

Search history

Search PN=(WO2015169769) (Results 1)

1:

Search [SP]: field[0001] the inventions described herein have use in foods and beverages, particularly those that rely on sweeteners and other flavor components and more particularly those that might rely on compounds and ingredients found in nature.background[0002] naringenin (2,3-dihydro-5,7-dihydroxy-2(-4-hydroxyphenyl)-4h-1-benzopyran-4-one) has been reported for use as an antioxidant and therapeutic for example in dietary supplements, in tea, in a cosmetic formulation and in a pharmaceutical product. naringenin has further been reported for example as a bitter blocker in coffee.summary[0003] provided herein is a method of enhancing the sweetness of a sweetener in a food or beverage product comprising adding naringenin to the product in an amount of 30 ppm to 200 ppm by weight of the total weight of the product wherein the naringenin does not block the bitter taste of the product when compared to the beverage without naringenin.[0004] also provided herein is a food or beverage product comprising naringenin in an amount of from 30 to 200 ppm, by weight, of the total weight of the product, and a sweetener wherein the product is not a product selected from coffee, tea, a cosmetic and a pharmaceutical.brief description of the drawings[0005] fig. 1 shows the effects of 125 ppm naringenin in sucrose sweetened water.[0006] fig. 2 shows the effects of 175 ppm naringenin in sucrose sweetened water.[0007] fig. 3 shows the effects of 175 ppm naringenin in a sucrose sweetened sample.[0008] fig. 4 shows the effects of 125 ppm naringenin in a sucrose sweetened sample[0009] fig. 5 shows the effects of 125 ppm and 150 ppm naringenin in a high fructose corn syrup (hfcs) solution.[0010] fig. 6 shows the effects of 10, 50, 100 and 200 ppm naringenin in a sucrose solution.[0011] fig. 7 shows the effects of 50, 100 and 150 ppm naringenin in a sucrose solution.[0012] fig. 8 shows the effects of 100 ppm naringenin in an orange juice based soft drink[0013] fig. 9 shows the effects of 10, 25 and 50 ppm naringenin in a reb a sweetened sample.[0014] fig. 10 shows the effects of 10, 25, 50 ppm, 75, 100 and 150 ppm naringenin in a reb a sweetened sample[0015] fig. 11 shows the effects of 10, 25, 50 ppm, 75, 100 and 150 ppm naringenin in a sg95 (stevia glycosides) sweetened sample[0016] fig. 11 shows the effects of 10, 25, 50 ppm, 75, 100 and 150 ppm naringenin in a sg95 (stevia glycosides) sweetened sample.[0017] fig. 13 shows the effects of naringenin in stevia sweetened lemon flavored bottled water.[0018] fig. 14 shows the effects of naringenin in stevia sweetened strawberry flavored bottled water.detailed description[0019] for the descriptions herein and the appended claims, the use of "or" means "and/or" unless stated otherwise similarly, "comprise," "comprises," "comprising" "include," "includes," and "including" are interchangeable and not intended to be limiting.[0020] it is to be further understood that where descriptions of various embodiments use the term "comprising," those skilled in the art would understand that in some specific instances, an embodiment can be alternatively described using language "consisting essentially of" or "consisting of." [0021] in one embodiment, naringenin is provided in a food or beverage in an amount of 50 ppm to 200 ppm by weight of the total weight of the beverage, particularly in combination with sucrose or fructose more particularly in combination with 5 percent sucrose or fructose, by weight of the total weight of the food or beverage.[0022] in one embodiment, naringenin is provided in a food or beverage in an amount of 75 ppm to 200 ppm by weight of the total weight of the beverage.[0023] in a further embodiment, naringenin is provided in a food or beverage in an amount of 125 ppm to 200 ppm by weight of the total weight of the beverage.[0024] in another embodiment, naringenin is provided in a food or beverage in an amount of 125 to 175 ppm by weight of the total weight of the beverage[0025] in another embodiment, naringenin is provided in a food or beverage in an amount of 30 ppm to 175 ppm by weight of the total weight of the beverage.[0026] in another embodiment, naringenin is provided in a food or beverage in an amount of 30 ppm to 100 ppm by weight of the total weight of the beverage.[0027] in another embodiment, naringenin is provided in a food or beverage in an amount of 30 ppm to 75 ppm by weight of the total weight of the beverage.[0028] in another embodiment, naringenin is provided in a food or beverage in an amount of 30 ppm to 50 ppm by weight of the total weight of the beverage.[0029] it has been discovered that naringenin, when tasted in water or in a model beverage solution of water and/or citric acid, it does not contain (for the most part) sweetness on its own. however, when combined with others sweeteners, naringenin provides sweetness enhancement to composition comprising a sweetener. in some embodiments, naringenin provides a sweetness equivalent to 1-2 degrees brix of sucrose equivalents. unexpectedly, it was found that naringenin did not reduce the bitterness of some of the formulations tested herein. further, it was found in one formulation that naringenin actually added bitterness.[0030] in another embodiment, the methods and compositions provided herein can be provided in the substantial absence of a bitter substance, that is provided in an amount below, where the bitter substance confers a bitter taste to a product or beverage. in a particular embodiment, the compositions and methods provided herein are provided in the absence of a bitter substance. a bitter substance may be selected from the group consisting of xanthine alkaloids (for example caffeine, theobromine), quinoline derivatives (for example quinine), polyphenols (for example catechols, flavonols, γ-oryzanol, hesperitin), pharmaceutically active compounds (for example fluoroquinolone antibiotics, aspirin, -lactam antibiotics, ambroxol, paracetamol, aspirin, guaifenesin), denatonium benzoate, sucralose octaacetate, potassium chloride, magnesium salts, urea, bitter amino acids (for example tryptophan) and bitter peptide fragments (for example having a terminal leucine or isoleucine radical).[0031] in another embodiment, naringenin enhances the flavor profile of a food or beverage, particularly candied intensity and herbal intensity in orange and strawberry flavor bottled water.[0032] in another embodiment, naringenin enhances the overall mouth-feel of a food or beverage.[0033] in another embodiment, a food or beverage provided herein is not a tea or coffee product, more particularly the food or beverage provided herein is not a coffee food or beverage.[0034] in another embodiment, the sweetener provided herein is selected from the group consisting common saccharide sweeteners, e.g., sucrose, fructose (e.g., d-fructose), glucose (e.g., d-glucose) sweetener compositions comprising natural sugars, such as corn syrup (including high fructose corn syrup) or other syrups or sweetener concentrates derived from natural fruit and vegetable sources semisynthetic "sugar alcohol" sweeteners such as erythritol, isomalt, lactitol, mannitol, sorbitol, xylitol, maltodextrin, glycerol, threitol, arabitol, ribitol, and dulcitol artificial sweeteners such as miraculin, aspartame, superaspartame, saccharin, saccharin-sodium salt, acesulfame-k, cyclamate, sodium cyclamate, and alitame other sweeteners such as trehalose, melizitolose, melibiose, raffinose, palatinose, iactulose, cyclamic acid, mogroside, tagatose (e.g., d-tagatose), maltose, galactose (e.g., d-galactose), l-rhamnose, d-sorbose, maunose (e.g., d-maunose), lactose, l-arabinose, d-ribose, d-glyceraldehyde, curculin, brazzein, mogroside, neohesperidin dihydrochalcone (nhdc), neotame and other aspartame derivatives, d-tryptophan, d-leucine, d-threonine, glycine, d-asparagine, d-phenylalanine, l-proline, maltitol, hydrogenated glucose syrup (hgs), magap, sucralose, lugduname, sucronate, sucrooctate, monatin, phyllodulcin, hydrogenated starch hydrolyzate (hsh), stevioside, rebaudioside a, rebaudioside d, rebudioside m, and other sweet stevia based glycosides, lo han guo, thaumatin, monellin, carrelameand amd other guanidine-based sweeteners. particularly, the sweetener is a high potency sweetener, particularly it is selected from the group consisting of saccharin, aspartame, cyclamate, sucralose, saccharine, stevia, rebauasdioside a, neotame, acesulfame k, sucrose, glucose fructose and sorbitol, more particularly it is selected from the group consisting of fructose and stevia.[0035] in a further embodiment the sweetener is selected from the group consisting of sucrose, fructose, and stevia. in a further embodiment, the sweetener comprises a purified stevia extract having a high purity combination of nine sweet steviol glycosides found within the stevia leaf. the purified stevia extract may be represented by high purity combination of nine sweet steviol glycosides found within the stevia leaf wherein reb a accounts for over half of the final composition (e.g., sg95 sold by purecircle).[0036] in one embodiment, naringenin significantly increases the sweetness intensity of a lemon flavored bottled water containing 300 ppm of steviol glycosides (sg 95 from purecircle) without significantly impacting any of the other flavor attributes. moreover, the addition of 125 ppm naringenin can maintain the sweetness intensity of a lemon flavored beverage having a 50 ppm reduced level of sg95. no masking of bitterness was observed.[0037] in another embodiment, 125 ppm naringenin significantly increases the sweetness (Results 7)

Search Naringenin and ppm (Results 21)

3:

Title: JUICE PROCESSING INCORPORATING RESIN TREATMENT

Abstract: Source: US2003064144A [EN] Juices are processed to remove naturally occurring components which detract from the quality of the fruit juice. Such components are removed by contacting the juice with an adsorptive resin in order to provide an enhanced fruit juice supply. Preferred juices are citrus juices.

Classifications:

International (ipc 8-9): A23L2/00 A23L2/02 A23L2/06 A23L2/62

A23L2/70 A23L2/72 A23L2/74 A23L2/80 (Advanced/Invention);

A23L2/00 A23L2/02 (Core/Invention)

International (ipc 1-7): A23L2/00 A23L2/02 A23L2/06 A23L2/58

A23L2/62 A23L2/68 A23L2/70 A23L2/74 A23L2/80 A23L2/84

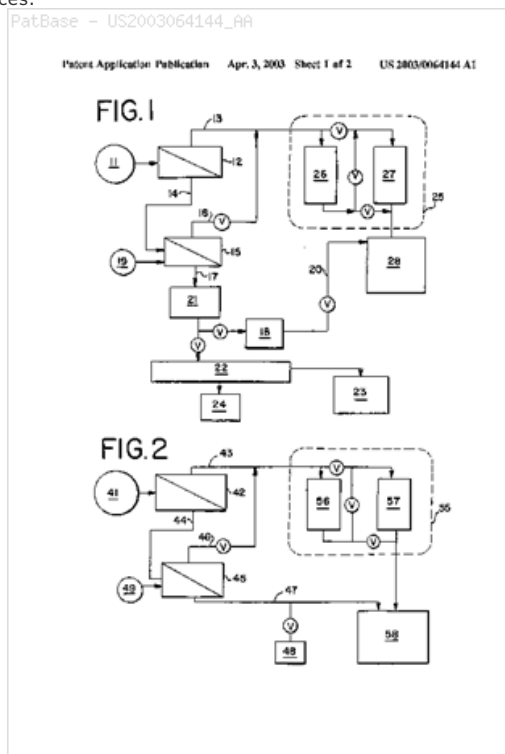
CPC: A23L2/02 A23L2/06 A23L2/62 A23L2/72 A23L2/74 A23L2/80

European: A23L2/02 A23L2/06 A23L2/62 A23L2/72 A23L2/74

A23L2/80

US: 426/271 426/330.5 426/333 426/425 426/472 426/478 426/481

426/489 426/495 426/599 426/599P 426/616

**Family:**

Publication number	Publication date	Application number	Application date
AT336181 E	20060915	AT20010930623T	20010420
AU2001257140 AA	20011107	AU20010257140	20010420
AU2003268256 AA	20040329	AU20030268256	20030828
BRPI0110216 A	20030715	BR2001PI10216	20010420
BRPI0314045 A	20050719	BR2003PI14045	20030828
BRPI0603348 A	20070221	BR2006PI03348	20060628
CA2290072 AA	20000610	CA19992290072	19991119
CA2290072 C	20021224	CA19992290072	19991119
CA2407363 AA	20021018	CA20012407363	20010420
CA2407363 C	20070206	CA20012407363	20010420
CA2497302 AA	20050301	CA20032497302	20030828
CA2497302 C	20100713	CA20032497302	20030828
CA2550488 AA	20061229	CA20062550488	20060616
CA2550488 C	20130423	CA20062550488	20060616
CN1437451 A	20030820	CN20018011617	20010420
CN1688212 A	20051026	CN20038023785	20030828
CN1915113 A	20070221	CN200610099686	20060629
DE60122310 D1	20060928	DE20016022310	20010420
EP1276393 A2	20030122	EP20010930623	20010420
EP1276393 B1	20060816	EP20010930623	20010420
EP1545246 A1	20050629	EP20030749209	20030828
IL176340 A0	20070819	IL20060176340	20060615
IN01104CH2006 A	20070608	IN2006CH01104	20060628
MXPA02010399 A1	20050419	MX2002PA10399	20010420
MXPA05002463 A1	20050603	MX2005PA02463	20030828
MXPA06007483 A1	20070110	MX2006PA07483	20060628
US2003064144 AA	20030403	US20020234611	20020904
US2006105089 AA	20060518	US20050170232	20050629
US6054168 A	20000425	US19980209161	19981210
US6544577 BA	20030408	US20000556577	20000424
US7108887 BB	20060919	US20020234611	20020904
US7485332 BB	20090203	US20050170232	20050629
USRE41537 E	20100817	US20090395938	20090302
WO0180667 A2	20011101	WO2001US12911	20010420
WO0180667 A3	20020523	WO2001US12911	20010420
WO04021806 A1	20040318	WO2003US27101	20030828

Priority:

CA19992290072 19991119	CA20062550488 20060616	US19980209161 19981210
US20000556577 20000424	US20050170232 20050629	US20020234611 20020904

Probable Assignee: TROPICANA PRODUCTS INC

Assignee(s): (std): CHU OSVALDO A ; CHUNG YONGSOO ; TROPICANA PROD INC ; PEPPER MARK A ; TROPICANA PRODUCTUS INC ; SANDERS THOMAS ; TROPICANA PRODUCTS INC

Assignee(s): LIOUTAS THEODORE S ; CHU OSVALDO

Inventor(s): (std): CHU OSVALDO A ; CHU U A ; CHUNG YONGSOO ; MA PEPPER ; MARK A PEPPER ; OSVALDO A CHU ; UA CHU ; YONGSOO CHUNG ; THOMAS CHU OSVALDO A CHUNG YON ; PEPPER A ; LIOUTAS THEODORE S ; LINEBACK D SCOTT ; CHU OSVALDO ; CHU A ; OSVALDO CHU ; PEPPER M A ; PEPPER MARK A ; SANDERS THOMAS ; THOMAS SANDERS

Inventor(s): U A CHU ; M A PEPPER

Agent(s): DEETH WILLIAMS WALL LLP; MACRAE AND CO; RYNDAK AND SURI LLP; GOODWIN PROCTER LLP; LARS; CAROLYN; BANNER AND WITCOFF LTD

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

Title: USE OF HYDROXYFLAVANONES FOR MASKING BITTER TASTE

Abstract: Source: US2002188019A [EN] The invention relates to hydroxyflavanones, their salts and stereoisomers and their mixtures for suppressing or reducing the bitter and/or metallic taste impression. In addition, the invention relates to nutritional, nutritive or consumable preparations or oral pharmaceutical compositions, characterized in that these have an active content of hydroxyflavanones, their salts and stereoisomers or their mixtures.

Classifications:

International (IPC 8-9): A23F3/16 A23F3/40 A23L1/00 A23L1/015 A23L1/22 A23L1/226 A23L27/00 A23L27/20 A23L5/20 A61K31/35 A61K31/431 A61K31/522 A61K47/00 A61K47/22 A61K9/00 A61K9/68 C07D311/30 C07D311/32 (Advanced/Invention); A23L1/015 A61K9/00 (Advanced/Non-invention); A23F3/00 A23F3/40 A23L1/015 A23L1/226 A61K31/429 A61K31/519 A61K47/22 C07D311/00 (Core/Invention); A61K9/00 (Core/Non-invention)

International (IPC 1-7): A23F3/16 A23L1/00 A23L1/015 A23L1/03 A23L1/22 A23L1/226 A61K31/35 A61K31/353 A61K31/431 A61K31/522 A61K47/00 A61K47/22 A61K7/46 A61P31/04 C07D311/30 C07D311/32

CPC: A23L27/2052 A61K47/22 A23F3/405 A61K9/0095 C07D311/30

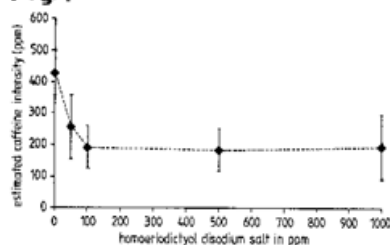
European: A23F3/40S A23L1/226H2 A61K47/22 C07D311/30

US: 424/439 424/440 424/441 426/534 426/536 426/650 514/456

PatBase - US2002188019_AA

Patent Application Publication Dec. 12, 2002 Sheet 1 of 3 US 2002/0188019 A1

Fig 1



Family:

Publication number	Publication date	Application number	Application date
AT289172 E	20050315	AT20020009275T	20020429
AU200238273 A1	20021114	AU20020038273	20020510
AU200238273 A5	20021114	AU20020038273	20020510
AU780220 B2	20050310	AU20020038273	20020510
BRPI0201714 A	20030325	BR2002PI01714	20020513
CA2385510 AA	20021111	CA20022385510	20020508
DE10122898 A1	20021114	DE20011022898	20010511
DE50202258 D1	20050324	DE20025002258	20020429
EP1258200 A2	20021120	EP20020009275	20020429
EP1258200 A3	20030604	EP20020009275	20020429
EP1258200 B1	20050216	EP20020009275	20020429
ES2236385 T3	20050716	ES20020009275T	20020429
IL149525 A0	20021110	IL20020149525	20020508
IL149525 A1	20061005	IL20020149525	20020508
JP2002360188 A2	20021217	JP20020129893	20020501
MXPA02004645 A1	20021129	MX2002PA04645	20020509
US2002188019 AA	20021212	US20020141426	20020508
US8685436 BB	20140401	US20020141426	20020508

Priority:

CA20022385510 20020508 DE20011022898 20010511 DE20025002258 20020429

Probable Assignee: SYMRISE AG

Assignee(s): (std): GATFIELD IAN LUCAS ; HAARMANN AND REIMER GMBH ; KINDEL GUENTER ; KRAMMER GERHARD ; LEY JAKOB PETER ; SYMRISE GMBH AND CO KG ; SYMRISE AG ; MUELLER MANFRED

Assignee(s): MULLER MANFRED ; DRAGOCO GERBERDING AND CO AG ; SYMRISE GMBH ; KINDEL GUNTER

Inventor(s): (std): GATFIELD DR ; JAKOB PETER LEY ; KRAMMER DR ; LEY DR ; MULLER MANFRED ; MUELLER MANFRED ; LEY JAKOB PETER DR ; LEY JAKOB PETER ; KRAMMER GERHARD DR ; KRAMMER GERHARD ; KINDEL GUNTER ; KINDEL GUENTER ; GATFIELD IAN LUCAS DR ; GATFIELD IAN LUCAS

Inventor(s): MANFRED MUELLER ; MANFRED MULLER ; NO NAME GIVEN ; GERHARD KRAMMER ; GUENTER KINDEL ; GUNTER KINDEL ; IAN LUCAS GATFIELD

Agent(s): DAVIES COLLISON CAVE; DAVIES COLLISON CAVE PTY LTD; FETHERSTONHAUGH AND CO; REINHOLD COHN AND PARTNERS; J RODMAN; GREGORY M; DUANE MORRIS LLP

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

Title: PHYSIOLOGICALLY ACTIVE COMPOSITION

Abstract: Source: US2009142425A [EN] A physiologically active composition is claimed which comprises effective amounts of at least one compound from the group 4-O-methyldavidigenin, 4'-O-methyldavidigenin, davidigenin, elemicin, isoelemicin, herniarin, demethoxycapillarisin, in particular 6-demethoxycapillarisin and/or 6-demethoxy-3'-methoxy-capillarisin, hispiludin and 9-hydroxy-10E, 12Z, 15Z-octadecatrienoic acid, and also glycosides thereof, in particular glucosides and/or rhamnoglucosides of 4-O-methyldavidigenin and/or 4'-O-methyldavidigenin, salts and derivatives.

Classifications:

International (IPC 8-9): A23L1/29 A23L33/00 A61K31/09 A61K31/12 A61K31/121 A61K31/20 A61K31/202 A61K31/216 A61K31/35 A61K31/351 A61K31/352 A61K31/66 A61K31/7028 A61K36/00 A61K36/28 A61K36/282 A61K36/886 A61K45/06 A61P3/00 A61P3/10 A61P5/00 A61P5/48 (Advanced/Invention);
A23L1/29 A61K31/075 A61K31/12 A61K31/121 A61K31/185 A61K31/21 A61K31/35 A61K31/351 A61K31/352 A61K31/66 A61K31/7028 A61K36/00 A61K36/185 A61K36/88 A61K45/00 A61P3/00 A61P5/00 (Core/Invention)
International (IPC 1-7): A61K31/09 A61K31/121 A61K31/352 A61K36/282 A61P5/48
CPC: A23L13/72 A23L33/105 A61K36/282 A61K31/121
European: A23L1/30B A23L1/318B A61K31/121 A61K31/352 A61K36/282
US: 424/725 424/725S 424/744 424/744P 514/25 514/25S 514/456 514/456S 514/460 514/460S 514/558 514/558S 514/679 514/679S 514/718 514/718S 514/75 514/75S

Family:

Publication number	Publication date	Application number	Application date
AT485049 E	20101115	AT20050776027T	20050721
AU2005266545 AA	20060202	AU20050266545	20050721
CA2574894 AA	20070123	CA20052574894	20050721
CN101022818 A	20070822	CN200580031615	20050721
DE102004036047 A1	20060223	DE200410036047	20040724
DE502005010427 D1	20101202	DE200550010427T	20050721
EP1784201 A2	20070516	EP20050776027	20050721
EP1784201 B1	20101020	EP20050776027	20050721
HK1111352 A3	20080808	HK20080101993	20080222
JP2008507486 T2	20080313	JP20070521905T	20050721
KR20070056067 A	20070531	KR20077004084	20070221
NZ553170 A	20110331	NZ20050553170	20050721
US2009142425 AA	20090604	US20050658342	20050721
WO06010560 A2	20060202	WO2005EP07964	20050721
WO06010560 A3	20060601	WO2005EP07964	20050721
WO06010560 C1	20060330	WO2005EP07964	20050721

Priority:

DE200410036047 20040724 WO2005EP07964 20050721

Probable Assignee: PHYTOMEDICS INC

Assignee(s): (std): CARGILL INC ; DIECK HEIKE TOM ; HOPPE HANS ULLRICH ; JAEGER RALF ; WENK HANS HENNING ; RABELER ROLAND ; JAGER RALF ; PHYTOMEDICS INC ; BIOGHURT BIOGARDE GMBH AND CO KG

Inventor(s): (std): DIECK HEIKE ; DIECK HEIKE TOM ; HOPPE HANS ; HOPPE HANS ULLRICH ; JAEGER RALF ; JAGER RALF ; RABELER ROLAND ; ROLAND JAGER RALF WENK HANS HE ; WENK HANS HENNING

Inventor(s): ROLAND RABELER ; RALF JAGER ; JAGER RALF WENK HANS HENNING DIECK HEIKE TOM ; JAGER RALF WENK HANS HENNING DIECK HEIKE TOM HOPPE HANS ULLRICH RABELER ROLAND ; HANS HENNING WENK ; HANS ULLRICH HOPPE ; HEIKE TOM DIECK

Agent(s): DAVIES COLLISON CAVE; DAVIES COLLISON CAVE PTY LTD; OGILVY RENAULT LLP SENCRL SRL; BOEHM BRIGITTE; FULBRIGHT AND JAWORSKI LLP

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

Title: HIGH-POTENCY SWEETENER COMPOSITION WITH ANTIOXIDANT AND COMPOSITIONS SWEETENED THEREWITH

Abstract: Source: US2007116838A [EN] The present invention relates generally to functional sweetener compositions comprising non-caloric or low-caloric natural and/or synthetic, high-potency sweeteners and methods for making and using them. In particular, the present invention relates to different functional sweetener compositions comprising at least one non-caloric or low-caloric natural and/or synthetic, high-potency sweetener, at least one sweet taste improving composition, and at least one functional ingredient, such as antioxidants. The present invention also relates to functional sweetener compositions and methods that can improve the tastes of non-caloric or low-caloric high-potency sweeteners by imparting a more sugar-like taste or characteristic. In particular, the functional sweetener compositions and methods provide a more sugar-like temporal profile, including sweetness onset and sweetness linger, and/or a more sugar-like flavor profile.

Classifications:

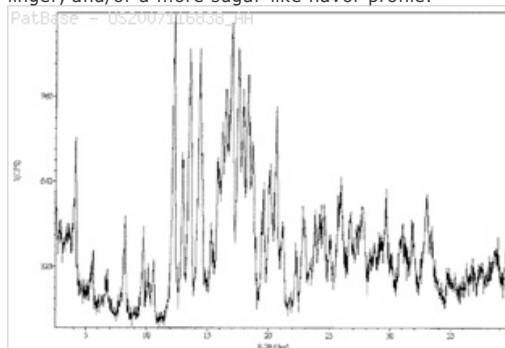
International (IPC 8-9): A23L1/30 A23L1/22 A23L1/236 A23L1/302 A23L1/303 A23L2/52 A23L2/60 A23L27/30 A24B15/00 A61K47/00 A61K8/18 A61K8/34 A61K8/44 A61K8/49 A61K8/60 A61K8/64 A61K8/88 A61K8/97 A61Q11/00 (Advanced/Invention); A61K9/00 (Advanced/Non-invention); A23L1/22 A23L1/236 A23L1/30 A23L1/302 A23L2/52 A24B15/00 A61K47/00 A61K8/18 A61Q11/00 (Core/Invention)

International (IPC 1-7): A23L1/236

CPC: A23L2/60 A61K8/345 A61K8/44 A61K8/49 A61K8/60 A61K8/602 A61K8/64 A61K8/88 A61K8/97 A61K9/0056 A61K9/0095 A61K2800/522 A61Q11/00 A23L27/30 A23L27/31 A23L27/34 A23L27/36

European: A23L1/236 A23L1/236B A23L1/236D2 A23L1/236D6 A23L2/60 A61K8/34D A61K8/44 A61K8/49 A61K8/60 A61K8/60A A61K8/64 A61K8/88 A61K8/97 A61Q11/00 K61K201/062 K61K800/522 K61K9/00M18B K61K9/00Z6

US: 426/541 426/542 426/544 426/548 426/548P



Family:

Publication number	Publication date	Application number	Application date
AR056228 AA	20070926	AR2006P105153	20061123
AU2006318700 AA	20070531	AU20060318700	20061117
AU2006318700 BB	20121213	AU20060318700	20061117
AU2013201603 AA	20130404	AU20130201603	20130312
BRPI0618943 A2	20110913	BR2006PI18943	20061117
CA2630142 AA	20080515	CA20062630142	20061117
EP1959761 A1	20080827	EP20060837982	20061117
JP2009523407 T2	20090625	JP20080542381T	20061117
MX2008006588 A1	20080731	MX20080006588	20061117
TW200738174 A	20071016	TW20060142845	20061120
US2007116838 AA	20070524	US20060556095	20061102
US8962058 BB	20150224	US20060556095	20061102
UY29942 A1	20070629	UY20060029942	20061121
WO07061900 A1	20070531	WO2006US44785	20061117

Priority:

AU20060318700 20061117	AU20130201603 20130312	US20050739124P 20051123
US20050739302P 20051123	US20060805209P 20060619	US20060805216P 20060619
US20060556095 20061102	WO2006US44785 20061117	

Probable Assignee: COCA COLA CO

Assignee(s): (std): COCA COLA COMPANY ; COCA COLA CO ; DUBOIS GRANT E ; PRAKASH INDRA

Assignee(s): THE COCA COLA COMPANY ; THE COCA COLA COMPANY

Inventor(s): (std): DUBOIS GRANT E ; PRAKASH INDRA

Inventor(s): DUBOIS GRANT ; GRANT E DUBOIS ; INDRA PRAKASH

Agent(s): PHILLIPS ORMONDE FITZPATRICK; SIM AND MCBURNEY; AIRD AND BERLIS IP PARTNERSHIP LTD; BITTNER THOMAS L; SUTHERLAND ASBILL AND BRENNAN LLP; KING AND SPALDING

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: HIGH-POTENCY SWEETENER COMPOSITION WITH VITAMIN AND COMPOSITIONS SWEETENED THEREWITH

Abstract: Source: US2013202742A [EN] The present invention relates generally to functional sweetener compositions comprising non-caloric or low-caloric natural and/or synthetic, high-potency sweeteners and methods for making and using them. In particular, the present invention relates to different functional sweetener compositions comprising at least one non-caloric or low-caloric natural and/or synthetic, high-potency sweetener, at least one sweet taste improving composition, and at least one functional ingredient, such as a vitamin. The present invention also relates to functional sweetener compositions and methods that can improve the tastes of non-caloric or low-caloric high-potency sweeteners by imparting a more sugar-like taste or characteristic. In particular, the functional sweetener compositions and methods provide a more sugar-like temporal profile, including sweetness onset and sweetness linger, and/or a more sugar-like flavor profile.

Classifications:

International (ipc 8-9): A21D13/00 A21D2/02 A21D2/14 A21D2/18 A21D2/24 A23C13/12 A23C15/12 A23C19/076 A23C19/09 A23C9/00 A23C9/13 A23C9/152 A23C9/156 A23F3/14 A23F3/16 A23F5/14 A23F5/24 A23F5/46 A23G3/00 A23G3/34 A23G9/00 A23L1/09 A23L1/10 A23L1/22 A23L1/226 A23L1/236 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L2/00 A23L2/02 A23L2/38 A23L2/52 A23L2/60 A24B15/00 A24B15/30 A24B15/42 A61K31/12 A61K31/167 A61K31/192 A61K31/216 A61K31/353 A61K31/573 A61K31/575 A61K31/616 A61K31/7048 A61K36/18 A61K36/71 A61K47/00 A61K47/02 A61K47/10 A61K47/12 A61K47/16 A61K47/18 A61K47/20 A61K47/22 A61K47/24 A61K47/26 A61K47/28 A61K47/36 A61K47/42 A61K47/46 A61K8/18 A61K8/60 A61K8/97 A61Q11/00 (Advanced/Invention); A23L27/00 A23L27/30 A61P3/06 A61P9/10 (Advanced/Non-invention)

International (ipc 1-7): A23L

CPC: A23C9/156 A23L1/1641 A21D2/181 A21D2/10 A21D2/36 A61K8/345 A61K8/44 A61K8/49 A61K8/60 A61K8/602 A61K8/64 A61K8/88 A61K8/97 A61K9/0056 A61K9/0095 A61K2800/522 A61Q11/00 A23D7/00 A23D9/00 A23C9/1307 A23C13/12 A23C15/12 A23C19/0765 A23C19/0925 A23G3/36 A23G3/362 A23G4/06 A23G4/064 A23G9/32 A23G9/325 A61K33/06 A61K33/24 A61K33/26 A61K33/30 A61K45/06 A23L2/38 A23V2200/16 A23V2250/06 A23V2250/1882 A23V2250/24 A23V2250/64 A23V2200/132 A23V2250/262 A23V2250/5424 A23V2200/30 A23V2250/702 A23V2250/704 A23V2250/708 A23V2250/71 A23V2250/712 A23V2250/7056 A23V2250/72 A23V2250/7046 A23V2250/705 A23L27/34 A23L27/36 A23L27/84 A23L33/16 A23L27/31 A23L27/33 A23L33/11 A23L33/17 A23L27/30 A23L33/10 A23L2/02 A23L2/60 A23L29/30 A23L33/105 A23L33/12 A23L33/175 A23V2002/00 A23L7/122 A23L7/126 A23L7/135 A23L7/161 A23L2/52 A23L33/22 A23L27/60 A23L27/63 A23L33/15 A23L1/2364 A21D13/80 A23L1/236 A23L1/2366 A23L5/00 A23L7/00 A23L9/00 A23L21/00 A23L33/125

European: A21D13/08 A21D2/10 A21D2/18B A21D2/36 A23L1/164B A23L1/164C A23L1/164F A23L1/18 A23L1/236 A23L1/236B A23L1/236D2 A23L1/236D6 A23L1/30 A23L1/305A A23L1/308A A23L2/02 A23L2/60 A61K8/34D A61K8/44 A61K8/49 A61K8/60 A61K8/60A A61K8/64 A61K8/88 A61K8/97 A61Q11/00 K23V2/00 K61K800/522 K61K9/00M18B K61K9/00Z6

US: 1/1 426/548 426/72 426/73

PatBase - US2013202742_AA

Patent Application Publication Aug. 8, 2013 Sheet 1 of 5 US 2013/0202742 A1

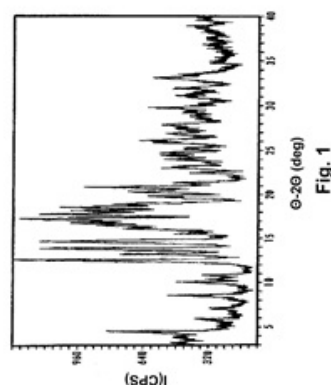


Fig. 1

Family:

Publication number	Publication date	Application number	Application date
■ CN103005375 A	20130403	CN201210402392	20061117
■ CN103005376 A	20130403	CN201210402411	20061117
■ CN103005377 A	20130403	CN201210402838	20061117
■ CN103210971 A	20130724	CN201310088053	20061117
■ EP2543263 A1	20130109	EP20120186986	20061117
■ EP2548453 A1	20130123	EP20120186990	20061117
■ JP2011087597 A2	20110506	JP20100289530	20101227
■ JP2011135889 A2	20110714	JP20110041965	20110228
■ JP2012110351 A2	20120614	JP20120063387	20120321
■ JP2012235791 A2	20121206	JP20120175119	20120807
■ JP2012254090 A2	20121227	JP20120183577	20120822
■ JP2013034483 A2	20130221	JP20120221144	20121003
■ JP2013039135 A2	20130228	JP20120227841	20121015
■ JP2013063074 A2	20130411	JP20120248256	20121112
■ JP2013074890 A2	20130425	JP20120227853	20121015
■ JP2013135682 A2	20130711	JP20130025868	20130213
■ JP2013146271 A2	20130801	JP20130026342	20130214
■ TH90131 A	20080620	TH20061005787	20061122
■ TH90132 A	20080620	TH20061005790	20061122
■ TH90247 A	20080630	TH20061005782	20061122
■ TH90383 A	20080710	TH20061005783	20061122
■ TH90384 A	20080710	TH20061005786	20061122
■ US2013202742 AA	20130808	US20130742005	20130115
■ US2013202763 AA	20130808	US20120729994	20121228
■ US2013202764 AA	20130808	US20120730182	20121228
■ US9125429 BB	20150908	US20120730182	20121228
■ US9149051 BB	20151006	US20120729994	20121228
■ US9173425 BB	20151103	US20130742005	20130115

Priority:

EP20060837844	20061117	EP20060837982	20061117	JP20080542347	20061117
JP20080542358	20061117	JP20080542348	20061117	JP20080542359	20061117
JP20080542380	20061117	JP20080542372	20061117	JP20080542368	20061117
JP20080542373	20061117	JP20080542361	20061117	JP20080542368T	20061117
JP20080542373T	20061117	JP20080542361T	20061117	JP20080542383	20061117

US20050739302P	20051123	US20060555778	20061102	US20060555920	20061102
US20060556062	20061102	US20060556095	20061102	US20060555812	20061102
US20060556049	20061102	US20060556058	20061102	US20060555962	20061102
US20060555887	20061102	US20060556063	20061102	US20060555766	20061102
US20050739124P	20051123	JP20080542386	20061117	JP20080542386T	20061117
US20060805209P	20060619	US20060805216P	20060619	US20060556136	20061102
US20130742005	20130115	US20120729994	20121228	US20120730182	20121228
WO2006US44797	20061117	WO2006US44727	20061117	WO2006US44591	20061117
WO2006US44783	20061117	US20060556147	20061102		

Probable Assignee: COCA COLA CO

Assignee(s): (std): COCA COLA CO

Assignee(s): COCA COLA CO THE ; THE COCA COLA COMPANY ; THE COCA-COLA COMPANY

Inventor(s): (std): CHEN YOULUNG ; D ANGELO LIHONG ; DUBOIS GRANT E ; KING GEORGE A ; PRAKASH INDRA

Agent(s): WINKLER ANDREAS FRITZ ERNST; Winkler Andreas Fritz Ernst; INABA YOSHIYUKI; KING AND SPALDING

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

Title: HIGH-POTENCY SWEETNER COMPOSITION WITH DIETARY FIBER AND COMPOSITIONS SWEETENED THEREWITH

Abstract: Source: IN04394DN2008A [EN] The present invention relates generally to functional sweetener compositions comprising non-caloric or low-caloric natural and/or synthetic, high-potency sweeteners and methods for making and using them. In particular, the present invention relates to different functional sweetener compositions comprising at least one non-caloric or low-caloric natural and/or synthetic, high-potency sweetener, at least one sweet taste improving composition, and at least one functional ingredient, such as a dietary fiber source. The present invention also relates to functional sweetener compositions and methods that can improve the tastes of non-caloric or low-caloric high-potency sweeteners by imparting a more sugar-like taste or characteristic. In particular, the functional sweetener compositions and methods provide a more sugar-like temporal profile, including sweetness onset and sweetness linger, and/or a more sugar-like flavor profile.

Classifications:

International (IPC 8-9): A23L1/236 (Advanced/Invention)

International (IPC 1-7): A21D13/00 A23L1/10 A23L1/22 A23L1/236 A23L1/30

Family:

Publication number	Publication date	Application number	Application date
IN04394DN2008 A	20080815	IN2008DN04394	20080523
IN04396DN2008 A	20080815	IN2008DN04396	20080523
IN04397DN2008 A	20080815	IN2008DN04397	20080523
IN04399DN2008 A	20080815	IN2008DN04399	20080523
IN04401DN2008 A	20080815	IN2008DN04401	20080523
IN04402DN2008 A	20080815	IN2008DN04402	20080523
IN04403DN2008 A	20080815	IN2008DN04403	20080523
IN04405DN2008 A	20080815	IN2008DN04405	20080523
IN04406DN2008 A	20080815	IN2008DN04406	20080523
IN04407DN2008 A	20080815	IN2008DN04407	20080523
IN04412DN2008 A	20080815	IN2008DN04412	20080523
IN04413DN2008 A	20080815	IN2008DN04413	20080523
IN04414DN2008 A	20080815	IN2008DN04414	20080523
IN04415DN2008 A	20080815	IN2008DN04415	20080523
IN04417DN2008 A	20080815	IN2008DN04417	20080523
IN04421DN2008 A	20080815	IN2008DN04421	20080523
IN04425DN2008 A	20080815	IN2008DN04425	20080523
IN04426DN2008 A	20080815	IN2008DN04426	20080523
IN264578 B	20150109	IN2008DN04426	20080523
IN272678 B	20160422	IN2008DN04417	20080523
IN278553 B	20161230	IN2008DN04413	20080523

Priority:

US20050739124P 20051123	US20050739302 20051123	US20060556063 20061102
US20050739302P 20051123	US20060556113 20061102	US20060556095 20061102
WO2006US44802 20061117	US20060805209P 20060619	US20060805216P 20060619
WO2006US44574 20061117	WO2006US44785 20061117	

Probable Assignee: COCA COLA CO

Assignee(s): COCA COLA CO

Inventor(s): CRANT E DUBOIS ; DEEPTHI K WEERASINGHE ; GEORGE A KING ; GRANT E DUBOIS ; INDRA PRAKASH ; KELLY H SEPCIC ; NEWTON R WHITE ; PRASHANTHI JELLA ; RAFAEL I SAN MIGUEL

Title: VITAMIN C PREPARATION

Abstract: Source: US2008207748A [EN] The present invention relates to vitamin C preparations which enhance absorption of vitamin C into cells, and prolong the retention of vitamin C within the blood plasma and tissue of mammals, such as humans. The vitamin C preparations of the present invention include lipophilic molecules which improve the absorption of vitamin C resulting in higher plasma and cellular levels.

Classifications:

International (IPC 8-9): A61K31/355 A61K31/375

A61P25/00 (Advanced/Invention);

A61K31/375 A61P25/00 (Core/Invention)

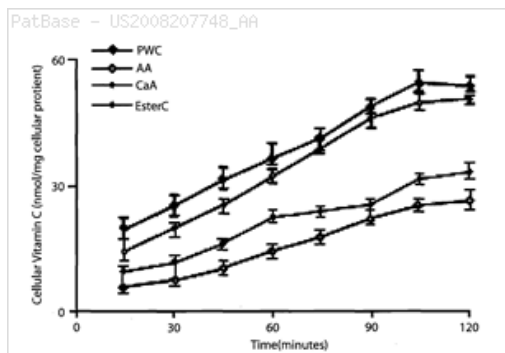
CPC: A61K9/2013 A61K9/4858 A61K31/20 A61K31/202 A61K31/35

A61K31/355 A61K31/375

European: A61K31/20 A61K31/202 A61K31/35 A61K31/355

A61K31/375 A61K9/20H4 A61K9/48H4

US: 514/474



Family:

Publication number	Publication date	Application number	Application date
US2008207748 AA	20080828	US20080035987	20080222
WO08103926 A1	20080828	WO2008US54757	20080222

Priority:

US20070902762P 20070222 US20070904468P 20070302 US20070904593P 20070302
US20080035987 20080222

Probable Assignee: INNLABS LLC

Assignee(s): (std): INNLABS LLC ; INNOVATION LABS INC ; PEREZ PEDRO P

Inventor(s): (std): PEREZ PEDRO P

Agent(s): DARBY AND DARBY PC; BARRISON FLYNN ET AL

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

Title: FOOD PRODUCT WITH STABILIZED NON-PROTEIN AMINO ACIDS

Abstract: Source: US2009155420A [EN] A food product, like a beverage, is described. The food product has non-protein amino acid, like theanine, which is stabilized with antioxidants within the food product. The food product has at least 125 ppm non-protein amino acid and at least 25 ppm antioxidant.

Classifications:

International (IPC 8-9): A23F3/00 A23F3/16 A23F3/18 A23L1/30 A23L1/302 A23L1/305 C11B5/00 (Advanced/Invention); A23F3/00 A23F3/16 A23F3/18 A23L1/30 A23L1/302 C11B5/00 (Core/Invention)

International (IPC 1-7): A23F3/00 A23L1/302 C11B5/00

CPC: A23L33/105 A23L33/175 A23F3/14 A23F3/163 A23L2/52 A23V2002/00

European: A23F3/14 A23F3/16B A23L1/305A A23L1/30B A23L2/52 K23V2/00

US: 426/541 426/541S 426/656 426/656S 426/72 426/72P

Family:

Publication number	Publication date	Application number	Application date
AR069618 AA	20100203	AR2008P105344	20081210
AT521243 E	20110915	AT20080859407T	20081212
CL2008003693 A1	20091016	CL20080003693	20081211
CN101896076 A	20101124	CN200880120401	20081212
DE602008009182 D1	20111027	DE200860009182T	20081212
EA018213 B1	20130628	EA20100070718	20081212
EA201070718 A1	20101230	EA20100070718	20081212
EP2234503 A1	20101006	EP20080859407	20081212
EP2234503 B1	20110824	EP20080859407	20081212
IN01178MN2010 A	20111118	IN2010MN01178	20100603
IN279780 B	20170203	IN2010MN01178	20100603
JP2011505817 T2	20110303	JP20100537338T	20081212
JP5606919 B2	20141015	JP20100537338T	20081212
PL2234503 T3	20120131	PL20080859407T	20081212
PT2234503 T	20111018	PT20080859407T	20081212
SA3055 B1	20130213	SA20080290748	20081125
TH131533 A	20140314	TH20081005917	20081117
US2009155420 AA	20090618	US20070001721	20071212
WO09074352 A1	20090618	WO2008EP10838	20081212

Priority:

EP20080859407 20081212 US20070001721 20071212 WO2008EP10838 20081212

Probable Assignee: CONOPCO INC D B A UNILEVER

Assignee(s): (std): ASTILL CONRAD ; CONOPCO INC DBA UNILEVER ; UNILEVER PLC ; UNILEVER NV ; ZHANG SHI QIU ; UNILEVER HINDUSTAN ; O COINCEANAINN MAIRTIN SEOSAMH

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

Inventor(s): (std): ASTILL CONRAD ; CONRAD ASTILL ; O COINCEANAINN MAIRTIN ; O COINCEANAINN MAIRTIN SEOSAMH ; SEOSAMH O COINCEANAINN MAIRTIN ; SHI QIU ZHANG ; ZHANG SHI QIU

Inventor(s): ZHANG SHI QIU ENGLEWOOD CLIFFS ; ASTILL ; ZHANG ; SHI QIU ; O U0027COINCEANAINN ; O U0027COINCEANAINN MAIRTIN SEOSAMH ; O'COINCEANAINN MAIRTIN SEOSAMH ; MAIRTIN SEOSAMH ; MAIRTIN SEOSAMH O COINCEANAINN ; CONRAD

Agent(s): SARGENT; KEENAN ROBERT DANIEL; UNILEVER PATENT GROUP

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

Title: MILK-BASED BEVERAGE AND METHOD FOR PREVENTING OFF-FLAVORS IN A MILK-BASED BEVERAGE

Abstract: Source: US2009214712A [EN] The present disclosure relates to a milk-based beverage comprising a milk component and a catechin-containing component. The milk component includes milk fat in an amount of at least about 0.2 percent by weight of the milk-based beverage. The catechin-containing component, wherein the catechin-containing component prevents off-flavors in the milk-based beverage. A method for preventing off-flavors in a milk-based beverage comprising a milk component including milk fat in an amount of at least about 0.2 percent by weight of the milk-based beverage is also provided.

Classifications:

International (IPC 8-9): A23C A23C3/00 A23C3/08 A23C9/00 A23C9/12 A23C9/13 A23C9/152 A23F A23F3/00 A23L A23L1/30 A23L1/302 A23L1/303 A23L1/304 A23L2/00 A23L2/38 A23L2/52 A23L2/68 A23L3/3472 (Advanced/Invention); A23C3/08 A23C9/152 A23L2/52 A23L3/3472 (Advanced/Non-invention); A23C3/00 A23C9/00 A23C9/12 A23C9/13 A23C9/152 A23F3/00 A23L1/30 A23L1/302 A23L1/304 A23L2/52 A23L3/3463 (Core/Invention)

International (IPC 1-7): A23C3/00

CPC: A23L33/105 A23C9/1516 A23C9/156 A23F3/163 A23V2002/00 A23L3/3472 A23C9/152 A23L2/52

European: A23C9/152 A23C9/156 A23C9/15F A23F3/16B A23L1/30B A23L2/52 A23L3/3472 K23V2/00

US: 426/580 426/580S 426/72 426/72S 426/73 426/73P 426/74 426/74S

Family:

Publication number	Publication date	Application number	Application date
AU2009215475 AA	20090827	AU20090215475	20090220
BRPI0908078 A2	20150825	BR2009PI08078	20090220
CA2713992 AA	20090827	CA20092713992	20090220
CN101951781 A	20110119	CN200980105871	20090220
EP2257181 A1	20101208	EP20090712774	20090220
IN05897DN2010 A	20110325	IN2010DN05897	20100819
JP2011512798 T2	20110428	JP20100547790T	20090220
KR20100126743 A	20101202	KR20107020590	20090220
MX2010009199 A1	20100910	MX20100009199	20090220
RU2010136866 A	20120327	RU20100136866	20090220
US2009214712 AA	20090827	US20090371639	20090216
WO09105626 A1	20090827	WO2009US34657	20090220
ZA201005963 A	20110525	ZA20100005963	20100820

Priority:

US20080030338P 20080221 US20090371639 20090216 WO2009US34657 20090220

Probable Assignee: COCA COLA CO

Assignee(s): (std): COCA COLA CO ; KANG YOUNG C ; LECKY MATTHEW N

Assignee(s): THE COCA COLA COMPANY

Inventor(s): (std): KANG YOUNG C ; KANG YOUNG CHAN ; LECKY MATTHEW N

Inventor(s): MATTHEW N LECKY ; YOUNG C KANG

Agent(s): PHILLIPS ORMONDE FITZPATRICK; JACKSON ROBERT PATRICK; SUTHERLAND ASBILL AND BRENNAN LLP; TSE KAR YEE ET AL

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

Title: SYNERGISTIC EFFECTS OF BLENDING MULTIPLE ADDITIVES IN UHMWPE

Abstract: Source: US2012046380A [EN] Oxidation resistant crosslinked ultrahigh molecular weight polyethylene (UHMWPE) is described, wherein at least two different additives in the manufacture synergistically increase the oxidation resistance of crosslinked UHMWPE. This allows the manufacture of oxidation resistant crosslinked UHMWPE using lower levels of additives and/or lower levels of crosslinking irradiation or chemicals. The lower levels of additives and/or crosslinking produce crosslinked UHMWPE having desired physical properties not possible without the synergistic interaction of the additives. This crosslinked UHMWPE may be used in medical prostheses such as in bearing components having desired physical properties such as wear resistance and oxidation resistance not possible without the synergistic interaction of the additives.

Classifications:

International (IPC 8-9): A61F2/28 A61F2/30 A61F2/32 A61F2/38 A61L2/08 A61L27/00 A61L27/14 A61L27/16 A61L27/18 A61L27/50 A61L27/54 A61L31/04 B41M7/00 C08F10/02 C08F110/02 C08F2/46 C08F2/50 C08G61/04 C08J3/20 C08J3/24 C08J3/28 C08J5/10 C08K5/00 C08K5/053 C08K5/06 C08K5/13 C08K5/132 C08K5/1545 C08L23/06 G03G9/097 (Advanced/Invention)

CPC: C08K5/132 A61F2/30767 A61F2/38 A61L27/16 C08J3/28 C08J2323/06 C08K5/005 C08F8/00 C08F110/02 C08L23/06 C08K5/053 C08K5/06 C08J3/24 A61L27/505 A61L27/18 G03G9/097 C08K5/1545

European: A61F2/30L A61F2/38 A61L27/16 C08F8/00 C08J3/28 C08K5/00P6 C08K5/132 K61F2/30L M08J323/06 M08K5/00P6

US: 1/1 520/1 522/1 522/161 522/161S 522/189 522/71 522/74 522/75 522/75P 522/79 524/110 524/110S 524/338 524/338S 524/377 524/377S 524/585 524/585S

PatBase - US2012046380_AA

Patent Application Publication Feb. 23, 2012 Sheet 1 of 4 US 2012/0046380 A1

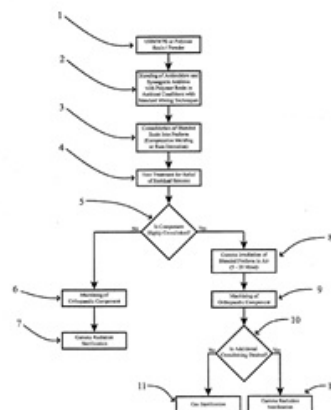


FIG. 1

Family:

Publication number	Publication date	Application number	Application date
AU2010246119 AA	20101111	AU20100246119	20100504
AU2010246119 BB	20151126	AU20100246119	20100504
AU2010246119 CA	20170518	AU20100246119	20100504
AU2016201217 AA	20160317	AU20160201217	20160226
AU2016201217 BB	20180215	AU20160201217	20160226
BRPI1013940 A2	20160405	BR2010PI13940	20100504
CA2760538 AA	20101111	CA20102760538	20100504
CN102458492 A	20120516	CN201080031064	20100504
CN102458492 B	20151125	CN201080031064	20100504
CN105126161 A	20151209	CN201510611649	20100504
EP2427225 A2	20120314	EP20100772673	20100504
EP2427225 A4	20121114	EP20100772673	20100504
EP2427225 B1	20161130	EP20100772673	20100504
EP2427225 B8	20170322	EP20100772673	20100504
ES2617186 T3	20170615	ES20100772673T	20100504
IN08966DN2011 A	20120914	IN2011DN08966	20111117
JP2012525926 T2	20121025	JP20120509891T	20100504
JP2015165925 A2	20150924	JP20150101924	20150519
JP5902083 B2	20160413	JP20120509891T	20100504
KR101740743 B1	20170608	KR20117027212	20100504
KR20120023664 A	20120313	KR20117027212	20100504
RU2011148093 A	20130610	RU20110148093	20100504
RU2567540 C2	20151110	RU20110148093	20100504
TR201702449 T4	20170321	TR20170002449T	20100504
US2012046380 AA	20120223	US20100318731	20100504
US2014213683 AA	20140731	US20140180933	20140214
US2016015857 AA	20160121	US20150871098	20150930
US2017137603 AA	20170518	US20170420716	20170131
US8653154 BB	20140218	US20100318731	20100504
US9156963 BB	20151013	US20140180933	20140214
US9555161 BB	20170131	US20150871098	20150930
WO10129514 A2	20101111	WO2010US33494	20100504
WO10129514 A3	20110331	WO2010US33494	20100504

Priority:

AU20100246119	20100504	AU20160201217	20160226	JP20120509891	20100504
JP20120509891T	20100504	CN201080031064	20100504	EP20100772673	20100504
US20090175308P	20090504	WO2010US33494	20100504	US20100318731	20100504
US20140180933	20140214	US20110318731	20111103	JP20150101924	20150519
US20150871098	20150930	US20170420716	20170131		

Probable Assignee: SMITH AND NEPHEW INC

Assignee(s): (std): BRUNNER LORENZ ; JANI SHILESH C ; MORRISON MARK L ; PAWAR VIVEK D ; SMITH AND NEPHEW INC ; SMITH AND AMP NEPHEW INC ; SMITH AND NEWPHEW INC ; SMIT EHND NEF JU INK ; SMITH AND NEPHEW

Assignee(s): SMITH NEPHEW INC ; N A

Inventor(s): (std): BRANNER LORENTS ; DZHEJNI SHAJLESH S ; JANI SHILESH ; MORRISON MARK ; PAWAR VIVEK ; POEHR VAJVEK D ; VIVEK D PAWAR ; MARK L MORRISON ; LORENZ BRUNNER ; PAWAR VIVEK D ; MORRISON MARK L ; JANI SHILESH C ; BRUNNER LORENZ

Inventor(s): SHILESH C JANI ; L MARK MORRISON ; C SHILESH JANI ; D VIVEK PAWAR

Agent(s): DAVIES COLLISON CAVE; DAVIES COLLISON CAVE PTY LTD; BORDEN LADNER GERVAIS LLP; HALEY ROGER DAVID; FYFE FIONA ALLISON WATSON; SMITH AND NEPHEW; DE ELZABURU ALBERTO; ZEHRA YILDIRIM; KRIEG DEVAULT LLP; TAFT STETTINIUS AND HOLLISTER LLP; FOX DAVID L ET AL

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

Title: ACTIVE COMPOUND COMBINATIONS

Abstract: Source: US2011257009A [EN] Compositions comprising a (A) dithiino-tetracarboximide of formula (I) and at least one agriculturally beneficial biological control agent (B) are disclosed. A method for curatively or preventively controlling phytopathogenic fungi of plants or crops is disclosed. A method for treating seed and a method for protecting seed are disclosed.

Classifications:

International (IPC 8-9): A01C1/06 A01N35/04 A01N43/08
A01N43/16 A01N43/32 A01N43/36 A01N43/38 A01N43/40
A01N43/52 A01N43/78 A01N43/90 A01N47/40 A01N63/00
A01N63/02 A01N63/04 A01P3/00 A61K31/407 C07C

C07D495/14 (Advanced/Invention);

A01P3/00 (Advanced/Non-invention);

A01N43/16 A01N43/52 A01N43/90 A01N63/00

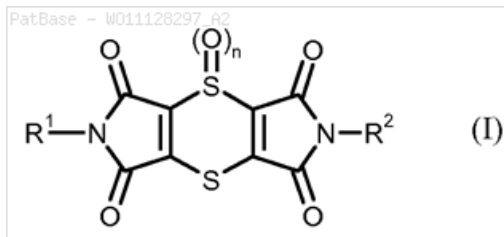
A01N63/04 (Core/Invention);

A01N43/90 A01P3/00 C07D495/14 (Core/Non-invention)

CPC: A01N43/90

European: A01N43/90

US: 424/93.4 424/93.400S 424/93.46 424/93.460S 424/93.461 424/93.461S 424/93.462 424/93.462S 424/93.5 424/93.500S 424/93.51 424/93.510S 504/100 514/2.4 514/411 514/411S



Family:

Publication number	Publication date	Application number	Application date
AR084378 AA	20130515	AR2011P101215	20110411
AU2011240063 AA	20111020	AU20110240063	20110411
AU2011240063 BB	20150115	AU20110240063	20110411
BR112012026211 A2	20150915	BR20121126211	20110411
CA2796166 AA	20111020	CA20112796166	20110411
CN103096717 A	20130508	CN201180029194	20110411
CN103096717 B	20140903	CN201180029194	20110411
CO6630111 A2	20130301	CO20120181010	20121012
CR20120519 A	20130401	CR20120000519	20121012
ECSP12012243 A	20121130	EC2012SP12243	20121010
EP2557929 A2	20130220	EP20110713789	20110411
GT201200276 A	20140924	GT20120000276	20121011
IN08886DN2012 A	20160129	IN2012DN08886	20121012
JP2013523856 T2	20130617	JP20130504225T	20110411
JP5764200 B2	20150812	JP20130504225T	20110411
KR20130057994 A	20130603	KR20127029228	20110411
MX2012011859 A1	20130207	MX20120011859	20110411
TH141458 A	20150629	TH20121005445	20110411
TW201138632 A	20111116	TW20110112546	20110412
US2011257009 AA	20111020	US20110086921	20110414
US8658565 BB	20140225	US20110086921	20110414
WO11128297 A2	20111020	WO2011EP55637	20110411
WO11128297 A3	20120329	WO2011EP55637	20110411

Priority:

EP20100159909 20100414 EP20110713789 20110411 US20100324529P 20100415
US20110086921 20110414 WO2011EP55637 20110411

Probable Assignee: BAYER INTELLECTUAL PROPERTY GMBH

Assignee(s): (std): BAYER CROSCIENCE AG ; SEITZ THOMAS ; WACHENDORFF NEUMANN ULRKE ; MEISSNER RUTH ; BAYER IP GMBH

Assignee(s): BAYER CROSCIENCE AKTIENGESSELLSCHAFT ; BAYER INTELLECTUAL PROPERTY GMBH

Inventor(s): (std): DR MEISSNER RUTH ; DR SEITZ THOMAS ; DR WACHENDORFF NEUMANN ULRKE ; MEISSNER RUTH ; RUTH MEISSNER ; SEITZ THOMAS ; THOMAS SEITZ ; ULRKE WACHENDORFF NEUMANN ; WACHENDORFF NEUMANN ULRKE

Inventor(s): 3 WACHENDORFF NEUMANN ULRKE

Agent(s): DAVIES COLLISON CAVE; DAVIES COLLISON CAVE PTY LTD; FETHERSTONHAUGH AND CO; JAIME EDUARDO DELGADO VILLEGAS; STERNE KESSLER GOLDSTEIN AND FOX PLLC; BAYER CROSCIENCE AG

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

Title: TASTE-MASKING COMPOSITIONS, SWEETENER COMPOSITIONS AND CONSUMABLE PRODUCT COMPOSITIONS CONTAINING THE SAME

Abstract: Source: US2013136836A [EN] The present invention in one aspect, relates to a composition X comprising the following substances: at least one bitter blocking agent; at least one carbonyl compound; and at least one lactone.

Classifications:

International (IPC 8-9): A23C9/156 A23L1/22 A23L1/236 A23L2/60 A23L27/00 A23L27/30 (Advanced/Invention)

CPC: A23V2200/00 A23L2/60 A23V2002/00 A23L33/105 A23L27/30 A23L27/31 A23L27/34 A23L27/39 A23L27/84 A23L27/86 A23L27/88 A23L29/35 A23L29/37 A23L5/00 A23L7/00 A23L9/00 A23L21/00 A23L33/125 A23L29/30 A23L27/37

US: 426/442 426/536 426/548 426/580 426/590 426/650

PatBase - US2013136836_AA

Patent Application Publication May 30, 2013 Sheet 1 of 2 US 2013/0136836 A1

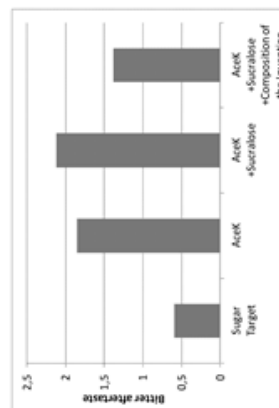


Fig. 1

Family:

Publication number	Publication date	Application number	Application date
AR088279 AA	20140521	AR2012P103756	20121009
AR089012 AA	20140723	AR2012P104466	20121128
CA2856574 AA	20140522	CA20122856574	20121127
CN104540396 A	20150422	CN201280058340	20121127
EP2785199 A2	20141008	EP20120794204	20121127
ID201602767 A	20160408	ID2014P0003503	20121127
MX2014006368 A1	20141013	MX20140006368	20121127
US2013136836 AA	20130530	US20120630254	20120928
US2013136839 AA	20130530	US20120630341	20120928
WO13079187 A2	20130606	WO2012EP04889	20121127
WO13079187 A3	20160317	WO2012EP04889	20121127
WO13079187 A8	20130801	WO2012EP04889	20121127
WO13079187 A9	20160414	WO2012EP04889	20121127

Priority:

EP20110009403	20111128	EP20120000994	20120215	EP20120004805	20120627
EP20120004806	20120627	US20110564040P	20111128	EP20120794204	20121127
US20120664879P	20120627	US20120664903P	20120627	US20120630254	20120928
US20120630341	20120928	WO2012EP04080	20120928	WO2012EP04889	20121127

Probable Assignee: NUTRINOVA NUTRITION SPECIALTIES AND FOOD INGREDIENTS GMBH

Assignee(s): (std): NUTRINOVA GMBH ; CELANESE INT CORP

Assignee(s): CELANESE SALES GERMANY GMBH ; NUTRINOVA NUTRITION SPECIALTIES AND FOOD INGREDIENTS GMBH ; NUTRINOVA NUTRITION SPECIALTIES AND FOOD INGREDIENTS ; PUTTER CLEMENS M ; NUTRINOVA NUTRITION SPECIALTIES AND FOOD INGREDIENTS GMBHINDUSTRIEPARK HOCHST65929FRANKFURT AM MAINDE ; WONSCHIK JOHANN

Inventor(s): (std): PUTTER CLEMENS M ; PUTTER CLEMENTS M ; WONSCHIK JOHANN

Inventor(s): WONSCHIK JOHANNDE ; PUTTER CLEMENS MNL

Agent(s): SMART AND BIGGAR; HUPFER BERND; LAHRTZ FRITZ

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

Title: NON-ALCOHOLIC BEVERAGE WITH ALCOHOLIC FEELING IMPARTED THERETO AND MANUFACTURING METHOD THEREFOR

Abstract: The present invention provides a non-alcoholic beverage with an alcoholic feeling imparted thereto and a manufacturing method therefor. More specifically, the present invention provides: a non-alcoholic beverage with an alcoholic feeling imparted thereto, containing both a pungent taste imparting component and a bitter taste imparting component; and a manufacturing method therefor.

Classifications:

International (IPC 8-9): A23L2/00 A23L2/02 (Advanced/Invention)

CPC: A23L2/02 A23L2/56

Family:

Publication number	Publication date	Application number	Application date
JP2013128451 A2	20130704	JP20110280248	20111221
JP5290389 B2	20130918	JP20110280248	20111221
WO13094357 A1	20130627	WO2012JP80084	20121120

Priority:

JP20110280248 20111221

Probable Assignee: KIRIN BREWERY

Assignee(s): (std): HAYAKAWA KEN ; HIURA TAKEHIKO ; KIRIN BREWERY ; KISHI FUMIAKI

Assignee(s): KIRIN BREWERY CO LTD ; KIRIN BEER KK

Inventor(s): (std): HAYAKAWA KEN ; HIURA TAKEHIKO ; KISHI FUMIAKI

Agent(s): KATSUNUMA HIROHITO ET AL

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW 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: AGENT FOR IMPROVING AROMA INTENSITY AND/OR AROMA QUALITY

Abstract: Source: US2015017106A [EN] The present invention provides an agent for enhancing aroma intensity and/or aroma quality of a flavor composition to be added to a food, drink, pharmaceutical product, oral care product, or the like, the agent comprising gamma-aminobutyric acid and **naringenin**, as well as a method for enhancing aroma intensity and/or aroma quality of the flavor composition.

Classifications:

International (IPC 8-9): A23L1/22 A23L1/221 A23L1/226 A23L1/30 A23L2/00 A23L2/56 A61K47/18 A61K47/22 A61K8/44 A61K8/49 A61K8/97 A61Q11/00 A61Q13/00 C11B9/00 (Advanced/Invention)

CPC: A61Q13/00 A61K47/22 A61K47/18 A23L2/56 A61K2800/92 A23V2002/00 A23L1/22091 A61K8/44 A61K8/498 A61Q11/00 A23L2/02 A23L27/10 A23L27/88

US: 424/49 426/536 514/784

Family:

Publication number	Publication date	Application number	Application date
 CN104220574 A	20141217	CN201380019950	20130215
 EP2816100 A1	20141224	EP20130749910	20130215
 IN01542MN2014 A	20150703	IN2014MN01542	20140731
 JP2013122226 A1	20150518	JP20130558758T	20130215
 SG11201404609X A1	20141030	SG20141104609	20130215
 US2015017106 AA	20150115	US20130375509	20130215
 WO13122226 A1	20130822	WO2013JP53746	20130215

Priority:

JP20120030216 20120215 JP20130558758 20130215 WO2013JP53746 20130215

Probable Assignee: TAKASAGO INT CORP

Assignee(s): (std): TAKASAGO PERFUMERY CO LTD

Assignee(s): TAKASAGO INT CORP

Inventor(s): (std): HIRAMOTO TADAHIRO ; OMOTANI NAOTO ; TOYOHARA YOSHIKAZU

Agent(s): ZIMMERMANN AND PARTNER; YAMASAKI KAZUO; HAKODA ATSUSHI; ICHIKAWA SATSUKI; KUMAKURA YOSHIO; ASAI KENJI; TSUJII KOICHI ET AL

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

Title: **NARINGENIN** AND SALTS THEREOF FOR SWEETNESS ENHANCEMENT

Abstract: Source: US2015272184A [EN] The use of **naringenin** and a salt thereof to enhance the sweetness of a sweetness modifier and to decrease the amount of a sweetness modifier used in a consumable is provided.

Classifications:

International (IPC 8-9): A23L1/03 A23L1/09 A23L1/22 A23L1/221 A23L1/222 A23L1/226 A23L1/236 A23L2/60 A61K47/22 (Advanced/Invention)

CPC: A23V2002/00 A23L2/60 A23L1/22091 A23L27/30 A23L27/31 A23L27/33 A23L27/36 A23L27/37 A23L27/88 A23L5/00 A23L29/30

US: 426/548

Family:

Publication number	Publication date	Application number	Application date
 CN104939021 A	20150930	CN201510136928	20150326
 EP2923584 A1	20150930	EP20150160257	20150323
 JP2015188450 A2	20151102	JP20150065795	20150327
 MX2015003910 A1	20160120	MX20150003910	20150326
 US2015272184 AA	20151001	US20150641582	20150309

Priority:

JP20150065795 20150327 US20140970977P 20140327 US20150641582 20150309

Probable Assignee: INT FLAVORS AND FRAGRANCES INC

Assignee(s): (std): INT FLAVORS AND FRAGRANCES INC

Assignee(s): INTERNATL FLAVORS AND FRAGRANCES INC

Inventor(s): (std): CHIN HSI WEN ; HSI WEN CHIN ; JOHN THUMPALASSERIL V ; JUNG A KIM ; KIM JUNG A ; THUMPALASSERIL JOHN V ; THUMPALASSERIL V JOHN

Agent(s): LAWRENCE JOHN; YAMASAKI KAZUO; HAKODA ATSUSHI; ICHIKAWA SATSUKI; KUMAKURA YOSHIO; ASAI KENJI

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

Title: FLAVORED FOOD AND BEVERAGE PRODUCTS

Abstract: Source: US2017071242A [EN] A method of enhancing the sweetness of sweetener in a food or beverage product comprising adding **Naringenin** to the product in an amount of 50 ppm to 200 ppm by weight of the total weight of the product wherein the **Naringenin** does not block the bitter taste of the product when compared to the beverage without **Naringenin**. Also provided here is a food or beverage product comprising **Naringenin** in an amount of from 50 to 200 ppm, by weight, of the total weight of the product, and a sweetener wherein the product is not a product selected from coffee, tea, a cosmetic and a pharmaceutical.

Classifications:

International (IPC 8-9): A23L A23L1/22 A23L1/226 A23L1/236 A23L2/52 A23L2/56 A23L2/60 A23L27/00 A23L27/20 A23L27/30

A23L29/00 A23L33/10 C07D C07D311/28 C07D311/32 C7D311/28 (Advanced/Invention)

CPC: A23L2/52 A23L29/035 A23V2002/00 A23L33/10 A23L27/2052 A23L27/30 A23L27/88 C07D311/32 A23L2/60 A23L27/36

US: 426/537

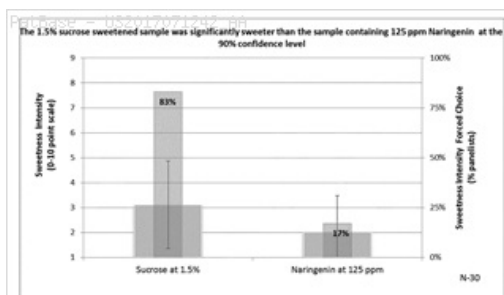


FIGURE 1

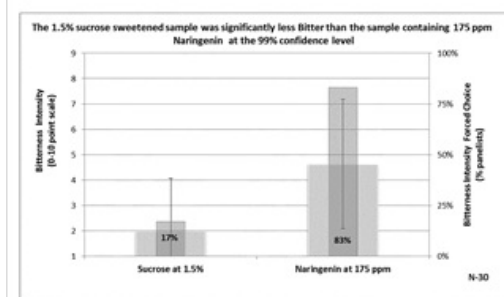


FIGURE 2

Family:

Publication number	Publication date	Application number	Application date
AU2015257825 AA	20151112	AU20150257825	20150504
BR112016025691 A2	20170815	BR20161125691	20150504
CA2947450 AA	20161031	CA20152947450	20150504
CL2016002787 A1	20170512	CL20160002787	20161104
CN106470559 A	20170301	CN201580021953	20150504
CO20160004181 A2	20170410	CO20160004181	20161116
EP3151684 A1	20170412	EP20150720974	20150504
ID201710215 A	20170915	ID2016P0007417	20150504
IN201637040990 A	20170428	IN201637040990	20161130
JP2017514503 T2	20170608	JP20160566780T	20150504
KR20170026340 A	20170308	KR20167032806	20150504
MX2016013787 A1	20170724	MX20160013787	20150504
PE16422017 A1	20171109	PE20160002176	20150504
PH2016502149 A	20161219	PH20160502149	20161027
US2017071242 AA	20170316	US20150309031	20150504
WO15169769 A1	20151112	WO2015EP59756	20150504
ZA201607793 A	20180228	ZA20160007793	20150504

Priority:

US20140988270P 20140504 US20150309031 20150504 WO2015EP59756 20150504

Probable Assignee: FIRMENICH SA

Assignee(s): (std): FIRMENICH AND CIE ; INTERQUIM SA ; INTERQUIM S A ; FIRMENICH S A

Assignee(s): FIRMENICH S A INTERQUIM S A ; CRESPO MONTERO FRANCISCO JAVIER ; D HOORE TOM NELLY AIME ; DELATTRE MAXIME ; FIRMENICH SA ; SKIFF RONALD H ; LOU LONG IN

Inventor(s): (std): FRANCISCO JAVIER CRESPO MONTERO ; IN LOU LONG ; JAVIER CRESPO MONTERO FRANCISCO ; LONG IN LOU ; LOU LONG IN ; MAXIME DELATTRE ; RONALD H SKIFF ; SKIFF RONALD H ; TOM NELLY AIME D HOORE ; AIME D HOORE TOM NELLY ; CRESPO MONTERO FRANCISCO JAVIER ; D HOORE TOM NELLY AIME ; DELATTRE MAXIME ; CRESPO FRANCISCO JAVIER

Inventor(s): DHOORE TOM NELLY AIME ; D U0027HOORE TOM NELLY AIME

Agent(s): SPRUSON AND FERGUSON; BERESKIN AND PARR LLP SENCRL SRL; ROBIC; ALESSANDRI; JESUS MARIA MENDEZ BERMUDEZ; BAUMGARTNER HARRIS PAULINE; ACHMAD FATCHY; MORITA HIROSHI; WELLS ANDREW ET AL

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: SWEET TASTE IMPROVING COMPOSITIONS INCLUDING **NARINGENIN**

Abstract: Source: US2015320101A [EN] A consumable composition may include **naringenin** at concentrations suitable to improve certain characteristics of the composition. **Naringenin** may, for example, be added to a composition or included in a sweetening composition that may be added therein to adjust sweetness attributes. For example, beverages that include one or more steviol glycosides may typically be deficient in upfront sweetness, and **naringenin** may be added therein to improve the temporal profile of sweetness delivery.

Classifications:

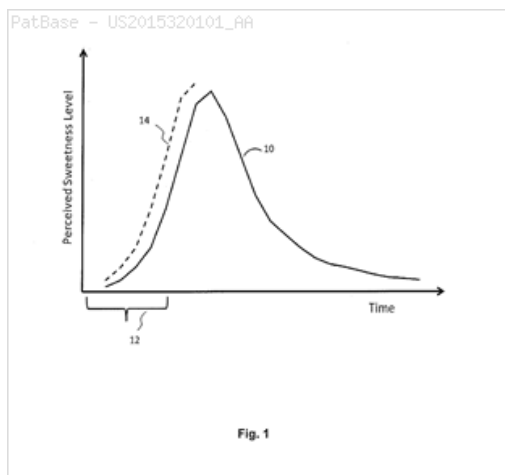
International (IPC 8-9): A23L1/236 A23L2/60 A23L27/30

A61K8/64 (Advanced/Invention);

C07H15/24 (Advanced/Non-invention)

CPC: A23L2/60 A23L2/56

US: 426/548



Family:

Publication number	Publication date	Application number	Application date
CA2947871 AA	20161102	CA20152947871	20150506
MX2016014217 A1	20170214	MX20160014217	20150506
US2015320101 AA	20151112	US20140271223	20140506
WO15171746 A1	20151112	WO2015US29445	20150506

Priority:

US20140271223 20140506 WO2015US29445 20150506

Probable Assignee: DR PEPPER SEVEN UP INC

Assignee(s): (std): DR PEPPER SEVEN UP INC ; PEPPER SEVEN UP INC DR

Assignee(s): WALTON STACEY K ; OLCESSE GINO E

Inventor(s): (std): GINO E OLCESSE ; OLCESSE GINO E ; STACEY K WALTON ; WALTON STACEY K

Agent(s): BERESKIN AND PARR LLP SENCRL SRL; ALLEN COURTENAY B ET AL

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: FOODSTUFF CONTAINING CITRUS PRODUCTS HAVING ADDED 4-HYDROXYFLAVANONES

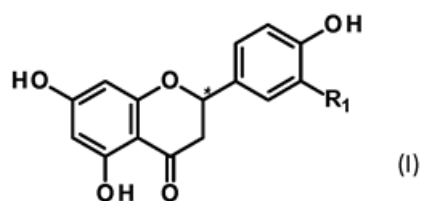
Abstract: The invention relates to a foodstuff, containing: a) juice, pith, flesh, skins; or other constituents of at least one citrus fruit, b) at least one 4-hydroxyflavanone of the formula (I), in which R₁ represents hydrogen or a hydroxy group or a methoxy group and the carbon atom at the position (C2) designated by ss is present in a (2S) or a (2R) configuration or in any mixture of the two configurations, and also, if applicable, c) further flavorings or flavoring preparations, with the proviso that the constituent (b) is present in a sufficient quantity to improve the acidic and/or bitter taste of the constituent (a).

Classifications:

International (IPC 8-9): A23L27/00 A23L27/12
A23L27/20 (Advanced/Invention)

CPC: A23L27/2052 A23L27/13 A23L27/84 A23L27/86

PatBase - WO17036518_A1



Family:

Publication number	Publication date	Application number	Application date
WO17036518 A1	20170309	WO2015EP69971	20150901

Priority:

WO2015EP69971 20150901

Probable Assignee: SYMRISE AG

Assignee(s): (std): SYMRISE AG

Inventor(s): (std): KIEFL JOHANNES ; KINDEL GUENTER ; KRAMMER GERHARD ; LANGER KATHRIN ; LEY JAKOB ; PAETZ SUSANNE ; RIESS THOMAS ; VERWOHLT MORINE

Agent(s): FABRY BERND

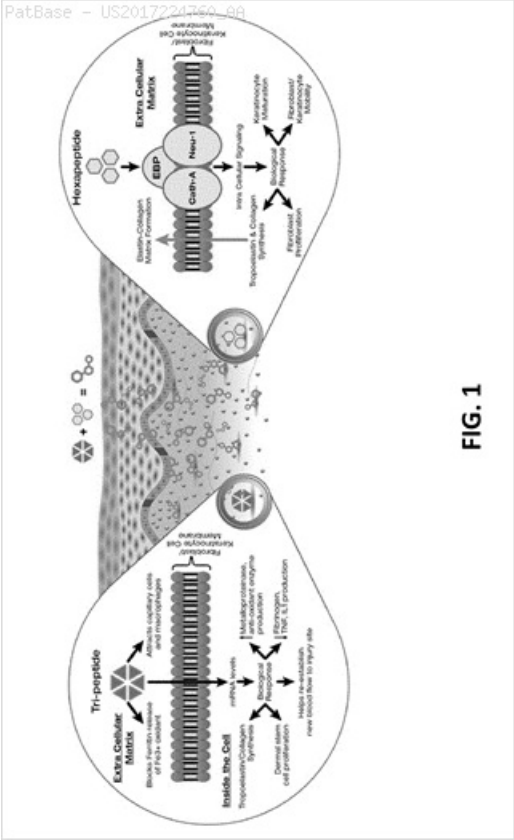
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: COMPOSITIONS AND METHODS FOR INVASIVE AND NON-INVASIVE PROCEDURAL SKINCARE

Abstract: Source: US2017224760A [EN] Compositions and methods for skincare treatment are provided. The invention relates more generally to skin care treatment and more particularly, to compositions and methods for promoting healthy skin, skin regeneration, skin repair, skin bed preparation, and enhanced wound healing.

Classifications:

International (ipc 8-9): A61K31/16 A61K31/353 A61K31/7048 A61K36/05 A61K36/28 A61K38/06 A61K38/08 A61K47/14 A61K47/18 A61K47/22 A61K47/24 A61K47/34 A61K8/26 A61K8/37 A61K8/41 A61K8/42 A61K8/49 A61K8/55 A61K8/60 A61K8/64 A61K8/89 A61K8/891 A61K8/894 A61K8/97 A61K9/00 A61Q19/00 A61Q19/08 (Advanced/Invention)
CPC: A61K38/08 A61K9/0014 A61Q19/08 A61K8/891 A61K47/34 A61K8/37 A61K47/14 A61K8/64 A61K38/06 A61K8/894 A61K8/553 A61K47/24 A61K8/602 A61K31/7048 A61K31/16 A61K8/42 A61K31/353 A61K8/498 A61Q19/00 A61K36/28 A61K8/97 A61K36/05 A61K47/22 A61K8/4973 A61K47/186 A61K8/416 A61K8/26 A61K2800/75 A61K2800/884 A61K2800/594 A61K2800/5922 A61K31/01 A61K31/047 A61K31/231 A61K31/47 A61K31/685 A61K31/695 A61K31/74 A61K8/585



Family:

Publication number	Publication date	Application number	Application date
US2017224760 AA	20170810	US20170423530	20170202
WO17136600 A1	20170810	WO2017US16292	20170202
WO17136600 A8	20170908	WO2017US16292	20170202

Priority:

US20160291376P 20160204 US20160303332P 20160303 US20170423530 20170202

Probable Assignee: ALASTIN SKINCARE INC

Assignee(s): (std): ALASTIN SKINCARE INC

Inventor(s): (std): WIDGEROW ALAN DAVID ; GARRUTO JOHN A ; CARRUTO JOHN A

Agent(s): MALLON JOSEPH J

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DJ DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KH KM KN KP KR KW KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: CORROSION INHIBITOR COMPOSITIONS AND METHODS OF USING SAME

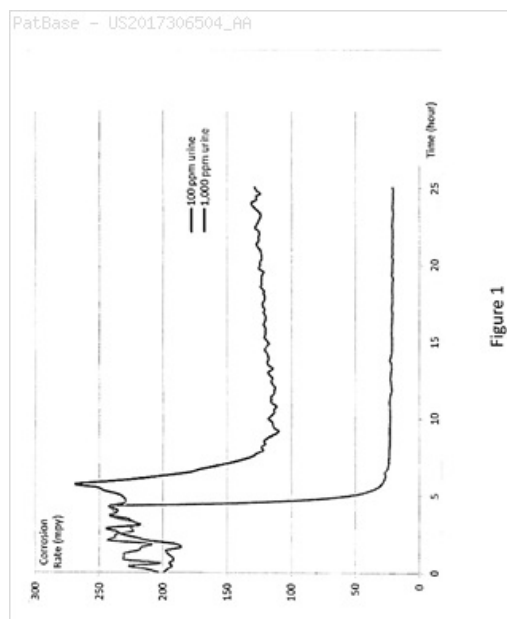
Abstract: Source: US2017306504A [EN] Disclosed are methods for inhibiting the corrosion of metal containments such as carbon-steel pipes used in oil recovery processes, the methods comprising adding urine and/or compositions comprising urine to water sources to form corrosion inhibitor compositions, and contacting metal containments with the corrosion inhibitor compositions. The water sources are for example aqueous solutions that are corrosive to metal containments such as carbon-steel pipes. Compositions comprising urine that provide reduced corrosion or corrosion inhibition are also described. Metal containment assemblages comprising corrosion inhibitor compositions and a metal containment are also described.

Classifications:

International (IPC 8-9): C09K8/54 C22C38/00 C23F11/08

C23F11/10 C23F11/14 (Advanced/Invention)

CPC: C23F11/10 C22C38/002 C09K8/54 C23F11/08 C23F11/145



Family:

Publication number	Publication date	Application number	Application date
US2017306504 AA	20171026	US20170496523	20170425
WO17189528 A1	20171102	WO2017US29336	20170425

Priority:

US20160327487P 20160426 US20170496523 20170425

Probable Assignee: ECOLAB USA INC

Assignee(s): (std): ECOLAB USA INC

Inventor(s): (std): MOLONEY JEREMY

Agent(s): WARNER ELIZABETH A ET AL

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DJ DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KH KM KN KP KR KW KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: USE OF 3-(3-HYDROXY-4-METHOXY-PHENYL)-1-(2,4,6-TRIHYDROXY-PHENYL)-PROPAN-1-ONE

Abstract: The present invention concerns the use of 3-(3-Hydroxy-4-methoxy-phenyl)-1-(2,4,6-trihydroxyphenyl)propan-1-one for masking, reducing or suppressing an unpleasant taste impression, preferably bitter, sour and/or astringent taste impression of unpleasant-tasting substances or mixture of substances, preferably bitter-, sour-, and/or astringent- tasting substances or mixtures of substances, and in particular the bitter taste impression of bitter-tasting substances, and/or modulating the taste impressions selected from the group consisting of cooling, umami, fruity and spicy notes of cooling-, umami-, fruity- or spicy- tasting substances or mixture of substances, and simultaneously intensifying the sweet-taste impression of sweet-tasting substances or mixtures of substances or both sweet- and bitter-tasting tasting substances or mixture of substances.

Classifications:

International (IPC 8-9): A23G4/00 A23L2/56 A23L2/60 A23L27/00 A23L27/20 A23L27/60 (Advanced/Invention)

CPC: A23G4/00 A23L2/56 A23L2/60 A23L27/204 A23L27/63 A23L27/84 A23L27/86 A23L27/88 A23G4/06 A23L27/31 A61Q11/00

Family:

Publication number	Publication date	Application number	Application date
WO17186299 A1	20171102	WO2016EP59568	20160428

Priority:

WO2016EP59568 20160428

Probable Assignee: SYMRISE AG

Assignee(s): (std): SYMRISE AG

Inventor(s): (std): BACKES MICHAEL ; HENTSCHEL FABIA ; KRAMMER GERHARD ; LEY JAKOB ; PAETZ SUSANNE ; RIESS THOMAS

Agent(s): FABRY BERND

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW