP1436138 A1	20040714	EP20020787537	20021014
EP1436138 B1	20060517	EP20020787537	20021014



EP1464467 A2	20041006	EP20040012662	20010411
ES2223857 T3	20050301	ES20010936301T	20010411
GB200009090 A0	20000531	GB20000009090	20000413
GB200031720 A0	20010207	GB20000031720	20001222
GB200214424 A0	20020731	GB20020014424	20020621
GB200214427 A0	20020731	GB20020014427	20020621
GB9908444 A0	19990609	GB19990008444	19990413
GB9912565 A0	19990728	GB19990012565	19990528
HK1044692 A1	20050429	HK20020106375	20020829
HK1053805 A1	20041210	HK20030104890	20030708
HK1066759 A3	20050401	HK20040109900	20041214
HK1073277 A3	20050930	HK20050105854	20050711
HK1075027 A3	20051202	HK20050107333	20050822
HU0200708 AB	20020828	HU20020000708	20000413
HU0200708 AC	20040428	HU20020000708	20000413
IL145190 A0	20020630	IL20000145190	20000413
IL145190 A1	20080807	IL20010145190	20010829
IL151756 A0	20030410	IL20010151756	20010411
IL151756 A1	20060312	IL20020151756	20020912
IL161149 A0	20040831	IL20020161149	20021014
IL161149 A1	20081103	IL20040161149	20040329
IN00738CN2004 A	20060113	IN2004CN00738	20040408
IN00982CN2003 A	20050422	IN2003CN00982	20030620
IN204269 B	20070629	IN2003CN00982	20030620
IN221823 B	20080912	IN2001CN01309	20010920
IN236611 B	20091120	IN2004CN00738	20040408
IN241816 B	20100730	IN2002CN01665	20021010
JP2002540811 T2	20021203	JP20000610309T	20000413
JP2004502566 T2	20040129	JP20010576251T	20010411
JP2005505448 T2	20050224	JP20030536013T	20021014
JP4420438 B2	20100224	JP20030536013T	20021014
JP4896295 B2	20120314	JP20000610309	20000413
KR100936729 B1	20100114	KR20047005397	20021014
KR20050036842 A	20050420	KR20047005397	20021014
MXPA01010137 A1	20050307	MX2001PA10137	20000413
MXPA02010061 A1	20040819	MX2002PA10061	20021011
MXPA02010061 A1	20040819	MX2002PA10061	20000413
MXPA02010061 A1	20040819	MX2002PA10061	20010411
MXPA04003322 A1	20040708	MX2004PA03322	20021014
NO20014916 A	20011213	NO20010004916	20011009
NO20014916 A0	20011009	NO20010004916	20011009
NO20024871 A	20021212	NO20020004871	20021009
NO20024871 A0	20021009	NO20020004871	20021009
NO20041898 A	20040705	NO20040001898	20040507
NO20041898 A0	20040507	NO20040001898	20040507
NO321820 B1	20060710	NO20020004871	20021009
NO325600 B1	20080623	NO20010004916	20011009
NZ513989 A	20010928	NZ20000513989	20000413
NZ521614 A	20040730	NZ20010521614	20010411
NZ532102 A	20060630	NZ20020532102	20021014
PL351281 A1	20030407	PL20000351281	20000413
PT1272329 T	20041130	PT20010936301T	20010411
RU2001129506 A	20050227	RU20010129506	20000413
RU2002128013 A	20040220	RU20020128013	20010411
RU2003122337 A	20041227	RU20030122337	20011015
RU2004114261 A	20050420	RU20040114261	20021014
RU2239556 C1	20041110	RU20030122337	20011015
RU2254037 C2	20050620	RU20010129506	20000413
RU2268144 C2	20060120	RU20020128013	20010411
RU2300461 C2	20070610	RU20040114261	20021014
TR200400753 T2	20040921	TR20040000753T	20021014
TW498022 B	20020811	TW20010125310	20011012
TW542779 B	20030721	TW20010110631	20010503
TW548175 B	20030821	TW20020113685	20020621
TW575492 B	20040211	TW20020113682	20020621
TWI261499 B	20060911	TW20000109550	20000518
US2003090026 AA	20030515	US20020257144	20021009
US2004070105 AA	20040415	US20030451336	20031120
US2004247730 AA	20041209	US20040492163	20040409
US2005118304 AA	20050602	US20040787214	20040928
US6887503 BA	20050503	US20010926310	20011011
US7001547 BB	20060221	US20020257144	20021009
US7001547 BB	20060221	US20010257144	20010411
US7001547 BB	20060221	US20020257144	20021009
US7833468 BB	20101116	US20040492163	20040409
US7833468 BB	20101116	US20020492163	20021014
US7833468 BB	20101116	US20040492163	20040409
US7862846 BB	20110104	US20040787214	20040928
VN4978 A1	20050725	VN20020000894	20010411
VN5747 A1	20060825	VN20010000971	20000413
VN8035 A1	20091225	VN20040000305	20021014
WO0060959 A1	20001019	WO2000EP03713	20000413
WO0178966 A1	20011025	WO2001EP04885	20010411
WO02051617 A1	20020704	WO2001EP12430	20011015
WO03033238 A1	20030424	WO2002EP12192	20021014
WO03033241 A1	20030424	WO2002EP12193	20021014
ZA200107248 A	20020902	ZA20010007248	20010831
ZA200208221 A	20031013	ZA20020008221	20021011
ZA200304340 A	20040623	ZA20030004340	20030603
ZA200402660 A	20050405	ZA20040002660	20040405

Priority:

GB19990008444	19990413	GB19990012565	19990528	US20000926310	20000413
GB20000009090	20000413	WO2000EP03713	20000413	GB20000031720	20001222
TW20010901253	20011012	US20010926310	20011011	EP20010983566	20011015
EP20010983566	20011015	WO2001EP04885	20010411	EP20010936301	20010411
WO2001EP12430	20011015	TW20010125310	20011012	EP20020787537	20021014
WO2002GB14427	20020621	WO2002EP12193	20040412	US20040787214	20040928
GB20020014424	20020621	WO2002EP12193	20021014	GB20020014427	20020621

Probable Assignee: RASMUSSEN OLE BENDT

Assignee(s): (std): RASMUSSEN OLE BENDT ; RASMUSSEN O B ; RASMUSSEN OLE BENDT ; RASMUSSEN POLYMER DEV RPD ; RASMUSSEN OLE BENTT ; OLE BENDT RASMUSSEN

Assignee(s): OLE-BENDT RASMUSSEN ; RASMUSSEN OLE BENDT ; RPD RASMUSSEN POLYMER DEVELOPMENTS AG ; RASMUSSEN OLE BENDT WALCHWIL

Inventor(s): (std): RASMUSSEN OLE BENDT ; RASMUSSEN OLE BENTT ; OLE BENDT RASMUSSEN ; OLE BENDT RASMUSSEN ; RASMUSSEN OLE BENDT

Inventor(s): OLE-BENDT RASMUSSEN ; RASMUSSEN OLE-BENTT

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; BORDEN LADNER GERVAIS LLP; REINHOLD COHN AND PARTNERS; LERNER DAVID LITTENBERG , KRUMHOLZ AND MENTLIK; LERNER DAVID LITTENBERG KRUMHOLZ AND MENTLIK; LERNER DAVID LITTENBERG KRUMHOLZ AND MENTLIK LLP; WILLIAM J

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 VC VN YU ZA ZM ZW

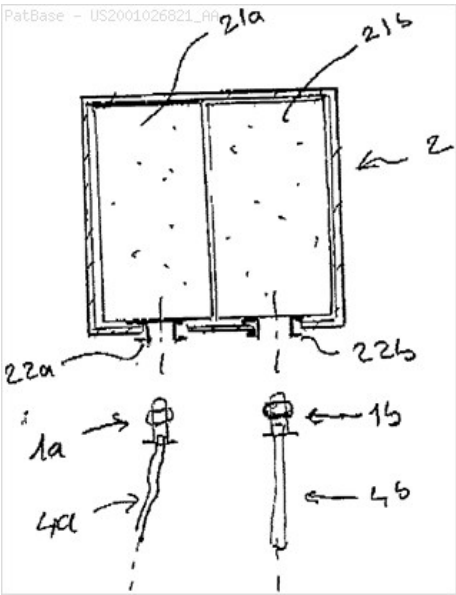
Title: **System** and **method** for dispensing a liquid beverage concentrate

Abstract: Source: US2001026821A The present invention is related to a device and **method** for dispensing dual component liquids or concentrates packaged in separate containers to provide protection from effects such as oxidation and moisture loss. The liquids or concentrates can be dispensed through a pumping **system**, preferably including a peristaltic pump, mixed together, and optionally diluted with another liquid, such as water, to provide a consumable beverage. In addition, the device of the present invention can dispense liquids or concentrates having different viscosities, such that they are mixed together in the proper ratio.

Classifications:
International (IPC 8-9): A23C9/152 A23F3/16 A23F3/40 A23F3/42 A23F5/00 A23F5/14 A23F5/24 A23F5/26 A23F5/40 A23F5/46 A23F5/48 A23F5/50 A23G1/00 A23G1/30 A23G1/32 A23G1/56 A23G3/00 A23G3/48 A23G9/32 A23G9/42 A23L1/00 A23L1/22 A23L1/221 A23L1/226 A23L1/227 A23L1/234 A23L2/00 A23L2/02 A23L2/38 A23L2/385 A23L2/44 A23L2/56 A23L2/70 A23L2/710 A23L2/720 A23L2/721 A23L2/728 A23L3/34 A23L3/35 A23L3/3526 A23L3/3535 A23L3/40 A47J31/00 B65B29/00 B65D81/32 B65D85/72 B67D1/00 B67D1/04 B67D1/08 B67D1/12 B67D3/00 B67D7/74 C11B9/00 C11B9/02 F04B43/12 G06K19/07 (Advanced/Invention); A23F5/46 A23L1/22 (Advanced/Non-invention); A23F3/40 A23F5/00 A23F5/24 A23F5/46 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G9/32 A23L1/00 A23L1/22 A23L1/221 A23L1/226 A23L2/00 A23L2/42 A23L2/52 A23L3/34 A23L3/3463 A23L3/40 B65D81/32 B67D1/00 C11B9/00 C11B9/02 (Core/Invention); A23F (Subclass/Invention)
International (IPC 1-7): A23F A23F3/40 A23F3/42 A23F5/00 A23F5/24 A23F5/46 A23F5/48 A23F5/50 A23G A23G1/00 A23L A23L1/00 A23L1/22 A23L1/221 A23L1/226 A23L1/227 A23L1/234 A23L1/236 A23L2/00 A23L2/56 A23L3/34 A23L3/3526 A23L3/3535 B65D85/00 B65D85/72 B67D1/00 B67D1/04 B67D5/56 C11B9/00 C11B9/02 G01F11/00 **CP:** G06K19/0707 A23C2270/15 A23F5/243 A23F5/486 G06K19/0712 A23G3/48 A23F3/42 A23F3/426 A23F5/267 A23F5/505 A23G9/42 A23L1/22 A23L1/22008 A23L1/221 A23L1/2217 A23L1/226 A23L1/227 A23L1/234 A23L2/44 A23L2/56 A23L3/3526 A23L3/3535 B67D1/0037 B67D1/1231 B67D1/1288 B67D2001/0821 G06K19/0723
European: A23F3/42 A23F3/42H A23F5/24B A23F5/26K A23F5/48F A23F5/48H A23F5/50H A23G3/00 A23G3/00+D14 A23G3/48 A23G9/02 A23G9/02+D14 A23G9/42 A23L1/22 A23L1/221 A23L1/221H A23L1/226 A23L1/227 A23L1/22B A23L1/234 A23L2/44 A23L2/56 A23L3/3526 A23L3/3535 B67D1/00F4B6B4 B67D1/12B4J B67D1/12N2B G06K19/07A4 G06K19/07A6 G06K19/07T K23C270/15 L67D1/08A32H **US:** 222/1 222/129.1 222/129.100S 222/137 222/145.8 222/1P 426/112 426/112S 426/115 426/115P 426/119 426/119S 426/312 426/330.3 426/330.300P 426/386 426/387 426/388 426/392 426/392S 426/432 426/433 426/490 426/490S 426/519 426/519S 426/534 426/535 426/537 426/537S 426/548 426/548P 426/569 426/569S 426/580 426/580S 426/590 426/590S 426/593 426/593S 426/594 426/594S 426/597 426/597S 426/599 426/599S 426/650 426/650P 426/655 426/655S 99/594

Family:

Publication number	Publication date	Application number	Application date
AR033199 AA	20031210	AR2002P101063	20020322
AR033442 AA	20031217	AR2002P101064	20020322
AR033443 AA	20031217	AR2002P101065	20020322
AT391693 E	20080415	AT20020710034T	20020122
AT427662 E	20090415	AT20000936743T	20000511
AU200052130 A5	20001205	AU20000052130D	20000511
AU2002228068 AA	20020806	AU20020228068	20020122
AU2002228068 BB	20080117	AU20020228068	20020122
AU2002242728 AA	20021111	AU20020242728	20020313
AU2002242728 BB	20071018	AU20020242728	20020313
AU2002257663 AA	20021008	AU20020257663	20020313
AU2002257663 BB	20071018	AU20020257663	20020313
AU2002304764 AA	20021008	AU20020304764	20020313
AU2002304764 BB	20071018	AU20020304764	20020313
AU777726 B2	20041028	AU20000052130	20000511
BRPI0010714 A	20020213	BR2000PI10714	20000511
BRPI0010714 B1	20130507	BR2000PI10714	20000511
BRPI0208259 A	20040309	BR2002PI08259	20020313
BRPI0208277 A	20040309	BR2002PI08277	20020313
BRPI0208302 A	20040309	BR2002PI08302	20020313
CA2368632 AA	20011002	CA20002368632	20000511
CA2368632 C	20100706	CA20002368632	20000511
CA2434818 AA	20030714	CA20022434818	20020122
CA2434818 C	20110802	CA20022434818	20020122
CA2441376 AA	20030919	CA20022441376	20020313
CA2441851 AA	20030922	CA20022441851	20020313
CA2441861 AA	20030922	CA20022441861	20020313
CA2742852 AA	20020801	CA20022742852	20020122
CA2742852 C	20130716	CA20022742852	20020122
CN100435652 C	20081126	CN20028010476	20020313
CN1200610 C	20050511	CN20008007658	20000511
CN1259842 C	20060621	CN20028007087	20020313
CN1283166 C	20061108	CN20028010474	20020313
CN1377232 A	20021030	CN20008007658	20000511
CN1529553 A	20040915	CN20028007087	20020313
CN1529554 A	20040915	CN20028010474	20020313
CN1635839 A	20050706	CN20028010476	20020313
DE60041965 D1	20090520	DE20006041965	20000511
DE60226013 D1	20080521	DE20026026013	20020122
DE60226013 T2	20090528	DE20026026013T	20020122
EP1182936 A1	20020306	EP20000936743	20000511
EP1182936 B1	20090408	EP20000936743	20000511
EP1370483 A2	20031217	EP20020710034	20020122
EP1370483 B1	20080409	EP20020710034	20020122
EP1377173 A2	20040107	EP20020708356	20020313
EP1377174 A2	20040107	EP20020727417	20020313
EP1377175 A2	20040107	EP20020732500	20020313
ES2302796 T3	20080801	ES20020710034T	20020122
ES2322227 T3	20090618	ES20000936743T	20000511
HK1045795 A1	20090828	HK20020105566	20020729
HU0201264 A0	20020529	HU20020001264	20000511



HU0201264 AB	20020828	HU20020001264	20000511	
HU0201264 AC	20021128	HU20020001264	20000511	
IN215951 B	20080331	IN2001CN01549	20011107	
JP2003521880 T2	20030722	JP20000617741T	20000511	
JP2004517014 T2	20040610	JP20020559343T	20020122	
JP2004518449 T2	20040624	JP20020574764T	20020313	
JP2004519550 T2	20040702	JP20020584724T	20020313	
JP2004526027 T2	20040826	JP20020574763T	20020313	
JP2008050061 A2	20080306	JP20070288984	20071106	
JP2008081208 A2	20080410	JP20070288991	20071106	
JP4181411 B2	20081112	JP20020574763T	20020313	
JP4188090 B2	20081126	JP20020584724T	20020313	
JP4405731 B2	20100127	JP20020574764T	20020313	
JP4608534 B2	20110112	JP20070288984	20071106	
JP4627885 B2	20110209	JP20000617741T	20000511	
KR100899324 B1	20090526	KR20037012336	20030922	
KR100904978 B1	20090626	KR20037012337	20030922	
KR100932883 B1	20091221	KR20037012387	20020313	
KR20030086317 A	20031107	KR20037012337	20030922	
KR20030096284 A	20031224	KR20037012336	20030922	
KR20040016846 A	20040225	KR20037012387	20020313	
MXPA01010385 A1	20020327	MX2001PA10385	20000511	
MXPA03006576 A1	20030922	MX2003PA06576	20020122	
MXPA03008547 A1	20031208	MX2003PA08547	20020313	
MXPA03008548 A1	20031208	MX2003PA08548	20020313	
MXPA03008549 A1	20031208	MX2003PA08549	20020313	
MY117222 A	20040531	MY20000002036	20000510	
MY129402 A	20070330	MY20020001005	20020321	
MY129696 A	20070430	MY20020001001	20020321	
MY135338 A	20080331	MY20020000989	20020321	
NO20034126 A	20031021	NO20030004126	20030916	
NO20034126 A0	20030916	NO20030004126	20030916	
NO20034127 A	20031106	NO20030004127	20030916	
NO20034127 A0	20030916	NO20030004127	20030916	
NO20034128 A	20031024	NO20030004128	20030916	
NO20034128 A0	20030916	NO20030004128	20030916	
NO326124 B1	20080929	NO20030004126	20030916	
NO326428 B1	20081208	NO20030004127	20030916	
NO326884 B1	20090316	NO20030004128	20030916	
PL197383 B1	20080331	PL20000351677	20000511	
PL351677 A1	20030602	PL20000351677	20000511	
PT1182936 T	20090709	PT20000936743T	20000511	
PT1370483 T	20080513	PT20020710034T	20020122	
RU2001134008 A	20031027	RU20010134008	20000511	
RU2003131184 A	20050120	RU20030131184	20020313	
RU2003131185 A	20050120	RU20030131185	20020313	
RU2003131186 A	20050120	RU20030131186	20020313	
RU2258383 C2	20050820	RU20010134008	20000511	
RU2300902 C2	20070620	RU20030131185	20020313	
RU2300903 C2	20070620	RU20030131186	20020313	
RU2326550 C2	20080620	RU20030131184	20020313	
TH21682 B	20070403	TH20001001659	20000512	
TH37589 B	20131018	TH20021001002	20020321	
TH40985 B	20140725	TH20021001004	20020321	
TH44101 A	20010402	TH20001001659	20000512	
TH55374 A	20050228	TH20021001002	20020321	
TH55376 A	20030228	TH20021001004	20020321	
UA84670 C2	20081125	UA20031009523	20020313	
US2001026821 AA	20011004	US20010768784	20010125	
US2004076737 AA	20040422	US20030661388	20030911	
US2004081736 AA	20040429	US20030661397	20030911	
US2004081737 AA	20040429	US20030661432	20030911	
US2004129720 AA	20040708	US20030626369	20030723	
US2005178793 AA	20050818	US20040978279	20041028	
US2010003386 AA	20100107	US20090557089	20090910	
US6319537 BA	20011120	US20000453932	20000516	
US6756069 BB	20040629	US20010768784	20010125	
US6960362 BB	20051101	US20030661397	20030911	
US7056545 BB	20060606	US20030661388	20030911	
US7060315 BB	20060613	US20030661432	20030911	
US7223426 BB	20070529	US20030626369	20030723	
US7597922 BB	20091006	US20040978279	20041028	
US8349382 BB	20130108	US20090557089	20090910	
WO0069274 A1	20001123	WO2000EP04409	20000511	
WO02059035 A2	20020801	WO2002EP00770	20020122	
WO02059035 A3	20031009	WO2002EP00770	20020122	
WO02076237 A2	20021003	WO2002EP03026	20020313	
WO02076237 A3	20030123	WO2002EP03026	20020313	
WO02076239 A2	20021003	WO2002EP02866	20020313	
WO02076239 A3	20021212	WO2002EP02866	20020313	
WO02087360 A2	20021107	WO2002EP03027	20020313	
WO02087360 A3	20021219	WO2002EP03027	20020313	
ZA200308236 A	20050124	ZA20030008236	20031022	
ZA200308239 A	20050124	ZA20030008239	20031022	
ZA200308240 A	20050124	ZA20030008240	20031022	

Priority:

US19990134460P	19990517	US19990134640P	19990518	US20010768784	20010125
US20000453932	20000516	WO2000EP04409	20000511	US20010278506P	20010323
JP20020559343	20020122	CA20022434818	20020122	WO2002EP00770	20020122
WO2002EP03027	20020313	WO2002EP03026	20020313	US20010278506P	20010323
US20010278506P	20010323	CA20022742852	20020122	US20090557089	20090910

WO2002EP03027	20030923	US20040978279	20041028	US20030626369	20030723
US20030661388	20030911	US20030661397	20030911	US20030661432	20030911
WO2002EP02866	20020313	CA20112434818	20110628		

Probable Assignee: NESTEC SA

Assignee(s): (std): CHENG PU SHENG ; CHRISMAN RANDALL C ; DE PRODUITS NESTLE SA SOC ; GAVIE SHANNON ; LANDRY WALTER ; KLUEPPEL ANTHONY ; DES PRODUITS NESTLE SOC SA ; HU WENJIE ; GAVIE SHANNON JOYCE ; NESTLE SA ; SCOVILLE EUGENE ; MCDONOUGH BRIAN J ; MORRISON RANDALL L ; NESTEC SA ; PRODUCTS NESTLE S A SOC ; PRODUSTS NESTLES S A SOC D ; RAHMANI RACHID ; MILO CHRISTIAN ; NESTLES S A ; LANDRY WALTER F ; LAROIA SERENA ; ZHENG YING ; SOCIETES DES PRODUITS NESTLE S

Assignee(s): KLUEPPEL ANTHONY WILLIAM ; SOCIETE PRODUCTS NESTLE S A ; SOS ETE DE PRODJUI NESTLE S A ; SOCIETES DES PRODUITS NESTLE S A ; SOCIETE DES PRODUITS NESTLE S A VEVEY ; SOC DES PRODUITS NESTLE SA ; SOCIETE DES PRODUITS NESTLE S A CASE POSTALE ; NESTEC AVENUE NESTLE SA ; NESTEC S A ; SOCIETE DES PRODUSTS NESTLES S A ; NESTLES SA ; PRODUCTS NESTLE SA SOC ; GAVIE SHANNON J ; DES PRODUITS NESTLE SA SOC ; DES PRODUSTS NESTLES SA SOC ; DES PRODUITS NESTLE S A SOC

Inventor(s): (std): KLUEPPEL ANTHONY ; LANDRY WALTER ; LANDRY WALTER F ; LAROIA SERENA ; MCDONOUGH BRIAN ; MCDONOUGH BRIAN J ; MILO CHRISTIAN ; MORRISON RANDALL ; MORRISON RANDALL L ; RAHMANI RACHID ; SCOVILLE EUGENE ; SHANNON GAVIE ; ZHENG YING ; CHRISMAN RANDALL ; CHRISMAN RANDALL C ; GAVIE SHANNON ; GAVIE SHANNON J ; GAVIE SHANNON JOYCE ; HU WENJIE ; ZHENG Y ; ZHEN IN ; YING ZHENG ; Y ZHENG ; WENJIE HU ; RACHID RAHMANI ; PU SHENG ZHENG YING A KLUEPPEL ; PU SHENG CHENG ; P S CHENG ; MILO ZHENG YING CHENG PU SHENG ; MILO KRISTIAN ; MILO C ; LAROIA S ; KLUEPPEL ANTHONY WILLIAM ; KLUEPPEL A ; KLJUPPEL EHNTONI ; SERENA LAROIA ; S LAROIA ; CHZHEN IN ; CHZHEHN IN ; CHRISTIAN MILO ; CHENG P S ; CHEN PU SHEHN ; CHENG PU SHENG ; ANTHONY KLUEPPEL ; ZHENG JING ; RAKHMANI RASHID ; LAROJA SERENA ; KHU VEN I

Inventor(s): KLJUPPEL' EHNTONI ; CHEN PU-SHEHN ; A KLUEPPEL ; CHENG PU-SHENG ; C MILO ; BRIAN J MCDONOUGH ; RANDALL L MORRISON ; RANDALL C CHRISMAN ; EUGENE SCOVILLE ; WALTER LANDRY ; KHU VEN'I ; ZHENG YING CHENG PU SHENG C MILO ; ZHENG YING A KLUEPPEL CHENG PU SHENG

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; DUCREUX MARIE ET AL; WINSTON AND STRAWN LLP; WINSTON AND STRAWN LLP,PATENT DEPARTMENT; WINSTON AND STRAWN LLP PATENT DEPARTMENT

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: **METHOD** OF PRODUCING SEED CRYSTAL SUSPENSIONS BASED ON MELTED FAT

Abstract: Source: US2005049426A A **method** of producing seed crystal suspensions based on melted fat, particularly for the production of stable microdisperse cocoa butter crystal suspensions with a high β_V modification proportion and their use in the seed crystallization of suspensions containing disperse solids particles such as chocolate, chocolate-like masses or the like, with a proportion of high melting β_V crystal modification being adjusted is described. The entire seed crystal content in the seed crystal suspension is produced directly in a mechanical/thermal treatment step in a shearing/dilatation field of flow. Fatty crystals formed on a wall are continuously scraped off and mixed with the fat melt.

Classifications:

International (IPC 8-9): A23D9/04 A23G1/00 A23G1/04 A23G1/18 A23G1/30 A23G1/36 A23G7/00 C11C3/00 (Advanced/Invention);

A23G1/30 (Advanced/Non-invention);

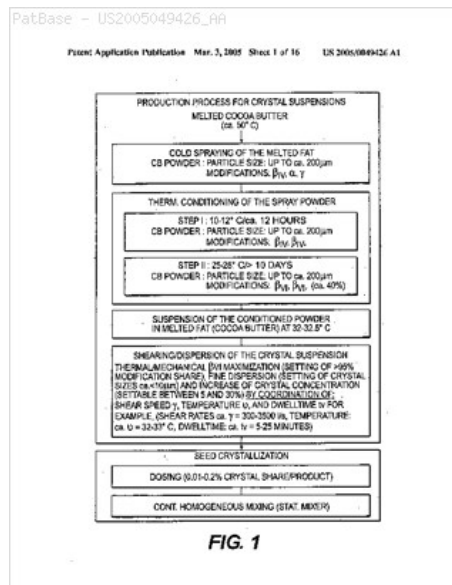
A23D9/02 A23G1/00 A23G1/04 A23G1/30 C11C3/00 (Core/Invention)

International (IPC 1-7): A23D9/04 A23G1/00 A23G1/04 A23G1/18 C07C51/43 C11B7/00 C11C3/00

CPC: A23G1/042 A23G1/047 A23G1/18 A23G1/36 A23G1/0046 A23G1/50

European: A23G1/00P18 A23G1/04K A23G1/04K20 A23G1/18 A23G1/36 A23G1/50

US: 426/417 426/631 554/211 554/211P



Family:

Publication number	Publication date	Application number	Application date
AT233489 E	20030315	AT19990927798T	19990529
AU199945029 A1	20001218	AU19990045029	19990529
AU199945029 A5	20001218	AU19990045029	19990529
AU764679 B2	20030828	AU19990045029	19990529
BRPI9917241 A	20020108	BR1999PI17241	19990529
CA2366346 AA	20010830	CA19992366346	19990529
DE59904504 D1	20030410	DE19995004504	19990529
DK1180941 T3	20030331	DK19990927798T	19990529
EP1180941 A1	20020227	EP19990927798	19990529
EP1180941 B1	20030305	EP19990927798	19990529
ES2194469 T3	20031116	ES19990927798T	19990529
JP2004500025 T2	20040108	JP20000620816T	19990529
JP3860419 B2	20061220	JP20000620816T	19990529
US2005049426 AA	20050303	US20040841962	20040510
US6894178 BA	20050517	US20010959795	20011107
WO0072695 A1	20001207	WO1999EP03734	19990529

Priority:

WO1999EP03734 19990529 BR1999PI17241 19990529 US20010959795 20011107
US20040841962 20040510

Probable Assignee: BUHLER AG

Assignee(s): (std): CAMILLE BLOCH S A ; INST LEBENSMITTELWISSENSCHAFT ; INST F R LEBENSMITTELWISSENSCH ; PRODUITS NESTLE S A
SOC D ; MAX FELCHLIN AG ; MAESTRANI SCHOKOLADEN AG ; ZENG YUANTONG ; WINDHAB ERICH ; NESTLE SA ;
ZENTRUM LFO H ; MAESTRANI SCHOKOLADEN AG ST GA ; MAX FELCHLIN AG SCHWYZ

Assignee(s): SOCIETE DES PRODUITS NESTLE S A ; MAESTRANI SCHOKOLADEN AG ST GALLER ; SOCIETE DES PRODUITS NESTLE S A
VEVEY ; INSTITUTE FUER LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBENSMITTEL VERFAHRENSTECHNIK ETH
ZENTRUM LFO ; INSTITUT FUER LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBENS MI ; INSTITUTE FUER
LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBENSMITTEL VERFAHRENSTECHNIK ; INSTITUTE FUER
LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBENSMITTEL VERFAHRENSTEC ETH ZENTRUM LFO ; FUER
LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBENSMITTEL VERFAHRENSTECHNIK INST ; INSTITUT FUER
LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBENSMITTEL VERFAHRENSTECHNIK ; INSTITUT FUER
LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBENSMITTELVERFAHRENSTECHNIK ; INSTITUT FUER
LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBENSMITTEL VERF AHR ; INSTITUT FUER
LEBENSMITTELWISSENSCHAFT LEHRSTUHL FUER LEBENSMITTELVERFAHRENSTECHNIK ; INSTITUT FUER
LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBENSMITTEL VERFAHRENSTECHNIK ; DES PRODUITS NESTLE SOC
SA ; FUER LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBENSMITTEL VERF AHRNTECHNIK INST ; SOCIETE DES
PRODUITS NESTLE S A ; FUER LEBENSMITTELWISSENSCHAFT LABORATORIUM FUER LEBE ; H ZENTRUM LFO ; BUEHLER AG ;
BUHLER AG ; CAMILLE BLOCH S A COURTELARY ; CAMILLE BLOCH SA ; DES PRODUITS NESTLE SA SOC

Inventor(s): (std): ZENG YUANTONG ; WINDHAB ERICH

Inventor(s): ERICH WINDHAB ; YUANTONG ZENG

Agent(s): PHILLIPS ORMONDE FITZPATRICK ; FETHERSTONHAUGH AND CO ; MILLEN WHITE ZELANO AND BRANIGAN PC ; DORSEY
AND WHITNEY LLP

Designated states: AT AU BE BR CA CH CN CY CZ DE DK ES FI FR GB GR HU ID IE IL IN IT JP LI LU MC MX NL NO PL PT RU SE TR UA US ZA

Title: LIQUID FOOD SUSPENSION

Abstract: The invention provides a liquid food composition in the form of a suspension of particles of foodstuff in a carrier liquid, excluding sugar-in-oil suspensions and nut pastes and nut butters; the particles having a mean particle size of less than 100 micrometres and a particle size distribution whereby the d[0.5] value is less than 100 micrometres and the d[0.9] value is less than 300 micrometres. The food composition can be for example a coating composition for snack foods or a sauce or bread improver composition.

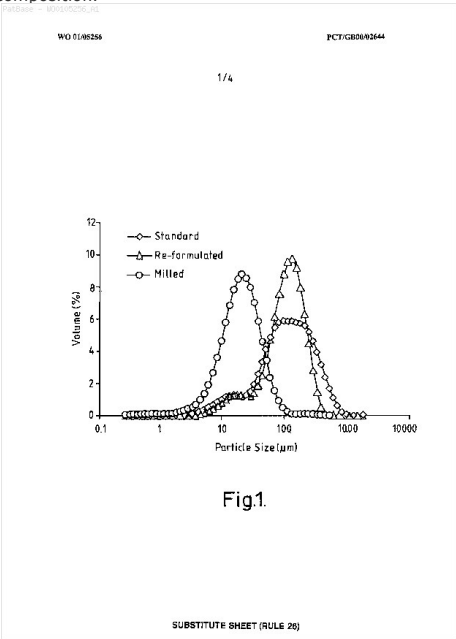
Classifications:

International (IPC 8-9): A21D10/00 A21D2/16 A23C19/09 A23L1/00 A23L1/164 A23L1/22 A23L1/39 A23P1/08 (Advanced/Invention); A21D10/00 A21D2/00 A23C19/00 A23L1/00 A23L1/164 A23L1/39 (Core/Invention)

International (IPC 1-7): A21D2/16 A23C19/09 A23L1/164 A23L1/22 A23L1/39 A23P1/08

CPC: A21D2/165 A21D10/007 A23C19/0904 A23L1/0047 A23L1/0055 A23L1/1641 A23L1/39

European: A21D10/00 A21D10/00B4 A21D2/16D A23C19/09A A23L1/00P8B A23L1/00P8B8 A23L1/164B A23L1/39



Family:

Publication number	Publication date	Application number	Application date
AT250869 E	20031015	AT20000948089T	20000714
AU200061664 A5	20010205	AU20000061664D	20000714
BRPI0012510 A	20020402	BR2000PI12510	20000714
CA2375987 AA	20020111	CA20002375987	20000714
DE60005687 D1	20031106	DE20006005687	20000714
DE60005687 T2	20040729	DE20006005687T	20000714
EP1202641 A1	20020508	EP20000948089	20000714
EP1202641 B1	20031001	EP20000948089	20000714
GB9916698 A0	19990915	GB19990016698	19990716
MXPA02000495 A1	20020702	MX2002PA00495	20000714
WO0105256 A1	20010125	WO2000GB02644	20000714

Priority:
GB19990016698 19990716 WO2000GB02644 20000714

Probable Assignee: KERRY INGREDIENTS UK LIMITED

Assignee(s): (std): FERGYSO DAVID RUSSELL ; HELLABY STEPHEN RICHARD ; KERRY INGREDIENTS ; KERRY INGREDIENTS UK LTD ; PUGH JEREMY ; MITED ; KERRY INGREDIENTS UK LIMITED

Assignee(s): KERRY INGREDIENTS UK LTD BRISTOL ; KERRY INGREDIENTS LTD

Inventor(s): (std): FERGYSO DAVID RUSSELL ; HELLABY STEPHEN RICHARD ; PUGH JEREMY

Inventor(s): STEPHEN RICHARD HELLABY ; JEREMY PUGH ; DAVID RUSSELL FERGYSO

Agent(s): SHELSTON IP PTY LTD; FASKEN MARTINEAU DUMOULIN LLP

Designated states: AE AL AM AT AU AZ BA BB BE BF BG BJ BR BY CA CF CG CH CI CM CN CR CU CY CZ DE DK DM EE ES FI FR GA GB GD GE GH GM GN 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 PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

Title: LAYERED CEREAL BARS AND THEIR **METHODS** OF MANUFACTURE

Abstract: Source: US2003091697A A layered cereal bar with at least two cereal layers having identifiable RTE cereal pieces and at least one visible filling layer in between the two cereal layers is described. In one embodiment, the cereal bar is a non-cooked cereal bar having a total nutrient level equal to or greater than the nutrient level of a single serving of RTE cereal with milk. In one embodiment, the cereal layer is comprised of a cereal composition containing RTE cereal, high-protein rice pieces and TVP in a ratio of about 2:1:1. The cereal layer further comprises a binder to hold the cereal composition together. In one embodiment, the filling layer is a confectionery center that is high in milk content, but possesses a relatively low water activity. In another embodiment, a **method** for manufacturing a layered cereal bar having a visible filling layer is described. The steps include mixing a binder with a cereal composition having identifiable cereal pieces to form an amorphous mass, compressing the amorphous mass into a first layer and a second layer, applying a filling layer on the first layer, combining the first layer and filling layer with the second layer, and pressing the first layer, filling layer and second layer together to form pressed layers, wherein the pressed layers are cut into individual cereal bars having identifiable cereal pieces. In another embodiment, an apparatus for manufacturing a layered cereal bar is described. The apparatus includes beltless compressing rollers that operate in series to combine a mixture comprising the cereal composition and binder.

Classifications:

International (IPC 8-9): A23G3/48 A23G3/54 A23L1/0562 A23L1/09 A23L1/10 A23L1/164 A23L7/117 A23L7/122 A23P1/08 (Advanced/Invention)

International (IPC 1-7): A23L1/0562 A23L1/10 A23L1/164 A23L1/36

CPC: Y10S426/81 A23L1/1641 A23L1/1643

European: A23L1/164B A23L1/164C

US: 426/103 426/274 426/274S 426/502 426/517 426/518 426/568 426/572 426/576 426/576S 426/583 426/588 426/601 426/615 426/618 426/620 426/620S 426/621 426/621S 426/648 426/656 426/658 426/659 426/72 426/72P 426/74 426/810 426/93 426/93P 426/93S 426/96 D1/101 D1/125

Locarno class: 01/01

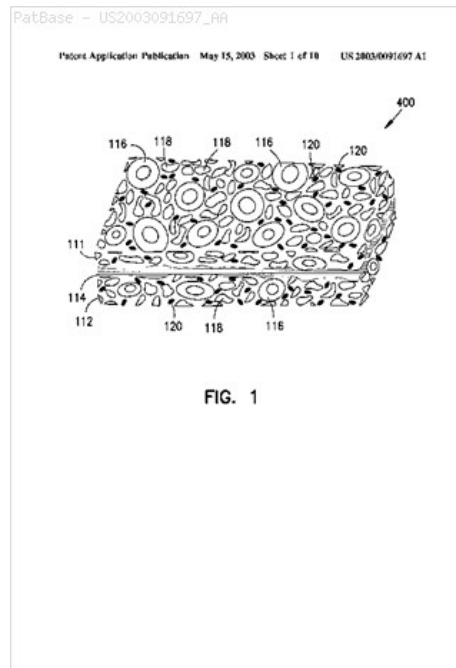


FIG. 1

Family:

Publication number	Publication date	Application number	Application date
AR031532 AA	20030924	AR2000P105188	20001002
AU200077224 A5	20010430	AU20000077224D	20000925
CA2384847 AA	20020313	CA20002384847	20000925
CA2384847 C	20100511	CA20002384847	20000925
CA2464203 AA	20041014	CA20042464203	20040413
CA2464203 C	20110830	CA20042464203	20040413
CA2745822 AA	20041014	CA20042745822	20040413
CA2745822 C	20130723	CA20042745822	20040413
CO5221110 A1	20021128	CO20000074675	20001002
PE05702001 A1	20010604	PE20000001038	20001002
TH49972 A	20020313	TH20001003737	20000929
US2003091697 AA	20030515	US20020318441	20021212
US2004013771 AA	20040122	US20030413450	20030414
US2008305215 AA	20081211	US20080193643	20080818
US2011183045 AA	20110728	US20110079355	20110404
US6592915 BA	20030715	US20000667209	20000921
US7097870 BB	20060829	US20030413450	20030414
US7431955 BB	20081007	US20020318441	20021212
US7919134 BB	20110405	US20080193643	20080818
US8257773 BB	20120904	US20110079355	20110404
USD518941 S1	20060418	US20040200994F	20040305
WO0122835 A1	20010405	WO2000US26552	20000925

Priority:

US19990156729P 19990930	US20000667209 20000921	US20020318441F 20021212
US20020318441 20021212	US20030413450 20030414	WO2000US26552 20000925
US20040200994F 20040305	US20080193643 20080818	US20110079355 20110404
CA20042464203 20040413	CA20042745822 20040413	CA20112464203 20110726

Probable Assignee: GENERAL MILLS INC

Assignee(s): (std): FROSETH BARRIE R ; FUNK DEAN F ; GEN MILLS INC ; GENERAL MILLS INC ; STREHLOW DENA K

Assignee(s): HARRISON ROBERT J ; SMITH DONALD J

Inventor(s): (std): ALLEN PATRICK E ; FROSETH BARRIE R ; FUNK DEAN F ; FUNK DEAN K ; HARRISON ROBERT J ; SMITH DONALD J ; STREHLOW DEAN K ; STREHLOW DENA K ; STREHLOW DENA K ; FROSETH BARRIE F

Inventor(s): DENA K STREHLOW ; DEAN K FUNK ; DEAN F FUNK ; BARRIE R FROSETH ; K STREHLOW DENA

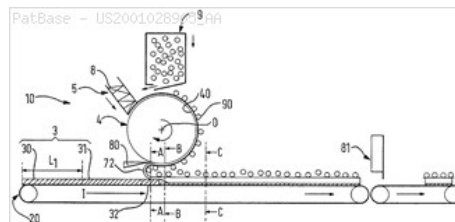
Agent(s): FETHERSTONHAUGH AND CO; RODOLFO RODRIGUEZ MADRID; SCHWEGMAN LUNDBERG AND WOESSNER PA; BARBARA J; JOHN A; DOUGLAS J; CLARK BARBARA; OTOOLE JOHN A; TAYLOR DOUGLAS J; BARBARA; EVERETT

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 CR CU CY CZ DE DK DM DZ EE ES FI FR GA GB GD GE GH GM GN GR GW HR HU ID IE IL IN IS IT JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NL NO NZ PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

Abstract: Source: US2001028905A A **method** and device for manufacturing confectionery bars in the form of a three dimensional core at least partially covered with at least one layer of boiled sugar confectionery material. The **method** involves dimensioning at least one continuous band of boiled sugar confectionery material on a roller, cooling the band of boiled confectionery material, detaching the band from the roller, depositing the band on a core by bringing the band substantially into contact with the core on a plane that is adjacent to the most elevated surface or point of the core, and allowing the band to bend under its own weight to cover the sides of the core. The band is deposited in a viscoplastic state such that the band is capable of bending under its own weight.

International (IPC 8-9): A21C15/02 A21C5/00 A21C9/04 A23G3/00 A23G3/02 A23G3/06 A23G3/12 A23G3/20 A23G3/34 A23G3/50 A23G9/04 A23G9/24 A23G9/28 (Advanced/Invention);
A23G3/00 A23G3/02 A23G3/34 A23G3/04 (Advanced/Non-invention);
A21C15/00 A21C9/00 A23G3/00 A23G3/02 A23G3/34 A23G9/04 (Core/Invention)
International (IPC 1-7): A21C A21C 9/04 A21C15/02 A21C15/04 A21C5/00 A21C9/04 A23G A23G3/00 A23G3/02 A23G3/06 A23G3/12 A23G3/20 A23G3/28 A23G9/04 A23G9/24 A23G9/28 A23P1/08

European: A21C15/02 A21C9/04 A23G3/20F8 A23G9/24D A23G9/28D6
US: 118/13 118/15 118/24 118/40 425/363 426/103 426/289 426/302 426/512 426/517
 426/518 426/659 426/660



Publication number	Publication date	Application number	Application date
AT248517 E	20030915	AT20000200182T	20000118
AU200115014 A5	20010719	AU20010015014D	20010116
BRP0100096 A	20010828	BR2001P000096	20010118
BRP0100096 B1	20110503	BR2001P000096	20010118
CA2330177 AA	20010718	CA20012330177	20010103
CN1305729 A	20010801	CN20011001684	20010118
CO5280221 A1	20030530	CO20010002341	20010115
CZ20010220 A3	20010912	CZ20010000220	20010118
DE60004959 D1	20031009	DE20006004959	20000118
DE60004959 T2	20040311	DE20006004959T	20000118
DK1118269 T3	20031215	DK20000200182T	20000118
EP1118269 A1	20010725	EP20000200182	20000118
EP1118269 B1	20030903	EP20000200182	20000118
ES2182727 T1	20030316	ES20000200182T	20000118
ES2182727 T3	20040501	ES20000200182T	20000118
HU0100249 AB	20020228	HU20010000249	20010118
HU0100249 AC	20020429	HU20010000249	20010118
ID29495 A	20010830	ID20010000026D	20010115
IL140432 A0	20020210	IL20000140432	20001220
IL140432 A1	20040328	IL20000140432	20001220
IN193209 B	20060113	IN2001MA00037	20010110
JP2001231453 A2	20010828	JP20010008762	20010117
MXPA01000251 A1	20021023	MX2001PA00251	20010109
MY129002 A	20070330	MY20000006062	20001221
NO20010275 A	20010719	NO20010000275	20010117
NO20010275 A0	20010117	NO20010000275	20010117
NZ509392 A	20010831	NZ20010509392	20010115
PE08222001 A1	20010904	PE20010000039	20010116
PL198899 B1	20080731	PL20010345237	20010118
PL345237 A1	20010730	PL20010345237	20010118
PT1118269 T	20040130	PT20000200182T	20000118
RU2001101715 A	20030310	RU20010101715	20010117
RU2269269 C2	20060210	RU20010101715	20010117
SI20504 C	20011031	SI20010000005	20010116
SK200100075 A5	20010806	SK20010000075	20010116
TH47416 A	20010924	TH20011000125	20010112
TR200100103 A2	20010821	TR20010000103	20010117
US2001028905 AA	20011011	US20010760848	20010117
US6419969 BB	20020716	US20010760848	20010117
ZA200100488 A	20020717	ZA20010000488	20010117

EP20000200182 20000118 CA20012330177 20010103

Assignee(s): (std):	DE PRODUITS NESTLE SA SOC ; NESTLE SA ; PRODUITS NESTLE S SOC D ; NESTEC SA ; SOCIETE DES PRODUITS NESTLE S ; DES0 PRODUITS NESTLE S A SOC
Assignee(s):	SOCIETE DES PRODUITS NESTLE S A VEVEY ; SOCIETE DES0 PRODUITS NESTLE S A ; SOCIETE DES PRODUITS NESTLE S A SOCIETE DES... ; NESTEC AVENUE NESTLE SA ; LEFEBVRE RENE ; SOC PROD NESTLE SA ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLE SOC SA

Inventor(s): (std): LEFEBVR RENE ; LEFEBVRE RENE ; RENE LEFEBVRE ; LIFIBUFREY R ; LEFEBVRE REN EACUTE

Inventor(s): R LIFIBUFREY : LEFEBVRE RENE LEFEBVRE RENE

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; JOSE ANTONIO LLOREDA; DR YITZHAK HESS AND PARTNERS

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

Title: SYNTHETIC FAT COMPOSITION

Abstract: Source: US2002132035A An oil or fat composition comprising an oil or fat comprising 15 weight percent or more of a synthetic fat and oil and 0.2 to 20 weight percent of a and edible solidifying agents, in particular long chain fatty acids and/or long chain fatty alcohols, dissolved or dispersed in the synthetic fat and oil is provided here, which can be used in the same way as usual oil and fat in daily life to provide health benefits, while avoiding problems in appearance, taste, heating cooking and the like in comparison with usual edible oil and fat.

Classifications:

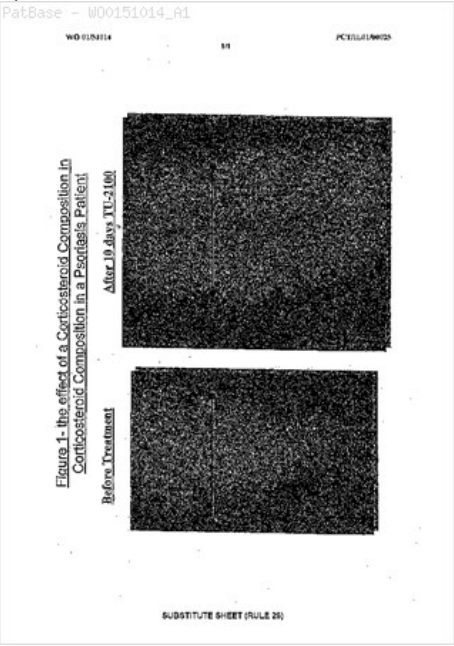
International (IPC 8-9): A21D13/08 A21D2/14 A21D2/16 A23C11/04 A23C13/12 A23C15/16 A23C19/055 A23C19/093 A23C9/13 A23D7/00 A23D7/005 A23D7/01 A23D7/015 A23D9/00 A23D9/007 A23D9/013 A23D9/02 A23G1/00 A23G1/30 A23G1/36 A23G1/38 A23G3/34 A23G9/32 A23G9/44 A23G9/52 A23J3/22 A23K1/16 A23L1/00 A23L1/16 A23L1/164 A23L1/18 A23L1/19 A23L1/217 A23L1/30 A23L1/314 A23L1/40 A61K31/00 A61K31/07 A61K31/16 A61K31/197 A61K31/20 A61K31/225 A61K31/23 A61K31/25 A61K31/351 A61K31/355 A61K31/357 A61K31/4188 A61K31/43 A61K31/4353 A61K31/4415 A61K31/455 A61K31/496 A61K31/51 A61K31/525 A61K31/545 A61K31/57 A61K31/59 A61K31/65 A61K31/7048 A61K31/714 A61K31/74 A61K33/04 A61K33/06 A61K33/14 A61K33/18 A61K33/24 A61K33/26 A61K33/30 A61K33/32 A61K33/34 A61K35/60 A61K36/00 A61K36/738 A61K36/899 A61K38/02 A61K38/13 A61K45/00 A61K45/06 A61K47/06 A61K47/10 A61K47/12 A61K47/14 A61K47/44 A61K47/46 A61K7/00 A61K7/06 A61K7/48 A61K8/00 A61K8/02 A61K8/06 A61K8/18 A61K8/34 A61K8/36 A61K8/365 A61K8/92 A61K8/97 A61K8/98 A61K9/00 A61K9/06 A61P1/10 A61P1/14 A61P13/12 A61P17/00 A61P17/02 A61P17/04 A61P17/06 A61P17/08 A61P17/10 A61P29/00 A61P3/02 A61P3/06 A61P3/10 A61P31/04 A61P35/00 A61P37/02 A61P7/02 A61P7/04 A61P9/10 A61P9/12 A61Q19/00 (Advanced/Invention); A23D7/00 A23D9/02 A23G1/30 A23G9/32 A23G9/44 A23G9/52 A23L1/19 A61K31/357 A61K31/4415 A61K31/455 A61K31/59 A61K33/04 A61K33/06 A61K33/14 A61K33/18 A61K33/24 A61K33/26 A61K33/30 A61K33/32 A61K33/34 A61K35/56 A61K36/00 A61K36/185 A61K36/88 A61K38/02 A61K38/12 A61K45/00 A61K47/06 A61K47/10 A61K47/12 A61K47/14 A61K47/44 A61K8/00 A61K8/02 A61K8/04 A61K8/18 A61K8/30 A61K8/92 A61K8/96 A61K9/00 A61K9/06 A61P1/00 A61P13/00 A61P17/00 A61P29/00 A61P3/00 A61P31/00 A61P35/00 A61P37/00 A61P7/00 A61P9/00 A61Q19/00 (Core/Invention); A61K47/14 A61K9/00 (Core/Non-invention); A23D A23L A61K (Subclass/Invention)

International (IPC 1-7): A21D13/08 A21D2/14 A23B4/00 A23C19/055 A23D7/00 A23D9/00 A23D9/007 A23D9/02 A23G1/00 A23G9/02 A23L1/19 A23L1/30 A23L2/52 A61K31/07 A61K31/197 A61K31/23 A61K31/355 A61K31/357 A61K31/4188 A61K31/4415 A61K31/455 A61K31/51 A61K31/525 A61K31/59 A61K31/714 A61K31/74 A61K33/04 A61K33/06 A61K33/14 A61K33/18 A61K33/24 A61K33/26 A61K33/30 A61K33/32 A61K33/34 A61K35/60 A61K35/78 A61K45/00 A61K47/00 A61K47/02 A61K47/10 A61K47/12 A61K47/14 A61K7/00 A61K7/06 A61K7/48 A61K9/00 A61K9/06 A61K9/08 A61K9/10 A61K9/70 A61P1/10 A61P1/14 A61P13/12 A61P17/00 A61P17/02 A61P17/04 A61P17/06 A61P17/08 A61P17/10 A61P29/00 A61P3/02 A61P3/06 A61P3/10 A61P31/04 A61P35/00 A61P37/02 A61P7/02 A61P7/04 A61P9/10 A61P9/12

CPC: A23D7/015 A23D9/013 A23G9/52 A23K1/164 A61K31/20 A61K31/23 A61K31/25 Y10S514/863 Y10S514/864 A61K9/0014 A21D2/14 A21D2/16 A23C9/1315 A23C11/04 A23C13/12 A23C15/16 A23C19/055 A23C19/093 A23D7/0053 A23D7/0056 A23D7/011 A23D7/013 A23D9/007 A23G1/305 A23G1/36 A23G1/38 A23G3/34 A23G3/346 A23G2200/08 A23J3/227 A23L1/0055 A23L1/16 A23L1/1641 A23L1/1812 A23L1/217 A23L1/3006 A23L1/31454 A23L1/40 A61K8/342 A61K8/922 A61K9/0048 A61K31/225 A61K31/351 A61K31/43 A61K31/496 A61K31/545 A61K31/573 A61K31/65 A61K36/738 A61K36/899 A61K45/06 A61K47/06 A61K47/10 A61K47/12 A61K47/14 A61K47/46 A61K47/46 A61Q19/00

European: A21D2/14 A21D2/16 A23C11/04 A23C13/12 A23C15/16 A23C19/055 A23C19/093 A23C9/13D A23D7/005N A23D7/005S A23D7/015 A23D7/01N A23D7/01S A23D9/007 A23D9/013 A23G1/00 A23G1/00+D8 A23G1/00K A23G1/00K+D8 A23G1/00M A23G1/00M+D8 A23G1/30C A23G1/36 A23G1/38 A23G3/00K A23G3/00K+D8 A23G3/34E A23G9/02K A23G9/02K+D8 A23G9/52 A23J3/22C2 A23K1/161 A23L1/00P8B8 A23L1/16 A23L1/164B A23L1/18C6 A23L1/217 A23L1/30C A23L1/314B10 A23L1/40 A61K31/20 A61K31/225 A61K31/23 A61K31/25 A61K31/351 A61K31/43 A61K31/496 A61K31/545 A61K31/573 A61K31/65 A61K36/738 A61K36/899 A61K45/06 A61K47/06 A61K47/10 A61K47/12 A61K47/14 A61K47/44 A61K8/34C A61K8/92C A61K9/00 A61K9/00M3 A61Q19/00 K23G200/08 K61K47/10 K61K47/14 K61K47/44 K61K9/00M16

US: 424/400 424/400P 424/401 424/401P 424/434 424/445 424/70.1 424/744 424/74S 424/750 424/750S 424/757 424/757S 424/765 424/765S 424/769 424/769S 424/776 424/776S 424/78.03 424/78.05 424/78.06 424/78.07 426/401 426/401P 426/601 426/607 426/611 514/1.1 514/152 514/152S 514/180 514/192 514/192S 514/2 514/2.3 514/2.300P 514/200 514/200S 514/254.07 514/254.070S 514/29 514/299 514/299S 514/29S 514/547 514/547S 514/628 514/628S 514/682 514/724 514/772 514/783 514/784 514/784S 514/859 514/861 514/863 514/864 514/880 514/887 514/9



Family:

Publication number	Publication date	Application number	Application date
AU200123936 A5	20010724	AU20010023936	20010110
AU200123937 A5	20010724	AU20010023937	20010110
AU782515 B2	20050804	AU20010023937	20010110
CA2396071 AA	20020709	CA20012396071	20010110
CA2397068 AA	20020709	CA20012397068	20010110
EP1246538 A1	20021009	EP20010900238	20010110
EP1246538 A4	20030402	EP20010900238	20010110
EP1250116 A1	20021023	EP20010900239	20010110
EP1250116 A4	20061227	EP20010900239	20010110
IL133968 A0	20010430	IL20000133968	20000110
IL133969 A0	20010430	IL20000133969	20000110
IL137051 A0	20010614	IL20000137051	20000627
IL137052 A0	20010614	IL20000137052	20000627
IL150644 A0	20030212	IL20020150644	20020717
IL150664 A0	20030212	IL20010150664	20010110
IN221380 B	20080912	IN2002CN01062	20020710
JP2003528821 T2	20030930	JP20010551438T	20010110
JP2004500075 T2	20040108	JP20010551307T	20010110
NZ520014 A	20050527	NZ20010520014	20010110
US2002132035 AA	20020919	US20010883721	20010618
US2003099747 AA	20030529	US20020169804	20020709
US2003143312 AA	20030731	US20020174163	20020618
US2003157138 AA	20030821	US20030392071	20030319
US2004253275 AA	20041216	US20020169897	20021231
US2006088561 AA	20060427	US20050294318	20051205
US2010137198 AA	20100603	US20100705219	20100212
US2013184242 AA	20130718	US20130783891	20130304
US6348229 BA	20020219	US20000526509	20000316
US6911211 BB	20050628	US20020169897	20021231
US6911211 BB	20050628	US20010169897	20010110

US6967023 BA	20051122	US20000653267	20000831	
US6994863 BB	20060207	US20030392071	20030319	
US7682623 BB	20100323	US20050294318	20051205	
US8512718 BB	20130820	US20100705219	20100212	
WO0150873 A1	20010719	WO2001IL00024	20010110	
WO0151014 A1	20010719	WO2001IL00025	20010110	
WO02102169 A2	20021227	WO2002IB03299	20020618	
WO02102169 A3	20030515	WO2002IB03299	20020618	

Priority:

IL20000133968	20000110	IL20000133969	20000110	US20000526509	20000316
IL20000137051	20000627	IL20000137052	20000627	US20000216162P	20000703
US20000653267	20000831	US20000216162P	20000627	US20000653267	20000703
US20020174163	20020618	US20010299141P	20010618	US20050294318	20051205
US20020169897	20021231	WO2001IL00025	20010110	US20030392071	20030319
US20100705219	20100212	US20010883721	20010618	IL20010150664	20010110
IL20020150644	20020717	WO2001IL00024	20010110	WO2001IL00025	20020717
US20130783891	20130304				

Probable Assignee: FOAMIX PHARMACEUTICALS LTD

Assignee(s): (std): EINE MEIR ; EINI MEIR ; FOAMIX LTD ; D R BIKE LTD ; DAVID REINGEWIRTZ ; GADPRO TECHNOLOGIES LTD ; TAMARKIN DOV ; THIXO LTD ; PELED MICHA

Assignee(s): MEIR EINI ; DOV TAMARKIN ; FOAMIX PHARMACEUTICALS LTD

Inventor(s): (std): EINE MEIR ; EINI MEIR ; PELED MICHA ; TAMARKIN DOV

Inventor(s): MEIR EINI ; DOV TAMARKIN

Agent(s): CULLENS PATENT AND TRADE MARK ATTORNEYS; CULLENS PTY LTD; PHILLIPS ORMONDE FITZPATRICK; OGILVY RENAULT LLP SENCRL SRL; SMART AND BIGGAR; WILMER CUTLER PICKERING HALE AND DORR LLP; WILMERHALE/BOSTON; WILMERHALE BOSTON; HALE AND DORR LLP; WILMER CUTLER; FISH AND RICHARDSON PC

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: Frozen slush liquid concentrate and **method** of making same

Abstract: Source: US6468576B The present invention is directed to a liquid concentrate composition containing emulsifier(s), milk protein(s), freezing point depressant(s), sedimentation stabilizer(s), gelation stabilizer(s), flavoring(s), and water. Optionally, the concentrate may also contain nucleating agent(s) and anti-microbial preservative(s). The present invention is further related to a **process** for preparing a liquid concentrate of this type, as well as a **method** for preparing a slush beverage made from the liquid concentrate. Advantageously and unexpectedly, certain combinations of ingredients, their order of addition, and other **process** parameters can be selected so that the concentrate is more shelf-stable and has more desirable properties and so that the resulting slush beverage tends to have good mouthfeel, a smooth texture, and a pleasant, refreshing taste.

Classifications:

International (IPC 8-9): A23G9/00 A23G9/04 A23G9/52 A23L1/00

C09K3/00 (Advanced/Invention);

A23G9/04 A23G9/52 (Core/Invention)

International (IPC 1-7): A23F5/40 A23G9/00 A23G9/02 A23G9/04 A23J3/00 A23L1/00 C09K3/00

CPC: A23G9/045 A23G9/52 A23G2200/00 A23G2200/06 A23G2200/08 A23G2200/12 A23G2200/14 A23G2210/00 A23G2220/02

European: A23G9/02K A23G9/02K+D A23G9/02K+D12 A23G9/02K+D14 A23G9/02K+D6 A23G9/02K+D8 A23G9/02K+F A23G9/02K+H2 A23G9/04D A23G9/52 K23G200/00 K23G200/06 K23G200/08 K23G200/12 K23G200/14 K23G210/00 K23G220/02

US: 426/330.3 426/565 426/590 426/597 426/599



Family:

Publication number	Publication date	Application number	Application date
AR040921 AA	20050427	AR2001P103001	20010622
AT288684 E	20050215	AT20010953949T	20010517
AU2001276339 AA	20020108	AU20010276339	20010517
CA2413303 AA	20021218	CA20012413303	20010517
CA2413303 C	20100706	CA20012413303	20010517
DE60108872 D1	20050317	DE20016008872	20010517
DE60108872 T2	20060427	DE20016008872T	20010517
EP1296564 A2	20030402	EP20010953949	20010517
EP1296564 B1	20050209	EP20010953949	20010517
ES2236270 T3	20050716	ES20010953949T	20010517
MY118634 A	20041231	MY20010002560	20010530
PE00682002 A1	20020208	PE20010000601	20010621
PE08962002 A1	20021126	PE20010000294	20010329
PT1296564 T	20050429	PT20010953949T	20010517
TH52403 A	20020802	TH20011002416	20010620
TW518210 B	20030121	TW20010112930	20010529
US6468576 BA	20021022	US20000599524	20000623
WO0200031 A2	20020103	WO2001EP05786	20010517
WO0200031 A3	20020516	WO2001EP05786	20010517

Priority:

US20000599524 20000623 WO2001EP05786 20010517

Probable Assignee: NESTEC SA

Assignee(s): (std): LIVING SIMON ; MCARDLE BLAISE LEE ; NESTEC SA ; NESTLE SA ; SHER ALEXANDER ; THOMPSON LEANN ; WEDRAL ELAINE REGINA

Assignee(s): SOCIETE DES PRODUITS NESTLE S A VEVEY ; DES PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLE SOC SA ; SOCIETE DES PRODUITS NESTLE S A ; NESTEC AVENUE NESTLE SA ; NESTEC S A

Inventor(s): (std): LIVING SIMON ; LIVING SIMON J ; MCARDLE BLAISE LEE ; SHER ALEXANDER ; SHER ALEXANDER A ; SIMON LIVING ; THOMPSON LEANN ; THOMPSON LEANN M ; WEDRAL ELAINE R ; WEDRAL ELAINE REGINA ; WEDRAL REGINA ; REGINA WEDRAL ELAINE ; LEANN THOMPSON ; ALEXANDER SHER

Inventor(s): ELAINE REGINA WEDRAL

Agent(s): BORDEN LADNER GERVAIS LLP

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

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

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

Classifications:

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

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

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

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

Family:

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

Priority:

US20000202242P 20000505

Probable Assignee: PROCTER AND GAMBLE

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

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

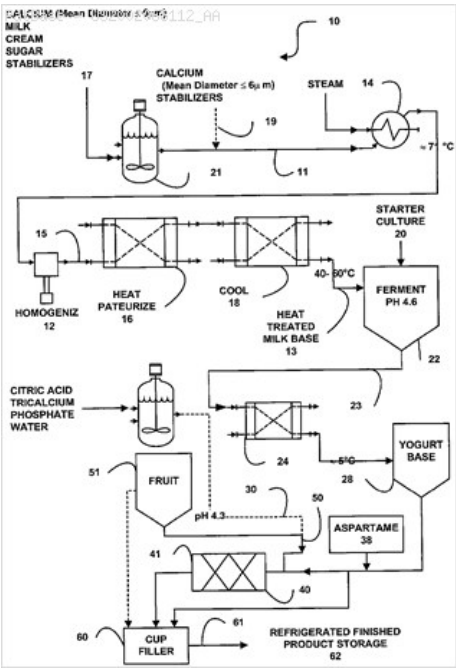
Inventor(s): (std): JANDACEK RONALD JAMES ; PROSISE ROBERT LAWRENCE ; TROUT JAMES EARL

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

Title: Calcium fortified dairy products and **methods** of preparation

Abstract: Source: US2002068112A Nutritionally improved cultured dairy products such as yogurt products include a fine powdered calcium phosphate salt of reduced particle size having a mean diameter $It=6\text{ }\mu\text{m}$ in amounts sufficient to provide a total calcium content of 0.25% to 0.75%. A **method** for producing the calcium fortified yogurt is also provided wherein an fine powdered insoluble calcium salt is admixed with a milk blend prior to fermentation. The yogurt is prepared by conventional fermentation. Both stirred style and cup set style yogurt products can be prepared.

Classifications:
International (IPC 8-9): A23C9/12 A23C9/13 (Advanced/Invention); A23C9/13 (Core/Invention)
International (IPC 1-7): A23C9/12 A23C9/13 A23C9/152 A23L1/30
CPC: A23C9/1322
European: A23C9/13E
US: 426/130 426/34 426/4 426/40 426/42 426/43 426/521 426/580 426/583 426/74



Family:

Publication number	Publication date	Application number	Application date
AU2002219930 AA	20020611	AU20020219930	20011126
CA2433213 AA	20030625	CA20012433213	20011126
EP1343382 A1	20030917	EP20010998231	20011126
EP1343382 A4	20040915	EP20010998231	20011126
US2002068112 AA	20020606	US20000728443	20001201
US2005196489 AA	20050908	US20040774328	20040209
US6740344 BB	20040525	US20000728443	20001201
WO0243503 A1	20020606	WO2001US44746	20011126

Priority:
US20000728443 20001201 WO2001US44746 20011126 US20040774328 20040209

Probable Assignee: GEN MILL INC
Assignee(s): (std): GEN MILL INC ; GEN MILLS INC ; JOHNSON TIMOTHY T ; KONKOLY AMY ; MURPHY MAEVE ; SILVA ELLEN M ; STODDARD GARY W
Assignee(s): GENERAL MILL INC ; GENERAL MILLS INC
Inventor(s): (std): STODDARD GARY W ; SILVA ELLEN M ; MURPHY MAEVE ; KONKOLY AMY ; JOHNSON TIMOTHY T
Inventor(s): AMY KONKOLY ; ELLEN M SILVA ; GARY W STODDARD ; JOHNSON TIMOTHY ; MAEVE MURPHY ; SILVA ELLEN ; STODDARD GARY ; TIMOTHY T JOHNSON
Agent(s): SMART AND BIGGAR; GENERAL MILLS INC
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 TR TT TZ UA UG US UZ VN YU ZA ZM ZW

Title: CACAO HUSK-ORIGIN WATER SOLUBLE DIETARY FIBER, **PROCESS** FOR PRODUCING THE SAME, FOODS AND DRINKS WITH THE USE THEREOF AND **PROCESS** FOR PRODUCING THE SAME

Abstract: Source: US2004052910A It is an object of the invention to provide water-soluble dietary fiber obtained by hot water extraction from cacao husks, and to use the water-soluble dietary fiber for addition to acidic protein foods such as milk component-containing beverages, dispersion stabilizers for chocolate beverages and the like, coating agents with improved coatability, age resistors for starch-containing food products, and shelf-life extenders for foods and beverages which continue to maintain their microbiostatic properties even when added only in small amounts.

Classifications:
International (IPC 8-9): A21D2/36 A23C9/154 A23F5/24 A23F5/40 A23G1/00 A23G1/30 A23G1/56 A23G3/00 A23G3/34 A23G3/48 A23L1/00 A23L1/03 A23L1/05 A23L1/0522 A23L1/053 A23L1/054 A23L1/20 A23L1/238 A23L1/30 A23L1/308 A23L1/325 A23L2/38 A23L2/44 A23L2/52 A23L3/34 A23L3/3463 A23L3/3472 C08B37/00 C09D105/14 (Advanced/Invention);
A21D2/00 A23C9/152 A23F5/24 A23G1/00 A23G1/30 A23G3/34 A23L1/00 A23L1/03 A23L1/05 A23L1/052 A23L1/20 A23L1/238 A23L1/30 A23L1/308 A23L1/325 A23L2/52 A23L3/34 A23L3/3463 C08B37/00 C09D105/00 (Core/Invention)
International (IPC 1-7): A23L1/03 A23L1/053 A23L1/30 A23L1/308 A23L3/3472 A23P1/00 C08B37/00
CPC: C09D105/14 A21D2/36 A23C9/1542 A23F5/243 A23G1/305 A23G1/56 A23G3/343 A23G2200/00 A23G2200/14 A23L1/0029 A23L1/0047 A23L1/0052 A23L1/0548 A23L1/238 A23L1/3002 A23L1/3081 A23L1/325 A23L1/3255 A23L1/3257 A23L2/52 A23L3/3463 A23L3/3472 C08B37/00 C08B37/0057 C08B37/006
European: A21D2/36 A23C9/154B A23F5/24B A23G1/00K A23G1/00K+D A23G1/00K+D14 A23G1/00M A23G1/00M+D A23G1/00M+D14 A23G1/30C A23G1/56 A23G3/00M A23G3/00M+D A23G3/00M+D14 A23G3/34C A23L1/00P4 A23L1/00P8B A23L1/00P8B6 A23L1/054F A23L1/238 A23L1/308A A23L1/30B A23L1/325 A23L1/325E A23L1/325H A23L2/52 A23L3/3463 A23L3/3472 C08B37/00 C08B37/00M7 C08B37/00P C09D105/14 K23G200/00 K23G200/14
US: 426/125 426/125P 426/302 426/302S 426/321 426/321S 426/330 426/330.3 426/330.300S 426/330S 426/431 426/431S 426/45 426/45P 426/482 426/482S 426/593 426/593S 426/615 426/615S 426/631 426/631S 426/656 426/656S 426/661 426/661S

Family:

Publication number	Publication date	Application number	Application date	
DE60132916 D1	20080403	DE20016032916	20011217	
DE60132916 T2	20090212	DE20016032916T	20011217	
EP1352570 A1	20031015	EP20010271154	20011217	
EP1352570 A4	20050406	EP20010271154	20011217	
EP1352570 B1	20080220	EP20010271154	20011217	
JP3772833 B1	20060510	JP20020550806	20011217	
JP3772833 B2	20060510	JP20020550806T	20011217	
US2004052910 AA	20040318	US20030451038	20030618	
US2010040734 AA	20100218	US20090582410	20091020	
WO0249456 A1	20020627	WO2001JP11053	20011217	

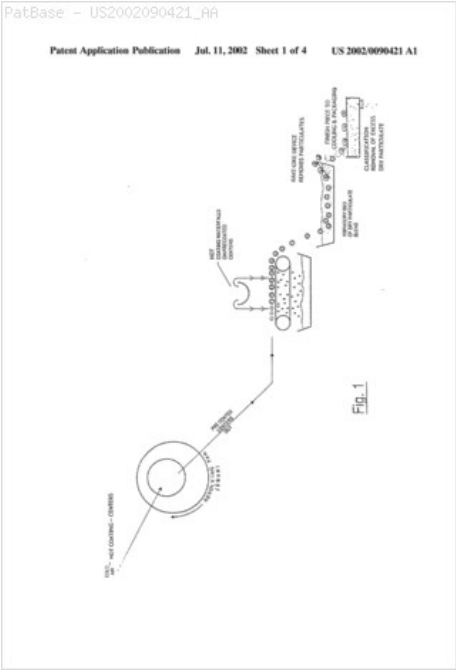
Priority:
JP20000386247 20001220 JP20000392056 20001225 WO2001JP11053 20011217
JP20000400410 20001228 JP20010014080 20010123 JP20010031664 20010208
US20030451038 20030618 US20090582410 20091020

Probable Assignee: FUJI OIL CO LTD
Assignee(s): (std): FUJI OIL CO LTD ; MAEDA HIROKAZU ; NAKAMURA AKIHIRO ; YOSHIDA RYUJI ; NAGAOKA SHUSHI
Assignee(s): FUJI OIL COMPANY LIMITED ; FUJI OIL COMPANY LTD ; FUJI OIL CO
Inventor(s): (std): YOSHIDA RYUJI ; NAKAMURA AKIHIRO ; NAGAOKA SHUSHI ; MAEDA HIROKAZU
Agent(s): MANATON ROSS TIMOTHY ET AL; PAUL AND PAUL
Designated states: AT BE CH CN CY DE DK ES FI FR GB GR ID IE IT JP LU MC NL PT SE TR US

Title: Multi-textured food product and **method** of producing same

Abstract: Source: US2002090421A A multi-textured food product having a substantially continuous chunky coating. The food product has a central food piece, a thick solid or semi-solid fat-based coating covering the central food piece, and an exterior coating of particles having sizes in the range?" inch through and #188; inch. The multi-textured food products are produced by (a) coating a food piece with at least 100 percent by weight of a liquid coating of at least one melted fat that is solid or semi-solid at room temperature and is capable of inhibiting moisture migration from the coated food piece, (b) bringing the coating to a solid or semi-solid state to form a pre-coated food piece, (c) coating this pre-coated food piece with a liquid coating comprising at least one melted fat that is solid or semi-solid at room temperature to form a liquid-coated pre-coated food piece, and (d) contacting the liquid-coated pre-coated food piece with chunky particulate matter to form a food product that is enrobed with a substantially continuous chunky coating.

Classifications:
International (IPC 8-9): A23G1/00 A23G1/30 A23G1/54 A23L1/00 A23L1/164 A23L1/176 A23L1/18 A23L1/212 A23P1/08 (Advanced/Invention); A23G1/00 A23G1/30 A23L1/00 A23L1/164 A23L1/176 A23L1/18 A23L1/212 A23P1/08 (Core/Invention)
International (IPC 1-7): A23G3/00 A23L1/31 A23P1/08
CPC: A23G1/305 A23G1/54 A23L1/005 A23L1/0055 A23L1/1641 A23L1/176 A23L1/1817 A23L1/2125 A23P1/082
European: A23G1/00 A23G1/00+H6 A23G1/00M A23G1/30C A23G1/54 A23L1/00P8B4 A23L1/00P8B8 A23L1/164B A23L1/176 A23L1/18F A23L1/212C2 A23P1/08B2
US: 426/289 426/295 426/303 426/306 426/307 426/92 426/93 426/98 426/99



Family:

Publication number	Publication date	Application number	Application date
US2002090421 AA	20020711	US20010757587	20010111
US6500474 BB	20021231	US20010757587	20010111

Priority:

US20010757587 20010111

Probable Assignee: KERRY INC

Assignee(s): (std): CROSS JAMES C ; KERRY INC ; OXLEY ANDREW

Inventor(s): (std): OXLEY ANDY ; OXLEY ANDREW ; CROSS JAMES C

Title: SUGAR-FREE CHEWY PRODUCTS AND PROTEIN-BASED CHEWY PRODUCTS AND **METHODS** FOR MAKING THE SAME

Abstract: Source: US2003026826A A sugar-free composition comprising a mixture of at least two polyols present in an amount from about 15 to 80 percent by weight, an emulsifier **system** present in an amount from about 1.0 to 30 percent by weight, an active agent in an amount from about 0.1 to 70 percent by weight and water in an amount from 0 to 15 percent by weight with optional components comprising colors, flavors and binders totalling 100 percent. Also, a **method** of preparing a sugar-free composition comprising the steps of mixing from about 15 to 80 percent by weight of at least two polyols with about 0 to 15 percent by weight water, heating the mixture to about 200-260 degrees Fahrenheit for about 5 to 10 minutes, cooling the mixture to about 175-240 degrees Fahrenheit, adding to the mixture about 1.0 to 30 percent by weight an emulsifier **system** to form a further mixture, cooling the further mixture to about 100-110 degrees Fahrenheit, and adding to the cooled further mixture about 0.1 to 70 percent by weight of an active ingredient to form the sugar-free composition. A protein-based composition comprising a mixture of at least one protein and one polyol in an amount of 20 to 99 percent, an emulsifier **system** in an amount of 0.0 to 30 percent, an active agent in an amount of 0.1 to 70 percent, and water in an amount of 0.0 to 10 percent are disclosed. **Methods** of making the protein-based compositions are also disclosed.

Classifications:

International (IPC 8-9): A23G3/00 A23G3/34 A23G3/38 A23G3/40 A23G3/42 A23G3/44 A61K9/00 (Advanced/Invention);
A23G3/00 A23G3/34 A61K9/00 (Core/Invention)

International (IPC 1-7): A61K35/78 A61K9/68

CPC: A23G3/346 A23G3/38 A23G3/40 A23G3/42 A23G3/44 A23G2200/06 A23G2200/08 A23G2200/10 A23V2002/00 A61K9/0056

European: A23G3/00 A23G3/00+D10 A23G3/00+D6 A23G3/00+D8 A23G3/00K A23G3/00K+D10 A23G3/00K+D6 A23G3/00K+D8 A23G3/34E
A23G3/38 A23G3/40 A23G3/42 A23G3/44 A61K9/00M18B K23G200/06 K23G200/08 K23G200/10 K23V2/00

US: 424/440 424/440P 424/776 424/776S

Family:

Publication number	Publication date	Application number	Application date
US2003026826 AA	20030206	US20010024583	20011221

Priority:

US20010308566P 20010731 US20010024583 20011221

Probable Assignee: CAPRICORN PHARMA INC

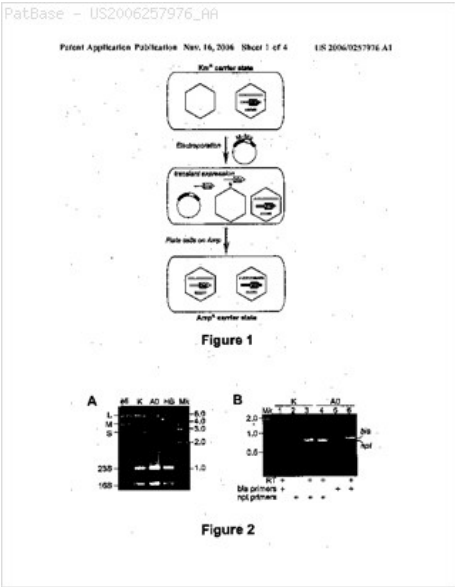
Assignee(s): CANTOR STUART L ; CAPRICORN PHARMA INC ; CHERUKURI SUBRAMAN RAO

Inventor(s): (std): CANTOR STUART L ; CHERUKURI SUBRAMAN RAO

Title: **METHODS** AND KITS FOR PROPAGATING AND EVOLVING NUCLEIC ACIDS AND PROTEINS

Abstract: Source: US2006257976A A novel strategy for directed evolution of nucleic acids and proteins is described, in which target nucleic acid is copied by a polymerase devoid of proofreading function. Advantageous mutations generated during this **process** are recovered using an appropriate selection or screening procedure. The invention provides fast, inexpensive and non-laborious **methods** for practicing said strategy, which are utilized either separately or in combination with other **methods** for engineering biopolymers with desired properties. The invention furthermore provides kits for directed evolution according to the described methodology. In an aspect, the invention discloses **methods** and kits for producing nucleic acids encoding proteins with desired properties.

Classifications:
International (IPC 8-9): A23D9/00 A23D9/007 A23L1/30 A61K48/00 C12M1/00 C12N1/15 C12N1/19 C12N1/21 C12N15/09 C12N15/10 C12N15/11 C12N15/87 C12N5/10 C12N7/00 C12P19/34 (Advanced/Invention); C12R1/38 C12R1/42 (Advanced/Non-invention); A23D9/00 A23D9/007 A23L1/30 A61K48/00 C12M1/00 C12N1/15 C12N1/19 C12N1/21 C12N15/09 C12N15/10 C12N15/11 C12N15/87 C12N5/10 C12N7/00 C12P19/00 (Core/Invention)
International (IPC 1-7): A23D A23D7/00 A23D9/00 A23L1/30 C07K C11B1/00 C12N15/10 C12N15/11 C12N7/00 C12P19/34
CPC: A23D9/00 A23D9/007 A23L1/30 C12N15/1058 C12P19/34
European: A23D9/00 A23D9/007 A23L1/30 C12N15/10C4 C12N15/10C7 C12N15/10C8 C12P19/34
US: 435/253.4 435/289.1 435/325 435/455 435/91.2



Family:

Publication number	Publication date	Application number	Application date
AU2003229810 AA	20031117	AU20030229810	20030502
CA2528252 AA	20051205	CA20042528252	20040607
EP1631675 A1	20060308	EP20040736208	20040607
EP1658368 A1	20060524	EP20040742096	20040607
FI114894 B	20050131	FI20020000830	20020502
FI20020830 A	20031103	FI20020000830	20020502
FI20020830 A0	20020502	FI20020000830	20020502
FI20030854 A0	20030606	FI20030000854	20030606
JP2006526985 T2	20061130	JP20060508332T	20040607
US2006257976 AA	20061116	US20040559575	20040607
US2008199915 AA	20080821	US20030559576	20030502
WO03092395 A1	20031113	WO2003FI00347	20030502
WO04108926 A1	20041216	WO2004FI00346	20040607
WO04108943 A1	20041216	WO2004FI00347	20040607

Priority:
FI20020000830 20020502 WO2003FI00347 20030502 WO2004FI00347 20030502
WO2004FI00346 20040607 FI20030000854 20030606 WO2004FI00347 20040607

Probable Assignee: RNA LINE OY
Assignee(s): (std): BAMFORD DENNIS ; MAKEYEV EUGENE ; OMECOL FINLAND OY ; PETAEJAE PASI ; RNA LINE OY ; SIISKONEN SAMI
Inventor(s): (std): BAMFORD DENNIS ; MAKEYEV EUGENE ; PETAEJAE PASI ; PETAJA PASI ; SIISKONEN SAMI
Inventor(s): SAMI SIISKONEN ; MAKEYEV EUGENE MANIATIS ; PASI PETAJA
Agent(s): OGILVY RENAULT LLP SENCRL SRL; MOTOMIYA TERUHISA; FUJINO IKUO; TAKANASHI NORIMICHI; KATO NOBUAKI; OCHI TAKAO; OKABE MASAO; USUI SHINICHI; OKABE YUZURU; FOLEY AND LARDNER LLP, SUITE 500; FOLEY AND LARDNER LLP SUITE 500
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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Abstract: Source: US2003207015A A cold **process method** for forming a pumpable, bake stable, pectin based food paste involving providing a liquid component containing solubilized pectin and a food ingredient, providing a dry component containing a gelling agent for the pectin, dry acid and buffer salt, selecting the particle size of the acid and salt to delay gelling by a desired time, rapidly blending the dry component into the liquid component for a time less than the desired time; and, transporting the blended components to a container where it gels into the food paste.

US: 426/479 426/506 426/577 426/577P 426/578 426/661



Publication number	Publication date	Application number	Application date
AU2003228712 AA	20031117	AU2003228712	20030425
GB200510717 A0	20050629	GB20050010717	20050526
US2003207015 AA	20031106	US20020136687	20020501
US6706306 BB	20040316	US20020136687	20020501
WO03092409 A1	20031113	WO2003US12966	20030425

US20020136687 20020501 WO2003US12966 20030425

Inventor(s): JOHN P HANSEN : JAMES A JINDRA

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

Title: SNACKS OF ORALLY SOLUBLE EDIBLE FILMS

Abstract: Source: US2003224090A Various embodiments of snacks of orally soluble edible films are disclosed. The snacks may include one or more layers of film that is orally soluble and disintegrates quickly upon placement in a human mouth without leaving substantial residue that can be felt by the human tongue or which needs to be swallowed or ejected from the mouth.

Classifications:

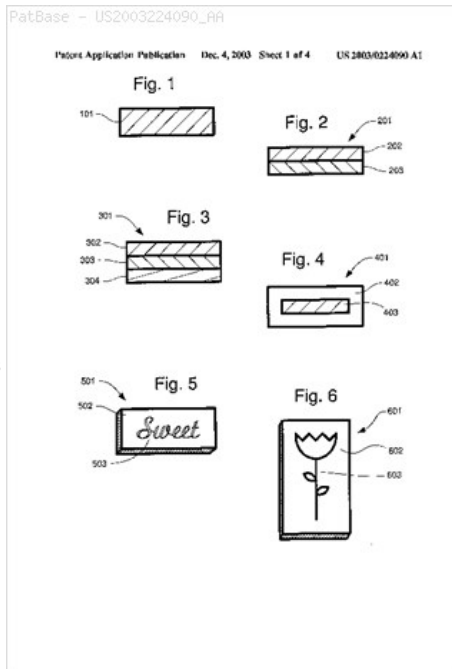
International (IPC 8-9): A23G3/00 A23G3/36 A23G3/50 A23G3/54 A23L1/00 A23L1/22 A61K9/00 A63B37/08 A63B43/00 A63H33/04 A63H33/28 B29C44/02 B32B27/36 B41M5/035 B43K23/008 B43K5/00 B43M99/00 B65D65/46 C08J9/00 C08J9/26 C08K3/00 H01L27/146 H04N3/14 H04N5/217 H04N5/335 H04N5/365 H04N5/374 H04N5/378 (Advanced/Invention); A63B37/08 (Advanced/Non-invention); A23G3/00 A23G3/34 A23L1/00 A23L1/22 A61K9/00 A63B37/02 A63B43/00 A63H33/04 A63H33/28 B29C44/02 B32B27/36 B41M5/035 B43K23/00 B43K5/00 B43M99/00 B65D65/46 C08J9/00 C08K3/00 (Core/Invention); A63B37/02 (Core/Non-invention); H01L (Subclass/Invention)

International (IPC 1-7): A01K1/00 A23G3/00 A23G3/30 A23K1/175 A23L1/00 A23L1/30 A23P A46B5/01 A46B5/02 A61K9/68 A63B37/08 B01F17/02 B29C44/02 B32B3/20 B41M5/035 B41M5/38 B65D1/00 C08J3/00 C08J9/00 C08K3/00 C08L29/04 F16L1/00

CPC: H03F3/005 H03F3/082 H04N5/363 H04N5/365 H04N5/3745 H04N5/378 Y10S428/91 A23G3/0065 A63H33/04 A63H33/28 B41M5/0355 B43M99/006 C08J9/26 Y10T428/1352 Y10T428/24744 Y10T428/2861 Y10T428/13 A23G3/54 A23G3/36 A23G3/368 A23G3/50 A23L1/0029 A23L1/0067 A23L1/2205 A23V2002/00 A61K9/0056 A63B37/08 A63B43/008 A63B2037/085 A63B2208/12 B32B27/36 B43K5/005 B43K23/008 B65D65/463 C08J2201/0444 Y10T428/31786 A23G1/52

European: A23G3/00 A23G3/00+D A23G3/00+D4 A23G3/00+H A23G3/00+H6 A23G3/36 A23G3/36M4 A23G3/50 A23G3/54 A23L1/00P4 A23L1/00P8E A23L1/22B10 A61K9/00M18B A63B37/08 A63B43/00V A63H33/04 A63H33/28 B32B27/36 B41M5/035C B43K23/008 B43K5/00G B43M99/00B2C B65D65/46B C08J9/26 H03F3/00C H03F3/08B H04N5/217S H04N5/335 H04N5/363 H04N5/365 H04N5/3745 H04N5/378 K23V2/00 K63B208/12 K63B37/08L M08J201/0444

US: 264/101 264/102 264/102S 264/49 264/49P 264/5 264/50 264/50S 264/51 264/51S 264/54 264/54S 401/6 401/6P 424/440 424/440P 426/534 426/534P 426/618 426/618P 426/72 426/72P 426/74 426/74P 426/89 426/89P 428/188 428/188P 428/34.1 428/34.100P 428/35.7 428/35.700P 428/355.0RA 428/355RA 428/480 428/910 446/117 446/267 446/385 473/594 503/227 516/14 516/18 521/79 521/79P 521/82 521/82S 524/270 524/503 524/515 524/515S 524/58

**Family:**

Publication number	Publication date	Application number	Application date
AU2003297428 AA	20040722	AU20030297428	20031219
AU2003297428 AH	20040722	AU20030297428	20031219
JP4567685 B1	20101020	JP20060533910T	20040914
JP4567685 B2	20101020	JP20060533910T	20040914
US2003224090 AA	20031204	US20020325721	20021220
US2003232177 AA	20031218	US20030364923	20030211
US2003234462 AA	20031225	US20030364921	20030211
US2003235453 AA	20031225	US20030364924	20030211
US2003235662 AA	20031225	US20030364900	20030211
US2003236313 AA	20031225	US20030364903	20030211
US2003236339 AA	20031225	US20030364912	20030211
US2004002560 AA	20040101	US20030364931	20030211
US2004009875 AA	20040115	US20030364902	20030211
US2004048018 AA	20040311	US20030364918	20030211
US2004247649 AA	20041209	US20040845597	20040512
US2004247744 AA	20041209	US20040845492	20040512
US2004247746 AA	20041209	US20040845490	20040513
US2005003048 AA	20050106	US20040845596	20040512
US2005008735 AA	20050113	US20040884863	20040702
US2005013902 AA	20050120	US20040884186	20040702
US2005074525 AA	20050407	US20040934335	20040902
US2005074526 AA	20050407	US20040934336	20040902
US2005100639 AA	20050512	US20040934339	20040902
US2005100640 AA	20050512	US20040948111	20040923
US2005100647 AA	20050512	US20040934793	20040902
US2005100648 AA	20050512	US20040934948	20040902
US2005100651 AA	20050512	US20040934794	20040902
US6835015 BB	20041228	US20030364924	20030211
US6890883 BB	20050510	US20030364902	20030211
US6905431 BB	20050614	US20030364900	20030211
US6943198 BB	20050913	US20030364912	20030211
US7101247 BB	20060905	US20030364931	20030211
US7138079 BB	20061121	US20030364903	20030211
WO04057985 A2	20040715	WO2003US40807	20031219
WO04057985 A3	20041014	WO2003US40807	20031219

Priority:

US20020356279P	20020211	US20020368821P	20020401	US20030364923	20030211
US20030364921	20030211	US20030364924	20030211	US20020325721	20021220
US20030364900	20030211	US20030364903	20030211	US20030364912	20030211
US20030364931	20030211	US20030364902	20030211	US20030364918	20030211
US20030469703P	20030512	US20030484435P	20030702	WO2003US40807	20031219
US20040776952	20040211	US20030507397P	20030930	US20040845492	20040512
US20040934335	20040902	US20040934336	20040902	US20040934793	20040902
US20040845596	20040512	US20040934948	20040902	US20040845597	20040512
US20040934794	20040902	US20040934339	20040902	US20040884186	20040702
US20040884863	20040702	US20040845490	20040513	US20030507346P	20030930
WO2004US29827	20040914	US20040948111	20040923		

Probable Assignee: EDIZONE LLC

Assignee(s): (std): EDIZONE L C ; EDIZONE LC ; PEARCE TERRY V ; PEARCE TONY M

Assignee(s): TNT HOLDINGS LLC ; EDIZONE LLC

Inventor(s): (std): PEARCE TERRY V ; PEARCE TONY M

Inventor(s): TERRY V PEARCE ; TONY M PEARCE ; PEARCE TONY ; PEARCE TERRY

Agent(s): PARSONS BEHLE AND LATIMER SUITE 1800; PARSONS BEHLE AND LATIMER; PARSONS BEHLE AND LATIMER, SUITE 1800; MCCARTHY DANIEL P; DANIEL P; DANIEL

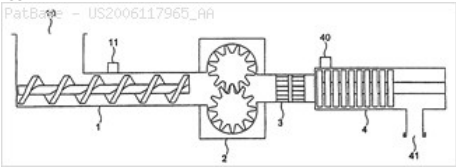
Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NI NL NO NZ OM PG PH PL PT RO RU SC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

Title: **METHOD** AND DEVICE FOR LIQUEFYING OF A POWDERY FAT BASED PRODUCT PARTICULARLY IN THE PRODUCTION OF CHOCOLATE AND THE LIKE

Abstract: Source: US2006117965A The invention relates to a **method** for lowering the viscosity of a fat based mixture comprising solids and fat that have been previously refined to a powdery mass characterized in that the powdery mass is submitted to elongational flow effective as such to provide breaking up of the agglomerates and intimate interactions of the solids with the fat thereby resulting in the production of a pasty mass with coating of the solids with the fat. The **method** enables to replace conching in a traditional conche or at least reduce conching time or increase the subsequent loading and throughput of the fat based mass in traditional conches.

Classifications:

International (IPC 8-9): A23G1/00 A23G1/04 A23G1/10 A23G1/12 A23G1/30 A23G1/32 A47J43/14 (Advanced/Invention); B01F5/06 (Advanced/Non-invention); A23G (Subclass/Non-invention)
International (IPC 1-7): A23G1/00 A23G1/04 A23G1/10
CPC: A23G1/042 A23G1/10 A23G1/12
European: A23G1/04K A23G1/10 A23G1/12
US: 366/340 426/417 426/631 99/495



Family:

Publication number	Publication date	Application number	Application date
AT479334 E	20100915	AT20030760598T	20030610
AU2003242655 AA	20040106	AU20030242655	20030610
AU2003242655 BB	20081002	AU20030242655	20030610
BRPI0312153 A	20050329	BR2003PI12153	20030610
CA2489553 AA	20041215	CA20032489553	20030610
CN100350851 C	20071128	CN20038014532	20030610
CN1662146 A	20050831	CN20038014532	20030610
DE60334001 D1	20101014	DE20036034001	20030610
ECSP045502 A	20050310	EC2004SP05502	20041221
EP1517615 A1	20050330	EP20030760598	20030610
EP1517615 B1	20100901	EP20030760598	20030610
ES2349464 T3	20110103	ES20030760598T	20030610
IL165524 A0	20060115	IL20040165524	20041202
IN03961DN2004 A	20091204	IN2004DN03961	20041214
JP2005529620 T2	20051006	JP20040514679T	20030610
MXPA04012546 A1	20050921	MX2004PA12546	20030610
NO20050116 A	20050110	NO20050000116	20050110
NO20050116 A0	20050110	NO20050000116	20050110
RU2005101353 A	20050627	RU20050101353	20030610
RU2321265 C2	20080410	RU20050101353	20030610
UA83804 C2	20080826	UA20050000539	20030610
US2006117965 AA	20060608	US20030518774	20030610
US7736685 BB	20100615	US20030518774	20030610
WO04000028 A1	20031231	WO2003EP06022	20030610
ZA200500583 A	20060329	ZA20050000583	20060120

Priority:
EP20020013803 20020621 EP20030760598 20030610 WO2003EP06022 20030610

Probable Assignee: NESTEC SA

Assignee(s): (std): ARMSTRONG KATE ; BECKETT STEPHEN T ; BECKETT STEPHEN THOMAS ; BLACKBURN STUART ; GOMES FERNANDO ; JOLLY MAXINE ; NESTEC SA ; NESTEK S A ; NESTEK SA ; PARSONS NICHOLAS TYERS ; REUSS STEFAN ; PARSONS NICHOLAS T

Assignee(s): NESTEC S A

Inventor(s): (std): GOMES FERNANDU ; JOLLY MAXINE ; KATE ARMSTRONG ; KATE ARMSTRONGS ; MAXINE JOLLY ; NICHOLAS PARSONS TYERS ; NICHOLAS TYERS PARSONS ; PARSONS NICHOLAS ; PARSONS NICHOLAS T ; PARSONS NICHOLAS TYERS ; PARSONS NIKOLAS TAJERS ; PARSONS TYERS NICHOLAS ; REUSS STEFAN ; ROJS SHTEFAN ; RUESS STEFAN ; STEFAN REUSS ; ARMSTRONG KATE ; ARMSTRONG KEJT ; ARMSTRONGS KATE ; BECKETT STEPHEN ; BECKETT STEPHEN T ; BECKETT STEPHEN THOMAS ; BEKKETT STIVEN TOMAS ; BLACKBURN STUART ; BLEHKBERN STJUART ; DZHOLLI MAK SIN ; FERNANDO GOMES ; GOMES FERNANDO ; GOMES FERNANDO R ; STEPHEN THOMAS BECKETT ; STUART BLACKBURN ; THOMAS BECKETT STEPHEN

Inventor(s): TYERS NICHOLAS PARSONS ; GOMES FERNANDO R PAULO HARUYOSHI HAYASHI 53 ; STEFAN RUESS ; STEPHEN BECKETT

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; BELL BOYD AND LLOYD LLC; K AND L GATES LLP

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 SC SD SE SG SI SK SL SN SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: GRINDING AND MIXING EDIBLE FAT-BASED SLURRIES AND EMULSIONS USING A VIBRATORY MEDIA MILL

Abstract: Source: US2004161511A A vibratory media mill may be used to perform simultaneous grinding and intimate mixing of edible fat-based slurries or emulsions. The invention has particular applicability in the field of chocolate manufacture, where the vibratory media mill can eliminate use of traditional five-roll refiners and/or conches. The vibratory media mill is cheaper and simpler to operate and maintain than traditional grinding and mixing equipment.

Classifications:

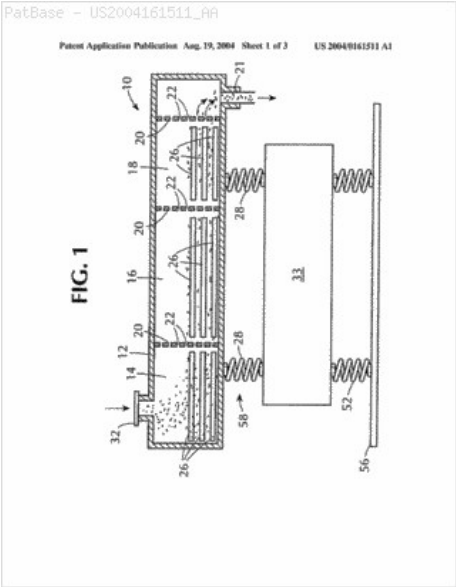
International (IPC 8-9): A23G1/04 A23G1/10 A23G1/12 B01F11/00 B02C17/14 (Advanced/Invention); A23G1/04 B01F11/00 B02C17/00 (Core/Invention)

International (IPC 1-7): C12C3/04

CPC: A23G1/0016 A23G1/047 A23G1/10 A23G1/12

European: A23G1/00P4K20 A23G1/04K20 A23G1/10 A23G1/12

US: 241/153 241/175 366/111 366/226 426/392 426/631



Family:

Publication number	Publication date	Application number	Application date
US2004161511 AA	20040819	US20030366509	20030214
US2007054030 AA	20070308	US20060555520	20061101
US7681818 BB	20100323	US20060555520	20061101

Priority:

US20030366509 20030214 US20060555520 20061101

Probable Assignee: GEN KINEMATICS CORP

Assignee(s): (std): GEN KINEMATICS CORP ; MARS INC

Assignee(s): GENERAL KINEMATICS CORP

Inventor(s): (std): GLAZIER BARRY D ; HILL MICHAEL ; HIPPS JONATHAN ; KASHULINES JR PETER T ; BEAVERS STEPHEN E ; KASHULINES PETER T ; KASHULINES PETER T JR ; LAYTON JR RONALD P ; LAYTON RONALD P ; LAYTON RONALD P JR ; PETERSON ROY ; PONTZER DAVID J ; WEABER JR KENNETH G ; WEABER KENNETH G ; WEABER KENNETH G JR

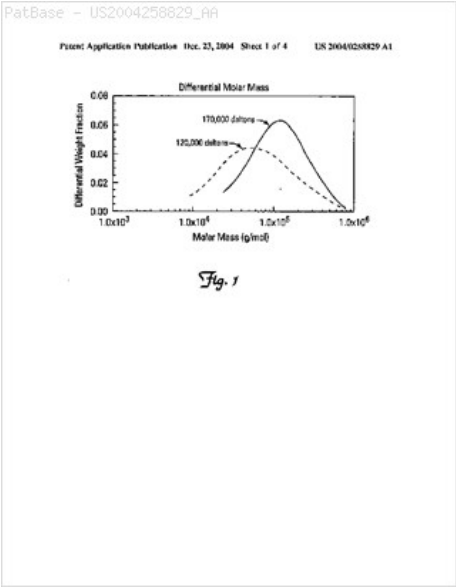
Inventor(s): WEABER KENNETH GJR ; BEAVERS STEPHEN ; WEABER KENNETH ; PONTZER DAVID ; LAYTON RONALD PJR ; LAYTON RONALD ; KASHULINES PETER TJR ; GLAZIER BARRY ; KASHULINES PETER

Agent(s): MARSHALL GERSTEIN AND BORUN LLP

Title: DIETARY FIBER CONTAINING MATERIALS COMPRISING LOW MOLECULAR WEIGHT GLUCAN

Abstract: Source: US2004258829A A dietary fiber material obtained by using enzymes to digest cereal grains. The enzymes substantially hydrolyze any starch occurring in the cereal grain into small molecules but only partially hydrolyze beta-glucan molecules. The dietary fiber material can have excellent physicochemical, physiological, and sensory properties such as low molecular weight, a particular molecular weight distribution, and a particular polydispersity, in addition to having excellent food ingredient properties. As a food ingredient, the material can have high beta-glucan content which provides nutrient to the body. Because the dietary fiber material can have neutral mouthfeel, it can be used to enhance the nutritional content of ice cream, yogurt, baked goods, bars, beverages, or certain other foods-without affecting the taste or other sensory attributes of the food. As a further benefit, the dietary fiber material can be used to provide certain therapeutic benefits, such as anticholesterol activity.

Classifications:
International (IPC 8-9): A21D13/00 A21D2/02 A21D2/18 A21D2/36 A23C9/133 A23C9/137 A23G3/50 A23L1/10 A23L1/105 A23L1/164 A23L1/212 A23L1/29 A23L1/30 A23L1/308 A23L1/39 A23L1/40 A23L2/02 A23L2/38 A23L2/52 A61K31/716 A61P3/06 C12P19/04 C12P19/14 (Advanced/Invention); A23C9/123 A23L1/30 A23L1/308 A61K31/716 A61P3/02 A61P3/10 (Advanced/Non-invention); A61K31/716 (Core/Non-invention)
International (IPC 1-7): A23L1/00 A23L1/05 A23L1/30 A61P3/06 C12P19/14
CPC: Y02P20/52 C12P19/14 A21D2/02 A21D2/188 A21D2/36 A23C9/133 A23C9/137 A23L1/1016 A23L1/1055 A23L1/1643 A23L1/1646 A23L1/2123 A23L1/296 A23L1/308 A23L1/3081 A23L1/39 A23L1/40 A23L2/02 A23L2/52 A23V2002/00 C12P19/04 C12Y302/01001 C12Y302/01004
European: A21D13/00 A21D2/02 A21D2/18F A21D2/36 A23C9/133 A23C9/137 A23L1/105B A23L1/10E A23L1/164C A23L1/164F A23L1/212C A23L1/29F A23L1/308 A23L1/308A A23L1/39 A23L1/40 A23L2/02 A23L2/52 C12P19/04 C12P19/14 C12Y302/01001 C12Y302/01004 K23V2/00
US: 426/615 426/615P



Family:

Publication number	Publication date	Application number	Application date
AU2004226354 AA	20041014	AU20040226354	20040402
AU2004226354 BB	20100722	AU20040226354	20040402
AU2004226354 CA	20101209	AU20040226354	20040402
BRPI0409228 A	20060328	BR2004PI09228	20040402
CA2521229 AA	20050930	CA20042521229	20040402
CA2521229 C	20130813	CA20042521229	20040402
CN100548155 C	20091014	CN200480009341	20040402
CN101653450 A	20100224	CN200910163555	20040402
CN101653450 B	20120718	CN200910163555	20040402
CN1770986 A	20060510	CN200480009341	20040402
EP1608236 A2	20051228	EP20040749730	20040402
EP1608236 B1	20141105	EP20040749730	20040402
IN02481CN2005 A	20070223	IN2005CN02481	20050930
JP2006521828 T2	20060928	JP20060509681T	20040402
JP2013126419 A2	20130627	JP20130040602	20130301
KR101187127 B1	20120928	KR20057018686	20040402
KR20060006018 A	20060118	KR20057018686	20040402
RU2005133707 A	20060420	RU20050133707	20040402
US2004258829 AA	20041223	US20040817643	20040402
WO04086878 A2	20041014	WO2004US10355	20040402
WO04086878 A3	20050120	WO2004US10355	20040402

Priority:
US20030460758P 20030402 WO2004US10355 20040402 US20040817643 20040402
JP20060509681 20040402 JP20060509681 20130301

Probable Assignee: CARGILL INC

Assignee(s): (std): CARGILL INC US ; DEGUISE MATT ; HESS RICHARD ; ZHENG GUO HUA ; KHARE ANIL ; HILBERT BRENT ; CARGILL INC

Assignee(s): CARGILL INC HILBERT BRENT ZHENG GUO HUA ; HESS RICHARD K ; KHARE ANIL B

Inventor(s): (std): ANIL KHARE ; BRENT HILBERT ; DEGUISE MATT ; GUO HUA ZHENG ; HESS RICHARD ; HESS RICHARD K ; HILBERT BRENT ; KHARE ANIL ; KHARE ANIL B ; MATT DEGUISE ; MATT ZHENG GUO HUA HESS RICHAR ; RICHARD HESS ; ZHENG GUO HUA

Inventor(s): ZHENG GUO HUA HESS RICHARD K ; ZHENG GUO HUA HESS RICHARD K KHARE ANIL B HILBERT

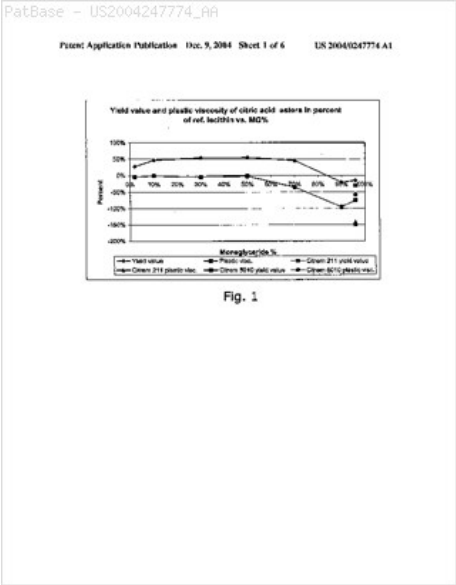
Agent(s): DAVIES COLLISON CAVE; SMART AND BIGGAR; WIBBELMANN JOBST

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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: **METHOD** OF PRODUCING CHOCOLATE ADDING A CARBOXYLIC ACID ESTER OF A DIGLYCERIDE TO A CHOCOLATE MASS, AND A CHOCOLATE COMPOSITION PRODUCED BY SAID **METHOD**

Abstract: Source: US2004247774A The invention relates to a **method** of producing chocolate. The **method** comprising adding a chocolate emulsifying agent comprising at least 10 percent wt. of a carboxylic acid ester of a diglyceride to a chocolate mass, the carboxylic acid not being tartaric acid. The invention also provides a chocolate composition comprising a chocolate emulsifying agent comprising at least 10 percent wt. of a carboxylic acid ester of a diglyceride, the carboxylic acid not being tartaric acid. In particular, the carboxylic acid ester of a diglyceride in the present invention is a citric acid ester of a diglyceride, preferably added to the chocolate mass before or during conching.

Classifications:
International (IPC 8-9): A23G1/00 A23G1/30 A23G1/36 (Advanced/Invention);
A23G1/36 (Advanced/Non-invention);
A23G1/00 A23G1/30 (Core/Invention);
A23G1/30 (Core/Non-invention)
International (IPC 1-7): A23D7/00 A23G1/00
CPC: A23G1/36
European: A23G1/00 A23G1/00+D8 A23G1/36
US: 426/660 426/660P



Family:

Publication number	Publication date	Application number	Application date
AT404068 E	20080815	AT20040735445T	20040529
BRPI0410934 A	20060627	BR2004PI10934	20040529
BRPI0410934 B1	20150609	BR2004PI10934	20040529
CN100506059 C	20090701	CN200480015681	20040529
CN1802095 A	20060712	CN200480015681	20040529
DE602004015774 D1	20080925	DE200460015774T	20040529
DK1628540 T3	20081117	DK20040735445T	20040529
EA011422 B1	20090227	EA20050001884	20040529
EP1628540 A1	20060301	EP20040735445	20040529
EP1628540 B1	20080813	EP20040735445	20040529
ES2313009 T3	20090301	ES20040735445T	20040529
MXPA05012933 A1	20060517	MX2005PA12933	20040529
UA85556 C2	20090210	UA20050102693	20040529
US2004247774 AA	20041209	US20040856405	20040527
WO04107871 A1	20041216	WO2004DK00377	20040529

Priority:
DK20030000831 20030604 US20030453732P 20030605 WO2004DK00377 20040529
US20040856405 20040527

Probable Assignee: PALSGAARD A S
Assignee(s): (std): CHRISTIANSEN KIM ; NEXUS AS ; NORN VIGGO CREEMERS ; PALSGAARD AS
Assignee(s): PALSGAARD A S ; NEXUS A S
Inventor(s): (std): CREEMERS CHRISTIANSEN KIM NORN ; HORN VIGGO CREEMERS ; KIM CHRISTIANSEN ; NORN VIGGO CREEMERS ; VIGGO CREEMERS NORN ; NORN VIGGO KREEMERS ; NORN VIGGO ; CREEMERS NORN VIGGO ; CHRISTIANSEN KIM
Inventor(s): CHRISTIANSEN KIM NORN VIGGO CREEMERS
Agent(s): PLOUGMANN AND VINGTOFT A/S
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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: LOW CARBOHYDRATE FIBER CONTAINING EMULSION

Abstract: Source: US2005089620A An edible emulsion with insoluble fiber is described. The edible emulsion is suitable for use as a base for making reduced oil food products. The reduced oil food products made with the edible emulsion having insoluble fiber have consumer acceptable viscosities and texture and sensorial properties consistent with full fat food products.

Classifications:

International (IPC 8-9): A23D7/00 A23D7/005 A23D7/01 A23D7/015 A23D7/02 A23D9/007 A23L1/00 A23L1/052 A23L1/24 A23L1/39 A23L23/00 A23L27/60 (Advanced/Invention);

A23D7/005 A23D7/015 A23D7/02 A23D9/007 A23L1/00 A23L1/24 (Core/Invention)

International (IPC 1-7): A23D7/0 A23D7/00 A23D7/01 A23D7/015 A23D7/02 A23L1/00 A23L1/24

CPC: A23D7/011 A23D7/0053 A23D7/015 A23D7/02 A23D7/005 A23L1/035 A23L1/24 A23L1/307 A23L1/39 A23L1/483 A23V2002/00

European: A23D7/005 A23D7/005N A23D7/015 A23D7/01N A23D7/02 A23L1/035 A23L1/24 A23L1/307 A23L1/39 A23L1/48F K23V2/00

US: 426/601 426/602 426/602P 426/602S 426/605 426/605P 426/613 426/615 426/615S

Family:

Publication number	Publication date	Application number	Application date	
AR046304 AA	20051130	AR2004P103838	20041022	
AU2004283438 AA	20050506	AU20040283438	20041006	
AU2004283438 BB	20081204	AU20040283438	20041006	
BRPI0414760 A	20061128	BR2004PI14760	20041006	
BRPI0415732 A	20061219	BR2004PI15732	20041008	
BRPI0415732 B1	20150218	BR2004PI15732	20041008	
CA2540016 AA	20060323	CA20042540016	20041006	
CA2540016 C	20150331	CA20042540016	20041006	
CA2540312 AA	20060327	CA20042540312	20041008	
CA2540312 C	20120515	CA20042540312	20041008	
CN1870898 A	20061129	CN200480031383	20041006	
CN1870898 B	20100526	CN200480031383	20041006	
EP1675469 A2	20060705	EP20040790278	20041006	
EP1675469 B1	20130417	EP20040790278	20041006	
EP1675479 A1	20060705	EP20040790308	20041008	
EP1675479 B1	20130320	EP20040790308	20041008	
ES2402857 T3	20130509	ES20040790308T	20041008	
ES2421434 T3	20130902	ES20040790278T	20041006	
MXPA06004302 A1	20060605	MX2006PA04302	20041008	
MXPA06004335 A1	20060605	MX2006PA04335	20041006	
RU2006117758 A	20071210	RU20060117758	20041006	
RU2006117762 A	20071210	RU20060117762	20041008	
RU2395210 C2	20100727	RU20060117758	20041006	
US2005089620 AA	20050428	US20030693474	20031024	
US2007172572 AA	20070726	US20040576540	20041008	
US2009148585 AA	20090611	US20090369112	20090211	
US7510737 BB	20090331	US20030693474	20031024	
US7914838 BB	20110329	US20040576540	20041008	
US7947322 BB	20110524	US20090369112	20090211	
WO05039310 A2	20050506	WO2004EP11377	20041006	
WO05039310 A3	20050714	WO2004EP11377	20041006	
WO05039316 A1	20050506	WO2004EP11418	20041008	

Priority:

US20030693474	20031024	EP20040077323	20040817	WO2004EP11377	20041006
US20040576540	20041008	US20090369112	20090211	EP20040790308	20041008
WO2004EP11418	20041008	EP20040790278	20041006		

Probable Assignee: UNILEVER PLC

Assignee(s): (std): AQUINO LEONARDO J S ; AQUINO LEONARDO JOSE SANCHEZ ; BEN SMAIL KHALDOUN I ; BEN SMAIL KHALDOUN ISMAIL ; BIALEK JADWIGA M ; BIALEK JADWIGA MALGORZATA ; KNIGHT PENELOPE E ; UNILEVER BESTFOODS NORTH AM ; CONOPCO INC ; JUNILEVER N V ; UNILEVER NV ; UNILEVER PLC ; UNILEVER N V ; LEVER HINDUSTAN LTD ; KNIGHT PENELOPE EILEEN

Assignee(s): HINDUSTAN LEVER LIMITED ; UNILEVER BESTFOODS NORTH AMERICA DIVISION OF CONOPCO INC ; CONOPCO INC D B A UNILEVER ; UNILEVER BESTFOODS NORTH AMERICA DIVISION OF CONOP ; UNILEVER BESTFOODS NORTH AMERICA ; HINDUSTAN LEVER LTD

Inventor(s): (std): AKINO LEONARDO KHOSE SANCHES ; AQUINO LEONARDO ; AQUINO LEONARDO J S ; AQUINO LEONARDO JOSE S ; BEN SMAIL KHALDOUN I ; BIALEK JADVIGA MALGORZATA ; BIALEK JADWIGA ; BIALEK JADWIGA M ; EILEEN AQUINO LEONARDO JOSE SA ; EILEEN KNIGHT PENELOPE ; JADWIGA MALGORZATA BIALEK ; KNIGHT PENELOPE ; KNIGHT PENELOPE E ; LEONARDO JOSE SANCHEZ AQUINO ; MALGORZATA BIALEK JADWIGA ; NAJT PENELOUP EHJLIN ; PENELOPE EILEEN KNIGHT ; SANCHEZ AQUINO LEONARDO JOSE ; KNIGHT PENELOPE EILEEN ; BIALEK JADWIGA MALGORZATA ; BEN SMAIL KHALDOUN ISMAIL ; AQUINO LEONARDO JOSE SANCHEZ

Inventor(s): BEN SMAIL KHALDOUN ; KHALDOUN ISMAIL BEN SMAIL ; AQUINO LEONARDO JOSE SANCHEZ BIALEK JADWIGA ; AQUINO LEONARDO JOSE SANCHEZ BIALEK JADWIGA MALGOR ; AQUINO LEONARDO JOSE SANCHEZ BIALEK JADWIGA MALGORZATA KNIGHT PENELOPE EILEEN ; AQUINO LEONARDO JS

Agent(s): DAVIES COLLISON CAVE; RIDOUT AND MAYBEE LLP; VAN BENTHUM WILHELMUS A J; CARPINTERO MARIO; UNILEVER INTELLECTUAL PROPERTY GROUP; UNILEVER PATENT GROUP; PLOTKIN ELLEN; ELLEN

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 KP KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: ACIDIFIED IMITATION CHEESE SAUCE AND PUDDING COMPOSITIONS AND **METHODS** FOR PRODUCING SUCH COMPOSITIONS

Abstract: Source: US6893675B An acidified imitation cheese sauce or pudding is prepared comprising a thickener, an acidulant in an amount not grater than about 0.5 percent equivalents of glacial acetic by weight of the composition, and a protein in an amount of less than 1 percent by weight of the composition. The acidified composition has a pH of not more than 4.6, moisture in an amount of at least about 55 percent by weight of the composition, a moisture phase acidity level of not more than about 1.5 percent, and organoleptic properties similar to a low acid cheese sauce or low acid pudding. **Methods** for the preparation of the acidified composition are also provided herein.

Classifications:

International (IPC 8-9): A23L1/0522 A23L1/187 A23L1/39 (Advanced/Invention);
A23L1/0522 A23L1/187 A23L1/39 (Core/Invention)

International (IPC 1-7): A23L1/0522 A23L1/187

CPC: A23L1/187 A23L1/39

European: A23L1/187 A23L1/39

US: 426/576 426/578 426/589

Family:

Publication number	Publication date	Application number	Application date
US6893675 BA	20050517	US20010888818	20010625

Priority:

US20000213626P 20000623 US20010888818 20010625

Probable Assignee: AFP ADVANCED FOOD PRODUCTS LLC

Assignee(s): (std): AFP ADVANCED FOOD PRODUCTS LLC

Inventor(s): (std): JACOBSON MICHAEL R ; SCHALOW STEPHEN M

Agent(s): VOLPE AND KOENIG PC

Title: CONTINUOUS MULTI-MICROENCAPSULATION **PROCESS** FOR IMPROVING THE STABILITY AND STORAGE LIFE OF BIOLOGICALLY ACTIVE INGREDIENTS

Abstract: Source: US2007077308A The present invention relates to microcapsules and a continuous micro-encapsulation water-in-oil-in-water microencapsulation **process** through in situ and interfacial polymerisation of the emulsion. The formulation comprises a continuous water phase having a dispersion of microcapsules which contain oil drops and wherein the inside of each oil phase drop-containing optionally oil-soluble materials-there is a dispersion of water, or aqueous extract or water dispersible material or water soluble material. The oil drops are encapsulated with a polymerisable material of natural origin. Such microcapsules are appropriated for spray-dry **process**, to be used as dry powder, lyophilised, self-emulsifiable powder, gel, cream and any liquid form. The active compounds included in the microcapsules are beneficial to the health and other biological purposes. Such formulations are appropriate to be incorporated in any class of food, specially for the production of nutraceuticals, as well as cosmetic products (such as rejuvenescence creams, anti-wrinkle creams, gels, bath and shower consumable products and sprays). The preparations are adequate to stabilise compounds added to food, media for cultivating microbes and nutraceuticals, specially those which are easily degradable or oxidizable. The invention relates to microcapsules, and a continuous micro-encapsulation water-in-oil-in-water microencapsulation **process** through in situ and interfacial polymerization of the emulsion. The formulation comprises a continuous water phase having a dispersion of microcapsules which contain oil drops and wherein the inside of each oil phase drop-containing optionally oil-soluble materials-there is a dispersion of water, or aqueous extract or water dispersible material or water soluble material. The oil drops are encapsulated with a polymerisable material of natural origin. Such microcapsules are appropriated for spray-dry **processes**, to be used as dry powder, lyophilised, self-emulsifiable powder, gel, cream and any liquid form. The active compounds included in the microcapsules are beneficial to the health and other biological purposes. Such formulations are appropriate to be incorporated in any class of food, specially for the production of nutraceuticals, as well as cosmetic products (such as rejuvenescence creams, anti-wrinkle creams, gels, bath and shower consumable products and sprays). The preparations are adequate to stabilise compounds added to the food, media for cultivating microbes and nutraceuticals, specially those which are easily degradable or oxidizable.

Classifications:

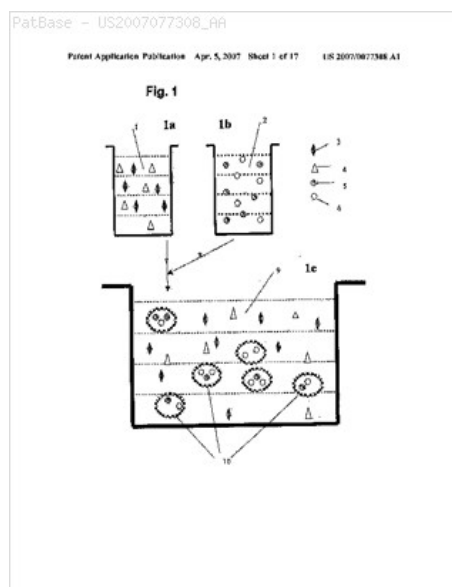
International (IPC 8-9): A23K1/00 A23K1/16 A23K1/18 A23L1/00 A23L1/29 A23L1/30 A23L1/302 A23L1/304 A23L2/02 A61K31/20 A61K31/525 A61K36/53 A61K36/896 A61K47/32 A61K47/36 A61K47/38 A61K47/40 A61K48/00 A61K8/02 A61K9/14 A61K9/16 A61K9/50 A61P25/00 A61Q19/08 A61Q19/10 B01J13/04 B01J13/14 B01J13/16 B01J13/18 C11D17/00 C12N1/00 (Advanced/Invention); A23K1/16 A23K1/18 A23L1/00 A23L2/02 A61K31/519 A61K36/185 A61K36/88 A61K47/32 A61K47/36 A61K47/38 A61K47/40 A61K9/50 B01J13/04 B01J13/06 (Core/Invention)

International (IPC 1-7): B01J13/16

CPC: A23L1/30 B01J13/16 B01J13/18

European: A23L1/30 B01J13/16 B01J13/18

US: 264/4.1 264/4.100S 424/401 424/401P 424/451 424/452 424/458 424/463 424/489 424/490 424/490P 424/496 424/502 426/61 426/61S 426/62 426/62S 426/72 426/72S 426/74 426/74S 426/93 426/93S 426/98 426/98S 435/243 435/243S 510/130 510/130S 514/44.00RS 514/44R 514/558 514/558S



Family:

Publication number	Publication date	Application number	Application date
AU2004298792 AA	20050630	AU20040298792	20041217
AU2004298792 BB	20100715	AU20040298792	20041217
BRPI0417767 A	20070417	BR2004PI17767	20041217
BRPI0417767 B1	20160216	BR2004PI17767	20041217
CA2550615 AA	20060616	CA20042550615	20041217
CA2550615 C	20121127	CA20042550615	20041217
CN100566812 C	20091209	CN200480041872	20041217
CN1917946 A	20070221	CN200480041872	20041217
CR8511 A	20061110	CR20060008511	20060712
CU20060128 A7	20130531	CU20060000128	20060619
ECSP066708 A	20061031	EC2006SP06708	20060718
EP1702675 A1	20060920	EP20040805105	20041217
ES2235642 AA	20050701	ES20030002998	20031218
ES2235642 BB	20060301	ES20030002998	20031218
JP2007521135 T2	20070802	JP20060544472T	20041217
JP5500705 B2	20140521	JP20060544472T	20041217
MX295630 B	20120207	MX2006PA06735	20060614
MX295630 B	20120207	MX2006PA06735	20041217
MPA06006735 A1	20070216	MX2006PA06735	20041217
US2007077308 AA	20070405	US20040596556	20041217
US2008102132 AB	20080501	US20060596556	20060616
US2011064778 AA	20110317	US20100885165	20100917
US2011064817 AA	20110317	US20100885108	20100917
US8168225 BB	20120501	US20040596556	20041217
US8685446 BB	20140401	US20100885165	20100917
US8911783 BB	20141216	US20100885108	20100917
WO05058476 A1	20050630	WO2004ES00562	20041217
ZA200604896 A	20071031	ZA20060004896	20060614

Priority:

ES20030002998 20031218 US20040596556 20041217 WO2004ES00562 20041217
US20060596556 20060616 US20100885165 20100917 US20100885108 20100917

Probable Assignee: GAT MICROENCAPSULATION AG

Assignee(s): (std): CASANA GINER VICTOR ; GAT FORMULATION ; GAT FORMULATION GMBH ; GAT FORMULATION GMBH AT AT ; GIMENO SIERRA MIGUEL ; GIMENO SIERRA BARBARA ; MOSER MARTHA ; GINER VICTOR C ; GINER VICTOR ; SIERRA MIGUEL ; SIERRA BARBARA

Assignee(s): GAT MICROENCAPSULATION AG

Inventor(s): (std): GIMENO SIERRA BARBARA ; GIMENO SIERRA MIGUEL ; GINER VICTOR C ; GINER VICTOR CASA A ; GINER VICTOR CASANA ; MARTHA CASANA GINER VICTOR GIM ; MOSER MARTHA ; SIERRA BARBARA GIMENO ; SIERRA MIGUEL GIMENO ; VICTOR CASA A GINER ; VICTOR CASANA GINER ; SIERRA MIGUEL ; SIERRA BARBARA ; MIGUEL GIMENO SIERRA ; MARTHA MOSER ; GINER VICTOR ; CASANA GINER VICTOR ; BARBARA GIMENO SIERRA

Inventor(s): CASANA GINER VICTOR GIMENO SIERRA MIGUEL ; CASANA GINER VICTOR GIMENO SIERRA MIGUEL GIMENO SI ; CASANA GINER VICTOR GIMENO SIERRA MIGUEL GIMENO SIERRA BARBARA MOSER MARTHA ; VICTOR CASA plus or minus A GINER ; VICTOR CASAA GINER

Agent(s): DAVIES COLLISON CAVE; OYEN WIGGS GREEN AND MUTALA LLP; VEDDER PRICE KAUFMAN AND KAMMHOLZ; VEDDER PRICE PC

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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: EDIBLE FAT-BASED SHELL FOR CONFECTIONERIES AND **METHOD** FOR PRODUCING SAME

Abstract: Source: US2005202132A The present invention relates to an edible fat-based shell upon a packaging support having a desired shape that defines a volume therein. One or more walls of consistent thickness are formed directly on the packaging support from an amount of an edible shell-forming composition. The composition includes one or more fats, and has a plastic viscosity of about 10 to 40 Poise and a yield value of about 50 to 250 dynes/cm² prior to forming the shell on the support. The walls of the edible fat-based shell preferably have the shape of a cup, cone, or other open top receptacle and a filling is at least partially retained within therein. Prior to consuming the product, the packaging support is removed. The invention also relates to a **method** and apparatus that includes a specially designed nozzle for producing the edible fat-based shell.

Classifications:

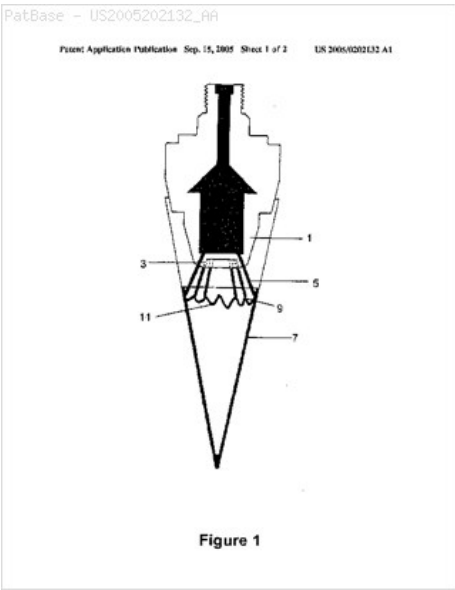
International (IPC 8-9): A21D13/08 A23G3/54 A23G3/56 A23G9/00 A23G9/24 A23G9/28 A23G9/32 A23G9/44 A23G9/48 A23G9/50 A23L1/00 A23P1/10 B65D85/72 (Advanced/Invention); A23G3/34 A23G9/04 A23G9/28 A23G9/32 A23G9/44 (Core/Invention); A23G (Subclass/Invention)

International (IPC 1-7): A21D13/00 A23G1/21 A23G3/20 A23G9/02 A23G9/24 A23G9/28

CPC: A23G3/545 A23G3/54 A23G3/566 A23G9/48 A23G9/506

European: A23G3/54 A23G3/54H A23G3/56F A23G9/48 A23G9/50F

US: 426/138



Family:

Publication number	Publication date	Application number	Application date
AR048036 AA	20060322	AR2005P100960	20050311
AT468024 E	20100615	AT20050707362T	20050214
AU2005227678 AA	20051013	AU20050227678	20050214
AU2005227678 BB	20110602	AU20050227678	20050214
BRPI0508616 A	20070925	BR2005PI08616	20050214
CA2557474 AA	20060824	CA20052557474	20050214
CA2557474 C	20121113	CA20052557474	20050214
CN1929748 A	20070314	CN200580007923	20050214
DE602005021347 D1	20100701	DE200560021347T	20050214
EP1753301 A1	20070221	EP20050707362	20050214
EP1753301 B1	20100519	EP20050707362	20050214
ES2342408 T3	20100706	ES20050707362T	20050214
IL177113 A0	20061210	IL20060177113	20060726
IL177113 A1	20130930	IL20050177113	20050214
JP2007528729 T2	20071018	JP20070502217T	20050214
MY143380 A	20110513	MY20050000299	20050127
PL214038 B1	20130628	PL20050380628	20050214
PL380628 A1	20070219	PL20050380628	20050214
RU2006136033 A	20080420	RU20060136033	20050214
RU2361414 C2	20090720	RU20060136033	20050214
TH74711 A	20060119	TH20051001034	20050310
US2005202132 AA	20050915	US20040800222	20040312
US2005202133 AA	20050915	US20040984914	20041109
WO05094601 A1	20051013	WO2005EP01447	20050214
ZA200608488 A	20080625	ZA20060008488	20061011

Priority:
US20040800222 20040312 US20040984914 20041109 WO2005EP01447 20050214

Probable Assignee: NESTEC SA

Assignee(s): (std): NESTEC S A ; NESTEC SA ; NESTEK S A ; NESTEK SA ; WOLEVER DENNIS S ; TALBOT MICHAEL L ; WOLEVER DENNIS ; TALBOT MICHAEL ; WOLEVER DENNIS SCOTT ; TALBOT MICHAEL LEE ; NESTLE SA

Assignee(s): NESTLE S A ; AUSTRALASIAN FOOD GROUP PTY LTD

Inventor(s): (std): SCOTT WOLEVER DENNIS ; TALBOT MICHAEL ; TALBOT MICHAEL L ; TALBOT MICHAEL LEE ; TEHLBOT MAJKL LI ; UOLEVER DENNIS SKOTT ; WOLEVER DENNIS ; WOLEVER DENNIS S ; WOLEVER DENNIS SCOTT ; LEE TALBOT MICHAEL ; LEE WOLEVER DENNIS SCOTT TALBO

Inventor(s): MICHAEL LEE TALBOT ; DENNIS SCOTT WOLEVER ; WOLEVER DENNIS SCOTT TALBOT MICHAEL LEE

Agent(s): ALLENS PATENT AND TRADE MARK ATTORNEYS; SHELSTON IP; BORDEN LADNER GERVAIS LLP; ROSSAND ISABELLE; DR YITZHAK HESS AND PARTNERS; WINSTON AND STRAWN 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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE 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: FOOD GRADE INK JET INKS FOR PRINTING ON EDIBLE SUBSTRATES

Abstract: Source: US2005255205A Food grade ink jet inks which include food grade pigments, food grade lower alcohols, 1,2-propanediol, and shellacs are provided. Also provided are **methods** for making the ink jet inks and edible substrates having the food grade ink jet inks applied to a surface thereof. In some embodiments, the food grade ink jet inks contain at least about 20 weight percent propanediol.

Classifications:
International (IPC 8-9): A21D13/00 A23G1/00 A23G3/00 A23G3/34 C09D11/00 (Advanced/Invention); A21D13/00 A23G1/00 A23G3/00 A23G3/34 C09D11/00 (Core/Invention)
International (IPC 1-7): A21D13/00 A23G1/00 A23G3/00 C09D11/00 C09D11/08
CPC: A23G3/34 A21D13/0087 A23G1/30 A23G3/0097 C09D11/30 C09D11/322
European: A21D13/00H12 A23G1/30 A23G3/00P28 A23G3/34 C09D11/30 C09D11/322
US: 106/31.74 106/31.86 426/383 426/383P

Family:

Publication number	Publication date	Application number	Application date	
EP1765939 A1	20070328	EP20050751770	20050509	
US2005255205 AA	20051117	US20040918197	20040813	
US7247199 BB	20070724	US20040918197	20040813	
WO05113693 A1	20051201	WO2005US16171	20050509	

Priority:
US20040570436P 20040512 US20040918197 20040813 WO2005US16171 20050509

Probable Assignee: SENSIENT FLAVORS INC

Assignee(s): (std): BAYDO ROBERT A ; BOGOMOLNY MICHAEL ; LEE CONSTANCE L ; SENSIENT FLAVORS INC ; SENSIENT IMAGING TECHNOLOGIES

Assignee(s): SENSIENT IMAGING TECHNOLOGIES INC

Inventor(s): (std): BAYDO ROBERT A ; BOGOMOLNY MICHAEL ; LEE CONSTANCE L

Inventor(s): BAYDO ROBERT ; LEE CONSTANCE

Agent(s): MICHAEL BEST AND FRIEDRICH 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 KP KR KZ LC LI LK LR LS LT LU LV 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: CHOCOLATE PRODUCTS AND INGREDIENTS AND **METHODS** FOR PRODUCING NOVEL OIL-IN-WATER SUSPENSIONS

Abstract: Source: US2006121164A The invention provides novel means and **methods** for manipulating cocoa and milk ingredients, for example, to produce edible oil-in-water suspensions. In one embodiment, cocoa products are used to produce a gel network formed by cocoa starches and/or proteins. The suspension is formed with milk proteins and cocoa solids and also comprises crystallized cocoa butter as a dispersed component, and water or skim milk as the continuous phase or aqueous phase. The compositions, products, and ingredients possible according to the invention provide novel **methods** and components for low or reduced calorie or sugar free chocolate products or ingredients having the same cocoa content as conventional chocolate and/or falling within the standard of identity for chocolate products. In addition, the production and packaging options for chocolate products are expanded by the use of the invention as the viscosity of the chocolate product or ingredient can be varied easily without specific reliance on cocoa butter content.

Classifications:

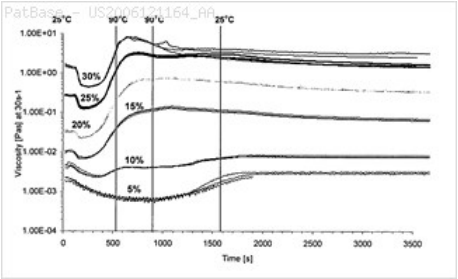
International (IPC 8-9): A23D7/00 A23G1/00 A23G1/04 A23G1/30 A23G1/32 A23G1/36 A23G1/44 A23G1/46 A23G1/48 A23G1/50 A23G1/56 A23L1/01 A23L1/0526 A23L2/38 A23L29/238 A23L5/10 (Advanced/Invention); A23G1/00 A23G1/04 A23L1/0526 (Advanced/Non-invention); A23D7/00 A23G1/00 A23G1/04 A23G1/30 A23L1/01 A23L1/052 A23L2/38 (Core/Invention)

International (IPC 1-7): A23L1/0526

CPC: A23G1/56 A23G1/36 A23G1/46 A23G1/48 A23G2200/08 A23G2200/12 A23G2200/14 A23G1/32 A23G1/44 A23G1/50 A23L1/035 A23L1/052 A23L1/187

European: A23G1/32 A23G1/36 A23G1/44 A23G1/46 A23G1/48 A23G1/50 A23G1/56 A23L1/035 A23L1/052 A23L1/187 K23G200/08 K23G200/12 K23G200/14

US: 426/233 426/233P 426/578 426/579 426/593 426/631 426/631P 426/660



Family:

Publication number	Publication date	Application number	Application date
AU2005314041 AA	20060615	AU20050314041	20051208
AU2005314041 BB	20120202	AU20050314041	20051208
BRPI0518644 A2	20081202	BR2005PI18644	20051208
CA2589116 AA	20070601	CA20052589116	20051208
CA2589116 C	20130924	CA20052589116	20051208
CN101123886 A	20080213	CN200580046122	20051208
CN101123886 B	20130417	CN200580046122	20051208
EP1830666 A1	20070912	EP20050853361	20051208
EP1830666 A4	20110330	EP20050853361	20051208
EP1830666 B1	20130925	EP20050853361	20051208
ES2438991 T3	20140121	ES20050853361T	20051208
IN04309DN2007 A	20070824	IN2007DN04309	20070606
IN258480 B	20140117	IN2007DN04309	20070606
JP2008522622 T2	20080703	JP20070545621T	20051208
JP5133698 B2	20130130	JP20070545621T	20051208
KR101389931 B1	20140429	KR20077012984	20051208
KR20070089932 A	20070904	KR20077012984	20051208
MX2007006636 A1	20071115	MX20070006636	20051208
US2006121164 AA	20060608	US20040006820	20041208
US2006121175 AA	20060608	US20050098540	20050405
US7410664 BB	20080812	US20050098540	20050405
US7641930 BB	20100105	US20040006820	20041208
WO06063130 A1	20060615	WO2005US44418	20051208

Priority:

US20040006820 20041208 US20050098540 20050405 WO2005US44418 20051208
EP20050853361 20051208

Probable Assignee: HERSHEY CO

Assignee(s): (std): HANSELMANN WILLIAM ; HERSHEY CO ; HERSHEY COMPANY

Assignee(s): THE HERSHEY COMPANY

Inventor(s): (std): HANSELMANN WILLIAM ; WILLIAM HANSELMANN

Inventor(s): HANSELMANN WILLIAM THE HERSHEY CO

Agent(s): DAVIES COLLISON CAVE; RICHES MCKENZIE AND HERBERT LLP; ZBM PATENTS; ZEA BERNABE; WILEY REIN AND FIELDING LLP, ATTN: PATENT ADMINISTRATION; WILEY REIN AND FIELDING LLP ATTN PATENT ADMINISTRATION; WILEY REIN LLP

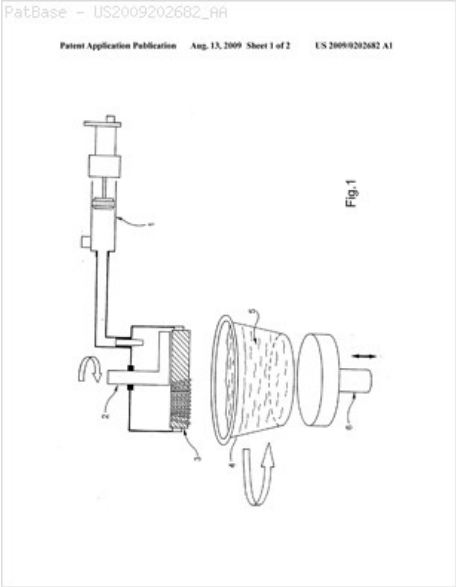
Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LC LI LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG 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: MULTILAYER FOOD PRODUCT AND **METHOD** FOR PREPARING SAME

Abstract: Source: US2009202682A The invention concerns a multilayer food product and a **method** for obtaining a multilayer food product. The product includes at least one lower layer and one upper layer of thermally stable food components, wherein the lower layer has a lower viscosity and the upper layer has a uniform distribution.

Classifications:

International (IPC 8-9): A23C9/13 A23C9/133 A23C9/154 A23G1/00 A23G1/30 A23G3/02 A23G3/20 A23G3/28 A23G3/34 A23G3/54 A23G9/48 A23L1/00 A23L1/187 A23L1/19 A23L1/212 A23P1/08 B65B1/04 (Advanced/Invention); A22C13/00 A23C9/13 A23C9/152 A23G3/02 A23G3/34 A23G9/44 A23L1/00 A23P1/08 (Core/Invention); A23C A23G A23L (Subclass/Invention)
International (IPC 1-7): A22C 13/00 A23G3/00 A23G3/20 C11D7/26 G02B3/00 G02C13/00
CPC: A23P1/085 B65B1/04 A23C9/1307 A23C9/1315 A23C9/133 A23C9/1542 A23C9/1544 A23C2270/05 A23G3/0072 A23G3/0097 A23G3/203 A23G3/28 A23L1/0067 A23L1/1875 A23L1/2128 A23P1/086
European: A23C9/133 A23C9/13B A23C9/13D A23C9/154B A23C9/154D A23G3/00P20F8D A23G3/00P28 A23G3/20F8D A23G3/28 A23L1/00P8E A23L1/187B A23L1/212E A23P1/08E K23C270/05
US: 426/103 426/103P 426/291 426/305 426/89 53/474 99/644 99/644S



Family:

Publication number	Publication date	Application number	Application date
AR054588 AA	20070627	AR2006P103264	20060727
AU2006273929 AA	20070201	AU20060273929	20060727
AU2006273929 BB	20110623	AU20060273929	20060727
BRPI0614149 A2	20110315	BR2006PI14149	20060727
BRPI0614149 B1	20150331	BR2006PI14149	20060727
CA2616723 AA	20080125	CA20062616723	20060727
CA2616723 C	20160405	CA20062616723	20060727
CN101299925 A	20081105	CN200680027208	20060727
CN101299925 B	20120523	CN200680027208	20060727
EP1912517 A1	20080423	EP20060794237	20060727
FR2889030 A1	20070202	FR20050008077	20050728
FR2889030 B1	20120127	FR20050008077	20050728
HK1125265 A1	20121005	HK20090103602	20090420
IN00649DN2008 A	20080711	IN2008DN00649	20080123
JP2009502155 T2	20090129	JP20080523416T	20060727
MX2008001263 A1	20080325	MX20080001263	20060727
MY146273 A	20120731	MY20060003635	20060728
TH88733 A	20080229	TH20061003505	20060726
US2009202682 AA	20090813	US20060996934	20060727
US2013064930 AA	20130314	US20120645350	20121004
WO07012765 A1	20070201	WO2006FR01842	20060727
WO07012765 B1	20070315	WO2006FR01842	20060727

Priority:
FR20050008077 20050728 WO2006FR01842 20060727 US20120645350 20121004
US20060996934 20060727 US20080996934 20080721

Probable Assignee: NESTEC SA

Assignee(s): (std): HOFMANN MARION ; MOREAU JEAN JACQUES ; NESTEC SA ; SERRE JEAN EMMANUEL

Assignee(s): NESTEC S A

Inventor(s): (std): HOFMANN MARION ; JEAN EMMANUEL SERRE ; JEAN JACQUES MOREAU ; MOREAU JEAN JACQUES ; SERRE JEAN EMMANUEL ; MOREAU JEAN JAQUES ; MOREAU JEAN ; MARION HOFMANN ; JEAN MOREAU ; EMMANUEL SERRE JEAN

Inventor(s): JEAN JAQUES MOREAU

Agent(s): SHELSTON IP PTY LTD; SHELSTON IP; BORDEN LADNER GERVAIS LLP; THOMAS ALAIN; SANTARELLI; WINSTON AND STRAWN LLP,PATENT DEPARTMENT; WINSTON AND STRAWN LLP PATENT DEPARTMENT

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 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 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: **PROCESS** FOR OBTAINING A SOFT WHITE MILK-BASED COATING AND COATING SO OBTAINED

Abstract: Source: US2008248174A The invention relates to a **process** for soft white milk-based coating of hard, soft, chewy or chocolate centres for the production of confectionery products characterised in that the coating mixture is a mixture comprising milk or milk derivative, a syrup of one or more carbohydrates selected from the group consisting of glucose, fructose-glucose and sorbitol and in that the said mixture is held at between 50 and 64 degrees centigrade for a time of less than approximately 40 minutes. The invention also relates to a coating for hard, soft and chewy sweets containing at least 200 of milk or milk derivative.

Classifications:
International (IPC 8-9): A23G1/30 A23G1/34 A23G3/00 A23G3/34 A23G3/36 A23G3/46 A23G3/54 (Advanced/Invention); A23G1/30 A23G3/00 A23G3/34 (Core/Invention)
CPC: A23G1/305 A23G1/54 A23G3/343 A23G3/54 A23G2200/06 A23G2200/12
European: A23G1/30C A23G1/54 A23G3/34C A23G3/54 K23G200/06 K23G200/12
US: 426/304 426/304P

Family:

Publication number	Publication date	Application number	Application date	
AT460844 E	20100415	AT20050802255T	20050927	
CA2620138 AA	20080222	CA20052620138	20050927	
DE602005020075 D1	20100429	DE200560020075T	20050927	
EP1928257 A1	20080611	EP20050802255	20050927	
EP1928257 B1	20100317	EP20050802255	20050927	
US2008248174 AA	20081009	US20050067513	20050927	
WO07036957 A1	20070405	WO2005IT00555	20050927	

Priority:
WO2005IT00555 20050927

Probable Assignee: LEAF ITALIA SRL

Assignee(s): (std): BERGOGNI ROBERTO ; CHIODELLI LUIGI ALBERTO ; LEAF ITALIA S R L ; MARTINCICH ANGELO

Assignee(s): LEAF ITALIA SRL

Inventor(s): (std): BERGOGNI ROBERTO ; CHIODELLI LUIGI ; CHIODELLI LUIGI ALBERTO ; MARTINCICH ANGELO

Agent(s): OYEN WIGGS GREEN AND MUTALA LLP; PERANI AURELIO; NOTARO AND MICHALOS

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 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: INULIN OF VERY HIGH CHAIN LENGTH

Abstract: Source: US2009099129A The invention relates to a long-chain inulin and its preparation from artichoke roots, to its use in foodstuffs and cosmetic preparations and to foodstuffs and cosmetic preparations which comprise the long-chain inulin.

Classifications:

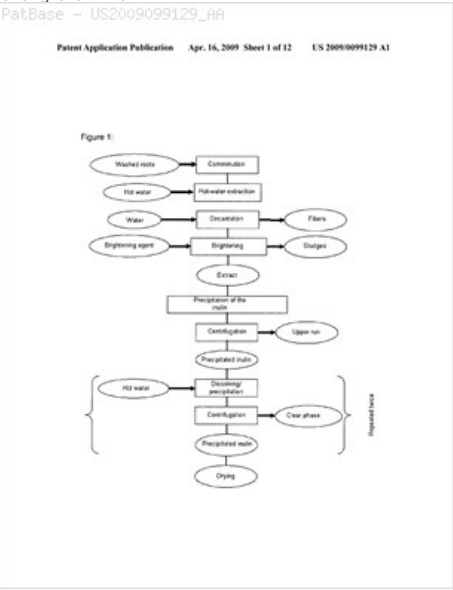
International (IPC 8-9): A23L1/00 A23L1/30 A23L1/307 A23L1/308 A61K8/73 A61Q90/00 C07H1/00 C07H1/08 C08B37/18 (Advanced/Invention); A23L1/00 A23L1/30 A23L1/307 A23L1/308 A61K8/72 A61Q90/00 C07H1/00 C08B37/00 (Core/Invention); A23L A61K C08B (Subclass/Invention)

International (IPC 1-7): A23L1/0 A23L1/19 C08B37/18

CPC: A23L1/308 A23L1/0076 A23V2002/00 A61K8/73 A61K8/97 A61Q19/00 C08B37/0054 C08L5/00

European: A23L1/00P12 A23L1/308 A61K8/73 A61K8/97 A61Q19/00 C08B37/00M6B C08L5/00 K23V2/00

US: 426/648 426/648S 426/658 426/658S 514/54 514/54P 536/123.1 536/123.100S



Family:

Publication number	Publication date	Application number	Application date
AR060704 AA	20080710	AR2007P101840	20070427
AT506376 E	20110515	AT20070724952T	20070427
AU2007247376 AA	20071115	AU20070247376	20070427
AU2007247376 BB	20121213	AU20070247376	20070427
AU2007247376 CA	20140123	AU20070247376	20070427
BRPI0710972 A2	20110531	BR2007P110972	20070427
CA2649655 AA	20081017	CA20072649655	20070427
CA2649655 C	20140819	CA20072649655	20070427
CN101432314 A	20090513	CN200780015200	20070427
CN101432314 B	20111012	CN200780015200	20070427
DE602007014037 D1	20110601	DE200760014037T	20070427
DK2027161 T3	20110801	DK20070724952T	20070427
EP2027161 A2	20090225	EP20070724952	20070427
EP2027161 B1	20110420	EP20070724952	20070427
EP2027161 B9	20110914	EP20070724952	20070427
ES2363380 T3	20110802	ES20070724952T	20070427
HK1133896 A1	20120601	HK20090110529	20091111
IN05811CN2008 A	20090327	IN2008CN05811	20081028
JP2009535437 T2	20091001	JP20090507003T	20070427
JP5415939 B2	20140212	JP20090507003T	20070427
MX2008013708 A1	20081106	MX20080013708	20070427
US2009099129 AA	20090416	US20070298689	20070427
US8193341 BB	20120605	US20070298689	20070427
WO07128559 A2	20071115	WO2007EP04028	20070427
WO07128559 A3	20080424	WO2007EP04028	20070427

Priority:

EP20060090066 20060428 US20060796818P 20060502 EP20060090199 20061027
US20060855248P 20061030 WO2007EP04028 20070427 EP20070724952 20070427
US20070298689 20070427

Probable Assignee: BAYER INTELLECTUAL PROPERTY GMBH

Assignee(s): (std): BAUER INGO ; BAYER CORPSCIENCE AG ; BAYER CROPSCIENCE AG ; PILLING JENS ; MEUSER FRIEDRICH ; HELLWEGE ELKE

Assignee(s): BAYER INTELLECTUAL PROPERTY GMBH ; BAYER CROPSCIENCE AGALFRED-NOBEL-STR. 5040789MONHEIMDE

Inventor(s): (std): ELKE HELLWEGE ; FRIEDRICH MEUSER ; HELLWEGE ELKE ; INGO BAUER ; JENS PILLING ; MEUSER FRIEDRICH ; BAUER INGO ; PILLING JENS

Inventor(s): PILLING JENSDE ; BAUER INGODE ; MEUSER FRIEDRICHDE ; HELLWEGE ELKEDE

Agent(s): GRIFFITH HACK; FETHERSTONHAUGH AND CO; BEYER ANDREAS; HUNTON AND WILLIAMS LLP,INTELLECTUAL PROPERTY DEPARTMENT; HUNTON AND WILLIAMS LLP INTELLECTUAL PROPERTY DEPARTMENT; HUNTON AND WILLIAMS 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 TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: INULIN OF VERY HIGH CHAIN LENGTH

Abstract: Source: US2009202705A The invention relates to a long-chain inulin and its preparation from artichoke roots, to its use in foodstuffs and cosmetic preparations and to foodstuffs and cosmetic preparations which comprise the long-chain inulin.

Classifications:

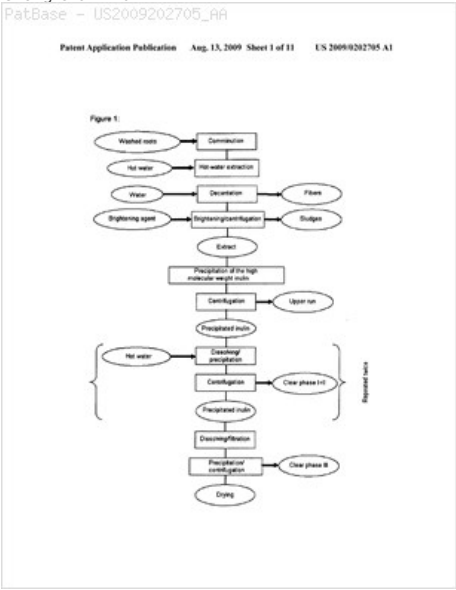
International (IPC 8-9): A21D13/00 A21D2/18 A21D2/36 A23C9/13 A23L1/00 A23L1/03 A23L1/05 A23L1/16 A23L1/30 A23L1/307 A23L1/308 A23L1/48 A61K31/70 A61K47/36 A61K8/73 A61K9/06 A61K9/14 C07H1/00 C07H3/00 C08B37/18 (Advanced/Invention); B01F17/56 (Advanced/Non-invention); A21D13/00 A21D2/00 A23C9/13 A23L1/00 A23L1/03 A23L1/05 A23L1/16 A23L1/30 A23L1/308 A23L1/48 A61K47/36 A61K8/72 A61K9/06 A61K9/14 C07H3/00 C08B37/00 (Core/Invention); B01F17/56 (Core/Non-invention)

International (IPC 1-7): A23L1/0 A23L1/308 C08B37/18

CPC: A23K1/1643 A23L1/0528 A23L1/16 A23L1/308 A23V2002/00 A61K8/73 A61Q19/00 C08B37/0054 C08L5/00

European: A23K1/16L A23L1/0528 A23L1/16 A23L1/308 A61K8/73 A61Q19/00 C08B37/00M6B C08L5/00 K23V2/00

US: 426/658 426/658P 514/54 536/123.1 536/123.100S



Family:

Publication number	Publication date	Application number	Application date
AR060705 AA	20080710	AR2007P101841	20070427
AT492566 E	20110115	AT20070724953T	20070427
AU2007247377 AA	20071115	AU20070247377	20070427
AU2007247377 BB	20130502	AU20070247377	20070427
BRPI0710867 A2	20110621	BR2007PI10867	20070427
CA2649656 AA	20081017	CA20072649656	20070427
CA2649656 C	20140923	CA20072649656	20070427
CN101432313 A	20090513	CN200780015139	20070427
CN101432313 B	20130807	CN200780015139	20070427
DE602007011422 D1	20110203	DE200760011422T	20070427
DK2016104 T3	20110328	DK20070724953T	20070427
EP2016104 A2	20090121	EP20070724953	20070427
EP2016104 B1	20101222	EP20070724953	20070427
ES2356690 T3	20110412	ES20070724953T	20070427
IN06514CN2008 A	20090327	IN2008CN06514	20081127
JP2009535438 T2	20091001	JP20090507004T	20070427
JP5496654 B2	20140521	JP20090507004T	20070427
MX2008013706 A1	20081106	MX20080013706	20070427
US2009202705 AA	20090813	US20070298680	20070427
US8163715 BB	20120424	US20070298680	20070427
WO07128560 A2	20071115	WO2007EP04029	20070427
WO07128560 A3	20080424	WO2007EP04029	20070427

Priority:

EP20060090064 20060428	US20060796819P 20060502	EP20060090200 20061027
US20060855250P 20061030	WO2007EP04029 20070427	EP20070724953 20070427
US20070298680 20070427		

Probable Assignee: BAYER INTELLECTUAL PROPERTY GMBH

Assignee(s): (std): BAUER INGO ; BAYER CROPSCIENCE AG ; PILLING JENS ; MEUSER FRIEDRICH ; HELLWEGE ELKE

Assignee(s): BAYER CROPSCIENCE AGALFRED-NOBEL-STRASSE 5040789MONHEIM AM RHEINDE ; BAYER INTELLECTUAL PROPERTY GMBH

Inventor(s): (std): ELKE HELLWEGE ; FRIEDRICH MEUSER ; HELLWEGE ELKE ; INGO BAUER ; JENS PILLING ; MEUSER FRIEDRICH ; BAUER INGO ; PILLING JENS

Inventor(s): PILLING JENSDE ; BAUER INGODE ; MEUSER FRIEDRICHDE ; HELLWEGE ELKEDE

Agent(s): GRIFFITH HACK; FETHERSTONHAUGH AND CO; BEYER ANDREAS; HUNTON AND WILLIAMS LLP,INTELLECTUAL PROPERTY DEPARTMENT; HUNTON AND WILLIAMS LLP INTELLECTUAL PROPERTY DEPARTMENT; HUNTON AND WILLIAMS 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: DELIVERY OF ACTIVE AGENTS USING A CHOCOLATE VEHICLE

Abstract: Source: US2007269493A This invention provides edible compositions comprising pharmaceutically or nutraceutically active agents in particulate form homogeneously dispersed in a fat matrix, such as chocolate or chocolate compound coating.

Classifications:

International (IPC 8-9): A01N59/06 A23C17/00 A23G1/00 A23G1/30 A23G1/32 A23G1/36 A23G1/42 A23G1/50 A23G1/54 A23L1/30 A23L1/302 A23L1/303 A23L1/304 A23P1/00 A23P1/04 A61K33/06 A61K33/10 A61K47/44 A61K9/00 A61K9/14 A61K9/20 A61K9/68 A61P3/02 A61P3/14 (Advanced/Invention); A61K47/44 (Advanced/Non-invention); A23G1/30 A23L1/30 A61K33/06 A61K9/00 A61K9/68 (Core/Invention)

CPC: A23G3/362 A23G3/368 A23L1/0032 A23L1/3002 A23L1/303 A23G1/0036 A23G1/305 A23G1/325 A23G1/426 A23L1/302 A23L1/304 A23V2002/00 A61K9/0056 A61K9/2013 A61K9/2068 A23V2250/1578 A23V2250/71 A23V2250/714 A23G1/36 A23G1/54 A61K9/145 A61K33/10

European: A23G1/00P10Q A23G1/30C A23G1/32F A23G1/42V A23G3/36F A23G3/36M4 A23L1/00P4B A23L1/302 A23L1/303 A23L1/304 A23L1/30B A61K33/10 A61K9/00M18B A61K9/20H4 A61K9/20H8 K23V2/00

US: 424/440 424/440P 424/687 424/687S 426/27 426/385 426/583 426/631 426/631S 426/72 426/72P 426/72S 426/73 426/73P 426/74 426/74P 426/89 426/89S 426/93 426/93S

Family:

Publication number	Publication date	Application number	Application date	
CA2650626 AA	20081028	CA20072650626	20070517	
CA2650626 C	20130806	CA20072650626	20070517	
CA2752522 AA	20071129	CA20072752522	20070517	
CA2752522 C	20140318	CA20072752522	20070517	
CA2752530 AA	20071129	CA20072752530	20070517	
CA2752530 C	20130423	CA20072752530	20070517	
CA2752585 AA	20071129	CA20072752585	20070517	
CA2752585 C	20141014	CA20072752585	20070517	
EP2018172 A2	20090128	EP20070797554	20070517	
EP2018172 A4	20100616	EP20070797554	20070517	
EP2018172 B1	20150715	EP20070797554	20070517	
EP2952198 A1	20151209	EP20150176113	20070517	
US2007269493 AA	20071122	US20060561294	20061117	
US2007269558 AA	20071122	US20060437371	20060519	
US2011033578 AA	20110210	US20100908395	20101020	
US2011033579 AA	20110210	US20100908552	20101020	
US2011038988 AA	20110217	US20100908568	20101020	
US2012082761 AA	20120405	US20110324231	20111213	
US2016000111 AA	20160107	US20150854875	20150915	
US7820221 BB	20101026	US20060437371	20060519	
US7931930 BB	20110426	US20060561294	20061117	
US8105640 BB	20120131	US20100908552	20101020	
US8133523 BB	20120313	US20100908395	20101020	
US8158177 BB	20120417	US20100908568	20101020	
US9168271 BB	20151027	US20110324231	20111213	
WO07137131 A2	20071129	WO2007US69171	20070517	
WO07137131 A3	20080410	WO2007US69171	20070517	
WO07137131 C1	20080703	WO2007US69171	20070517	

Priority:

US20060437371	20060519	US20060561294	20061117	WO2007US69171	20070517
CA20072650626	20070517	CA20072752585	20070517	CA20072752530	20070517
US20100908395	20101020	US20100908552	20101020	US20100908568	20101020
US20110324231	20111213	CA20072752522	20070517	CA20112650626	20111003
EP20070797554	20070517	US20150854875	20150915		

Probable Assignee: DELAVAU LLC

Assignee(s): (std): DELAVAU L L C ; DELAVAU LLC ; LANG KEVIN W ; LANG KEVIN

Assignee(s): DELAVAU LLC10101 ROSEVELT BOULEVARDPHILADELPHIAPA19154US ; DEUTSCHE BANK CAYMAN ISLANDS BRANCH COLLATERAL AGE ; DEUTSCHE BANK CAYMAN ISLANDS BRANCH COLLATERAL AGENT AG AS ; DEUTSCHE BANK AG ; DEUTSCHE BANK CAYMAN ISLANDS BRANCH AG

Inventor(s): (std): LANG KEVIN ; LANG KEVIN W

Inventor(s): LANG KEVINUS

Agent(s): GOWLING LAFLEUR HENDERSON LLP; PERANI AURELIO ET AL; PERANI AURELIO; ASENSIO RAFFAELLA CONSUELO; KING AND SPALDING; KING AND SPALDING LLP; JONATHAN D; LEWIS RICE LLC

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 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: **METHOD** TO INCREASE THE ANTIOXIDANT ACTIVITY OF CHOCOLATE

Abstract: Source: US2011059223A The present invention relates to a novel **method** for conching chocolate, whereby a chocolate mass is submitted to a conching **method** that comprises the following steps: -a dry conching step performed at a temperature of between 50 degrees centigrade and 70 degrees centigrade, -and subsequent a wet conching step performed at a temperature of between 60 degrees centigrade and 110 degrees centigrade, more in particular at a temperature between 60 degrees centigrade and 90 degrees centigrade, wherein the dry conching temperature and the wet conching temperature are comprised within the range(s) defined by the graph of Fig. 13 (see shaded or hatched regions). Most preferably the dry conching step is performed at about 60 degrees centigrade and the wet conching step at about 60 degrees centigrade or about 90 degrees centigrade Advantageously, this adapted conching **process** conserves and even increases the antioxidant activity of a chocolate, in particular a dark chocolate. Consequently, the present invention further relates to a **method** of conserving and/or increasing the antioxidant activity of chocolate and to chocolates **processed** accordingly.

Classifications:

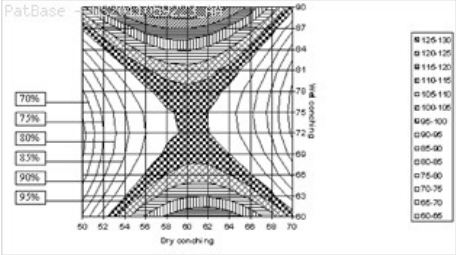
International (IPC 8-9): A23G1/00 A23G1/02 A23G1/14
A23G1/30 (Advanced/Invention);
A23G1/04 (Core/Invention)

International (IPC 1-7): A23G1/14

CPC: A23G1/0036 A23V2002/00

European: A23G1/00P10Q K23V2/00

US: 426/231 426/519 426/519S 426/631 426/631P



Family:

Publication number	Publication date	Application number	Application date
CA2659331 AA	20090128	CA20072659331	20070816
CA2659331 C	20150324	CA20072659331	20070816
CN101573044 A	20091104	CN200780032029	20070816
CN101573044 B	20130821	CN200780032029	20070816
EA016229 B1	20120330	EA20090000255	20070816
EA200900255 A1	20090630	EA20090000255	20070816
EP1894473 A1	20080305	EP20060119639	20060828
EP2061336 A1	20090527	EP20070802664	20070816
IN01004DN2009 A	20100820	IN2009DN01004	20090211
JP2010501196 T2	20100121	JP20090526041T	20070816
JP5095738 B2	20121212	JP20090526041T	20070816
MX2009002255 A1	20090313	MX20090002255	20070816
US2011059223 AA	20110310	US20070439147	20070816
US8409652 BB	20130402	US20070439147	20070816
WO08025684 A1	20080306	WO2007EP58533	20070816

Priority:

EP20060119639 20060828 WO2007EP58533 20070816 EP20070802664 20070816

Probable Assignee: PURATOS NAAMLOZE VENNOOTSCHAP

Assignee(s): (std): BEHEYDT BRAM ; COLLIN SONIA ; DELEDICQUE CATHERINE ; NGUYEN FANNY ; OUWERX CAROLINE ; PURATOS NV

Assignee(s): PURATOS NAAMLOZE VENNOOTSCHAP ; PURATOS N V

Inventor(s): (std): BEHEYDT BRAM ; BRAM BEHEYDT ; CAROLINE OUWERX ; CATHERINE DELEDICQUE ; COLLIN SONIA ; DELEDICQUE CATHERINE ; FANNY NGUYEN ; NGUYEN FANNY ; OUWERX CAROLINE ; SONIA COLLIN

Agent(s): GOWLING LAFLEUR HENDERSON LLP; PRONOVEM; KNOBBE MARTENS OLSON AND BEAR LLP; PRONOVEM - OFFICE VAN MALDEREN

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 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 YU ZA ZM ZW

Title: **METHOD** FOR OBTAINING A PRODUCT SEQUENTIALLY SUBMITTED TO GASIFICATION AND CRYOGENIC DEEP-FREEZING

Abstract: Source: US2010055285A The invention relates to a **method** for obtaining a product in the form of deep-frozen granules, particles of beads having a high dissolved-gas content from a liquid, semi-liquid or paste-like matrix, that comprises two subsequent steps: a matrix gasification step that comprises the incorporation of gas at a pressure higher than 2 bars; and a quick deep-freezing step using a cryogenic fluid.

Classifications:
International (IPC 8-9): A23G9/46 A23L1/00 A23L2/54 A23L3/375 A23P1/16 (Advanced/Invention); A23G9/44 A23L1/00 A23L2/52 A23L3/36 A23P1/10 (Core/Invention)
CPC: A23V2250/124 A23V2300/20 A23L3/375
European: A23L3/375
US: 426/11 426/524 426/524S 426/565 426/565P 62/74 62/74S

Family:

Publication number	Publication date	Application number	Application date	
CA2666518 AA	20090409	CA20072666518	20071009	
CA2666518 C	20151215	CA20072666518	20071009	
DK2086359 T3	20141103	DK20070858410T	20071009	
EP2086359 A2	20090812	EP20070858410	20071009	
EP2086359 B1	20140827	EP20070858410	20071009	
ES2520027 T3	20141111	ES20070858410T	20071009	
FR2906688 A1	20080411	FR20060008820	20061009	
FR2906688 B1	20120420	FR20060008820	20061009	
PT2086359 T	20141028	PT20070858410T	20071009	
US2010055285 AA	20100304	US20070444971	20071009	
US9017746 BB	20150428	US20070444971	20071009	
WO08043909 A2	20080417	WO2007FR01641	20071009	
WO08043909 A3	20080612	WO2007FR01641	20071009	

Priority:
FR20060008820 20061009 WO2007FR01641 20071009 EP20070858410 20071009

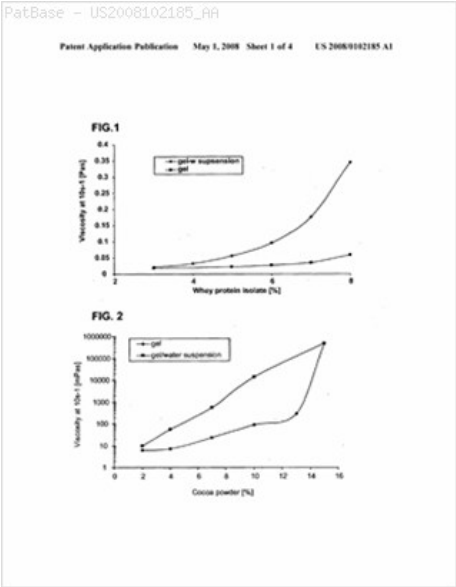
Probable Assignee: GENIALIS
Assignee(s): (std): DESJARDIN LAVISSE ISABELLE ; DESJARDINS LAVISSE ISABELLE ; DESOBRY STEPHANE ; GENIALIS ; PROBST LAURENT ; UHRIG ERIC
Assignee(s): ISABELLE DESJARDINS LAVISSE ; STEPHANE DESOBRY ; LAURENT PROBST ; ERIC UHRIG
Inventor(s): (std): DESJARDIN LAVISSE ISABELLE ; DESJARDINS LAVISSE ISABELLE ; DESOBRY STEPHANE ; PROBST LAURENT ; UHRIG ERIC
Inventor(s): ISABELLE DESJARDINS LAVISSE ; STEPHANE DESOBRY ; ERIC UHRIG ; ISABELLE DESJARDIN LAVISSE ; LAURENT PROBST
Agent(s): GOWLING LAFLEUR HENDERSON LLP; OFFICE FREYLINGER; CURELL MIREIA; OFFICE FREYLINGER SA; OFFICE ERNEST T FREYLINGER SA; CANTOR COLBURN LLP; CABINET MICHEL POUPON
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 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: GEL IN WATER SUSPENSIONS COMPRISING COCOA PRODUCTS AND BEVERAGES MADE FROM THEM

Abstract: Source: US2008102185A The invention provides, in one aspect, a **method** of making a cocoa-containing beverage product or ingredient by mixing a gel network into micro-particles to form a gel-in-water suspension. The continuous phase of the suspension is preferably water or a milk, such as skim milk. Various beverage products, cocoa-containing products, and highly-concentrated cocoa flavanol-containing beverages are also disclosed.

Classifications:

International (IPC 8-9): A23F5/00 A23G1/00 (Advanced/Invention); A23G1/00 (Core/Invention)
CPC: A23G1/56 A23C9/1544 A23C9/156 A23L2/38 A23L2/52 A23V2002/00
European: A23C9/154D A23C9/156 A23G1/56 A23L2/38 A23L2/52 K23V2/00
US: 426/573 426/573S 426/593 426/593P



Family:

Publication number	Publication date	Application number	Application date
US2008102185 AA	20080501	US20060585986	20061025
WO08051519 A2	20080502	WO2007US22429	20071023
WO08051519 A3	20080619	WO2007US22429	20071023

Priority:

US20060585986 20061025

Probable Assignee: HERSHEY CO

Assignee(s): (std): HANSELMANN WILLIAM ; HERSHEY CO ; HERSHEY COMPANY

Assignee(s): THE HERSHEY COMPANY

Inventor(s): (std): HANSELMANN WILLIAM

Agent(s): WILEY REIN LLP; KULIK DAVID J

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: COMPOSITION AND **METHOD** OF STABILIZED SENSITIVE INGREDIENT

Abstract: Source: US2008175955A The present invention relates to a **process** of forming a coated sphere comprising the steps: (a) combining an alkali metal alginate with water; (b) preparing a mixture of said alkali metal alginate with a sensitive ingredient; (c) pumping said mixture to a nozzle; (d) cutting said mixture with a fluid stream; (e) forming a sphere; (f) dropping said sphere into an coating matrix; (g) providing a first protective coating around said sphere; and (h) forming a coated sphere.

Classifications:

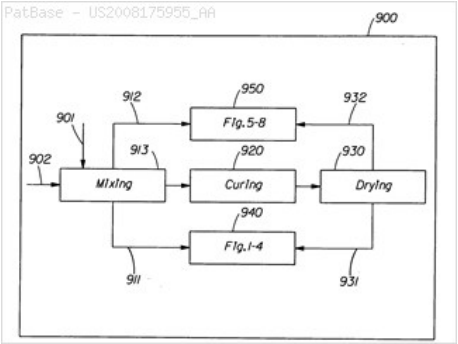
International (IPC 8-9): A21D2/00 A23K1/00 A23L1/30 A23L1/302 A23L1/303 A23L1/304 A23L1/305 A23L3/00 A23P1/04 A23P1/08 A61K9/16 A61K9/50 B01J2/04 B05D7/00 C09D105/04 (Advanced/Invention); A21D2/00 A23K1/00 A23L1/00 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23P1/00 A23P1/04 A23P1/08 A61K9/00 A61K9/16 A61K9/50 (Core/Invention)

International (IPC 1-7): A23K1/18

CPC: A23K1/004 A23K1/1813 A23K1/1846 A23L1/0029 A23L1/0047 A23L1/0055 A23L1/3106 A23V2002/00 A61K9/1652 A61K9/5036 A61K9/5089

European: A23K1/00B3 A23K1/18K A23K1/18N A23L1/00P4 A23L1/00P8B A23L1/00P8B8 A23L1/31K A61K9/16H6F A61K9/50H6F A61K9/50P K23V2/00

US: 426/503 426/503S 426/61 426/61P 426/72 426/72S 426/73 426/73S 426/89 426/89S



Family:

Publication number	Publication date	Application number	Application date
AR064954 AA	20090506	AR2008P100226	20080118
AU2008206669 AA	20080724	AU20080206669	20080117
BRPI0806804 A2	20110913	BR2008PI06804	20080117
CA2674420 AA	20090703	CA20082674420	20080117
EP2124606 A2	20091202	EP20080702463	20080117
JP2010516245 T2	20100520	JP20090546052T	20080117
MX2009007700 A1	20090729	MX20090007700	20080117
US2008175955 AA	20080724	US20080009370	20080118
WO08087606 A2	20080724	WO2008IB50179	20080117
WO08087606 A3	20080912	WO2008IB50179	20080117

Priority:

US20070881222P 20070119 WO2008IB50179 20080117 US20080009370 20080118

Probable Assignee: IAMS CO

Assignee(s): (std): DUVAL DEAN LARRY ; GLASSMEYER STEPHEN ROBERT ; GREFER JULIE D ; GREFER JULIE DOMINIC ; HORGAN MONIKA BARBARA ; IAMS CO ; IAMS COMPANY

Assignee(s): THE IAMS COMPANY

Inventor(s): (std): DUVAL DEAN LARRY ; DUVAL LARRY DEAN ; GLASSMEYER STEPHEN ROBERT ; GREFER JULIE D ; GREFER JULIE DOMINIC ; HORGAN MONIKA BARBARA

Inventor(s): JULIE DOMINIC GREFER ; LARRY DEAN DUVAL ; MONIKA BARBARA HORGAN ; STEPHEN ROBERT GLASSMEYER ; DEAN LARRY DUVAL

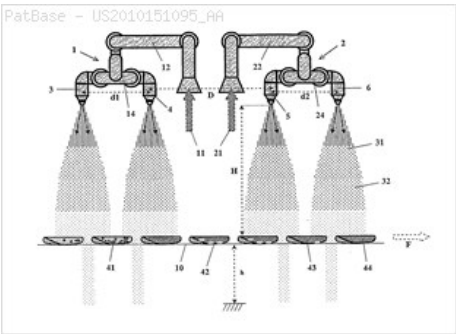
Agent(s): PHILLIPS ORMONDE FITZPATRICK; TORYS LLP; GOODIER CLAIRE LOUISE; PROCTER AND GAMBLE CO INTELLECTUAL PROPERTY DIVISION WEST BLDG; THE IAMS COMPANY

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: **PROCESS** FOR SPRAYING A LAYER CONTAINING FAT AND SUGAR ON A SURFACE OF AN EDIBLE PRODUCT

Abstract: Source: US2010151095A The invention relates to a **process** for applying a layer of a composition comprising at least fat and sugar on a surface of an edible product, characterized in that it comprises submitting the product to at least two spraying stages, each involving generating by at least one nozzle a conical jet having an angle α and a vertical axis, said nozzle being disposed above the product at a height H between 200 mm and 800 mm and preferably between 300 mm and 650 mm so that, upon impinging on the product, the jet has become a vertically oriented drizzle with a substantially cylindrical cross-section.

Classifications:
International (IPC 8-9): A21C15/00 A21D13/08 A21D15/08 A23G1/00 A23G1/20 A23G1/54 A23G3/00 A23G3/20 A23G3/22 A23G3/34 A23G3/54 A23L1/00 A23P1/08 (Advanced/Invention); A21C15/00 A21D13/00 A21D15/00 A23G1/00 A23G1/04 A23G1/30 A23G3/00 A23G3/02 A23G3/34 A23L1/00 (Core/Invention); A21C A23G A23L (Subclass/Invention)
CPC: A23G3/0089 A21C15/002 A23G1/005 A23G1/201 A23G3/2092 A23L1/0061
European: A21C15/00B A23G1/00P20 A23G1/20M A23G3/00P20L A23G3/20L A23L1/00P8B14
US: 302/304 426/303 426/303P 426/306



Family:

Publication number	Publication date	Application number	Application date
AU2008240658 AA	20081030	AU20080240658	20080418
AU2008240658 BB	20130502	AU20080240658	20080418
BRPI0810121 A2	20140923	BR2008PI10121	20080418
CA2684568 AA	20081030	CA20082684568	20080418
CA2684568 C	20150630	CA20082684568	20080418
CN101715300 A	20100526	CN200880013084	20080418
CN101715300 B	20131127	CN200880013084	20080418
DK1985188 T3	20130402	DK20070290506T	20070424
DK2150124 T3	20130701	DK20080750965T	20080418
EP1985188 A1	20081029	EP20070290506	20070424
EP1985188 B1	20130227	EP20070290506	20070424
EP2150124 A1	20100210	EP20080750965	20080418
EP2150124 B1	20130612	EP20080750965	20080418
ES2402671 T3	20130507	ES20070290506T	20070424
ES2421208 T3	20130829	ES20080750965T	20080418
IL201621 A0	20100531	IL20090201621	20091019
IL201621 A1	20121129	IL20090201621	20091019
IL201621 A1	20121129	IL20080201621	20080418
JP2010524491 T2	20100722	JP20100504901T	20080418
JP5241821 B2	20130717	JP20100504901T	20080418
KR20100016630 A	20100212	KR20097023959	20080418
MX2009011522 A1	20100201	MX20090011522	20080418
NZ580488 A	20110826	NZ20080580488	20080418
RU2009143331 A	20110527	RU20090143331	20080418
RU2444904 C2	20120320	RU20090143331	20080418
UA99823 C2	20121010	UA20090101778	20080418
US2010151095 AA	20100617	US20080595908	20080418
US8906439 BB	20141209	US20080595908	20080418
WO08129417 A1	20081030	WO2008IB01226	20080418
ZA200907148 A	20100728	ZA20090007148	20091006

Priority:
EP20070290506 20070424 WO2008IB01226 20080418 EP20080750965 20080418

Probable Assignee: GENERALE BISCUIT

Assignee(s): (std): BESSE NICOLAS ; GAUDUCHON LUC ; GEN BISCUIT ; TRONSMO KARI ; MACHADO LUIS ; ZHENERAL BISKJUI

Assignee(s): LUIS MACHADO ; LUC GAUDUCHON ; NICOLAS BESSE ; GENERALE BISCUIT ; KARI RONSMO

Inventor(s): (std): BESS NIKOLJA ; BESSE NICOLAS ; GAUDUCHON LUC ; GAUDUCHON LUC ; GODJUSHON LJUK ; KARI TRONSMO ; LUC GAUDUCHON ; LUIS MACHADO ; MACHADO LUIS ; MASHADO LUI ; NICOLAS BESSE ; TRONSMO KARI

Inventor(s): KARI RONSMO

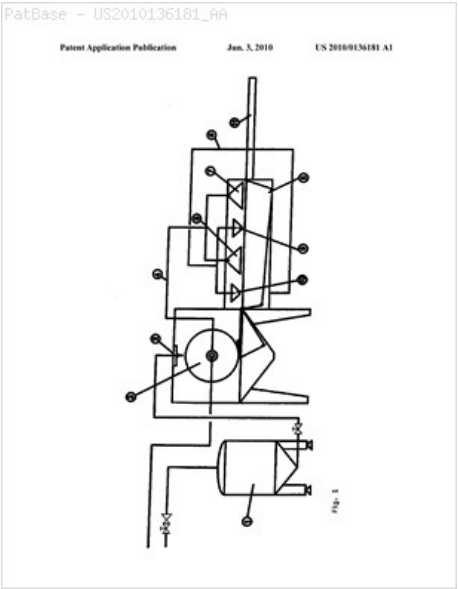
Agent(s): GRIFFITH HACK; ROBIC; JACQUARD PHILIPPE JEAN LUC ET AL; REBOUSSIN YOHANN MICKAEL NOEL; JACQUARD PHILIPPE JEAN LUC; DE ELZABURU ALBERTO; SOROKER AGMON; ALSTON AND BIRD LLP; CABINET ORES

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: PARTICULATE FOOD COMPONENT

Abstract: Source: US2010136181A The invention relates to a particulate food constituent comprising a filling and a coating, characterised in that the filling is a food preparation which is free-flowing at room temperature and selected from the group consisting of fruit preparations, other preparations and mixtures thereof, and in that the coating consists of a layer consisting of a constituent selected from the group of suitable cocoa products, chocolate products, and hydrophobic food ingredients, especially optionally aromatised and/or dyed fats or fatty materials that have a minimum fat content of 80 percent, or mixtures thereof. The average particle diameter of the food constituent is between 6 and 18 mm, preferably between 8 and 11 nm.

Classifications:
International (IPC 8-9): A23G3/00 A23G3/34 A23G3/54 A23L1/00 A23L1/212 A23P1/04 A23P1/08 (Advanced/Invention); A23G3/00 A23G3/34 A23L1/00 A23L1/212 A23P1/04 A23P1/08 (Core/Invention)
CPC: A23C9/1315 A23C9/133 A23C9/1528 A23C9/1544 A23G3/54 A23L1/0032 A23L1/0055 A23L1/2128 A23P1/081
European: A23C9/133 A23C9/13D A23C9/152F A23C9/154D A23G3/54 A23L1/00P4B A23L1/00P8B8 A23L1/212E A23P1/08B
US: 426/289 426/289S 426/89 426/89P



Family:

Publication number	Publication date	Application number	Application date
AT13222 U1	20130815	AT20120008066U	20070423
AT505171 A1	20081115	AT20070000630	20070423
CA2682751 AA	20081030	CA20082682751	20080423
CA2682751 C	20160216	CA20082682751	20080423
DE212008000043 U1	20100415	DE200821000043U	20080423
EP2150125 A2	20100210	EP20080733251	20080423
RU2009142995 A	20110527	RU20090142995	20080423
RU2472353 C2	20130120	RU20090142995	20080423
UA101476 C2	20130410	UA20090101883	20080423
US2010136181 AA	20100603	US20080596001	20080423
WO08128271 A2	20081030	WO2008AT00148	20080423
WO08128271 A3	20090319	WO2008AT00148	20080423

Priority:
AT20070000630 20070423 AT20120008066U 20070423 WO2008AT00148 20080423

Probable Assignee: AGRANA BETEILIGUNGS AG

Assignee(s): (std): AGRANA BETAJLIGUNGS AKTSIENGEZELL SHAFT ; AGRANA BETEILIGUNGS AG ; ARGANA BETEILIGUNGS AG ; EGGENREICH KARIN ; HARIOT FREDERIC ; ULREICH MARTIN

Assignee(s): ARGANA BETEILIGUNGS AKTIENGESELLSCHAFT ; AGRANA BETEILIGUNGS AKTIENGESELLSCHAFT

Inventor(s): (std): HARIOT FREDERIC ; EHGGENRAJKH KARIN ; EGGENREICH KARIN ; ARIO FREDERIK ; UL RAJKH MARTIN ; ULREICH MARTIN

Inventor(s): UL'RAJKH MARTIN

Agent(s): MOFFAT AND CO; NEMEC HARALD; LOWE HAUPTMAN HAM AND BERNER LLP; NEMEC HARALD ET AL

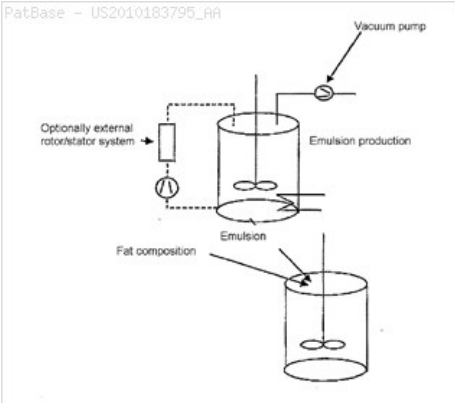
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ 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: **METHOD** OF PRODUCING A FAT COMPOSITION

Abstract: Source: US2010183795A The invention relates to a **method** of producing a fat-containing suspension and/or a fat-containing emulsion, in particular a chocolate or a chocolate-like fat composition, by mixing an emulsion formed by means of a reactive emulsifying technique, which emulsion has a disperse aqueous phase and a continuous fat phase, with a fat phase, in particular a cocoa mass. The invention relates, in particular, to a **method** of producing agave syrup-containing chocolate, wherein an emulsion consisting of cocoa butter or another fat or fat mixture and agave syrup or an aqueous sugar solution is generated and mixed with cocoa mass. According to the invention, the emulsion and later the chocolate are stabilized by emulsification at elevated temperature and evaporating the agave syrup or the sugar solution in the emulsified state. An otherwise customary **comminution** of the dry materials is therefore no longer necessary since the fineness necessary for sensory properties is set by the emulsifying **process**.

Classifications:

International (IPC 8-9): A23D7/005 A23D7/02 A23G1/00 A23G1/30 A23G1/32 A23G1/36 A23G1/40 A23G3/32 (Advanced/Invention); A23G1/00 A23G1/30 (Core/Invention)
CPC: A23G1/0006 A23G1/325 A23G1/36 A23G1/56 A23G2200/08
European: A23G1/00P4 A23G1/32F A23G1/36 A23G1/56 K23G200/08
US: 426/523 426/602 426/602P 426/605 426/613 426/660



Family:

Publication number	Publication date	Application number	Application date
CN101715301 A	20100526	CN200880021030	20080505
DE102007029221 A1	20081224	DE200710029221	20070622
EP2164339 A1	20100324	EP20080733828	20080505
EP2164339 B1	20140820	EP20080733828	20080505
ES2524024 T3	20141203	ES20080733828T	20080505
US2010183795 AA	20100722	US20080666230	20080505
US8241693 BB	20120814	US20080666230	20080505
WO09000093 A1	20081231	WO2008CH00202	20080505

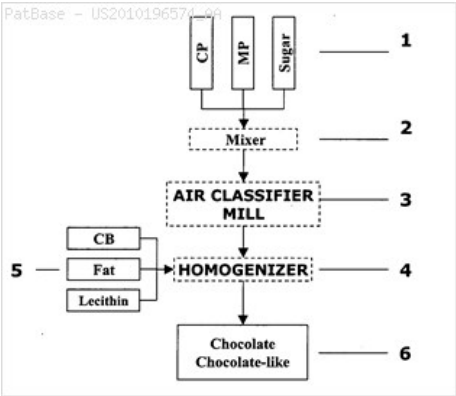
Priority:
DE200710029221 20070622 WO2008CH00202 20080505 EP20080733828 20080505

Probable Assignee: BUHLER AG
Assignee(s): (std): BRAUN PETER ; BUEHLER AG ; BUEHLER AG GEB ; STAUBLI ERICH ; ZIEGLER ANDREAS ; SCHMIDT BERND
Assignee(s): BUHLER AG
Inventor(s): (std): ANDREAS ZIEGLER ; BERND SCHMIDT ; BRAUN PETER ; ERICH STAUBLI ; PETER BRAUN ; SCHMIDT BERND ; STAUBLI ERICH ; ZIEGLER ANDREAS
Agent(s): HEPP DIETER; HEPP WENGER RYFFEL AG; LEHMANN MARIA ISABEL; SHOEMAKER AND MATTARE LTD; SHOEMAKER AND MATTARE; BUEHLER AG
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: **PROCESS** AND PRODUCT

Abstract: Source: US2010196574A A **process** for producing a chocolate or chocolate-like product comprising: (i) dry grinding a mixture of solid components of chocolate or a chocolate-like product; and (ii) homogenizing the ground mixture with fat to form a liquid chocolate or chocolate-like product.

Classifications:
International (IPC 8-9): A23G1/00 A23G1/30 A23G1/46
A23L1/09 (Advanced/Invention);
A23G1/00 A23G1/30 A23L1/09 (Core/Invention)
CPC: A23G1/0026 A23G1/0033 A23G1/30
European: A23G1/00P10 A23G1/00P10G A23G1/30
US: 426/518 426/518S 426/548 426/548P 426/584 426/584S 426/631 426/631S 426/93



Family:

Publication number	Publication date	Application number	Application date
EP2194796 A2	20100616	EP20080784841	20080717
EP2194796 B1	20150715	EP20080784841	20080717
GB200714389 A0	20070905	GB20070014389	20070721
US2010196574 AA	20100805	US20080669938	20080717
US8298605 BB	20121030	US20080669938	20080717
WO09012930 A2	20090129	WO2008EP05860	20080717
WO09012930 A3	20090402	WO2008EP05860	20080717

Priority:
GB20070014389 20070721 WO2008EP05860 20080717

Probable Assignee: BARRY CALLEBAUT AG

Assignee(s): (std): BARRY CALLEBAUT AG ; RUMBAUT LUC JOSEPH PAUL ANTOIN ; RUMBAUT LUC JOSEPH PAUL ANTONIE MARIE ; WEETJENS RIK JAN THEO

Assignee(s): RUMBAUT LUC JOSEPH PAUL ANTOINE MARIE

Inventor(s): (std): RUMBAUT LUC JOSEPH PAUL ANTOIN ; RUMBAUT LUC JOSEPH PAUL ANTOINE ; WEETJENS RIK JAN THEO ; RUMBAUT LUC JOSEPH PAUL ANTONIE MARIE ; RUMBAUT LUC JOSEPH PAUL ANTOINE MARIE

Agent(s): STEVENS IAN EDWARD; POTTER CLARKSON LLP; HOXIE AND ASSOCIATES LLC; STEVENS IAN

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: SOLUBLE OAT OR BARLEY FLOUR AND **METHOD** OF MAKING UTILIZING ENZYMES

Abstract: Source: US2010112127A Producing soluble oat or barley flour by using enzymes to precondition whole oat or barley flour prior to an extrusion (continuous cooking) **process**.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D2/24 A21D2/26 A21D2/36 A21D6/00 A23C19/00 A23C9/152 A23C9/154 A23G9/32 A23G9/36 A23G9/42 A23L1/00 A23L1/05 A23L1/052 A23L1/10 A23L1/105 A23L1/164 A23L1/168 A23L1/28 A23L1/308 A23L1/39 A23L1/40 A23L2/02 A23L2/38 A23L2/52 A23L2/84 A23L31/00 A23L33/00 A23L33/21 A23L7/10 A23L7/104 A23P1/12 A23P30/20

A61K36/899 (Advanced/Invention);

A21D8/04 (Advanced/Non-invention);

A23L1/00 A23L1/10 A23L1/105 A23L1/164 A23L2/38 A23L2/52

A23P1/10 (Core/Invention);

A23L1/10 A23L1/168 (Core/Non-invention)

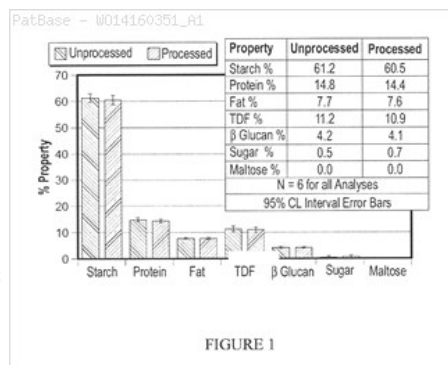
CPC: A23L1/168 A21D13/00 A23L1/39 A23G9/32 A23C9/154 A23L1/40 A23L1/1055 A21D8/042 A21D10/002 A23L1/2128 A23L1/307 A23L2/395 A23L1/10 A23G1/56 A23G9/045 A21D13/08 A23L1/05 A23L2/38 A23L2/39 A21D2/265 A21D10/005 A23C9/1544 A23C19/09 A23V2250/5484 A21D6/00 A21D6/003 A21D13/04 A23C9/1315 A23G9/42 A23L1/0005 A23L1/0076 A23L1/1041 A23L1/308 A23L2/02 A23L2/52 A23V2002/00 C12Y302/01001

European: A21D6/00 A21D6/00D A23G9/42 A23L1/00G A23L1/00P12 A23L1/05

A23L1/10M A23L2/02 A23L2/38 A23L2/52 C12Y302/01001 K23V2/00

US: 426/18 426/18S 426/28 426/28P 426/28S 426/29 426/29P 426/549 426/565

426/569 426/572 426/573 426/576 426/580 426/582 426/583 426/589 426/590 426/590S 426/619 426/622 426/650



Family:

Publication number	Publication date	Application number	Application date
AU2009251225 AA	20100520	AU20090251225	20091008
AU2009251225 BB	20140911	AU20090251225	20091008
AU2014226467 AA	20140912	AU20140226467	20140220
AU2014243911 AA	20141002	AU20140243911	20140313
AU2014253518 AA	20141113	AU20140253518	20141023
AU2014253518 BB	20150917	AU20140253518	20141023
AU2015264815 AA	20151224	AU20150264815	20151202
BRPI0903905 A2	20150630	BR2009PI03905	20091008
CA2689010 AA	20100504	CA20092689010	20091008
CA2689010 C	20130514	CA20092689010	20091008
CA2904348 AA	20150904	CA20142904348	20140220
CA2906078 AA	20150911	CA20142906078	20140313
CN101790321 A	20100728	CN200880025660	20091008
CN101790321 B	20140312	CN200880025660	20091008
CN103844185 A	20140611	CN201410058951	20091008
CN103844185 B	20160309	CN201410058951	20091008
CN105142423 A	20151209	CN201480023490	20140313
CN105377054 A	20160302	CN201480022582	20140220
CO6361865 A2	20120120	CO20100000517	20100105
DK2205101 T3	20131021	DK20090740225T	20091008
EP2205101 A1	20100714	EP20090740225	20091008
EP2205101 B1	20130710	EP20090740225	20091008
EP2548449 A1	20130123	EP20120188138	20091008
EP2842430 A1	20150304	EP20140195095	20091008
EP2842431 A1	20150304	EP20140195114	20091008
EP2842432 A1	20150304	EP20140195129	20091008
EP2845495 A1	20150311	EP20140195125	20091008
EP2983505 A1	20160217	EP20140759768	20140220
EP2986143 A1	20160224	EP20140775080	20140313
ES2427614 T3	20131031	ES20090740225T	20091008
MX2010000255 A1	20100607	MX20100000255	20091008
RU2009149389 A	20110710	RU20090149389	20091008
RU2433743 C2	20111120	RU20090149389	20091008
TW201018412 A	20100516	TW20090134911	20091015
TW201414430 A	20140416	TW20130143510	20091015
TW201501651 A	20150116	TW20140107012	20140303
TW201507626 A	20150301	TW20140109710	20140314
TW201608993 A	20160316	TW20150140351	20091015
TWI426868 B	20140221	TW20090134911	20091015
TWI513412 B	20151221	TW20130143510	20091015
US2010112127 AA	20100506	US20080264399	20081104
US2011189341 AA	20110804	US20090666509	20091008
US2013183405 AA	20130718	US20130784255	20130304
US2014050819 AA	20140220	US20130059566	20131022
US2014193563 AA	20140710	US20140209075	20140313
US2014193564 AA	20140710	US20140209000	20140313
US2016081375 AA	20160324	US20150959941	20151204
US8574644 BB	20131105	US20080264399	20081104
US8591970 BB	20131126	US20090666509	20091008
US9149060 BB	20151006	US20130059566	20131022
WO10053653 A1	20100514	WO2009US60016	20091008
WO14137606 A1	20140912	WO2014US17288	20140220
WO14160351 A1	20141002	WO2014US26367	20140313

Priority:

WO2009US60016	20081008	US20080264399	20081104	WO2009US60016	20091008
US20090666509	20091008	EP20090740225	20091008	AU20090251225	20091008
US20130784255	20130304	US20130059566	20131022	US20110666509	20110425
US20140209075	20140313	US20130783046P	20130314	EP20120188138	20091008
WO2014US17288	20140220	CN200880025660	20091008	US20140209000	20140313
AU20140253518	20141023	WO2014US26367	20140313	AU20150264815	20151202
US20150959941	20151204				

Probable Assignee: QUAKER OAT CO

Assignee(s): (std) CHATEL ROBERT ; FRENCH JUSTIN ; CHUNG YONGSOO ; KVAKER OUTS KOMPANI ; QUAKER OATS CO ; QUAKER OAT CO

Assignee(s): MILLER MARGARET JANE ; RAMAGE HOLLY ; LEE MAYTE ; THE QUAKER OATS COMPANYUS ; VAN KLINKEN BERNARDUS JAN WILLEM ; LAY MA URSULA VANESA ; O SHEA MARIANNE ; CHUNG YONG SOO ; FRENCH JUSTIN A ; FEITO JUAN CARLOS FERNANDEZ ; DEUTSCH RONALD G ; THE QUAKER OATS COMPANY ; DZE KVAKER OUTS KOMPANI ; CHATEL ROBERT E ; CHU YI FANG ; CARDER GARY D

Inventor(s): (std): JUSTIN FRENCH ; ROBERT CHATEL ; YONGSOO CHUNG ; VAN KLINKEN BERNARDUS JAN WILLEM ; VAN KLINKEN BERNADUS JAN WILLEM ; RAMAGE HOLLY ; O SHEA MARIANNE ; MILLER MARGARET J ; LEE MAYTE ; LAY MA URSULA VANESA ; LA MA URSULA VANESA ; FRENCH JUSTIN A ; FRENCH JUSTIN ; FRENCH DZHASTIN ; FERNANDEZ FEITO JUAN CARLOS ; DEUTSCH RONALD G ; CHUNG YONGSOO ; CHUNG YONG SOO ; CHUNG JONGSOO ; CHU YI FANG ; CHETEL ROBERT ; CHATEL ROBERT E ; CHATEL ROBERT ; CARDER GARY D ; MILLER MARGARET JANE ; FEITO JUAN CARLOS FERNANDEZ

Agent(s): SPRUSON AND FERGUSON; MACRAE AND CO; DEETH WILLIAMS WALL LLP; SILVANA MARIA LOPEZ DIAZ; DUXBURY STEPHEN; Duxbury Stephen; JENKINS PETER DAVID; CARPINTERO MARIO; BANNER AND WITCOFF LTD AND ATTORNEYS FOR CLIENT NO 006943; BANNER AND WITCOFF LTD; BRANDON V; JAMES R; CARTENS AND CAHOON LLP; ROKOS REBECCA P

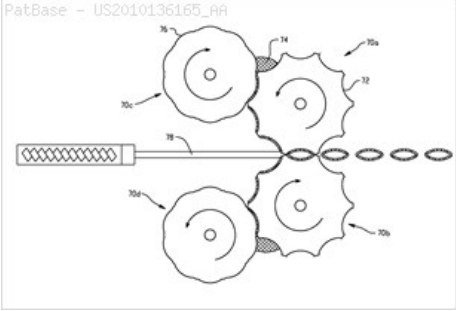
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW 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: CONFECTIONERY COMPOSITION, ARTICLE, **METHOD**, AND APPARATUS

Abstract: Source: US2010136165A A dough-like confectionery material contains a solid particulate, a liquid, and a diffusion controller. The dough-like confectionery material is an effective replacement for panned coatings, and it can be applied to an edible substrate, such as candy or chewing gum to form a layered confection. **Methods** and apparatus for forming layered confections are also described.

Classifications:

International (IPC 8-9): A23G1/00 A23G1/30 A23G3/00 A23G3/02 A23G3/34 A23G3/42 A23G3/48 A23G3/54 A23G4/00 A23G4/06 A23G4/10 A23G4/20 A23L1/0522 A23L1/0524 A23L1/0526 A23L1/053 A23L1/0532 A23L1/0534 A23L1/054 A23L1/056 A23L1/0562 A23L1/09 A23P1/00 A23P1/08 A23P1/12 (Advanced/Invention); A23G3/02 A23G3/34 A23G4/00 A23G4/06 A23G4/18 A23L1/05 A23L1/052 A23L1/0522 A23L1/09 A23P1/00 A23P1/08 A23P1/10 (Core/Invention)
CPC: A23G4/20 A23G3/0068 A23G3/2015 A23G3/54 A23G4/043 A23G4/046
European: A23G3/00P20F4 A23G3/20F4 A23G3/54 A23G4/04R A23G4/04R4 A23G4/20
US: 425/445 425/445S 425/90 425/90S 426/103 426/103P 426/5 426/573 426/573S 426/575 426/575S 426/5P 99/450.1 99/450.100S



Family:

Publication number	Publication date	Application number	Application date
AU2009319826 AA	20100603	AU20090319826	20091124
AU2009319826 BB	20130314	AU20090319826	20091124
AU2009319826 BI	20130411	AU20090319826	20091124
AU2009319827 AA	20100603	AU20090319827	20091124
AU2009319827 BB	20121122	AU20090319827	20091124
AU2009321276 AA	20100603	AU20090321276	20091124
AU2009321276 BB	20130314	AU20090321276	20091124
AU2013206311 AA	20130704	AU20130206311	20130613
AU2013206311 BB	20150305	AU20130206311	20130613
AU2015203194 AA	20150702	AU20150203194	20150604
BRPI0920969 A2	20150818	BR2009PI20969	20091124
BRPI0920970 A2	20150818	BR2009PI20970	20091124
BRPI0921865 A2	20150804	BR2009PI21865	20091124
CN102355826 A	20120215	CN200980155689	20091124
CN102355826 B	20140312	CN200980155689	20091124
CN102387709 A	20120321	CN200980155690	20091124
CN102387709 B	20140702	CN200980155690	20091124
CN102448318 A	20120509	CN200980155688	20091124
EP2364095 A2	20110914	EP20090810783	20091124
EP2403348 A2	20120111	EP20090756643	20091124
EP2408313 A2	20120125	EP20090760065	20091124
JP2012510273 T2	20120510	JP20110538658T	20091124
JP2012512630 T2	20120607	JP20110538659T	20091124
JP2012516676 T2	20120726	JP20110538074T	20091124
JP2014064588 A2	20140417	JP20130256761	20131212
JP2014239696 A2	20141225	JP20140171916	20140826
JP5667071 B2	20150212	JP20110538658T	20091124
JP5735431 B2	20150617	JP20110538659T	20091124
JP5788802 B2	20151007	JP20110538074T	20091124
MX2011005647 A1	20110627	MX20110005647	20091124
MX2011005652 A1	20110616	MX20110005652	20091124
MX2011005693 A1	20111214	MX20110005693	20091124
US2010136165 AA	20100603	US20090624440	20091124
US2010136184 AA	20100603	US20090624436	20091124
US2010136185 AA	20100603	US20090624453	20091124
WO10061291 A2	20100603	WO2009IB07718	20091124
WO10061291 A3	20100722	WO2009IB07718	20091124
WO10062866 A2	20100603	WO2009US65594	20091124
WO10062866 A3	20111110	WO2009US65594	20091124
WO10062867 A2	20100603	WO2009US65603	20091124

Priority:

US20080200403P 20081128	US20080200403 20081128	US20090208926P 20090302
US20090268242P 20090611	US20090269328P 20090623	US20090247997P 20091002
US20090624440 20091124	US20090624436 20091124	US20090624453 20091124
WO2009IB07718 20091124	WO2009US65603 20091124	WO2009US65594 20091124
AU20090319826 20091124	JP20110538074 20091124	AU20130206311 20130613
JP20110538658 20091124	AU20150203194 20150604	JP20110538658T 20091124
JP20110538074T 20091124		

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KABSE KISHOR ; ELEJALDE CESAR CARLOS ; CHAO JIANPING ; JANI BHARAT ; CADBURY JAPAN LTD ; ELEJALDE CESAR C ; INTERCONTINENTAL GREAT BRANDS LLC ; MILADINOV VESSELIN D ; KIEFER JESSE ; SEGAWA HIROSHI ; MITSUI YUZURU ; TAKITA OSAMU ; KRAFT FOODS GLOBAL INC ; KRAFT FOODS GLOBAL BRANDS LLC ; ALDRIDGE ALLEN ; BEAM MATTHEW ALLAN ; CADBURY ADAMS USA LLC ; NIHON KRAFT FOODS LTD ; KRAFTS FOODS GLOBAL BRANDS LLC ; MONDELEZ JAPAN LTD

Assignee(s): N A ; CADBURY JAPAN LIMITED ; NIHON KRAFT FOODS LIMITED

Inventor(s): (std): CHAO JIANPING ; ELEJALDE CESAR C ; ELEJALDE CESAR CARLOS ; HIROSHI SEGAWA ; JANI BHARAT ; JESSE KIEFER ; JIANPING CHAO ; KABSE KISHOR ; KIEFER JESSE ; KISHOR KABSE ; MATTHEW ALLAN BEAM ; MILADINOV VESSELIN D ; MILASDINOV VASSELIN D ; MITSUI YUZURU ; OSAMU TAKITA ; SEGAWA HIROSHI ; TAKITA OSAMU ; ALDRIDGE ALLEN ; ALLAN BEAM MATTHEW ; ALLEN ALDRIDGE ; BEAM MATTHEW ALLAN ; BHARAT JANI ; CARLOS ELEJALDE CESAR ; CESAR C ELEJALDE ; YUZURU MITSUI ; VESSELIN DANAILOV MILADINOV ; KEEFER J ; ELEJALDE CESAR ; BEEM M A ; ALDRIDGE ALLEN S

Inventor(s): SEGAWA HIROYUKI ; MITSUI KEN ; DANAILOV MILADINOV VESSELIN ; CESAR ELEJALDE ; CESAR CARLOS ELEJALDE ; VASSELIN D MILASDINOV ; VESSELIN D MILADINOV

Agent(s): GRIFFITH HACK ; WILSON GUNN ; FUJITA KAZUKO ; CANTOR COLBURN LLP ; BUCHANAN J MICHAEL

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: MULTI-PORION INTRA-ORAL DOSAGE FORM WITH ORGANOLEPTIC PROPERTIES

Abstract: Source: US2010247586A A multi portion intra-oral dosage form has at least one pharmaceutically active agent or health promoting agent with at least one portion comprises a component for creating a noticeable organoleptic sensation. The sensory markers or signals are conceptual aids for a subject using the dosage form where the organoleptic sensation is such that it facilitates the subject to identify a portion and differentiate between different portions. Also contemplated are a dosage form, a **method** and a **system** for delivering active agents, such as nicotine and/or metabolites thereof, such as cotinine, nicotine N'-oxide, nomicotine, (S)-nicotine-N- beta -glucuronide and mixtures, isomers, salts and complexes thereof as well as use and production of said dosage forms.

Classifications:
International (IPC 8-9): A61K31/465 A61K45/00 A61K47/36 A61K8/02 A61K9/00 A61K9/22 A61K9/24 A61K9/26 A61K9/48 A61K9/68 A61M15/00 A61P1/00 A61P1/04 A61P25/00 A61P25/16 A61P25/28 A61P25/34 A61P3/04 (Advanced/Invention); A61K47/36 A61K9/20 A61K9/22 (Advanced/Non-invention); A61K31/465 A61K45/00 A61K9/00 A61K9/20 A61P1/00 A61P25/00 A61P3/00 (Core/Invention)
International (IPC 1-7): A61K31/165 A61K31/465 A61K31/513 A61K31/522 A61K35/74 A61K9/24 A61K9/48 A61P25/34
CPC: A61K8/02 A23G1/32 A23G3/36 A23G4/06 A61K8/0216 A61K9/0056 A61K9/0058 A61K9/209 A61K9/2095 A61K9/4808 A61K31/05 A61K31/135 A61K31/19 A61K31/198 A61K31/4545 A61K31/465 A61K31/519 A61K31/55 A61K45/06 A61Q11/00
European: A23G1/32 A23G3/36 A23G4/06 A61K31/05 A61K31/135 A61K31/19 A61K31/198 A61K31/4545 A61K31/465 A61K31/519 A61K31/55 A61K45/06 A61K8/02 A61K8/02M A61K9/00M18B A61K9/00M18B2 A61K9/20K4B A61K9/20P A61K9/48A A61Q11/00 K61K201/107
US: 424/401 424/401P 424/440 424/440S 424/472 424/472S

Family:

Publication number	Publication date	Application number	Application date	
AR076153 AA	20110518	AR2010P100980	20100326	
AU2010201229 AA	20101111	AU20100201229	20100326	
BRPI1001980 A2	20110726	BR2010PI01980	20100326	
CA2697867 AA	20100927	CA20102697867	20100326	
CN101843581 A	20100929	CN201010190107	20100329	
EP2233134 A1	20100929	EP20100250622	20100326	
JP2010229131 A2	20101014	JP20100071926	20100326	
KR20100108307 A	20101006	KR20100028173	20100329	
MX2010003550 A1	20101005	MX20100003550	20100329	
NZ584267 A	20120427	NZ20100584267	20100326	
NZ598993 A	20140228	NZ20100598993	20100326	
PH2010000098 A	20111010	PH20100000098	20100326	
RU2010111715 A	20111010	RU20100111715	20100326	
RU2490010 C2	20130820	RU20100111715	20100326	
US2010247586 AA	20100930	US20090430238	20090427	

Priority:
SE20090000397 20090327 US20090430238 20090327 US20090430238 20090427
SE20090000397 20090427 NZ20100584267 20100326

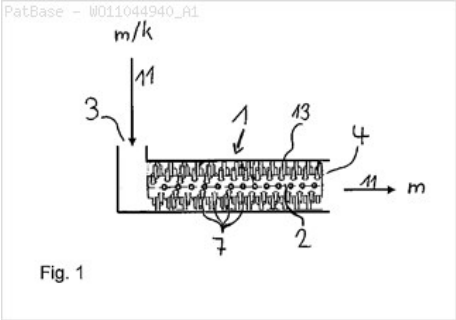
Probable Assignee: MCNEIL AB

Assignee(s): (std): HUGERTH ANDREAS ; LINDELL KATARINA ; MAKNEJL AB ; MCNEIL AB ; THYRESSON KRISTINA ; NICKLASSON FREDRIK
Inventor(s): (std): ANDREAS HUGERTH ; FREDRIK NICKLASSON ; HUGERTH ANDREAS ; KATARINA LINDELL ; KHUGERT ANDREAS ; KRISTINA THYRESSON ; LINDELL KATARINA ; NICKLASSON FREDRIK ; NIKLASSON FREDRIK ; THYRESSON KRISTINA ; TJURESSON KRISTINA
Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; KIRSCH SUSAN EDITH; ROMULO MABANTA BUENAVENTURA SAYOC AND DE LOS ANGELES; PHILIP S JOHNSON JOHNSON AND JOHNSON
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: CENTRIFUGAL MIXER, **METHOD** AND USE FOR COMMINATION

Abstract: The invention relates to a **method** for **processing** a fat mass (m), to the use of a centrifugal mixer (1) to **process** a fat mass (m), to a production line for **processing** a fat mass (m), and to a centrifugal mixer (1). The components (k) of the fat mass (m) are comminuted and/or mixed in a preferably open centrifugal mixer (1).

Classifications:
International (IPC 8-9): A23G1/00 A23G1/10 B01F15/00 B01F15/06 B01F3/20 B01F3/22 B01F7/04 (Advanced/Invention)
CPC: B01F3/20 A23G1/0026 A23G1/0033 A23G1/10 B01F3/2071 B01F3/22 B01F7/00258 B01F7/048 B01F15/00714 B01F15/00844 B01F15/065
European: A23G1/00P10 A23G1/00P10G A23G1/10 B01F15/00M2D4 B01F15/00P2B B01F15/06D B01F3/20 B01F3/20J B01F3/22 B01F7/00B16B1 B01F7/04G



Family:

Publication number	Publication date	Application number	Application date
EP2488290 A1	20120822	EP20090784018	20091015
EP2488290 B1	20160406	EP20090784018	20091015
WO11044940 A1	20110421	WO2009EP63446	20091015

Priority:

WO2009EP63446 20091015

Probable Assignee: BUEHLER AG

Assignee(s): (std): BRAUN PETER ; BUEHLER AG ; GERBER STEFAN

Inventor(s): (std): BRAUN PETER ; GERBER STEFAN

Agent(s): HEPP WENGER RYFFEL AG; HEPP DIETER 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 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: HYDROLYZED WHOLE GRAIN COMPOSITION

Abstract: Source: US2012244253A The present invention relates to a hydrolyzed whole grain composition comprising an alpha-amylase or fragments thereof, which alpha-amylase or fragments thereof show no hydrolytic activity towards dietary fibers when in the active state, and wherein the hydrolyzed whole grain composition has: (i) a glucose content of at least 0.25 percent by weight of the hydrolysed whole grain composition, on a dry matter basis; (ii) a maltose to glucose ratio below 144:1 by weight in the composition, (iii) a maltose to fructose ratio below 230:1 by weight in the composition or (iv) a maltose to glucose+fructose ratio below 144:1 by weight in the composition.

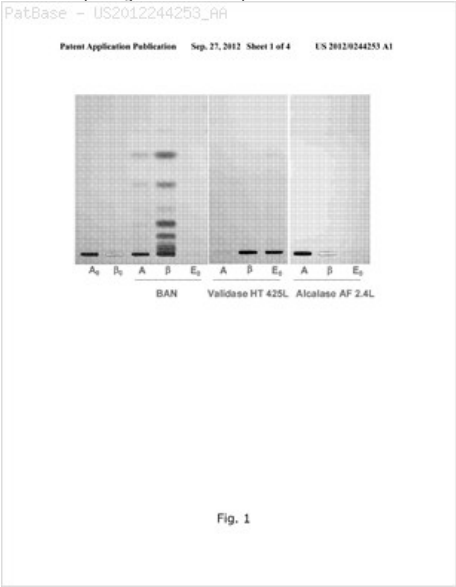
Classifications:

International (IPC 8-9): A23L A23L1/00 A23L1/09 A23L1/10 A23L1/105 A23L1/164 A23L1/18 A23L1/30 A23L1/302 A23L1/304 A23L1/308 A61K31/09 A61K31/125 A61K31/192 A61K31/216 A61K31/352 A61P19/00 A61P25/00 A61P25/04 A61P25/28 C07C43/215 C07C43/23 C07C49/753 C07C62/34 C07C69/757 C07D311/80 (Advanced/Invention); A23L1/00 (Core/Invention); A23L (Subclass/Invention)

CPC: A23L1/1055 A23L1/005 A23L1/1025 A23L1/1643 A23L1/18 A23L1/308 C12Y302/01001 C12Y302/01033 C12Y304/00

European: A23L1/00P8B4 A23L1/105B A23L1/10H A23L1/164C A23L1/18 A23L1/308 C12Y302/01001 C12Y302/01033 C12Y304/00

US: 426/28 426/618 426/63 426/64 426/72 426/73 426/93



Family:

Publication number	Publication date	Application number	Application date
AU2010329901 AA	20110616	AU20100329901	20101208
AU2010329902 AA	20110616	AU20100329902	20101208
AU2010329967 AA	20110616	AU20100329967	20101208
BR112012013922 A2	20150915	BR20121113922	20101208
BR112012013979 A2	20150915	BR20121113979	20101208
BR112012014064 A2	20150825	BR20121114064	20101208
CA2782884 AA	20110616	CA20102782884	20101208
CA2783397 AA	20110616	CA20102783397	20101208
CL2012001546 A1	20120810	CL20120001546	20120608
CN102651975 A	20120829	CN201080055852	20101208
CN102740708 A	20121017	CN201080063368	20101208
CN102740709 A	20121017	CN201080063374	20101208
CO6541634 A2	20121016	CO20120098481	20120612
ECSP12011963 A	20120731	EC2012SP11963	20120608
EP2335499 A1	20110622	EP20090178491	20091209
EP2509437 A1	20121017	EP20100787479	20101208
EP2509438 A1	20121017	EP20100790550	20101208
EP2509440 A1	20121017	EP20100793206	20101208
EP2509446 A1	20121017	EP20100787478	20101208
IL220177 A0	20120731	IL20120220177	20120605
IL220177 A0	20120731	IL20100220177	20101208
IL220178 A0	20120731	IL20120220178	20120605
IL220178 A0	20120731	IL20100220178	20101208
IN04454DN2012 A	20150807	IN2012DN04454	20120521
IN05019DN2012 A	20150807	IN2012DN05019	20120606
IN05020DN2012 A	20150807	IN2012DN05020	20120606
JP2013513368 T2	20130422	JP20120542535T	20101208
KR20120123307 A	20121108	KR20127017786	20101208
MX2012006343 A1	20120628	MX20120006343	20101208
MX2012006551 A1	20121106	MX20120006551	20101208
MX2012006641 A1	20120625	MX20120006641	20101208
PE03282013 A1	20130305	PE20120000805	20101208
RU2012128533 A	20140120	RU20120128533	20101208
RU2012128537 A	20140120	RU20120128537	20101208
RU2012128550 A	20140410	RU20120128550	20101208
RU2567206 C2	20151110	RU20120128537	20101208
SG181163 A1	20120730	SG20120040770	20101208
TH131094 A	20140124	TH20121002703	20101208
US2012244253 AA	20120927	US20100514518	20101208
US2012269928 AA	20121025	US20100514520	20101208
US2013136824 AA	20130530	US20100514377	20101208
WO11070057 A1	20110616	WO2010EP69147	20101208
WO11070083 A1	20110616	WO2010EP69203	20101208
WO11070085 A1	20110616	WO2010EP69205	20101208
WO11070086 A1	20110616	WO2010EP69209	20101208

Priority:

EP20090178491	20091209	WO2010EP69147	20101208	WO2010EP69209	20101208
WO2010EP69205	20101208	WO2010EP69203	20101208	EP20100793206	20101208
EP20100787479	20101208	EP20100787478	20101208	EP20100790550	20101208

Probable Assignee: NESTEC SA

Assignee(s): (std): NESTEC SA ; SCHMIDT ISABELLE ; WAVREILLE ANNE SOPHIE ; ROGER OLIVIER YVES ; SCHAFFER LEQUART CHRISTELLE ; PAULI TATJANA ; ROGER OLIVIER ; NESTEK SA ; NESTEK S A ; BINDZUS WOLFGANG ; BOUSQUET AUDE ; CHISHOLM

HELEN ; MATHYS LOIC

Assignee(s): NESTEC S A

Inventor(s): (std): ANNE SOPHIE WAVREILLE ; BINDZUS WOLFGANG ; BOUSQUET AUDE ; CHISHOLM HELEN ; CHRISTELLE SCHAFFER LEQUART ; MATHYS LOIC ; OLIVIER ROGER ; PAULI TATJANA ; PAULI TATJANA MANUELA ; ROGER OLIVIER ; ROGER OLIVIER YVES ; ROZHE OLIV E IV ; SCHAFFER LEQUART CHRISTELLE ; SCHMIDT ISABELLE ; SHAFFER LEKAR KRISTEL ; TATJANA PAULI ; UAVREJ ANN SOFI ; WAVREILLE ANNE SOPHIE ; WOLFGANG BINDZUS ; YVES ROGER OLIVIER

Inventor(s): TATJANA MANUELA PAULI ; OLIVIER YVES ROGER

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; ESTUDIO HARNECKER; ALICIA LLOREDA RICAURTE; COGNIAT ERIC JEAN MARIE; CHAUTARD CECILE; BREARLEY HELEN; COGNIAT ERIC

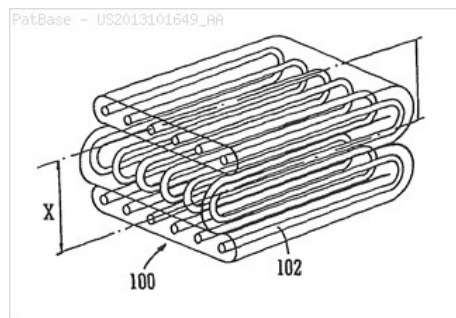
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY 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: CONFECTIONERY PRODUCT CONTAINING ACTIVE AND/OR REACTIVE COMPONENTS AND **METHODS** OF PRODUCTION THEREOF

Abstract: Source: US2013101649A The invention relates to a confectionery product comprising an extruded body portion, the body portion having a plurality of capillaries disposed therein, one or more of the capillaries being at least partially filled with a fill material which is a different material from that of the extruded body portion, the fill material and optionally the body portion comprising various active and/or reactive components. Some embodiments are designed to provide sequential release profiles. The invention also relates to a **process** for the manufacture of the same.

Classifications:

International (IPC 8-9): A23G1/54 A23G3/00 A23G3/34 A23G3/36 A23G3/50 A23G3/54 A23G4/00 A23G4/12 A23G4/20 A23L1/00 A23L1/22 A61K31/522 A61K8/02 A61K9/68 A61Q11/00 (Advanced/Invention)
CPC: A23G1/54 A23G4/20 A61K8/0216 A23G3/364 A23G4/12 A23L1/0079 A23L1/22008 A61K9/0058 A61K31/522 A61Q11/00 A23V2002/00 A23G3/54 A23G3/545
European: A23G3/00 A23G3/54 A23G4/00 A23G4/20
US: 264/209.1 424/401 426/103 426/282 426/5 426/93



Family:

Publication number	Publication date	Application number	Application date
CA2793680 AA	20110929	CA20112793680	20110323
CN102905548 A	20130130	CN201180025644	20110323
EP2549884 A2	20130130	EP20110718141	20110323
GB201004890 A0	20100505	GB20100004890	20100323
JP2013521821 T2	20130613	JP20130500590T	20110323
JP2014217391 A2	20141120	JP20140170287	20140825
JP5604583 B2	20141008	JP20130500590T	20110323
JP5898276 B2	20160406	JP20140170287	20140825
MX2012010962 A1	20121123	MX20120010962	20110323
RU2012144808 A	20140427	RU20120144808	20110323
RU2014121406 A	20151210	RU20140121406	20140527
RU2014121406 A	20151210	RU20140121406	20110323
RU2524534 C2	20140727	RU20120144808	20110323
RU2572306 C2	20160110	RU20140121406	20110323
US2013101649 AA	20130425	US20110583308	20110323
US2016037796 AA	20160211	US20150920071	20151022
US9295269 BB	20160329	US20110583308	20110323
WO11117634 A2	20110929	WO2011GB50587	20110323
WO11117634 A3	20120315	WO2011GB50587	20110323

Priority:

GB20100004890 20100323	US20100316428P 20100323	WO2011GB50587 20110323
US20110583308 20110323	JP20130500590 20110323	JP20130500590T 20110323
US20120583308 20121115	US20150920071 20151022	

Probable Assignee: READING SCIENT SERVICES LTD

Assignee(s): (std): CADBURY UK LTD ; CLARKE PETER ; KEHDBERI JU KEJ LTD ; MARSHALL SARAH ; READING SCIENT SERVICES LTD

Assignee(s): CADBURY UK LIMITED ; READING SCIENTIFIC SERVICES LTD

Inventor(s): (std): PETER CLARKE ; SARAH MARSHALL ; MARSHALL SARAH ; MARSHALL SARA ; KLARK PITER ; CLARKE PETER

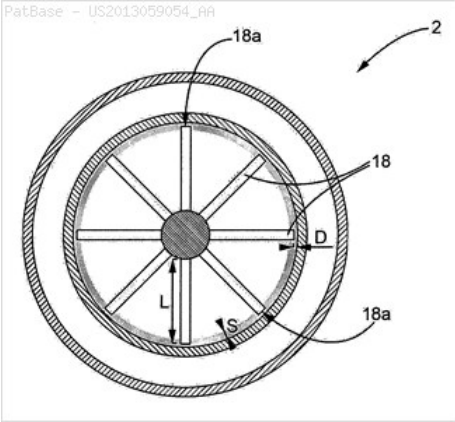
Agent(s): BERESKIN AND PARR LLP SENCRL SRL; Wilson Gunn; FUJITA KAZUKO; CANTOR COLBURN LLP; WILSON GUNN ASSOC 177 BIRMINGHAM

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: **METHOD** FOR PRODUCING A CONFECTIONERY SEMI-**PROCESSED** PRODUCT, SUCH AS A CHOCOLATE-TYPE PRODUCT

Abstract: Source: US2013059054A A **method** of producing a semifinished confectionary product, such as chocolate or similar, using at least one centrifugal unit for simultaneously grinding and mixing at least some of the ingredients of the semifinished product, and which includes an elongated **processing** chamber with a substantially horizontal axis, at least one inlet for the ingredients to be **processed** and one outlet for the **processed** ingredients, and a powered shaft fitted inside the **processing** chamber, coaxially with the axis, and fitted with a succession of radial appendices arranged between the inlet and the outlet; the **method** including the steps of loading at least a first ingredient of the semifinished product through the inlet; grinding the first ingredient inside the grinding and mixing unit by rotating the shaft at a first speed; loading at least a second ingredient through the inlet, after grinding; rotating the shaft at a second speed to grind and mix the ingredients to form a mixture of the same grain size as the semifinished product; loading at least a third ingredient through the inlet; mixing the third ingredient with the previously ground mixture to form a further mixture; bringing the further mixture to a given temperature to obtain the semifinished product; and transferring the semifinished product to a storage or packaging station.

Classifications:
International (IPC 8-9): A23G1/00 A23G1/04 A23G1/10 A23G1/12 A23G1/14 A23G1/56 A23G3/02 A23G3/34 A23G3/50 (Advanced/Invention)
CPC: A23G1/042 A23G3/001 A23G3/0215 A23G1/56 A23G1/0026 A23G1/12
European: A23G1/00P10 A23G1/12 A23G1/56
US: 241/154 241/24.26 366/90 426/518 426/519 426/631 426/660



Family:

Publication number	Publication date	Application number	Application date
CA2795011 AA	20120927	CA20112795011	20110330
CA2795011 C	20151124	CA20112795011	20110330
CN102883619 A	20130116	CN201180023738	20110330
CN102883619 B	20150225	CN201180023738	20110330
EP2552229 A1	20130206	EP20110723615	20110330
IN08901DN2012 A	20140620	IN2012DN08901	20121012
IT1399691 B1	20130426	IT2010TO00252	20100330
ITTO20100252 A1	20111001	IT2010TO00252	20100330
MX2012011260 A1	20130118	MX20120011260	20110330
RU2012146113 A	20140510	RU20120146113	20110330
RU2552948 C2	20150610	RU20120146113	20110330
US2013059054 AA	20130307	US20110638281	20110330
US9005691 BB	20150414	US20110638281	20110330
WO11121429 A1	20111006	WO2011B00681	20110330

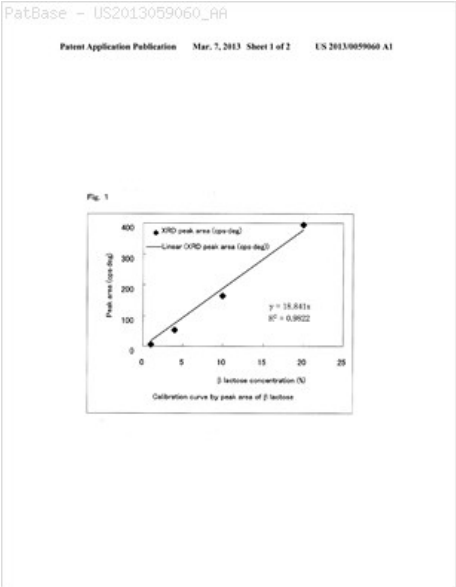
Priority:
IT2010TO00252 20100330 WO2011B00681 20110330

Probable Assignee: SOREMARTEC SA
Assignee(s): (std): FEDERICI FABIO ; FERRERO SPA ; FERRERO OHG ; SOREMARTEC SA
Assignee(s): FERRERO S P A ; SOREMARTEK SA ; FERRERO OFFENE HANDELSGESELLSCHAFT M B H ; FERRERO OFFENE HANDELSGESELLSCHAFT M.B.H. ; SOREMARTEC S A
Inventor(s): (std): FEDERICHI FABIO ; FEDERICI FABIO
Inventor(s): FABIO FEDERICI
Agent(s): BERESKIN AND PARR LLP SENCRL SRL; BENNETT JONES LLP; Jorio Paolo; DICKSTEIN SHAPIRO LLP; JORIO PAOLO 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 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: CHOCOLATE-LIKE FOOD AND **PROCESS** FOR PRODUCING THE SAME

Abstract: Source: US2013059060A Provided are a chocolate-like food, which shows little change in viscosity and sustains stable qualities even when transported and stored in a melted state, and a **method** for producing the same. A chocolate-like food, which contains a large amount of milk components, can be transported and stored in a melted state by regulating the content of non-crystalline lactose to a specific level or below. Further, a chocolate-like food produced by a simple **method**, said **method** comprising adding moisture to a chocolate-like food and then heating the same before the completion of a grain refining step, can be transported and stored in a melted state.

Classifications:
International (IPC 8-9): A23G1/00 A23G1/30 A23G1/46
A23G1/56 (Advanced/Invention);
A23G1/46 (Core/Invention)
CPC: A23G1/56 A23G1/46
European: A23G1/46
US: 426/520 426/584 426/631



Family:

Publication number	Publication date	Application number	Application date
CN102917596 A	20130206	CN201180026943	20110329
CN102917596 B	20150121	CN201180026943	20110329
JP5617917 B1	20141105	JP20120509479	20110329
TH135821 A	20140807	TH20121005122	20110329
US2013059060 AA	20130307	US20110637748	20110329
WO11125644 A1	20111013	WO2011JP57781	20110329

Priority:
JP20100081287 20100331 WO2011JP57781 20110329 JP20120509479 20110329

Probable Assignee: FUJI OIL CO LTD

Assignee(s): (std): FUJI OIL CO LTD ; ISHIWATA AKIYUKI ; KANADA YASUFUMI

Assignee(s): FUJI OIL COMPANY LIMITED ; FUJI OIL CO

Inventor(s): (std): ISHIWATA AKIYUKI ; KANADA YASUFUMI

Agent(s): TANAKA MITSUO 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: BITE SIZED REFRIGERATED YOGURT PRODUCTS

Abstract: Source: US2011287147A Refrigerated yogurt products of small size suitable for eating with the fingers are prepared by providing a frozen yogurt composition in individual serving portions and coating the frozen yogurt portions with a fat based coating that is a solid at 45 degrees Fahrenheit, thereby completely enveloping the frozen yogurt portions. The coated frozen yogurt portion is allowed to thaw to form a refrigerated yogurt product and is stored at a temperature of from about 32 degrees Fahrenheit to about 45 degrees Fahrenheit The yogurt composition has a final viscosity of from about 35,000 to about 150,000 cP at 4 degrees centigrade, and has a total solids content of at least about 22 percent and/or exhibits a viscosity reduction at 45 degrees Fahrenheit of less than 10 percent after two freeze/thaw cycles. [Methods](#) and products are described.

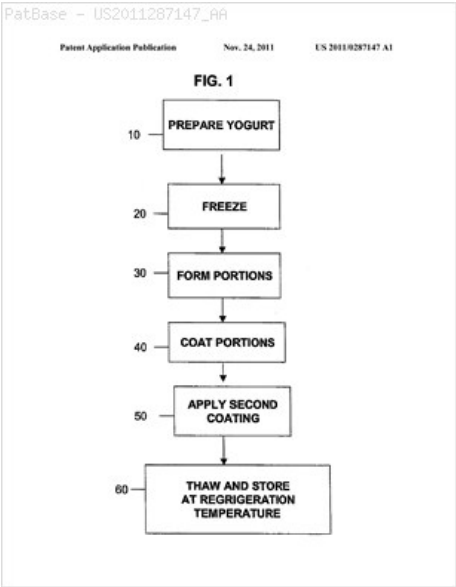
Classifications:

International (IPC 8-9): A23B7/16 A23C23/00 A23C9/12 A23C9/123 A23C9/13 A23G9/04 A23L1/00 A23P1/08 (Advanced/Invention)

CPC: A23L1/0055 A23C2260/152 A23V2002/00 A23G9/04 A23G9/36 A23C9/123 A23C9/1315

European: A23C9/13D K23C260/152 K23V2/00

US: 426/102 426/103 426/293 426/293S 426/302 426/302S 426/303 426/303S 426/306 426/307 426/89 426/89P 426/93



Family:

Publication number	Publication date	Application number	Application date
AU2011255440 AA	20111124	AU20110255440	20110520
AU2011255440 BB	20140213	AU20110255440	20110520
CA2799415 AA	20121113	CA20112799415	20110520
CN103037705 A	20130410	CN201180035605	20110520
CN103037705 B	20150408	CN201180035605	20110520
EP2571375 A1	20130327	EP20110784299	20110520
EP2571375 A4	20131023	EP20110784299	20110520
MX2012013447 A1	20130212	MX20120013447	20110520
US2011287147 AA	20111124	US20110112149	20110520
US2014234491 AA	20140821	US20140266887	20140501
US8715758 BB	20140506	US20110112149	20110520
WO11146805 A1	20111124	WO2011US37287	20110520

Priority:

US20100346585P 20100520 US20110112149 20110520 WO2011US37287 20110520
US20140266887 20140501

Probable Assignee: GEN MILLS INC

Assignee(s): (std): GEN MILLS INC ; MERKWAE LOGAN ; PANNELL LISA K

Assignee(s): GENERAL MILLS INC

Inventor(s): (std): PANNELL LISA K ; MERKWAE LOGAN ; MERKWAE LOGAN M

Inventor(s): LISA K PANNELL ; LOGAN MERKWAE

Agent(s): BALDWIN'S INTELLECTUAL PROPERTY; SMART AND BIGGAR; VOSSIUS AND PARTNER; DALE A; ANNETTE M; BJORKMAN DALE A 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 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