

INFORME DE BÚSQUEDA DE PATENTES

N° de solicitud: NC2016/0005084

CRITERIOS PARA LA BÚSQUEDA (Anexar pantallazo o reporte en PDF, junto con los boléanos utilizados*. Para el caso de secuencias, anexar alineamientos)

PALABRAS CLAVE UTILIZADAS palatability enhancer amino acids monosaccharides and/or disaccharides and/or oligosaccharides ratio AAS / AAT

CLASIFICACIONES UTILIZADAS PARA LA BÚSQUEDA CIP: A23K 1/16, A23L 1/227, A23K 1/18

CPC

DOCUMENTOS CONSIDERADOS RELEVANTES (documentos patentes, literatura no patente, etc...)

Informes/Base de datos	N° de solicitud/ Autor**	Fecha de Publicación/Presentación (DD/MM/AAAA)	Reiv. afectadas (Con indicación, si procede, de las partes relevantes o números de secuencias)	Categorías especiales de los documentos citados***
SIPI (Obligatoria)	-			
ISA/IPEA (****) EPO KIPO				
EPO	GB1232719		1971-05-19	Y
USPTO				
JPO				
KIPO				
Patbase*				
EPOQUE NET*				
Google Patents				
Patent Lens				
Espacenet				
ORBIT	US20110189367		2011-08-04	Y
NCBI				

*** Categorías especiales de documentos citados:

“A” documento que define el estado general de la técnica no considerado como particularmente relevante.

“E” solicitud de patente o patente anterior pero publicada en la fecha de presentación internacional o en fecha posterior.

“P” documento publicado antes de la fecha de presentación internacional pero con posterioridad a la fecha de prioridad reivindicada.

“X” documento particularmente relevante; la invención reivindicada no puede considerarse nueva o que implique una actividad inventiva por referencia al documento aisladamente considerado.

“Y” documento particularmente relevante; la invención reivindicada no puede considerarse que implique una actividad inventiva cuando el documento se asocia a otro u otros documentos de la misma naturaleza, cuya combinación resulta evidente para un experto en la materia.

**** Indicar entre paréntesis la Autoridad que realizó la búsqueda o el informe preliminar Ejs: EPO, JP, INAPI.

Literatura no patente

**Se incluye entre otros, toda la referencia de la literatura no patente.

International Congress Series 1245 (2002) 229– 233
Trends in Food Science & Technology 11 (2001)364–373
Journal of food science- Vol. 44, No. 1 (1979)

Fecha del reporte de búsqueda:

16-07-2018

D1 FR 2 012 745 A1 (AJINOMOTO KK) 20 March 1970

D2 US 2013/260000 A1 (LIAN HPR [CN] ET AL) 3 October 2013

D3 WO 2007/118876 A1 (SPECIALITES PET FOOD [FR]) 25 October 2007

D4 US 6 660 319 B1 (SHI Z [US] ET AL) 9 December 2003

D5 EP 0 878 135 A1 (NESTLE SA [CH]) 18 November 1998

D6 US 3 697 287 A (WINITZ M) 10 October 1972

ORBIT

13 Documents

Publication numbers	Title	Current assignees
CA2948775 A1	Palatability enhancers comprising amino reactants and carbonyl compounds for use in cat food	SPECIALITES PET FOOD
WO201008452 A1	Maillard flavor compositions and methods for making such compositions	NESTEC
FI200201772 A0	Novel carbohydrate compositions and a process of preparing same	GLYKOS FINLAND
WO200995417 A1	Method for enhancing pet food palatability	SPECIALITES PET FOOD
CA2954662 A1	Oligosaccharide compositions and methods for producing thereof	CADENA BIO
CA2933708 A1	Palatability enhancers for pet food, method of preparation and uses thereof	SPECIALITES PET FOOD
US4713250 A	Dog food palatability enhancer and process	GAINES PET FOODS
CA2923803 A1	Palatability enhancers for foods designed for dogs and cats with renal insufficiency	HILLS PET NUTRITION
WO2011119210 A1	Methods for enhancing the palatability of comestible compositions	NESTEC
CA2933592 A1	Palatability enhancers for pet food, method of preparation and uses thereof	SPECIALITES PET FOOD
WO2009148521 A1	Palatability enhancers and methods for enhancing palatability	NESTEC
CA2841338 A1	Palatability enhancers comprising free amino acids for use in pet foods	SPECIALITES PET FOOD

Publication numbers	Title	Current assignees
WO2013144352 A1	Food products having an improved appeal to pet owners and at least a maintained palatability to pets, and methods of preparation	FIRMENICH SPECIALITES PET FOOD

1) Family number: 59606005 (US2016316789A)

© PatBase

Title: PALATABILITY ENHANCERS FOR PET FOOD, METHOD OF PREPARATION AND USES THEREOF

Abstract:

The present invention concerns palatability-enhancing compositions comprising at least one compound selected from the group consisting of: ascorbic acid; isomers thereof; derivatives thereof; salts thereof; and combinations thereof, for use in pet food, preferably in dog food, as well as methods of preparation and uses thereof.

2) Family number: 60817017 (US2017112167A)

© PatBase

Title: PALATABILITY ENHANCERS COMPRISING AMINO REACTANTS AND CARBONYL COMPOUNDS FOR USE IN CAT FOOD

Abstract:

The present invention concerns a non-fatty palatability enhancer for use in cat food comprising an amino reactant having a ratio AAS/AAT of sulfur-containing free amino acids (AAS) to total free amino acids (AAT) from 1 to 12.8 percent by weight, and a carbonyl composition comprising more than 20 percent up to 100 percent by weight of monosaccharides and/or disaccharides and/or oligosaccharides.

3) Family number: 31575062 (US2005037108A)

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Title: METHODS AND COMPOSITIONS FOR ENHANCING PALATABILITY OF ANIMAL FEED USING TETRAPOTASSIUM PYROPHOSPHATE

Abstract:

Compositions and methods for enhancing the palatability of dry and semi-dry animal feed compositions, particularly extruded cat food compositions, are described. In one embodiment, the palatability enhancer is a dry cat food coating including tetrapotassium pyrophosphate at about 0.1 percent to about 1.0 percent by weight of the finished pet food product. In the case of extruded pet food products, the palatability enhancer is applied after the extrusion process to the extruded particles or pieces of pet food.

4) Family number: 40751064 (US2009098267A)

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Title: USE OF INORGANIC PHOSPHATE COMPOUNDS AS PALATABILITY ENHANCERS OF FLAVOURS GENERATED BY THERMAL REACTIONS IN WET PET FOODSTUFFS

Abstract:

The present invention concerns means and methods for obtaining an edible or drinkable wet pet foodstuff having enhanced palatability, by heating an edible or drinkable foodstuff preparation comprising: -at least one inorganic phosphate compound, preferably at least one inorganic pyrophosphate; and-at least one thermal reaction-generated flavour and/or aminoacid and reducing sugar precursors thereof.

5) Family number: 57467366 (US2016000737A)

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Title: TREATMENT OF PETS WITH SIRTUIN ACTIVATORS

Abstract:

The present invention provides for systems, compositions, methods and kits for regulating energy metabolism in pets. The systems, compositions, and kits can comprise, and methods can make use of, pet foods, pet treats, pet supplements, and pet drinks. In one aspect, the invention provides for pet food, treat, supplement, and drink compositions that comprise a combination of (a) leucine, and (b) a sirtuin activator, or any precursors or metabolites of (a) or (b). These combinations may be effective for reducing weight or adipose volume in the pet. In another aspect, the invention provides for methods of regulating energy metabolism by the administration of one or more compositions comprising leucine, a leucine metabolite, and/or a sirtuin activator. The invention also provides for kits comprising compositions of leucine, a leucine metabolite, and/or a sirtuin activator packaged in an oral dose form with usage instructions.

6) Family number: 57467387 (US2016073659A)

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Title: COMPOSITIONS, METHODS, AND KITS FOR TREATMENT OF PETS

Abstract:

The present invention provides for systems, compositions, methods and kits for regulating energy metabolism in pets. The systems, compositions, and kits can comprise, and methods can make use of, pet foods, pet treats, pet supplements, and pet drinks. In one aspect, the invention provides for pet food, treat, supplement, and drink compositions that comprise a combination of (a) leucine, and (b) vitamin B6, or any precursors or metabolites of (a) or (b). These combinations may be effective for reducing weight or adipose volume in the pet. In another aspect, the invention provides for methods of regulating energy metabolism by the administration of one or more compositions comprising leucine, a leucine metabolite, and/or vitamin B6. The invention also provides for kits comprising compositions of leucine, a leucine metabolite, and/or vitamin B6 packaged in an oral dose form with usage instructions.

7) Family number: 44248392 (US2011189367A)

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Title: MAILLARD FLAVOR COMPOSITIONS AND METHODS FOR MAKING SUCH COMPOSTIONS

Abstract:

The invention provides methods for making Maillard flavor compositions in a structured lipid phase using Maillard reactants, e.g., reducing sugars and amino groups. The structured lipid phase comprises from about 0.3 percent to about 95 percent aqueous solvent and from about 5 percent to about 99.7 percent lipid plus emulsifier. The compositions are useful for enhancing the palatability of foods, dietary supplements, medicaments, and the like.

8) Family number: 8576492 (WO9528854A1)

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Title: DRINK COMPOSITION FOR PET ANIMALS

Abstract:

A drink composition for pet animals, such as cats and dogs, is formed primarily of purified water. Partly optional additives include up to 15 percent sugar (dextrose, fructose, sucrose, long chain polysaccharides, and mixtures thereof); up to 5 percent natural or artificial flavors; up to 15 percent vitamin supplement, amino acid supplement, electrolyte and mineral supplement; up to 1 percent preservatives (e.g. sodium benzoate or potassium sorbate); and a tartness and palatability enhancer for adjusting a pH of the drink composition to below 5.5 and particularly to about 4. The acidic additive is preferably sodium acid pyrophosphate, phosphoric acid or citric acid.

9) Family number: 30080558 (US2001002272A)

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Title: METHODS AND COMPOSITIONS FOR ENHANCING PALATABILITY OF PET FOOD

Abstract:

Compositions and methods for enhancing the palatability of dry and semi-dry pet food compositions, particularly extruded cat food compositions, are described. In one embodiment, the palatability enhancer is a dry cat food coating including tetrasodium pyrophosphate at about 0.1 percent to about 1.0 percent by weight of the finished pet food product. The palatability enhancer is applied after the extrusion process to the extruded particles or pieces of pet food.

10) Family number: 32386919 (US2005276881A)

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Title: ANIMAL FOOD PALATABILITY ENHANCER AND METHOD OF USE AND MANUFACTURE THEREOF

Abstract:

An animal food composition comprises a basal animal food composition and a catnip palatability enhancer such as catnip, catnip oil, matatabi, an extract of matatabi, nepetalactone, an active analog of nepetalactone, an active component of catnip other than nepetalactone, or a combination comprising one or more of the foregoing catnip palatability enhancers. The catnip palatability enhancer may be in the form of a flavor composition. A method of enhancing the palatability of a cat food composition comprises adding the catnip palatability enhancer to the cat food composition.

11) Family number: 62188954 (UY35733A)

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Title: INHIBIDORES MACROCICLICOS DE LAS INTERACCIONES PROTEINA/PROTEINA PD-1/PD-L1 Y CD80(B7-1)/PD-L1 I.P.C. INTERACTION INHIBITORS macrocyclic protein / protein PD-1 / PD-L1 and CD80 (B7-1) / PD-L1 I.P.C. (Machine translation)

Abstract:

Source: UY35733A [ES] La presente descripcion proporciona peptidos macrociclicos novedosos que inhiben las interacciones proteina/proteina PPD-1/PD-L1 y PD-L1/CD80, y por ende, son utiles para la mejora de varias enfermedades, que incluyen el cancer y las enfermedades infecciosas. **Machine translation:** The present disclosure provides peptides novel macrocyclic that inhibit protein / protein PPD-1 / PD-L1 and PD-L1 / CD80 interactions, and therefore are useful for the improvement of various diseases, including cancer and infectious diseases.