



New connection on: : 16-02-2018 : 23:54:27 - Last disconnection on: : 16-02-2018 : 20:27:26

V 4.0.0.44358(LP,U,linux) (Rev:43856 2017-04-27 09:03:29 +0200#(D201802)) (RPM D201802)

Welcome to EPOQUE Rebuild under the Production Environment

[EPODOC: SS 18] coffee and instant and lipase

Results in EPODOC 0

[SS 19] coffee and instant and enzyme

Results in EPODOC 0

[SS 20] coffee and lipase

Results in EPODOC 15

[SS 21] ..li



1/15 © EPODOC / EPO

PN - [KR20170039897](#) A 20170412

PNFP - KR101765781B B1 20170807

PR - KR20150139034 20151002

AP - KR20150139034 20151002

DT - I

PA - (A)

PAICHA UNIV INDUSTRY-ACADEMIC COOP FOUND [KR]

TI - (A B1)

Method for preparing fermented **coffee** mimicking digestive organ of mammal

AB - (A)

The present invention relates to a fermented **coffee** preparation method imitating a mammalian digestive organ. The present invention includes: (a) a step of mixing **coffee** beans with a first digestive solution containing amylase and lysozyme and fermenting the mixture at 36 to 40 degrees Celsius; (b) a step of treating the **coffee** beans obtained in step (a) with an acidic solution at 36 to 40 degrees Celsius; (c) a step of neutralizing the **coffee** beans obtained in step (b) with a weakly basic solution; (d) a step of mixing the **coffee** beans obtained in step (c) with a second digestive solution containing trypsin, **lipase**, sucrase, lactase, and aminopeptidase and fermenting the mixture at 36 to 40 degrees Celsius; and (e) a step of mixing the **coffee** beans obtained in step (d) with crushed grape, raspberry, mulberry, and schizandra fruits and fermenting the mixture

for at least eight hours at 36 to 40 degrees Celsius. The fermented **coffee** that is prepared by the method according to the present invention has a unique taste and flavor because the **coffee** beans and the fruits are fermented together with each other in an environment similar to a mammalian digestion process. In addition, it has active biological ingredients such as polyphenol, isoflavone, and flavonoid, and thus is expected to have anti-oxidation and aging prevention effects.

2/15 © EPODOC / EPO

PN - [CN105907491](#) A 20160831

PR - CN20151667931 20151016

AP - CN20151667931 20151016

DT - I

CT - || STSE (A)
[CN102260607](#) A 20111130 [X]
 [X] 1-2
 * 说明书第6-10段 *

CTNP - || STSE (A)
 [A] - 龚明福等,《微生物技术理论与应用研究》,(20140131)
 [A] 1-2
 * 第63-65页 *
 [A] - 高秀兰,《食品营养与卫生》,(20150131)
 [A] 1-2
 * 第440-441页 *

PA - UNIV HUBEI ARTS & SCIENCE

TI - Biological raw material-type cleaning agent

AB - The invention discloses a biological raw material-type cleaning agent. The cleaning agent comprises flour, soybean powder, protease, **lipase**, pteridium aquilinum powder, **coffee** powder, dried scallop powder, milk powder, sesame powder, loquat leaf powder, cassia seed powder, honeysuckle powder, pectinase, keratinase and kelp powder. All the raw materials are prepared from organisms so that pollution, corrosion and a peculiar smell are avoided and the biological raw material-type cleaning agent does not influence a user with hand fester. The cleaning agent is safe and nontoxic in washing of vegetables, melons and fruits, can effectively remove pesticides residual on vegetables, melons and fruits, can kill bacteria, has a high dirt removal rate and a fast cleaning rate and well solves the problem that the existing chemical cleaning agent has large pollution, high corrosivity and large damage to the human body.

3/15 © EPODOC / EPO

PN - [CN104705418](#) A 20150617

PR - CN20131697511 20131217; CN20141787863 20141217

AP - CN20141787863 20141217

DT - I

PA - DSM IP ASSETS BV

TI - Cream and milk fat product flavoured by two-enzyme method and preparation method thereof

AB - The invention relates to a cream and milk fat product flavoured by a two-enzyme method and a preparation method thereof. The method comprises the following steps: 1) centrifuging liquid state dairy product to obtain cream with degreasing milk and fat content being 5-85%, or using butter and a proper amount of water for complex formulation to obtain cream with appropriate concentration, or directly using dairy products such as milk, cheese, ice-cream, milk shake, raw cream and **coffee** mate; 2) heating the cream or other dairy products in the step 1) or precooling to 4-60 DEG C, adding 0.001-2 parts of **lipase** and 0.0005-1 part of phosphatidase based on 100 parts of raw material, performing enzymatic hydrolysis for 5 minutes to 4 hours, then heating to 70-121 DEG C for killing enzyme for 1-20 minutes to obtain the flavoured milk fat enzymatic hydrolysate or flavoured dairy product through enzymatic hydrolysis. The invention also provides an application of the milk fat enzymatic hydrolysate in baked food and dairy product such as milk, cream and ice-cream. According to the invention, the product fragrance and rich mouthfeel can be enhanced under condition that no food essence is added in the milk fat enzymatic hydrolysate.

4/15 © EPODOC / EPO

PN - [CN104431208](#) A 20150325

PNFP - CN104431208B B 20170616

PR - CN20141840994 20141229

AP - CN20141840994 20141229

DT - I

CT - || STSE (A)
[US4983408](#) A 19910108 [Y] (COLTON RALPH L [US])
 [Y] 1-4
 * 权利要求1、7、8和说明书第4栏第37-60行 *;
[US2003134006](#) A1 20030717 [A] (CHUKWU UCHENNA N [US])
 [A] 1-4
 * 全文 *;
[CN101200713](#) A 20080618 [A] (KRAFT FOODS HOLDINGS INC [US])
 [A] 1-4
 * 全文 *;
[CN101267743](#) A 20080917 [A] (KRAFT FOODS HOLDINGS INC [US])
 [A] 1-4
 * 全文 *;
[CN101731443](#) A 20100616 [Y] (SHAANXI TIANBAO SOYBEAN FOOD T)
 [Y] 1-4
 * 说明书第10-27段 *;
[CN103347396](#) A 20131009 [A] (NESTEC SA)
 [A] 1-4
 * 全文 *

PA - (A)
 SHAANXI TIANBAO SOYBEAN FOOD TECHNOLOGY RES INST

TI - (A)
 Peptide **coffee** and preparation method thereof

AB - (A)
 The invention relates to peptide **coffee** using **coffee** beans as the raw materials, and a

preparation method of the peptide **coffee**. The peptide **coffee** contains 1 to 8% of peptide which can be absorbed by a human body, and also contains linoleic acid, linolenic acid, oleic acid, caffeine, VB, calcium, ferrum, phosphorus, selenium and glucose. The preparation method comprises the steps of baking **coffee** beans under a temperature of 80 to 150 DEG C; crushing; feeding water; pulping and grinding until the fineness is of 200 to 300 meshes; homogenizing at two to four times under a high pressure of 40 to 60Mpa; grinding at the temperature of 135 to 160 DEG C and under the pressure of 7 to 8kG until being up to more than 300 meshes; heating for 35 to 40 minutes; cooling to reach the temperature of 30 to 55 DEG C; feeding hydrochloric acid and then feeding **lipase** and cellulose; standing and subliming; then conditioning the temperature to reach 45 to 50 DEG C; feeding bromelain to sublime under a constant temperature again; heating the sublimed pulp to reach the temperature of 80 to 100 DEG C; performing enzyme deactivation and sterilization; enabling residual hydrochloric acid to volatilize to obtain peptide **coffee** stoste; then drying to obtain the peptide **coffee**.

5/15 © EPODOC / EPO

PN - [CN104509631](#) A 20150415

PNFP - CN104509631B B 20170711

PR - CN20141848904 20141229

AP - CN20141848904 20141229

DT - I

PA - (A)
SHAANXI TIANBAO SOYBEAN FOOD TECHNOLOGY RES INST

TI - (A)
All-**coffee**-peptide nutrition and preparation method thereof

AB - (A)
The invention discloses an all-**coffee**-peptide nutrition prepared from **coffee** beans as main materials and soybeans as auxiliary materials, and a preparation method of the nutrition. The nutrition contains 1-60% by weight of **coffee** peptides absorbable by a human body and further contains linoleic acid, caffeine, bifidus factor, saponin, VB, Ca, Fe, P, Se, glucose and the like. The preparation method comprises the following steps: roasting the **coffee** beans at 80-150 DEG C, crushing, adding water, and grinding to prepare pulp; soaking the soybeans, adding water, and grinding to prepare pulp; mixing the **coffee** pulp with the soybean pulp, homogenizing under the high pressure of 40-60 MPa for 2-4 times, performing grinding and heating at 135-160 DEG C under the pressure of 7-8 kg, adding **lipase** and cellulase, standing for biochemical treatment, and adding bromelain for constant-temperature biochemical treatment; performing enzyme deactivation and sterilization on the pulp subjected to the biochemical treatment, separating through a plate frame separation system with a food-grade diatomite filter aid to obtain all-**coffee**-peptide raw liquid, and preparing the all-**coffee**-peptide raw liquid into the all-**coffee**-peptide nutrition.

6/15 © EPODOC / EPO

PN - [KR101397914B](#) B1 20140530

PR - KR20130136411 20131111

AP - KR20130136411 20131111

DT - I

CT - || STSE (B1)
[KR20130106979](#) A 20131001 [] (INTERNAT UNIVERSITY OF KOREA INDUSTRY & ACADEMY COOPERATION FOUNDATION [KR]);
[KR101109756B](#) B1 20120216 [];
[KR101258893B](#) B1 20130429 [];
[KR101014871B](#) B1 20110215 []

PA - KIM YOUNG KUM [KR]

TI - FERMENTED AND GERMINATED **COFFEE** DECREASED CAFFEINE AND METHOD OF MANUFACTURING THE SAME

AB - The present invention relates to a fermented and germinated **coffee** with a low content of caffeine, which reduces the caffeine content contained in **coffee** beans and accelerates digestion by germinating and fermenting **coffee** beans with a mixed fermented solution, in which a mixture of a lotus root solution and a fermented solution of guava leaves containing a large quantity of strains in Candida species is re-fermented; and to a manufacturing method thereof. The manufacturing method of a fermented and germinated **coffee** of the present invention has effects of lowering the caffeine content contained in **coffee** beans and accelerating digestion by accelerating fermentation with a strong decomposition of saccharides and proteolysis by hydrolysis enzymes such as amylase, protease and **lipase** contained in strains in Candida species when germinating and fermenting **coffee** beans by using a mixed fermented solution containing a large quantity of strains in Candida species.

7/15 © EPODOC / EPO

PN - [CN102613369](#) A 20120801

PR - CN2012154365 20120305; CN20121107353 20120413

AP - CN20121107353 20120413

DT - I

CT - || STSE (A)
[CN101810263](#) A 20100825 [Y] (SHANGHAI HEXINGYUAN BIO TECHNOLOGY CO LTD)
[Y] 1-5
说明书的发明内容部分
[CN101878845](#) A 20101110 [A] (GUAZHOU YIDE BIOTECHNOLOGY CO LTD)
[A] 1-5
全文
[CN1656913](#) A 20050824 [Y] (SHANXI JINLUHE BIOLOG SCIENCE [CN])
[Y] 1-5
实施例1

CTNP - || STSE (A)
[A] 江林等,
"UHT咖啡牛奶饮品的研制", <<食品工业科技>>, (20061231), vol. 27, no. 1, PAGE 109
- 111
[A] 1-5
109-111

PA - SUZHOU XIANKUO BIOTECH CO LTD

- TI - **Coffee** with effect of reducing blood sugar and blood fat
- AB - The invention relates to **coffee** with the effect of reducing blood sugar and blood fat. The **coffee** comprises the following components in percentage by weight: 1 to 50 percent of **coffee** powder, 1 to 50 percent of fresh milk, 0 to 10 percent of cane sugar, 0.01 to 40 percent of active composition and the balance of water, wherein the active composition comprises xylo-oligosaccharide and L-arabinose. The **coffee** comprises the xylo-oligosaccharide and the L-arabinose, and the xylo-oligosaccharide and the L-arabinose generate synergistic effect, so that the glucosaccharase activity inhibition effect, the **lipase** activity inhibition effect and the cholesterol esterase activity inhibition effect of the xylo-oligosaccharide and the L-arabinose generate are enhanced, and the **coffee** has good effects of reducing blood sugar, blood fat and cholesterol.

8/15 © EPODOC / EPO

- PN - [KR100834952B](#) B1 20080603
- PR - KR20070023011 20070308
- AP - KR20070023011 20070308
- DT - I
- CT - || STSE (B1)
[KR20010043619](#) A 00000000 [];
[KR20030008479](#) A 20030129 [] (GARLIC SALT CO LTD [KR])
- CNOI - [A61K36/752](#) ; [A61Q19/10](#) ; [A61K8/96](#) ; [A61K8/97](#) ; [A61K8/042](#) ; [A61K35/08](#) ;
[A61K36/00](#) ; [A61K36/02](#) ; [A61K36/14](#) ; [A61K36/61](#)
- PA - LEE JUNG OK [KR]
- TI - BODY CLEANSER AND ITS MANUFACTURING METHODS
- AB - A body cleanser made from natural materials is provided to moisturize skin, remove toxin and waste materials from body, decompose body fat, activate perspiration action and make blood circulation smooth without side effects. A method for preparing a body cleanser comprises the steps of: (a) preparing seawater, vegetable sulfur powder, powdered agar, an extract of laminaria, an extract of **coffee**, Cupressus sempervirens, Eucalyptus and lemon; (b) gradually dissolving 3-7 parts by weight of bamboo salt and 0.1-1 part by weight of the vegetable sulfur powder in 85-95 parts by weight of the seawater; (c) gradually stirring 1-3 parts by weight of the powdered agar in the dissolved material obtained from the step(b) to dissolve well; (d) after adding 1-3 parts by weight of the extract of laminaria, 1-3 parts by weight of the **coffee** extract and 0.1-1 part by weight of **lipase** to the dissolved material obtained from the step(c), heating it at a temperature of 70-90 deg.C for 0.5-1.5 hours to prepare a gel-state mixture; and (e) ripening the gel-state mixture for 24 hours. A body cleanser prepared by the method is characterized in that it is the gel-state mixture consisting of 85-95 parts by weight of the seawater, 3-7 parts by weight of the bamboo salt, 0.1-1 part by weight of the vegetable sulfur powder, 1-3 part by weight of the agar, 1-3 parts by weight of the laminaria, 1-3 parts by weight of the **coffee** extract and 0.1-1 part by weight of the **lipase**. Further, a step of adding the 1-3 parts by weight of Cupressus sempervirens, the 1-3 parts by weight of Eucalyptus and the 1-3 parts by weight of lemon into the ripened gel-state mixture is additionally comprised in the method.

9/15 © EPODOC / EPO

PN - [JP2007061046](#) A 20070315

PNFP - JP4546358B B2 20100915

PR - JP20050253752 20050901

AP - JP20050253752 20050901

DT - I

FI - A23F5/46

FT - 4B027/FB28; 4B027/FC01; 4B027/FK07; 4B027/FQ11

PA - (A)
HASEGAWA T CO LTD

TI - (A)
COFFEE FLAVOR AND METHOD FOR PRODUCING THE SAME

AB - (A)
PROBLEM TO BE SOLVED: To obtain a flavor material giving only through addition food and drink, deep taste which allows to image cream as bubble peculiar to espresso and to feel that **coffee** flavor sticks fast to the depth of the throat and the tongue.
- SOLUTION: A **coffee** oil enzyme treated product which creates espresso flavor and is enhanced in flavor is obtained by treating **coffee** oil with **lipase**.
- COPYRIGHT: (C)2007,JPO&INPIT

10/15 © EPODOC / EPO

PN - [JP2005160476](#) A 20050623

PNFP - JP4047853B B2 20080213

PR - DK1919PA01340 19981020; DK1919PA01341 19981020; DK1919PA01725 19981223; DK1919PA00306 19990305; DK1919PA00307 19990305; DK1919PA00308 19990305; DK1919PA00309 19990305; US19980111256 19980610

AP - JP20040334937 20041118

DT - I

CCI - [C12N9/2491](#) ; [C12Y302/01025](#) ; [C12Y302/01078](#)

FI - A23F3/16; A23F5/18; A61K7/28; A61K7/50; A61K8/00; A61K8/66; A61Q11/00; A61Q19/10; C08L89/00; C11D3/386; C12N1/15; C12N1/19; C12N1/21; C12N15/00&A; C12N15/00&A+ZNA; C12N5/00&A; C12N5/00&101; C12N5/10; C12N9/00; C12N9/20; C12N9/26&A; C12N9/42; C12N9/50; D06L1/20; D06L3/11; D06L4/40; D06M16/00&Z; D21C9/147; G02C13/00

FT - 2H006/DA08; 2H006/DA09; 4B024/AA01; 4B024/AA03; 4B024/AA05; 4B024/BA12; 4B024/CA02; 4B024/DA01; 4B024/DA02; 4B024/DA05; 4B024/DA06; 4B024/DA11; 4B024/DA12; 4B024/EA04; 4B024/GA11; 4B024/HA08; 4B027/FB21; 4B027/FK07; 4B027/FQ11; 4B050/CC01; 4B050/CC03; 4B050/CC07; 4B050/CC08; 4B050/DD02; 4B050/DD03; 4B050/DD04; 4B050/EE10; 4B050/LL02; 4B050/LL04; 4B050/LL10; 4B065/AA01X; 4B065/AA15Y; 4B065/AA19X; 4B065/AA19Y; 4B065/AA26X; 4B065/AA57X; 4B065/AA62X; 4B065/AA63Y; 4B065/AA72X; 4B065/AA72Y; 4B065/AA80X; 4B065/AA87X; 4B065/AB01; 4B065/BA02; 4B065/CA31; 4B065/CA41; 4B065/CA55; 4B065/CA57; 4B065/CA60; 4C083/AD471; 4C083/CC22; 4C083/CC41; 4C083/EE05; 4C083/EE11; 4C083/EE31; 4C083/FF01; 4H003/AB19; 4H003/AB27; 4H003/AB31; 4H003/AC05; 4H003/DA01; 4H003/EA12; 4H003/EA15; 4H003/EA16; 4H003/EA28; 4H003/EB08; 4H003/EB12; 4H003/EB13; 4H003/EB22; 4H003/EB24; 4H003/EB28; 4H003/EB32;

4H003/EB37; 4H003/EB38; 4H003/EB42; 4H003/EC01; 4H003/EC02; 4H003/EC03;
 4H003/EE05; 4H003/EE10; 4J002/AD00; 4J002/AD001; 4J002/AD002; 4J002/AD003;
 4J002/AD004; 4J002/FD31; 4J002/FD316; 4J002/GB01; 4J002/GC00; 4J002/GK00;
 4J002/GK02; 4J002/GK04; 4J002/GP01; 4J002/GT00; 4L031/AA02; 4L031/AA11;
 4L031/AB01; 4L031/AB21; 4L031/AB32; 4L031/AB34; 4L031/BA39; 4L031/DA05;
 4L031/DA21; 4L055/BA39; 4L055/BB25

- PA - (A)
 NOVOZYME AS
- TI - (A)
 NEWMANNANASE
- AB - (A)
 PROBLEM TO BE SOLVED: To provide a new mannanase, to provide a transformant of the same, and to provide a method for using the same.
- (A)
 SOLUTION: A mannanase gene is cloned by Escherichia coli having a specified amino acid sequence. A transformant of the gene and a method for producing the new mannanase are provided, respectively. An enzyme preparation contains the mannanase, cellulase, protease, **lipase**, amylase, pectinase, xyloglucanase, or the like. A detergent composition contains the enzyme preparation. The detergent composition is used for treating fibers, waste paper, and a **coffee** extract, and for cleaning teeth, contact lenses, and personal goods.
- (A)
 COPYRIGHT: (C)2005,JPO&NCIPI

11/15 © EPODOC / EPO

- PN - [JP2000014319](#) A 20000118
- PNFP - JP3878332B B2 20070207
- PR - JP19980184773 19980630
- AP - JP19980184773 19980630
- DT - I
- FI - A23F5/24; A23L2/00&S; A23L2/38&P; A23L2/40; A23L2/52; A23L2/66; A23L2/70; A23L2/84
- FT - 4B017/LC06; 4B017/LE10; 4B017/LG14; 4B017/LK18; 4B017/LK23; 4B017/LP06; 4B017/LP13; 4B017/LP15; 4B027/FB24; 4B027/FE08; 4B027/FK07; 4B027/FK18; 4B027/FQ19; 4B117/LC08; 4B117/LE10; 4B117/LG17; 4B117/LK18; 4B117/LK24; 4B117/LP06; 4B117/LP14; 4B117/LP17
- PA - (A)
 JAPAN TOBACCO INC
- TI - (A)
 PRODUCTION OF FOAMABLE **COFFEE** DRINK
- AB - (A)
 PROBLEM TO BE SOLVED: To provide a method for producing a foamable **coffee** drink by adding a **lipase** to a **coffee** extract compounded with a milk component and thereby subjecting the **coffee** extract to an enzymatic reaction, capable of inhibiting the generation of foams in the process for producing the **coffee** drink and capable of forming stable foams after thermally sterilized. SOLUTION: This method for producing a

foamable **coffee** drink comprises adding a **lipase** to a **coffee** extract compounded with a milk component to enzymatically react the **coffee** extract. The **lipase** is preferably one originating from a microorganism from the view point of cost. The **lipase** is preferably added in an amount of 1-3 wt.% based on a milk fat content in the milk component added to the product. The foaming agent used in the product includes albumen peptide and soybean protein. A sugar component is preferably sucrose. The emulsifier is preferably lecithin, a sucrose fatty acid ester, etc. The stabilizer is preferably carrageenan, pectin, etc.

12/15 © EPODOC / EPO

- PN - [JPH093479](#) A 19970107
- PNFP - JP3103494B B2 20001030
- PR - JP19950174335 19950616
- AP - JP19950174335 19950616
- DT - I
- FI - A23D7/00; A23D7/005; A23D7/01; A23D9/00; A23D9/007; A23D9/013; B01J13/00&A; C11B5/00; C11C3/00
- FT - 4B026/DC01; 4B026/DG02; 4B026/DG03; 4B026/DG04; 4B026/DG05; 4B026/DG15; 4B026/DG20; 4B026/DH01; 4B026/DK01; 4B026/DL01; 4B026/DL03; 4B026/DL04; 4B026/DL08; 4B026/DL09; 4B026/DP01; 4B026/DP03; 4B026/DP10; 4B026/DX04; 4B026/DX05; 4G065/AA01; 4G065/AB12Y; 4G065/AB19Y; 4G065/AB33X; 4G065/BA13; 4G065/CA02; 4G065/CA03; 4G065/CA04; 4G065/DA01; 4G065/EA01; 4G065/EA02; 4G065/EA06; 4G065/FA01; 4H059/AA04; 4H059/BA26; 4H059/BB02; 4H059/BB06; 4H059/BC04; 4H059/BC14; 4H059/BC43; 4H059/BC48; 4H059/CA38; 4H059/CA51; 4H059/DA09; 4H059/EA11; 4H059/EA35
- PA - (A)
KANEGAFUCHI CHEMICAL IND
- TI - (A)
OIL AND FAT EMULSIFYING COMPOSITION AND ITS PRODUCTION
- AB - (A)
PURPOSE: To obtain the subject composition containing a complex of a fatty acid with a protein, remarkably improved in milky flavor, taste, full body and aroma and excellent in emulsion stability and useful for cream, etc., for **coffee**. CONSTITUTION: This oil and fat emulsifying composition is obtained by adding a conjugate of (A) a protein with (B) a fatty acid to an oil phase or water phase (preferably containing 0.1-40wt.% milk component). Furthermore, a milk protein, especially a whey protein and/or a casein having a molecular structure in a non-micell state is used as the component A and a fatty acid containing $\geq 10\%$ free fatty acid obtained by decomposing oil and fat, especially $\leq 10C$ lower fatty acid with a **lipase** and $\geq 30\%$ of $\geq 12C$ saturated fatty acid is preferably used as the component B.

13/15 © EPODOC / EPO

- PN - [JPH09301821](#) A 19971125
- PNFP - JP4104180B B2 20080618
- PR - JP19960139513 19960508
- AP - JP19960139513 19960508

DT	- I
FI	- A21D2/36; A23G3/00&102; A23G3/30; A23G3/34&102; A23G3/36; A23G4/00; A23G4/06; A23L1/16&C; A23L1/221&C; A23L1/238&E; A23L1/30&B; A23L1/317&A; A23L13/60&A; A23L2/38&Z; A23L2/52; A23L27/10&C; A23L27/50&E; A23L33/105; A23L33/115; A23L33/135; A23L7/109&C; A61K131/00; A61K35/78&C+AED; A61K35/80&Z; A61K35/80&A+ADN; A61K36/03; A61K36/04; A61K36/05; A61K36/46; A61K36/725; A61K36/74; A61K7/00&K; A61K7/00&Y; A61K7/06; A61K7/075; A61K7/08; A61K7/48; A61K7/50; A61K8/00; A61K8/34; A61K8/97; A61P3/06; A61P43/00&111; A61Q19/00; A61Q19/10; A61Q5/00; A61Q5/02; A61Q5/12
FT	- 4B014/GB11; 4B014/GB13; 4B014/GB17; 4B014/GG18; 4B014/GK12; 4B014/GL03; 4B017/LC03; 4B017/LG20; 4B018/LB01; 4B018/LB02; 4B018/LB03; 4B018/LB05; 4B018/LB06; 4B018/LB07; 4B018/LB08; 4B018/LB09; 4B018/LB10; 4B018/LE01; 4B018/LE02; 4B018/LE03; 4B018/LE04; 4B018/LE05; 4B018/LE06; 4B018/MD48; 4B018/MD67; 4B018/MD68; 4B018/MD89; 4B018/ME01; 4B018/ME14; 4B018/MF01; 4B018/MS16; 4B032/DB01; 4B032/DB21; 4B032/DK29; 4B032/DK70; 4B032/DL20; 4B039/LB16; 4B042/AC04; 4B042/AD03; 4B042/AK20; 4B046/LA02; 4B046/LA04; 4B046/LC07; 4B046/LG60; 4B047/LB03; 4B047/LE01; 4B047/LF08; 4B047/LG70; 4B117/LC04; 4B117/LG24; 4C083/AA082; 4C083/AA111; 4C083/AA112; 4C083/AA122; 4C083/AB051; 4C083/AB152; 4C083/AB322; 4C083/AB352; 4C083/AC022; 4C083/AC072; 4C083/AC101; 4C083/AC102; 4C083/AC121; 4C083/AC122; 4C083/AC182; 4C083/AC242; 4C083/AC352; 4C083/AC422; 4C083/AC432; 4C083/AC442; 4C083/AC532; 4C083/AC542; 4C083/AC642; 4C083/AC692; 4C083/AC782; 4C083/AC902; 4C083/AD042; 4C083/AD112; 4C083/AD512; 4C083/BB51; 4C083/CC05; 4C083/CC07; 4C083/CC23; 4C083/CC32; 4C083/CC33; 4C083/CC38; 4C083/CC39; 4C083/DD31; 4C083/EE06; 4C083/EE07; 4C083/EE10; 4C083/EE12; 4C083/EE14; 4C083/EE21; 4C088/AA13; 4C088/AA14; 4C088/AA15; 4C088/AA16; 4C088/AB12; 4C088/AB14; 4C088/AC01; 4C088/AC02; 4C088/AC03; 4C088/AC04; 4C088/AC05; 4C088/AC06; 4C088/AC11; 4C088/BA09; 4C088/BA10; 4C088/CA08; 4C088/CA11; 4C088/MA07; 4C088/MA63; 4C088/NA14; 4C088/ZA89; 4C088/ZA92; 4C088/ZC19
PA	- (A) ICHIMARU PHARCOS INC
TI	- (A) LIPASE ACTIVITY PROMOTER
AB	- (A) PROBLEM TO BE SOLVED: To provide a new and safe lipase activity promoter, in addition, an external preparation for skin or a bath medicine or beverage and food products. SOLUTION: The lipase activity-promoting action is confirmed on one of two or more kinds of the extracts from coffee tree, bark of <i>Eucommia ulmoides</i> , fruit of <i>Zizyphus vulgaris</i> , chlorella, green laver, sea tangle, <i>Undaria pinnatifida</i> , giant kelps, <i>Hizikia fusiforme</i> (a brown alga), <i>fucus</i> , <i>Cyrtomenia sparsa</i> (a sea weed), agar agar, <i>Meristotheca papulosa</i> , <i>Eucheuma muricatum</i> , <i>Chondrus ocellatus</i> , <i>Chondrus elatus</i> , <i>Gigartina tenella</i> , <i>Acrosorium yendoii</i> and the selected extracts are used as a lipase activity promoter, further used in external preparations for skin, bath medicines or beverage or food products. The selected extracts can be utilized as a lipase activity promoter to suppress skin and scalp lipid, and is effective for prevention and treatment of oily skin diseases, for example, acne, seborrheic dermatitis, seborrheic alopecia or dandruff disease. This promoter promotes the hydrolysis of lipids to reduce

excessive lipids in a body. In addition, this agent is of high safety in any cases that it is used internally or externally.

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- PN - [GB950046](#) A 19640219
- PR - GB19620038634 19621011
- AP - GB19620038634 19621011
- DT - *; Rep
- CCI - [A23C11/103](#) ; [A23J3/346](#) ; [A23K10/14](#)
- PA - KOJI FUJITA; KOZO NAGASAWA
- TI - Production of milk-like beverages from pulse
- AB - A milk-like beverage is produced from pulse such as soybeans, peanuts or a mixture of these, by immersing thoroughly washed pulse in a solution of an alkali metal or alkaline earth metal chloride at a temperature below the boiling point of the solution, again washing the pulse and swelling it with water until its weight has at least approximately doubled, grinding the swollen pulse while simultaneously adding sufficient water to obtain the pulse juice, separating the juice from the ground pulse and adding to it an enzyme mixture comprising bacterial enzymes, yeast enzymes and mould enzymes, incubating the mixture for a period sufficient for the enzymes to digest the starch, protein and fat in the juice, and then rapidly heating the mixture to such a temperature that the enzymes are deactivated and an homogeneously emulsified juice milk is obtained. Calcium, sodium and magnesium chlorides are specified. The juice milk may be added to **coffee**, fruit juice or lactic bacilli, mixed with sugar to make a condensed milk, used as a base for ice cream or dried to a powder. According to an example, 12 Kg. of washed soybeans and also 2 Kg. of washed peanuts were immersed in a 25% solution of calcium chloride for 20-30 minutes at 60-70 DEG C. The beans were then removed from the solution, washed with water, and immersed in water and swollen until their weight increased to approximately 28 Kg. The swollen beans were then ground in a crusher while 80 litres of water were slowly added and the bean juice pressed out of the bean porridge was separated. To the bean juice there was added 6g. of a neutral compound enzyme preparation consisting of a yeast enzyme mixture containing 60% amylase and 40% protease, a bacterial enzyme mixture containing 60% protease, 30% amylase and 10% **lipase**, and a mould enzyme mixture containing 50% **lipase**, 30% protease and 20% amylase. The reaction mixture was incubated at 30-40 DEG C. for 3-4 hours, during which time the starch, protein and fat contained in the bean juice were digested by the enzymes, and an homogeneous bean milk was obtained. The reaction mixture was then rapidly heated to 120 DEG C. in an autoclave to inactivate the enzymes added. The bean milk contained 85% moisture, 7% protein, 4% fat, 3% carbohydrate, and minor proportions of ash, calcium and cellulose, and had a calorific value of 77 calories per 100g. ALSO: A milk-like beverage is produced from pulse such as soybeans, p peanuts or a mixture of these, by immersing thoroughly washed pulse in a solution of an alkali metal or alkaline earth metal chloride at a temperature below the boiling point of the solution, again washing the pulse and swelling it with water until its weight has at least approximately doubled, grinding the swollen pulse while simultaneously adding sufficient water to obtain the pulse juice, separating the juice from the ground pulse and adding to it an enzyme mixture comprising bacterial enzymes, yeast enzymes and mould enzymes, incubating the

mixture for a period sufficient for the enzymes to digest the starch, protein and fat in the juice, and then rapidly heating the mixture to such a temperature that the enzymes are deactivated and an homogeneously emulsified juice milk is obtained. Calcium, sodium and magnesium chlorides are specified. The juice milk may be added to **coffee**, fruit juice or lactic bacilli, mixed with sugar to make a condensed milk, used as a base for ice cream or dried to a powder. According to an example, 12 kg. of washed soybeans and also 2 kg. of washed peanuts were immersed in a 25% solution of calcium chloride for 20 to 30 minutes at 60 DEG -70 DEG C. The beans were then removed from the solution, washed with water, and immersed in water and swollen until their weight increased to approximately 28 kg. The swollen beans were then ground in a crusher while 80 litres of water were slowly added and the bean juice pressed out of the bean porridge was separated. To the bean juice there was added 6g. of a neutral compound enzyme preparation consisting of a yeast enzyme mixture containing 60% amylase and 40% protease, a bacterial enzyme mixture containing 60% protease, 30% amylease and 10% **lipase**, and a mould enzyme mixture containing 50% **lipase**, 30% protease and 20% amylase. The reaction mixture incubated at 30-40 DEG C. for 3 to 4 hours, during which time the starch, protein and fat contained in the bean juice were digested by the enzymes, and an homogeneous bean milk was obtained. The reaction mixture was rapidly heated to 120 DEG C. in an autoclave to inactivate the enzymes added. The bean milk contained 85% moisture, 7% protein, 4% fat, 3% carbohydrate, and minor proportions of ash, calcium and cellulose, and had a calorific value of 77 calories per 100g.

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PN - [GB474822](#) A 19371108

PR - DEX474822 19350201

AP - GB19360003130 19360201

DT - *

CCI - [C12N1/36](#) ; [A21D6/00](#)

PA - CARL WILHELM HORTER

TI - Process for the production of specifically active enzyme preparations

AB - Enzyme preparations are obtained by treating micro-organisms containing several enzyme complexes, for example by drying, heating in media rich in albumen, so as to kill the cells while not destroying all the enzymic activity, and liberating "endo-enzymes," subjecting to low temperature, or treating with chemicals such as acetone or glycerin to kill the cells and remove certain enzymes such as **lipase**, while maintaining a residual activity of other enzymes such as proteinases and zymases. The products may be mixed with one another or with other enzyme materials (such as diastase, proteinase, or grain germs) and with substrates (such as carbohydrates and albumens, particularly milk and dried milk preparations) and activators such as organic acids (lactic acid and vinegar) materials containing co-zymases and organic substances containing phosphorus such as nucleo-proteids. The preparations may be used as baker's assistants for the production of bread, the production of malt, cheese, the rotting of manure, the retting of fibres, the fermentation of tobacco, cacao and **coffee** and other processes for the swelling and loosening of organic materials. For the production of malt, the preparation should contain diastatic, proteolytic and zymatic properties, the cellulose and pectinase complexes being destroyed by means of bacteria

or mould fungi which destroy cellulose and contain pectin. Such preparations are suitable for rotting manure and retting fibres. For the fermentation of tobacco the proteolytic enzyme is "selectively fortified." For cheese-making the proteolytic enzyme is "selectively fortified" and enzymes containing lactase which may be obtained from milk-sugar yeast, may be added, such yeasts being living or partly destroyed while maintaining the lactase activity. For the fermentation of cacao and **coffee** preparations are used in which the pectinases and germination ferment complexes are "selectively fortified" relatively to the other ferment complexes present. As starting materials may be used bacteria rich in pectinase of the coli-aerogenes group and moulds rich in pectinase such as aspergillus; such preparations may be used together with material containing zymase and proteinase for instance from schizo-saccharomyces. To the preparations may be added various specified materials for promoting or inhibiting the action of particular enzymes: tryptic enzymes may be inhibited by organic acids of pH at most 5; and for promoting zymase action magnesium sulphate sufficient to give a magnesium concentration of 0,01 to 0,03 per cent in the medium in which the preparation is to be used. In examples: (1) a baker's assistant consists of 30 parts schizo-saccharomyces dried at 60--65 DEG C. for at least a minute, preferably under reduced pressure, 10 to 15 parts of an aspergillus rich in diastase dried in a similar manner, 30 parts bran flour, 5 parts wheat germ, and 25 to 20 parts of dried milk. The schizo-saccharomyces bomb may be cultivated in known manner in a dilute beer wort free from hops, 5 per cent raw sugar with additional nutrients, or grape must culture medium. The cultivation may be at 30 DEG C. with aeration, and the organism may be separated from the medium, washed and dried as such or after dilution. For the drying the pulp is supplied in a thin layer to a heated rotary drum with a stripper blade at one side, the vapour p being withdrawn by a vacuum pump. Instead of drying the pure yeast, the culture medium containing it may be dried. The drying kills the cells, and inactivates the zymase and enzymes which break down low-molecular albuminous materials while proteinase is less affected. In the cultivation of aspergillus it is important that no spores should be formed, as they are resistant to heat; (2) a baker's assistant consists of 40 parts of an autolyzed aspergillus of the torula, mycotorula, anomalus, mycoderma oidium and monilia groups, preferably those which are not rich in **lipase**; the organisms are cultivated in known manner, separated from the medium, killed by a suitable antiseptic such as chloroform or toluene and autolyzed at 40 DEG C. and dried rapidly under reduced pressure; 15 parts of dried aspergillus, 10 parts wheat germ, 35 parts "excess from the preparation of the grain flour"; (3) for the fermentation of cacao the preparation contains 60 parts of aspergillus dried at 50--60 DEG C. while killing all the cells, and 40 parts of a preparation obtained by drying in the manner described above pectinase-containing bacteria of the coli-aerogenes group in which the cells are destroyed. Preferably the preparation is used together with a pure yeast such as dako-schizo-saccharomyces. ALSO: Enzyme preparations are obtained by treating micro-organisms containing several enzyme complexes, for example by drying, heating in media rich in albumen so as to kill the cells while not destroying all the enzyme activity, and liberating "endo-enzymes," subjecting to low temperature, or treating with chemicals such as acetone or glycerin to kill the cells and remove certain enzymes such as **lipase**, while maintaining a residual activity of other enzymes such as proteinases and zymases. The products may be mixed with one another or with other enzyme materials (such as diastase, proteinase, or grain germs) and with substrates (such, as carbohydrates and albumens, particularly milk, and dried milk preparations) and, activators such as organic acids (lactic acid and vinegar) materials containing co-

zymases and organic substances containing phosphorus such as nucleo-proteids. The preparations may be used for the production of cheese, and the rotting of manure and other processes for the swelling and loosening of organic materials. For the production of malt, the preparation should contain diastatic, proteolytic and zymatic properties, the cellulose and pectinase complexes being destroyed by means of bacteria or mould fungi which destroy cellulase and contain pectin. Such preparations are suitable for rotting manure and retting fibres. For cheese-making the proteolytic enzyme is "selectively fortified" and enzymes containing lactase which may be obtained from milk-sugar yeast, may be added, such yeast being living or partly destroyed while maintaining the lactase activity. To the preparations may be added various specified materials for promoting or inhibiting the action of particular enzymes; tryptic enzymes may be inhibited by organic acids of pH at most 5; and for promoting zymase-action magnesium sulphate sufficient to give a magnesium concentration of 0,01 to 0,03 per cent in the medium in which the preparation is to be used. ALSO: Enzyme preparations are obtained by treating micro-organisms containing several enzyme complexes, for example by drying, heating in media rich in albumen, so as to kill the cells while not destroying all the enzyme activity, and liberating "endo-enzymes," subjecting to low temperature, or treating with chemicals such as acetone or glycerin to kill the cells and remove certain enzymes such as **lipase**, while maintaining a residual activity of other enzymes such as proteinases and zymases. The products may be mixed with one another or with other enzyme materials (such as diastase, proteinase, or grain germs) and with substrates (such as carbohydrate and albumens, particularly milk, and dried milk preparations) and activators such as organic acids (lactic acid and vinegar) materials containing cozymases and organic substances containing phosphorus such as nucleo-proteids. The preparations may be used as bakers' assistants for the production of bread, the production of malt, the fermentation of tobacco, cacao and **coffee** and other processes for the swelling and loosening of organic materials. For the production of malt, the preparation should contain diastatic, proteolytic and zymatic properties, the cellulose and pectinase, complexes being destroyed by means of bacteria or mould fungi which destroy cellulase and contain pectin. For the fermentation of tobacco the proteolytic enzyme is "selectively fortified." For the fermentation of cacao and **coffee** preparations are used in which the pectinases and germination ferment complexes are "selectively fortified" relatively to the other ferment complexes present. As starting materials may be used bacteria rich in pectinase of the coli-aerogenes group and moulds rich in pectinase such as aspergillus; such preparations may be used together with material containing zymase and proteinase, for instance from schizo-saccharomyces. To the preparations may be added various specified materials for promoting or inhibiting the action of particular enzymes; tryptic enzymes may be inhibited by organic acids of pH at most 5; and for promoting zymase-action magnesium sulphate sufficient to give a magnesium concentration of 0,01 to 0,03 per cent in the medium in which the preparation is to be used. In examples: (1) a baker's assistant consists of 30 parts schizo-saccharomyces dried at 60-65 DEG C. for at least a minute, preferably under reduced pressure, 10 to 15 parts of an aspergillus rich in diastase dried in a similar manner, 30 parts bran flour, 5 parts wheat germs, and 25 to 20 parts of dried milk. The schizo-saccharomyces bomb may be cultivated in known manner in a dilute beer wort free from hops, 5 per cent raw sugar with additional nutrients, or grape must culture medium. The cultivation may be at 30 DEG C. with aeration, and the organism may be separated from the medium, washed and dried as such or after dilution. For the drying the pulp is supplied in a thin layer to a heated

rotary drum with a stripper blade at one side, the vapour being withdrawn by a vacuum pump. Instead of drying the pure yeast, the culture medium containing it may be dried. The drying kills the cells, and inactivates the zymase and enzymes which break down low-molecular albuminous

[SS 21]