

PatBase - Search results 19 October 2018

Search query (8): fn=(67287364:20 or 65690154:20 or 62935868:20 or 62820761:20 or 61325186:20 or 61189752:20 or 61052176:20 or 60999753:20 or 60820361:20 or 60702648:20 or 60446855:20 or 60336422:20 or 60275218:20 or 60275206:20 or 60270915:20 or 59989843:20 or 59958238:20 or 59901945:20 or 59694894:20 or 59614520:20 or 59606016:20 or 59566377:20 or 59513837:20 or 59291784:20 or 59249011:20 or 58755532:20 or 58637002:20 or 58396575:20 or 58280684:20 or 58069292:20 or 57838043:20 or 57643208:20 or 57570968:20 or 57570948:20 or 57560397:20 or 57493977:20 or 57474773:20 or 57455436:20 or 57364193:20 or 57348615:20 or 57269310:20 or 57259648:20 or 57229794:20 or 57187786:20 or 57134970:20 or 56947019:20 or 56914852:20 or 56860822:20 or 56730966:20 or 56730839:20 or 56713994:20 or 56587513:20 or 56443798:20 or 56399657:20 or 56309063:20 or 56089748:20 or 56038472:20 or 55810243:20 or 55722987:20 or 55666509:20 or 55634706:20 or 55517795:20 or 55479498:20 or 55476889:20 or 55454408:20 or 55379772:20 or 55169238:20 or 54949348:20 or 54920187:20 or 54816006:20 or 54528108:20 or 54440018:20 or 54360716:20 or 54259538:20 or 54252911:20 or 54170668:20 or 54169344:20 or 54121494:20 or 54069557:20 or 54069542:20 or 54063698:20 or 53977678:20 or 53422224:20 or 53414630:20 or 53289902:20 or 53278373:20 or 53275590:20 or 53266850:20 or 53221633:20 or 53108520:20 or 53091628:20 or 53087393:20 or 53037950:20 or 52891944:20 or 52866196:20 or 52830322:20 or 52639749:20 or 52606538:20 or 52578801:20 or 52578794:20)

Results: 100**Search history**

Search INV=(malagon) (Results 42)

1:

Search INV=(malagon carlos) (Results 0)

2:

Search IC=(A23L1/20) (Results 20533)

3:

Search INV=(malagon) and IC=(A23L1/20) (Results 2)

4:

Search fn=(67287364) (Results 1)

5:

6: [SP]: *** warning: ocr data - may be incomplete ***** please email the publication number to patbase@rws.com of any affected text for review *** campo de la invencion la presente invencion se relaciona con la transformacion de cereales y leguminosas como por ejemplo: arroz, frijol de soya y almendra para la inactivacion de factores anti-nutricionales y la preservacion de la calidad nutricional.10 resumen la presente invencion se encuentra dirigida a un proceso para la transformacion de arroz, frijol de soya y almendra para la inactivacion de factores anti-nutricionales y 15 la conservacion de la calidad nutricional de los productos obtenidos como bebida y masa, en donde el proceso comprende etapas de prelavado del material, hidratacion, escaldado, escurrido, molienda en humedo, coccion, filtrado, descremado, empackado y almacenamiento.20 estado de la tecnica se conocen procesos para la produccion de un extracto a partir de granos de soya.por ejemplo, la patente us4892746 que divulga un proceso para producir un extracto de granos de soya soluble en agua que comprende los pasos de 1) hidratar 25 los granos de soya en agua entre 20 degrees centigrade y 50 degrees centigrade por un periodo de 2 a 12 horas en proporcion de 3 a 5 litros de agua por cada kilo de granos de soya (de 3:1 a 5:1). la hidratacion puede ser con o sin la cascara, luego de lo cual se remueve el agua de hidratacion y se agrega agua fresca. en un paso tres, se tritura los granos de soya en presencia de agua a una temperatura de por lo menos 80 degrees centigrade (entre 80 degrees centigrade y 90 degrees c) 2 para inactivar la enzima lipoxidasas y prevenir el sabor amargo en el material. al triturar se forma una suspension de agua y granos de soya con contenido de solidos de entre 7 y 18 percent. luego se somete a un tratamiento termico para eliminar los componentes anti-nutricionales tales como anti-tripsina, hemaglutinina y factores 5 goitrogenicos. despues, se realiza una etapa de separacion de una porcion liquida (leche de soya) y una porcion solida mediante centrifugacion. finalmente, se puede someter a secado por aspersin a temperatura entre 30 degrees centigrade y 75 degrees centigrade (con empleo de aire caliente) y a un secado por evaporacion a temperatura entre 170 degrees centigrade y 230 degrees centigrade 10 se conoce al igual un proceso para pasta de soya en uso alimentario en la patente cu22971 en donde los pasos de produccion comprenden descascarar en seco los granos de soya blanquear los granos en agua a 75-90 degrees centigrade durante 5-15 minutos con o sin bicarbonato de sodio en una relacion de grano seco: agua de 1:5 a 1:10 moler los granos en presencia de agua tratada a temperatura ambiente o calentada 15 hasta 100 degrees centigrade como maximo, con relacion de grano seco: agua entre 1:3 y 1:10, tratamiento termico de 120-150 degrees centigrade durante 2-6 minutos, moler la pasta obtenida por segunda vez con un molino que posee mallas con huecos de 0,4 a 0,5 mm de diametro.20 de otra parte, se conoce la patente us4885185 que divulga un metodo para hacer leche de soya, en donde el proceso involucrado comprende las etapas de impregnar los frijoles con agua, triturar a 85 - 90 degrees centigrade en un medio acuoso, granos de soya hasta tamanos de 0,2 y 2 mm, para desactivar los inhibidores de tripsina, luego desactivar la lipoxidasas manteniendo la suspension triturada a 85-90 degrees centigrade entre 30 segundos y 2 25 minutos. luego, moler la suspension y remover el material rechazado y finalmente someter a calentamiento indirecto la leche de soya obtenida.un proceso similar se encuentra en la patente es463005 en donde se fabrica una suspension acuosa de soya en donde se ha destruido el factor anti-tripsico, los 30 pasos del proceso comprenden el blanqueado de los granos a una razon de 6 a 10 partes de agua por 1 parte de semilla luego realizar la trituracion de las semillas en 3 presencia de agua hasta una dispersion con un tamano de particulas entre 100 y 500 micrones. posteriormente, se calienta dicha dispersion mediante la aplicacion de vapor de agua en un tiempo de 5 a 30 segundos. luego, se pasa la suspension por un molino de bolas y finalmente se realiza una ultrafiltracion o diafiltracion.5 por su parte, la patente es351777 reporta un procedimiento de obtencion de leche, yogurt y queso de soya, en donde el proceso comprende las etapas de lavado de semillas de soya, hidratacion, adicion de agua, molienda y trituracion, tamizado y una etapa de calentamiento hasta ebullicion de la solucion.10 en america latina se conoce la patente ar060713 que reporta un metodo para procesar habas y porotos en donde los pasos del proceso inician con el lavado del material, su coccion, desmenuado, retencion y pulverizacion de dicho material desmenuzado para obtener un producto de soya liquido o en polvo.15 tambien se conoce la investigacion realizada en 2015 titulada validacion del proceso de las unidades productivas transformadoras de frijol de soya de los municipios de la mesa y nilo, cundinamarca en donde el proceso mostrado comprende hidratar los frijoles de soya mediante 20 remojo a temperatura ambiente lavar los frijoles de soya para retirar polvo, tierra y particulas fisicas cocinar a temperatura de ebullicion por 30 lavar para retirar el agua de coccion triturar o licuar el grano de soya en presencia de agua a temperatura ambiente por 15 minutos y en proporcion 1:6 de soya a agua, filtrar la mezcla de masa y leche en maya de acero inoxidable para separar la masa de la 25 leche. la leche de soya se vuelve a cocinar a temperatura de ebullicion por 30 minutos con canela y luego se empaca.se sabe, ademas, del articulo escrito por ramos n. luquez j. eyherabide, g."calidad de la harina de soja sometida a distintos tratamientos termicos para inactivar los factores antinutricionales" en donde el articulo senala que el control de la temperatura es esencial al realizar tratamientos termicos a los frijoles de soya con 30 4 el fin de alcanzar la inactivacion de factores antinutricionales pero a la vez mantener el contenido proteico del alimento. los tratamientos que aplicaron al menos 100 degrees centigrade destruyeron los factores antinutricionales pero a la vez disminuyeron el valor biologico de la proteina, mientras que los tratamientos que aplicaron 80 degrees centigrade o menos, 5 no alcanzaron a destruir dichos factores. sugiere coccion de granos entre 80 y 100 degrees centigrade o aumentar tiempos de exposicion a 70 y 80 degrees centigrade otro articulo relacionado es el publicado por quicaizan, m. (2012) "aplicacion de fermentacion lactica como alternativa en el desarrollo de bebidas de soya en 10 colombia." universidad nacional de colombia" el cual corresponde a una tesis de grado que profundiza las diversas alternativas de tratamiento y procesamiento de la soya para la produccion de bebidas. el documento revela todas las operaciones de procesamiento desde la hidratacion de la semilla, la molienda, el calentamiento, la extraccion de las proteinas del grano, tratamientos termicos adicionales y secado 15 spray para lograr productos solidos en multiples alternativas de procesamiento incluido la fermentacion lactica.en este sentido, es claro que en el estado persiste la necesidad de procesos de trasformacion de frijol de cereales y leguminosas en donde se logre la inactivacion 20 de factores anti-nutricionales sin la degradacion de la proteina por desnaturalizacion de la misma por su calentamiento excesivo y se garantice la calidad nutricional de los productos obtenidos.descripcion de las *** warning: ocr data - may be incomplete *** *** please email the publication number to patbase@rws.com of any affected text for review *** field of the invention the present invention relates to the processing of cereals and legumes: rice, such as, for example, soy bean and almond for inactivation of anti-nutritional factors and the preservation of nutritional quality. 10 summary the present invention is directed to a process for the transformation of rice, soy bean almond and anti-nutritional factors and 15 for the inactivation of the conservation of the nutritional quality of the products obtained as a beverage and mass, wherein the process comprises steps of prewashing of the material, hydration, blanching, dewatering, wet grinding, cooking, filtering, creaming, packaging and storage. 20 state of the art processes are known for the production of an extract from soy beans. for example, the patent us4892746 which discloses a process for producing a water-soluble soy bean extract comprising the steps of 1) hydrate 25 soy beans in water between 20 degrees centigrade and 50 degrees centigrade for a period of 2 to 12 hours in proportion of 3 to 5 liters of water per kilo of soy beans (3:1 to 5:1 of). the hydration may be with or without the shell, after which removes the water of hydration and fresh water is added. in a step three, soy beans is ground in the presence of water at a temperature of at least 80 degrees centigrade (between 80 degrees centigrade and 90 degrees c) to inactivate the enzyme lipoxidasas 2 and prevent the bitter taste in the material. by crushing a slurry of water and soy beans with solids content of between 7 and 18 percent. then is subjected to a heat treatment to remove the anti-nutritional components such as goitrogenics 5 anti-trypsin, hemagglutinin and factors. then, a step of separating a

liquid portion (soy milk) and a solid portion by centrifugation. finally, it may be subjected to spray drying at a temperature between 30 degrees centigrade and 75 degrees centigrade (with use of hot air), and an evaporative dryin (Results 1)

Search fn=(67287364) (Results 1)

7:

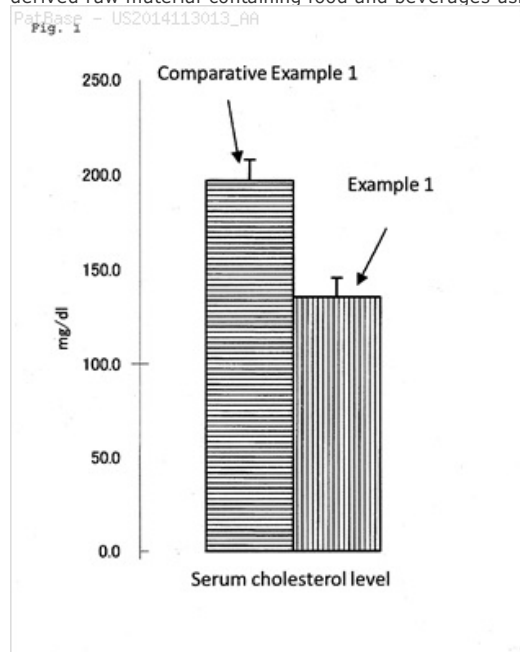
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1) Family number: 52578794 (US2014113013A)

Title: NOVEL APPLICATION OF SOYBEAN EMULSION COMPOSITION TO SOYBEAN-DERIVED RAW MATERIAL-CONTAINING FOOD OR BEVERAGE

Abstract:

Source: US2014113013A The present invention addresses the problem of providing a soybean-derived raw material-containing food or beverage that improves problems with flavor and physical properties, such as the grassy smell caused by soybean raw materials, and markedly improves product quality, in a soybean-derived raw material-containing food or beverage using conventional soybean raw materials such soymilk or tofu. Provided are a milk-substitute composition, and an egg-yolk substitute composition, etc., characterized by including a soybean emulsion composition having a protein content relative to dry material of at least 25 wt percent, a fat content (as a chloroform/methanol mixed solvent extract) relative to the protein content of at least 100 wt percent, and an LCI value of at least 55 percent. Also provided are a variety of soybean-derived raw material-containing food and beverages using these compositions.



International class (IPC 8-9): A01N65/00 A21D10/04 A21D13/00 A21D13/08 A23C11/00 A23C11/02 A23C11/10 A23C20/00 A23C20/02 A23C9/12 A23G3/00 A23G3/34 A23G3/50 A23G9/32 A23G9/38 A23G9/42 A23G9/44 A23G9/52 A23J1/14 A23L1/187 A23L1/19 A23L1/20 A23L1/22 A23L1/24 A23L1/30 A23L1/39 A23L11/00 A23L2/00 A23L2/38 A23L2/66 A23L23/00 A23L27/00 A23L27/60 A23L9/10 A23L9/20 A61K36/00 A61K36/48 A61K38/00 A61P3/06 (Advanced/Invention); A21D13/00 A23G3/50 A23G9/32 A23G9/44 A23G9/52 A23L1/187 A23L1/39 A23L23/00 A23L9/10 (Advanced/Non-invention); A23L2/66 (Core/Invention)

CPC: A23V2002/00 A61K36/48 A23L2/38 A23C11/106 A23C20/025 A23G9/38 A23G9/42 A23L2/66 A23V2200/00 A23J1/14 A23V2200/122 A23L9/12 A23L9/24 A23L11/07 A23L23/00 A23L27/60 A23L15/35 A23C11/103 A23L11/09 A23L33/185 A61K36/00

US class: 1/1 424/757 426/598 426/634

Family:

Publication number	Pub. date	Application number	App. date
CN103596451 A	20140219	CN201280027929	20120523
CN103596451 B	20151125	CN201280027929	20120523
JP2013013396 A2	20130124	JP20110270860	20111212
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US2014113013 AA	20140424	US20120123837	20120523
US9101158 BB	20150811	US20120123837	20120523
WO12169347 A1	20121213	WO2012JP63110	20120523

Priority: JP20110126868 20110607; JP20110126871 20110607; JP20110145101 20110630; JP20110268483 20111208; JP20110268484 20111208; JP20110270814 20111212; JP20110271007 20111212; JP20110270843 20111212; JP20110270860 20111212; JP20120103076 20120427; WO2012JP63110 20120523;

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Assignee(s): FUJI OIL COMPANY LIMITED ; FUJI OIL HOLDINGS INC

Inventor(s): (std): USUI YUKI ; UENO CHIZURU ; TSURUDA TAKAHIRO ; SUGANO HIDEO ; SHISHIDO YUUSUKE ; SHIBATA MASAYUKI ; SAMOTO MASAHIKO ; SAITO KOICHI ; OGAMA AYAKO ; MOTOYAMA TAKAYASU ; KOHNO MITSUTAKA ; KITAGAWA SAYURI ; KANDA MAI ; KANAYA MIYUKI ; KANAMORI JIRO ; ITO KOHSUKE ; HARADA ERIKO ; ASHIDA SHIGERU ; ASANOMA MASASHI ; ADACHI NORIFUMI ; TSURUDA TAKAHIRO ; KONO MITSUTAKA ; SHISHIDO YUSUKE ; ITO KIMIHIRO

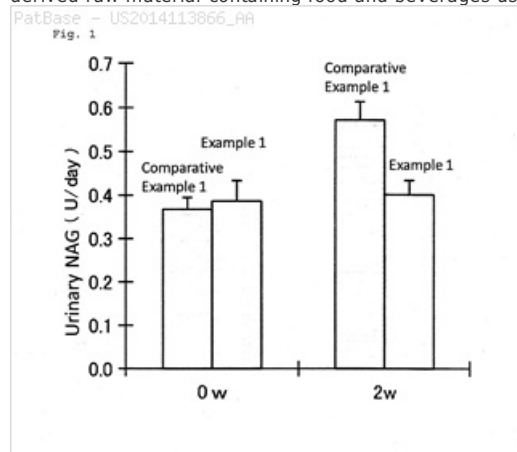
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2) Family number: 52578801 (US2014113866A)

Title: NOVEL APPLICATION OF REDUCED-FAT SOYBEAN PROTEIN MATERIAL TO SOYBEAN-DERIVED RAW MATERIAL-CONTAINING FOOD OR BEVERAGE

Abstract:

Source: US2014113866A The present invention addresses the problem of providing a soybean-derived raw material-containing food or beverage that improves problems with flavor and physical properties, such as the grassy smell caused by soybean raw materials, and markedly improves product quality, in a soybean-derived raw material-containing food or beverage using a conventional soybean raw material such as soymilk or tofu. Provided are a milk-substitute composition, an egg yolk-substitute composition, and a composition for improving renal function, etc., characterized by including a reduced-fat soybean protein material having a total protein and carbohydrate content relative to dry material of at least 80 wt percent, a fat content (as a chloroform/methanol mixed solvent extract) relative to the protein content of less than 10 wt percent, and a total campesterol and stigmasterol (as plant-derived sterols) content of at least 200 mg relative to 100 g of fat. Also provided are a variety of soybean-derived raw material-containing food and beverages using these compositions.



International class (IPC 8-9): A21D13/00 A21D13/06 A21D2/26 A23C11/00 A23C11/06 A23C11/10 A23C13/12 A23C20/02 A23C9/13 A23C9/152 A23G1/48 A23G3/48 A23G9/32 A23G9/42 A23G9/44 A23G9/52 A23J3/16 A23L1/20 A23L1/24 A23L1/29 A23L1/30 A23L1/32 A23L1/39 A23L11/00 A23L15/00 A23L27/60 A23L33/00 A61K38/00 A61K38/16 A61P13/12 (Advanced/Invention); A21D2/26 A23C11/10 A23L1/20 A61K38/00 A61P13/12 (Core/Invention)

CPC: A23V2002/00 A23L2/52 A23L2/66 A23C11/06 A61K38/168 A21D2/266 A21D13/068 A23C11/103 A23C11/106 A23G1/48 A23G3/48 A23G9/42 A23V2200/00 A23V2200/122 A23V2200/3324 A61K2300/00 A23L15/35 A23L23/00 A23L27/60 A23C20/025 A23L11/09 A23L33/105 A23L33/185 A21D13/50

US class: 1/1 426/598 426/656 514/15.4

Family:

Publication number	Pub. date	Application number	App. date
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CN103596442 B	20160608	CN201280027917	20120523
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US9101150 BB	20150811	US20120123850	20120523
WO12169348 A1	20121213	WO2012JP63112	20120523

Priority: JP20110126869 20110607; JP20110126870 20110607; JP20110268485 20111208; JP20110270828 20111212; JP20120102236 20120427; WO2012JP63112 20120523;

Cited documents: WO9858554 A1, WO9727761 A1, WO1152793, WO11052793 A1, WO11052793, WO09110504 A1, WO08108880 A1, WO07103753 A1, WO06046686 A1, WO06046686, WO03022070 A1, US6548102 BB, US6005076 A, US5844086 A, US4431629 A, US2013078363 AA, US2011039782 AA, US2010112187 AA, US2003059514 AA, US2002009460 AA, JP61187763 A2, JP61187763, JP57115145 A2, JP57079841 A2, JP57079841, JP5077461 B2, JP5077461 B2, JP4064660 A2, JP2012016348 A2, JP2010519928 T2, JP2010519928 T2, JP2010519928, JP2009528847 T2, JP2009528847, JP2006204145 A2, JP2006204145, JP2005525083 T2, JP2005333949 A2, JP2004141155 A2, JP2004141155, JP2002504828 T2, JP2002504828, JP2002191291 A2, JP2002165568 A2, JP2002165568, JP2002020781 A2, JP2001017120 A2, JP11506619 T2, JP11056248, JP10165106, JP10165106, CN123544 A, CA1151156 A1,

Assignee(s): (std): KUGITANI HIROFUMI ; KANAMORI JIRO ; KIYAMA TSUKASA ; SAMOTO MASAHIKO ; MOTOYAMA TAKAYASU ; KITAGAWA SAYURI ; KANDA MAI ; KOHNO MITSUTAKA ; YOSHIOKA KUMIKO ; SHISHIDO YUUSUKE ; SHIBATA MASAYUKI ; YANAGISAWA MASANOBU ; ASANOMA MASASHI ; ASHIDA SHIGERU ; FUJI OIL CO LTD

Assignee(s): FUJI OIL COMPANY LIMITED

Inventor(s): (std): YOSHIOKA KUMIKO ; KUGITANI HIROFUMI ; SHISHIDO YUUSUKE ; KANAMORI JIRO ; SHIBATA MASAYUKI ; ASANOMA MASASHI ; KIYAMA TSUKASA ; YANAGISAWA MASANOBU ; SAMOTO MASAHIKO ; MOTOYAMA TAKAYASU ; KOHNO MITSUTAKA ; KITAGAWA SAYURI ; KANDA MAI ; ASHIDA SHIGERU ; SHISHIDO YUSUKE ; KONO MITSUTAKA ; KUGIYA HIROBUMI

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

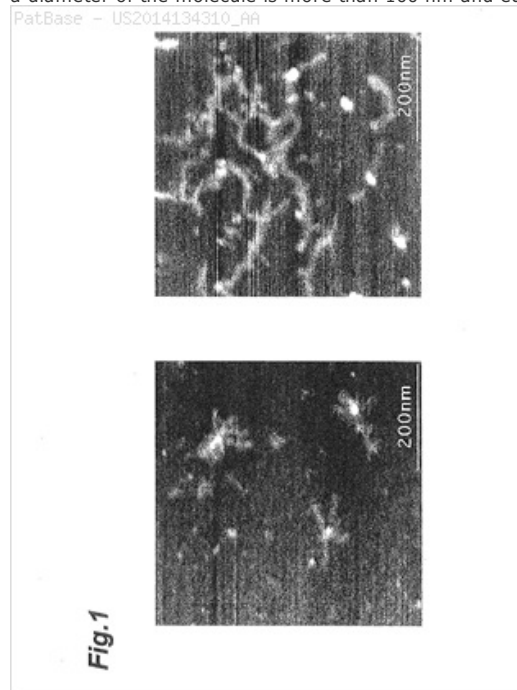
EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG
MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PE PG PH PL PT QA RO RS RU RW SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ
TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

3) Family number: 52606538 (US2014134310A)

Title: PECTIC POLYSACCHARIDE AND METHOD FOR PRODUCING SAME

Abstract:

Source: US2014134310A The present invention provides a pectic polysaccharide, wherein a degree of methyl esterification of constituent galacturonic acid is 45 percent or less, a structure of a single molecule observed with an atomic force microscope comprises a star structure, and a diameter of the molecule is more than 100 nm and equal to or less than 200 nm.



International class (IPC 8-9): A23C11/10 A23C9/13 A23C9/137 A23J3/14 A23L1/0526 A23L1/20 A23L11/00 A23L2/38 A23L2/52 A23L2/66 A23L2/68 A23L29/238 C08B30/04 C08B31/02 C08B37/00 C08B37/06 (Advanced/Invention);

A23C11/10 A23C9/13 (Advanced/Non-invention)

CPC: A23L2/66 A23C9/137 A23C11/106 A23L2/52 A23L2/68 C08B37/0003 C08B37/0045 A23L29/238

US class: 1/1 426/330.3 426/590 426/598 426/629 426/634 426/654

Family:

Publication number	Pub. date	Application number	App. date
AU2012274354 AA	20121227	AU20120274354	20120621
AU2012274354 BB	20160908	AU20120274354	20120621
BR112013031647 A2	20170301	BR20131131647	20120621
CN103608360 A	20140226	CN201280030037	20120621
CN103608360 B	20160420	CN201280030037	20120621
DE602012030534 D1	20170511	DE201260030534T	20120621
DK2725038 T3	20170515	DK20120802192T	20120621
EP2725038 A1	20140430	EP20120802192	20120621
EP2725038 A4	20150225	EP20120802192	20120621
EP2725038 B1	20170329	EP20120802192	20120621
ES2623496 T3	20170711	ES20120802192T	20120621
FR2976945 A1	20121228	FR20120054723	20120523
FR2976945 B1	20171229	FR20120054723	20120523
JP2012176852 A1	20150223	JP20130521619T	20120621
JP6131853 B1	20170524	JP20130521619T	20120621
US2014134310 AA	20140515	US20120128120	20120621
US9107450 BB	20150818	US20120128120	20120621
WO12176852 A1	20121227	WO2012JP65907	20120621

Priority: JP20110140669 20110624; EP20120802192 20120621; WO2012JP65907 20120621; JP20130521619 20120621;

Cited documents: WO08149738 A1, WO05084461 A1, WO05084461, WO05063056 A1, WO05016027 A1, WO0027888 A1, US6221419 BA, US2006210668 AA, US2005158443 AA, US2003157236 AA, JP3280768 B2, JP2599477 B2, JP25099477 B2, JP2002330710 A2, JP2002330710, JP2002030102 A2, JP2002030102, JP2001354702 A2, JP2001354702, JP2000273101 A2, JP10033169, JP10033169, EP1338210 A1, CN1867266 A, CN1288471 A,

Assignee(s): (std): ADACHI NORIFUMI ; FUJI OIL CO LTD ; FUJI OIL COMPANY LTD ; TOBE JUNKO ; NAKAMURA AKIHIRO ; FUJI OIL HOLDINGS INC

Assignee(s): FUJI OIL HOLDINGS INC IZUMISANO SHI ; FUJI OIL COMPANY LIMITED ; FUJI OIL CO

Inventor(s): (std): ADACHI NORIFUMI ; AKIHIRO NAKAMURA ; JUNKO TOBE ; NAKAMURA AKIHIRO ; NORIFUMI ADACHI ; TOBE JUNKO

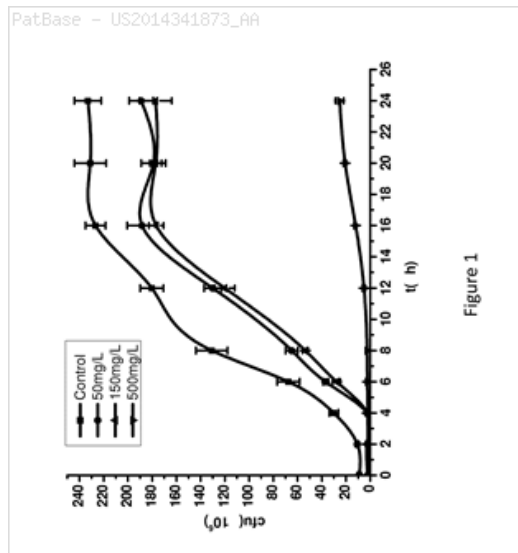
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY 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

4) Family number: 52639749 (US2014341873A)

Title: NEW STRAIN OF CADMIUM-REMOVING LACTOBACILLUS PLANTARUM BACTERIUM, AND USES OF THE SAME

Abstract:

Source: US2014341873A The invention provides a novel strain of cadmium-removing Lactobacillus plantarum bacterium, CCFM8610, which has a good tolerance to acidic environments. Lactobacillus plantarum CCFM8610 has a good tolerance to cadmium-containing medium and can effectively bind cadmium in vitro. Animal studies have shown that it can effectively reduce tissue cadmium accumulation and facilitate fecal cadmium excretion. Lactobacillus plantarum CCFM8610 has a great potential to be used as an active ingredient in cadmium-removing pharmaceutical drugs and fermented foods.



International class (IPC 8-9): A23C11/10 A23C13/16 A23C19/032 A23C9/12 A23C9/123 A23L1/015 A23L1/20 A23L1/212 A23L1/218 A23L1/30 A23L11/00 A23L19/00 A23L2/02 A23L2/38 A61K35/74 A61K35/742 A61K35/747 A61P39/02 C12N1/20 C12R1/25 (Advanced/Invention); A61K35/00 C12R1/25 (Advanced/Non-invention)
CPC: A23L2/02 A23L2/382 A23V2002/00 A23L1/0158 A23L1/212 A23L1/3014 A23L5/28 A61K35/747 A23C9/1234 A23C11/106 A23C13/16 A23C19/0323 A23L19/00 A23L33/135 A23Y2220/67 A61K35/742 A61K2035/11 C12N1/20 C12R1/25
US class: 1/1 424/93.45 426/43 426/46 426/51 435/252.9
Family:

Publication number	Pub. date	Application number	App. date
AU2012388509 AA	20140306	AU20120388509	20121207
AU2012388509 BB	20161208	AU20120388509	20121207
CA2881715 AA	20150211	CA20122881715	20121207
CA2881715 C	20180821	CA20122881715	20121207
CN102827796 A	20121219	CN201210322124	20120903
CN102827796 B	20131030	CN201210322124	20120903
KR101557266 B1	20151002	KR20157008217	20121207
KR20150040386 A	20150414	KR20157008217	20121207
US2014341873 AA	20141120	US20120241082	20121207
US9451781 BB	20160927	US20120241082	20121207
WO14032375 A1	20140306	WO2012CN086139	20121207

Priority: CN201210322124 20120903; WO2012CN086139 20121207;

Cited documents: US6159465 A, KR20030082510, CN102586148 A, CN102586148, CN102296046 A, CN102296046, CN101252943 A,
Assignee(s): (std): JIANGNAN UNIV ; JIANGNAN UNIVERISTY ; UNIV JIANGNAN
Assignee(s): JIANGNAN UNIVERSITY ; TIAN FENGWEI ; WANG GANG ; ZHANG QIUXIANG ; ZHAI QIXIAO ; LIU XIAOMING ; ZHANG HAO ; ZHAO JIANXIN ; CHEN WEI ; FAN DAMING
Inventor(s): (std): ZHAO JIANXIN ; ZHANG QIUXIANG ; ZHANG HAO ; ZHAI QIXIAO ; WANG GANG ; TIAN FENGWEI ; LIU XIAOMING ; FAN DAMING ; CHEN WEI
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 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

5) Family number: 52830322 (CN202675593U)

Title: ENERGY SAVING BOILER

Abstract:

Source: CN202675593U Provided is an energy saving boiler. The energy saving boiler injects water between an outer layer of a chimney and an inner layer of the chimney, the water injected into the chimney is heated continuously through heat exhausted outside by the chimney so as to generate steam, and the steam goes into a liquid cylinder to heat liquid through an interface of an gas discharging pipeline arranged on the upper portion of the chimney and the pipeline. The water in the chimney goes back to the bottom of the boiler through a water return port and the pipeline and is heated continuously, infinite loop of the water at the bottom of the boiler and the water in the chimney can be formed, and double heating of the liquid in the liquid cylinder by utilization of the steam generated in the chimney can be achieved and the heat which is discharged into air originally is used secondarily, and therefore energy conservation can be achieved.



Inventor(s): (std): KONG LINGWEN

PatBase - W013010991_A1



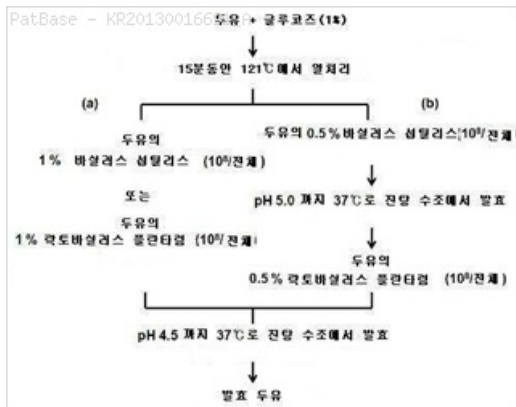
PatBase PDF Export - Page: 6 20/10/2018

Cited documents: WO10022914 A1, US7320807 BB, US5286480 A, US3024272 A, US2835590 A, US2004081708 AA, RU2335926 C1, JP8103243 A2, JP8103242 A2, JP10507086 T2, GB1560000 A, EP1356744 A1,
Assignee(s): (std) GIVAUDAN SA ; HAIBER STEPHAN ; LIU XINPING ; LUBIAN ELISABETTA ; RENES HARRY ; YANG XIAOGEN ; TONDEUR ALEXANDER P ; FU XUN
Assignee(s): GIVAUDAN S A
Inventor(s): (std) ALEXANDER P TONDEUR ; ELISABETTA LUBIAN ; FU XUN ; HAIBER STEPHAN ; HARRY RENES ; LIU XINPING ; LUBIAN ELISABETTA ; RENES HARRY ; STEPHAN HAIBER ; TONDEUR ALEXANDER P ; XIAOGEN YANG ; XINPING LIU ; XUN FU ; YANG XIAOGEN
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 CN CM 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 VU ZM ZW

PatBase - JP2012249578_A2

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Inventor(s): (std): YAMASHITA SHINJI ; TSUCHIMOTO NORIHIKO ; NAKAKITA YASUICHI ; MARUYAMA KAZUKI



International class (IPC 8-9): A23C11/10 A23C9/127 A23L1/20 A23L11/00 (Advanced/Invention)

CPC: A23C11/106 A23Y2220/67 A61K35/742

Family:

Publication number	Pub. date	Application number	App. date
KR101327556 B1	20131108	KR20110078777	20110808
KR20130016691 A	20130218	KR20110078777	20110808

Priority: KR20110078777 20110808;

Cited documents: KR100780030 B1,

Assignee(s): (std): INDUSTRIAL ACADEMIC COOPERATION GROUP PUSAN NATIONAL UNIV ; PUSAN NAT UNIV IND COOP FOUND

Assignee(s): PUSAN NATIONAL UNIV IND UNIV COOPERATION FOUNDATION ; PUSAN NATIONAL UNIVERSITY INDUSTRY UNIVERSITY COOPERATION FOUNDATION

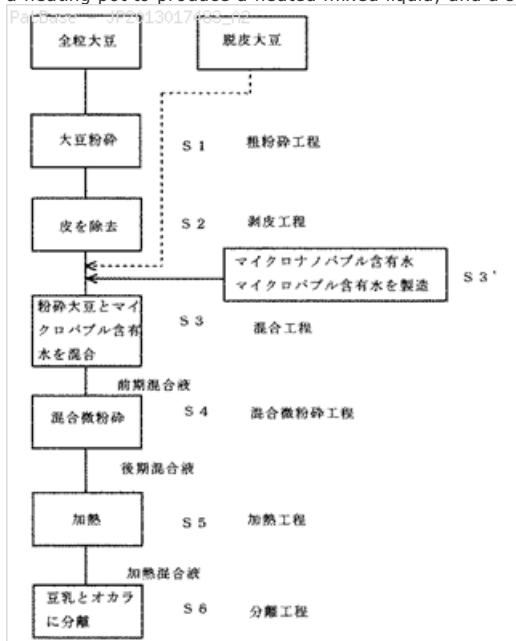
Inventor(s): (std): PARK KUN YOUNG ; KWON BYUNG SUK ; KIM JI YOUNG

9) Family number: 53087393 (JP2013017483A)

Title: METHOD FOR PRODUCING SOYBEAN MILK

Abstract:

Source: JP2013017483A PROBLEM TO BE SOLVED: To provide a method for producing soybean milk that can produce delicious soybean milk in a short time by mixing microbubble-containing water and ground soybeans to omit a long-time dipping process.SOLUTION: Soybean milk is produced by a rough grinding process for roughly grinding soybeans to produce roughly ground soybeans; a peeling process for removing the skins of the roughly ground soybeans; a mixing process for mixing the microbubble-containing water and the roughly ground soybeans having the skin removed to produce a first term mixed liquid; a mixing and fine-grinding process for further grinding fine and mixing the first term mixed liquid using a mixing and fine-grinding machine to produce a latter term mixed liquid; a heating process for heating the latter term mixed liquid in a heating pot to produce a heated mixed liquid; and a separating process for separating soybean milk from the heated mixed liquid after heating.



International class (IPC 8-9): A23C11/10 A23L1/20 A23L11/00 (Advanced/Invention)

Family:

Publication number	Pub. date	Application number	App. date
JP2013017483 A2	20130131	JP20120137087	20120618
JP5793117 B2	20151014	JP20120137087	20120618

Priority: JP20110134201 20110616; JP20120137087 20120618;

Cited documents: US4369198 A, US4369198, JP61037076 A2, JP61037076, JP60012951 A2, JP60012951, JP2010166874 A2, JP2010166874, JP2007143453 A2, JP2007143453, JP2004267184 A2, JP2004267184, JP2000004815 A2, JP2000004815,

Assignee(s): (std): SHINKAI SETSUO

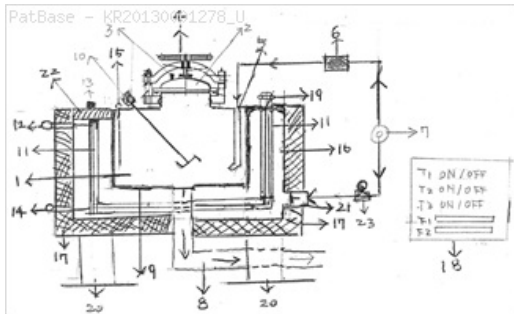
Inventor(s): (std): SHINKAI YASUHIRO ; SHINKAI SETSUO

10) Family number: 53091628 (KR20130001278U)

Title: SAVING ENERGY HEAT BOILER AND MIX BOILING SYSTEM COMPOSITE SANITARY WHOLE SOY MILK PRODUCTION EQUIPMENT

Abstract:

Machine translation: Sanitary ago duyueul using Kidneybean active powder combined heater boiler mixed with steaming Joe hayeoseo complexity Units can be manufactured so that the energy-saving heater boiler mixed with steaming Joe complexity hygiene soy milk manufacturing unit The present invention relates, pressure change and configuration to handle steaming one trillion lid and the lid on the bottom of one trillion steaming mixer built-in installation, and training system that is associated with drinking water and hexagonal water supply pipe and soy milk hygiene before discharge pipe is connected and, before steaming soy milk temperature sensor is built, Steamed mixed ceramic coating is formed on the inside; steaming one trillion within the mixing Saint duyueul Steamed so that you can nichrome heating element with bimetal and heater boiler with built-in temperature sensor and the training levelseven sensor is on the top floor and the steam automatic steam ejectors well as to shorten the time from a small place and training line and automatic Pump and heater boiler connected with a control panel consisting of boiler, heater, and wherein the uniform concentration of hygiene before duyueul the effect that manufacturing energy-saving and high- do not need the equipment brings economic effects, for less cost.



International class (IPC 8-9): A23C 11/10 A23L1/20 A23L11/00 (Advanced/Invention)

Family:

Publication number	Pub. date	Application number	App. date
KR20130001278 U	20130227	KR20110007404U	20110817

Priority: KR20110007404U 20110817;