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Search 4: SFT=(factores anti-nutricionales and soja) (Results 13)

1) Family number: 46400984 (US2010189852A)

Title: PRODUCTION OF SOLUBLE SOY PROTEIN PRODUCT FROM SOY PROTEIN MICELLAR MASS ("S500")

Abstract:

Source: US2010189852A A soy protein product having a protein content of at least 60 wt percent (Nx6.25) d.b., preferably a soy protein isolate having a protein content of at least about 90 wt percent (Nx6.25) d.b., is formed by extracting soy protein source material to solubilize soy protein in the source material and to form an aqueous soy protein solution having a pH of about 5 to about 7, concentrating the aqueous soy protein solution to a concentration of about 50 to about 400 g/L to form a concentrated soy protein isolate, optionally diafiltering the concentrated soy protein solution, and drying the soy protein solution. The soy protein product is soluble in acidic media and produces transparent, heat stable solutions at low pH values and, therefore, may be used for protein fortification of soft drinks and sports drinks.

International class (IPC 8-9): A23J A23J1/00 A23J1/14 A23J3/16 A23L A23L1/20 A23L11/00 A23L2/00 A23L2/39 A23L2/66 A23L2/68 A23L2/70 A23L2/72 A23L2/74 A23L2/80 A23L3/16 A23L3/40 C11B1/10 (Advanced/Invention);
A23J1/00 A23J3/00 A23L1/20 A23L2/00 A23L2/52 A23L2/70 A23L3/00 A23L3/16 (Core/Invention);
A23J A23L (Subclass/Invention)

International class (IPC 1-7): A23L3/16

CPC: A23L33/18 A23L33/185 A23J1/14 A23L2/52 A23L2/39 A23L2/66 A23V2002/00 A23J3/16 A23L2/74 A23L3/16 A23L11/00 A23V2250/1578 A23V2250/5488 C11B1/10

European class: A23J1/14 A23L1/305B A23L1/305C A23L2/39 A23L2/52 A23L2/66 K23V2/00

US class: 426/254 426/254P 426/262 426/262P 426/321 426/321S 426/327 426/327S 426/330 426/330.3 426/330.300S 426/330S 426/422 426/422S 426/431 426/431S 426/590 426/590P 426/590S 426/598 426/598S 426/656 426/656P 426/656S 530/300 530/344

Family:

Publication number	Pub. date	Application number	App. date
AU2010206469 AA	20100729	AU20100206469	20100125
AU2010206469 BB	20150305	AU20100206469	20100125
AU2015201548 AA	20150416	AU20150201548	20150325
AU2015201548 BB	20160818	AU20150201548	20150325
BRPI1006982 A2	20170117	BR2010PI06982	20100125
BRPI1006982 A8	20170207	BR2010PI06982	20100125
CA2750343 AA	20110721	CA20102750343	20100125
CN102387712 A	20120321	CN201080013883	20100125
CN102387712 B	20150401	CN201080013883	20100125
DE602010017006 D1	20140814	DE201060017006T	20100125
DE602010028157 D1	20151119	DE201060028157T	20100125
DK2389073 T3	20141006	DK20100733187T	20100125
DK2674037 T3	20151130	DK20100183556T	20100125
EP2389073 A1	20111130	EP20100733187	20100125
EP2389073 A4	20120808	EP20100733187	20100125
EP2389073 B1	20140625	EP20100733187	20100125
EP2674037 A1	20131218	EP20130183556	20100125
EP2674037 B1	20151007	EP20130183556	20100125
ES2507151 T3	20141014	ES20100733187T	20100125
ES2558335 T3	20160203	ES20130183556T	20100125
HK1167575 A1	20160129	HK20120108292	20120823
HK1167575 A1	20121207	HK20120108292	20120823
HK1167575 B	20160129	HK20120108292	20120823
HU026581 T2	20160628	HU20130183556T	20100125
JP2012515535 T2	20120712	JP20110546557T	20100125
KR101830365 B1	20180220	KR20117018594	20100125
KR20110119695 A	20111102	KR20117018594	20100125
KR20180018863 A	20180221	KR20187004311	20100125
MX2011007865 A1	20120130	MX20110007865	20100125
NZ594806 A	20121221	NZ20100594806	20100125
NZ601339 A	20130927	NZ20100601339	20100125
PT2389073 T	20140930	PT20100733187T	20100125
PT2674037 T	20160203	PT20130183556T	20100125
RU2011135564 A	20130310	RU20110135564	20100125
RU2556819 C2	20150720	RU20110135564	20100125
SI2389073 T1	20141128	SI20100030756T	20100125
SI2674037 T1	20160229	SI20100031091T	20100125
TH121110 A	20130215	TH20111001257	20100125
US2010189852 AA	20100729	US20100693744	20100126
US2010189853 AA	20100729	US20100693714	20100126
US2010221403 AA	20100902	US20100693725	20100126
US2012040082 AA	20120216	US20100146082	20100125
US8409654 BB	20130402	US20100693725	20100126
WO10083612 A1	20100729	WO2010CA00109	20100125
ZA201105961 A	20121031	ZA20110005961	20100125

Priority: US20090202055P 20090126; US20090272289P 20090908; AU20100206469 20100125; NZ20100594806 20100125; EP20100733187 20100125; EP20130183556 20100125; WO2010CA00109 20100125; US20100146082 20100125; US20100693744 20100126; US20100693714 20100126; US20100693725 20100126; AU20150201548 20150325;

Cited documents: WO10045727 A1, WO07033481 A1, WO05107492, WO05084461 A1, WO02089597 A1, US8343566 BB, US8142832 BB, US7865383 BB, US6797810 BA, US6630195 BA, US60308709, US6005076 A, US5844086 A, US5270450 A, US4758657 A, US4370267 A, US4307014 A, US4296026 A, US4208323 A, US4169090 A, US3966971 A, US3853839 A, US3736147 A, US3736147, US2010098818 AA, US2010040763 AA, US2009175999 AA, US2009104173 AA, US2008299282 AA, US2008095914 AA, US2007237877 AA, US2007065567 AA, US2007014910 AA, US2006062894 AA, US2006057275 AA, US2005255226 AA, US2004234666 AA, US2004086624 AA, US2004077838 AA, US2003125526 AA,

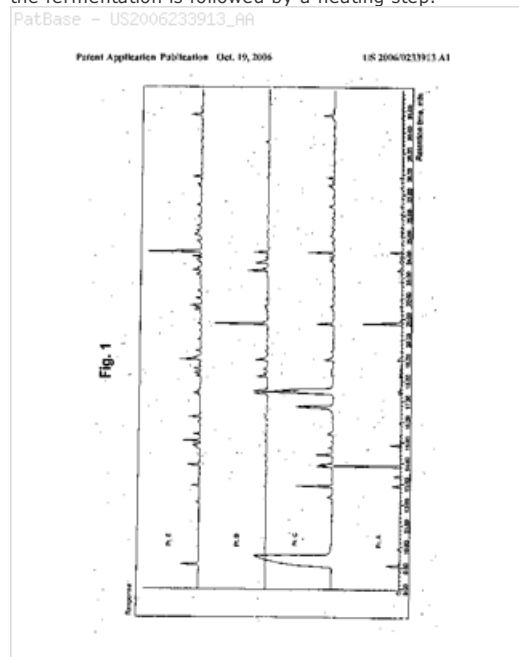
US2002106437 AA, RU2312513, KR20070020054, KR20040026651, JP2007535948 T2, JP2004519255 T2, CA2630606 AA, CA2445147 AA, **Assignee(s):** (std): BARKON N JUTRASAJNS MB KORP ; BURCON NUTRASCIENCE MB CORP ; GOSNELL BRANDY ; GREEN BRENT E ; SCHWEIZER MARTIN ; SEGALL KEVIN I ; MEDINA SARAH ; SCHWETZER MARTIN
Assignee(s): BURCON NUTRASCIENCE MB CORP WINNIPEG ; BURCON NUTRASCIENCE (MB) CORP
Inventor(s): (std): BRENT GREEN ; GREEN BRENT ; KEVIN I SEGALL ; SIGALL KEVIN I ; SHVAJTSEY MARTIN ; SARAH MEDINA ; MEDINA SARAH ; MARTIN SCHWEIZER ; GRIN BRENT I ; GOSNEL BREHNDI ; BRANDY GOSNELL ; SEGALL KEVIN I ; SCHWEIZER MARTIN ; MEDINA SARAH ; GREEN BRENT E ; GOSNELL BRANDY
Inventor(s): GREEN BRENT E WARREN ; GOSNELL BRANDY WINNIPEG ; MEDINA SARAH WINNIPEG ; SCHWEIZER MARTIN WINNIPEG ; SEGALL KEVIN I WINNIPEG ; GREEN BRENT E WINNIPEG ; BRENT E GREEN
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 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

2) Family number: 33452264 (US2006233913A)

Title: FERMENTED PROTEIN PRODUCT

Abstract:

Source: US2006233913A The present invention relates to protein products with improved nutritional value, and enhanced organoleptic properties, and uses thereof. In particular, the present invention provides fermented protein rich products on basis of fermented pulses and yeast, wherein the fermentation is followed by a heating step.



International class (IPC 8-9): A21D2/26 A23J1/12 A23J1/14 A23J1/18 A23J3/00 A23J3/14 A23K1/14 A23K1/16 A23K1/165 A23K10/12 A23K10/18 A23K10/30 A23L1/20 A23L1/211 A23L1/30 A23L1/305 A23L33/185 A23L33/195 A61K36/06 A61K36/48 A61K38/00 A61K8/97

A61K8/99 (Advanced/Invention);

A21D2/00 A21D2/26 A23J1/00 A23J1/12 A23J3/00 A23K1/14 A23K1/16 A23K1/165 A23L1/20 A23L1/211 A23L1/30 A23L1/305 A61K36/06

A61K36/185 A61K38/00 A61K8/96 (Core/Invention);

A21D A23J A23K A23L (Subclass/Invention)

International class (IPC 1-7): A21D2/26 A23J1/12 A23J1/14 A23J1/18 A23K1/14 A23L1/211 A23L1/305 A23L3/00 C12N

CPC: A23K10/12 A23K20/147 A23K50/30 A61K8/645 A61Q19/10 A23J3/14 A23J3/16 A61K8/64 A61K2800/85 A23L11/09 A23L11/37 A23L13/426 A23L13/67 A23L27/24 A23L33/14 A23L33/185 A23L13/60 A23K50/60

European class: A23J3/14 A23J3/16 A23K1/00C1 A23K1/16G A23K1/18M1 A23K1/18V A23L1/20F A23L1/211M A23L1/23 A23L1/305C A23L1/30P A23L1/314B4 A23L1/317 A23L1/317D A61K8/64 A61K8/64C A61Q19/10 K61K201/70 K61K800/85

US class: 426/46 426/46P

Family:

Publication number	Pub. date	Application number	App. date
AT412342 E	20081115	AT20060706143T	20060330
AU2006228829 AA	20061005	AU20060228829	20060330
AU2006228829 BB	20091126	AU20060228829	20060330
CA2602607 AA	20070926	CA20062602607	20060330
CA2602607 C	20120522	CA20062602607	20060330
CN101155520 A	20080402	CN200680010898	20060330
CN101155520 B	20120201	CN200680010898	20060330
DE602006003417 D1	20081211	DE200660003417T	20060330
DK1865794 T3	20090223	DK20060706143T	20060330
EA013679 B1	20100630	EA20070002140	20060330
EA200702140 A1	20080228	EA20070002140	20060330
EP1865794 A1	20071219	EP20060706143	20060330
EP1865794 B1	20081029	EP20060706143	20060330
ES2317491 T3	20090416	ES20060706143T	20060330
HR20080630 T3	20090131	HR20080000630	20081202
IL186224 A0	20080120	IL20070186224	20070924
IL186224 A1	20111130	IL20060186224	20060330
IN07957DN2007 A	20071109	IN2007DN07957	20071016
IN257457 B	20131011	IN2007DN07957	20071016
JP2008533996 T2	20080828	JP20080503372T	20060330
JP4795426 B2	20111019	JP20080503372T	20060330
KR101345949 B1	20140102	KR20077025160	20060330
KR20070119720 A	20071220	KR20077025160	20060330
ME01370 B	20100630	ME20080000958	20060330
MX2007012132 A1	20080310	MX20070012132	20060330
NO20075480 A	20080102	NO20070005480	20071030
NO332850 B1	20130121	NO20070005480	20071030
NZ562457 A	20110128	NZ20060562457	20060330
RS50695 B	20100630	RS20080000587	20060330
TH88746 A	20080229	TH20061004790	20060928
UA91046 C2	20100625	UA20070100844	20060330
US2006233913 AA	20061019	US20060392925	20060330
US8153174 BB	20120410	US20060392925	20060330

VN16481 A1	20170225	VN20070002287	20060330
WO06102907 A1	20061005	WO2006DK50010	20060330
WO06102907 C1	20061214	WO2006DK50010	20060330
ZA200708710 A	20081029	ZA20070008710	20071011

Priority: DK20050000454 20050401; US20050500454 20050401; US20050667046 20050401; US20050667046P 20050401; EP20060706143 20060330; US20060392925 20060330; WO2006DK50010 20060330;

Cited documents: WO05018653 A1, US5922373 A, US4711786 A, US4409256 A, US4216235 A, US4085229 A, US4008334 A, US3810997 A, US3803329 A, US3632346 A, US2190644 A, SU1297789 T, SU1297789, SU1214053 T, SU1214053, RO116202 B, RO116202, JP557202256, JPS5639744, JPS54154552, JP64005472 A2, JP61104759 A2, JP60098948 A2, JP58152458 A2, JP57202256 A2, JP57202256, JP56039744 A2, JP56039744, JP54154552 A2, JP54154552, JP54135249 A2, JP54098355 A2, JP5268881 A2, GB1550703 A, GB1455933 A, EP0486738 B1, EP0486738 A1, DE278058, DD278058 Z, DD278058 A1,

Assignee(s): (std): HAMLET PROTEIN AS ; HANSEN OLE K ; HANSEN OLE KAAE

Assignee(s): ASPEN AEROGELS INC ; HAMLET PROTEIN A S

Inventor(s): (std): HANSEN OLE K ; HANSEN OLE KAAE ; HANSEN OLE ; KAAE HANSEN OLE ; HANSEN

Inventor(s): OLE KAAE HANSEN

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

3) Family number: 52882745 (US2015073127A)

Title: PROTEIN ISOLATION FROM OIL SEEDS

Abstract:

Source: US2015073127A A process to isolate protein from the meal or oil cake comprising the following steps: extracting the meal with water to obtain an aqueous solution; concentrating the aqueous extract to an aqueous solution comprising 5 to 30 wt percent protein, preferably 10 to 30 wt percent protein; adding a water-soluble solvent to the concentrated aqueous solution to obtain a protein precipitate; and separating the protein precipitate from the liquid fraction.

International class (IPC 8-9): A23J1/14 A23J3/14 A23J3/16 (Advanced/Invention)

CPC: A23J1/14 A23J1/142

US class: 530/377 530/378

Family:

Publication number	Pub. date	Application number	App. date
AU2012289115 AA	20130131	AU20120289115	20120705
AU2012289115 BB	20160225	AU20120289115	20120705
CA2843177 AA	20140127	CA20122843177	20120705
CN103732076 A	20140416	CN201280037962	20120705
CN103732076 B	20161130	CN201280037962	20120705
DE602012013651 D1	20160225	DE201260013651T	20120705
DK2736351 T3	20160411	DK20120733111T	20120705
EA026579 B1	20170428	EA20140000177	20120705
EA201400177 A1	20140530	EA20140000177	20120705
EP2736351 A1	20140604	EP20120733111	20120705
EP2736351 B1	20160106	EP20120733111	20120705
ES2565655 T3	20160406	ES20120733111T	20120705
HU026992 T2	20160829	HU20120733111T	20120705
IN00313DN2014 A	20150102	IN2014DN00313	20140115
NZ620272 A	20160226	NZ20120620272	20120705
UA113181 C2	20161226	UA20140001675	20120705
US2015073127 AA	20150312	US20120234741	20120705
WO13013949 A1	20130131	WO2012EP63134	20120705

Priority: EP20110175743 20110728; EP20120733111 20120705; WO2012EP63134 20120705;

Cited documents: WO03030652 A1, WO02060273 A1, WO0145521 A2, US6905713 BB, US2007237877 AA, US2003060607 AA, JP58224645 A2, CN101455266 A,

Assignee(s): (std): DSM IP ASSETS BV ; ROYAL DSM NV ; SMOLDERS GERARDUS JOHANNES FRANCISCUS ; VEERMAN CECILE ; WNUKOWSKI PIOTR

Assignee(s): DSM IP ASSETS B V

Inventor(s): (std): WNUKOWSKI PIOTR ; VEERMAN CECILE ; SMOLDERS GERARDUS JOHANNES FRANCISCUS

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 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: 63370897 (US2018020697A)

Title: FEED IN THE FORM OF GEL FOR PIGLETS, METHOD OF MANUFACTURING THE SAME AND USE

Abstract:

Source: US2018020697A The present invention refers to a method of manufacturing a complete feed in the form of a gel for livestock and pets. The present invention particularly relates to a method of manufacturing a complete feed for piglets in the form of a gel, in particular for the first 10 days of life. It also relates to the formulated gel feed obtained therewith.

International class (IPC 8-9): A23K10/00 A23K20/00 A23K20/163 A23K20/195 A23K40/00 A23K50/30 A23K50/60 (Advanced/Invention)

CPC: A23K40/00 A23K20/163 A23K20/195 A23K50/30 A23K50/60

Family:

Publication number	Pub. date	Application number	App. date
BR112017017974 A2	20180410	BR20171117974	20160223
CN107529786 A	20180102	CN201680021565	20160223
EP3261454 A1	20180103	EP20160708728	20160223
MX2017010670 A1	20180511	MX20170010670	20160223
US2018020697 AA	20180125	US20160551219	20160223
WO16135623 A1	20160901	WO20161B50963	20160223

Priority: US20150119765P 20150223; US20160551219 20160223; WO20161B50963 20160223;

Cited documents: US2005271788 AA, EP2067408 A1, EP0473854 A1,

Assignee(s): (std): EARLYPIG

Inventor(s): (std): HERVE GABILLET ; GABILLET HERVE

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

5) Family number: 42621941 (US4973490A)**Title:** METHOD OF PRODUCING ANIMAL FEED PRODUCTS**Abstract:**

Source: US4973490A This invention relates to a method of producing animal feed products. A method of producing animal feed products using rapeseed is described wherein rapeseed is mixed together with the species Vicia Faba (field beans) in predetermined proportions and the mix is extruded at a predetermined temperature to substantially inactivate components in the rapeseed and said species which otherwise directly or indirectly cause components in the extruded product which are detrimental when contained in an animal feed product.

PatBase - CA1331306_A1

**SUBSTITUTE
REPLACEMENT****SECTION is not Present****Cette Section est Absente**

International class (IPC 8-9): A23K1/00 A23K1/14 A23K1/18 A23P1/12 (Advanced/Invention);
A23K1/00 A23K1/14 A23P1/10 (Core/Invention)

International class (IPC 1-7): A23K1/00 A23K1/14 A23K1/18 A23K1/211 A23P1/12

CPC: Y10S426/807 A23K40/20 A23K40/25 A23K10/30

European class: A23K1/00B2 A23K1/14

US class: 426/520 426/630 426/807

Family:

Publication number	Pub. date	Application number	App. date
AT80777 E	19921015	AT19880309341T	19881007
CA1331306 A1	19940809	CA19890604778	19890705
DE0316067 T1	19890914	DE19880309341T	19881007
DE3874859 D1	19921029	DE19883874859	19881007
DE3874859 T2	19930415	DE19883874859T	19881007
DK582388 A	19890420	DK19880005823	19881019
DK582388 A0	19881019	DK19880005823	19881019
EP0316067 A2	19890517	EP19880309341	19881007
EP0316067 A3	19890531	EP19880309341	19881007
EP0316067 B1	19920923	EP19880309341	19881007
ES2008073 A4	19890716	ES19880309341T	19881007
ES2008073 T3	19930401	ES19880309341T	19881007
GB2211066 A1	19890628	GB19880023587	19881007
GB2211066 B2	19900307	GB19880023587	19881007
GB8724419 A0	19871125	GB19870024419	19871019
GB8823587 A0	19881116	GB19880023587	19881007
GR3005770 T3	19930607	GR19920401919T	19920924
US4973490 A	19901127	US19890375663	19890705

Priority: GB19870024419 19871019; EP19880309341 19881007; CA19890604778 19890705;

Cited documents: US4244973 A, US4158656 A, US4083836 A, US4075361 A, US3695891 A, GB1310145 A, FR2598062 A1, EP0231825 A2, DE3305984 A1,

Assignee(s): (std): FAVOR PARKER LTD

Assignee(s): FAVOR PARKER LTD KING S LYNN NORFOLK GB ; HOLMES WILLIAM BRIAN ; FAVOR PARKER HALL STOKE FERRY KING S LYNN NORFOLK PE33 9SE UNITED KINGDOM LTD ; FAVOR PARKER HALL STOKE FERRY KING'S LYNN NORFOLK PE33 9SE UNITED KINGDOM LTD ; FAVOR PARKER LIMITED

Inventor(s): (std): HOLMES WILLIAM B ; HOLMES WILLIAM BRIAN

Inventor(s): HOLMES WILLIAM BRIAN NARBOROUGH KING S LYNN GB ; WILLIAM BRIAN HOLMES

Designated states: AT BE CH DE ES FR GB GR IT LI LU NL SE

6) Family number: 55479498 (US2014010940A)**Title:** SOY PROTEIN PRODUCT WITH NEUTRAL OR NEAR NEUTRAL PH ("S701N2")**Abstract:**

Source: US2014010940A An aqueous solution of a soy protein product having a protein content of at least about 60 wt percent (Nx6.25) d.b. which is completely soluble in aqueous media at a pH of less than about 4.4 and heat stable at that pH range is adjusted in pH to a pH of about 6.1 to about 8. The resulting product is further processed by drying the product, recovering and drying any precipitated soy protein material, heat treating and then drying the product, or heat treating the product and recovering and drying any precipitated soy protein material.

International class (IPC 8-9): A21D2/26 A23C11/10 A23G9/00 A23J A23J1/14 A23J3/00 A23J3/16 A23L A23L1/20 A23L1/305 A23L1/31

A23L11/00 A23L2/38 A23L2/66 A47C1/026 B60N2/20 B60N2/225 (Advanced/Invention);

A23J3/16 (Core/Invention);

A23J A23L (Subclass/Invention)

CPC: A23J1/14 A23J3/16 A23L2/66 A23L13/00 A23L33/18

US class: 426/431 426/443 426/456 426/465 426/549 426/580 426/590 426/598 426/641 426/646 426/648 426/656 530/378
Family:

Publication number	Pub. date	Application number	App. date
AU2013284306 AA	20140103	AU20130284306	20130625
AU2013284306 BB	20170112	AU20130284306	20130625
BR112014032363 A2	20170627	BR20141132363	20130625
CA2876747 AA	20141215	CA20132876747	20130625
CN104519751 A	20150415	CN201380033403	20130625
EP2863757 A1	20150429	EP20130810342	20130625
EP2863757 A4	20160323	EP20130810342	20130625
HK1209596 A1	20160408	HK20150110440	20151023
JP2015525083 T2	20150903	JP20150518739T	20130625
KR20150031252 A	20150323	KR20147036988	20130625
MX2015000345 A1	20161220	MX20150000345	20130625
NZ703178 A	20161028	NZ20130703178	20130625
RU2015102165 A	20160810	RU20150102165	20130625
TH147321 A	20160304	TH20141007717	20130625
TW201404309 A	20140201	TW20130122567	20130625
US2014010940 AA	20140109	US20130924860	20130624
US2015147452 AA	20150528	US20130406814	20130625
US2016165923 AA	20160616	US20160052135	20160224
WO14000087 A1	20140103	WO2013CA00595	20130625
ZA201409398 A	20160330	ZA20140009398	20130625

Priority: US20120663645P 20120625; US20130924860 20130624; US20130406814 20130625; WO2013CA00595 20130625; US20160052135 20160224;

Cited documents: WO12155242 A1, WO11075850 A1, WO10091509 A1, WO10083612 A1, US2011223295 AA, US2011165314 AA, US2005112254 AA, US2004161525 AA, JP2012506241 T2, CN1392774 A, CN101731441 A,
Assignee(s): (std): GREEN BRENT E ; SEGALL KEVIN I ; SCHWEIZER MARTIN ; BURCON NUTRASCIENCE MB CORP
Assignee(s): BURCON NUTRASCIENCE MB CORP1388 WALLER AVENUEWINNIPEGM1R3T 1P9CA ; BURCON NUTRASCIENCE ; GREEN BRENT E24 POPLARWOOD DRIVE, BOX 603WARRENM1R0C 3E0CA ; SEGALL KEVIN I31 DUNBAR CRESCENTWINNIPEGM1R3P 0W6CA ; SCHWEIZER MARTIN7 BIRCH POINT PLACEWWINNIPEGM1R3Y 0G1CA
Inventor(s): (std): KEVIN I SEGALL ; MARTIN SCHWEIZER ; BRENT E GREEN ; SEGALL KEVIN I ; SCHWEIZER MARTIN ; GREEN BRENT E
Inventor(s): GREEN BRENT E24 POPLARWOOD DRIVE, BOX 603WARRENM1R0C 3E0CA ; SCHWEIZER MARTIN7 BIRCH POINT PLACEWWINNIPEGM1R3Y 0G1CA ; SEGALL KEVIN I31 DUNBAR CRESCENTWINNIPEGM1R3P 0W6CA
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

7) Family number: 2810584 (US5128167A)
Title: COMPOSITION FOR THE PREPARATION OF ARTIFICIAL CALF MILK AND ARTIFICIAL CALF MILK PREPARED THEREFROM
Abstract:

Source: US5128167A Composition for the preparation of artificial calf milk, which composition in addition to carbohydrates, also contains lactoproteins, vegetable protein and fat, characterized in that at least one part of the vegetable protein consists of soluble wheat protein.

International class (ipc 8-9): A23C11/02 A23C11/06 A23J3/18 A23K1/16 A23K1/18 A23K20/147 A23K50/60 (Advanced/Invention); A23C11/00 A23J3/00 A23K1/16 A23K1/18 (Core/Invention)
International class (ipc 1-7): A23C11/02 A23C11/04 A23C11/06 A23C11/06 A23C23/00 A23J3/18 A23K1/16 A23K1/18
CPC: Y10S426/807 A23K20/147 A23K50/60 A23C11/06 A23J3/18
European class: A23C11/06 A23J3/18 A23K1/16G A23K1/18V
US class: 426/2 426/580 426/588 426/602 426/807
Family:

Publication number	Pub. date	Application number	App. date
AT96982 E	19931115	AT19910200470T	19910305
AU199172852 A1	19911003	AU19910072852	19910312
AU636723 B2	19930506	AU19910072852	19910312
BE1004025 AF	19920908	BE19900000283	19900313
CA2037642 AA	19910914	CA19912037642	19910306
DE0446987 T1	19921217	DE19910200470T	19910305
DE69100607 D1	19931216	DE19916000607	19910305
DE69100607 T2	19940310	DE19916000607T	19910305
DK0446987 T3	19931227	DK19910200470T	19910305
EP0446987 A1	19910918	EP19910200470	19910305
EP0446987 B1	19931110	EP19910200470	19910305
ES2046003 T3	19940116	ES19910200470T	19910305
US5128167 A	19920707	US19910668093	19910312

Priority: BE19900000283 19900313; EP19910200470 19910305; CA19912037642 19910306;

Cited documents: US5008248 A, US4961934 A, US4857338 A, US4692338 A, US4614653 A, US4600585 A, US4418091 A, US4391839 A, US4132808 A, SU782792, HU39985, GB835545 A, GB2066043 A1, GB1519164 A, EP0164929 A2, EP0162805 A1,
Assignee(s): (std): HERMAN ANDRE ; LAPORTE JOHAN DE ; LAPORTE ANDRE H J DE ; AMYLUM NV
Assignee(s): DE LAPORTE ANDRE H J ; DE LAPORTE ANDRE HERMAN JOHAN ; AMYLUM N V ; AMYLUM N V BRUESSEL BRUXELLEX BE ; AMYLUM NAAMLOZE VENNOOTSCHAP ; AMYLUM NAAMLOZE VENNOOTSCHAP WOLUWELAAN
Inventor(s): (std): DE LAPORTE ANDRE H J ; DE LAPORTE ANDRE HERMAN JOHAN ; DE LAPORTE JOHAN ; HERMAN ANDRE ; LAPORTE ANDRE HERMAN JOHAN DE
Inventor(s): DE LAPORTE ANDRE HERMAN JOHAN B 9840 DE PINTE BE ; ANDRE HERMAN JOHAN DE LAPORTE
Designated states: AT CH DE DK ES FR GB GR IT LI LU NL SE

8) Family number: 67287366 (CO20170003226A)
Title: PLANTA PARA TRANSFORMACION DE CEREALES Y LEGUMINOSAS PARA INACTIVAR LOS FACTORES ANTI-NUTRICIONALES, PRESERVAR LA CALIDAD NUTRICIONAL Y OBTENER BEBIDA Y MASA PARA CONSUMO HUMANO Plant for processing of cereals and pulses to inactivate anti-nutritional factors, PRESERVING THE NUTRITIONAL QUALITY AND OBTAIN BEVERAGE AND MASS FOR HUMAN CONSUMPTION (Machine translation)

PatBase - C020170003226_A1

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El tanque de escalado (2) o en el caso que el tanque de hidratación (1) sea el mismo tanque de escalado (2) puede estar conectado a través de tuberías en acero inoxidable provistas de bombas peristálticas, con una tolva de alimentación (3) que alimenta una picadora de grano (4), la cual está provista en su interior con un sistema de molino de cuchillas vertical o cualquier otro sistema de elementos cortantes regulado por un panel de control (12) que regula las revoluciones por minuto (RPM) y el tiempo de picado para este componente y otras variables para los otros componentes de la planta de la invención. Esta picadora (4) puede estar conectada mediante una tubería unida a su parte inferior como se muestra en la figura 1 con un tanque de calentamiento o marmita (5) el cual es un tanque que puede tener un enchaquetado, por ejemplo, para pasar aceite industrial o vapor de agua con el fin de alcanzar temperaturas altas, por ejemplo, entre 60°C y 100°C o más, preferiblemente para alcanzar una temperatura de 80°C en el interior de dicho tanque. Este tanque o marmita (5) se encuentra conectado a una bomba centrífuga (6) que está conectada a través de la tubería (7) con el filtro centrífugo (8) que se encuentra sobre un soporte o base y con la tolva de alimentación (3) a través de flanges de paso como se muestra en la figura 1. La bomba (6) es la encargada de recircular y enviar la mezcla para la separación de la bebida (8) de la masa a través de un filtro centrífugo (8), en la operación de recirculación la mezcla del tanque de calentamiento o marmita (5) es devuelta a la tolva de alimentación (3) en caso de requerir la repetición de la acción de picado de acuerdo con los requerimientos del usuario.

El filtro centrífugo (8) es un sistema mediante el cual se hace pasar la mezcla líquida a través de un filtro con un tamaño de poro entre 700 y 500 micras el cual está girando a alta velocidad dentro de un contenedor tipo centrífuga y en forma vertical. Del filtro centrífugo (8) donde se lleva a cabo la separación, sale por un lado el material sólido con una humedad entre 65% y 80%, este material sólido se envía a un centrífugo (10) el cual consiste en un tanque que contiene en su interior un tanque tamiz cuyas paredes se encuentran perforadas con agujeros de tamaño comprendido entre 700 y 500 micras, en donde el tanque interior está posicionado

International class (IPC 8-9): A23L1/00 A23L1/20 (Advanced/Invention)
Family:

Publication number	Pub. date	Application number	App. date
CO20170003226 A1	20171010	CO20170003226	20170331

Priority: CO20170003226 20170331;

Assignee(s): SERVICIO NACIONAL DE APRENDIZAJE SENA CENTRO DE LA TECNOLOGIA DEL DISEÑO Y LA PRODUCTIVIDAD EMPRESARIAL
Inventor(s): CARLOS ALBERTO MALAGON SANCHEZ ; WILLIAM ROLANDO RODRIGUEZ RUIZ

9) Family number: 67287364 (CO20170003219A)

Title: PROCESO DE TRANSFORMACION DE CEREALES Y LEGUMINOSAS PARA INACTIVAR LOS FACTORES ANTI-NUTRICIONALES, PRESERVAR LA CALIDAD NUTRICIONAL Y OBTENER BEBIDA Y MASA PARA CONSUMO HUMANO The transformation process of cereals and pulses to inactivate anti-nutritional factors, PRESERVING THE NUTRITIONAL QUALITY AND OBTAIN BEVERAGE AND MASS FOR HUMAN CONSUMPTION (Machine translation)

PatBase - C020170003219_A1

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el fin de alcanzar la inactivación de factores antinutricionales pero a la vez mantener el contenido proteínico del alimento. Los tratamientos que aplicaron al menos 100 °C destruyeron los factores antinutricionales pero a la vez disminuyeron el valor biológico de la proteína, mientras que los tratamientos que aplicaron 80 °C o menos, no alcanzaron a destruir dichos factores. Sugiere cocción de granos entre 80 y 100 °C o aumentar tiempos de exposición a 70 y 80 °C.

Otro artículo relacionado es el publicado por Quicazán, M. (2012) "Aplicación de fermentación láctica como alternativa en el desarrollo de bebidas de soya en 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 producción de bebidas. El documento revela todas las operaciones de procesamiento desde la hidratación de la semilla, la molienda, el calentamiento, la extracción de las proteínas del grano, tratamientos térmicos adicionales y secado spray para lograr productos sólidos en múltiples alternativas de procesamiento incluido la fermentación láctica.

En este sentido, es claro que en el estado persiste la necesidad de procesos de transformación de híjof de cereales y leguminosas en donde se logre la inactivación de factores anti-nutricionales sin la degradación de la proteína por desnaturalización de la misma por su calentamiento excesivo y se garantice la calidad nutricional de los productos obtenidos.

DESCRIPCIÓN DE LAS FIGURAS

La figura 1 muestra un diagrama de flujo con las etapas del proceso de acuerdo con la presente invención.

DESCRIPCIÓN DETALLADA DE LA INVENCIÓN

La presente invención está dirigida a un proceso para la transformación de cereales y leguminosas para la inactivación de factores anti-nutricionales preservar la calidad

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

Publication number	Pub. date	Application number	App. date
CO20170003219 A1	20171010	CO20170003219	20170331

Priority: CO20170003219 20170331;

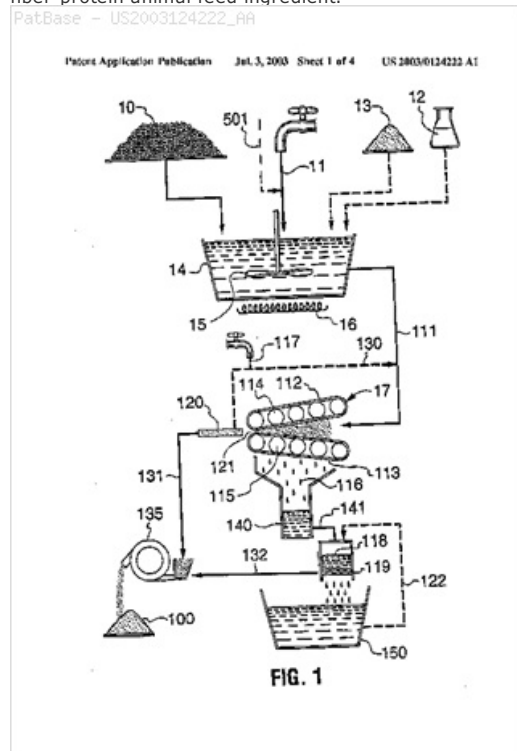
10) Family number: 28615971 (US2003124222A)

Title: OILSEED PROCESSING

Abstract:

Source: US2003124222A Crushed and de-fatted oilseed is extracted with water at neutral, mildly basic or mildly acidic pH; and is filtered. The filter media allows passage of small fragments of solid cell meat into the filtrate. The filtrate is treated with a base to increase pH to over pH 9, and solids are separated out. Protein is separated from other constituents of the liquid and concentrated, for example by heat-induced or isoelectric precipitation and/or ultrafiltration. The remaining liquid is rich in sugars. The process results in one or more protein products suited for human or animal food ingredients or for production of cosmetics, a sugar rich product suitable for fermentation or use as a feed ingredient, and a fiber-protein animal feed ingredient.

PatBase - US2003124222_AA



International class (IPC 8-9): A23J A23J1/04 A23J1/14 A23J3/14 A23K A23K1/14 A23K1/16 A23K10/30 A23K40/00 A23L A23L1/20 A23L1/211 A23L1/305 A23L1/36 A23L11/00 A23L11/30 A23L33/105 A23L33/18 A61K31/6615 A61K36/18 A61K36/28 A61K36/48 A61K38/00 A61P3/02 B01D21/00 B01D61/14 B01F3/12 C11B1/02 C11B1/10 (Advanced/Invention);

A23J A23K A23L (Subclass/Invention)

International class (IPC 1-7): A23G1/02 A23J1/04 A23J1/14 A23J3/14 A23K1/00 A23K1/14 A23K1/16 A23L1/20 A23L1/211 A23L1/36 A61K31/6615 A61K35/78 A61K38/00 A61P3/02 B01D21/00 B01D61/14 B01F3/12 C11B1/02 C11B1/10

CPC: A23K10/30 A23K10/37 A23K20/147 A23K20/163 A23K50/10 C12Y301/03026 A23J1/14 C11B1/14 Y02P60/877 A23L11/05 A23L11/33 A23L11/35 A23L33/185

European class: A23J1/14 A23K1/14 A23K1/14C A23K1/16G A23K1/16L A23K1/18K A23L1/20D A23L1/211D A23L1/211E2 A23L1/305C C11B1/14 C12Y301/03026

US class: 426/44 426/44P 426/455 426/459 426/463 426/469 426/478 426/479 426/481 426/489 426/495 426/507 426/629 426/629P 426/634 426/656 426/72

Family:

Publication number	Pub. date	Application number	App. date
AT399470 E	20080715	AT20020779065T	20021114
AU2002342465 AA	20030610	AU20020342465	20021114
AU2002342465 BB	20071108	AU20020342465	20021114
CA2363451 AA	20030520	CA20012363451	20011120
CA2363451 C	20050510	CA20012363451	20011120
CL20040001130 A1	20050304	CL20040001130	20040519
CL50170 B	20140729	CL20040001130	20040519
CN100456946 C	20090204	CN20028023063	20021114
CN1589108 A	20050302	CN20028023063	20021114
DE60227405 D1	20080814	DE20026027405	20021114
DK1446022 T3	20081110	DK20020779065T	20021114
EA006171 B1	20051027	EA20040000696	20021114
EA2004000696 A1	20041028	EA20040000696	20021114
EP1446022 A1	20040818	EP20020779065	20021114
EP1446022 B1	20080702	EP20020779065	20021114
ES2309211 T3	20081216	ES20020779065T	20021114
HK1073229 A1	20090807	HK20050105832	20050711
HK1073229 A1	20050930	HK20050105832	20050711
HK1073229 A3	20050930	HK20050105832	20050711
HK1073229 B	20090807	HK20050105832	20050711
IN00669KN2004 A	20060421	IN2004KN00669	20040521
IN295441 B	20180406	IN2004KN00669	20040521
JP2005509427 T2	20050414	JP20030545127T	20021114
JP2011019530 A2	20110203	JP20100220646	20100930
JP4646515 B2	20110309	JP20030545127T	20021114
MXPA04004756 A1	20041112	MX2004PA04756	20021114
PT1446022 T	20081008	PT20020779065T	20021114
US2003124222 AA	20030703	US20020255599	20020927
US2006147609 AA	20060706	US20060362860	20060228
US2006193965 AA	20060831	US20060381765	20060505
US7090887 BB	20060815	US20020255599	20020927
US7560132 BB	20090714	US20060381765	20060505
US7629014 BB	20091208	US20060362860	20060228
WO03043438 A1	20030530	WO2002CA01759	20021114

Priority: CA20012363451 20011120; US20020255599 20020927; JP20030545127 20021114; WO2002CA01759 20021114;

US20060362860 20060228; US20060381765 20060505; JP20030545127 20100930;

Cited documents: WO9856260 A1, WO9527406 A1, WO03043438 A1, WO0187083 A2, WO0178521 A2, US7226633 BB, US6800308 BB, US5989600 A, US5844086 A, US5658714 A, US4697004 A, US4677065 A, US4435319 A, US4420425 A, US4418013 A, US4208323 A, US4072670 A, US3995071 A, US3966971 A, US3736147 A, US3635726 A, US2002106440 AA, JP52001054 A2, JP4503002 T2, GB2340727 A1, GB1407773 A, EP0976331 A2, EP0925723 A1, CA1100949 A1,

Assignee(s): (std): MCN BIOPRODUCTS INC

Assignee(s): MCN BIOPRODUCTS INC 140 115 2ND AVENUE N SASKATOON SASKATCHEWAN ; GROWTHWORKS CANADIAN FUND LTD ; GROWTHWORKS COMMERCIALIZATION FUND INC ; NEWKIRK REX W ; MAENZ DAVID D ; BUNGE GLOBAL INNOVATION LLC ; CIC ASSET MANAGEMENT INC ; CLASSEN HENRY L ; FCC VENTURES A DIVISION OF FARM CREDIT CANADA ; FORAGEN TECHNOLOGIES LTD ; FORAGEN TECHNOLOGIES PARTNERSHIP LTD

Inventor(s): (std): CLASSEN HENRY ; CLASSEN HENRY L ; MAENZ DAVID ; MAENZ DAVID D ; REX W NEWKIRK DAVID D MAENZ HE ; REX W NEWKIRK ; HENRY L CLASSEN ; DAVID D MAENZ ; NEWKIRK REX ; NEWKIRK REX W

Inventor(s): REX W NEWKIRK DAVID D MAENZ HENRY L CLASSEN ; MANEZ DAVID D

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NL NO NZ OM PH PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TN TR TT TZ UA UG UZ VC VN YU ZA ZM ZW

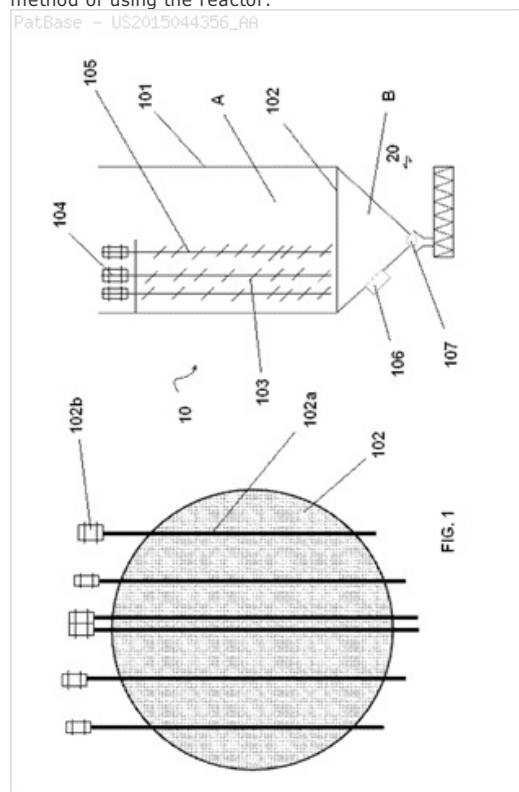
11) Family number: 58465854 (US2015044356A)

Title: SOLID STATE FERMENTATION SYSTEMS AND PROCESS FOR PRODUCING HIGH-QUALITY PROTEIN CONCENTRATE AND LIPIDS

Abstract:

Source: US2015044356A The present invention describes a bio-based process to produce high quality protein concentrate (HQPC) and lipids by converting plant derived materials into bioavailable protein and lipids via solid state fermentation (SSF) and hybrid-SSF, including the use of such HQPC and lipids so produced as nutrients, including use as a fish meal replacement in aquaculture diets. Also disclosed is a SSF reactor and method of using the reactor.

PatBase - US2015044356_AA



International class (IPC 8-9): A23J1/00 A23J1/12 A23K1/00 A23K1/06 A23K1/14 A23K1/18 A23K10/00 A23K10/12 A23K10/30 A23K10/38 A23K20/147 A23K20/158 A23K50/80 C07K2/00 C12N1/14 C12N1/16 C12N1/20 C12P21/00 C12P39/00 C12P7/64 C12R1/01 (Advanced/Invention); C12R1/01 (Advanced/Non-invention)

CPC: C12P7/6427 C07K2/00 C12P7/6472 Y02P60/873 A23K10/12 A23K10/30 A23K10/38 A23K50/80 C12P21/00 Y02A40/818 A23J1/125

US class: 426/531 426/656 435/134 435/71.1 435/71.2 554/224

Family:

Publication number	Pub. date	Application number	App. date
BR112016002818 A2	20170801	BR20161102818	20140806
CA2921172 AA	20160211	CA20142921172	20140806
CN105934519 A	20160907	CN201480055185	20140806
EP3030670 A2	20160615	EP20140834801	20140806
EP3030670 A4	20170726	EP20140834801	20140806
IN201647006789 A	20160701	IN201647006789	20160226
JP2016533743 T2	20161104	JP20160533418T	20140806
MX2016001755 A1	20170406	MX20160001755	20140806
RU2016107970 A	20170908	RU20160107970	20140806
RU2016107970 A3	20180313	RU20160107970	20140806
US2015044356 AA	20150212	US20140453597	20140806
WO15021211 A2	20150212	WO2014US50022	20140806
WO15021211 A3	20150416	WO2014US50022	20140806

Priority: US20130862935P 20130806; WO2014US50022 20130806; RU20160107970 20140806; US20140453597 20140806; WO2014US50022 20140806;

Cited documents: WO10107944 A1, US6444437 BA, US2013142905 AA, US2011306102 AA, US2010248320 AA, JP2012520682 T2,

Assignee(s): (std): PRAIRIE AQUATECH ; PRAIRIE AQUA TECH

Assignee(s): SOUTH DAKOTA INNOVATION PARTNERS LLC ; BOOTSMA JASON A ; BROWN MICHAEL L ; DAST LLC DBA PRAIRIE AQUATECH ; GIBBONS WILLIAM R

Inventor(s): (std): JASON A BOOTSMA ; MICHAEL L BROWN ; WILLIAM R GIBBONS ; GIBBONS WILLIAM R ; BROWN MICHAEL L ; BOOTSMA JASON A

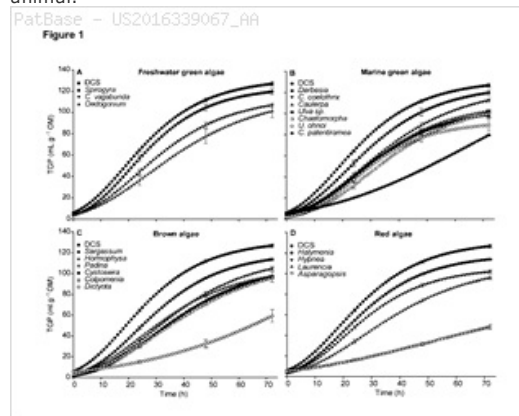
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW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

12) Family number: 59954105 (US2016339067A)

Title: METHOD FOR REDUCING TOTAL GAS PRODUCTION AND/OR METHANE PRODUCTION IN A RUMINANT ANIMAL

Abstract:

Source: US2016339067A The present invention relates to a method of reducing total gas production and/or methane production in a ruminant animal.



International class (IPC 8-9): A23K1/00 A23K10/00 A23K10/30 A23K50/10 A61K36/04 A61K9/00 A61P1/00 (Advanced/Invention); A61K36/04 A61P1/00 (Core/Invention)

CPC: A61K9/0056 A61K36/04 A23K10/30 A23K50/10 A61P1/00

US class: 424/195.17

Family:

Publication number	Pub. date	Application number	App. date
AU2015208661 AA	20150730	AU20150208661	20150121
BR112016016962 A2	20180724	BR20161116962	20150121
CA2937580 AA	20160721	CA20152937580	20150121
CN106232128 A	20161214	CN201580014814	20150121
EP3102219 A2	20161214	EP20150740814	20150121
EP3102219 A4	20170809	EP20150740814	20150121
ID201710581 A	20170929	ID2016P0005431	20150121
MX2016009437 A1	20170208	MX20160009437	20150121
TH170644 A	20171123	TH20161004198	20150121
US2016339067 AA	20161124	US20150113172	20150121
US2018271922 AA	20180927	US20180991546	20180529
US9980995 BB	20180529	US20150113172	20150121
WO15109362 A2	20150730	WO2015AU000030	20150121
WO15109362 A3	20160714	WO2015AU000030	20150121

Priority: AU20140900182 20140121; AU20150208661 20150121; WO2015AU000030 20150121; US20160113172 20160721; US20180991546 20180529;

Cited documents: WO15109362 A2, WO10068053 A2, WO06105634 A1, US2011287132 AA,

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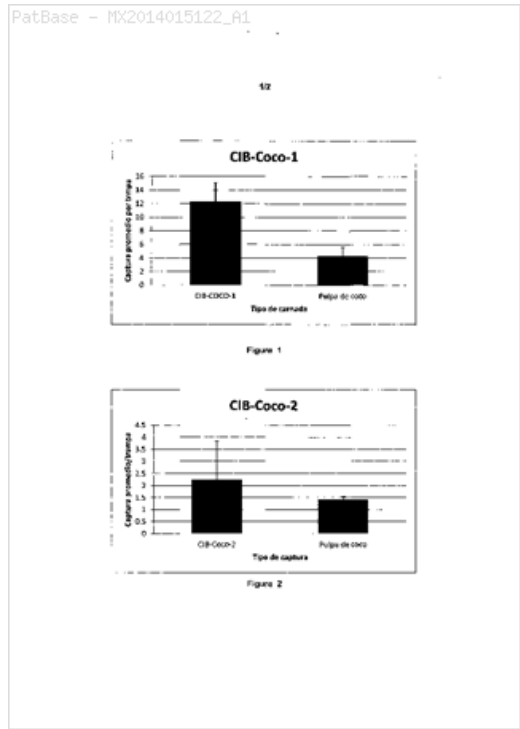
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW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

13) Family number: 60974428 (MX2014015122A)

Title: COCONUT-BASED COMPOSITION, METHOD FOR PRODUCING AND USING THE SAME AS A BAIT FOR CAPTURING AQUATIC ORGANISMS. COMPOSICION A BASE DE COCO, METODO DE PREPARACION Y USO DE LA MISMA COMO CARNADA PARA LA CAPTURA DE ORGANISMOS ACUATICOS.

Abstract:

Source: MX2014015122A LA PRESENTE INVENCION COMPRENDE LA ELABORACION DE COMPOSICIONES A BASE DE COCOS NUCIFERA, L. MEJOR CONOCIDO COMO COCO Y SU USO EN EL CAMPO DE LA PESCA Y ACUACULTURA, COMO CARNADA PARA LA CAPTURA DE ORGANISMOS ACUATICOS POR MEDIO DE TRAMPAS. LAS COMOSICIONES DESCRITAS EN LA PRESENTE INVENCION, SE ENCUENTRAN EN FORMA SOLIDA (PELETIZADAS O EXTRUIDAS) Y SEMISOLIDA (GEL), ADEMAS DE QUE PRESENTAN ALTA ACTIVIDAD ANTE CRUSTACEOS DE AGUA DULCE Y ESTUARINAS. THE PRESENT INVENTION COMPRISES THE MANUFACTURE OF COMPOSITIONS BASED ON COCONUT NUCIFERA L., BEST KNOWN AS COCONUT AND ITS USE IN THE FISHING AND AQUACULTURE FIELD AS BAIT FOR CAPTURING AQUATIC ORGANISMS BY MEANS OF TRAPS. THE COMPOSITIONS DESCRIBED IN THE PRESENT INVENTION ARE PRESENTED IN A SOLID FORM (PELLETIZED OR EXTRUDED) AND IN A SEMISOLID FORM (GEL), ALSO PRESENTING A HIGH ACTIVITY IN FRESH OR ESTUARINE WATER SHELLFISH. La presente invencion comprende la elaboracion de composiciones a base de Cocos nucifera, L. mejor conocido como coco y su uso en el campo de la pesca y acuicultura, como carnada para la captura de organismos acuaticos por medio de trampas. Las comosiciones descritas en la presente invencion, se encuentran en forma solida (peletizadas o extruidas) y semisolida (gel), ademas de que presentan alta actividad ante crustaceos de agua dulce y estuarinas.



International class (IPC 8-9): A61K36/07 (Advanced/Invention)
Family:

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