

PatBase - Search results 09 August 2017

Search query (1): PN=(US20040058044 OR EP1219177 OR US3467525 OR DE3308375 OR CN101711556 OR GB278653 OR US20110212244 OR GB1271793 OR CN203120903 OR JP63240749 OR JP63141551)

Results: 11

NC2016/00003759
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Search history

Search PN=(US20040058044 OR EP1219177 OR US3467525 OR DE3308375 OR CN101711556 OR GB278653 OR US20110212244 OR GB1271793
1: OR CN203120903 OR JP63240749 OR JP63141551) (Results 11)

Title: PROCESS FOR PRODUCING CEREAL FOODS

Abstract: Source: GB278653A 278,653. Anderson Co., V. D., (Assignees of Anderson, R. T.). Oct. 9, 1926, [Convention date]. Pug-mills. - Cereal and other human and animal food products are made by subjecting food to high pressure, to generate heat therein, and forcing water into the mass while it is under compression and hot. Supplied to a hopper 10, the dry material is advanced by a worm or a series of worms 9 into a shell composed of longitudinal edged bars 2 associated with knife bars 4 which extend into the shell and prevent rotation of the material as a whole between the separated screws or worms 11 serving to place the material under increasing pressure. At its end remote from the hopper the shell opens into a fixed internally-tapered part 12 fitted with an extrusion pipe 15 and the end of the shaft carries a correspondingly-coned portion 16, which may be ribbed, as at 13, or be formed with a screw thread. While the material is hot, due to the friction and high compression, water under regulated pressure is introduced by a pipe 18. The heat generated is sufficient to convert the water into steam. The temperature around the discharge end of the press may be controlled by a water jacket 21.

Classifications:

International (IPC 8-9): A23L1/01 A23L1/164
A23L1/18 (Advanced/Invention);

A23L1/01 A23L1/164 A23L1/18 (Core/Invention)

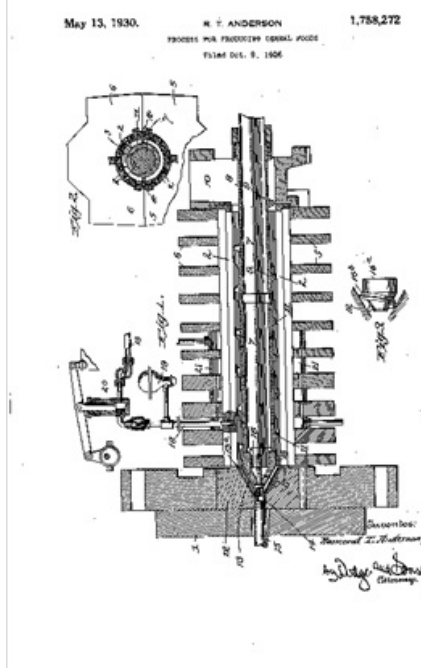
International (IPC 1-7): A23L1/10

CPC: A23L7/17 A23L5/10 A23L7/117

European: A23L1/01 A23L1/164 A23L1/18B2

US: 100/129 100/145 100/74 426/509 99/536

PatBase - US1758272_R



Family:

Publication number	Publication date	Application number	Application date
DE504949 A	19300809	DE1927A050558	19270408
FR632026 A	19271230		19270404
GB278653 A	19271222	GB19270007648	19270319
US1758272 A	19300513	US19260140658	19261009

Priority:

US19260140658 19261009

Probable Assignee: ANDERSON CO V D

Assignee(s): (std): ANDERSON CO V D ; V D ANDERSON COMPANY

Assignee(s): VD ANDERSON CO ; THE V D ANDERSON COMPANY ; V D ANDERSON CO

Inventor(s): (std): ANDERSON RAYMOND T

Title: PROCESS FOR MAKING AN ANIMAL FOOD

Abstract: Source: US3467525A ABSTRACT OF THE DISCLOSURE An improved animal food is produced through preparation of a product in which a preponderant percentage, 80-95%, of the particles or pellets are coated on the surface thereof and impregnated into the interior thereof with a liquefiable fat and the balance of the particles or pellets, 5-20%, are coated with a thickening agent which is readily soluble in water.

Classifications:

International (IPC 8-9): A23K1/00 A23K1/16 (Advanced/Invention);
A23K1/00 A23K1/16 (Core/Invention)

International (IPC 1-7): A23K1/00 A23K1/10 A23K1/20

CPC: Y10S426/805 A23K20/158 A23K40/20 A23K40/30

European: A23K1/00B2 A23K1/00B3 A23K1/16I

US: 426/285 426/293 426/305 426/454 426/623 426/641 426/805 99/2

Family:

Publication number	Publication date	Application number	Application date
GB1088138 A	19671025	GB19650025628	19650617
US3467525 A	19690916	US19640418266	19641214

Priority:

US19640418266 19641214

Probable Assignee: RALSTON PURINA CO

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

Assignee(s): RALSTON PURINA COMPANY

Inventor(s): (std): FLIER RONALD J ; HALE DOUGLAS

Inventor(s): RONALD J FLIER ; DOUGLAS HALE

Title: METHOD OF MAKING A FOOD SUBSTANCE

Abstract: Source: GB1271793A 1,271,793. Potato product. TOMS FOODS Ltd. 22 Aug., 1969 [24 May; 1968], No. 24830/ 68. Heading A2B. A mixture consisting of potato which has been subjected to mechanical working to produce a paste-like material which contains at least some of the mixture contained in the original potato, together with a predominance of an edible starch and/or edible starch based product, the solids content of the mixture predominating by weight over the liquid content, is heated to effect at least partial gelatinisation of the starch component, for example in a cooker extruder, and then dried. The product may be puffed. The mixture may additionally contain additives for improving the texture or subsequent handling, for example cellulose powder, silicic acid, cellulose ether, gelatinised starch gel, vegetable oil, methyl cellulose, sodium carboxymethyl cellulose, urea, acetic acid, sodium nitrate, and sodium sulphate. Proteins, colourings, and flavourings may also be present.

Classifications:

International (IPC 8-9): A23L1/216 A23L19/12 (Advanced/Invention);
A23L1/214 (Core/Invention)

International (IPC 1-7): A23L1/164

CPC: A23L19/13

European: A23L1/216B

Family:

Publication number	Publication date	Application number	Application date
GB1271793 A	19720426	GB19680024830	19680524

Priority:

GB19680024830 19680524

Probable Assignee:

TOMS FOODS LTD

Assignee(s): (std):

TOMS FOODS LTD

Inventor(s): (std):

BITTMANN HANS

Inventor(s):

HANS BITTMANN

Title: MIXTURE FOR SEMMELKNODEL AND PRODUCTION METHOD THEREOF

Abstract: Mixture for Semmelknoedel (type of bread dumplings) made with wheat flour, optionally with wheat semolina, breadcrumbs and conventional additives, such as eggs, salt, spices, characterized in that it is obtained by thermo-extrusion of the starting mixture, the extruder having before the extrusion head a temperature comprised between 110 and 170°C and a pressure between 150 and 200 bar in the case of an extruder with one screw, respectively 35 to 100 bar in the case of a dual die extruder, the water content of the extrusion mixture before the extrusion operation being comprised between 12 and 22 % during the swelling of the extrusion product which becomes twice to five times larger and the cutting of the extrusion product to a grain size from 2 to 13 mm, optionally after filtering the cut material to said size, optionally after agglomeration with eggs and/or fat and/or milk and conventional additives.

Classifications:

International (IPC 8-9): A23L1/16 A23L1/18 A23L7/109 (Advanced/Invention);
A23L1/16 A23L1/18 (Core/Invention)

International (IPC 1-7): A23L1/10 A23L1/16

CPC: A23L7/17 A23L7/109 A23L7/111

European: A23L1/16 A23L1/16D A23L1/18B2

Family:

Publication number	Publication date	Application number	Application date
AT30205 E	19871015	AT19840901071T	19840309
DE3308375 A1	19840913	DE19833308375	19830309
DE3466752 D1	19871119	DE19843466752	19840309
EP0136335 A1	19850410	EP19840901071	19840309
EP0136335 B1	19871014	EP19840901071	19840309
WO8403421 A1	19840913	WO1984EP00069	19840309

Priority:

DE19833308375 19830309 DE19843466752 19840309 EP19840901071 19840309
WO1984EP00069 19840309

Probable Assignee: ECKARDT KG PFANNI WERK OTTO

Assignee(s): (std): ECKARDT KG PFANNI WERK OTTO ; ECKARDT PFANNI WERK OTTO KG ; PFANNI WERKE OTTO ECKART KG

Inventor(s): (std): KLUGE GUENTER ; KLUGE GUENTER DIPL ING DR ; PRASCH EDGAR DIPL ING DR ; PRASCH EDGAR ; KLUGE GUNTER

Inventor(s): KLUGE GUENTER DIPL INGDR ; PRASCH EDGAR DIPL INGDR

Designated states: AT CH DE FR LI US

Title: PRODUCTION OF PROTEIN FOOD MATERIAL

Abstract: Source: JP63141551A **PURPOSE:**To produce a protein food material, having excellent color tone as well as flavor and capable of providing improved sense of eating particularly when added to ground fish meat to produce marine fish paste products, by treating a protein raw material in an extruder, then drying and powdering the treated material.

CONSTITUTION: A protein raw material, e.g. soybean protein alone or combination thereof with wheat gluten, is adjusted to about 10-60wt percent moisture content in the final protein composition. The above-mentioned protein raw material is then treated in an extruder, preferably twin-screw extruder under condition of about 70-150 deg.C material temperature and greater than or equal to 0.1kWh/kg power consumption per throughput at the extruder outlet and the resultant extrudate is dried, powdered and, as desired, the extrudate is permeated with a hydrous alcohol before or after the drying or after the powdering.

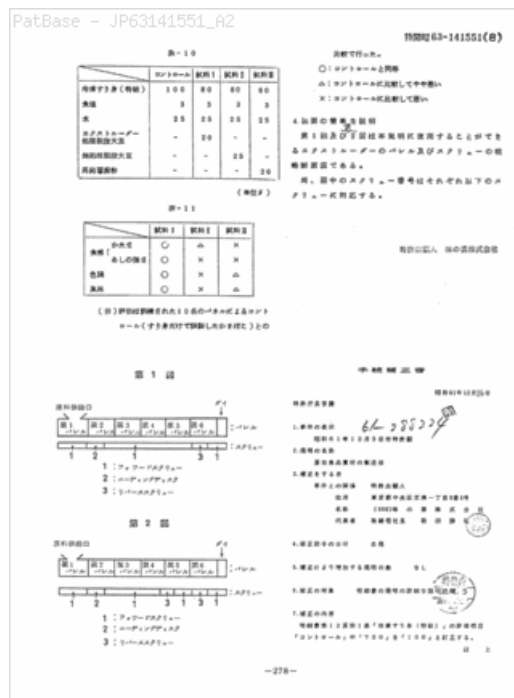
Classifications:

International (IPC 8-9): A23J3/00 A23J3/26 A23P1/06

A23P1/12 (Advanced/Invention);

A23P1/12 (Advanced/Invention),
A23J3/00 A23P1/06 A23P1/10 (Core/Invention)

International (IPC 1-7): A23J3/00 A23P1/06 A23P1/12



Family:

Publication number	Publication date	Application number	Application date
JP63141551 A2	19880614	JP19860288224	19861203

Priority:

JP19860288224 19861203

Probable Assignee: AJINOMOTO KK

Assignee(s): (std): AJINOMOTO KK

Assignee(s): AJINOMOTO CO INC

Inventor(s): (std): GOMI TERUO ; NISHIMURA YUTAKA ; SOEDA TAKAHIKO

Classifications:

International (IPC 8-9): H01J37/141 H01J37/20 (Advanced/Invention)

International (IPC 1-7): H01J37/141 H01J37/20

[illegible]

Family:

Publication number	Publication date	Application number	Application date
JP63141551 U1	19880919	JP19870032903U	19870306

Priority:

JP19870032903U 19870306

Title: PRODUCTION OF PROTEIN MATERIAL

Abstract: Source: JP63240749A PURPOSE: To obtain a protein food material of good taste, by kneading a protein material such as soybean, which is deficient in any of lipoxygenase isozyme L-1, L-2, or L-3 together with other protein materials in an aqueous system and treating the mixture with heat. CONSTITUTION: Soybean deficient in any of lipoxygenase isozyme L-1, L-2 and/or L-3, such as whole soybeans, powdered soybean milk, concentrated protein, the waste after soybean milk has been squeezed, or a food material containing soybean protein made therefrom is combined with another protein material of a cereal such as wheat, a protein from cereal, or plant leaves. Then, the mixture is kneaded and heat-treated in an aqueous system, for example, extrusion-cooked in a twin-screw extruder.

Classifications:

International (IPC 8-9): A23J3/00 (Advanced/Invention);
A23J3/00 (Core/Invention)

International (IPC 1-7): A23J3/00

Family:

Publication number	Publication date	Application number	Application date
JP63240749 A2	19881006	JP19870077220	19870330

Priority:

JP19870077220 19870330

Probable Assignee: FUJI OIL CO LTD

Assignee(s): (std): FUJI OIL CO LTD

Inventor(s): (std): WATANABE MASAYA

Title: EXTRUSION PROCESS, APPARATUS AND PRODUCT

Abstract: Source: US2004058044A A process for the manufacture of cooked cereals or dry pet food by preparing a mixture of water and a dry premix mainly comprising cereal flour or semolina, and pressing the mixture, with the aid of a gear pump, firstly through a heat exchanger wherein it is cooked and then through an extrusion die to form an extruded product. Also, an apparatus for carrying out the process and a product obtainable by the process.

Classifications:

International (ipc 8-9): A21C11/16 A21C14/00 A21C3/04 A23G3/02 A23K1/00 A23K1/14 A23K1/18 A23L1/00 A23L1/10 A23L1/164 A23L1/18 A23P1/12 A23P1/14 A47J37/12 (Advanced/Invention); A21C3/04 A23K1/00 A23P1/12 (Core/Invention)

International (ipc 1-7): A21C1/06 A21C3/04 A21D8/06 A23K1/00 A23K1/18 A23L1/00 A23P1/12

CPC: Y10S426/805 A23K40/20 A23K50/42 A21C11/16 A23L7/117 A23L7/17 A23P30/20 A21C3/04

European: A21C11/16 A21C3/04 A23K1/00B2 A23K1/18N2 A23L1/00P12 A23L1/164 A23L1/18B2 A23P1/12

US: 426/448 426/504 426/508 426/512 426/516 426/518 426/519 426/523 426/549 426/559 426/805 99/353

PatBase - US2004058044_AA

Patent Application Publication Mar. 25, 2004

US 2004/0058044 A1

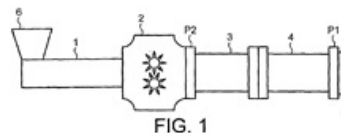


FIG. 1

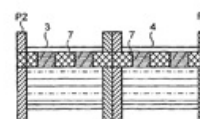


FIG. 2

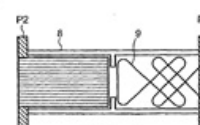


FIG. 3

Family:

Publication number	Publication date	Application number	Application date
AR032221 AA	20031029	AR2001P106104	20011228
AT366519 E	20070815	AT20010985400T	20011211
AU2002234570 AA	20020716	AU20020234570	20011211
AU2002234570 BB	20070705	AU20020234570	20011211
BRPI0116634 A	20031223	BR2001PI16634	20011211
BRPI0116634 B1	20130730	BR2001PI16634	20011211
CL2001003189 A1	20020923	CL20010003189	20011228
CL49433 B	20130911	CL20010003189	20011228
DE60129353 D1	20070823	DE20016029353	20011211
DE60129353 T2	20080313	DE20016029353T	20011211
DK1347687 T3	20070903	DK20010985400T	20011211
EP1219177 A1	20020703	EP20000204760	20001229
EP1347687 A2	20031001	EP20010985400	20011211
EP1347687 B1	20070711	EP20010985400	20011211
ES2290186 T3	20080216	ES20010985400T	20011211
MY135543 A	20080530	MY20010005617	20011211
PL201333 B1	20090331	PL20010362516	20011211
PL362516 A1	20041102	PL20010362516	20011211
PT1347687 T	20070726	PT20010985400T	20011211
TH35390 B	20130405	TH20011005297	20011227
TH58076 A	20030905	TH20011005297	20011227
US2004058044 AA	20040325	US20030608993	20030627
US2008020112 AA	20080124	US20070828122	20070725
US7250186 BB	20070731	US20030608993	20030627
US7748312 BB	20100706	US20070828122	20070725
WO02052946 A2	20020711	WO2001EP14734	20011211
WO02052946 A3	20021107	WO2001EP14734	20011211

Priority:

EP20000204760 20001229 EP20010985400 20011211 US20070828122 20070725
 WO2001EP14734 20011211 US20030608993 20030627

Probable Assignee: NESTEC SA

Assignee(s): (std): DES PRODUITS NESTLE SOC SA ; HECK ERNST ; HORISBERGER JEAN ; NESTLE SA ; PFALLER WERNER ; NESTEC SA

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

Inventor(s): (std): ERNST HECK ; HECK ERNST ; HORISBERGER JEAN ; JEAN HORISBERGER ; PFALLER WERNER ; WERNER PFALLER

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; HARNECKER CAREY LIMITADA; 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 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: CONCENTRATE DERIVED FROM A MILK PRODUCT ENRICHED IN NATURALLY OCCURRING SIALYLLACTOSE AND A PROCESS FOR PREPARATION THEREOF

Abstract: Source: US2007104843A A concentrate derived from milk or a milk product comprising sialyllactose in amounts higher than the normal amounts found in the milk or milk product and a process for preparation of such a concentrate by ultrafiltration and diafiltration using a thin film polyamide based membrane. The concentrate is suited for use in nutritional products.

Classifications:

International (IPC 8-9): A23C1/00 A23C1/14 A23C21/00 A23C21/06 A23C7/04 A23C9/00 A23C9/142 A23C9/15 A23C9/152 A23C9/18 A23L1/30 A23L33/19 A61K31/00 B01D61/02 B01D61/14 (Advanced/Invention); A23C1/00 A23C21/00 A23C9/00 A23C9/152 A23L1/30 A61K31/00 (Core/Invention); A23C (Subclass/Invention)

International (IPC 1-7): A23C9/00 A61K31/00

CPC: A23L33/19 A23C9/15 A23C9/142 A23C9/1422 A23C9/1425 A23V2002/00

European: A23C9/142 A23C9/142B A23C9/142C A23C9/15 A23L1/305D K23V2/00

US: 426/471 426/471S 426/490 426/491 426/491P 426/580 426/587 426/588 426/588P

Family:

Publication number	Publication date	Application number	Application date
AR056761 AA	20071024	AR2006P104824	20061103
AU2006310880 AA	20070510	AU20060310880	20061103
AU2006310880 BB	20120628	AU20060310880	20061103
BRPI0618261 A2	20110823	BR2006PI18261	20061103
CA2628225 AA	20080501	CA20062628225	20061103
CA2628225 C	20140617	CA20062628225	20061103
CN101299924 A	20081105	CN200680041000	20061103
EA017195 B1	20121030	EA20080001252	20061103
EA200801252 A1	20090227	EA20080001252	20061103
EP1951060 A1	20080806	EP20060805547	20061103
IL191179 A1	20131128	IL20060191179	20061103
IN03674DN2008 A	20080815	IN2008DN03674	20080430
IN270494 B	20160101	IN2008DE03674	20080430
JP2009514511 T2	20090409	JP20080538258T	20061103
JP2013165730 A2	20130829	JP20130098460	20130508
JP5944860 B2	20160705	JP20130098460	20130508
NZ568653 A	20111125	NZ20060568653	20061103
US2007104843 AA	20070510	US20060592219	20061103
US2011212244 AA	20110901	US20110929532	20110131
US8445053 BB	20130521	US20110929532	20110131
WO07051475 A1	20070510	WO2006DK00607	20061103

Priority:

JP20080538258	20061103	JP20080538258T	20061103	US20060592219	20061103
US20050733204	20051104	US20110929532	20110131	US20050733204P	20051104
WO2006DK00607	20061103				

Probable Assignee: ARLA FOODS AMBA

Assignee(s): (std): ARLA FOODS AMBA ; GUNTHER WILLIAM S ; HOLST HANS H ; HOLST HANS HENRIK ; JOERGENSEN ANDERS STEEN ; JORGENSEN ANDERS S ; MOGENSEN METTE T ; JORGENSEN ANDERS STEEN ; MOGENSEN METTE TOFT

Inventor(s): (std): GUNTER WILLIAM S ; GUNTHER WILLIAM S ; GUNTHER WILLIAM STUART ; HOLST HANS H ; HOLST HANS HENRIK ; JOERGENSEN ANDERS STEEN ; JORGENSEN ANDERS S ; JORGENSEN ANDERS STEEN ; JORGRNSEN ANDERS STEEN ; MOGENSEN METTE T ; MOGENSEN METTE TOFT

Inventor(s): WILLIAM S GUNTHER ; WILLIAM STUART GUNTHER ; ANDERS STEEN JORGENSEN ; METTE TOFT MOGENSEN ; HANS HENRIK HOLST

Agent(s): FB RICE; FB RICE PTY LTD; OGILVY RENAULT LLP SENCRL SRL; NORTON ROSE FULBRIGHT CANADA LLP SENCRL SRL; PLOUGMANN AND VINGTOFT A/S; REINHOLD COHN AND PARTNERS; KOGA TETSUJI; AOKI ATSUSHI; FUKUMOTO TSUMORU; ISHIDA TAKASHI; FINNEGAN HENDERSON FARABOW GARRETT AND DUNNER, LLP; FINNEGAN HENDERSON FARABOW GARRETT AND DUNNER L L P; FINNEGAN HENDERSON FARABOW GARRETT AND DUNNER 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 GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MY MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: GRAIN-VEGETABLE-FRUIT MULTI-NUTRIENT RICE AND PREPARATION METHOD THEREOF

Abstract: Source: CN101711556A The invention relates to grain-vegetable-fruit multi-nutrient rice and a preparation method thereof. The rice contains the following raw materials by weight percent: 8-92 percent of cereal, 3-87 percent of vegetable, 1-56 percent of fruit, 1-1.5 percent of white sugar, 0.5-1 percent of salt, 1-5 percent of sodium alginate, 0-5 percent of konjaku flour, 0-2 percent of alkali and 1-5 percent of palm oil. The preparation method comprises the following steps of: a. putting the raw materials in the proportioning by weight in a screw extrusion machine and then mixing until the water content of the mixture is 20-60 percent; b. extruding the mixture obtained in the step a, and regulating the temperature to 65-120 DEG C, wherein the pressure is 20-40MPa, and the extruding time is 20-40 seconds; c. squeezing out the extruded mixture from small holes with a plurality of elliptical holes on the section of template, and cutting the squeezed-out mixture into rice-shaped particles with a revolving knife matched with the template; and d. polishing and drying the cut rice particles through rollers until the water content is 5-8 percent, thereby obtaining the finished product. The rice has rich nutrition, simple process, long-time storage property, steam resistance, no conglutination and smooth and pliable mouth feeling.

Classifications:

International (IPC 8-9): A23L1/10 A23L1/30 A23L33/10 (Advanced/Invention);
A23L1/10 A23L1/30 (Core/Invention)

Family:

Publication number	Publication date	Application number	Application date
CN101711556 A	20100526	CN200910075747	20091016

Priority:

CN200910075747 20091016

Probable Assignee:

HONG YUAN

Assignee(s): (std):

HONG YUAN

Assignee(s):

YUAN HONG

Inventor(s): (std):

HONG YUAN

Inventor(s):

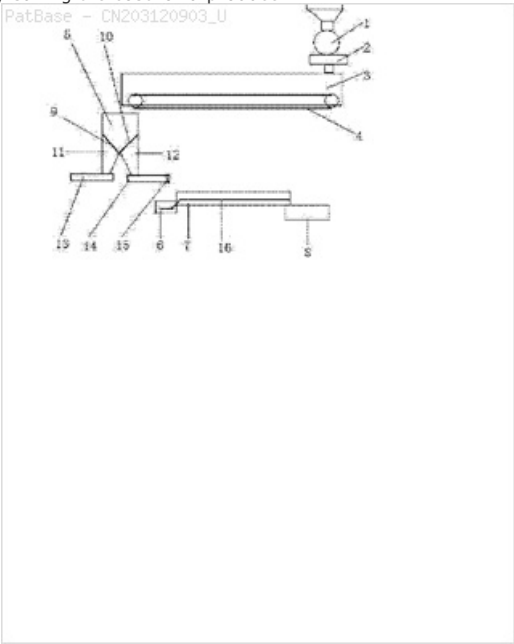
YUAN HONG

Title: MULTIPURPOSE RICE FLOUR MACHINE

Abstract: Source: CN203120903U The utility model particularly discloses a multipurpose rice flour machine. The multipurpose rice flour machine comprises a milk grinding machine, wherein a milk mixing machine is arranged at a lower port of the milk grinding machine, an outlet of the milk mixing machine is connected with a steam box, a canvas conveyor belt is arranged in the steam box, an outlet of the steam box is connected with the upper end of a hollow barrel, the lower end of the hollow barrel is movably connected with an inlet baffle of a rice flour forming machine and an inlet baffle of a screw type extruder, and the inlet baffle of the rice flour forming machine and the inlet baffle of the screw type extruder are arranged in parallel and form the bottom of the hollow barrel; an inlet of the rice flour forming machine can be opened or closed by the inlet baffle of the rice flour forming machine, and an inlet of the screw type extruder can be opened or closed by the inlet baffle of the screw type extruder; a forming die plate is arranged at an outlet of the screw type extruder by a connecting piece, and a plurality of holes are evenly formed in the forming die plate; a boiling water pool is arranged at the lower part of the forming die plate, and one end of the boiling water pool is connected with a drying box; and canvas conveyer belts are arranged in the boiling water pool and the drying box, and an outlet of the drying box is connected with a cooling pool. The multipurpose rice flour machine not only can be used for producing both rice flour and rice noodles, but also can be used for producing rice flour with different shapes, thus greatly saving the cost for a producer.

Classifications:

International (IPC 8-9): A23L1/10 A23P1/12
A23P30/20 (Advanced/Invention)



Family:

Publication number	Publication date	Application number	Application date
CN203120903 U	20130814	CN201320152687U	20130331

Priority:

CN201320152687U 20130331

Probable Assignee:

CHEN LAIFU

Assignee(s): (std):

CHEN LAIFU

Inventor(s): (std):

CHEN LAIFU