

Search history

Search PN=(WO2015169769) (Results 1)

1:

Search sweetener and naringen* and ppm (Results 158)

2:

Search 2 and (drink* or food) (Results 156)

3:

Search (3) AND IPC=(A23) (Results 137)

4:

Search 4 and (method or process) (Results 136)

5:

Search 5 and tac=(drink* or food) (Results 81)

6:

Search 6 and tac=(sweet* or taste) (Results 66)

7:

Search (7) AND PD=(2008 OR 2012 OR 2013 OR 2014 OR 2007 OR 2010 OR 2011 OR 2006 OR 2009 OR 1994 OR 2005 OR 1991 OR 1992 OR 1993 OR 1995 OR 1996) (Results 45)

8:

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

Abstract: The present invention relates generally to functional **sweet** ener compositions comprising non-caloric or low-calori c 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 lowcaloric high-potency **sweeteners** by imparting a more sugar-like **taste** or charact eristic. 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
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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	US20050739302P 20051123
US20060805209P 20060619	US20060805216P 20060619	US20060556063 20061102
US20060556113 20061102	US20060556095 20061102	WO2006US44802 20061117
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: **METHODS** FOR PURIFYING STEVIOL GLYCOSIDES AND USES OF THE SAME

Abstract: **Methods** for purifying steviol glycosides, including Rebaudioside X, are provided herein. **Sweetener** and **sweetened** containing Rebaudioside X are also provided herein. **Methods** of improving the flavor and/or temporal profile of **sweetenable** compositions, such as beverages, are also provided.

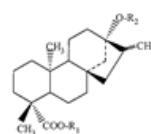
Classifications:

International (IPC 8-9): A23F3/16 A23L1/09 A23L1/22 A23L1/236 A23L2/00 A23L2/60 A23L21/00 A23L27/00 A23L27/30 B01D15/08 C07H1/08 C07H15/24 C07H15/256 (Advanced/Invention); A23L2/00 A23L27/00 (Core/Invention)

CPC: C07H1/08 A23L2/00 C07H15/24 A23L2/60 B01D15/08 A23V2002/00 A23L27/30 A23L27/33 A23L27/34 A23L27/36 A23L29/37 A23L33/125 A23L29/30

US: 1/1 426/548 426/590 426/61 426/658 426/71 426/72 536/18.1

PatBase - US2014099403_AA



Compound name	R ₁ (C-19)	R ₂ (C-13)
1. Steviol	H	H
2. Steviolmonoside	H	β-Glc
3. Rubusoside	β-Glc	β-Glc
4. Steviolbioside	H	β-Glc-β-Glc(2→1)
5. Stevioside	β-Glc	β-Glc-β-Glc(2→1)
6. Rebaudioside A	β-Glc	β-Glc-β-Glc(2→1) β-Glc(3→1)
7. Rebaudioside B	H	β-Glc-β-Glc(2→1) β-Glc(3→1)
8. Rebaudioside C (Dulcoside B)	β-Glc	β-Glc-α-Rha(2→1) β-Glc(3→1)
9. Rebaudioside D	β-Glc-β-Glc(2→1)	β-Glc-β-Glc(2→1) β-Glc(3→1)
10. Rebaudioside E	β-Glc-β-Glc(2→1)	β-Glc-β-Glc(2→1)
11. Rebaudioside F	β-Glc	β-Glc-β-Xyl(2→1) β-Glc(3→1)
12. Dulcoside A	β-Glc	β-Glc-α-Rha(2→1)

FIG. 1

Family:

Publication number	Publication date	Application number	Application date
AU2012359078 AA	20130627	AU20120359078	20121219
AU2012359078 BB	20160804	AU20120359078	20121219
AU2016204928 AA	20160804	AU20160204928	20160714
AU2016204928 BB	20171102	AU20160204928	20160714
AU2018200689 AA	20180215	AU20180200689	20180130
BR112014014965 A2	20170704	BR20141114965	20121219
CA2859681 AA	20140617	CA20122859681	20121219
CL2014001628 A1	20150220	CL20140001628	20140619
CN104684414 A	20150603	CN201280067298	20121219
DK2793618 T3	20180226	DK20120858932T	20121219
EP2793618 A1	20141029	EP20120858932	20121219
EP2793618 A4	20150527	EP20120858932	20121219
EP2793618 B1	20171115	EP20120858932	20121219
EP3009010 A1	20160420	EP20150188255	20121219
EP3345490 A1	20180711	EP20170193711	20121219
ES2660119 T3	20180320	ES20120858932T	20121219
HR20180265 T1	20180323	HR20180000265	20180213
ID201603174 A	20160429	ID2014P0004303	20121219
IN05144DN2014 A	20160831	IN2014DN05144	20140624
JP2015502404 T2	20150122	JP20140548823T	20121219
JP2017193556 A2	20171026	JP20170103162	20170525
JP6151713 B2	20170621	JP20140548823T	20121219
LT2793618 T	20180326	LT20120858932T	20121219
MX2014007354 A1	20150205	MX20140007354	20121219
MX348181 B	20170602	MX20140007354	20121219
PH2014501404 A	20140922	PH20140501404	20140619
PL2793618 T3	20180629	PL20120858932T	20121219
PT2793618 T	20180221	PT20120858932T	20121219
RS56884 B1	20180430	RS20180000183	20121219
RU2014128516 A	20160210	RU20140128516	20121219
RU2599166 C2	20161010	RU20140128516	20121219
SI2793618 T1	20180430	SI20120031219T	20121219
TR201802109 T4	20180321	TR20180002109T	20121219
US2014099403 AA	20140410	US20130033563	20130923
US2014343262 AA	20141120	US20120362275	20121219
US2015216218 AA	20150806	US20150615888	20150206
US2015344512 AA	20151203	US20150613615	20150204
US2016031924 A9	20160204	US20120362275	20121219

US9169285 BB	20151027	US20130033563	20130923
WO13096420 A1	20130627	WO2012US70562	20121219
WO13096420 A9	20131017	WO2012US70562	20121219

Priority:

US20110577202P	20111219	US20120651099P	20120524	US20120580098	20121106
AU20120359078	20121219	EP20120858932	20121219	JP20140548823T	20121219
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US20140362275	20140602	US20150613615	20150204	US20150615888	20150206
AU20160204928	20160714	JP20170103162	20170525	AU20180200689	20180130

Probable Assignee: PURECIRCLE SDN BHD

Assignee(s): (std): AVETIK MARKOSYAN ; CAMPBELL MARY ; CAMPBELL MARY KERR ; COCA COLA CO ; CHATURVEDULLA VENKATA SAI PRAKASH ; CHATURVEDULA VENKATA SAI PRAKASH ; INDRA PRAKASH ; JOHNSON MARQUITA ; PURECIRCLE SDN BHD ; PURKAYASTHA SIDDHARTHA ; PRAKASH INDRA ; MARKOSYAN AVETIK ; PURECIRCLE USA INC ; MARQUITA JOHNSON ; PRAKASH CHATURVEDULLA VENKATA SAI ; MARY CAMPBELL ; PURECIRCLE SDN BHD ; SAN MIGUEL RAFAEL ; CHATURVEDULLA VENKATA ; RAFAEL SAN MIGUEL ; SIDDHARTHA PURKAYASTHA

Assignee(s): THE COCA COLA COMPANY ; COCA COLA COONE COCA-COLA PLAZA NWATLANTAGA30313US ; SAN MIGUEL RAFAEL3277 CRAGGY POINT, SEATLANTAGA30339US ; MARKKOSYAN AVETIK ; PRAKASH INDRA9750 TALISMAN DRIVEALPHARETTAGA30022US ; MARKOSYAN AVETIKA-5-8 PARK RESIDENCE, JALAN 112H59200KUALA LUMPURMY ; JOHNSON MARQUITA10133 SOUTH KARLOV AVE.OAK LAWNIL60453US ; PURKAYASTHA SIDDHARTHA615 GLENWOOD LANELOMBARDIL60148US ; PURECIRCLE SDN BHDPT 23419 LENGKUK TEKNOLOGITECHPARK@ ENSTEK71760 BANDAR ENSTEKNEGERI SEMBILANMY ; CHATURVEDULLA VENKATA SAI PRAKASH13300 MORRIS ROAD, UNIT 107ALPHARETTAGA30004US ; CAMPBELL MARY5171 PROCTOR LANDINGACWORTHGA30101US ; CAMPBELL MARY KERR5171 PROCTOR LANDINGACWORTHGA30101US

Inventor(s): (std): AVETIK MARKOSYAN ; CAMBELL MARY ; CAMPBELL MARY KERR ; CHATURVEDULA VENKATA SAI PRAKASH ; CHATURVEDULLA SAI PRAKASH VENKATA ; CHATURVEDULLA VENKATA PRAKASH SA ; CHATURVEDULLA VENKATA SAJ PRAKASH ; DZHONSON MARKITA ; INDRA PRAKASH ; MARKOSYAN AVETK ; MARQUITA JOHNSON ; MARY CAMPBELL ; MIGUEL RAFAEL SAN ; PRAKASH CHATURVEDULLA VENKATA SAI ; JOHNSON MARQUITA ; KEMPBELL MARI ; PURKAYASTHA SDDHARTHA ; PURKAYASTKHA SIDDKHARTA ; RAFAEL SAN MIGUEL ; SAN MGUEL RAFAEL ; SAN MIGEL RAFAEL ; VENKATA SAI PRAKASH CHATURVEDULLA ; CHATURVEDULLA VENKATA ; SAN MIGUEL RAFAEL I ; SAN MIGUEL RAFAEL ; PURKAYASTHA SIDDHARTHA ; PRAKASH INDRA ; MARKOSYAN AVETIK ; JOHNSON MARQUITA ; CHATURVEDULLA VENKATA SAI PRAKASH ; CAMPBELL MARY ; SIDDHARTHA PURKAYASTHA

Inventor(s): SIDDHARTHAPURKAYASTHA ; SAN MIGUEL RAFAEL3277 CRAGGY POINT, SEATLANTAGA30339US ; PURKAYASTHA SIDDHARTHA615 GLENWOOD LANELOMBARDIL60148US ; MARKOSYAN AVETIKA-5-8 PARK RESIDENCE, JALAN 112H59200KUALA LUMPURMY ; PRAKASH INDRA9750 TALISMAN DRIVEALPHARETTAGA30022US ; JOHNSON MARQUITA10133 SOUTH KARLOV AVE.OAK LAWNIL60453US ; CHATURVEDULLA VENKATA SAI PRAKASH13300 MORRIS ROAD, UNIT 107ALPHARETTAGA30004US ; CAMPBELL MARY KERR5171 PROCTOR LANDINGACWORTHGA30101US ; CAMPBELL MARY5171 PROCTOR LANDINGACWORTHGA30101US

Agent(s): PHILLIPS ORMONDE FITZPATRICK; FB RICE PTY LTD; GOUDREAU GAGE DUBUC; ESTUDIO FEDERICO VILLASECA Y CIA; TOWLER PHILIP DEAN; VOSSIUS AND PARTNER PATENTANWAELE RECHTSANWAELE MBB; DEHNS; LEHMANN MARIA ISABEL; IR MIGNI MYRIASANDRA SH MIP MSEL; TOLGA CAYLAK; KING AND SPALDING; KAUFMAN REBECCA 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: **TASTE**-MASKING COMPOSITIONS, **SWEETENER** COMPOSITIONS AND CONSUMABLE PRODUCT COMPOSITIONS CONTAINING THE SAME

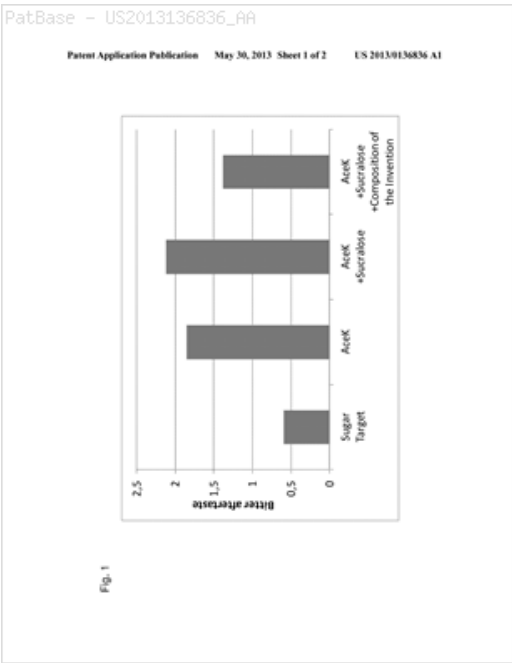
Abstract: The present invention in one aspect, relates to a composition X comprising the following substances: at least one bitter blocking agent; at least one carbonyl compound; and at least one lactone.

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



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	US20110564040P	20111128	EP20120000994	20120215
EP20120004805	20120627	EP20120004806	20120627	US20120664879P	20120627
US20120664903P	20120627	US20120630254	20120928	US20120630341	20120928
WO2012EP04080	20120928	EP20120794204	20121127	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 JOHANDE ; PUTTER CLEMENS MNL

Agent(s): SMART AND BIGGAR; HUPFER BERND; NABILA AM BADAR SH LLM; 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: HIGH-POTENCY **SWEETENER** COMPOSITION WITH ANTIOXIDANT AND COMPOSITIONS **SWEETENED** THEREWITH

Abstract: 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:

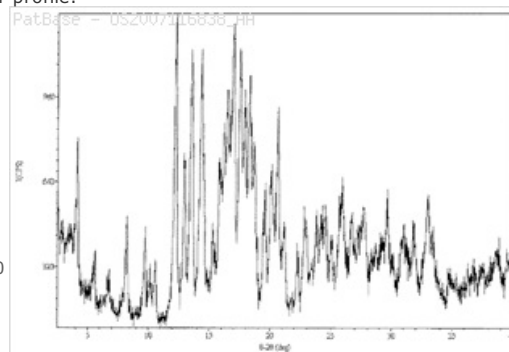
International (IPC 8-9): A23L1/30 A23L1/22 A23L1/236 A23L1/302 A23L1/303 A23L2/52 A23L2/60 A23L27/30 A24B15/00 A61K47/00 A61K8/18 A61K8/34 A61K8/44 A61K8/49 A61K8/60 A61K8/64 A61K8/88 A61K8/97 A61Q11/00 (Advanced/Invention); A61K9/00 (Advanced/Non-invention); A23L1/22 A23L1/236 A23L1/30 A23L1/302 A23L2/52 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: 426/541 426/542 426/544 426/548 426/548 426/548



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	BR2006P118943	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:

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

Probable Assignee: COCA COLA CO

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

Assignee(s): THE COCA COLA CAMPANY ; 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: CONFECTIONERY COMPOSITION INCLUDING AN ELASTOMERIC COMPONENT, A COOKED SACCHARIDE COMPONENT, AND A SENSATE

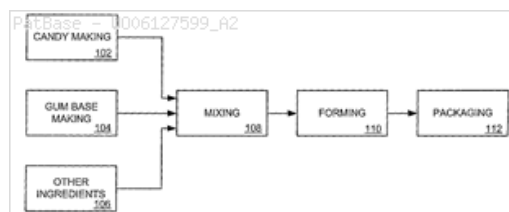
Abstract: The present invention relates to confectionery compositions including cooked saccharide portion and an elastomeric material portion, each portion also including sensates

Classifications:

International (IPC 8-9): A23G3/36 A23G3/38 A23G3/42 A23G3/54 A23G4/00 A23G4/10 A23G4/12 A23G4/20 A23G9/00 (Advanced/Invention); A23G4/00 A23G9/00 (Core/Invention)

CPC: A23G4/20 A23G3/364 A23G3/42 A23G3/54 A23G4/10 A23G4/12

European: A23G3/36M A23G3/42 A23G3/54 A23G4/10 A23G4/12 A23G4/20



Family:

Publication number	Publication date	Application number	Application date
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EP1895856 A4	20111130	EP20060770843	20060523
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Priority:

US20050683634P	20050523	US20050683634P	20050523	US20050683634P	20050523
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Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): BOGHANI NAVROZ ; CADBURY ADAMA USA LLC ; CADBURY ADAMS USA LLC ; GEBRESELASSIE PETROS ; INTERCONTINENTAL GREAT BRANDS LLC ; LUO SHIUH JOHN ; KABSE KISHOR ; LUO SHIUJ JOHN

Assignee(s): KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS GLOBAL INC ; INTERCONTINENTAL GREAT BRANDS LLC EAST HANOVER

Inventor(s): (std): LUO SHIUH ; LUO SHIUH JOHN ; LUO SHIUJ JOHN ; BOGHANI NAVROZ ; GEBRESELASSIE PETROS ; KABSE KISHOR

Inventor(s): KISHOR KABSE ; NAVROZ BOGHANI ; PETROS GEBRESELASSIE ; SHIUH JOHN LUO ; LUO SHIUH JOHN LIVINGTON ; KABSE KISHOR MORRIS PLAINS ; BOGHANI NAVROZ FLANDERS

Agent(s): GRIFFITH HACK; BERESKIN AND PARR LLP SENCRL SRL; WILSON GUNN; GOODWIN MARK ET AL; GOODWIN MARK; DEL VALLE SONIA

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 KN KP KR KZ LC LI LK LR LS LT LU LV LY 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 VITAMIN AND COMPOSITIONS **SWEETENED** THEREWITH

Abstract: 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

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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

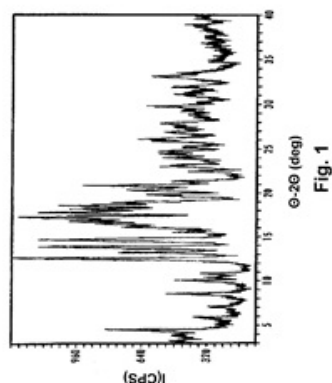


Fig. 1

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Priority:

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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

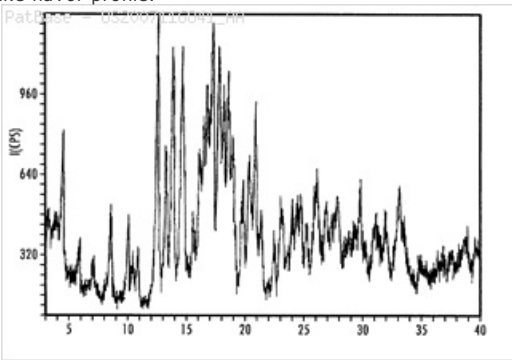
Designated states: AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IS IT LI LT LU LV MC NL PL PT RO SE SI SK TR

Title: HIGH-POTENCY **SWEETENER** COMPOSITION WITH AN ANTI-INFLAMMATORY AGENT AND COMPOSITIONS **SWEETENED** THEREWITH

Abstract: The present invention relates generally to functional **sweetener** compositions comprising non-caloric or low-caloric 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 an anti-inflammatory agent. The present invention also relates to functional **sweetener** compositions and **methods** that can improve the **tastes** of non-caloric or low-caloric natural and/or synthetic 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): A61K45/06 A61K47/00 A23F3/16 A23F5/24 A23L1/22 A23L1/236 A23L1/30 A23L2/52 A23L2/60 A61K31/05 A61K31/12 A61K31/167 A61K31/192 A61K31/216 A61K31/353 A61K31/573 A61K31/616 A61K31/7048 A61K36/18 A61K36/71 A61K47/02 A61K47/10 A61K47/12 A61K47/16 A61K47/18 A61K47/20 A61K47/24 A61K47/26 A61K47/36 A61K47/42 A61P29/00 (Advanced/Invention); A23F3/00 A23F5/24 A23L1/22 A23L1/236 A23L1/30 A23L2/52 A61K31/045 A61K31/12 A61K31/167 A61K31/185 A61K31/21 A61K31/352 A61K31/57 A61K31/60 A61K31/7042 A61K36/18 A61K36/185 A61K47/02 A61K47/10 A61K47/12 A61K47/16 A61K47/20 A61K47/24 A61K47/26 A61K47/36 A61K47/42 A61P29/00 (Core/Invention)
International (IPC 1-7): A23L1/236 A61P29/00
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European: A23L1/236D2 A23L1/236D6 A23L1/30B A23L2/02 A23L2/52 A23L2/60 K23V2/00
US: 426/548 426/548P 426/580 426/590



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Priority:

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Probable Assignee: COCA COLA CO

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

Assignee(s): THE COCA COLA COMPANY

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

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

Agent(s): PHILLIPS ORMONDE FITZPATRICK; SIM AND MCBURNEY; BITTNER THOMAS L ET AL; 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

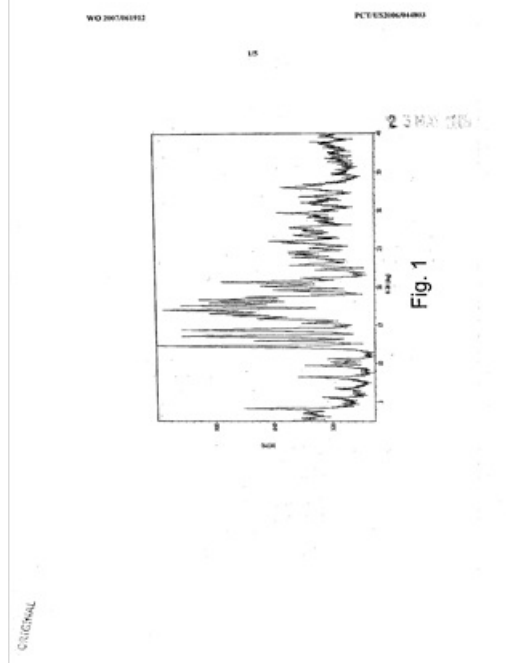
Title: HIGH-POTENCY **SWEETENER** COMPOSITION WITH AN ANTI-INFLAMMATORY AGENT AND COMPOSITIONS **SWEETENED** THEREWITH

Abstract: The present invention relates generally to functional **sweet** ener compositions comprising non-caloric or low-caloric 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 an anti-inflammatory agent. The present invention also relates to functional **sweetener** compositions and **methods** that can improve the **tastes** of non-caloric or low-caloric natural and/or synthetic high-potency **sweeteners** by imparting a more sugar-like **taste** or characteristic. In particular, the functional **sweet** ener 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 1-7): A23L1/05 A23L1/236

PatBase - IN04395DN2008_A



Family:

Publication number	Publication date	Application number	Application date
IN04395DN2008 A	20080815	IN2008DN04395	20080523
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Priority:

US20050739124 20051123

Probable Assignee: COCA COLA CO

Assignee(s): COCA COLA CO

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

Title: BEVERAGES CONTAINING RARE SUGARS

Abstract: Beverages comprising rare sugars and **sweetness** enhancers are provided herein, wherein the **sweetness** enhancers are present at or below the **sweetness** recognition threshold concentration. Also provided are **methods** for improving the **sweetness** of a beverage comprising rare sugars by adding a **sweetness** enhancer in a concentration at or below its **sweetness** recognition threshold. Beverages comprising natural high potency **sweeteners** and rare sugars with sugar-like characteristics are also provided, wherein the natural high potency **sweetener** and rare sugars are present in particular weight ratios.

Classifications:

International (IPC 8-9): A23G9/52 A23L1/236 A23L2/52 A23L2/54 A23L2/56 A23L2/60 A23L27/30 (Advanced/Invention)

CPC: A23G9/52 A23V2002/00 A23L2/60 A23L2/56 A23G9/045 A23G9/06 A23G9/32 A23G9/34 A23L2/39 A23V2250/032 A23V2250/258 A23V2250/634 A23L2/52 A23L2/54

US: 426/548 426/580 426/590 426/593 426/594 426/597 426/599 426/66 426/72 426/74

Family:

Publication number	Publication date	Application number	Application date
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AU2014236555 BB	20180118	AU20140236555	20140314
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WO14152791 A1	20140925	WO2014US27747	20140314

Priority:

US20130783073P	20130314	US20130050840	20131010	AU20140236555	20140314
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Probable Assignee: COCA COLA CO

Assignee(s): (std): CHEN YOU ; COCA COLA CO ; HIGIRO JUVENAL ; MA GIL ; PRAKASH INDRA ; SCOTT ROBERT

Inventor(s): (std): CHEN YOU ; HIGIRO JUVENAL ; MA GIL ; PRAKA INDRA ; PRAKASH INDRA ; SCOTT ROBERT

Inventor(s): ROBERT SCOTT ; INDRA PRAKA ; JUVENAL HIGIRO ; GIL MA

Agent(s): PHILLIPS ORMONDE FITZPATRICK; TOWLER PHILIP DEAN; KING AND SPALDING; MOSLEY CARA

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: COMPOUNDS, COMPOSITIONS, AND **METHODS** FOR MODULATING **SWEET TASTE**

Abstract: The present invention provides edible compositions comprising a **sweet taste** modulator of the present invention, **food** products comprising such edible compositions and **methods** of preparing such **food** products. The present invention also provides **methods** of reducing the amount of sugar in a **food** product, **methods** of reducing the caloric intake in a diet, and **methods** of enhancing **sweet taste** in a **food** product.

Classifications:

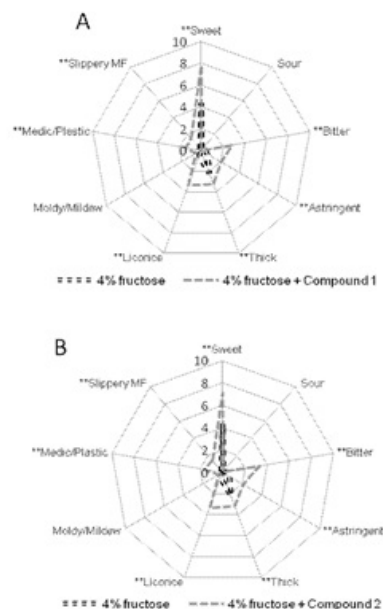
International (IPC 8-9): A23L1/22 A23L1/236 A23L2/60 A23L27/30
C07D311/22 C07D311/32 C7D311/22 (Advanced/Invention);
C07D311/32 (Advanced/Non-invention)

CPC: A23L1/236 C07D311/32 A23V2002/00 A23L2/60 A23L27/30
A23L27/88 A23L29/30 A23L29/37 A23L5/00 A23L33/125

US: 426/2 426/536 426/548 549/403

PatBase - US2015050410_AA

Figure 1



Family:

Publication number	Publication date	Application number	Application date
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US2016015064 AA	20160121	US20140775093	20140314
WO14153000 A1	20140925	WO2014US28605	20140314

Priority:

US20130785724P 20130314 US20140211895 20140314 WO2014US28605 20140314
US20140775093 20140314

Probable Assignee: CHROMOCELL CORP

Assignee(s): (std): CHROMOCELL CORP

Assignee(s): CURRAN KEVIN JOSEPH ; HAYDEN STUART ; JIANG DESHOU ; KRAL VINCENT ; LUO ROBERT ZHIYONG ; YANG GENGCHENG

Inventor(s): (std): CURRAN KEVIN JOSEPH ; HAYDEN STUART ; JIANG DESHOU ; KRAL VINCENT ; LUO ROBERT ZHIYONG ; YANG GENGCHENG

Agent(s): HICKS INTELLECTUAL PROPERTY LAW; SCHULZ JUNGHANS PATENTANWALTE PARTGMBB; GUNNISON JANE T 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: INGESTIBLES CONTAINING SUBSTANTIALLY TASTELESS **SWEETNESS** INHIBITORS AS BITTER **TASTE** REDUCERS OR SUBSTANTIALLY TASTELESS BITTER INHIBITORS AS **SWEET TASTE** REDUCERS

Abstract: **Sweetness** inhibitors which are substantially tasteless have been found to be bitter **taste** inhibitors or blockers. Conversely, bitter **taste** inhibitors which are substantially tasteless have been found to be **sweet taste** inhibitors or blockers.

Classifications:

International (IPC 8-9): A23L1/22 A23L1/222 A23L1/226 A23L1/227 A23L1/234 A23L1/236 A23L1/237 A23L27/00 A23L27/12 A23L27/20 A23L27/21 A23L27/28 A23L27/30 A23L27/40 (Advanced/Invention); A23L1/22 (Advanced/Non-invention); A23L1/22 A23L1/226 A23L1/236 A23L1/237 (Core/Invention); A23L (Subclass/Invention)

International (IPC 1-7): A01N37/14 A01N37/28 A23L A23L1/00 A23L1/03 A23L1/211 A23L1/22 A23L1/226 A23L1/227 A23L1/234 A23L1/236 A23L1/237 A61K31/13 A61K31/19 A61K31/195 A61K31/235 A61K31/275 A61K31/36 A61K31/38 A61K31/41 A61K31/415 A61K31/425 A61K31/515 A61K31/54 A61K31/58 A61K31/675 A61K31/715 A61K38/05 A61N43/16 C07C205/02 C07C229/08 C07C229/10 C07C229/22 C07C53/00 C07C59/76

CPC: A23L27/40 A23L27/20 A23L27/204 A23L27/21 A23L27/37 A23L27/39 A23L27/2028 A23L27/203 A23L27/2052 A23L27/2054 A23L27/32 A23L27/2056 A23L27/33

European: A23L1/226 A23L1/226B4E A23L1/226D A23L1/226F A23L1/226H2 A23L1/226H4 A23L1/226H6 A23L1/227 A23L1/236B2 A23L1/236D A23L1/236D8 A23L1/236K A23L1/237

US: 426/531 426/534 426/535 426/536 426/537 426/538 426/548 426/648 426/649 426/650 426/658 514/113 514/115 514/17.7 514/171 514/172 514/19 514/21.91 514/222.5 514/24 514/25 514/252 514/263.1 514/27 514/274 514/372 514/381 514/398 514/4.8 514/432 514/458 514/46 514/476 514/517 514/522 514/524 514/53 514/533 514/553 514/561 514/562 514/564 514/565 514/566 514/568 514/570 514/571 514/572 514/597 514/601 514/616 514/619 514/64 514/646 514/663 514/665 514/81 562/433 562/553 562/561 562/562

PatBase - NZ238251_A

END

Family:

Publication number	Publication date	Application number	Application date
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Priority:

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Assignee(s): OKI ELECTRIC IND CO LTD ; BIORESEARCH INC US ; BIORESEARCH INC ARLINGTON VA US ; FULLER

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FULLER W D ; FULLER WILLIAM ; FULLER WILLIAM D ; KURTZ M D R J ; KURTZ M D ROBERT J ; KURTZ MD J R ; KURTZ MD ROBERT J ; KURTZ ROBERT ; KURTZ ROBERT J ; KURTZ ROBERT J M ; KURTZ ROBERT J M D ; WILLIAM D FULLER ; VILYAM F FULLER ; ROBERT KURTZ M D ; ROBERT J KURTZ ; ROBERT DZH KURTS ; KURTZ ROBERT JOSEPH ; FULLER WILLIAM DEAN

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Agent(s): GRIFFITH HACK; SHAPIRO COHEN; AVENTUM IP LAW LLP; WOLFF BREGMAN AND GOLLER

Designated states: AT AU BB BE BG BR CA CH CS DE DK ES FI FR GB GR HU IE IT JP KP KR LI LK LU MC MG MW NL NO PL PT RO RU SD SE SU US

Title: HIGH-POTENCY **SWEETENER** COMPOSITION FOR TREATMENT AND/OR PREVENTION OF AUTOIMMUNE DISORDERS AND COMPOSITIONS **SWEETENED** THEREWITH

Abstract: The present invention relates generally to functional **sweetener** compositions comprising non-caloric or low-caloric 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 an agent for the treatment and/or prevention of autoimmune disorders. The present invention also relates to functional **sweetener** compositions and **methods** that can improve the **tastes** of non-caloric or low-caloric natural and/or synthetic 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): A23L1/28 A23F3/16 A23F5/24 A23L1/09 A23L1/22 A23L1/236 A23L1/29 A23L1/30 A23L1/302 A23L1/303 A23L1/304 A23L1/305 A23L2/02 A23L2/38 A23L2/52 A23L2/60 A61K31/202 A61K31/593 A61K47/10 A61K47/26 A61P37/00 A61P37/06 (Advanced/Invention); A23F3/00 A23F5/24 A23L1/22 A23L1/236 A23L1/30 A23L1/302 A23L2/38 A23L2/52 A61K31/185 A61K31/59 A61K47/10 A61K47/26 A61P37/00 (Core/Invention)

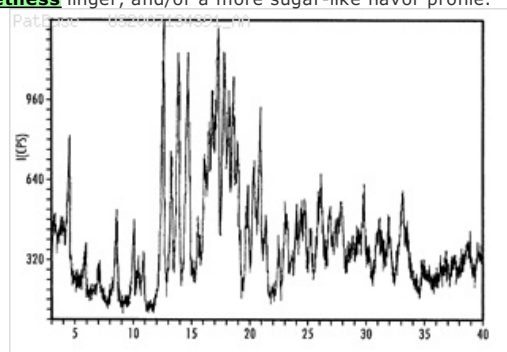
International (IPC 1-7): A23L1/236

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European: A23L1/236D2 A23L1/236D6 A23L1/303 A23L1/305A

A23L1/30C2 A23L1/30M A23L2/38 A23L2/52 A23L2/60 K23V2/00

US: 426/548 426/548P



Family:

Publication number	Publication date	Application number	Application date
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Priority:

US20050739124P 20051123 US20050739302P 20051123 US20060805209P 20060619
 US20060805216P 20060619 US20060556118 20061102 WO2006US44797 20061117

Probable Assignee: COCA COLA CO

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

Assignee(s): THE COCA COLA COMPANY ; COCA COLA CO SOC ORGANIZADA BAJO LAS LEYES DEL ESTADO DE DELAWARE

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

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

Agent(s): VILLASECA; BITTNER THOMAS L; SUTHERLAND ASBILL AND BRENNAN 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 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-PURITY STEVIOL GLYCOSIDES

Abstract: **Methods** of preparing highly purified steviol glycosides, particularly Rebaudioside D, are described. The **methods** include purification from the extraction stage of the Stevia rebaudiana Bertoni plant, purification of steviol glycoside mixtures, Rebaudioside D and Rebaudioside A from a commercial Stevia extract, and purification of Rebaudioside D from remaining solutions obtained after isolation and purification of Rebaudioside A and a high purity mixture of steviol glycosides. The **methods** are useful for producing high purity Rebaudioside D, Rebaudioside A, and steviol glycoside mixtures. The high purity steviol glycosides are useful as non-caloric **sweeteners** in edible and chewable compositions such as any beverages, confectioneries, bakery products, cookies, and chewing gums.

Classifications:

International (IPC 8-9): A01N43/04 A21D2/18 A23C9/13 A23G1/40 A23G3/42 A23G9/34 A23L1/221 A23L1/236 A23L2/02 A23L2/60 A23L27/10 A23L27/30 A23L27/50 A61K31/70 A61K31/7034 A61K31/704 A61K36/28 A61K8/60 A61Q11/00 B01D15/18 B01D15/42 C07H1/06 C07H1/08 C07H15/256 (Advanced/Invention); A21D2/18 A23C9/13 A23G1/40 A23G3/42 A23G9/34 A23L2/02 A23L2/60 (Advanced/Non-invention)

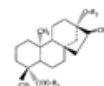
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European: A61K31/7034

US: 131/352 424/49 426/431 426/478 426/548 426/658 514/777 536/128 536/18.1

PatBase - US2013071339_AA

Patent Application Publication Mar. 21, 2013 Sheet 1 of 17 US 2013/0071339 A1



Compound name	R ₁ (C-15)	R ₂ (C-13)
1. Steviol	H	H
2. Steviolbioside	H	β -Glc
3. Rebaunolide	β -Glc	β -Glc
4. Steviolchalcone	H	β -Glc- β -Glc(2 $\rightarrow$ 1)
5. Steviolside	β -Glc	β -Glc- β -Glc(2 $\rightarrow$ 1)
6. Rebaudioside A	β -Glc	β -Glc- β -Glc(2 $\rightarrow$ 1) (β -Glc) $\rightarrow$ 1
7. Rebaudioside B	H	β -Glc- β -Glc(2 $\rightarrow$ 1) (β -Glc) $\rightarrow$ 1
8. Rebaudioside C (Dulcoside B)	β -Glc	β -Glc- α -Rha(2 $\rightarrow$ 1) (β -Glc) $\rightarrow$ 1
9. Rebaudioside D	β -Glc- β -Glc(2 $\rightarrow$ 1)	β -Glc- β -Glc(2 $\rightarrow$ 1) (β -Glc) $\rightarrow$ 1
10. Rebaudioside E	β -Glc- β -Glc(2 $\rightarrow$ 1)	β -Glc- β -Glc(2 $\rightarrow$ 1)
11. Rebaudioside F	β -Glc	β -Glc- β -Xyl(2 $\rightarrow$ 1) (β -Glc) $\rightarrow$ 1
12. Dulcoside A	β -Glc	β -Glc- α -Rha(2 $\rightarrow$ 1)

FIG. 1

Family:

Publication number	Publication date	Application number	Application date
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US2015141632 AA	20150521	US20150603941	20150123
US2017190728 AA	20170706	US20170425295	20170206
US2018079767 AA	20180322	US20170718983	20170928
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US9562064 BB	20170207	US20150603941	20150123
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Priority:

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Probable Assignee: PURECIRCLE SDN BHD

Assignee(s): (std): MARKOSYAN AVETIK ; PURECIRCLE SDN BHD ; PURECIRCLE USA INC ; PURECIRCLE USA INC

Inventor(s): (std): BIN NAWI KHAIRUL NIZAM ; BN NAW KKHARUL NZAM ; CHOW SEW YN ; CHOW SIEW YIN ; MARKOSYAN AVETIK ; MARKOSYAN AVETK

Agent(s): Vossius &, Partner; ALEYA R; BRIGGS AND MORGAN PA; AUDREY J; BABCOCK AUDREY J 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: HIGH-POTENCY **SWEETENER** COMPOSITION FOR TREATMENT AND/OR PREVENTION OF OSTEOPOROSIS AND COMPOSITIONS **SWEETENED** THEREWITH

Abstract: The present invention relates generally to functional **sweetener** compositions comprising non-caloric or low-caloric 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 an agent for the treatment and/or prevention of osteoporosis. The present invention also relates to functional **sweetener** compositions and **methods** that can improve the **tastes** of non-caloric or low-caloric natural and/or synthetic 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): A61K45/08 A61P19/10 A23L1/09 A23L1/22 A23L1/236 A23L1/29 A23L1/30 A23L1/302 A23L2/00 A23L2/02 A23L2/302 A23L2/38 A23L2/52 A23L2/60 A61K31/191 A61K31/194 A61K31/592 A61K31/70 A61K33/14 A61K33/42 A61K45/00 A61K47/10 A61K47/18 A61K47/26 A61K47/36 A61P1/00 A61P15/12 A61P27/02 A61P35/00 A61P9/00 (Advanced/Invention);

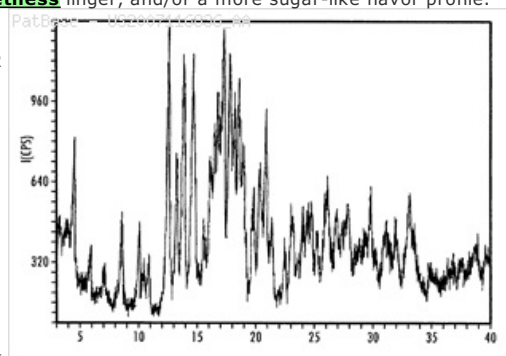
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International (IPC 1-7): A23L1/236 A23L1/30 A23L2/60 A61K31/122 A61K31/593 A61K31/7012 A61P19/10

CPC: A23L27/30 A23L27/34 A23L27/36 A23L33/105 A23L33/11 A23L33/15 A23L33/16 A23L33/175 A23L2/60 A23L2/02 A23L2/38 A23V2002/00

European: A23L1/236 A23L1/236D2 A23L1/236D6 A23L1/302 A23L1/304 A23L1/305A A23L1/30B A23L1/30B2 A23L2/02 A23L2/38 A23L2/60 K23V2/00

US: 426/548 426/548P



Family:

Publication number	Publication date	Application number	Application date
AR057917 AA	20071226	AR2006P105152	20061123
CL2006003200 A1	20070803	CL20060003200	20061121
EP1971226 A2	20080924	EP20060837930	20061117
JP2009517033 T2	20090430	JP20080542371T	20061117
TW200800045 A	20080101	TW20060142843	20061120
US2007116836 AA	20070524	US20060556070	20061102
UY29941 A1	20070629	UY20060029941	20061121
WO07061861 A2	20070531	WO2006US44707	20061117
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Priority:

US20050739124P 20051123 US20050739302P 20051123 US20060805209P 20060619
 US20060805216P 20060619 US20060556070 20061102 WO2006US44707 20061117

Probable Assignee: COCA COLA CO

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

Assignee(s): THE COCA COLA COMPANY ; COCA COLA CO SOC ORGANIZADA BAJO LAS LEYES DEL ESTADO DE DELAWARE

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

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

Agent(s): VILLASECA; BITTNER THOMAS L; SUTHERLAND ASBILL AND BRENNAN 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 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: ELECTRODIALYZED COMPOSITIONS AND **METHOD** OF TREATING AQUEOUS SOLUTIONS USING ELECTRODIALYSIS

Abstract: An electrodialysis system is used to produce electrodialyzed compositions with altered pH but without objectionable odor and **taste**. An aqueous solution is contacted with a membrane electrodialysis system and an electrical potential is applied in an amount effective for changing the pH of the aqueous solution by at least about 2.0 and for providing an electrodialyzed composition having a total cation or anion concentration of about 1.0N or less, and individual cation or anion concentration of about 0.6N or less, and a free chlorine content of about 2 **ppm** or less.

Classifications:

International (IPC 8-9): A23B4/02 A23B4/12 A23B4/20 A23B4/24 A23C11/10 A23C19/05 A23C19/076 A23C19/09 A23C19/10 A23C21/10 A23C3/02 A23C3/08 A23C9/144 A23C9/154 A23D7/005 A23D9/00 A23G3/36 A23J3/16 A23L1/03 A23L1/064 A23L1/211 A23L1/221 A23L1/24 A23L1/314 A23L1/32 A23L11/00 A23L11/30 A23L13/40 A23L15/00 A23L2/44 A23L2/68 A23L2/74 A23L21/12 A23L27/10 A23L27/60 A23L3/34 A23L3/3508 A23L3/358 A61N1/30 B01D59/42 B01D61/42 B01D61/44 C02F1/469 C02F1/66 C12G3/02 (Advanced/Invention); C02F1/461 (Advanced/Non-invention); A23B4/00 A23B4/12 A23B4/14 A23C9/00 A23L1/00 A23L1/03 A23L1/24 A23L2/42 A23L2/52 A23L2/70 A23L3/34 A23L3/3454 A23L3/3463 A61N1/30 B01D59/00 B01D61/42 C02F1/469 C02F1/66 (Core/Invention); C02F1/461 (Core/Non-invention)

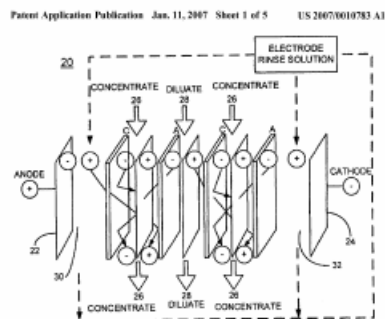
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European: A23B7/10 A23C11/10B A23J3/16 A23L1/015E2 A23L1/015E4 A23L1/211 A23L1/22M A23L1/24D A23L1/307 A23L2/74 A23L3/3508 A23L3/3571 B01D61/44B B01D61/58 C02F1/469D C02F1/66 C12G3/02 K23C210/30 K23G210/00 K23V2/00 L01D61/02D L01D61/14D L01D61/14F L01D61/24B L01D61/42A M02F1/469D M02F201/461B4

US: 204/518 204/520 426/326 426/326P 604/20 604/20P

PatBase - US2007010783_AA



(PRIOR ART)

FIG. 1

Family:

Publication number	Publication date	Application number	Application date
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EP1932435 A3	20100901	EP20070115772	20070905
JP2008514232 T2	20080508	JP20070534747T	20050929
MX2007012009 A1	20090113	MX20070012009	20070928
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US2007158194 AA	20070712	US20060617988	20061229
US2007181428 AA	20070809	US20070735160	20070413

Priority:

US20040784404	20040223	US20040784699	20040223	US20040941578	20040915
US20040956907	20041001	US20050100487	20050407	WO2005US32725	20050914
WO2005US34942	20050929	US20060523253	20060919	US20060609632	20061212
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Probable Assignee: KRAFT FOODS GLOBAL BRANDS LLC

Assignee(s): (std): HONG YEONG CHING A ; KELLY HARRIS SANDRA E ; LAPP BARBARA ; HESTEKIN JAMIE A ; KRAFT FOODS HOLDINGS INC ; KRAFT FOODS GLOBAL BRANDS LLC ; CROWLEY COLIN P ; LOH JIMBAY P ; SUBRAMANIAN KRISHNAN ; ZHENG ZUOXING ; STUBBS TIM ; LINCOURT RICHARD H ; WHALEN PEDERSEN ERIK K

Assignee(s): HAN XIAO QING ; HANSEN TIM ; HARRISON VERONICA M ; HONG YEONG CHING ALBERT ; KANG IKSOON ; HILL LAURA G ; HIRSCHY JOHN A ; BROWN PETER H ; CHA ALICE S

Inventor(s): (std): HONG YEONG CHING A ; HONG YEONG CHING ALBERT ; KELLY HARRIS SANDRA E ; LAPP BARBARA ; STUBBS TIM ; SUBRAMANIAN KRISHNAN ; ZHENG ZUOXING ; WHALEN PEDERSEN ERIK K ; KANG IKSOON ;

Inventor(s): HIRSCHEY JOHN A ; HILL LAURA G ; HESTEKIN JAMIE A ; HARRISON VERONICA M ; HANSEN TIM ; HAN XIAO QING ; LOH JIMBAY P ; LINCOURT RICHARD H ; CROWLEY COLIN P ; CHA ALICE S ; BROWN PETER H
ALICE S CHA ; COLIN P CROWLEY ; LAURA G HILL ; ERIK K WHALEN PEDERSEN ; JOHN A HIRSCHEY ; JIMBAY P LOH ; IKSOON KANG ; VERONICA M HARRISON ; TIM HANSEN ; PETER H BROWN ; ZUOXING ZHENG ; YEONG CHING A HONG ; XIAO QING HAN ; TIM STUBBS ; WHALEN PEDERSEN ERIK ; YEONG CHING ALBERT HONG ; LINCOURT RICHARD ; LOH JIMBAY ; SANDRA E KELLY HARRIS ; KRISHNAN SUBRAMANIAN ; KELLY HARRIS SANDRA ; BARBARA LAPP ; CROWLEY COLIN ; HESTEKIN JAMIE ; HONG YEONG CHING

Agent(s): GRIFFITH HACK; MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP; SMAGGASGALE GILLIAN HELEN; KRAFT FOODS INC DEBBIE K WRIGHT; FITCH EVEN TABIN AND FLANNERY

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 MK MT NL PL PT RO RS SE SI SK TR

Title: NATURAL **SWEETENER**

Abstract: The invention relates to extracts, in particular non-nutrient phytochemicals, from sugar cane or sugar beet waste products, such as molasses, sugar mud and bagasse, which have Glycemic Index (GI) lowering properties and their use as **sweeteners** and in **foods** containing sugar.

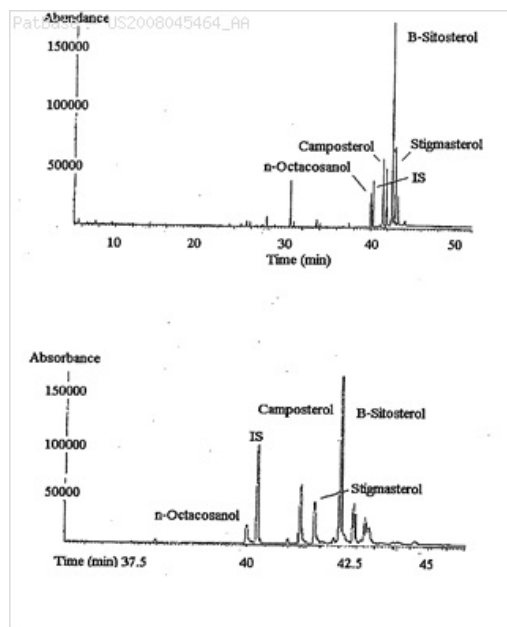
Classifications:

International (IPC 8-9): A23L1/08 A23L1/09 A23L1/212 A23L1/22 A23L1/221 A23L1/236 A23L1/29 A23L1/30 A23L1/304 A23L1/305 A23L1/307 A23L1/48 A61K31/05 A61K31/353 A61K31/70 A61K31/702 A61K31/715 A61P3/10 A61P43/00 A61P9/10 C13B10/00 C13B20/00 C13B20/14 C13B20/16 C13B35/08 C13B50/00 C13D1/00 C13D3/00 C13D3/14 C13F3/00 (Advanced/Invention); C13K1/04 C13K13/00 (Advanced/Non-invention); A23L1/00 C13B10/00 (Core/Invention)

International (IPC 1-7): A23L1/09 A23L1/29 C13D1/00 C13D3/00
CPC: A23L1/221 A61K31/05 A61K31/353 A23V2002/00 C13B20/14 C13B20/165 C13B50/002 C13B50/006 A23V2250/628 A23V2250/61 A23V2250/606 A23V2250/161 A23V2250/16 A23V2250/1578 A23V2250/2132 A23V2200/328 A23L27/10 A23L27/33 A23L29/30 A23L33/10 A23L5/00 A23L33/125

European: A23L1/09 A23L1/236D A23L1/30 C13B20/14 C13B20/16B C13B50/00B C13B50/00M K23V2/00

US: 1/1 127/30 127/30S 127/42 127/46.1 127/46.100S 127/46.2 127/46.200S 426/103 426/311 426/48 426/62 426/62S 426/656 426/656S 426/658 426/658S 426/71 426/71S 426/74 426/74S 514/23 514/23P 514/456 514/53 536/123.13 549/399

**Family:**

Publication number	Publication date	Application number	Application date
AU2005249147 AA	20051215	AU20050249147	20050603
AU2005249147 BB	20110324	AU20050249147	20050603
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AU2007100846 BD	20071213	AU20070100846	20070904
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BRPI0511227 A	20071127	BR2005PI11227	20050603
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CA2568775 C	20120911	CA20052568775	20050603
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EP1781116 A4	20090729	EP20050744686	20050603
JP2008501321 T2	20080124	JP20070513619T	20050603
JP5112859 B2	20130109	JP20070513619T	20050603
MX292792 B	20111129	MX2006PA13853	20050603
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US2014315993 AA	20141023	US20120370134	20120209
US8138162 BB	20120320	US20050628151	20050603
US9161562 BB	20151020	US20120370134	20120209
WO05117608 A1	20051215	WO2005AU00798	20050603

Priority:

AU20040902997	20040604	AU20050901825	20050412	AU20050249147	20050603
WO2005AU00798	20050603	US20060628151	20061227	AU20070100846	20070904
AU2011020974	20110621	US20120370134	20120209		

Probable Assignee: PRODUCT MAKERS AUSTRALIA PTY LTD**Assignee(s):** (std): HORIZON SCIENCE PTY LTD ; KANNAR DAVID ; KITCHEN BARRY JAMES**Assignee(s):** PRODUCT MAKERS AUSTRALIA PTY LTD**Inventor(s):** (std): DAVID KANNAR ; JAMES KANNAR DAVID KITCHEN BAR ; JAMES KITCHEN BARRY ; KANNAR DAVID ; KITCHEN BARRY J ; KITCHEN BARRY JAMES**Inventor(s):** BARRY JAMES KITCHEN ; KANNAR DAVID KITCHEN BARRY JAMES ; KITCHEN BARRY**Agent(s):** HERBERT SMITH FREEHILLS; WATERMARK PATENT AND TRADE MARKS ATTORNEYS; FB RICE; FB RICE PTY LTD; FREEHILLS PATENT AND TRADE MARKS ATTORNEYS; FREEHILLS PATENT ATTORNEYS; FPA PATENT ATTORNEYS PTY LTD; MOFFAT AND CO; IP GROUP OF DLA PIPER US LLP; DILWORTH PAXSON LLP; GARY D; MYERS BIGEL SIBLEY AND SAJOVEC PA**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

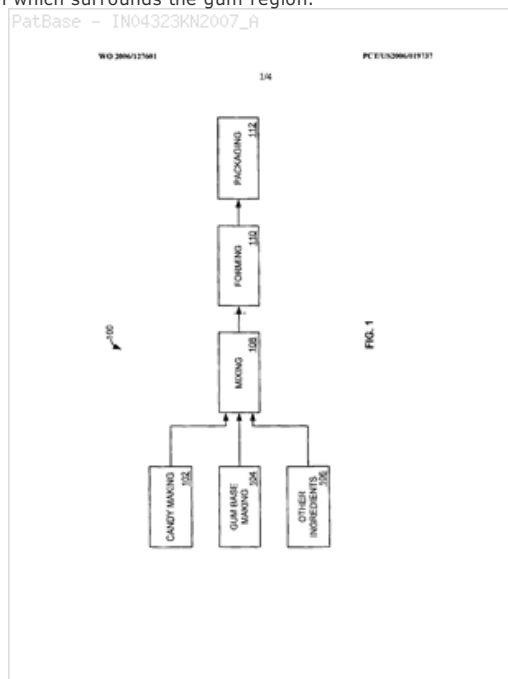
RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: LIQUID-FILLED CHEWING GUM COMPOSITION

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a liquid fill composition and a gum region which includes a gum base surrounding the liquid fill which may include a modified release component, wherein the gum region includes a polyol composition including at least one polyol and having a water solubility of less than 72 percent by weight at 25 Degrees Centigrade. The composition may also include a coating region which surrounds the gum region.

Classifications:

International (IPC 1-7): A23G4/00 A23G9/00 A23L1/00 A23L1/22
A23L1/226 A23L2/60

**Family:**

Publication number	Publication date	Application number	Application date
IN03927KN2007 A	20080328	IN2007KN03927	20071012
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IN03990KN2007 A	20080704	IN2007KN03990	20071016
IN04012KN2007 A	20080404	IN2007KN04012	20071017
IN04322KN2007 A	20080704	IN2007KN04322	20071108
IN04323KN2007 A	20080704	IN2007KN04323	20071108
IN263667 B	20141114	IN2007KN03927	20071012
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Priority:

US20050683634 20050523 US20050683634P 20050523 US20060760437P 20060120
US20060776641P 20060224 US20060789667P 20060406 WO2006US18070 20060510
WO2006US20307 20060523

Probable Assignee: CADBURY ADAMS USA LLC

Assignee(s): CADBURY ADAMS USA LLC ; INTERCONTINENTAL GREAT BRANDS LLC

Inventor(s): BOGHANI NAVROZ ; GEBRESELASSIE PETROS ; GRANT R STEVE ; HARGREAVES CAROLE ANN ; JANI BHARAT ; KABSE KISHOR ; KIEFER JESSE ; KRAMER COLLEEN ; KUNCEWITCH THOMAS ; LUO SHIUH JOHN ; ROBINSON MARY K ; SCHMITZ KRISTEN

Title: USE OF HESPERETIN FOR ENHANCING THE **SWEET TASTE**

Abstract: The use of hesperetin of formula (I) is described wherein the hesperetin of formula (I) is in the form of a (2S)-enantiomer, (2R)-enantiomer or any desired mixture of the two enantiomers, a salt of hesperetin of formula (I), -a mixture comprising or consisting of two or more salts of the hesperetin of formula (I), or a mixture comprising or consisting of hesperetin of formula (I) and one or more salts of hesperetin of formula (I) for enhancing the **sweet taste** of a **sweet**-tasting substance or **sweet** olfactory impression of a flavouring which gives a **sweet** olfactory impression.

Classifications:

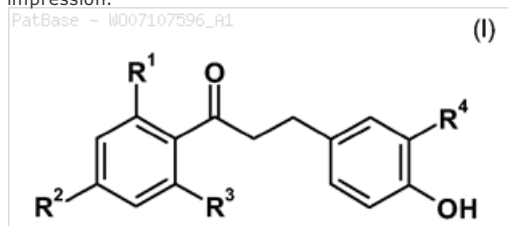
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International (IPC 1-7): A23L1/22 A23L1/236 A23L1/307

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European: A21D2/02 A21D2/08 A21D2/18B A21D2/24 A21D2/26 A23C9/13B A23C9/154D A23G1/32 A23G3/36 A23G4/06 A23G9/32 A23L1/22 A23L1/22V A23L1/236 A23L1/307 A23L2/60 A61K8/02 A61K8/35 A61K8/49H2 A61Q11/00 C07C45/62 C07C45/74 C07C49/84 C11B9/00F K23V2/00 K61K201/09 K61K201/119 K61K800/70

US: 1/1 424/49 424/49P 424/49S 424/54 424/54P 426/536 426/536S 426/548 426/548S



Family:

Publication number	Publication date	Application number	Application date
AR054585 AA	20070627	AR2006P103228	20060726
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Priority:

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EP20070727190	20070321	WO2007EP52714	20070321	US20070293585	20070321

Probable Assignee: SYMRISE AG

Assignee(s): (std): HAUG MARTIN ; KINDEL GUENTER ; KRAMMER GERHARD ; LEY JAKOB ; PAETZ SUSANNE ; RIESS THOMAS ; SYMRISE GMBH AND CO KG ; SCHMIDTMANN RALPH ; SYMRISE AG

Assignee(s): SYMRISE GMBH AND CO KG ; SYMRISE GMBH

Inventor(s): (std): GERHARD KRAMMER ; KINDEL GUENTHER ; KINDEL GUNTER ; LEY JAKOB PETER ; MARTIN HAUG ; SUSANNE PAETZ ; THOMAS RIESS ; SCHMIDTMANN RALPH ; RIESS THOMAS ; RALPH SCHMIDTMANN ; PAETZ SUSANNE ; LEY JAKOB ; KRAMMER GERHARD ; KINDEL GUENTER ; JAKOB LEY ; HAUG MARTIN ; GUENTER KINDEL

Inventor(s): GERHARD ; HAUG ; GUNTER ; JAKOB ; KINDEL ; KRAMMER ; LEY ; PAETZ ; MARTIN ; RALPH ; RIESS ; SCHMIDTMANN ; THOMAS ; SUSANNE

Agent(s): BORDEN LADNER GERVAIS LLP; SARGENT; EISENFUEHR SPEISER PATENTANWAELTE RECHTSANWAELTE PARTGMBB; EISENFUEHR SPEISER AND PARTNER; EISENFUEHR SPEISER; CARPINTERO MARIO; CONNOLLY BOVE LODGE AND HUTZ LLP; NOVAK DRUCE CONNOLLY BOVE AND QUIGG LLP; POLSINELLI PC

Designated states: AE AG AL AM 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

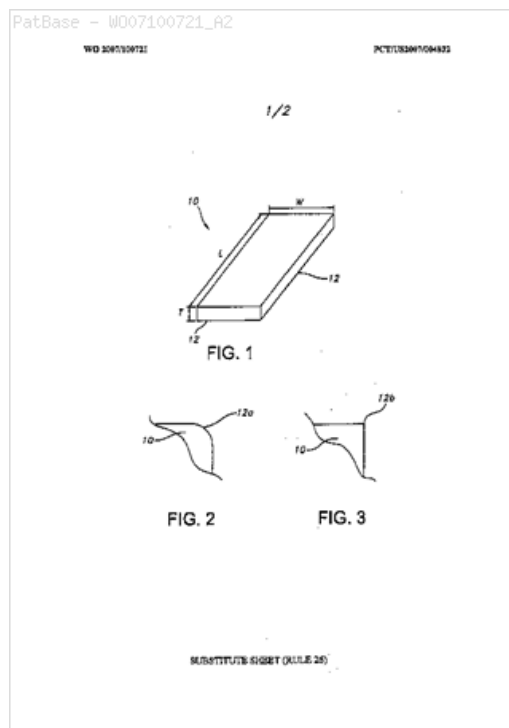
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NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN SV SY SZ TD TG TJ TM TN TR TT TZ UA
UG US UZ VC VN ZA ZM ZW

Title: LIQUID-FILLED CHEWING GUM COMPOSITION

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a liquid-fill composition including crystalline sorbitol and optionally hydrogenated starch hydrolysate and a gum region which includes a gum base surrounding the liquid-fill. The gum region may include a polyol composition including at least one polyol and having a water solubility of less than 72 percent by weight at 25 degrees centigrade. The composition may also include a coating region which surrounds or covers the gum region.

Classifications:

International (IPC 8-9): A23G3/20 A23G4/00 A23G4/18 A23G4/20 A61K9/00 A61Q11/00 (Advanced/Invention); A23G3/02 A23G4/00 A23G4/18 A61K9/00 A61Q11/00 (Core/Invention)
International (IPC 1-7): A23G3/20 A23G4/18
CPC: A23G4/10 A23G4/20 A23G4/205 A61K8/345 A61K8/732 A61K9/0058 A61Q11/00
European: A23G4/10 A23G4/20 A23G4/20H A61K8/34D A61K8/73F A61K9/00M18B2 A61Q11/00 K61K201/119

**Family:**

Publication number	Publication date	Application number	Application date
AU2007221176 AA	20070907	AU20070221176	20070226
AU2007221176 BB	20110721	AU20070221176	20070226
BRPI0708246 A2	20110524	BR2007PI08246	20070226
CA2643017 AA	20080819	CA20072643017	20070226
CA2643017 C	20121016	CA20072643017	20070226
CN101389224 A	20090318	CN200780006532	20070226
CN101389224 B	20130619	CN200780006532	20070226
EP1998630 A2	20081210	EP20070751584	20070226
EP1998630 A4	20100317	EP20070751584	20070226
IN03394KN2008 A	20090213	IN2008KN03394	20080819
JP2009527256 T2	20090730	JP20080556455T	20070226
JP4840884 B2	20111221	JP20080556455T	20070226
MX2008010795 A1	20080901	MX20080010795	20070226
RU2008127937 A	20100327	RU20080127937	20070226
RU2398442 C2	20100910	RU20080127937	20070226
WO07100721 A2	20070907	WO2007US04832	20070226
WO07100721 A3	20080110	WO2007US04832	20070226

Priority:

US20060776748P 20060224 WO2007US04832 20070226

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): JANI BHARAT ; KABSE KISHOR ; KEHDBERI ADAMS JUEHSEHJ LLS ; SHETTY ADITI ; KRAFT FOODS GLOBAL BRANDS LLC ; CADBURY ADAMS USA LLC ; GEBRESELASSIE PETROS

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC ; KRAFT FOODS GLOBAL INC

Inventor(s): (std): SHETTY ADITI ; PETROS GEBRESELASSIE ; KISHOR KABSE ; KABSE KISHOR ; JANI BHARAT ; GEBRESELASSIE PETROS ; BHARAT JANI ; ADITI SHETTY ; SHETTI ADITI ; DZHANI BKHARAT

Agent(s): GRIFFITH HACK; BERESKIN AND PARR; BERESKIN AND PARR LLP SENCRL SRL; GOODWIN MARK; FUJITA KAZUKO

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: CENTER-FILLED CHEWING GUM COMPOSITION

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a center-fill composition selected from a solid, semi-solid, liquid, and gas and a gum region which includes a gum base layer adjacent to the center-fill.

Classifications:

International (IPC 8-9): A23G4/00 A23G4/20 A23G9/00 A23P1/08 (Advanced/Invention);

A23G4/00 A23G9/00 (Core/Invention)

International (IPC 1-7): A23G3/30

CPC: A23G4/20

European: A23G4/20

Family:

Publication number	Publication date	Application number	Application date
AR053611 AA	20070509	AR2006P102117	20060523
AU2006251746 AA	20061130	AU20060251746	20060519
AU2006251746 BB	20100506	AU20060251746	20060519
CA2602509 AA	20070921	CA20062602509	20060519
CA2602509 C	20120501	CA20062602509	20060519
EP1928258 A2	20080611	EP20060770695	20060519
EP1928258 A4	20100428	EP20060770695	20060519
JP2008539804 T2	20081120	JP20080513561T	20060519
JP5225077 B2	20130703	JP20080513561T	20060519
MX2007014635 A1	20080122	MX20070014635	20060519
WO06127481 A2	20061130	WO2006US19504	20060519
WO06127481 A3	20070315	WO2006US19504	20060519

Priority:

US20050683634P 20050523 US20050210954 20050824 US20060776382P 20060224
WO2006US19504 20060519

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): SCHMITZ KRISTEN ; KIEFER JESSE ; KRAMER COLLEEN ; JANI BHARAT ; KUNCEWITCH THOMAS ; KABSE KISHOR ; ROBINSON MARY K ; BOGHANI NAVROZ ; CADBURY ADAMS USA LLC ; GEBRESELAASSIE PETROS ; GRANT R STEVE

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC ; GRANT R ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS GLOBAL INC

Inventor(s): (std): BOGHANI NAVROZ ; GEBRESELAASSIE PETROS ; GRANT R STEVE ; GRANT STEVE R ; JANI BHARAT ; KABSE KISHOR ; KIEFER JESSE ; KRAMER COLLEEN ; KUNCEWITCH THOMAS ; ROBINSON MARY K ; SCHMITZ KRISTEN

Inventor(s): THOMAS KUNCEWITCH ; BHARAT JANI ; MARY K ROBINSON ; NAVROZ BOGHANI ; PETROS GEBRESELAASSIE ; R STEVE GRANT ; KRISTEN SCHMITZ ; KISHOR KABSE ; JESSE KIEFER ; GRANT R ; COLLEEN KRAMER

Agent(s): GRIFFITH HACK; BERESKIN AND PARR LLP; BERESKIN AND PARR LLP SENCRL SRL; GOODWIN MARK; FUJITA KAZUKO

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 KN KP KR KZ LC LI LK LR LS LT LU LV LY 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: LIQUID-FILLED CHEWING GUM COMPOSITION

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a liquid fill composition and a gum region which includes a gum base surrounding the liquid fill which may include a modified release component, wherein the gum region includes a polyol composition including at least one polyol and having a water solubility of less than 72 percent by weight at 25 degrees centigrade. The composition may also include a coating region which surrounds the gum region.

Classifications:

International (IPC 8-9): A23G4/00 A23G4/06 A23G4/18 A23G4/20 A23L1/00 A23L1/22 A23L1/226 A23L1/236 A23L27/00 A23L27/20 A23L27/30 A23L5/00 A61K36/00 A61K45/00 A61K8/02 A61K9/52 A61K9/68 A61P1/02 A61Q11/00 (Advanced/Invention); A61K47/32 (Advanced/Non-invention); A23G4/00 A61K36/00 A61K45/00 A61K8/02 A61K9/52 A61K9/68 A61P1/00 A61Q11/00 (Core/Invention); A61K47/32 (Core/Non-invention)

International (IPC 1-7): A23G3/30

CPC: A23G4/06 A23G4/20 A23G4/205

European: A23G4/06 A23G4/20 A23G4/20H

Family:

Publication number	Publication date	Application number	Application date	
AR053484 AA	20070509	AR2006P102123	20060523	
AU2006249487 AA	20061130	AU20060249487	20060510	
AU2006249487 BB	20101028	AU20060249487	20060510	
CA2602494 AA	20070921	CA20062602494	20060510	
CA2602494 C	20111004	CA20062602494	20060510	
EP1906746 A2	20080409	EP20060759486	20060510	
EP1906746 A4	20110921	EP20060759486	20060510	
JP2008541721 T2	20081127	JP20080513519T	20060510	
JP4982485 B2	20120725	JP20080513519T	20060510	
MX2007014630 A1	20080225	MX20070014630	20060510	
WO06127277 A2	20061130	WO2006US18070	20060510	
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Priority:

US20050683634P 20050523 US20060776641P 20060224 WO2006US18070 20060510

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): JANI BHARAT ; KABSE KISHOR ; CADBURY ADAMS USA LLC

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS GLOBAL INC

Inventor(s): (std): JANI BHARAT ; KABSE KISHOR

Inventor(s): KISHOR KABSE ; BHARAT JANI

Agent(s): GRIFFITH HACK; BERESKIN AND PARR LLP; BERESKIN AND PARR LLP SENCRL SRL; GOODWIN MARK; FUJITA KAZUKO

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 KN KP KR KZ LC LI LK LR LS LT LU LV LY 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: CENTER-FILLED CHEWING GUM WITH BARRIER LAYER

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a liquid-fill composition, a gum region which includes a gum base surrounding the liquid-fill, and at least one barrier layer between the liquid-fill region and the gum region. The barrier layer reduces leakage of liquid-fill from the liquid-fill region to the gum region. The composition may also include a coating region which surrounds the gum region.

Classifications:

International (IPC 8-9): A23G1/00 A23G4/00 A23G4/04 A23G4/06 A23G4/18 A23G4/20 A23G9/00 (Advanced/Invention); A23G1/00 A23G4/00 A23G4/18 A23G9/00 (Core/Invention)

International (IPC 1-7): A23G3/30

CPC: A23G4/043 A23G4/20 A23G4/06

European: A23G4/06 A23G4/20

Family:

Publication number	Publication date	Application number	Application date
AR053298 AA	20070425	AR2006P102122	20060523
AU2006249519 AA	20061130	AU20060249519	20060515
AU2006249519 BB	20101125	AU20060249519	20060515
CA2602498 AA	20070921	CA20062602498	20060515
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EP1919294 A2	20080514	EP20060770325	20060515
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JP2008541722 T2	20081127	JP20080513524T	20060515
JP5009902 B2	20120829	JP20080513524T	20060515
MX2007014631 A1	20080124	MX20070014631	20060515
WO06127307 A2	20061130	WO2006US18608	20060515
WO06127307 A3	20070315	WO2006US18608	20060515

Priority:

US20050683634P 20050523 US20050210954 20050824 US20060776508P 20060224
WO2006US18608 20060515

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): BOGHANI NAVROZ ; CADBURY ADAMS USA LLC ; GEBRESELASSIE PETROS ; KABSE KISHOR ; JANI BHARAT ; KRAFT FOODS GLOBAL BRANDS LLC

Assignee(s): KRAFT FOODS GLOBAL INC ; INTERCONTINENTAL GREAT BRANDS LLC

Inventor(s): (std): KABSE KISHOR ; JANI BHARAT ; GEBRESELASSIE PETROS ; BOGHANI NAVROZ

Inventor(s): BHARAT JANI ; PETROS GEBRESELASSIE ; NAVROZ BOGHANI ; KISHOR KABSE

Agent(s): GRIFFITH HACK; BERESKIN AND PARR LLP; BERESKIN AND PARR LLP SENCRL SRL; GOODWIN MARK; FUJITA KAZUKO

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 KN KP KR KZ LC LI LK LR LS LT LU LV LY 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: CONFECTIONERY COMPOSITIONS INCLUDING AN ELASTOMERIC COMPONENT AND A SACCHARIDE COMPONENT

Abstract: The present invention relates to the confectionery compositions including a saccharide and a chewing gum base.

Classifications:

International (IPC 8-9): A23G3/00 A23G3/50 A23G4/00 A23G4/10 A23G4/18 A23G4/20 A23L1/05 A23L1/236 A23L27/30 A23P1/00 A23P1/12 B65B25/00 (Advanced/Invention);

A23G3/00 A23G3/34 A23G4/00 A23G4/06 A23G4/18 A23L1/05 A23L1/236 A23P1/00 A23P1/10 B65B25/00 (Core/Invention)

CPC: A23L27/33 A23G4/20 A23G3/0065 A23G3/0068 A23G3/52

A23G3/54 A23G4/043 A61K8/60 A61Q11/00

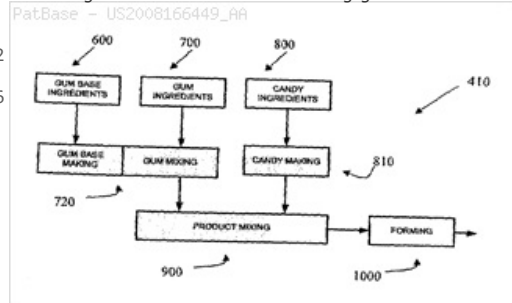
European: A23G3/00P20F A23G3/00P20F4 A23G3/52 A23G3/54

A23G4/04R A23G4/20 A23L1/236D K61K201/119

US: 426/103 426/103S 426/104 426/104S 426/3 426/392 426/392S

426/3S 426/5 426/516 426/516S 426/519 426/519S 426/571 426/571S

426/578 426/578S 426/5P 426/658 426/658S



Family:

Publication number	Publication date	Application number	Application date
DE602007025022 D1	20121018	DE200760025022T	20071119
DE602007036797 D1	20140626	DE200760036797T	20071119
EP2124631 A1	20091202	EP20070864591	20071119
EP2124631 A4	20101117	EP20070864591	20071119
EP2124631 B1	20120822	EP20070864591	20071119
EP2548452 A1	20130123	EP20120005961	20071119
EP2548452 B1	20140514	EP20120005961	20071119
ES2393253 T3	20121219	ES20070864591T	20071119
ES2488633 T3	20140828	ES20120005961T	20071119
US2008166449 AA	20080710	US20070926550	20071029
WO08067207 A1	20080605	WO2007US85099	20071119

Priority:

US20060867690P 20061129 US20070926550 20071029 EP20070864591 20071119
EP20120005961 20071119 WO2007US85099 20071119

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): ALLISON SCOTT B ; AMARISTA JOSE ; BOGHANI NAVROZ ; CADBURY ADAMS USA LLC ; CONSTANCE PATRICIA REINHART ; COOPER JANIE M ; KRAMER COLLEEN M ; MCCORMICK DEMETRIUS TORINO ; GEBRESELASSIE PETROS ; COTTEN GERALD ; ROBINSON MARY ; KABSE KISHOR ; KRAFT FOODS GLOBAL BRANDS LLC ; INTERCONTINENTAL GREAT BRANDS LLC ; SCHMITZ KRISTEN A

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC EAST HANOVER ; KRAFT FOODS GLOBAL INC

Inventor(s): (std): ALLISON SCOTT B ; AMARISTA JOSE ; BOGHANI NAVROZ ; CONSTANCE PATRICIA REINHART ; COOPER JANIE ; COOPER JANIE M ; COOPER JANIE M ; COTTEN GERALD ; COTTEN GERALD ; GEBRESELASSIE PETROS ; KABSE KISHOR ; KRAMER COLLEEN M ; MCCORMICK DEMETRIUS TORINO ; ROBINSON MARY ; SCHMITZ KRISTEN ; SCHMITZ KRISTEN A

Inventor(s): SCHMITZ KRISTEN A JERSEY CITY ; ROBINSON MARY SPARTA ; MCCORMICK DEMETRIUS TORINO CLINTON ; KRAMER COLLEEN M HO HO KUS ; KABSE KISHOR MORRIS PLAINS ; GEBRESELASSIE PETROS PISCATAWAY ; COTTEN GERALD SPARTA ; COOPER JANIE M LAFAYETTE ; CONSTANCE PATRICIA REINHART WYCKOFF ; BOGHANI NAVROZ FLANDERS ; AMARISTA JOSE MORRISTOWN ; ALLISON SCOTT B STAMFORD

Agent(s): GLEISS GROSSE SCHRELL U PARTNER MBB PATENTANWALTE RECHTSANWALTE; OFFICE FREYLINGER SA; GOODWIN MARK; WILSON GUNN; DE ELZABURU ALBERTO; OBLON SPIVAK MCCLELLAND MAIER AND NEUSTADT PC; PEREIRA DANIEL J ET AL

Designated states: AE AG AL AM 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 SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: FUNCTIONAL **FOODS** AND BEVERAGES WITH SYNERGISTIC PROPERTIES TO PROMOTE HOMEOSTASIS

Abstract: The present invention provides compositions having synergistic antioxidant properties in the modulation of Toll-like receptor signaling for the promotion of homeostasis, immunity, energy conservation, protection of neural cells and anti-inflammatory responses, said compositions comprising plant and/or fruit extracts and a natural **sweetener** with high oxidation potential as defined by ORAC value.

Classifications:

International (IPC 8-9): A23L1/30 A23L2/39 A23L2/52 A23L33/10

A61K31/05 A61K31/352 A61K36/00 A61K36/28 A61K36/45 A61K36/53

A61K36/539 A61K36/73 A61K36/734 A61K36/77 A61P29/00 A61P3/02

A61P39/06 C12Q1/02 G01N33/48 G01N33/50 (Advanced/Invention)

CPC: A61K31/352 A61K31/05 A23L2/39 A23L2/52 A61K36/28 A23L33/10

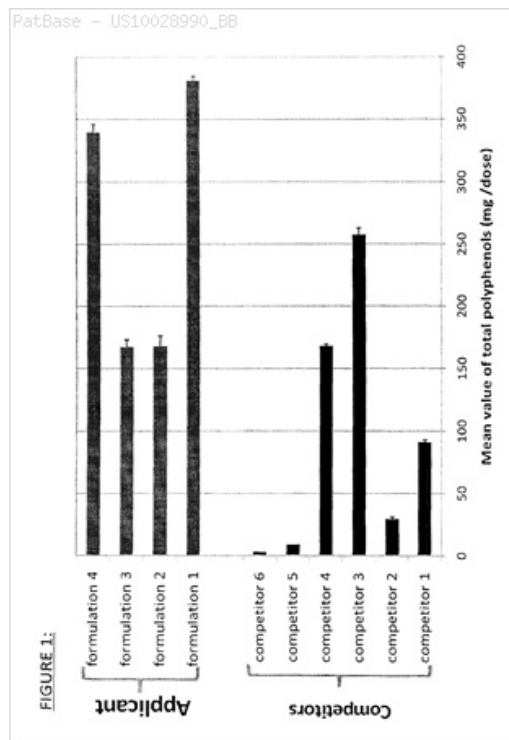
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G01N2500/10 G01N2800/7009

European: A61K36/28 A61K36/53 A61K36/539 A61K36/73 A61K36/734

G01N33/50D2E S01N500/10 S01N800/70A1

US: 514/456



Family:

Publication number	Publication date	Application number	Application date
CA2837751 AA	20131129	CA20122837751	20120201
CA2837751 C	20180109	CA20122837751	20120201
EP2670415 A1	20131211	EP20120742455	20120201
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US2013310449 AA	20131121	US20120983197	20120201
US2018055897 AA	20180301	US20170686261	20170825
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WO12103637 A1	20120809	WO2012CA00090	20120201

Priority:

US20110438747P 20110202 US20110472298P 20110406 WO2012CA00090 20120201
 US20120983197 20120201 US20130983197 20130801 US20170686261 20170825

Probable Assignee: JUSTBIO INC

Assignee(s): (std): CHABOT SOPHIE ; JUST BIO INC ; JUSTBIO INC

Inventor(s): (std): CHABOT SOPHIE

Agent(s): NORTON ROSE FULBRIGHT CANADA LLP SENCRL SRL; ROBIC; NOVAGRAAF TECHNOLOGIES; EVERSLEDs SUTHERLAND US LLP; NORTON ROSE CANADA LLP S E N C R L S R L

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 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: FLAVOR MOLECULES

Abstract: A **method** of providing a range of flavors to an orally-receivable or ingestible product, the **method** including adding at least one compound, including salts thereof, of the formula: wherein R₁ may be H, OH, O(CH₂)₂OH, OCH₂OCH₃ or R₂ may be selected from a range of 5- and 6-membered heterocyclic rings, and wherein R₃ may be H or OH. The compounds give rise to a wide range of flavors, and some are useful as **sweetness** enhancers, this allowing **sweetener** content to be reduced while maintaining **sweetness**. Also disclosed are orally-receivable or ingestible products including the compounds.

Classifications:

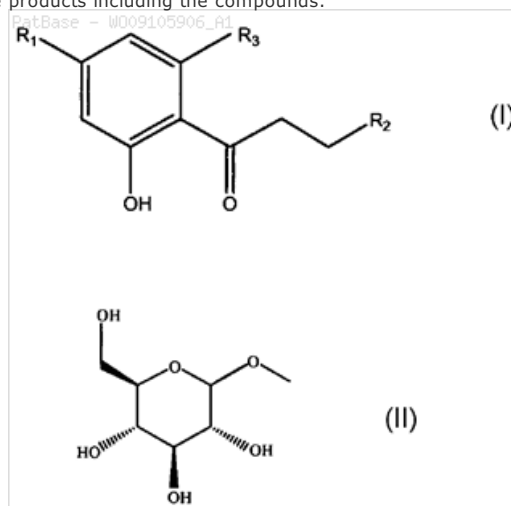
International (IPC 8-9): A23L1/22 A23L1/226 A23L1/22678 A23L1/229 A23L1/236 A23L1/2362 A23L27/00 A23L27/20 A23L27/23 A23L27/30 A61K8/49 A61Q11/00 C07D213/02 C07D213/38 C07D213/59 C07D213/64 C07D213/67 C07D213/80 C07D261/06 C07D261/08 C07D265/06 C07D277/20 C07D277/24 C07D277/30 C07D307/34 C07D307/54 C07D401/02 C07D401/04 C07D413/04 (Advanced/Invention); A23L1/226 A23L1/236 C07D213/00 C07D261/00 C07D265/00 C07D277/00 C07D307/00 C07D401/00 C07D413/00 (Core/Invention)

International (IPC 1-7): A23L1/226 A23L1/236

CPC: A23L27/2052 A23L27/2054 A23L27/2056 A23L27/30 C07D265/06 C07D277/24 C07D307/46 C07D213/50 C07D213/61 C07D213/64 C07D213/74 C07D261/08 C07D277/10 C07D405/12

European: A23L1/226H2 A23L1/226H4 A23L1/226H6 A23L1/236 C07D213/50 C07D213/61 C07D213/64 C07D213/74 C07D261/08 C07D265/06 C07D277/10 C07D277/24 C07D307/46 C07D405/12

US: 424/49 426/537 426/537P 426/548 426/650 544/131 544/131S 546/276.4 546/276.400S 546/301 546/301S 548/204 548/204S 548/247 549/498



Family:

Publication number	Publication date	Application number	Application date
AT533363 E	20111215	AT20090714529T	20090223
BRPI0908890 A2	20150915	BR2009PI08890	20090223
CN101959427 A	20110126	CN200980106385	20090223
CN101959427 B	20130220	CN200980106385	20090223
DE602009003740 D1	20120112	DE200960003740T	20090223
EP2259689 A1	20101215	EP20090714529	20090223
EP2259689 B1	20111116	EP20090714529	20090223
ES2377046 T3	20120322	ES20090714529T	20090223
IN05244CN2010 A	20110318	IN2010CN05244	20100824
IN294974 B	20180330	IN2010CN05244	20100824
JP2011512790 T2	20110428	JP20100547017T	20090223
JP5410451 B2	20140205	JP20100547017T	20090223
US2010040753 AA	20100218	US20090389900	20090220
US2010272656 AA	20101028	US20100795201	20100607
US8449936 BB	20130528	US20090389900	20090220
US8715761 BB	20140506	US20100795201	20100607
WO09105906 A1	20090903	WO2009CH00075	20090223

Priority:

US20080031146P 20080225 US20090389900 20090220 EP20090714529 20090223
 WO2009CH00075 20090223 US20100795201 20100607

Probable Assignee: GIVAUDAN SA

Assignee(s): (std): DANIHER ANDREW ; GIVAUDAN SA ; WANG YILI

Inventor(s): (std): ANDREW DANIHER ; DANIHER ANDREW ; WANG YILI ; YILI WANG

Inventor(s): DANIHER ANDREW CINCINNATI

Agent(s): GIVAUDAN PATENTS; CURATOLO SIDOTI CO LPA; JOSEPH G; SALVATORE A; MCSTEA JOHN ANTHONY

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: **METHOD** OF IMPROVING STABILITY OF **SWEET** ENHANCER AND COMPOSITION CONTAINING STABILIZED **SWEET** ENHANCER

Abstract: The present invention includes **methods** of stabilizing one or more **sweet** enhancers when they are exposed to a light source as well as liquid compositions containing one or more **sweet** enhancers and one or more photostabilizers.

Classifications:

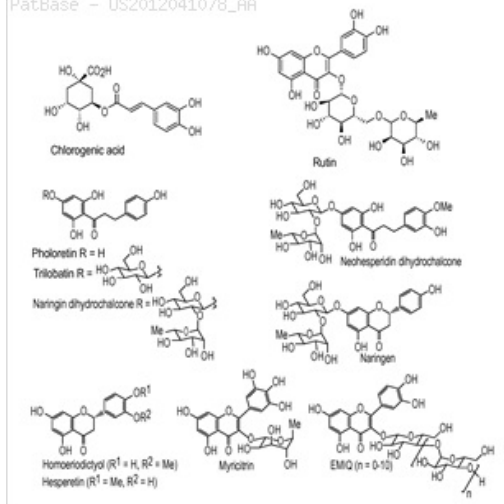
International (IPC 8-9): A23L1/22 A23L1/226 A23L1/236 A23L2/56 A23L2/60 A23L2/62 A23L27/00 A23L27/20 A23L27/30 A61K47/22 A61K47/26 A61K47/30 (Advanced/Invention); A61K47/30 (Advanced/Non-invention); A23L A61K (Subclass/Invention)

CPC: A61K47/22 A61K47/26 A23L2/56 A23V2002/00 A23L1/22678 A23L27/2054 A23L27/88

European: A23L1/226H4 A23L1/22V

US: 426/537 426/544 426/544S 426/545 426/545S 426/546 426/546S 426/547 426/547S 514/777 514/784 514/788 514/788S

PatBase - US2012041078_A1



Family:

Publication number	Publication date	Application number	Application date
BR112013003332 A2	20160712	BR20131103332	20110812
CN103153096 A	20130612	CN201180047971	20110812
CN103153096 B	20160803	CN201180047971	20110812
CN106107406 A	20161116	CN201610471782	20110812
EP2603098 A2	20130619	EP20110817131	20110812
EP2603098 A4	20180117	EP20110817131	20110812
HK1185520 A1	20170721	HK20130113034	20131121
IN02085DN2013 A	20141031	IN2013DN02085	20130307
RU2013110768 A	20140920	RU20130110768	20110812
RU2576451 C2	20160310	RU20130110768	20110812
US2012041078 AA	20120216	US20110208594	20110812
US2015245642 AA	20150903	US20150670331	20150326
US9000054 BB	20150407	US20110208594	20110812
WO12021837 A2	20120216	WO2011US47636	20110812
WO12021837 A3	20120531	WO2011US47636	20110812

Priority:

US20100373083P 20100812 US20110500834P 20110624 CN201180047971 20110812
US20110208594 20110812 WO2011US47636 20110812 US20150670331 20150326

Probable Assignee: SENOMYX INC

Assignee(s): (std): KARANEWSKY DONALD S ; LIU HANGHUI ; SENOMYX INC ; SINOMIKS INK ; TANG XIAO QING ; TACHDJIAN CATHERINE

Inventor(s): (std): KARANEVSKI DONALD S ; KARANEWSKY DONALD ; LIU KHANKHUEJ ; TACHDZHIAN KETRIN ; TAN SJAO TSIN ; TANG XIAO QING ; TACHDJIAN CATHERINE ; LIU HANGHUI ; KARANEWSKY DONALD S S ; KARANEWSKY DONALD S

Inventor(s): XIAO QING TANG ; CATHERINE TACHDJIAN ; DONALD S KARANEWSKY ; HANGHUI LIU

Agent(s): LEISSLER GERSTL GABRIELE; KNOBBE MARTENS OLSON AND BEAR LLP; WU NAN 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 QA 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: FLAVOR-IMPROVING **METHOD**

Abstract: The present invention provides a novel **method** for improving the flavor of a **food**, **drink**, pharmaceutical product, oral care product, or the like. One aspect of the present invention is a **method** for improving the flavor of a **food**, **drink**, pharmaceutical product or oral care product, the **method** including the step of adding 0.1 to 10000 ppb of gamma-aminobutyric acid and 0.01 to 10000 ppb of **naringenin** to the **food**, **drink**, pharmaceutical product, or oral care product.

Classifications:

International (IPC 8-9): A23G3/36 A23L1/22 A23L1/226 A23L1/227 A23L2/00 A23L2/56 A23L27/00 A23L27/20 A23L27/21 A61K47/18 A61K47/22 A61K8/44 A61K8/49 A61Q11/00 (Advanced/Invention)

CPC: A61K47/183 A61K8/44 A61Q11/00 A61K8/498 A61K47/22 A23G3/36 A23L2/56 A23L1/22671 A23L27/2052 A23L27/21 A23L27/84 A23L27/86 A23L27/88

US: 1/1 424/54 426/536 514/784

Family:

Publication number	Publication date	Application number	Application date
 BR112014000347 A2	20170110	BR20141100347	20120712
 CN103796532 A	20140514	CN201280044144	20120712
 CN103796532 B	20160831	CN201280044144	20120712
 EP2732711 A1	20140521	EP20120811656	20120712
 EP2732711 A4	20150617	EP20120811656	20120712
 JP2013008875 A1	20150223	JP20130523975T	20120712
 JP6051465 B1	20161227	JP20130523975T	20120712
 MX2014000467 A1	20140217	MX20140000467	20120712
 MX347179 B	20170418	MX20140000467	20120712
 US2014170082 AA	20140619	US20120232316	20120712
 US9314046 BB	20160419	US20120232316	20120712
 WO13008875 A1	20130117	WO2012JP67781	20120712

Priority:

JP20110155323 20110714 WO2012JP67781 20120712

Probable Assignee: TAKASAGO INT CORP

Assignee(s): (std): HIRAMOTO TADAHIRO ; OMOTANI NAOTO ; TAKASAGO PERFUMERY CO LTD ; TOYOHARA YOSHIKAZU

Assignee(s): TAKASAGO INT CORP ; TAKASAGO PERFUMERY CO

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

Agent(s): ZIMMERMANN AND PARTNER; YAMASAKI KAZUO; HAKODA ATSUSHI; ICHIKAWA SATSUKI; KUMAKURA YOSHIO; ASAI KENJI; SUGHRUE MION PLLC; TSUJII KOICHI 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 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: FLAVONOID SUGAR ADDITION PRODUCTS, **METHOD** FOR MANUFACTURE AND USE THEREOF

Abstract: The present invention relates to flavonoid sugar addition products and a **method** for making the same. It also relates to the use of these addition products for modifying the **taste** of **food** products.

Classifications:

International (ipc 8-9): A23F3/00 A23F5/00 A23F5/14 A23F5/24 A23G1/00 A23G1/22 A23G1/30 A23G1/32 A23G1/42 A23G3/36 A23L1/015 A23L1/09 A23L1/22 A23L1/226 A23L1/236 A23L1/30 A23L27/20 A23L27/28 A61K31/353 A61K47/26 A61K8/60 A61Q11/00 C07H1/00 C07H17/04 C07H17/06 C07H17/065 C07H7/06 (Advanced/Invention); A23F5/14 A23F5/24 A23G1/00 A23G1/30 A23L1/015 A23L1/09 A23L1/236 A23L2/56 A61K47/26 A61K8/60 A61Q11/00 C07H17/065 (Advanced/Non-invention); A23F3/00 A23F5/00 A23F5/24 A23G1/00 A23G1/30 A23L1/015 A23L1/09 A23L1/22 A23L1/226 A23L1/236 A23L1/30 A61K47/26 A61K8/30 A61Q11/00 C07H1/00 C07H17/00 C07H7/00 (Core/Invention)
International (ipc 1-7): A23F3/16 A23F5/10 A23G1/00 A23L01/00 A23L1/00 A23L1/226 A23L1/29
CPC: A23L27/2024 A23L27/84 A23L27/86 A23V2002/00
European: A23L1/226B4 A23L1/22M A23L1/22T K23V2/00
US: 426/536 426/548 426/548P

PatBase - NZ555168_A

555168

END

Family:

Publication number	Publication date	Application number	Application date
AR061035 AA	20080730	AR2007P102170	20070518
AU2007202198 AA	20071206	AU20070202198	20070516
AU2007202198 BB	20120426	AU20070202198	20070516
BRPI0702295 A	20080115	BR2007PI02295	20070518
CA2588882 AA	20071119	CA20072588882	20070516
CA2588882 C	20150224	CA20072588882	20070516
CN101081858 A	20071205	CN200710126658	20070518
CN101081858 B	20130410	CN200710126658	20070518
EP1856988 A1	20071121	EP20060010370	20060519
EP1856988 B1	20170913	EP20060010370	20060519
IN01063CH2007 A	20081128	IN2007CH01063	20070521
IN268526 B	20150904	IN2007CH01063	20070521
JP2007314535 A2	20071206	JP20070134043	20070521
JP5441318 B2	20140312	JP20070134043	20070521
KR101457680 B1	20141103	KR20070048683	20070518
KR20070112052 A	20071122	KR20070048683	20070518
KR20140108508 A	20140911	KR20140105247	20140813
NO20072524 A	20071120	NO20070002524	20070518
NZ555168 A	20091127	NZ20070555168	20070515
PH2007000187 A	20090309	PH20070000187	20070518
PL1856988 T3	20180228	PL20060010370T	20060519
RU2007118606 A	20081127	RU20070118606	20070518
RU2433824 C2	20111120	RU20070118606	20070518
US2007269570 AA	20071122	US20070750121	20070517
US8003150 BB	20110823	US20070750121	20070517

Priority:

EP20060010370 20060519 EP20060601037 20060519

Probable Assignee: KRAFT FOODS R AND D

Assignee(s): (std): DEGENHARDT ANDREAS ; HOFMANN THOMAS ; KRAFT FOODS R AND D INC ; STARK TIMO ; KRAFT FUDZ AR EHND DI INK ; KRAFT FOODS RES AND DEV INC ; ULLRICH FRANK

Assignee(s): KRAFT FOODS R AND D INC ZWEIGNIE ; KRAT FOODS AND D INC ; KRAFT FOODS R AND D INC ZWEIGNIEDERLASSUNG MUENCHEN ; KRAT FOODS R AND D INC ; KRAFT FOODS RESEARCH AND DEVELOPMENT INC ; KRAFT FOODS R AND D INC ZWEIGNIEDERLASSUNG MUENCHE ; KRAFT FOODS R AND 38 D INC ZWEIGNIEDERLASSUNG MUE ; KRAFT FOODS R AND D

Inventor(s): (std): DEGENHARDT ANDREAS ; DEGENHARDT ANDREAS DR ; DR ANDREAS DEGENHARDT ; DR FRANK ULLRICH ; DR THOMAS HOFMANN ; DR TIMO STARK ; HOFMANN THOMAS ; STARK TIMO ; ULLRICH FRANK ; ULLRICH FRANK DR ; ULL RIKH FRANK ; TIMO STARK ; THOMAS HOFMANN ; SHTARK TIMO ; KHOFMANN TOMAS ;

FRANK ULLRICH ; DEGENKHARDT ANDREAS ; ANDREAS DEGENHARDT
Inventor(s): ULL'RIKH FRANK
Agent(s): GRIFFITH HACK; OSLER HOSKIN AND HARCOURT LLP; WILSON GUNN; SYCIP SALAZAR HERNANDEZ AND
GATMAITAN; FITCH EVEN TABIN AND FLANNERY
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 MK NL PL PT RO SE SI
SK TR YU

Title: Center-filled chewing gum composition

Abstract: A gum composition comprising (a) a first region comprising a center-fill composition, wherein said centre-fill composition is particulate; and (b) a second region comprising a 5 gum base adjacent to said first region. 2334636_1 (GHMatters)

Classifications:

International (IPC 8-9): A23G4/00 A23G9/00 (Advanced/Invention);
A23G4/00 A23G9/00 (Core/Invention)

CPC: A23G4/20

European: A23G4/20

Family:

Publication number	Publication date	Application number	Application date
 AU2010210005 AA	20100902	AU20100210005	20100806

Priority:

US20050683634P	20050523	US20050210954	20050824	US20060776382P	20060224
AU20060251746	20060519	WO2006US19504	20060519	AU20100210005	20100806

Probable Assignee: CADBURY ADAMS USA LLC

Assignee(s): (std): CADBURY ADAMS USA LLC

Assignee(s): KRAFT FOODS GLOBAL BRANDS LLC

Inventor(s): (std): GEBRESELASSIE PETROS ; GRANT R STEVE ; JANI BHARAT ; BOGHANI NAVROZ ; KABSE KISHOR ; KIEFER JESSE ; KUNCEWITCH THOMAS ; KRAMER COLLEEN ; ROBINSON MARY K ; SCHMITZ KRISTEN

Inventor(s): THOMAS KUNCEWITCH ; KRISTEN SCHMITZ ; MARY K ROBINSON ; NAVROZ BOGHANI ; PETROS GEBRESELASSIE ; R STEVE GRANT ; KISHOR KABSE ; COLLEEN KRAMER ; JESSE KIEFER ; BHARAT JANI

Agent(s): GRIFFITH HACK

Title: NEUTRALIZED JUICE-BASED BEVERAGES AND **METHOD** OF MAKING SAME

Abstract: The present disclosure is directed to a neutralized juice base comprising at least one acidic juice neutralized with at least one alkaline additive, wherein the neutralized juice base has a pH ranging from about 5.0 to about 6.1. The present disclosure is also directed to a beverage composition comprising at least one neutralized juice base and at least one beverage component, wherein the beverage composition is a low-acid composition. The present disclosure is further directed to **methods** of making the neutralized juice base and **methods** of making the beverage compositions.

Classifications:

International (IPC 8-9): A23C9/133 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L2/02 A23L2/52 A23L2/56 A23L2/58 A23L2/60 A23L2/70 (Advanced/Invention); A23L2/02 A23L2/52 A23L2/58 A23L2/60 (Advanced/Non-invention); A23C9/13 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L2/02 A23L2/52 (Core/Invention); A23L (Subclass/Invention)
International (IPC 1-7): A23L2/02
CPC: A23L2/02 A23L2/52
European: A23L2/02 A23L2/52
US: 426/250 426/250S 426/580 426/594 426/594S 426/597 426/597S 426/599 426/599S 426/72 426/72P

Family:

Publication number	Publication date	Application number	Application date
 AU2007360657 AA	20090430	AU20070360657	20071210
 BRPI0722137 A2	20140415	BR2007PI22137	20071210
 CA2702471 AA	20090430	CA20072702471	20071210
 CN101835392 A	20100915	CN200780101206	20071210
 EP2205104 A1	20100714	EP20070862674	20071210
 IN02619DN2010 A	20101001	IN2010DN02619	20100416
 JP2011500052 T2	20110106	JP20100529909T	20071210
 KR20100084156 A	20100723	KR20107008153	20071210
 MX2010004004 A1	20100430	MX20100004004	20071210
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 RU2444214 C2	20120310	RU20100115224	20071210
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 US2011081455 A	20110407	US20100967207	20101214
 WO09054836 A1	20090430	WO2007US25175	20071210
 ZA201002476 A	20101229	ZA20100002476	20100408

Priority:

US20070981601P 20071022 US20070953394 20071210 WO2007US25175 20071210
US20100967207 20101214

Probable Assignee: COCA COLA CO

Assignee(s): (std): ANGLEA TIMOTHY A ; COCA COLA CO ; COCO COLA CO ; KAMAREI A REZA ; KANG YOUNG CHAN

Assignee(s): THE COCA COLA COMPANY ; DZE KOKA KOLA KOMPANI ; KAMAREI A

Inventor(s): (std): ANGELA TIMOTHY A ; ANGLEA TIMOTHY A ; CHAN KANG YOUNG ; EHNGLI TIMOTI A ; KAMAREI A REZA ; KAMAREJ A REZA ; KAN JUN CHAN ; KANG YOUNG CHAN ; REZA KAMAREI A

Inventor(s): TIMOTHY A ANGLEA ; YOUNG CHAN KANG ; REZA A KAMAREI ; A REZA KAMAREI ; KAN JUN CHAN' ; KAMAREI A

Agent(s): PHILLIPS ORMONDE FITZPATRICK; TOWLER PHILIP DEAN; FINNEGAN HENDERSON FARABOW GARRETT AND DUNNER LLP; GARRETT ARTHUR S ET AL

Designated states: AE AG AL AM 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 SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: **METHODS** AND FORMULATIONS FOR INHIBITING DEGRADATION OF PHOTOSENSITIVE **SWEETENERS** AND **SWEETENER** ENHANCERS

Abstract: **Methods** of inhibiting the degradation of a photosensitive **sweetener** or a **sweetness** enhancer in a **food** or beverage formulation, the **method** comprising adding a photodegradation-inhibiting amount of one or more antioxidants to the **food** or beverage formulation; and/or packaging the **food** or beverage formulation in a UV absorbing container are provided. **Food** or beverage formulations comprising an antioxidant and a photosensitive **sweetener** or **sweetness** enhancer, and/or that is packaged in a UV absorbing package or dark-colored package are also provided.

Classifications:

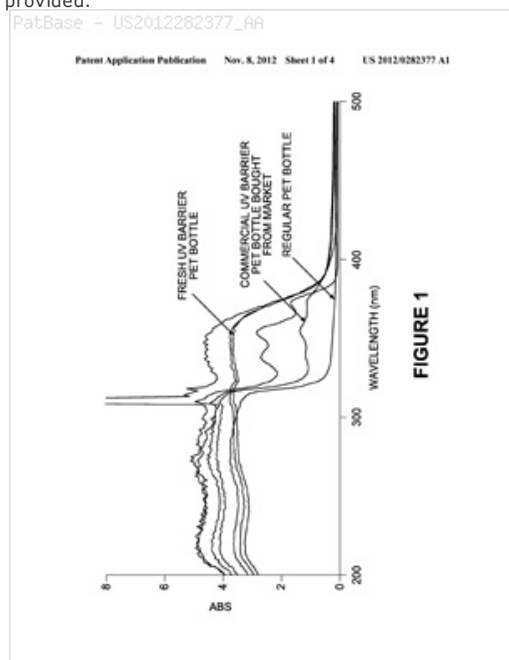
International (IPC 8-9): A23L1/236 A23L2/44 A23L2/60 A23L27/30

A23L3/3517 B65D81/30 C09K15/00 (Advanced/Invention)

CPC: A23L2/44 A23L2/60 A23L27/30 A23L27/31 A23L3/3481

European: A23L1/236 A23L1/236B A23L2/44 A23L2/60

US: 426/107 426/392 426/397 426/541 426/545 426/546



Family:

Publication number	Publication date	Application number	Application date
US2012282377 AA	20121108	US20120465919	20120507
WO12151587 A1	20121108	WO2012US36824	20120507

Priority:

US20110482862P 20110505 US20120465919 20120507

Probable Assignee: COCA COLA CO

Assignee(s): (std): COCA COLA CO ; DUBOIS GRANT ; MA LING ; PRAKASH INDRA ; UPRETI MANI

Assignee(s): THE COCA COLA COMPANY

Inventor(s): (std): DUBOIS GRANT ; MA LING ; PRAKASH INDRA ; UPRETI MANI

Agent(s): KAUFMAN REBECCA 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 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 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: LIQUID SEASONING

Abstract: The present invention provides a liquid seasoning, which brings on a sufficient salty **taste** although it has a low common salt concentration, and which exhibits for example a pharmacological effect such as an antihypertensive effect at a high level. The present invention relates to a liquid seasoning, which contains the following components (A) to (C): (A) 3.55 percent or less by weight of sodium; (B) 0.5 percent to 4.2 percent by weight of potassium; and (C) 0.1 percent to 10 percent by weight of a **food** material having an antihypertensive effect, wherein the remaining portion of the liquid seasoning excluding component (C) is adapted by incorporation of a substance other than component (C) to have a nitrogen content (D) of 1.6 percent or more based on the total weight of the liquid seasoning.

Classifications:

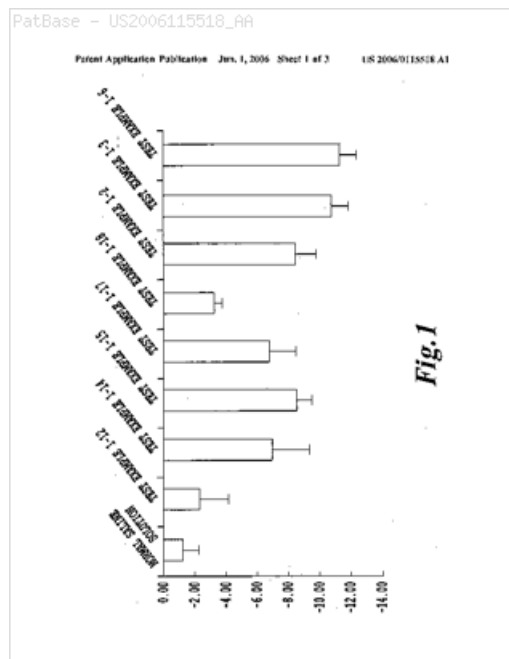
International (IPC 8-9): A23L1/22 A23L1/238 A23L1/29 A23L27/00 A23L27/50 A23L33/00 A61K31/185 A61K31/198 A61K35/00 A61K47/00 A61K9/00 (Advanced/Invention); A01N61/00 A23D9/013 A23J1/00 A23L1/22 A23L1/221 A23L27/10 A61K31/198 A61K47/00 (Advanced/Non-invention); A23L1/22 A23L1/238 A23L1/29 A61K31/185 A61K35/00 A61K47/00 A61K9/00 (Core/Invention); A01N61/00 A23D9/007 A23J1/00 A23L1/221 A61K31/185 A61K47/00 (Core/Non-invention)

International (IPC 1-7): A23L1/22 A23L1/238 A61K31/185 A61K31/198 A61K47/00

CPC: A23L27/50 A23L33/12 A23L33/16 A23L33/175 A23L33/18 A61K31/198

European: A23L1/238 A23L1/304 A23L1/305A A23L1/305B A23L1/30C2 A61K31/198

US: 424/115 424/400 424/439 426/531 426/589 426/589P 426/650 426/656 514/1 514/566



Family:

Publication number	Publication date	Application number	Application date
CN1965692 A	20070523	CN200510114956	20051116
CN1965692 B	20120704	CN200510114956	20051116
JP2006141226 A2	20060608	JP20040332501	20041116
JP2006141227 A2	20060608	JP20040332502	20041116
JP4319968 B2	20090826	JP20040332501	20041116
JP4319969 B2	20090826	JP20040332502	20041116
KR101245407 B1	20130319	KR20050108877	20051115
KR20060055354 A	20060523	KR20050108877	20051115
TW200631575 A	20060916	TW20050140279	20051116
TW201315463 A	20130416	TW20120149633	20051116
TWI419684 B	20131221	TW20050140279	20051116
TWI450717 B	20140901	TW20120149633	20051116
US2006115518 AA	20060601	US20050271790	20051114
US2010092649 AA	20100415	US20090637530	20091214
US7666409 BB	20100223	US20050271790	20051114
US8092795 BB	20120110	US20090637530	20091214

Priority:

JP20040332501 20041116 JP20040332502 20041116 US20050271790 20051114
US20090637530 20091214

Probable Assignee: KAO CORP

Assignee(s): (std): KAO CORP ; KOHORI JUN ; SEO YUKO ; TSUCHIYA SHIGEMI

Inventor(s): (std): KOBORI JUN ; KOHORI JUN ; SEO YUKO ; SEO YUKO ; SHIGEMI TSUCHIYA ; TSUCHIYA SHIGEMI ; YUKO SEO ; KOHORI TSUCHIYA SHIGEMI SEO YO

Inventor(s): TSUCHIYA SHIGEMI SEO YUKO KOHORI JUN

Agent(s): OBLON SPIVAK MCCLELLAND MAIER AND NEUSTADT PC; OBLON SPIVAK MCCLELLAND MAIER AND NEUSTADT LLP

Title: USE OF HYDROXYFLAVANONES FOR MASKING BITTER **TASTE**

Abstract: 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

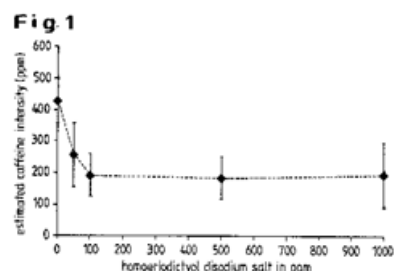
CPC: A23L27/2052 A61K47/22 A23F3/405 A61K9/0095 C07D311/30

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



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:

DE20011022898 20010511 DE20025002258 20020429 CA20022385510 20020508

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

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

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

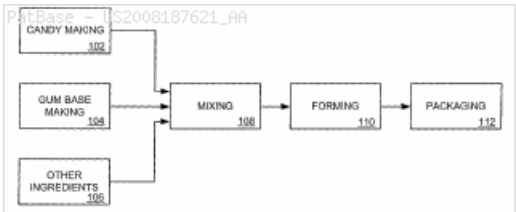
Designated states: AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE TR

Title: CONFECTIONERY COMPOSITION INCLUDING AN ELASTOMERIC COMPONENT, A COOKED SACCHARIDE COMPONENT, AND A FUNCTIONAL INGREDIENT

Abstract: The present invention relates to confectionery compositions including cooked saccharide, elastomeric component, and a functional ingredient.

Classifications:

International (IPC 8-9): A23G3/36 A23G3/42 A23G3/54 A23G4/00 A23G4/10 A23G4/12 A23G4/20 (Advanced/Invention); A23G4/00 (Core/Invention)
CPC: A23G4/20 A23G3/364 A23G3/42 A23G3/54 A23G4/10 A23G4/12
European: A23G3/36M A23G3/42 A23G3/54 A23G4/10 A23G4/12 A23G4/20
US: 426/3 426/3S 426/5 426/5P



Family:

Publication number	Publication date	Application number	Application date
US2008187621 AA	20080807	US20060913184	20060523
US9486002 BB	20161108	US20060913184	20060523

Priority:

US20050683634P 20050523 US20060792556P 20060417 US20060913184 20060523
WO2006US19739 20060523

Probable Assignee: CADBURY ADAMS USA LLC

Assignee(s): (std): BOGHANI NAVROZ ; CADBURY ADAMS USA LLC ; GEBRESELAASSIE PETROS ; INTERCONTINENTAL GREAT BRANDS LLC ; KABSE KISHOR ; LUO SHIUH JOHN

Assignee(s): KRAFT FOODS GLOBAL INC ; KRAFT FOODS GLOBAL BRANDS LLC

Inventor(s): (std): BOGHANI NAVROZ ; GEBRESELAASSIE PETROS ; KABSE KISHOR ; LUO SHIUH JOHN

Agent(s): OBLON SPIVAK MCCLELLAND MAIER AND NEUSTADT PC; CANTOR COLBURN LLP

Title: MICROENCAPSULATED CITRUS PHYTOCHEMICALS COMPRISING CITRUS LIMONIDS AND APPLICATION TO SPORTS

DRINKS

Abstract: **Methods** are disclosed for fortifying a sports **drink** with one or more citrus phytochemicals while concealing the bitter **taste** of these compounds in the beverage. These **methods** comprise microencapsulating the citrus phytochemicals and adding the microencapsulated citrus phytochemicals to the beverage. Also disclosed are sports **drinks** fortified with one or more microencapsulated citrus phytochemicals but which do not have the bitter **taste** characteristics of these compounds.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/222 A23L1/30 A23L2/38 A23L2/52 A23L2/56 A23L2/60 (Advanced/Invention); A23L1/00 A23L1/221 A23L2/38 A23L2/52 (Core/Invention)

International (IPC 1-7): A23L2/02 A23L2/38 A23L2/52

CPC: A23L27/13 A23L33/105 A23P10/30 A23L2/52 A23V2002/00

European: A23L1/00P4 A23L1/222B A23L1/30B A23L2/52 K23V2/00

US: 426/590 426/590P

Family:

Publication number	Publication date	Application number	Application date
AR075212 AA	20110316	AR2010P100273	20100202
AU2010210830 AA	20100812	AU20100210830	20100202
AU2010210830 BB	20130110	AU20100210830	20100202
BRPI1008859 A2	20150825	BR2010PI08859	20100202
CA2752563 AA	20110815	CA20102752563	20100202
CA2752563 C	20130723	CA20102752563	20100202
CN102348390 A	20120208	CN201080011684	20100202
EP2393383 A1	20111214	EP20100703586	20100202
IN06056CN2011 A	20121109	IN2011CN06056	20110824
MX2011008167 A1	20111102	MX20110008167	20100202
RU2011136727 A	20130310	RU20110136727	20100202
RU2483647 C2	20130610	RU20110136727	20100202
US2010196577 AA	20100805	US20090364775	20090203
WO10090975 A1	20100812	WO2010US22791	20100202

Priority:

US20090364775 20090203 WO2010US22791 20100202

Probable Assignee: TROPICANA PRODUCTS INC

Assignee(s): (std): CROUSE JEREMY ; GIVEN PETER S ; TROPICANA PROD INC ; RIVERA TEODORO ; TROPIKANA PRODAKTS INK

Assignee(s): GIVEN PETER S JR ; TROPICANA PRODUCTS INC

Inventor(s): (std): CROUSE JEREMY ; GIVEN JR PETER S ; GIVEN PETER S ; GIVEN PETER S JR ; GIVEN PITER S ML ; RIVERA TEODORO ; TEODORO RIVERA ; JEREMY CROUSE ; KRAUZ DZHEREMI

Inventor(s): PETER S GIVEN JR

Agent(s): SPRUSON AND FERGUSON; MACRAE AND CO; DUXBURY STEPHEN; BANNER AND WITCOFF LTD AND ATTORNEYS FOR CLIENT NO 006943; ROKOS REBECCA P

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: MICROENCAPSULATED CITRUS PHYTOCHEMICALS AND APPLICATION TO SPORTS **DRINKS**

Abstract: **Methods** are disclosed for fortifying a sports **drink** with one or more citrus phytochemicals while concealing the bitter **taste** of these compounds in the beverage. These **methods** comprise microencapsulating the citrus phytochemicals and adding the microencapsulated citrus phytochemicals to the beverage. Also disclosed are sports **drinks** fortified with one or more microencapsulated citrus phytochemicals but which do not have the bitter **taste** characteristics of these compounds.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/222 A23L1/30 A23L2/52 A23L2/56 A23L2/60 (Advanced/Invention);
A23L1/00 A23L1/221 A23L2/52 (Core/Invention)

International (IPC 1-7): A23L1/221 A23L1/222 A23L2/52 A23L2/56 A23L2/60

CPC: A23P10/30 A23L2/52 A23V2002/00

European: A23L1/00P4 A23L2/52 K23V2/00

US: 426/103 426/103S 426/519 426/519S 426/89 426/89P

Family:

Publication number	Publication date	Application number	Application date
AR075214 AA	20110316	AR2010P100275	20100202
AU2010210754 AA	20100812	AU20100210754	20100202
AU2010210754 BB	20130110	AU20100210754	20100202
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CA2752574 AA	20100812	CA20102752574	20100202
CA2752574 C	20131112	CA20102752574	20100202
CN102348391 A	20120208	CN201080011686	20100202
EP2393385 A1	20111214	EP20100703740	20100202
IN06057CN2011 A	20121221	IN2011CN06057	20110824
MX2011008163 A1	20111102	MX20110008163	20100202
RU2011136646 A	20130310	RU20110136646	20100202
RU2498740 C2	20131120	RU20110136646	20100202
UA103071 C2	20130910	UA20110100644	20100202
US2010196549 AA	20100805	US20090364853	20090203
WO10090987 A1	20100812	WO2010US22823	20100202

Priority:

US20090364853 20090203 WO2010US22823 20100202

Probable Assignee: TROPICANA PRODUCTS INC

Assignee(s): (std): CROUSE JEREMY ; GIVEN PETER S ; RIVERA TEODORO ; TROPICANA PROD INC ; TROPIKANA PRODAKTS INK

Assignee(s): TROPICANA PRODUCTS INC ; GIVEN PETER S JR

Inventor(s): (std): CROUSE JEREMY ; GIVEN JR PETER S ; GIVEN PETER S ; GIVEN PETER S JR ; GIVEN PITER S ML ; JEREMY CROUSE ; KRAUZ DZHEREMI ; RIVERA TEODORO ; TEODORO RIVERA

Inventor(s): PETER S GIVEN JR

Agent(s): SPRUSON AND FERGUSON; MACRAE AND CO; DUXBURY STEPHEN; BANNER AND WITCOFF LTD AND ATTORNEYS FOR CLIENT NO 006943; ROKOS REBECCA P

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: CONFECTIONERY COMPOSITION INCLUDING AN ELASTOMERIC COMPONENT, A COOKED SACCHARIDE COMPONENT, AND A MODIFIED RELEASE COMPONENT

Abstract: The present invention relates to confectionery compositions including cooked saccharide including isomalt, an elastomeric component, and multiple encapsulation component including at least sucralose.

Classifications:

International (IPC 8-9): A23G3/00 A23G3/36 A23G4/06 A23L1/22

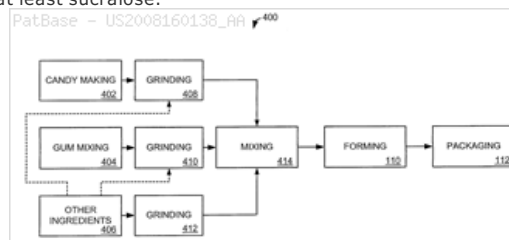
A23L1/48 A23L3/34 A23P1/08 (Advanced/Invention);

A23G3/34 A23L1/22 A23L1/48 A23L3/34 A23P1/08 (Core/Invention)

CPC: A23G4/20 A23G3/364 A23G3/42 A23G3/54 A23G4/10 A23G4/12

European: A23G3/36M A23G3/42 A23G3/54 A23G4/10 A23G4/12 A23G4/20

US: 426/103 426/103S 426/3 426/532 426/532S 426/548 426/615 426/615S 426/650 426/650S 426/660 426/660S 426/96 426/96P



Family:

Publication number	Publication date	Application number	Application date
US2008160138 AA	20080703	US20060913190	20060523
US8703228 BB	20140422	US20060913190	20060523

Priority:

US20050683634P 20050523 US20060792556P 20060417 US20060913190 20060523
WO2006US19737 20060523

Probable Assignee: CADBURY ADAMS USA LLC

Assignee(s): (std): BOGHANI NAVROZ ; CADBURY ADAMS USA LLC ; GEBRESELAASSIE PETROS ; INTERCONTINENTAL GREAT BRANDS LLC ; KABSE KISHOR ; LUO SHIUH JOHN

Assignee(s): KRAFT FOODS GLOBAL INC ; KRAFT FOODS GLOBAL BRANDS LLC

Inventor(s): (std): BOGHANI NAVROZ ; GEBRESELAASSIE PETROS ; KABSE KISHOR ; LUO SHIUH JOHN

Agent(s): OBLON SPIVAK MCCLELLAND MAIER AND NEUSTADT PC; CANTOR COLBURN LLP

Title: CENTER-FILLED CHEWING GUM COMPOSITION

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a center-fill composition and a gum region which includes a gum base surrounding the center-fill, wherein the gum region may include at least one modified release component, such as an encapsulated flavor or [sweetener](#). The composition may also include a coating region which surrounds the gum region.

Classifications:

International (IPC 8-9): A23G4/00 A23G4/06 A23G4/20 A61K9/68 (Advanced/Invention);
A23G4/00 A61K9/68 (Core/Invention)

CPC: A23G4/06 A23G4/20

European: A23G4/06 A23G4/20

Family:

Publication number	Publication date	Application number	Application date
EP1919462 A2	20080514	EP20060770184	20060511
EP1919462 A4	20120704	EP20060770184	20060511
EP1919462 B1	20180711	EP20060770184	20060511
WO06127282 A2	20061130	WO2006US18108	20060511
WO06127282 A3	20071025	WO2006US18108	20060511

Priority:

US20050683634P 20050523 US20060776637P 20060224 WO2006US18108 20060511

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): CADBURY ADAMS USA LLC ; INTERCONTINENTAL GREAT BRANDS LLC ; JANI BHARAT ; KABSE KISHOR ;
KRAMER COLLEEN ; KRAFT FOODS GLOBAL BRANDS LLC

Inventor(s): (std): KRAMER COLLEEN ; KABSE KISHOR ; JANI BHARAT

Agent(s): GOODWIN MARK; WILSON GUNN

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 KN KP
KR KZ LC LI LK LR LS LT LU LV LY 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: LIQUID-FILLED CHEWING GUM COMPOSITION

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a liquid fill composition and a gum region which includes a gum base surrounding the liquid fill which may include a modified release component, wherein the gum region includes a polyol composition including at least one polyol and having a water solubility of less than 72 percent by weight at 25 degrees centigrade. The composition may also include a coating region which surrounds the gum region.

Classifications:

International (IPC 8-9): A23G4/00 A23G4/20 (Advanced/Invention);
A23G4/00 A23G4/18 (Core/Invention)

CPC: A23L29/37 A23P10/30 A23G4/10 A23G4/20 A23G4/205 A23V2002/00

European: A23G4/10 A23G4/20 A23G4/20H A23L1/00P4 A23L1/09E K23V2/00

US: 426/103 426/3 426/3P 426/660

Family:

Publication number	Publication date	Application number	Application date
US2007003663 AA	20070104	US20060408761	20060421
US7727565 BB	20100601	US20060408761	20060421

Priority:

US20040925822	20040825	US20050650758P	20050207	US20050683634P	20050523
US20050210954	20050824	US20060776641P	20060224	US20060408761	20060421

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): CADBURY ADAMS USA LLC

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS GLOBAL INC

Inventor(s): (std): KABSE KISHOR ; JANI BHARAT

Agent(s): HOFFMANN AND BARON LLP

Title: CENTER-FILLED CHEWING GUM COMPOSITION

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a center-fill composition and a gum region which includes a gum base surrounding the center-fill, wherein the gum region may include at least one modified release component, such as an encapsulated flavor or [sweetener](#). The composition may also include a coating region which surrounds the gum region.

Classifications:

International (IPC 8-9): A23G4/00 (Advanced/Invention);
A23G4/00 (Core/Invention)

CPC: A23G4/205 A23G4/064 A23G4/068 A23G4/12 A23G4/126 A23G4/20 A23L27/74 A23V2002/00

European: A23G4/06F A23G4/06P A23G4/12 A23G4/12V A23G4/20 A23G4/20H A23L1/22B4 K23V2/00

US: 426/3 426/3P

Family:

Publication number	Publication date	Application number	Application date
US2006263475 AA	20061123	US20060410962	20060425

Priority:

US20040925822 20040825 US20050683634P 20050523 US20050210954 20050824
US20060776637P 20060224 US20060410962 20060425

Probable Assignee: CADBURY ADAMS USA LLC

Assignee(s): (std): CADBURY ADAMS USA LLC

Inventor(s): (std): JANI BHARAT ; KABSE KISHOR ; KRAMER COLLEEN

Agent(s): HOFFMANN AND BARON LLP

Title: CENTER-FILLED CHEWING GUM COMPOSITION

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a center-fill composition selected from a solid, semi-solid, liquid, and gas and a gum region which includes a gum base layer adjacent to the center-fill.

Classifications:

International (IPC 8-9): A23G4/00 (Advanced/Invention);
A23G4/00 (Core/Invention)

CPC: A23G4/064 A23G4/10 A23G4/12 A23G4/20 A23G4/205

European: A23G4/06F A23G4/10 A23G4/12 A23G4/20 A23G4/20H

US: 426/3 426/3P

Family:

Publication number	Publication date	Application number	Application date
US2006280834 AA	20061214	US20060414919	20060501

Priority:

US20040925822 20040825 US20050683634P 20050523 US20050210954 20050824
US20060776382P 20060224 US20060414919 20060501

Probable Assignee: KRAFT FOODS GLOBAL BRANDS LLC

Assignee(s): (std): CADBURY ADAMS USA LLC

Assignee(s): KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS GLOBAL INC

Inventor(s): (std): BOGHANI NAVROZ ; GEBRESELASSIE PETROS ; GRANT R S ; JANI BHARAT ; KABSE KISHOR ; KIEFER
JESSE ; KRAMER COLLEEN ; KUNCEWITCH THOMAS ; ROBINSON MARY K ; SCHMITZ KRISTEN

Inventor(s): ROBINSON MARY ; GRANT R

Agent(s): HOFFMANN AND BARON LLP

Title: CENTER-FILLED CHEWING GUM WITH BARRIER LAYER

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a liquid-fill composition, a gum region which includes a gum base surrounding the liquid-fill, and at least one barrier layer between the liquid-fill region and the gum region. The barrier layer reduces leakage of liquid-fill from the liquid-fill region to the gum region. The composition may also include a coating region which surrounds the gum region.

Classifications:

International (IPC 8-9): A23G4/00 (Advanced/Invention);

A23G4/00 (Core/Invention)

CPC: A23G4/20

European: A23G4/20

US: 426/3 426/3P

Family:

Publication number	Publication date	Application number	Application date
US2006263476 AA	20061123	US20060411543	20060426

Priority:

US20040925822 20040825 US20050683634P 20050523 US20050210954 20050824
US20060776508P 20060224 US20060411543 20060426

Probable Assignee: KRAFT FOODS GLOBAL BRANDS LLC

Assignee(s): (std): CADBURY ADAMS USA LLC

Assignee(s): KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS GLOBAL INC

Inventor(s): (std): BOGHANI NAVROZ ; GEBRESELAASSIE PETROS ; JANI BHARAT ; KABSE KISHOR

Agent(s): HOFFMANN AND BARON LLP

Title: LIQUID-FILLED CHEWING GUM

Abstract: Some embodiments provide a chewing or bubble gum composition which includes a liquid-fill composition including crystalline sorbitol and optionally hydrogenated starch hydrolysate and a gum region which includes a gum base surrounding the liquid-fill. The gum region may include a polyol composition including at least one polyol and having a water solubility of less than 72 percent by weight at 25 degrees centigrade. The composition may also include a coating region which surrounds or covers the gum region.

Classifications:

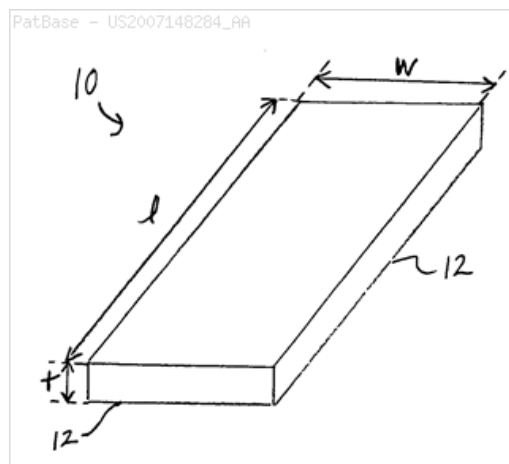
International (IPC 8-9): A23G4/00 (Advanced/Invention);

A23G4/00 (Core/Invention)

CPC: A23G4/06 A23G4/10 A23G4/20 A23L29/30 A23L29/37 A23P20/10 A23P30/20 A23G4/205

European: A23G4/06 A23G4/10 A23G4/20 A23G4/20H A23L1/00P12 A23L1/00P8B A23L1/09 A23L1/09E

US: 426/3 426/3P



Family:

Publication number	Publication date	Application number	Application date
US2007148284 AA	20070628	US20070710830	20070226

Priority:

US20040925822 20040825 US20050210954 20050824 US20060776748P 20060224
US20070710830 20070226

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

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Inventor(s): (std): GEBRESELASSIE PETROS ; JANI BHARAT ; KABSE KISHOR ; SHETTY ADITI

Agent(s): HOFFMANN AND BARON LLP

Title: BITTERNESS INHIBITORS

Abstract: Bitterness inhibitors are disclosed which are derivations of cinnamic acid. A **process** for reducing the bitterness of consumable materials is set forth which comprises the addition of the bitterness inhibitors at a level of from about 0.001 percent to 0.2 percent by weight. The preferred bitterness inhibitors are caffeic acid and ferulic acid.

Classifications:

International (IPC 8-9): A23L1/226 A23L1/236 A23L27/20 A23L27/30 (Advanced/Invention);

A23L1/226 A23L1/236 (Core/Invention)

International (IPC 1-7): A23L1/236

CPC: A23L27/32 A23L27/204 A23L27/30

European: A23L1/226F A23L1/236 A23L1/236B2

US: 426/538 426/548 426/595 426/656

Family:

Publication number	Publication date	Application number	Application date
US5336513 A	19940809	US19930163494	19931207

Priority:

US19910658146 19910220 US19920840651 19920220 US19930027568 19930305
US19930163494 19931207

Probable Assignee: KRAFT GENERAL FOODS INC

Assignee(s): (std): GEN FOODS INC

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Inventor(s): (std): RIEMER JED A