



New connection on: : 30-05-2018 : 07:28:08 - Last disconnection on: : 30-05-2018 : 00:14:55

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

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[No database/cluster active] A22B3/c/low

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[No database/cluster active] ..fiepodoc

 Database: EPODOC

[EPODOC: SS 1] A22B3/c/low

Results in EPODOC **2.452**

[SS 2] * and fish+

Results in EPODOC **151**

[SS 3] * and PD<2014-08-22

Results in EPODOC **131**

[SS 4] * and size

Results in EPODOC **6**

[SS 5] 3

Results in EPODOC **131**

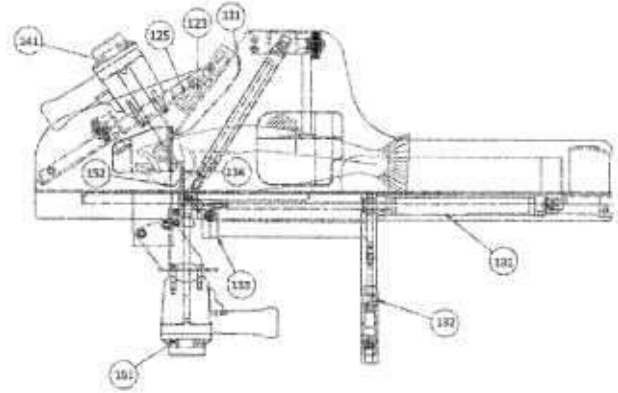
[SS 6] ..v

[EPODOC: SS 6] ..li 1-10



1/131 © EPODOC / EPO

PN - [CA2863817](#) A1 20130815
 PNFP - CA2863817 C 20161004
 PR - CL20120000307
 20120206; WO2013IB50804
 20130130
 AP - CA20132863817 20130130
 DT - I
 CCI - [A22B3/08](#) ; [A22B3/083](#)
 PA - (A1 C)
 BAEZA RISCHE OSVALDO
 JOAQUIN [CL]
 TI - (A1 C)
 DEVICE FOR SLAUGHTERING **FISH**
 AB - (A1)
 The invention relates to a device
 for slaughtering **fish**, which
 causes the death of the **fish** by
 taking the **fish** by the gill cover of
 said **fish** in order to place it in a
 knockout position and cut only
 the gills without causing any
 visible damage on the exterior,
 which comprises: a means for
 transverse positioning which
 receives the **fish**, holds said **fish**
 by the sides and keeps the **fish**
 centered to be positioned for the
 start of work; a means for the
 longitudinal positioning of
 the **fish**, which enables the
 longitudinal displacement of
 the **fish** and stops the movement
 of said **fish** when it is in the
 position for the start of work; a
 means for gripping the **fish**,
 which take the **fish** from the
 position at the start of work,
 holding said **fish** by the gill cover
 and putting it in the knockout
 position, allowing also the
 opening of the gill cover to
 expose the gills in a position to
 be cut; a means for knocking out
 the **fish** which is in the knockout
 position; a means for cutting
 the **fish** which carry out the
 cutting of the gills of the knocked-



out **fish**; and a releasing means, which allow the release of the dead **fish**.

- (C)

An apparatus for slaughtering **fishes**, which kills the **fish** by taking it from the operculum to be positioned in a stunning position and cutting the gills only, without causing any visible damage to the exterior, where said apparatus comprises: transverse positioning means that receives the **fish**, hold it by the sides and keep it in the center thereof to be positioned in an initial working position; longitudinal positioning means, which enables the longitudinal movement of the **fish** and stops its movement when it is in the initial working position; gripping means taking the **fish** from the initial working position, holding it from the operculum and placing it in a stunning position, also allowing the opening of the operculum to expose the gills in a cutting position; stunning means to stun the **fish** that is in the stunning position; cutting means performing a cut in the gills of stunned **fish**; and releasing means that allows the release of the dead **fish**.

PN - [WO2014068413](#) A1 20140508
 PR - CL20120003064 20121031
 AP - WO20131B56356 20130802
 DT - *; Rep
 CT - |ES| ISR (A1)
 [WO2012020283](#) A1 20120216
 [A] (BAEZA RISCHTER OSVALDO JOAQUIN [CL]);
 [WO2011021071](#) A1 20110224
 [A] (TECSUR S A [CL], et al);
 [WO2004049810](#) A1 20040617
 [A] (SEAFOOD INNOVATIONS PTY LTD [AU], et al);
 [WO2008148155](#) A1 20081211
 [A] (RICHARD BASS PTY LTD [AU], et al);
 [WO0197621](#) A1 20011227
 [A] (BASS RICHARD [AU])
 CCI - [A22B3/083](#)
 PA - BAEZA RISCHTER OSVALDO JOAQUÍN [CL]
 TI - DEVICE FOR STUNNING **FISH** AND CUTTING THE GILLS OR THE AORTA THEREOF
 AB - The invention relates to a device for stunning **fish** and cutting the gills or aorta thereof, independently of the size thereof, said device being formed by a stunning assembly in the upper part thereof, with a stunning piston below which there is a casing with a guide assembly (400) for the insertion and processing of the **fish** with a lower guide plate (415) and a trigger assembly (230), an assembly (410) for adjusting the size of the **fish**, formed by a lower base with a lower shaft (414) whereon the lower guide plate (415) pivots, and an assembly for the insertion and removal of the **fish** (440), formed by a fixed lateral guide (441) on one side of the device and a mobile lateral guide on the opposite side,

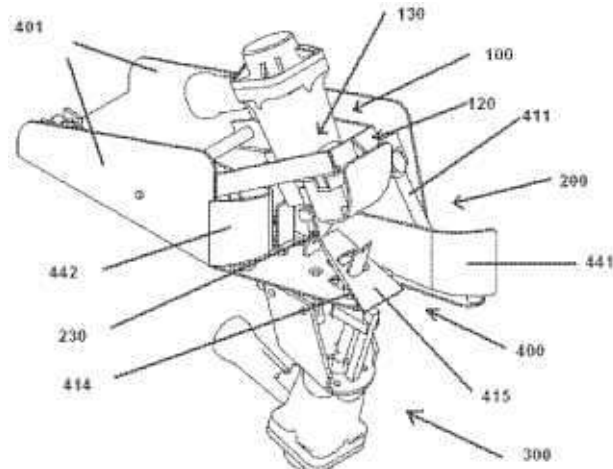


Figure 1

which is movable between an extended position for the insertion of the **fish** and a retracted position for releasing the **fish**, and which is associated with movement means (450). The trigger assembly, the piston assembly and the means for moving the mobile lateral guide are connected by means of a pneumatic circuit.

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PN - [US2014075680](#) A1 20140320

PNFP - US8863339 B2 20141021

PR - DE20111007909
20110421; DE20111076288
20110523; DE20111085779
20111104; WO2012EP57327
20120420

AP - US201214112950 20120420

DT - **

CT - || STSE (B2)
[US177696](#) A 18760523 [];
[US554046](#) A 18960204 [];
[US717408](#) A 19021230 []
(JACOBSEN JOHN [CA]);
[US912411](#) A 19090216 []
(PUTNEY FRANK L [US]);
[US1546975](#) A 19250721 []
(CHARLESFELLER);
[US1788656](#) A 19310113 []
(BROWN ROBERT E);
[US2353416](#) A 19440711 []
(LOUIS SILVER);
[USD201173S](#) S 00000000 []

CCI - [A22B3/083](#) ; [A22B3/10](#) ;
[A01K91/04](#) ; [A01K97/00](#)

PA - (A1)
MARIOTTI MICHAEL [DE];
ANGELZUBEHOR MANE UG
HAFTUNGSBESCHRANKT [DE]
- (B2)
MARIOTTI MICHAEL [DE];
ANGELZUBEHOR MANE UG [DE]

TI - (A1 B2)
Multipurpose Tool

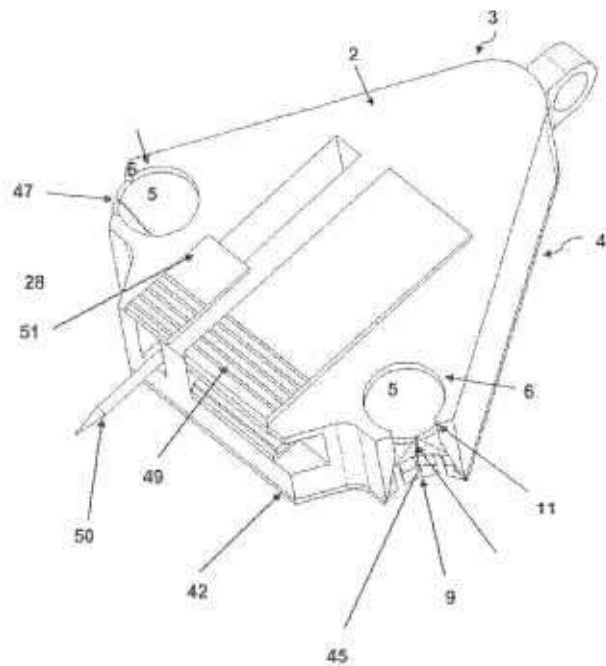


Figure 9

AB - (A1 B2)
 The present invention generally relates to a multipurpose tool for angling. In particular, the invention relates to a threading device for threading or affixing, respectively, a **fishing** hook to a **fishing** line. Furthermore, the Invention relates to a method of manufacturing the threading device for threading or affixing, respectively, a **fishing** hook to a **fishing** line, the use of the device as well as a threading set. The present invention further relates to a multipurpose tool for stunning and eviscerating **fish**. In particular, the invention is concerned with a multipurpose tool of the type of a pocket knife, which is suitable for stunning and eviscerating **fish** and whose posterior end is formed as a stunning tool.

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PN - [US2014007598](#) A1 20140109

PNFP - US9468197 B2 20161018

PR - WO2011CL00025 20110401

AP - US201113702905 20110401

DT - *; Rep

CT - || R141 (A1)
[US4978546](#) A 19901218 [] (HARAM EINAR [NO]);
[US5310427](#) A 19940510 [] (MANOME HIROMICHI [JP]);
[US2008216758](#) A1 20080911 [] (KIM WAN SOO [KR]);
[US4832972](#) A 19890523 [] (TOLEDO-FLORES LUIS J [MX], et al)
 - || STSE (B2)
[US4832972](#) A 19890523 [] (TOLEDO-FLORES LUIS J [MX], et al);
[US4978546](#) A 19901218 [] (HARAM EINAR [NO]);
[US5310427](#) A 19940510 [] (MANOME HIROMICHI [JP]);
[US2008216758](#) A1 20080911 [] (KIM WAN SOO [KR])

CTNP - || R141 (A1)
 [] - Close et al., Recommendations for euthanasia of experimental animals: Part 2, 1997, Laboratory Animals, 31, pages 1-32.,
 - || STSE (B2)
 [] - Close et al., Recommendations for euthanasia of experimental animals: Part 2,

1997, Laboratory Animals, 31, pp. 1-32.

- CCI - [A22B3/083](#) ; [A01K63/02](#)
- CUA - [F25D1/00](#)
- PA - (A1 B2)
NENADOVICH DEL RIO MIGUEL [CL]
- TI - (A1)
COOLING PROCESS FOR CULTIVATED SALMON TO RAPIDLY INDUCE UNCONSCIOUSNESS DURING HARVEST
- (B2)
Cooling process for cultivated salmon to rapidly induce unconsciousness during harvest
- AB - (A1)
A cooling process for live salmon from breeding cages in the sea, using a cooling mixture consisting of ice and common salt in fresh water that is placed in a cooling tank mounted on a truck for the transport of the **fish**, wherein the process is constituted by the following steps: a) The input of the **fish** into the cooling tank, without transferring the seawater in which they were bred, which is at a temperature between -0.7 to -3.9° C. to cause their unconsciousness; and b) The transportation of the **fish** at this temperature to the slaughter plant. This cooling process for live salmon respects the bioethical norms for achieving the death of **fish** with reduced suffering after rapidly inducing unconsciousness, allowing the production of high quality products.
- (B2)
This cooling process for live salmon respects the bioethical norms for achieving the death of **fish** with reduced suffering after rapidly inducing unconsciousness, allowing the production of high quality products.

PN - [EP2681999](#) A2 20140108

PNFP - EP2681999 A3 20140312

PR - DKPA200901382
20091229; EP20100801148
20101229

AP - EP20130185699 20101229

DT - **

CT - || STSE (A3)
[WO03007721](#) A2 20030130
[YD] (STORK PMT [NL], et al)
[YD] 1-15
* page 8, line 1 - page 11, line 32;
page 14, line 8 - page 15, line 31;
claims 1-42 *;
[JPH0223828](#) A 19900126
[YD] (TAIYO FISHERY CO LTD)
[YD] 1-15
* EPODOC abstract *;
[WO9952375](#) A1 19991021
[AD] (OLESEN KAJ [DK])
[AD] 1-15
* page 9, line 12 - page 11, line 5;
claims 1-12; figure 3*;
[WO2005115156](#) A1 20051208
[AD] (NORDISCHER
MASCHINENBAU [DE], et al)
[AD] 1-15
* claims 15-23; figures 1 and 2 *

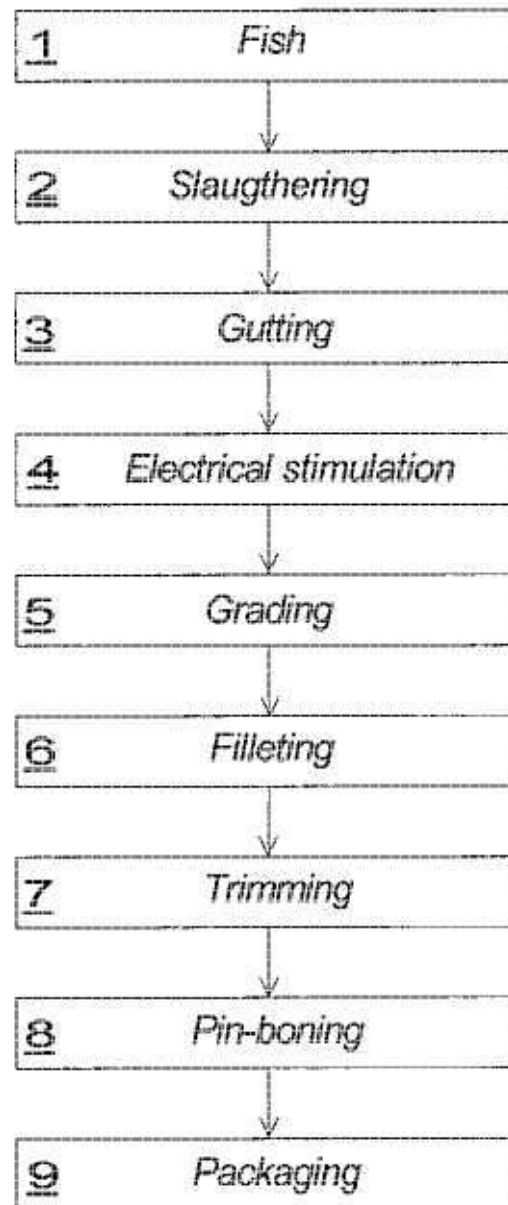
CCI - [A22C25/166](#) ; [A22B3/083](#) ;
[A22B5/0088](#) ; [A22C25/16](#) ;
[A23B4/015](#) ; [A23B4/06](#) ;
[A23L5/30](#) ; [A23L17/00](#)

PA - (A2 A3)
MAREL ICELAND EHF [IS]

TI - (A2 A3)
Processing of **fish**

AB - (A2)
Method of processing of **fish**, for
example salmon and related
species, said method comprising
the steps of - providing a live **fish**,
- stunning the **fish**, - slaughtering
the **fish** subsequent to the
stunning of the **fish**, - subjecting
the slaughtered **fish** or part of the
slaughtered **fish** to an electrical
stimulation prior to at least a

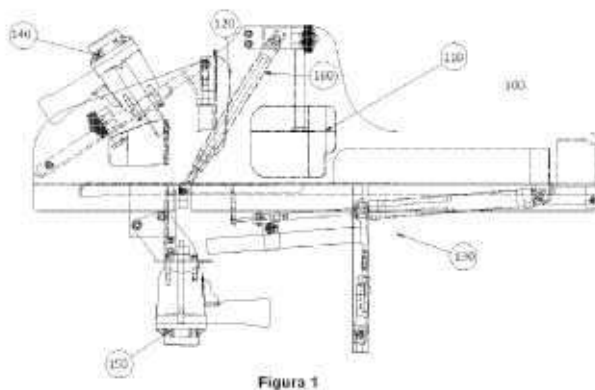
Fig. 1



further processing step of the slaughtered **fish** or part of the slaughtered **fish**, and - wherein said at least one further processing step comprises the step of removing pin-bones from the slaughtered **fish** or part of the slaughtered **fish**. By subjecting the slaughtered **fish** or part of the slaughtered **fish** to the electrical stimulation it is achieved that the pin-bones can be removed without waiting for the normal rigor process to be concluded and the normal post-rigor state to be reached and further it is achieved that the pin-bones can still be removed satisfactorily, e.g. without breaking when being pulled etc., since the bonding of the bones are relieved by the electrical stimulation.

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- PN - [WO2013118032](#) A2 20130815
- PNFP - WO2013118032 A3 20131107
- PR - CL20120000307 20120206
- AP - WO20131B50804 20130130
- DT - **
- CT - |ES| ISR (A3)
[WO2011021071](#) A1 20110224
 [A] (TECSUR S A [CL], et al);
[WO2004049810](#) A1 20040617
 [A] (SEAFOOD INNOVATIONS PTY LTD [AU], et al);
[EP0917823](#) A1 19990526
 [A] (MIDDLETON ENGINEERING LTD [GB], et al)
- CCI - [A22B3/08](#) ; [A22B3/083](#)
- PA - (A2 A3)
 BAEZA RISCHTER OSVALDO JOAQUIN [CL]
- TI - (A2 A3)
 DEVICE FOR SLAUGHTERING **FISH**
- AB - (A2 A3)
 The invention relates to a device for slaughtering **fish**, which



causes the death of the **fish** by taking the **fish** by the gill cover of said **fish** in order to place it in a knockout position and cut only the gills without causing any visible damage on the exterior, which comprises: a means for transverse positioning which receives the **fish**, holds said **fish** by the sides and keeps the **fish** centered to be positioned for the start of work; a means for the longitudinal positioning of the **fish**, which enables the longitudinal displacement of the **fish** and stops the movement of said **fish** when it is in the position for the start of work; a means for gripping the **fish**, which take the **fish** from the position at the start of work, holding said **fish** by the gill cover and putting it in the knockout position, allowing also the opening of the gill cover to expose the gills in a position to be cut; a means for knocking out the **fish** which is in the knockout position; a means for cutting the **fish** which carry out the cutting of the gills of the knocked-out **fish**; and a releasing means, which allow the release of the dead **fish**.

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PN - [CA2806622](#) A1 20121004

PNFP - CA2806622 C 20170926

PR - WO2011CL00025 20110401

AP - CA20112806622 20110401

DT - I

CCI - [A22B3/083](#) ; [A01K63/02](#)

CUA - [F25D1/00](#)

PA - (A1 C)
NENADOVICH DEL RIO MIGUEL [CL]

TI - (A1 C)
A COOLING PROCESS FOR CULTIVATED SALMON TO RAPIDLY INDUCE UNCONSCIOUSNESS

DURING HARVEST

AB

- (A1)

Method for chilling live salmon from offshore farming cages, using a chilling mixture formed by ice and common salt in fresh water, placed in a chilling pool mounted on a truck for transporting the **fish**, which method comprises the following steps: a) placing the **fish** in the chilling pool without the seawater in which they were farmed; b) homogenizing the temperature of the salmon and placing them in a state of unconsciousness; c) transporting the cold, unconscious **fish** to the processing plant, in order to produce a high-quality end product. The method for chilling the live salmon complies with bioethical standards for death involving no suffering or the minimum of suffering for the **fish** as the latter are rendered unconscious at an early stage, which allows high-quality products to be obtained.

- (C)

A cooling process for live salmon from breeding cages in the sea, using a cooling mixture consisting of ice and common salt in fresh water that is placed in a cooling tank mounted on a truck for the transport of the **fish**, wherein the process is constituted by the following steps: a) The input of the **fish** into the cooling tank, without transferring the seawater in which they were bred, which is at a temperature between -0.7 to -3.9 °C to cause their unconsciousness; b) The transportation of the **fish** at this temperature to the slaughter plant. This cooling process for live salmon respects the bioethical norms for ensuring the death of **fish** with a minimum of suffering after rapidly inducing unconsciousness, allowing the production of high quality products.

PN - [US2013017771](#) A1 20130117

PR - DKPA200901382
20091229; WO2010EP07960
20101229

AP - US201013520011 20101229

DT - **

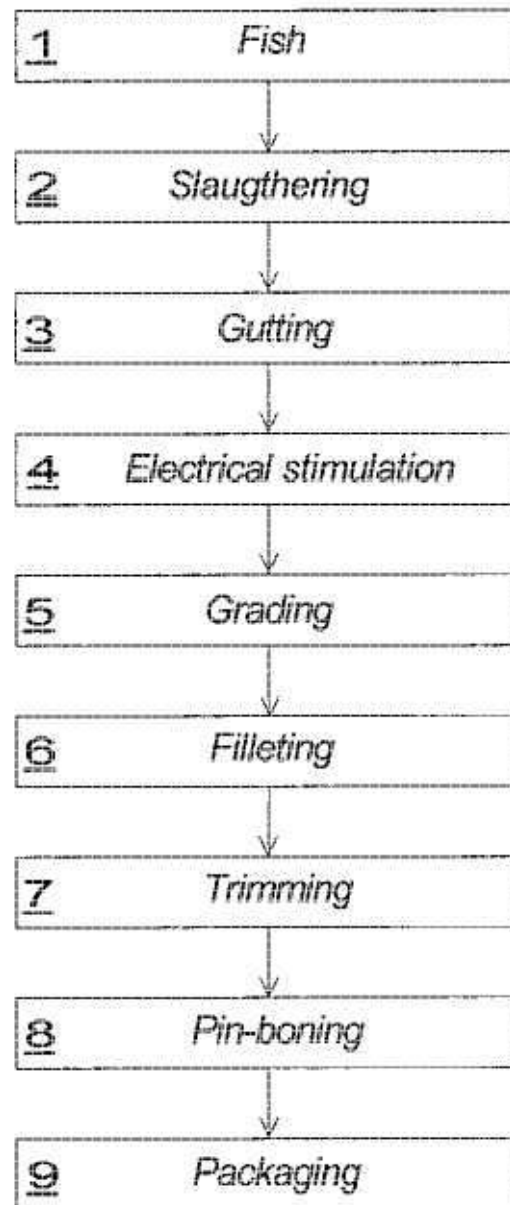
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[A22B5/0088](#) ; [A22C25/16](#) ;
[A23B4/015](#) ; [A23B4/06](#) ;
[A23L5/30](#) ; [A23L17/00](#)

PA - MAREL ICELAND EHF [IS];
BIRGISSON RUNAR [IS];
HALLVARDSSON KRISTJAN [IS]

TI - PROCESSING OF **FISH**

AB - Method of processing of **fish**, for example salmon and related species, said method comprising the steps of providing a live **fish**, slaughtering the **fish**, subjecting the **fish** or part of the **fish** to an electrical stimulation prior to at least a further processing step of the **fish**, and wherein said at least one further processing step comprises the step of removing pin-bones from the **fish** or part of the **fish**. By subjecting the **fish** or part of the **fish** to the electrical stimulation it is achieved that the pin-bones can be removed without waiting for the normal rigor process to be concluded and the normal post-rigor state to be reached and further it is achieved that the pin-bones can still be removed satisfactorily, e. g. without breaking when being pulled etc., since the bonding of the bones are relieved by the electrical stimulation.

Fig. 1



PN - [DE102011007909](#) A1 20121025

PNFP - DE102011007909 B4 20130529

PR - DE20111007909 20110421

AP - DE20111007909 20110421

DT - *; Rep

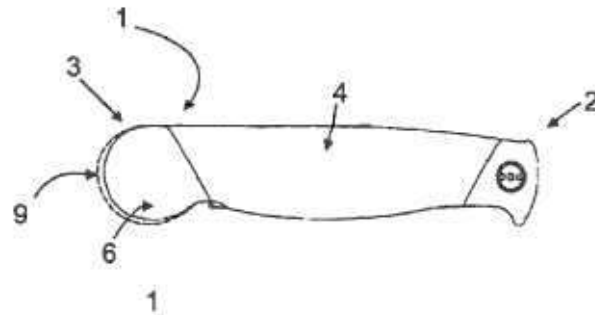
CT - || STSE (B4)
[DE202004019954U](#) U1
 20050224 [] (FLAUGER HELMUT [DE]);
[DE1803751U](#) U 19600107 [] (ALPINA HANS KOLPING [DE]);
[DE6900481U](#) U 19691002 [] (NEUBERGER BERNHARD [DE]);
[DE1762307U](#) U 19580227 [] (LAUTERJUNG PUMA WERK [DE])

CCI - [A22B3/083](#) ; [A22B3/10](#) ;
[A01K97/00](#) ; [B26B1/10](#) ;
[B26B11/006](#)

PA - (A1 B4)
 ANGELZUBEHOER MANE UG
 HAFTUNGSBESCHRAENKT [DE]

TI - (A1)
 Pocket knife type multipurpose device for stunning and gutting e. g. **fish**, has rigidly interconnected working tools protectively arranged between side parts and including gutting knife and blunt tapered scratching tool

AB - (A1)
 The device (1) has rigidly interconnected working tools protectively arranged between side parts that serve as hand grips (4). The tools are folded in an operation position that is parallel to inner surfaces of the side parts and fixed by a stopper. A rear end (3) of the device is formed with a hemisphere-like weight at a stunner (6). Center of gravity of the device is distributed such that weight of the rear end is equal to or greater than half of overall weight of the device, where the overall weight



amounts to 750 g. The tools include a gutting knife and a blunt tapered scratching tool.

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PN - [CA2785896](#) A1 20110707

PR - DKPA200901382
20091229; WO2010EP07960
20101229

AP - CA20102785896 20101229

DT - I

CCI - [A22C25/166](#) ; [A22B3/083](#) ;
[A22B5/0088](#) ; [A22C25/16](#) ;
[A23B4/015](#) ; [A23B4/06](#) ;
[A23L5/30](#) ; [A23L17/00](#)

PA - MAREL ICELAND EHF [IS]

TI - PROCESSING OF **FISH**

AB - Method of processing of **fish**, for example salmon and related species, said method comprising the steps of - providing a live **fish**, - slaughtering the **fish**, - subjecting the **fish** or part of the **fish** to an electrical stimulation prior to at least a further processing step of the **fish**, and - wherein said at least one further processing step comprises the step of removing pin-bones from the **fish** or part of the **fish**. By subjecting the **fish** or part of the **fish** to the electrical stimulation it is achieved that the pin-bones can be removed without waiting for the normal rigor process to be concluded and the normal post-rigor state to be reached and further it is achieved that the pin-bones can still be removed satisfactorily, e. g. without breaking when being pulled etc., since the bonding of the bones are relieved by the electrical stimulation.

Fig. 1

