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Title: FOOD PRODUCTS AND CHOCOLATE COMPOSITIONS CONTAINING COFFEE CHERRY BYPRODUCTS AND METHODS OF FORMING THE SAME

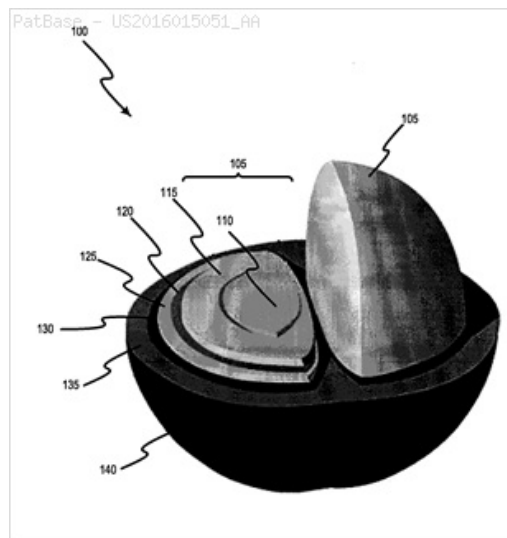
Abstract: Source: US2016015051A Food products having portions of a dried deseeded coffee cherry are described, as well as components thereof and methods of forming. The food product may include one or more portions of a dried deseeded coffee cherry and a chocolate composition.

Classifications:

International (IPC 8-9): A21D10/00 A21D13/00 A21D13/04
A21D13/06 A21D13/08 A21D2/36 A21D8/00 A23F5/00 A23F5/02
A23F5/24 A23F5/46 A23G1/00 A23G1/30 A23G1/48 A23G3/34
A23G3/50 A23L1/00 A23L1/015 A23L1/16 A23L1/164 A23L1/212
A23L1/22 A23L1/221 A23L1/30 A23L1/48 A23L19/00 A23L2/38
A23L2/39 A23L2/56 A23L33/10 A23L33/105 A23L35/00 A23L5/00
A23L7/117 (Advanced/Invention);
A23F5/00 (Advanced/Non-invention)

CPC: A23V2002/00 A23L2/39 A23L2/56 A23L2/38 A21D10/005
A21D13/04 A23G1/48 A21D13/066 A21D2/36 A23L5/23 A23L7/109
A23L7/117 A23L7/126 A23L7/13 A23L7/139 A23L19/01 A23L19/07
A23L27/00 A23L27/10 A23L33/105 A23P20/12 A21D13/30
A21D13/42 A21D13/44 A21D13/80 A21D13/047 A21D13/40

US: 426/296 426/542



Family:

Publication number	Publication date	Application number	Application date
AU2013384157 AA	20141002	AU20130384157	20131220
AU2013384161 AA	20141002	AU20130384161	20131220
AU2013384161 BB	20170316	AU20130384161	20131220
AU2017201419 AA	20170323	AU20170201419	20170301
CA2904826 AA	20150909	CA20132904826	20131220
CA2904828 AA	20150909	CA20132904828	20131220
CN105188390 A	20151223	CN201380074541	20131220
CN105188391 A	20151223	CN201380074549	20131220
CN105188392 A	20151223	CN201380074573	20131220
CR20150540 A	20160329	CR20150000540	20151013
EP2967098 A1	20160120	EP20130877511	20131220
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EP2967101 A1	20160120	EP20130880284	20131220
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EP2967103 A4	20161019	EP20130880691	20131220
IN05619CN2015 A	20160701	IN2015CN05619	20150915
IN05620CN2015 A	20160701	IN2015CN05620	20150915
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JP2016513965 T2	20160519	JP20160500142T	20131220
KR20150120465 A	20151027	KR20157025613	20131220
KR20150120466 A	20151027	KR20157025625	20131220
US2016015051 AA	20160121	US20130774124	20131220
US2016015059 AA	20160121	US20130774121	20131220
US2016015073 AA	20160121	US20130774084	20131220
US2016021894 AA	20160128	US20130774074	20131220
US2016021897 AA	20160128	US20130774112	20131220
US2016037785 AA	20160211	US20130774116	20131220
US2016037810 AA	20160211	US20130774095	20131220
WO14143328 A1	20140918	WO2013US77131	20131220
WO14158265 A1	20141002	WO2013US77161	20131220
WO14158266 A1	20141002	WO2013US77207	20131220
WO14158267 A1	20141002	WO2013US77247	20131220
WO14158269 A1	20141002	WO2013US77268	20131220
WO14158270 A1	20141002	WO2013US77293	20131220
WO14158271 A1	20141002	WO2013US77295	20131220

Priority:

AU20130384157	20131220	AU20170201419	20170301	US20130774084	20131220
US20130774074	20131220	US20130774112	20131220	US20130774095	20131220
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WO2013US77131	20131220	WO2013US77161	20131220	US20130774124	20131220
US20130774121	20131220	US20130774116	20131220	WO2013US77295	20131220
WO2013US77268	20131220	WO2013US77293	20131220		

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YOSHIYUKI; PISANO ANTHONY L; HELMSEN JOSEPH T

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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: 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: PRODUTO FARMACEUTICO OU FORMULACAO FARMACEUTICA, PROCESSO PARA PREPARAR UM PRODUTO FARMACEUTICO OU FORMULACAO FARMACEUTICA, METODO PARA TRATAMENTO DIARREIA, VEMITOS, DESIDRATAÇAO E/OU REPOSICAO ELETROLITICA, A BASE DE FARINHA DE **BANANA** E/OU ARROZ E /OU COMPOSICOES SEMELHANTES PRODUCT FARMACEUTICO or formulation PHARMACEUTICAL, **PROCESS** FOR PREPARING A PRODUCT FARMACEUTICO or formulation FARMACEUTICA, METHOD FOR TREATMENT OF DIARRHEA, VEMITOS, dehydration and / or replacement electrolyte, **BANANA FLOUR** BASE AND / OR RICE AND / OR SIMILAR COMPOSITIONS (Machine translation)

Abstract: Source: BRPI0902450A PRODUTO FARMACEUTICO OU FORMULACAO FARMACEUTICA, PROCESSO PARA PREPARAR UM PRODUTO FARMACEUTICO OU FORMULACAO FARMACEUTICA, METODO PARA TRATAMENTO DIARREIA, VEMITOS, DESIDRATAÇAO E/OU REPOSICAO ELETROLITICA, A BASE DE FARINHA DE **BANANA** E/OU ARROZ E/OU COMPOSICOES SEMELHANTES. A presente patente de invencao compreende uma ou mais composicoes farmaceuticas para TRATAMENTO DIARRIA, VEMITOS, DESIDRATAÇAO E/OU REPOSICAO ELETROLITICA A BASE DE FARINHA DE **BANANA** E/OU ARROZ E/OU COMPOSICOES SEMELHANTES.

Machine translation: PHARMACEUTICAL PRODUCT OR PHARMACEUTICAL FORMULARIZATION, **PROCESS** TO PREPARE A PHARMACEUTICAL PRODUCT OR PHARMACEUTICAL FORMULARIZATION, METHOD FOR TREATMENT DIARRHEIA, VEMITOS, DEHYDRATION AND/OR ELECTROLYTIC REPLACEMENT, THE SIMILAR **FLOUR** BASE OF **BANANA** AND/OR RICE AND/OR COMPOSITIONS. The gift pioneer patent understands one or more pharmaceutical compositions for TREATMENT DIARRIA, VEMITOS, DEHYDRATION AND/OR ELECTROLYTIC REPLACEMENT the SIMILAR **FLOUR** BASE OF **BANANA** AND/OR RICE AND/OR COMPOSITIONS.

Classifications:

International (IPC 8-9): A23J3/14 A23L1/10 A23L7/10 A61K36/88 A61K36/899 (Advanced/Invention); A61K131/00 (Advanced/Non-invention)

Family:

Publication number	Publication date	Application number	Application date
BRPI0902450 A2	20110315	BR2009PI02450	20090716

Priority:

BR2009PI02450 20090716

Probable Assignee: BALDACCI S A LAB

Assignee(s): (std): BALDACCI S A LAB

Assignee(s): LABORATORIOS BALDACCI S A ; LABORATORIOS BALDACCI SA

Inventor(s): (std): ABUD RODNEY LESTER

Inventor(s): RODNEY LESTER ABUD

Title: PROCESSO PRODUTIVO PARA OBTENCAO DE PRODUTO DESIDRATADO A PARTIR DA UTILIZACAO DA FARINHA DE PUPUNHA (BACTRIS GASIAES KUNTH) PRODUCTION **PROCESS** FOR PRODUCT getting dehydrated THE USE FROM pupunha **FLOUR** (Bactris GASIAES Kunth) (Machine translation)

Abstract: Source: BRPI0506324A PROCESSO PRODUTIVO PARA OBTENCAO DE PRODUTO DESIDRATADO A PARTIR DA UTILIZACAO DA FARINHA DE PUPUNHA (Bactris Gasipaes Kunth). Trata a presente invencao de um processo e produto desidratado, tipo granola, a partir de farinha de pupunha integral, passas de frutos tropicais, frutos tropicais desidratados por osmose associada com a desidratacao convencional, compreendendo as seguintes etapas: processamento e obtencao de farinha a partir de frutos de pupunha, processamento e obtencao de passa de frutos tropicais, frutos tropicais desidratados e frutos tropicais desidratados por osmose associado com desidratacao convencional, incluidos os frutos de laranja, pupunha, carambola, cubiu, mamao verde, mamao maduro, jerimum, jambo, **banana**, araca-pera, araca-boi, cara, batata doce, manga, goiaba, maracuja, melancia e abacaxi, processamento e obtencao de castanha-da-Amazonia tostada. A formulacao e obtencao do produto desidratado e caracterizado pelo equilibrio das concentracoes de farinha de pupunha integral, passas de frutos tropicais, frutos tropicais desidratados e frutos tropicais desidratados por osmose associada com a desidratacao convencional e castanha-da-Amazonia tostada, composicao quimica e aceitabilidade.

Machine translation: PRODUCTION **PROCESS** FOR OBTAINING PRODUCTS DEHYDRATED FROM THE USE OF **FLOUR** peach palm (Bactris gasipaes Kunth). This invention of this **process** and a dehydrated product, like granola, **flour** from whole peach, dried tropical fruit, tropical fruit dehydrated by osmosis dehydration associated with conventional, comprising the following steps: **processing** and obtaining **flour** from of peach palm fruit **processing**, and getting nothing but tropical fruits, dried tropical fruit and tropical fruit dehydrated by osmosis dehydration associated with conventional, including the fruits of orange, peach, starfruit, cubiu, green papaya, **ripe** papaya, pumpkin, jambo, **banana**, pear-arack, arack-boi, man, sweet potato, mango, guava, passion fruit, watermelon and pineapple, **processing** and obtaining of chestnut-roasting Amazon. The formulation of the product and getting dehydrated and with a balance of concentrations of peach full meal, dried tropical fruits, dried tropical fruit and tropical fruit dehydrated by osmosis dehydration associated with conventional and chestnut-roasting Amazon, chemical composition and acceptability.

Classifications:

International (IPC 8-9): A23L1/212 A23L1/2165 A23L19/00 A23L19/15 A23L3/40 (Advanced/Invention); A23L1/212 A23L1/214 A23L3/40 (Core/Invention)

Family:

Publication number	Publication date	Application number	Application date
BRPI0506324 A	20071002	BR2005PI06324	20051223
BRPI0506324 B1	20170509	BR2005PI06324	20051223

Priority:

BR2005PI06324 20051223

Probable Assignee: INST NAC DE PESQUISAS DA AMAZO

Assignee(s): (std): INST NAC DE PESQUISAS DA AMAZO ; INST NAC DE PESQUISAS DA AMAZONIA INPA

Assignee(s): INSTITUTO NACIONAL DE PESQUISAS DA AMAZONIA INPA

Inventor(s): (std): MARQUES MARDUCE PEREIRA ; MARDUCE PEREIRA MARQUES ; JERUSA DE SOUZA ANDRADE ; ANDRADE JERUSA DE SOUZA

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

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Inventor(s): (std): CABRERA BAQUERO JOSE RICARDO DE JESUS

Inventor(s): JOSE RICARDO DE JESUS CABRERA BAQUERO

Agent(s): JESUS ANTONIO GUARNIZO PALACIO

Title: **PROCESS** TECHNOLOGY FOR GLUTEN-FREE EGGLESS CAKE

Abstract: Source: IN03525MU2015A This invention relates to the development of **process** technology for multi-nutrient gluten free **flour** mix high in protein, iron, anti-oxidants, flavonoids and phenolics. The mix contains various nutrients without any artificially added fortifications and is free from gluten protein and eggs. This invention further relates to the improvement of quality of raw ingredients using germination as a pre-**processing** step. Generally, the invention comprises a series of manufacturing steps to prepare multi-nutrient gluten free **flour** mix and utilizing the mix to produce cake free from gluten, eggs and saturated fat. Moreover, the mix which has been pre-treated to improve its quality by **process** like malting/sprouting and extending its advantages to products like eggless gluten free cake is a novel concept. It is also possible by the means of this invention to produce a mix having good flavour, texture and colour, excellent nutritional and functional qualities without any artificial fortification. Finally as the final objective of the innovation, the multi-nutrient gluten free **flour** mix is used for the development of eggless gluten free cake for people who suffer from gluten allergy and /hypercholesterolemia and /vegetarian or vegan population. The cake is nutritious, has a good mouth feel, colour and texture and other organoleptic qualities. The product is at least one of: a food product, a nutritional supplement, a dietary supplement, and a functional food. The **process** can be practiced very economically, with standard equipment, to produce large volumes of the product with comparatively small investment.

Classifications:

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

Family:

Publication number	Publication date	Application number	Application date
IN03525MU2015 A	20170317	IN2015MU03525	20150915

Priority:

IN2015MU03525 20150915

Probable Assignee: ICAR CIAE

Assignee(s): ICAR CIAE

Inventor(s): DIPIKA AGRAHAR MURUGKAR

Title: **PROCESS** TECHNOLOGY FOR GLUTEN-FREE EGGLESS CAKE

Abstract: Source: IN04234MU2015A This invention relates to the development of **process** technology for multi-nutrient gluten free **flour** mix high in protein, iron, anti-oxidants, flavonoids and phenolics. The mix contains various nutrients without any artificially added fortifications and is free from gluten protein and eggs. This invention further relates to the improvement of quality of raw ingredients using germination as a pre-**processing** step. Generally, the invention comprises a series of manufacturing steps to prepare multi-nutrient gluten free **flour** mix and utilizing the mix to produce cake free from gluten, eggs and saturated fat. Moreover, the mix which has been pre-treated to improve its quality by **process** like malting/sprouting and extending its advantages to products like eggless gluten free cake is a novel concept. It is also possible by the means of this invention to produce a mix having good flavour, texture and colour, excellent nutritional and functional qualities without any artificial fortification. Finally as the final objective of the innovation, the multi-nutrient gluten free **flour** mix is used for the development of eggless gluten free cake for people who suffer from gluten allergy and/hypercholesterolemia and/vegetarian or vegan population. The cake is nutritious, has a good mouth feel, colour and texture and other organoleptic qualities. The product is at least one of: a food product, a nutritional supplement, a dietary supplement, and a functional food. The **process** can be practiced very economically, with standard equipment, to produce large volumes of the product with comparatively small investment.

Classifications:

International (IPC 8-9): A21D10/04 A21D2/26 (Advanced/Invention)

Family:

Publication number	Publication date	Application number	Application date
IN04234MU2015 A	20170512	IN2015MU04234	20151106

Priority:

IN2015MU04234 20151106

Probable Assignee: DIRECTOR CENTRAL INST OF AGRICULTURAL ENGINEERING INDIAN COUNCIL OF AGRICULTURAL RESEARCH

Assignee(s): DIRECTOR CENTRAL INST OF AGRICULTURAL ENGINEERING INDIAN COUNCIL OF AGRICULTURAL RESEARCH

Inventor(s): DIPIKA AGRAHAR MURUGKAR

Title: **Process** for commercial production to obtain water and Jelly **Banana banana banana** powder in the volume of **banana** ripening. (Machine translation)

Abstract: Source: TH73126A

Machine translation: . This invention relates to **processes** for the production of technology and trade to ensure that water, **banana banana** powder, **banana**, and jelly in large doses. Which is made from the fruit of **banana** (for example, Musa Cavendish, Musa Sapientum Linn, Musa AA Group Musa Sapientum Linn Musaceae, etc.), particularly the invention relates to extraction by use of melt **banana** in **banana** ripening to produce water, **banana** powder, **banana banana** and jelly. The **process** of this invention can produce a **banana**. This is a new product that is rich in flavor. **Bananas** naturally. **Banana** juice has a clear and fragrant. Fruit juices are rich in this fragrance. Can be consumed. Or used as a base component in the manufacture of beverages and wine for both types. Carbonated and non carbonated. Juice with a jelly that was necessary in the production **process** can be consumed as dessert **bananas** have different taste. **Ripe banana** powder, **banana** meat comes from a separate And bake in the oven at room temperature. 60 degrees Celsius. **Ripe banana** powder will be obtained by means of grinding. The new **flour** will absorb moisture. But it is still dry powder on **ripe bananas** are especially suited to use as a filler in the manufacturing industry. And sweet drinks..

Classifications:

International (IPC 1-7): A23L1/01 A23L3/005

Family:

Publication number	Publication date	Application number	Application date
TH73126 A	20051201	TH20051000304	20050127

Title: INSTANT ENERGY POWDER DRINK MADE OF **RIPE BANANA FLOUR** AND THE MANUFACTURING **PROCESS** (Machine translation)

Abstract: Source: ID201606523A This invention relates to food products in the form of an instant powder drink energy that made **flour ripe banana** with **banana** flakes fillers which can be consumed as fast energy drink. Instant powders and energy drinks in this invention made with **ripe banana flour** composition as follows: **ripe banana flour** as much as percent weight, 5-15 cocoa powder as much as 1.5 percent weight, full cream milk as much as 15 percent in weight, as many as 12 krimer, 5 percent weight, weight 0.5 percent as much salt, vitamins, weight 0.5 percent as much sugar as much as 40 percent, and flakes of **bananas** as much 15-25 percent of the weight. The **process** of making instant powder drink energy consists of stages: creation, creation of **ripe banana flour** flakes of **bananas**, weighing material in accordance with the formulation, mixing the ingredients with the ingredients, stirring A, Division of materials with appropriate formulations, the addition of B, stirring the mixture, the product and packaging. Products according to this invention has advantages, including practical and contain the energy of 3.85 kcal/g that satisfies the requirements of high-energy food.

Classifications:

International (IPC 8-9): A23L1/302 A23L2/02 A23L2/52 (Advanced/Invention)

Family:

Publication number	Publication date	Application number	Application date
ID201606523 A	20161202	ID2015P0004405	20150714

Priority:

ID2015P0004405 20150714

Probable Assignee: LEMBAGA ILMU PENGETAHUAN INDONESIA LIPI

Assignee(s): LEMBAGA ILMU PENGETAHUAN INDONESIA LIPI

Inventor(s): ACHMAT SARIFUDIN STP MSC ; DIKI NANANG SURAHMAN ST MSI ; NOK AFIFAH ST MT ; RIYANTI EKAFITRI STP ; NUR KARTIKA INDAH MAYASTI STP ; NOVITA INDRIANTI STP

Title: A **PROCESS** FOR THE PREPARATION OF BISCUIT USING **BANANA** PEEL PULP

Abstract: Source: IN01464DE2003A A **flour** is prepared by pulping **ripe bananas**, adding pulp of green **bananas**, desiccating the mixture under vacuum at not above 40-45 DEG C., and reducing it to powder. Specification 470,508 is referred to. ALSO: A **flour** is prepared from **ripe bananas** by pulping the **bananas**, adding wheat, barley, oat or like cooked cereal biscuits or pulp of green **bananas**, desiccating the mixture under vacuum at not above 40-45 DEG C., and reducing it to a powder. Other nutritive substances such as fresh or powdered milk or cooked chestnuts may be added to the pulp before desiccation. Specification 470,508 is referred to.

Classifications:

International (IPC 1-7): A21D2/36

Family:

Publication number	Publication date	Application number	Application date
IN01464DE2003 A	20080118	IN2003DE01464	20031124
IN240466 B	20100514	IN2003DE01464	20031124

Probable Assignee: COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH

Assignee(s): COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH

Inventor(s): AABHA GOPAL BIYANI ; DIVYA GUNVANT PATIL ; MISS RUCHA VINAY JOSHI ; PRIYANKA RAGHUNATH HOLAMBE ; RUCHA VINAY JOSHI

Title: IMPROVED **PROCESS** FOR THE PREPARATION OF **BANANA FLOUR**

Abstract: Source: GB470509A A **flour** is prepared by pulping **ripe bananas**, adding pulp of green **bananas**, desiccating the mixture under vacuum at not above 40-45 DEG C., and reducing it to powder. Specification 470,508 is referred to. ALSO: A **flour** is prepared from **ripe bananas** by pulping the **bananas**, adding wheat, barley, oat or like cooked cereal biscuits or pulp of green **bananas**, desiccating the mixture under vacuum at not above 40-45 DEG C., and reducing it to a powder. Other nutritive substances such as fresh or powdered milk or cooked chestnuts may be added to the pulp before desiccation. Specification 470,508 is referred to.

Classifications:

International (IPC 8-9): A23L1/212 A23L19/00 (Advanced/Invention);
A23L1/212 (Core/Invention)

International (IPC 1-7): A23L1/212

CPC: A23L19/01

European: A23L1/212B

Family:

Publication number	Publication date	Application number	Application date
GB470509 A	19370817	GB19360005320	19360221

Priority:

GB19360005320 19360221

Probable Assignee: VITABANA SA

Assignee(s): (std): VITABANA SA

Assignee(s): VITABANA SOC ANONYME ; VITABANA SOCIETE ANONYME

Title: **PROCESS** OF PREPARING FOODSTUFFS WITH MARANG (ARTOCARPUS ODORATISSIMA BLANCO) COMPOSITION

Abstract: Source: PH2005000224A The present invention relates to **process** of preparing foodstuffs using indigenous marang fruit as the basic composition for preserves and selected baked products. These food products do not contain artificial preservatives. These are useful for making it as spreads or filling for breads, sweeteners, ingredient for halo-halo, fillings in between slices of cakes, filling for pastries, composition for pudding and may also served as convenient dessert at home. The marang fruit is combined with other ingredients such as sugar, calamansi extract, vanilla, pineapple, condensed milk, margarine, all purpose **flour**, lard/butter, evaporated milk, egg, egg yolk, **banana** (saba) squash, jackfruit, nestle cream, cheese, boiled camote, macapuno, cornstarch, salt, carrots and raisins with varied measures in grams thus producing different foodstuffs namely Marang Jam, Marang Jelly, Marang-Pineapple Marmalade, Marang Tart, Marang-combo Tart, Marcapu Pie and Marang-Camote-Carrot Pudding which are economical, delicious and nutritious products.

Classifications:

International (IPC 8-9): A23L1/06 A23L1/187 A23L1/212 (Advanced/Invention)

Family:

Publication number	Publication date	Application number	Application date
PH2005000224 A	20070716	PH20050000224	20050505

Priority:

PH20050000224 20050505

Probable Assignee: ANGELITA GONGORA PRAJES

Assignee(s): ANGELITA GONGORA PRAJES

Inventor(s): (std): ANGELITA GONGORA PRAJES

Title: **PROCESS** FOR PRODUCING FOODS STORABLE FOR LONG PERIODS, WHOSE MAJOR CONSTITUENT IS DRIED COMMON OR SWEET **BANANAS**

Abstract: Source: CH661410A It is known to prepare from **bananas flour** for infant foods or a dry substance. The dry substance is tough and only edible with limitations and cannot be produced as a final end product having defined properties. In order to avoid these disadvantages and to obtain an end product, for example in the form of jam or the like having predeterminable properties, the following production **process** is provided. Dried **bananas** are distributed in water as a dispersion medium and converted into a mixture having a pasty behaviour. To the mixture are added in proportion other types of fruit masses - on occasion in combination with chocolate - and the mixture is mixed with an aqueous solution of sugar and then the consistency of the mixture is converted by drying from a liquid to a pasty phase. After each particular determination of the essential base data, in particular the carbohydrate and sugar contents, the **processing** of a defined mass as an intermediate product can be performed, which is then converted into the end product adjusted with respect to flavour.

Classifications:

International (IPC 8-9): A23L1/212 A23L19/00 (Advanced/Invention);

A23L1/212 (Core/Invention)

International (IPC 1-7): A23L1/072 A23L3/40

CPC: A23L19/09

European: A23L1/212E

Family:

Publication number	Publication date	Application number	Application date
CH661410 A	19870731	CH19840005908	19841211

Priority:

CH19840005908 19841211

Probable Assignee:

HELMUT KORN

Assignee(s): (std):

HELMUT KORN

Inventor(s): (std):

KORN HELMUT

Title: NOUVEAU PROCEDE DE PANIFICATION NEW METHOD FOR BREAD (Machine translation)

Abstract: Source: FR1444686A (Claim 1) RESUME Nouveau procede de panification des farines de cereales ou autres substances panifiables, suivant lequel l'amidon contenu dans lesdites substances a ete extrait au moins en partie et remplace par une autre substance d'origine vegetale, possedant les qualites agglutinantes requises a la cohesion, sans exercer d'influence pernicieuse sur la sante et en particulier sans augmenter la viscosite du sang.

Machine translation: (Claim 1) SUMMARY New breadmaking **process** for cereal **flours** for bread or other substances, according to which the starch in said substances was at least partly extracted and replaced by another substance of plant origin, possessing the qualities required of agglutination has cohesion, without exerting a pernicious influence on health and particularly without increasing the viscosity of blood.

Classifications:

International (IPC 8-9): A21D2/36 (Advanced/Invention);

A21D2/00 (Core/Invention)

International (IPC 1-7): A21D13/06

CPC: A21D2/36

European: A21D2/36

Family:

Publication number	Publication date	Application number	Application date
FR1444686 A	19660708	FR19646801804	19641113

Priority:

FR19646801804 19641113

Inventor(s): (std):

DUNGLER JULIEN

Title: PROCEDES D'UTILISATION DES FRUITS, LEGUMES ET CONDIMENTS DES REGIONS TROPICALES FOOD
PREPARATIONS USING TROPICAL FRUITS AND VEGETABLES - USING DRIED MATERIALS AND/OR FRUIT JUICE

Abstract: Source: FR2329209A (Claim 1) 1) Procédé d'utilisation de la banane, des divers légumes, fruits et condiments tropicaux, caractérisé par le séchage de la banane mure, la réduction en poudre après dessiccation de ces produits du sol, 11 extraction de leur jus. A **process** for using **bananas** and various tropical fruits and vegetables comprises drying **ripe bananas**, drying the other prods. and forming a powder or meal, or extracting the juice of the prods. The prods. obtd. are used in compsns. ranging from powders to pulps. An orange wine is prepd. from orange juice and rum and this together with kola forms an orange tonic wine. The prods. may be used in a wide variety of food compsns., and have the advantage of being stable to storage in the absence of moisture. Drying is pref. in warm air at 80-130 degrees C. In the case of **bananas** the centre core is removed and the **banana** is reduced to a paste before drying. Other ingredients for the compsns. specified are chocolate compsns., honey, yeast and fish-meal.

Classifications:

International (IPC 8-9): A23L1/212 A23L19/00 C12G3/04 (Advanced/Invention);
A23L1/212 C12G3/00 (Core/Invention)

International (IPC 1-7): A23B7/00 A23B7/02

CPC: C12G3/04 A23L19/01 A23L19/09

European: A23L1/212B A23L1/212E C12G3/04

Family:

Publication number	Publication date	Application number	Application date
FR2329209 A1	19770527	FR19750008334	19750318

Priority:

FR19750008334 19750318

Probable Assignee:

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Assignee(s): (std):

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