



New connection on: : 02-04-2018 : 15:36:49 - Last disconnection on: : 01-04-2018 : 02:04:44

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

[No database/cluster active] ..fi epodoc

 Database: EPODOC

[EPODOC: SS 1] naring+ and ppm

Results in EPODOC 24

[SS 2] 1 and (food or product or edulcor+ or sucrose or fructose)

Results in EPODOC 10

[SS 3] ..li



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PN - [MX2016013787](#) A 20170724
PR - US201461988270P 20140504; WO2015EP59756 20150504
AP - MX20160013787 20150504
DT - I
CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)
CUI - [A23L33/10](#)
CUA - [A23V2002/00](#)
PA - FIRMENICH & CIE [CH]
TI - FLAVORED **FOOD** AND BEVERAGE PRODUCTS.
AB - 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.

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PN - [US2017071242](#) A1 20170316
PR - US201515309031 20150504; US201461988270P 20140504; WO2015EP59756 20150504
AP - US201515309031 20150504
DT - **
CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)
CUI - [A23L33/10](#)
CUA - [A23V2002/00](#)
PA - INTERQUIM SA [ES]; FIRMENICH & CIE [CH]
TI - FLAVORED **FOOD** AND BEVERAGE PRODUCTS
AB - 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.

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PN - [CN106470559](#) A 20170301
PR - US201461988270P 20140504; WO2015EP59756 20150504
AP - CN2015821953 20150504
DT - I
CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)
CUI - [A23L33/10](#)
CUA - [A23V2002/00](#)
PA - FIRMENICH & CIE; INTERQUIM SA
TI - Flavored **food** and beverage products
AB - 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.

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PN - [PH12016502149](#) A1 20161219
PR - US201461988270P 20140504; WO2015EP59756 20150504
AP - PH20161502149 20161027

DT - I

CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)

CUI - [A23L33/10](#)

CUA - [A23V2002/00](#)

PA - INTERQUIM SA [ES]; FIRMENICH & CIE [CH]

TI - FLAVORED **FOOD** AND BEVERAGE PRODUCTS

AB - 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.

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PN - [CA2947450](#) A1 20151112

PR - US201461988270P 20140504; WO2015EP59756 20150504

AP - CA20152947450 20150504

DT - I

CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)

CUI - [A23L33/10](#)

CUA - [A23V2002/00](#)

PA - FIRMENICH & CIE [CH]; INTERQUIM SA [ES]

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PN - [AU2015257825](#) A1 20161117

PR - US201461988270P 20140504; WO2015EP59756 20150504

AP - AU20150257825 20150504

DT - I

CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)

CUI - [A23L33/10](#)

CUA - [A23V2002/00](#)

PA - INTERQUIM SA; FIRMENICH & CIE

- TI - Flavored **food** and beverage products
- AB - 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.

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- PN - [JP2015156860](#) A 20150903
- PR - US20060853813P 20061024
- AP - JP20150048521 20150311
- DT - I
- CT - || STSE (A)
[JPH10191944](#) A 19980728 [] (TAKEDA SHOKUHI KOGYO KK);
[JPH10337164](#) A 19981222 [] (RINYACHO SHINRIN SOGO KENKYUSH, et al);
[JPH10276712](#) A 19981020 [] (NIKKEN KASEI KK);
[JPH1146701](#) A 19990223 [] (SARAYA KK);
[JPS5225064](#) A 19770224 [] (SATO MASAMI);
[JPS5754575](#) A 19820401 [] (SANYO KOKUSAKU PULP CO);
[JP2001231485](#) A 20010828 [] (JUJO PAPER CO LTD);
[JPH10262599](#) A 19981006 [] (NIKKEN CHEMICALS CO LTD, et al);
[US6368651](#) B1 20020409 [] (NUTRASWEET CO [US]);
[JPS5122862](#) A 19760223 [] (TORAY INDUSTRIES);
[JPS58149655](#) A 19830906 [] (SANYO KOKUSAKU PULP CO);
[JP2003164268](#) A 20030610 [] (DAINIPPON INK & CHEMICALS);
[JPS5283731](#) A 19770712 [] (AJINOMOTO KK);
[JP2001120218](#) A 20010508 [] (MORITA KAGAKU KOGYO);
[JPS57186459](#) A 19821116 [] (TATE & LYLE PLC);
[JPS5948059](#) A 19840319 [] (DAINIPPON INK & CHEMICALS)
- CTNP - || STSE (A)
 [] - Economic and medicinal plant research, (1985), vol.1, pages 42 - 43
- CCI - [A23L2/60](#) ; [A23L29/30](#) ; [A23L29/37](#) ; [A23L27/30](#) ; [A23L27/36](#) ; [A23L33/105](#)
- CUI - [A23L5/00](#) ; [A23L27/33](#) ; [A23L27/34](#)
- CLC - [A23V2002/00](#) , [A23V2250/24](#) , [A23V2200/16](#) , [A23V2250/24](#) %2, [A23V2250/21](#) , ADD
- CCA - [A23V2002/00](#)
- CUA - [A23L7/00](#) ; [A23L21/00](#)
- FI - A23L1/22&E; A23L2/00&C; A23L2/52; A23L2/60; A23L27/00&E
- FT - 4B017/LC02; 4B017/LC04; 4B017/LK06; 4B017/LK11; 4B017/LK12; 4B017/LL02;
 4B047/LB03; 4B047/LB08; 4B047/LB09; 4B047/LF07; 4B047/LG05; 4B047/LG06;
 4B047/LG21; 4B047/LG23; 4B047/LG25; 4B047/LG31; 4B047/LG32; 4B047/LG37;
 4B047/LG38; 4B047/LP02; 4B117/LC02; 4B117/LC05; 4B117/LK06; 4B117/LK11;
 4B117/LK12; 4B117/LL02

PA - GIVAUDAN SA
 TI - CONSUMABLES
 AB - PROBLEM TO BE SOLVED: To provide sweetened consumables that comprise sweeteners and sweetness enhancer and methods of forming the sweetened consumables.
 SOLUTION: This invention provides at least one sweetener of at least 0.0001%, the sweetener including **sucrose**, **fructose**, glucose, high **fructose** corn syrup, corn syrup, xylose, arabinose, rhamnose, erythritol, xylitol, mannitol, sorbitol, inositol, acesulfame potassium, aspartame, neotame, sucralose, saccharine, or combinations thereof. The sweetness enhancer is selected from **naringin** dihydrochalcone: 2-60 **ppm**, mogroside V: 0.4-12.5 **ppm**, swingle extract: 2-60 **ppm**, rubusoside: 1.4-56 **ppm**, rubus extract: 2-60 **ppm**, rebaudioside A: 1-30 **ppm**, and stevioside: 2-60 **ppm**.

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PN - [JP2015080478](#) A 20150427
 PR - JP20140170872 20140825
 AP - JP20140170872 20140825
 DT - I
 CT - || STSE (A)
[JP2006180839](#) A 20060713 [Y] (SAPPORO BREWERIES)
 [Y] 1-8
 * Claims, Paragraphs0038,0075, Example4 *;
[WO2013146348](#) A1 20131003 [Y] (SUNTORY HOLDINGS LTD [JP])
 [Y] 1-8
 * Claims *;
[JP2010516278](#) A 20100520 [Y]
 [Y] 1-8
 * Claims, Paragraphs0002-0004 *;
[JP2013021944](#) A 20130204 [X] (ASAHI BREWERIES LTD)
 [X] 1-4
 * Claims, Paragraph0013, Example21 *;
[WO2014119064](#) A1 20140807 [EX] (ASAHI BREWERIES LTD [JP])
 [E,X] 1-4
 * Claims, Paragraphs0046-0047,0051 *
 FI - C12G3/02; C12G3/02&119S; C12G3/04; C12G3/10
 FT - 4B015/LG03; 4B015/LH11; 4B015/LP02; 4B115/CN88; 4B115/LG03; 4B115/LH11; 4B115/LP02
 PA - SAPPORO BREWERIES
 TI - BEER-TASTE BEVERAGE, AND METHOD FOR PRODUCING THE SAME
 AB - PROBLEM TO BE SOLVED: To provide a beer-taste beverage which hardly gives the projected feelings of an alcohol taste of added potable alcohol even when a utilization ratio of wheat is made lower, and to provide a method for producing the beer-taste beverage.SOLUTION: The beer-taste beverage contains wheat of 10% or lower utilization ratio, potable alcohol, and at least one of **naringin** of 100-300 **ppm** content and caffeine of 200-600 **ppm** content. The method for producing the beer-taste beverage comprises a fermentation step and a post-fermentation step. When at least one of the fermentation step and the post-fermentation step is carried out, the potable alcohol is added so that

the utilization ratio of the wheat in a final **product** becomes 10% or lower and at least one of the **naringin** of 100-300 **ppm** content and the caffeine of 200-600 **ppm** content is contained in the final **product**.

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- PN - [WO2015169769](#) A1 20151112
- PR - US201461988270P 20140504
- AP - WO2015EP59756 20150504
- DT - *; Rep
- CT - |EP| ISR (A1)
[US2013136839](#) A1 20130530 [I] (PUTTER CLEMENS M [NL], et al)
 [I] 1-7
 * paragraph [0820]; figures 1,2 *;
[EP1258200](#) A2 20021120 [I] (HAARMANN & REIMER GMBH [DE])
 [I] 1-7
 * examples 1,2 *;
[WO9921548](#) A1 19990506 [I] (KOREA INST SCI & TECH [KR])
 [I] 1-7
 * page 3, line 17 - line 18 *;
[WO2013008875](#) A1 20130117 [I] (TAKASAGO PERFUMERY CO LTD [JP], et al)
 [I] 1-7
 * claim 3 *;
[JP5290389B](#) B2 20130918 [I] (KIRIN BREWERY)
 [I] 1-7
 * claim - *
- CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)
- CUI - [A23L33/10](#)
- CUA - [A23V2002/00](#)
- PA - FIRMENICH & CIE [CH]; INTERQUIM SA [ES]
- TI - FLAVORED **FOOD** AND BEVERAGE PRODUCTS
- AB - 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.

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- PN - [RU2008151084](#) A 20100627
- PNFP - RU2423884 C2 20110720
- PR - US20070686260 20070314
- AP - RU20080151084 20080314
- DT - I

- CCI - [A23L2/385](#) ; [A23L2/56](#) ; [A23L2/60](#)
- CLC - [A23V2002/00](#) , [A23V2200/132](#) , [A23V2200/16](#) , [A23V2250/264](#) , [A23V2250/6402](#) , [A23V2250/634](#) , [A23V2250/21162](#) , ADD
- [A23V2002/00](#) , [A23V2200/132](#) , [A23V2200/16](#) , [A23V2250/262](#) , [A23V2250/6402](#) , [A23V2250/634](#) , [A23V2250/21162](#) , ADD
- [A23V2002/00](#) , [A23V2200/132](#) , [A23V2200/16](#) , [A23V2250/266](#) , [A23V2250/6402](#) , [A23V2250/634](#) , [A23V2250/21162](#) , ADD
- [A23V2002/00](#) , [A23V2200/132](#) , [A23V2200/16](#) , [A23V2250/256](#) , [A23V2250/6402](#) , [A23V2250/634](#) , [A23V2250/21162](#) , ADD
- CCA - [A23V2002/00](#)
- PA - (C2)
KONSENTREJT MEHN JUFEKTURING KOMPANI OF AIEHLEHND [GB]
- TI - (C2)
BEVERAGE-TYPE PRODUCTS CONTAINING NON-CALORIC SWEETENER AND BITTERING AGENT
- AB - (C2)
FIELD: **food** industry. ^ SUBSTANCE: low-caloric beverage contains water, at least one natural non-caloric sweetener having a residual sweet aftertaste and a bitter-tasting component for attenuation of the residual aftertaste in an amount sufficient to attenuate the non-caloric sweetener residual aftertaste. The bitter-tasting component concentration in the beverage is 125 ppb - 31 **ppm** of the beverage total weight. The bitter-tasting component contains limonin. The beverage may additionally contain erythrite and D-Tagatose or at least one caloric sweetener while the bitter-tasting component may contain **naringin**. The non-caloric sweetener is selected from the group containing stevioglycoside, Lo-Han-Go powder, thaumatin, monatin, monellin, brazzein and their combinations. In accordance with the method proposed the non-caloric sweetener having a residual sweet aftertaste is mixed with the bitter-tasting component to produce a mixture; in case of the latter usage in a beverage the bitter-tasting compound is contained in an amount sufficient to attenuate the non-caloric sweetener residual sweet aftertaste. The concentrate for the low-caloric beverage production contains at least one natural non-caloric sweetener having a residual sweet aftertaste and a limonin-containing bitter-tasting component in an amount sufficient to attenuate the non-caloric sweetener residual aftertaste when the concentrate is mixed with the solvent for the beverage preparation. The concentrate may be represented by a syrup and may additionally contain at least one caloric sweetener while the bitter-tasting component may contain **naringin**. ^ EFFECT: invention enables attenuation of the low-caloric sweetener residual sweet aftertaste and production of a beverage containing bitterness at an unperceivable level. ^ 20 cl, 1 ex

[SS 3] 1 and method

Results in EPODOC 15

[SS 4] ..li



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PN - [JP2017212932](#) A 20171207

PR - JP20160109306 20160531
 AP - JP20160109306 20160531
 DT - I
 FI - A23L2/00&B; A23L2/00&T; A23L2/38&A; A23L2/52; A23L2/54&101; A23L2/56; A23L2/60; C12G3/04
 FT - 4B115/LH11; 4B115/LP02; 4B117/LC03; 4B117/LC14; 4B117/LE10; 4B117/LK04; 4B117/LK06; 4B117/LK07; 4B117/LL02; 4B117/LL09
 PA - SUNTORY HOLDINGS LTD
 TI - BEVERAGE HAVING ENHANCED LIQUOR-LIKE TASTE
 AB - PROBLEM TO BE SOLVED: To provide a technology for adding liquor-like taste to beverage.SOLUTION: There is provided a beverage having 1,2,3-triacetoxy propane content of 7 to 1300 **ppm**, pH of 2 to 5 and alcohol content of 2.8 v/v% or less. There is provided a beverage preferably having alcohol content of 2 v/v% or less and containing a bitter substance selected from **naringin**, quassin, absinthin or a mixture thereof. There is provided a beverage preferably containing high sweetness sweetener selected from sucralose, acesulfame potassium, aspartame, stevia or a mixture thereof. There is provided a liquor feeling addition **method** to a packaged beverage having pH of 2 to 5 and alcohol content of 2.8 v/v%, including adjusting 1,2,3-triacetoxy propane content of the beverage to 7 to 1300 pm.SELECTED DRAWING: None

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PN - [MX2016013787](#) A 20170724
 PR - US201461988270P 20140504; WO2015EP59756 20150504
 AP - MX20160013787 20150504
 DT - I
 CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)
 CUI - [A23L33/10](#)
 CUA - [A23V2002/00](#)
 PA - FIRMENICH & CIE [CH]
 TI - FLAVORED FOOD AND BEVERAGE PRODUCTS.
 AB - 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.

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PN - [US2017071242](#) A1 20170316
 PR - US201515309031 20150504; US201461988270P 20140504; WO2015EP59756 20150504
 AP - US201515309031 20150504

DT - **

CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)

CUI - [A23L33/10](#)

CUA - [A23V2002/00](#)

PA - INTERQUIM SA [ES]; FIRMENICH & CIE [CH]

TI - FLAVORED FOOD AND BEVERAGE PRODUCTS

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PN - [CN106470559](#) A 20170301

PR - US201461988270P 20140504; WO2015EP59756 20150504

AP - CN2015821953 20150504

DT - I

CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)

CUI - [A23L33/10](#)

CUA - [A23V2002/00](#)

PA - FIRMENICH & CIE; INTERQUIM SA

TI - Flavored food and beverage products

AB - 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.

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PN - [PH12016502149](#) A1 20161219

PR - US201461988270P 20140504; WO2015EP59756 20150504

AP - PH20161502149 20161027

DT - I

CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)

CUI - [A23L33/10](#)

CUA - [A23V2002/00](#)

PA - INTERQUIM SA [ES]; FIRMENICH & CIE [CH]

TI - FLAVORED FOOD AND BEVERAGE PRODUCTS

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PN - [JP2016220633](#) A 20161228

PR - JP20150111312 20150601

AP - JP20150111312 20150601

DT - I

FI - C12G3/04

FT - 4B115/MA03; 4B115/NB02; 4B115/NG11

PA - KIRIN CO LTD

TI - LOW FRUIT JUICE ALCOHOLIC BEVERAGE HAVING CITRUS FRUIT JUICE FLAVOR

AB - PROBLEM TO BE SOLVED: To provide an alcoholic beverage with enhanced citrus fruit juice feeling in spite of low fruit juice and a production **method** thereof.SOLUTION: There is provided an alcoholic beverage having a citrus fruit juice flavor with a concentration of citrus fruit juice of 5 (w/v)% or less and with a **naringin** concentration in the alcoholic beverage of 3 **ppm** or more.SELECTED DRAWING: None

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PN - [CA2947450](#) A1 20151112

PR - US201461988270P 20140504; WO2015EP59756 20150504

AP - CA20152947450 20150504

DT - I

CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)

CUI - [A23L33/10](#)

CUA - [A23V2002/00](#)

PA - FIRMENICH & CIE [CH]; INTERQUIM SA [ES]

TI - FLAVORED FOOD AND BEVERAGE PRODUCTS

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PN - [AU2015257825](#) A1 20161117
PR - US201461988270P 20140504; WO2015EP59756 20150504
AP - AU20150257825 20150504
DT - I
CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)
CUI - [A23L33/10](#)
CUA - [A23V2002/00](#)
PA - INTERQUIM SA; FIRMENICH & CIE
TI - Flavored food and beverage products
AB - 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.

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PN - [JP2015188450](#) A 20151102
PR - US201461970977P 20140327
AP - JP20150065795 20150327
DT - I
CCI - [A23L2/60](#) ; [A23L29/30](#) ; [A23L27/88](#) ; [A23L27/30](#) ; [A23L27/31](#) ; [A23L27/33](#) ; [A23L27/36](#) ; [A23L27/37](#)
CUI - [A23L5/00](#)
CQI - [A23L1/22091](#)
CQA - [A23V2002/00](#)
FI - A23L1/03; A23L1/22&F; A23L1/22&101A; A23L1/22&101Z; A23L1/221; A23L1/236; A23L1/236&A; A23L1/236&C; A23L1/236&Z; A23L27/00&F; A23L27/00&101A; A23L27/00&101Z; A23L27/10; A23L27/30; A23L27/30&A; A23L27/30&C; A23L27/30&Z; A23L29/00; A61K47/22
FT - 4B035/LC01; 4B035/LG04; 4B035/LG19; 4B035/LK03; 4B035/LK19; 4B035/LP22; 4B047/LB03; 4B047/LB08; 4B047/LB09; 4B047/LG05; 4B047/LG22; 4B047/LG24; 4B047/LG25; 4B047/LG37; 4B047/LP01; 4C076/BB01; 4C076/DD59T; 4C076/FF52
PA - INT FLAVORS & FRAGRANCES INC
TI - SWEETNESS ENHANCING **NARINGENIN** AND ITS SALT
AB - PROBLEM TO BE SOLVED: To enhance sweetness of a sweetness modifier, and to reduce the amount of the sweetness modifier used in consumables.SOLUTION: There is provided a **method** for using olfactory sense effective dose of **naringenin**, its salt or a combination of them in order to enhance sweetness of a sweetness modifier and to reduce the amount of the sweetness modifier used in consumables. In the **method**, the olfactory sense effective dose is about 50-about 1,000 **ppm**.

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- PN - [JP2015080478](#) A 20150427
- PR - JP20140170872 20140825
- AP - JP20140170872 20140825
- DT - I
- CT - || STSE (A)
[JP2006180839](#) A 20060713 [Y] (SAPPORO BREWERIES)
[Y] 1-8
* Claims, Paragraphs0038,0075, Example4 *;
[WO2013146348](#) A1 20131003 [Y] (SUNTORY HOLDINGS LTD [JP])
[Y] 1-8
* Claims *;
[JP2010516278](#) A 20100520 [Y]
[Y] 1-8
* Claims, Paragraphs0002-0004 *;
[JP2013021944](#) A 20130204 [X] (ASAHI BREWERIES LTD)
[X] 1-4
* Claims, Paragraph0013, Example21 *;
[WO2014119064](#) A1 20140807 [EX] (ASAHI BREWERIES LTD [JP])
[E,X] 1-4
* Claims, Paragraphs0046-0047,0051 *
- FI - C12G3/02; C12G3/02&119S; C12G3/04; C12G3/10
- FT - 4B015/LG03; 4B015/LH11; 4B015/LP02; 4B115/CN88; 4B115/LG03; 4B115/LH11;
4B115/LP02
- PA - SAPPORO BREWERIES
- TI - BEER-TASTE BEVERAGE, AND **METHOD** FOR PRODUCING THE SAME
- AB - PROBLEM TO BE SOLVED: To provide a beer-taste beverage which hardly gives the projected feelings of an alcohol taste of added potable alcohol even when a utilization ratio of wheat is made lower, and to provide a **method** for producing the beer-taste beverage. SOLUTION: The beer-taste beverage contains wheat of 10% or lower utilization ratio, potable alcohol, and at least one of **naringin** of 100-300 **ppm** content and caffeine of 200-600 **ppm** content. The **method** for producing the beer-taste beverage comprises a fermentation step and a post-fermentation step. When at least one of the fermentation step and the post-fermentation step is carried out, the potable alcohol is added so that the utilization ratio of the wheat in a final product becomes 10% or lower and at least one of the **naringin** of 100-300 **ppm** content and the caffeine of 200-600 **ppm** content is contained in the final product.

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- PN - [WO2015169769](#) A1 20151112
- PR - US201461988270P 20140504
- AP - WO2015EP59756 20150504
- DT - *; Rep
- CT - |EP| ISR (A1)

[US2013136839](#) A1 20130530 [I] (PUTTER CLEMENS M [NL], et al)

[I] 1-7

* paragraph [0820]; figures 1,2 *;

[EP1258200](#) A2 20021120 [I] (HAARMANN & REIMER GMBH [DE])

[I] 1-7

* examples 1,2 *;

[WO9921548](#) A1 19990506 [I] (KOREA INST SCI & TECH [KR])

[I] 1-7

* page 3, line 17 - line 18 *;

[WO2013008875](#) A1 20130117 [I] (TAKASAGO PERFUMERY CO LTD [JP], et al)

[I] 1-7

* claim 3 *;

[JP5290389B](#) B2 20130918 [I] (KIRIN BREWERY)

[I] 1-7

* claim - *

- CCI - [A23L2/60](#) ; [C07D311/32](#) ; [A23L27/88](#) ; [A23L27/2052](#) ; [A23L27/30](#) ; [A23L27/36](#)
- CUI - [A23L33/10](#)
- CUA - [A23V2002/00](#)
- PA - FIRMENICH & CIE [CH]; INTERQUIM SA [ES]
- TI - FLAVORED FOOD AND BEVERAGE PRODUCTS
- AB - 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.

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PN - [JP2015006141](#) A 20150115

PR - JP20130132751 20130625

AP - JP20130132751 20130625

DT - I

CT - || STSE (A)

[JP2000245431](#) A 20000912 [] (TAKARA SHUZO CO);

[JPWO03105610](#) A1 00000000 [];

[JP2000350571](#) A 20001219 [] (TAKARA SHUZO CO);

[JP2010252640](#) A 20101111 [] (SUNTORY HOLDINGS LTD);

[JP2008109900](#) A 20080515 [] (ASAHI BREWERIES LTD)

FI - C12C5/02; C12G3/04

FT - 4B015/LG03; 4B015/LH03; 4B015/LP02; 4B115/LG03; 4B115/LH03; 4B115/LP02;
4B128/CP16

PA - SAPPORO BREWERIES

TI - ALCOHOLIC BEVERAGE AND **METHOD** FOR IMPROVING FLAVOR OF ALCOHOLIC BEVERAGE

AB - PROBLEM TO BE SOLVED: To provide an alcoholic beverage having fruit skin flavor, capable of rapidly eliminating the residual taste of alcohol, excellent in balance of flavors as alcoholic beverage; and a **method** for improving flavor of alcoholic beverages.SOLUTION: The alcoholic beverage includes a beer extract and a bittering agent, with a content of the bittering agent of 5 to 50 **ppm**. Preferably the content of the beer extract is 50 to 10000 **ppm**. Preferably the bittering agent is **naringin**. Preferably the beer extract is derived from at least one selected from lemon, orange, and yuzu. The **method** for improving flavor of alcoholic beverages with a beer extract and a bittering agent includes controlling the content of the bittering agent 5 to 50 **ppm**.

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PN - [JP2013128451](#) A 20130704

PNFP - JP5290389B B2 20130918

PR - JP20110280248 20111221

AP - JP20110280248 20111221

DT - I

CCI - [A23L2/02](#) ; [A23L2/56](#)

FI - A23L2/00&B; A23L2/00&T; A23L2/02&A; A23L2/52; A23L2/54&101; A23L2/68

FT - 4B017/LC02; 4B017/LG02; 4B017/LG04; 4B017/LK04; 4B017/LK06; 4B017/LP01; 4B117/LC02; 4B117/LC03; 4B117/LC14; 4B117/LG02; 4B117/LG05; 4B117/LK04; 4B117/LK06; 4B117/LP01

PA - (A)
KIRIN BREWERY

TI - (A)
NON-ALCOHOLIC BEVERAGE GIVEN WITH ALCOHOL FEELING, AND **METHOD** FOR PRODUCING THE SAME

AB - (A)
PROBLEM TO BE SOLVED: To provide non-alcoholic beverage given with alcohol feeling, and to provide a **method** for producing the beverage.SOLUTION: This non-alcoholic beverage given with alcohol feeling includes a pungent taste giving ingredient, and a bitter taste giving ingredient. A pungent taste giving ingredient concentration in the beverage is 0.002-0.056 **ppm**, and a bitter taste giving ingredient concentration is 0.02-50 **ppm**. The pungent taste giving ingredient is capsaicin, and the bitter taste giving ingredient is at least one kind of substance selected from the group consisting of **naringenin**, isohumulone, humulone, lupulone, terpene, alkaloid, adenosine, and plant extract.

14/15 © EPODOC / EPO

PN - [US2011135761](#) A1 20110609

PNFP - US8481092 B2 20130709

PR - KR20090121725 20091209

AP - US20100914352 20101028

DT - *; Rep

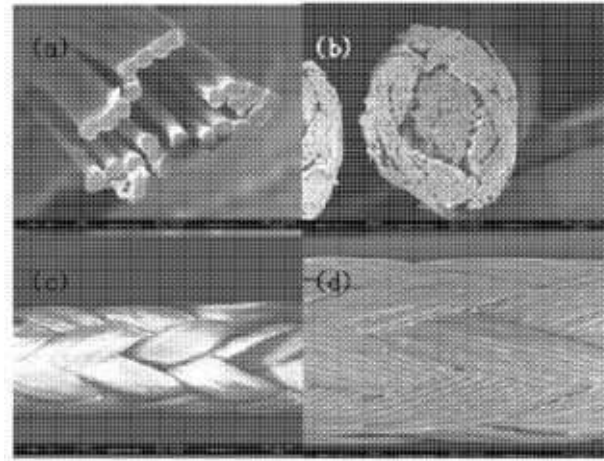
CT - || R141 (A1)
[US2007212393](#) A1 20070913 [
] (PATRAVALE VANDANA B [IN], et
 al);
[CA786758](#) A 19680604 [
] (TISSAGES DE SOIERIES REUNIS
 T);
[JP2004250804](#) A 20040909 [
] (TEIJIN FIBERS LTD);
[US2007212387](#) A1 20070913 [
] (PATRAVALE VANDANA B [IN], et
 al)
 - || STSE (B2)
[US2007212393](#) A1 20070913 [
] (PATRAVALE VANDANA B [IN], et
 al);
[CA786758](#) A 19680604 [
] (TISSAGES DE SOIERIES REUNIS
 T);
[JP2004250804](#) A 20040909 [
] (TEIJIN FIBERS LTD)

CCI - [A61K36/752](#) ; [A61L17/005](#) ;
[A61L17/06](#) ; [C08L67/04](#)

CCA - [A61L2300/30](#) ; [A61L2300/404](#)

PA - (A1)
 KOREA INST CERAMIC ENG & TECH
 [KR]
 - (B2)
 CHANG JEONG HO [KR]; LEE HYE
 SUN [KR]; LEE JIN HYUNG [KR];
 KOREA INST CERAMIC ENG & TECH
 [KR]

TI - (A1)
 ANTIMICROBIAL SUTURE FOR
 MEDICAL USE WITH GRAPEFRUIT
 EXTRACT, AND
 MANUFACTURING **METHOD**
 THEREOF
 - (B2)
 Antimicrobial suture for medical
 use with grapefruit extract, and
 manufacturing **method** thereof



AB

- (A1)

There is provided an antimicrobial suture for medical use characterized in that the suture contains the grapefruit extract, and a manufacturing **method** thereof. The antimicrobial suture for medical use of the present invention may prevent from the pathogen infection being occurred by which the suture contains the grapefruit extract having the antimicrobial effect and provide the antimicrobial effect.

- (B2)

A **method** of manufacturing a medical antimicrobial suture having a grapefruit extract which is a grapefruit seed extract including **naringin**, ascorbic acid or citral is provided. The **method** includes preparing grapefruit extract solution with a concentration of 500 to 2000 **ppm** by mixing the grapefruit extract with methanol solvent; and impregnating a biodegradable monofilament suture with the grapefruit extract solution for more than 360 minutes. The grapefruit extract is continuously released in a body for 70 hours after the antimicrobial suture is inserted into the body.

15/15 © EPODOC / EPO

PN - [RU2008151084](#) A 20100627

PNFP - RU2423884 C2 20110720

PR - US20070686260 20070314

AP - RU20080151084 20080314

DT - I

CCI - [A23L2/385](#) ; [A23L2/56](#) ; [A23L2/60](#)

CLC - [A23V2002/00](#) , [A23V2200/132](#) , [A23V2200/16](#) , [A23V2250/264](#) , [A23V2250/6402](#) , [A23V2250/634](#) , [A23V2250/21162](#) , ADD

	- A23V2002/00 , A23V2200/132 , A23V2200/16 , A23V2250/262 , A23V2250/6402 , A23V2250/634 , A23V2250/21162 , ADD
	- A23V2002/00 , A23V2200/132 , A23V2200/16 , A23V2250/266 , A23V2250/6402 , A23V2250/634 , A23V2250/21162 , ADD
	- A23V2002/00 , A23V2200/132 , A23V2200/16 , A23V2250/256 , A23V2250/6402 , A23V2250/634 , A23V2250/21162 , ADD
CCA	- A23V2002/00
PA	- (C2) KONSENTREJT MEHN JUFEKTURING KOMPANI OF AIEHLEHND [GB]
TI	- (C2) BEVERAGE-TYPE PRODUCTS CONTAINING NON-CALORIC SWEETENER AND BITTERING AGENT
AB	- (C2) FIELD: food industry. ^ SUBSTANCE: low-caloric beverage contains water, at least one natural non-caloric sweetener having a residual sweet aftertaste and a bitter-tasting component for attenuation of the residual aftertaste in an amount sufficient to attenuate the non-caloric sweetener residual aftertaste. The bitter-tasting component concentration in the beverage is 125 ppb - 31 ppm of the beverage total weight. The bitter-tasting component contains limonin. The beverage may additionally contain erythrite and D-Tagatose or at least one caloric sweetener while the bitter-tasting component may contain naringin . The non-caloric sweetener is selected from the group containing stevioglycoside, Lo-Han-Go powder, thaumatin, monatin, monellin, brazzein and their combinations. In accordance with the method proposed the non-caloric sweetener having a residual sweet aftertaste is mixed with the bitter-tasting component to produce a mixture; in case of the latter usage in a beverage the bitter-tasting compound is contained in an amount sufficient to attenuate the non-caloric sweetener residual sweet aftertaste. The concentrate for the low-caloric beverage production contains at least one natural non-caloric sweetener having a residual sweet aftertaste and a limonin-containing bitter-tasting component in an amount sufficient to attenuate the non-caloric sweetener residual aftertaste when the concentrate is mixed with the solvent for the beverage preparation. The concentrate may be represented by a syrup and may additionally contain at least one caloric sweetener while the bitter-tasting component may contain naringin . ^ EFFECT: invention enables attenuation of the low-caloric sweetener residual sweet aftertaste and production of a beverage containing bitterness at an unperceivable level. ^ 20 cl, 1 ex