

Base : FAMPAT**SEARCH STRATEGY****SS Results**

25	21	24 AND 16
24	25	23 AND 5
23	33	22 AND 14
22	134	21 AND 2
21	592	20 AND 3
20	2750	18 AND 19
19	4581	(B65D-065/046 OR B65D-065/46)/IPC
18	88967	..SIMILARITY SS 15 RANKED 3
17	34	15 AND 16
16	47923625	PD<20141127
15	57	13 AND 14
14	615926	BEVERAG+ OR COFFE OR TEA OR JUICE OR MILK OR CHOCOLE OR YOGURT
13	104	12 AND 6
12	1177	11 AND 5
11	1389	10 AND 4
10	5632	9 AND 3
9	26692	1 AND 8 AND 2
8	10755950	(CONTAINER) OR VESSEL OR RECIPIENT OR RECEIV+ OR (PACK+)
7	188181	RECONSTITUT+ OR RECONSTRU+
6	43552	(FAT OR GREAS+) AND (SUGAR OR GLUCOS+ OR SWEETEN+)
5	17035126	COMPOS+ OR PROPORT+ OR RELATI+ OR MIX+ OR COMBIN+ OR BLEND
4	878568	CEREA+ OR GRAIN OR RICE OR CORN OR WHEAT OR RYE OR OATS OR GROAT
3	12096541	HOLLO+ OR GAP OR HOL+ OR CAVIT+ OR VOI+ CONCAV+ OR PIT OR DIMPLE
2	175126	EDIBL+ OR COMESTIB+ OR EATAB+ OR PALATAB+ OR ESCULENT
1	8144187	(SNACK OR CAKE OR MASS OR DOUGH OR PASTE OR MASS)/TI/AB/IW/TX/CLMS/DESC/ODES/OBJ/KEYW

21 Documents

Publication numbers	Title	Current assignees
NL1006518 C2	Method of producing a biodegradable article	POTATOPAK
WO200521633 A2	Composition for use in edible biodegradable articles and method of use	CALLA INVESTMENTS, ...
WO2010128844 A1	Capsule, system and method for preparing a predetermined quantity of beverage suitable for consumption	DOUWE EGBERTS
WO200170591 A1	Infusion packet with useful and decorative elements, support member, delivery system and method	SUZANNE JAFFE STILLMAN
WO9603886 A1	Biodegradable container for liquid or semi-solid food or non food products	AVEBE
IL-113400 A	Starch-bound cellular matrix	E KHASHOGGI INDUSTRIES
CN103653216 A	Preparation process of sandwich food and eatable container and color-changing label	YU RONG
CN103637390 A	Sandwich foods, production technologies for edible containers and allochroic mark	YU RONG
US5660900 A	Method for manufacturing articles having inorganically filled, starch-bound cellular matrix	EARTHSHELL SPE
IT8212658 D0	Edible food container for fast catering and means for manufacturing the same.	LOCOLAS CLAUDE
EP1327663 A1	Biodegradable or compostable containers	NEW ICE
CA2512750 A1	Display stopper for beverage container lids	SPICE LUCKS
GB200515971 D0	Drinking system comprising an edible container	BRAND21
US5346710 A	Animal feeding system and method therefor	LINDA K GEITNER TRUST THE DATED MARCH 20 1990
CA2060135 A1	Container for containing foodstuffs.	LANG GUENTHER
CN1452916 A	Edible film containing natural plant extractive and its production process	CEN JIAMING, ...
CN102220024 A	Preparation method for degradable packaging material	YANG HUIXIONG
CN1981603 A	Food	Guo Yi
CA2889759 A1	Machine, container, system and method for preparing ice cream or chilled desserts on demand	NESTEC
WO200762265 A2	Processes for filming biodegradable or compostable containers	NEW ICE
EP2287090 A1	Capsule for the preparation of a coffee extract having a structure facilitating perforation for injection of water	NESTEC

Images

Bit assignment	Function
a0 - a3	Synchronization sequence
a4 - a7	ONU assignment number
b0 - b5	Beginning timeslot number
b6 - b7	Number of timeslots

NL1006518	C2	1999-01-12	NL1006518
WO9902598	A1	1999-01-21	WO9902598
AU8246498	A	1999-02-08	AU9882464
EP0994916	A1	2000-04-26	EP-994916
CN1262696	A	2000-08-09	CN1262696
NZ502753	A	2001-04-27	NZ-502753
EP0994916	B1	2001-05-23	EP-994916
AT201428	T	2001-06-15	ATE201428
DE69800835	D1	2001-06-28	DE69800835
DK0994916	T3	2001-08-27	DK-994916T
ES2159435	T3	2001-10-01	ES2159435
GR3036424	T3	2001-11-30	GR3036424
PT994916	E	2001-11-30	PT-994916
AU742421	B2	2002-01-03	AU-742421
DE69800835	T2	2002-03-28	DE69800835
US6461549	B1	2002-10-08	US6461549
CN1108339	C	2003-05-14	CN1108339C
HK1028903	A1	2004-01-30	HK1028903



Latest standardized assignees - inventors removed

POTATOPAK

Publication dates

1999-01-12
 1999-01-21
 1999-02-08
 2000-04-26
 2000-08-09
 2001-04-27
 2001-05-23
 2001-06-15
 2001-06-28
 2001-08-27
 2001-10-01
 2001-11-30
 2001-11-30
 2002-01-03
 2002-03-28
 2002-10-08
 2003-05-14
 2004-01-30

Family 2/21 - FAMPAT - ©Questel

Title

(EP1951056)

Composition for use in edible biodegradable articles and method of use

Publication data including kind & date

WO2005021633	A2	2005-03-10	WO200521633			
CA2536311	A1	2005-03-10	CA2536311			
AU2004269027	A1	2005-03-10	AU2004269027			
TW200513214	A	2005-04-16	TW200513214			
US20050089606	A1	2005-04-28	US20050089606			
MXPA06002193	A	2006-05-22	MX2006PA002193			
EP1658328	A2	2006-05-24	EP1658328			
US20060110498	A1	2006-05-25	US20060110498			
KR20060119888	A	2006-11-24	KR20060119888			
WO2007061592	A1	2007-05-31	WO200761592			
CA2628130	A1	2007-05-31	CA2628130			
AU2006317060	A1	2007-05-31	AU2006317060			
JP2007517919	A	2007-07-05	JP2007517919			
TW200806193	A	2008-02-01	TW200806193			
KR20080069198	A	2008-07-25	KR20080069198			
EP1951056	A1	2008-08-06	EP1951056			
WO2005021633	A3	2008-10-30	WO200521633			
CN101312652	A	2008-11-26	CN101312652			
CN101374900	A	2009-02-25	CN101374900			
JP2009516511	A	2009-04-23	JP2009516511			
US7553363	B2	2009-06-30	US7553363			
EP1658328	A4	2009-07-22	EP1658328			
EP1951056	A4	2009-11-18	EP1951056			

AU2011201687	A1	2011-05-12	AU2011201687			
EP1951056	B1	2011-07-13	EP1951056			
AT515945	T	2011-07-15	ATE515945			
PL1951056	T3	2012-01-31	PL1951056			
AU2011201687	B2	2012-03-08	AU2011201687			
KR20120101576	A	2012-09-13	KR20120101576			
CN101374900	B	2012-10-10	CN101374900B			
KR101205119	B1	2012-11-26	KR101205119			
US8382888	B2	2013-02-26	US8382888			
HK1127073	A1	2013-07-19	HK1127073			
CA2536311	C	2013-11-12	CA2536311			
KR101361929	B1	2014-02-12	KR101361929			
CA2628130	C	2014-05-13	CA2628130			
TWI492712	B	2015-07-21	TWI492712			

Abstract

(EP1951056)

One embodiment of the present invention is a composition for use in making edible biodegradable containers comprising water, pregelatinized and native starch, a first protein or natural polymeric compound, natural fibers, a wax emulsion, a mold release agent, a flavoring agent, and a coloring agent, wherein the composing consisting essentially of food grade materials.

Inventors

HELOU ELIE JR

DELLINGER DAVID

Latest standardized assignees - inventors removed

CALLA INVESTMENTS

CHAMNESS BIODEGRADABLES

Publication dates

2005-03-10

2005-03-10

2005-03-10

2005-04-16

2005-04-28

2006-05-22

2006-05-24

2006-05-25

2006-11-24

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2014-05-13

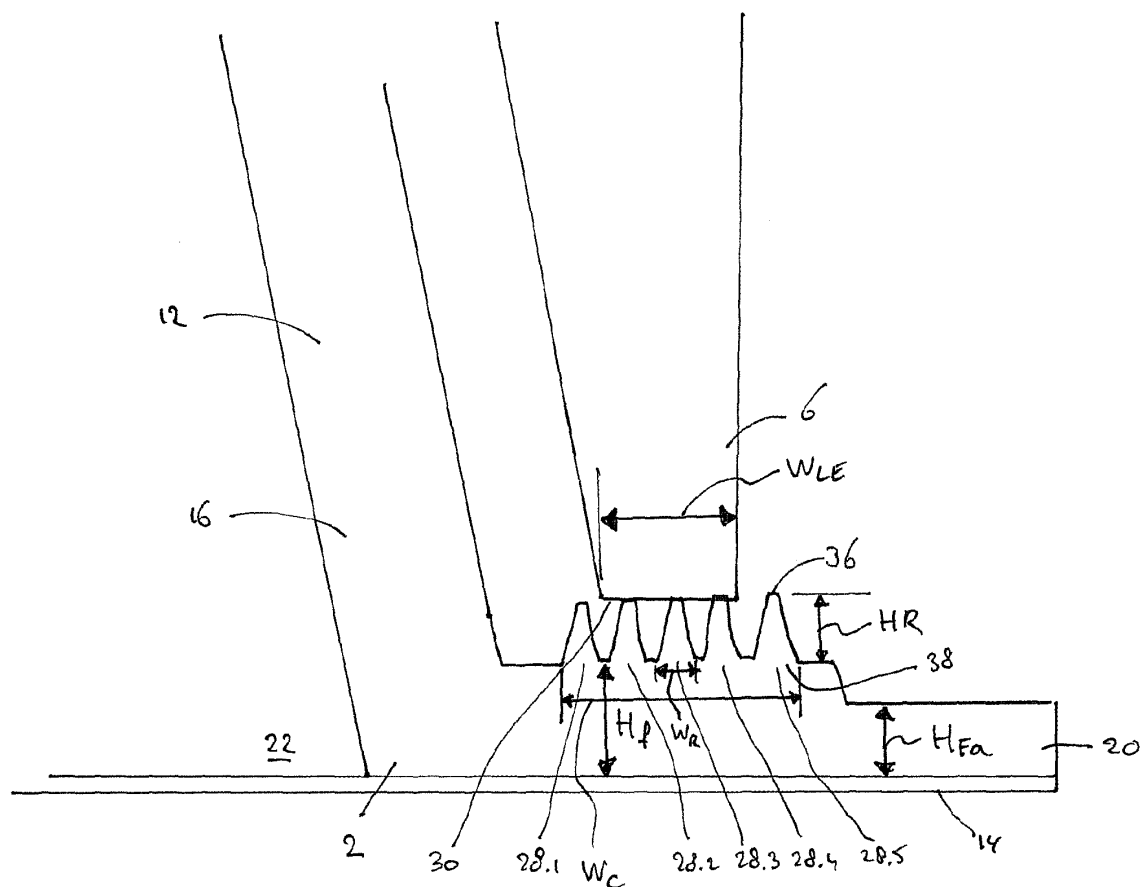
2015-07-21

Family 3/21 - FAMPAT - ©Questel

Title

(EP3150512)

Capsule, system and method for preparing a predetermined quantity of beverage suitable for consumption

Images**Publication data including kind & date**

WO2010128844	A1	2010-11-11	WO2010128844
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CA2765324	A1	2010-11-11	CA2765324
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CA2984247	A1	2010-12-02	CA2984247
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WO2010137962	A1	2010-12-02	WO2010137962				
WO2010137956	A1	2010-12-02	WO2010137956				
WO2010137957	A1	2010-12-02	WO2010137957				
WO2010137954	A1	2010-12-02	WO2010137954				
WO2010137946	A1	2010-12-02	WO2010137946				
CA2765320	A1	2010-12-02	CA2765320				
CA2764949	A1	2010-12-02	CA2764949				
CA2764942	A1	2010-12-02	CA2764942				
EP2303077	A1	2011-04-06	EP2303077				
DE202009018209	U1	2011-06-16	DE202009018209				
EP2361206	A1	2011-08-31	EP2361206				
EP2361205	A1	2011-08-31	EP2361205				
EP2303077	B1	2011-08-31	EP2303077				
AT522168	T	2011-09-15	ATE522168				
EP2367739	A1	2011-09-28	EP2367739				
PT2303077	E	2011-11-15	PT2303077				
EP2387922	A1	2011-11-23	EP2387922				
DK2303077	T3	2012-01-02	DK2303077T				
MX2011013280	A	2012-01-12	MX2011013280				
SMT201100060	B	2012-01-18	SMT201100060				
MX2011013473	A	2012-01-25	MX2011013473				
SG176823	A1	2012-01-30	SG-176823				
SG176747	A1	2012-01-30	SG-176747				
SG176745	A1	2012-01-30	SG-176745				
ES2373025	T3	2012-01-30	ES2373025				
HRP20110856	T1	2012-01-31	HRP20110856				
SI2303077	T1	2012-01-31	SI2303077T				
MX2011013272	A	2012-02-01	MX2011013272				
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AU2009347078	A1	2012-02-02	AU2009347078				
AU2009347070	A1	2012-02-02	AU2009347070				
AU2009345862	A1	2012-02-02	AU2009345862				
KR20120016317	A	2012-02-23	KR20120016317				
IL217020	A	2012-02-29	IL-217020				
IL217018	A	2012-02-29	IL-217018				
IL217017	A	2012-02-29	IL-217017				
KR20120021329	A	2012-03-08	KR20120021329				
KR20120030538	A	2012-03-28	KR20120030538				
EP2443047	A1	2012-04-25	EP2443047				
EP2443046	A1	2012-04-25	EP2443046				
RS52055	B	2012-04-30	RS--52055				
CN102482031	A	2012-05-30	CN102482031				
CN102498049	A	2012-06-13	CN102498049				
CN102574635	A	2012-07-11	CN102574635				
CN102612332	A	2012-07-25	CN102612332				
US20120225168	A1	2012-09-06	US20120225168				
US20120231124	A1	2012-09-13	US20120231124				
US20120231123	A1	2012-09-13	US20120231123				

US20120251694	A1	2012-10-04	US20120251694				
BRPI0925096	A1	2012-11-13	BR200925096				
BRPI0925097	A1	2012-11-13	BR200925097				
BRPI0925311	A1	2012-12-04	BR200925311				
BRPI0925312	A1	2012-12-04	BR200925312				
JP2012530655	A	2012-12-06	JP2012530655				
JP2012530530	A	2012-12-06	JP2012530530				
JP2012530529	A	2012-12-06	JP2012530529				
JP2012530527	A	2012-12-06	JP2012530527				
IN9497/CHENP/2011	A	2013-03-15	IN2011CN09497				
IN9188/CHENP/2011	A	2013-03-15	IN2011CN09188				
IN9184/CHENP/2011	A	2013-03-15	IN2011CN09184				
ZA201200315	B	2013-03-27	ZA201200315				
ZA201200313	B	2013-03-27	ZA201200313				
ZA201200312	B	2013-03-27	ZA201200312				
RU2012101456	A	2013-07-27	RU2012101456				
RU2012101454	A	2013-07-27	RU2012101454				
RU2012101452	A	2013-07-27	RU2012101452				
RU2012101432	A	2013-07-27	RU2012101432				
EP2630899	A1	2013-08-28	EP2630899				
DE202009018805	U1	2013-08-29	DE202009018805				
DE202009018784	U1	2013-08-29	DE202009018784				
DE202009018807	U1	2013-09-05	DE202009018807				
US8535743	B2	2013-09-17	US8535743				
DE202009018785	U1	2013-09-19	DE202009018785				
DE202009018783	U1	2013-09-19	DE202009018783				
US20130333575	A1	2013-12-19	US20130333575				
IL217017	B	2014-02-27	IL-217017				
EP2367739	B1	2014-04-23	EP2367739				
KR20140061555	A	2014-05-21	KR20140061555				
RU2517805	C2	2014-05-27	RU2517805				
KR101407827	B1	2014-06-17	KR101407827				
DK2367739	T3	2014-07-14	DK2367739T				
ES2477886	T3	2014-07-18	ES2477886				
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KR101460419	B1	2014-11-10	KR101460419				
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JP2015044025	A	2015-03-12	JP2015044025				
EP2387922	B1	2015-03-25	EP2387922				
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PT2387922	E	2015-08-03	PT2387922				
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EP2361205	B1	2015-08-19	EP2361205				
CN102482031	B	2015-08-19	CN102482031B				
HK1172529	A1	2015-08-28	HK1172529				
EP2443046	B1	2015-09-16	EP2443046				
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DK2361205	T3	2015-12-07	DK2361205T				
ES2553596	T3	2015-12-10	ES2553596				
CN102498049	B	2015-12-16	CN102498049B				
DK2443046	T3	2016-01-04	DK2443046T				
EP2966007	A1	2016-01-13	EP2966007				
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MX336330	B	2016-01-15	MX-336330				
ES2556599	T3	2016-01-19	ES2556599				
MX336438	B	2016-01-19	MX-336438				
PT2443046	E	2016-01-20	PT2443046				
BRPI0925311	A2	2016-02-02	BRPI0925311				
BRPI0925097	A2	2016-02-16	BR200925097				
BRPI0925097	A2	2016-02-16	BRPI0925097				
SMT201500323	B	2016-02-25	SMT201500323				
JP2016027892	A	2016-02-25	JP2016027892				
HUE025227	T2	2016-02-29	HUE025227				
SI2361205	T1	2016-02-29	SI2361205T				
HK1208850	A1	2016-03-18	HK1208850				
AU2009345862	B2	2016-03-24	AU2009345862				
JP5897086	B2	2016-03-30	JP5897086				
AU2009347078	B2	2016-04-07	AU2009347078				
AU2009347070	B2	2016-04-07	AU2009347070				
US9307857	B2	2016-04-12	US9307857				
KR20160040729	A	2016-04-14	KR20160040729				
AU2009347080	B2	2016-04-14	AU2009347080				
BRPI0925312	A2	2016-04-26	BR200925312				
BRPI0925312	A2	2016-04-26	BRPI0925312				
RS54417	B1	2016-04-28	RS--54417				
SG10201602004T	A	2016-04-28	SG10201602004T				
RU2014141831	A	2016-05-10	RU2014141831				
HUE026245	T2	2016-06-28	HUE026245				
RU2592021	C2	2016-07-20	RU2592021				
CY1113962	T1	2016-07-27	CY1113962				
AU2016204702	A1	2016-07-28	AU2016204702				
HK1166970	A1	2016-07-29	HK1166970				
JP2016152921	A	2016-08-25	JP2016152921				
IL217018	B	2016-08-31	IL-217018				
US20160264349	A1	2016-09-15	US20160264349				

CA2764949	C	2017-02-21	CA2764949				
EP2367739	B2	2017-02-22	EP2367739				
US9611089	B2	2017-04-04	US9611089				
CY1116950	T1	2017-04-05	CY1116950				
EP3150512	A1	2017-04-05	EP3150512				
RU2617098	C2	2017-04-20	RU2617098				
DK2367739	T4	2017-05-08	DK2367739T				
BRPI0925096	A2	2017-05-30	BRPI0925096				
BRPI0925096	A2	2017-05-30	BR200925096				
CA2765320	C	2017-06-27	CA2765320				
AU2009347078	C1	2017-07-20	AU2009347078				
JP6174858	B2	2017-08-02	JP6174858				
JP6182126	B2	2017-08-16	JP6182126				
ES2477886	T5	2017-08-30	ES2477886				
CN104495107	B	2017-09-05	CN104495107B				
EP2966007	B1	2017-09-13	EP2966007				
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JP6225204	B2	2017-11-01	JP6225204				
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JP2017205584	A	2017-11-24	JP2017205584				
CA2764942	C	2017-12-12	CA2764942				
PT2966007	T	2017-12-20	PT2966007T				
DK2966007	T3	2018-01-02	DK2966007T				
ES2652012	T3	2018-01-31	ES2652012				
KR101828727	B1	2018-02-12	KR101828727				
AU2009347078	C1	2018-02-15	AU2009347078				
PL2966007	T3	2018-03-30	PL2966007				
US9944456	B2	2018-04-17	US9944456				
AU2016204702	B2	2018-07-26	AU2016204702				
RU2017109241	A	2018-09-21	RU2017109241				
RU2017109241	A3	2018-09-21	RU2017109241				
US20180305117	A1	2018-10-25	US20180305117				

Abstract

(EP3150512)

A capsule for preparing a predetermined quantity of beverage suitable for consumption using an extractable product, by means of a beverage brewing device comprising a receptacle for receiving the capsule. The capsule comprises a cup comprising a circumferential wall, a bottom closing the circumferential wall at a first end, and a lid in use connected to the cup at a second end of the circumferential wall opposite the bottom. The wall, bottom and lid, in use, enclose an inner space comprising the extractable product. At least a portion of a surface of the capsule conceived to, in use, interact with the receptacle is provided with at least one projection for forming a sealing engagement with the receptacle.

Inventors

KAMERBEEK RALF

FLAMAND JOHN HENRI

VAN LOON-POST ANGENITA DOROTHEA

KOELING HENDRIK CORNELIS

BIESHEUVEL AREND CORNELIS JACOBUS

Latest standardized assignees - inventors removed

DOUWE EGBERTS

Publication dates

2010-11-11
2010-11-11
2010-12-02
2010-12-02
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2016-04-26
2016-04-28
2016-04-28
2016-05-10
2016-06-28
2016-07-20
2016-07-27
2016-07-28
2016-07-29
2016-08-25

2016-08-31

2016-09-15

2017-02-21

2017-02-22

2017-04-04

2017-04-05

2017-04-05

2017-04-20

2017-05-08

2017-05-30

2017-05-30

2017-06-27

2017-07-20

2017-08-02

2017-08-16

2017-08-30

2017-09-05

2017-09-13

2017-09-29

2017-10-26

2017-11-01

2017-11-14

2017-11-24

2017-12-12

2017-12-20

2018-01-02

2018-01-31

2018-02-12

2018-02-15

2018-03-30

2018-04-17

2018-07-26

2018-09-21

2018-09-21

2018-10-25

Family 4/21 - FAMPAT - ©Questel

Title

(EP1268305)

Infusion packet with useful and decorative elements, support member, delivery system and method

Images

$$\text{viscosity} = \eta = \frac{2(\Delta\rho)ga^2}{9v}$$

Publication data including kind & date

WO200170591	A1	2001-09-27	WO200170591
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CA2401593	A1	2001-09-27	CA2401593
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AU4767901	A	2001-10-03	AU200147679
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BR0109498	A	2002-12-17	BR200109498
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BRPI0109498	A1	2002-12-17	BRPI0109498				
EP1268305	A1	2003-01-02	EP1268305				
WO03028477	A2	2003-04-10	WO200328477				
IL151633	A	2003-04-10	IL-151633				
AU2002340032	A1	2003-04-14	AU2002340032				
CN1422230	A	2003-06-04	CN1422230				
ZA200206909	B	2003-08-20	ZA200206909				
JP2003528011	A	2003-09-24	JP2003528011				
WO03028477	A3	2003-10-30	WO200328477				
WO2004023899	A1	2004-03-25	WO200423899				
MXPA02009231	A	2004-04-05	MX2002PA009231				
AU2003270663	A1	2004-04-30	AU2003270663				
IN1196/MUMNP/2002	A	2004-06-05	IN2002MN01196				
CN1206133	C	2005-06-15	CN1206133C				
NZ522114	A	2006-04-28	NZ-522114				
US20070009576	A1	2007-01-11	US20070009576				
IN203741	B	2007-05-18	IN-203741				
EP1268305	B1	2007-09-12	EP1268305				
AT372938	T	2007-09-15	ATE372938				
DE60130440	D1	2007-10-25	DE60130440				
IL151633	B	2010-05-17	IL-151633				
CA2401593	C	2010-06-22	CA2401593				
BRPI0109498	A2	2010-08-17	BR200109498				
BR0109498	B1	2012-02-07	BR200109498				
JP4942273	B2	2012-05-30	JP4942273				
US20140220181	A1	2014-08-07	US20140220181				

Abstract

(EP1268305)

A system allowing the tea bag/infusion packet (14) to dispense health enhancing agents and promote the sale and use of safe and health enhancing beverages. The basic packet (14) is a permeable sac containing soluble ingredients tethered to a tag (16). In one embodiment soluble dietary fiber, nutraceuticals, enzymes, and other health promoting ingredients are dispensed. In one embodiment the tag (16) forms part of a game, acts as a prize, or toy, or otherwise promotes the sale and use of the product. In one embodiment the packet (14) is modified to change color or reveal indicia upon contact with water. An additional support member may be supplied to hold or join the infusion packets (14) and may act as a toy, or prize, or game piece. For use in bottles, such as water bottles, a version is provided with features to prevent accidental ingestion of the infusion packet (14).

Inventors

STILLMAN SUZANNE JAFFE

Latest standardized assignees - inventors removed

SUZANNE JAFFE STILLMAN

Publication dates

2001-09-27

2001-09-27

2001-10-03

2002-12-17

2002-12-17

2003-01-02

2003-04-10

2003-04-10
 2003-04-14
 2003-06-04
 2003-08-20
 2003-09-24
 2003-10-30
 2004-03-25
 2004-04-05
 2004-04-30
 2004-06-05
 2005-06-15
 2006-04-28
 2007-01-11
 2007-05-18
 2007-09-12
 2007-09-15
 2007-10-25
 2010-05-17
 2010-06-22
 2010-08-17
 2012-02-07
 2012-05-30
 2014-08-07

Family 5/21 - FAMPAT - ©Questel

Title

(EP-773721)

Biodegradable container for liquid or semi-solid food or non food products

Publication data including kind & date

WO9603886	A1	1996-02-15	WO9603886			
NL9401283	A	1996-03-01	NL9401283			
AU3087795	A	1996-03-04	AU9530877			
EP0773721	A1	1997-05-21	EP-773721			
EP0773721	B1	1998-12-30	EP-773721			
AT175072	T	1999-01-15	ATE175072			
DE69507035	D1	1999-02-11	DE69507035			
DE69507035	T2	1999-05-12	DE69507035			
DK0773721	T3	1999-08-30	DK-773721T			

Abstract

(EP-773721)

The invention relates to a biodegradable moulding suitable for containing liquid or more or less solid food or non-food products without loss of the firmness of the moulding. That moulding is composed of a self-supporting base moulding, obtained by baking a suspension based on a starch product, and a water-resistant film, applied to the base moulding, of a biodegradable wax composition comprising at least 50 % by weight of wax components and having a melting range beginning at a temperature of at least 40 DEG C, with the film adhering firmly to the base moulding. The invention also relates to a method for manufacturing such a moulding.

Inventors

ARENTSEN JOHAN HENDRIK ADOLF
 PUTTEN JOZEF CORNELIUS VAN DER

Latest standardized assignees - inventors removed

AVEBE

Publication dates

1996-02-15

1996-03-01

1996-03-04

1997-05-21

1998-12-30

1999-01-15

1999-02-11

1999-05-12

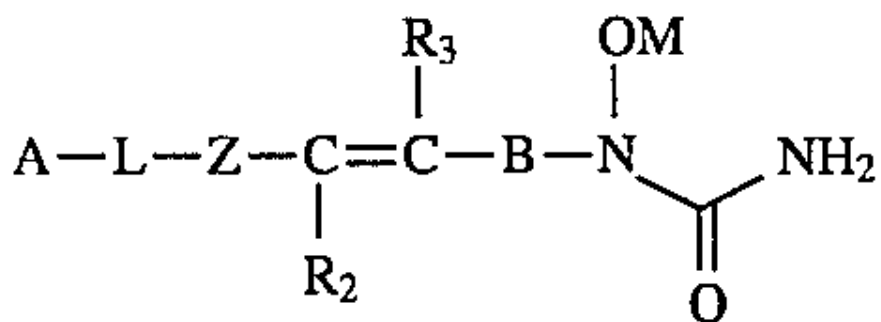
1999-08-30

Family 6/21 - FAMPAT - ©Questel

Title

(EP-775173)

Starch-bound cellular matrix

Images**Publication data including kind & date**

IL113400	A	1995-07-31	IL-113400				
WO9530671	A1	1995-11-16	WO9530671				
AU2398795	A	1995-11-29	AU9523987				
WO9605254	A1	1996-02-22	WO9605254				
CA2197059	A1	1996-02-22	CA2197059				
AU2971095	A	1996-03-07	AU9529710				
US5506261	A	1996-04-09	US5506261				
EP0775173	A1	1997-05-28	EP-775173				
KR977004832	A	1997-09-06	KR19977004832				
EP0775173	A4	1997-12-10	EP-775173				
BR9508540	A	1998-05-19	BR9508540				
BRPI9508540	A1	1998-05-19	BRPI9508540				
JPH10505369	A	1998-05-26	JP10505369				
NZ289770	A	1999-01-28	NZ-289770				
AU705277	B2	1999-05-20	AU-705277				
EP0775173	B1	2002-10-23	EP-775173				
AT226612	T	2002-11-15	ATE226612				
DE69528656	D1	2002-11-28	DE69528656				
DE69528656	T2	2003-06-26	DE69528656				

AU705277

C 2007-03-29 AU-705277

Abstract

(EP-775173)

Compositions and methods of manufacturing articles, particularly containers and packaging materials, having a particle packed, highly inorganically filled, cellular matrix (8) are disclosed. Suitable inorganically filled mixtures are prepared by mixing together a starch-based binder, a solvent, inorganic aggregates, and optimal admixtures, e.g., fibers, mold-releasing agents, rheology-modifying agents, plasticizers, coating materials, and dispersants, in the correct proportions to form an article which has the desired performance criteria. The inorganically filled mixtures have a predetermined viscosity and are heated between molds at an elevated temperature and pressure to produce form-stable articles having a desired shape and a selectively controlled cellular structure matrix (8). The molded articles may be placed in a high humidity chamber to obtain the necessary flexibility for their intended use. The articles may be manufactured to have properties substantially similar to articles presently made from conventional materials like paper, paperboard, polystyrene, plastic, or other organic materials. They have special utility in the mass production of containers, particularly food and beverage containers.

Inventors

ANDERSEN PER JUST

HODSON SIMON K

Latest standardized assignees - inventors removed

E KHASHOGGI INDUSTRIES

Publication dates

1995-07-31

1995-11-16

1995-11-29

1996-02-22

1996-02-22

1996-03-07

1996-04-09

1997-05-28

1997-09-06

1997-12-10

1998-05-19

1998-05-19

1998-05-26

1999-01-28

1999-05-20

2002-10-23

2002-11-15

2002-11-28

2003-06-26

2007-03-29

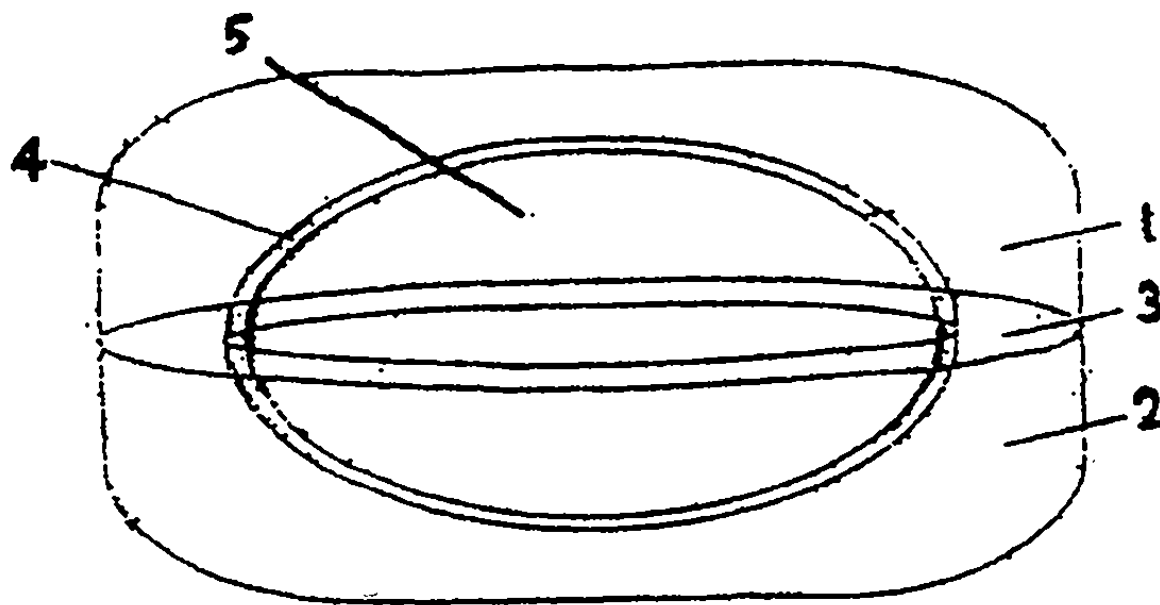
Family 7/21 - FAMPAT - ©Questel

Title

(CN103653216)

Preparation process of sandwich food and eatable container and color-changing label

Images

**Publication data including kind & date**[CN103653216](#)

A

2014-03-26

CN103653216

**Abstract**

(CN103653216)

The invention relates to the field of food processing and food package and particularly relates to a preparation process (method) of multiple eatable containers placed in sandwich food and a processing process (method) of sandwich food with internal eatable foods containing food core materials. The invention also provides a color-changing label used on outer food package.

Inventors

YE HUA

Latest standardized assignees - inventors removed

YU RONG

Publication dates

2014-03-26

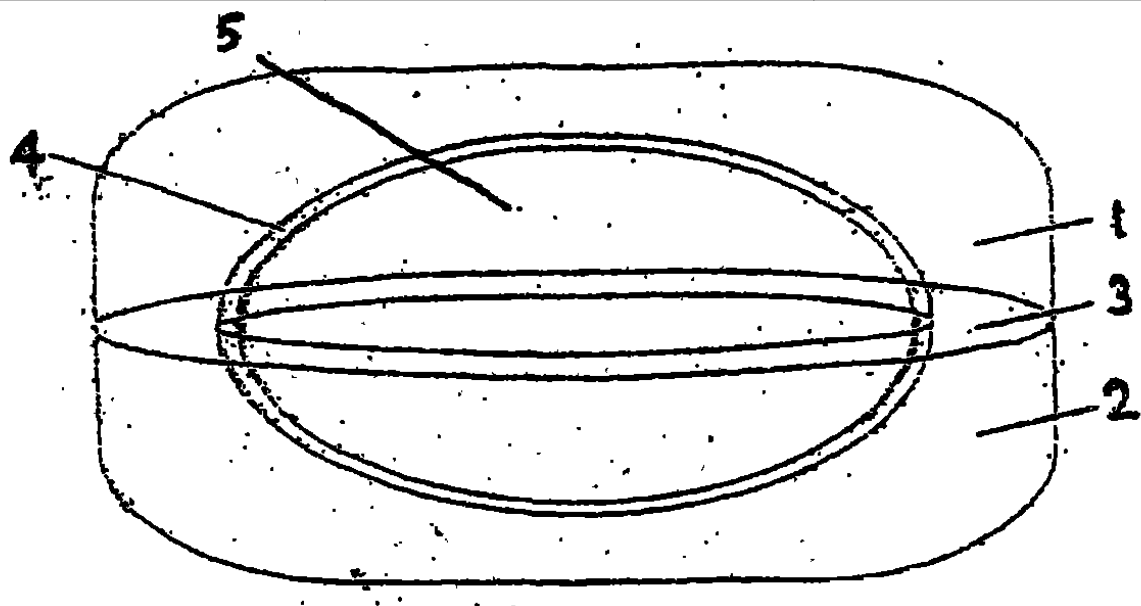
Family 8/21 - FAMPAT - ©Questel

Title

(CN103637390)

Sandwich foods, production technologies for edible containers and allochroic mark

Images

**Publication data including kind & date**[CN103637390](#)

A

2014-03-19

CN103637390

**Abstract**

(CN103637390)

The invention relates to the food processing field and the food packaging field, concretely provides a plurality of production technologies (methods) for edible containers arranged inside sandwich foods and processing technologies (methods) for sandwich foods, in which edible containers containing food core materials are arranged, and also provides an allochroic mark used on food outer package.

Inventors

YE HUA

Latest standardized assignees - inventors removed

YU RONG

Publication dates

2014-03-19

Family 9/21 - FAMPAT - ©Questel

Title

(US5783126)

Method for manufacturing articles having inorganically filled, starch-bound cellular matrix

Images

**Publication data including kind & date**

US5660900	A	1997-08-26	US5660900
US5783126	A	1998-07-21	US5783126

**Abstract**

(US5783126)

Compositions, methods, and systems for manufacturing articles, particularly containers and packaging materials, having a particle packed, highly inorganically filled, cellular matrix are disclosed. Suitable inorganically filled mixtures are prepared by mixing together a starch-based binder, a solvent, inorganic aggregates, and optimal admixtures, e.g., fibers, mold-releasing agents, rheology-modifying agents, plasticizers, coating materials, and dispersants, in the correct proportions to form an article which has the desired performance criteria. The inorganically filled mixtures have a predetermined viscosity and are heated between molds at an elevated temperature and pressure to produce form-stable articles having a desired shape and a selectively controlled cellular, structure matrix. The molded articles may be placed in a high humidity chamber to obtain the necessary flexibility for their intended use. The articles may be manufactured to have properties substantially similar to articles presently made from conventional materials like paper, paperboard, polystyrene, plastic, or other organic materials. They have especial utility in the mass-production of containers, particularly food and beverage containers.

Inventors

ANDERSEN PER JUST

HODSON SIMON K

Latest standardized assignees - inventors removed

EARTHSHELL SPE

Publication dates

1997-08-26

1998-07-21

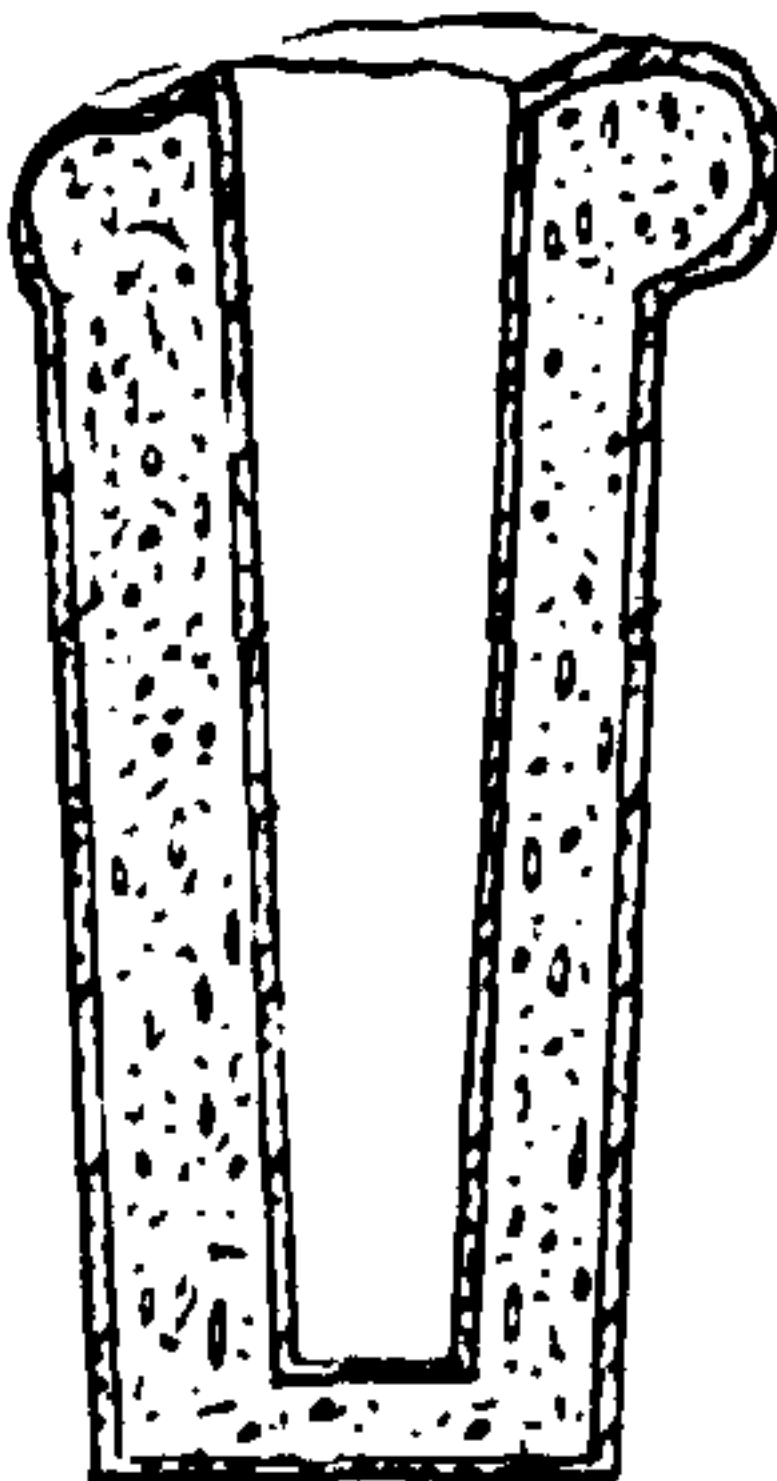
Family 10/21 - FAMPAT - ©Questel

Title

(EP--93746)

Edible food container for fast catering and means for manufacturing the same.

Images



IT8212658	D0	1982-11-05	IT8212658
FR2516353	A1	1983-05-20	FR2516353
WO8301726	A1	1983-05-26	WO8301726
EP0093746	A1	1983-11-16	EP--93746
FR2516353	B1	1985-04-12	FR2516353



IT1157772

B 1987-02-18 IT1157772

Abstract

(EP--93746)

The edible container (1) is made of dough and may contain various food products. It is obtained from a single operation combining the molding and the cooking of the raised dough. It has a cylindrical conical shape with a circular or polygonal cross-section, with a flat or concave bottom, presenting a slight inner (1, b) and outer (1, a) crust, which encloses a fine bubble crumb (1c) providing to the container resistance, impermeability and isothermic characteristics. It has a hole provided as a blind chimney (2) for housing nutriment. A plurality of containers are obtained from a mold comprising a plurality of truncated cone-shaped cups (7) wherein truncated cone-shaped dies (10) fixed under a cover (8) penetrate.

Inventors

LOCOLAS CLAUDE

Latest standardized assignees - inventors removed

LOCOLAS CLAUDE

Publication dates

1982-11-05

1983-05-20

1983-05-26

1983-11-16

1985-04-12

1987-02-18

Family 11/21 - FAMPAT - ©Questel

Title

(EP1327663)

Biodegradable or compostable containers

Publication data including kind & date

EP1327663	A1	2003-07-16	EP1327663			
KR20030061675	A	2003-07-22	KR20030061675			
WO03059756	A2	2003-07-24	WO200359756			
CA2472610	A1	2003-07-24	CA2472610			
AU2003205095	A1	2003-07-30	AU2003205095			
AU2003205095	A8	2003-07-30	AU2003205095			
JP2003246881	A	2003-09-05	JP2003246881			
CN1446735	A	2003-10-08	CN1446735			
US20030216492	A1	2003-11-20	US20030216492			
WO03059756	A3	2004-01-08	WO200359756			
TW200400856	A	2004-01-16	TW200400856			
NZ523615	A	2004-08-27	NZ-523615			
KR20040094404	A	2004-11-09	KR20040094404			
US6878199	B2	2005-04-12	US6878199			
US20050120915	A1	2005-06-09	US20050120915			
US7083673	B2	2006-08-01	US7083673			
US20060255507	A1	2006-11-16	US20060255507			
EP1327663	B1	2007-05-09	EP1327663			
AT361945	T	2007-06-15	ATE361945			
PT1327663	E	2007-06-20	PT1327663			
DE60313679	D1	2007-06-21	DE60313679			
TWI285585	B	2007-08-21	TWI285585			
DK1327663	T3	2007-09-17	DK1327663T			

SI1327663	T1	2007-10-31	SI1327663T			
ES2286385	T3	2007-12-01	ES2286385			
DE60313679	T2	2008-01-17	DE60313679			
SG139561	A1	2008-02-29	SG-139561			
CN100402593	C	2008-07-16	CN100402593C			
AU2003200086	B2	2009-01-15	AU2003200086			
JP2009079231	A	2009-04-16	JP2009079231			
AU2009201479	A1	2009-05-07	AU2009201479			
HK1059426	A1	2009-07-03	HK1059426			
US20090258172	A1	2009-10-15	US20090258172			
CA2472610	C	2010-10-26	CA2472610			
US7967904	B2	2011-06-28	US7967904			
JP4718760	B2	2011-07-06	JP4718760			

Abstract

(EP1327663)

A process for forming a biodegradable material by: (a) forming a pre-gelled starch suspension that is maintained between approximately 0 and 60 DEG C; (b) adding to the pre-gelled starch suspension a dry or damp, homogenous mixture containing at least wood fibers having an aspect ratio between approximately 1:2 and 1:8 (width:length) to form a homogenous moldable composition; and (c) molding the homogenous moldable composition with heat to form a biodegradable material.

Inventors

BOWDEN JOE A

JOHNSTON CHRISTINE C

Latest standardized assignees - inventors removed

NEW ICE

Publication dates

2003-07-16

2003-07-22

2003-07-24

2003-07-24

2003-07-30

2003-07-30

2003-09-05

2003-10-08

2003-11-20

2004-01-08

2004-01-16

2004-08-27

2004-11-09

2005-04-12

2005-06-09

2006-08-01

2006-11-16

2007-05-09

2007-06-15

2007-06-20

2007-06-21

2007-08-21

2007-09-17

2007-10-31

2007-12-01

2008-01-17

2008-02-29

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2009-04-16

2009-05-07

2009-07-03

2009-10-15

2010-10-26

2011-06-28

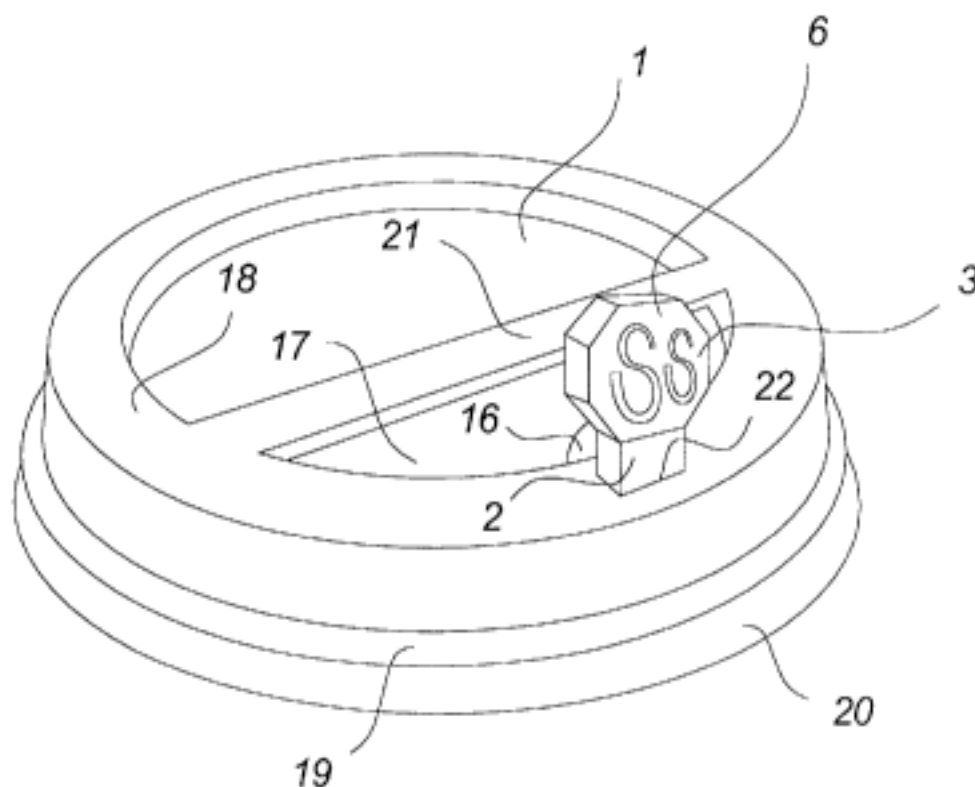
2011-07-06

Family 12/21 - FAMPAT - ©Questel

Title

(CA2512750)

Display stopper for beverage container lids

Images**Publication data including kind & date**[CA2512750](#)

A1 2007-01-21 CA2512750

**Abstract**

(CA2512750)

An attachment for a beverage container lid is provided, comprising a plug-like stopper with a vertical pull-tab, and being preferably made of an edible flavorful material, such as vanilla gel or molded crystalline sugar. The stopper prevents spillage of the liquid contents of the container, while the vertical pull-tab is suited for display of a trade-mark or logo, relating to the beverage or otherwise. In a preferred embodiment, the stopper would be oval-shaped to fit the drink hole in common coffee cup lids.

Inventors

SPICE LUCKS

Publication dates

2007-01-21

Family 13/21 - FAMPAT - ©Questel

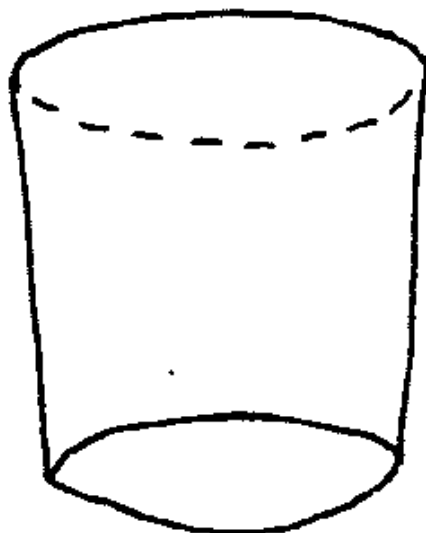
Title

(GB2428553)

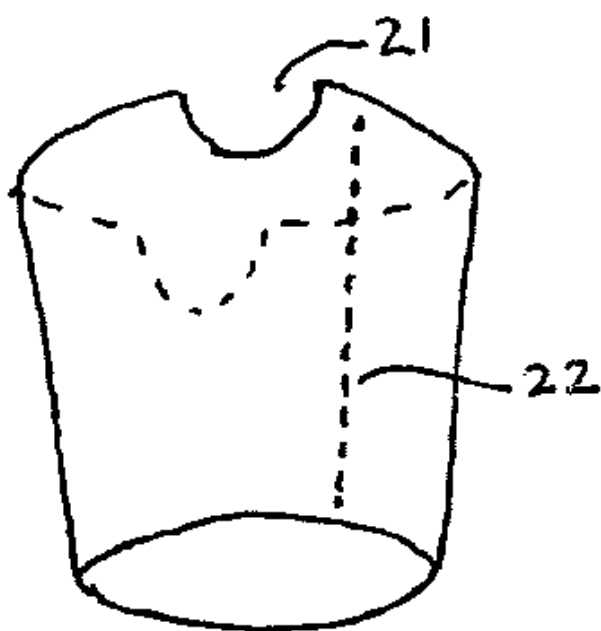
Drinking system comprising an edible container

Images

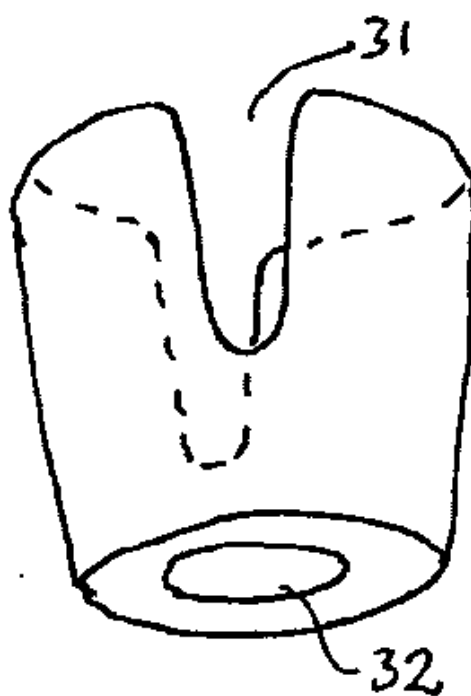
10 →



20 →



30 →



Publication data including kind & date

GB0515971	D0	2005-09-07	GB200515971
GB0615340	D0	2006-09-13	GB200615340
GB2428553	A	2007-02-07	GB2428553

**Abstract**

(GB2428553)

A drinking system comprises a container assembly having an inner container 10 which may be cylindro-conical, of edible material which may be packaged in a hygiene wrapping 20, and an outer container 30 which supports the inner container. The wrapping may be of light-weight flexible material, shaped and dimensioned such that the edible container fits in it reasonably snugly but can be readily removed, and may be heat shrunk onto the inner container. Cut-outs 21, or projecting ears may allow the inner container to be grasped for easy removal. Perforations 22 down its side may allow the wrapping to be torn away from the inner container. The wrapping may extend above the rim of the inner container around at least part of the rim, so that it can be turned outwardly and downwardly over the rim of the outer container. The wrapping may be coloured and/or printed with informative and/or attractive data and/or graphics. The outer container frame may have cut-outs 31, deeper than the cut-outs in the wrapping, to allow it to be grasped for easy removal, and a hole 32 in its base. A set of containers, each in its own wrapping, may be arranged in a tray or stacked in a column.

Inventors

FURLONG TIM

HURST DARREN

Latest standardized assignees - inventors removed

BRAND21

Publication dates

2005-09-07

2006-09-13

2007-02-07

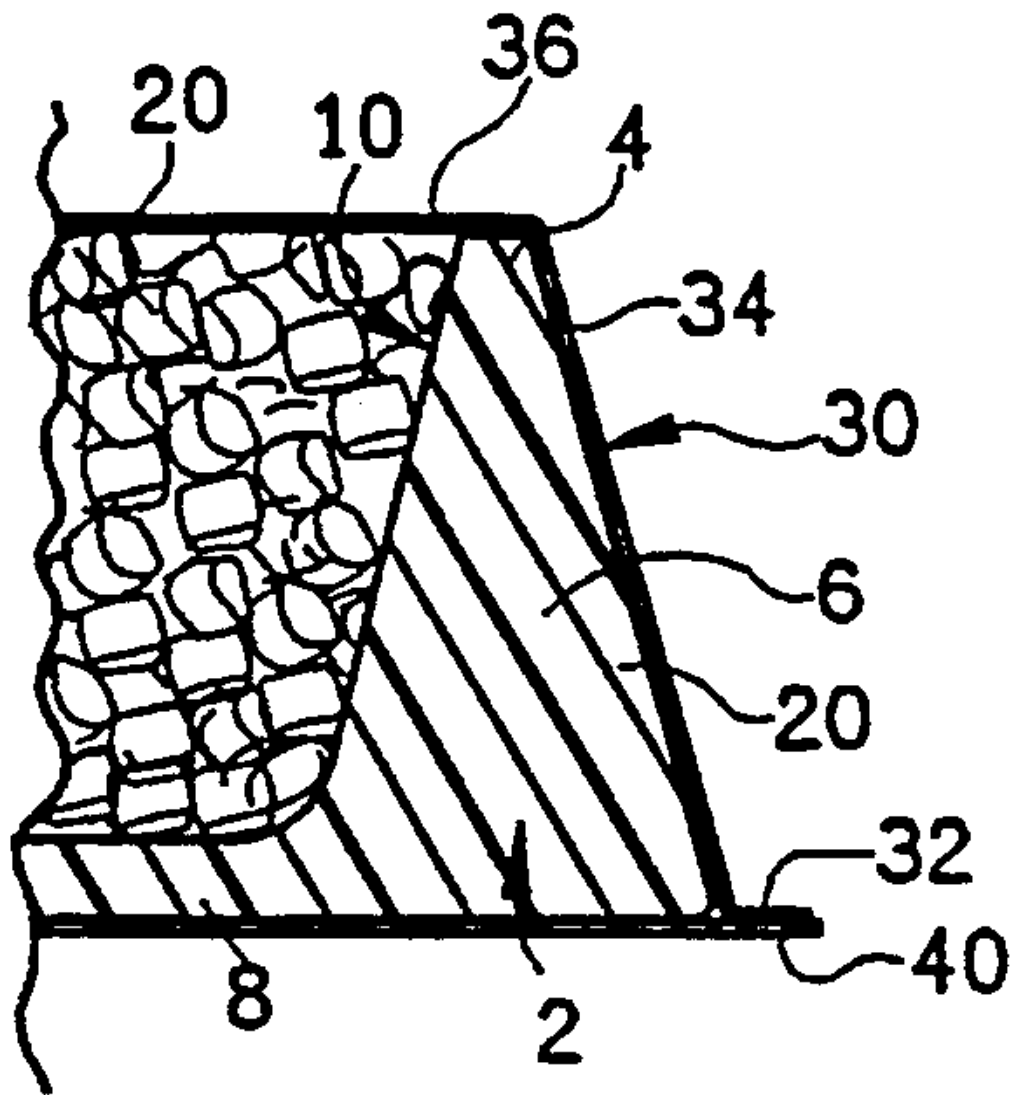
Family 14/21 - FAMPAT - ©Questel

Title

(US5346710)

Animal feeding system and method therefor

Images

**Publication data including kind & date**[US5346710](#)

A 1994-09-13 US5346710

**Abstract**

(US5346710)

An animal feeding system includes a self-supporting bowl made from edible material having a bottom, a top and a side providing in combination a container for holding animal food, the bowl being of selected size and configuration to contain a desired quantity of food depending on animal size and dietary requirements. There is further provided an animal feeding system and related method wherein an edible bowl is provided in combination with a water bowl to provide a self-contained meal package for an animal.

Inventors

GEITNER LINDA

Latest standardized assignees - inventors removed

LINDA K GEITNER TRUST THE DATED MARCH 20 1990

Publication dates

1994-09-13

Family 15/21 - FAMPAT - ©Questel

Title

(EP-498190)

Container for containing foodstuffs.

Images

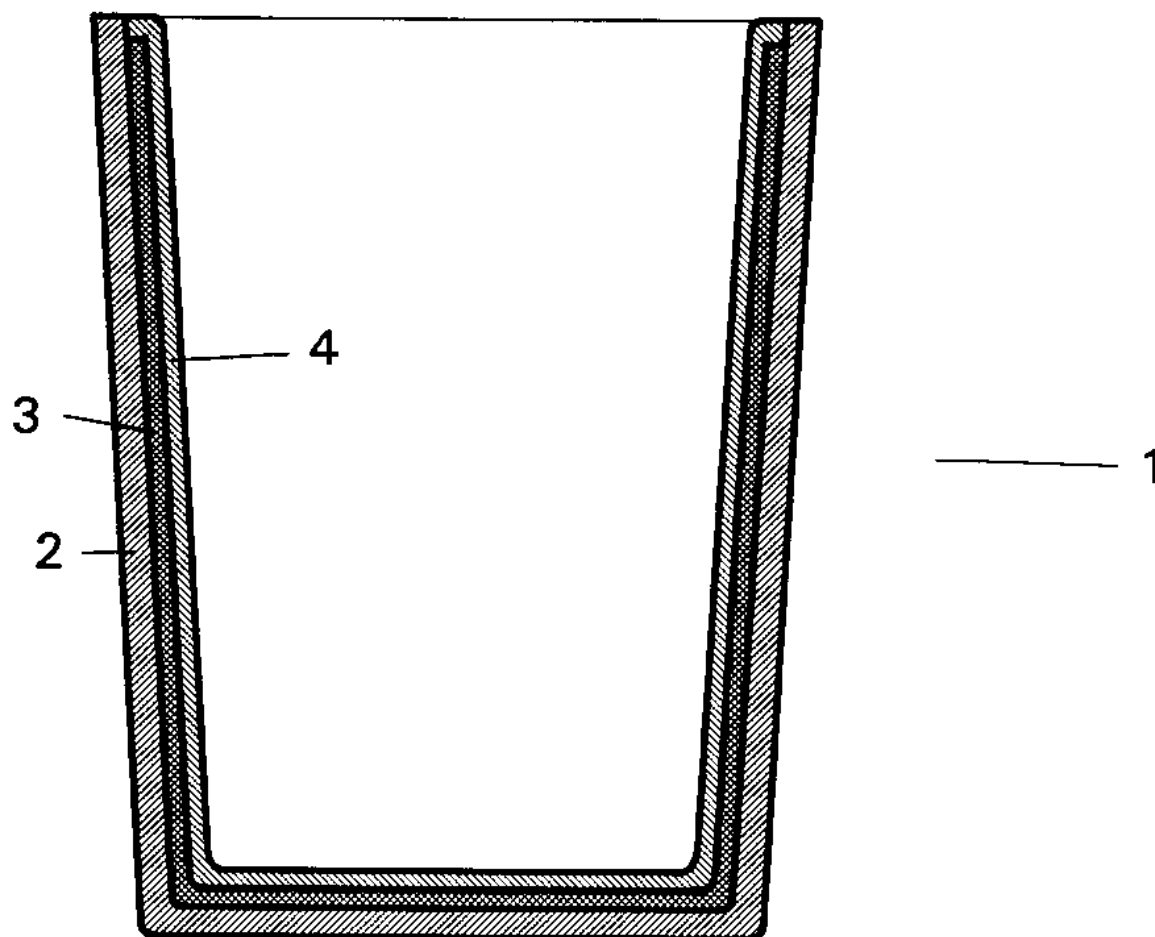


Fig. 1

Publication data including kind & date

CA2060135	A1	1992-07-30	CA2060135
DE4102514	A1	1992-08-06	DE4102514
EP0498190	A1	1992-08-12	EP-498190
JPH0542984	A	1993-02-23	JP05042984



Abstract

(EP-498190)

A container (1, 21) for containing liquid and/or solid foodstuffs at least during consumption, the walls of the container (1, 21) being formed by at least three layers which consist of edible and/or decomposable material. In this case, it is particularly favourable for the outer layer (2, 22) to consist of a relatively rigid material while the intermediate layer (3, 23) consists of a non-curing or only weakly curing material which is largely resistant to liquid. <IMAGE>

Inventors

LANG GUENTER

Latest standardized assignees - inventors removed

LANG GUENTHER

Publication dates

1992-07-30

1992-08-06

1992-08-12

1993-02-23

Family 16/21 - FAMPAT - ©Questel

Title

(CN1215798C)

Edible film containing natural plant extractive and its production process

Publication data including kind & date

CN1452916	A	2003-11-05	CN1452916
CN1215798	C	2005-08-24	CN1215798C

**Abstract**

(CN1215798C)

The present invention is film preparation produced with additive and film forming material. The preparation may be chewed or swallowed. It contains film forming agent, preservative, coloring agent, water and natural plant extractive.

Inventors

HUANG HAIBIN

CEN JIAMING

Publication dates

2003-11-05

2005-08-24

Family 17/21 - FAMPAT - ©Questel

Title

(WO201294917)

Preparation method for degradable packaging material

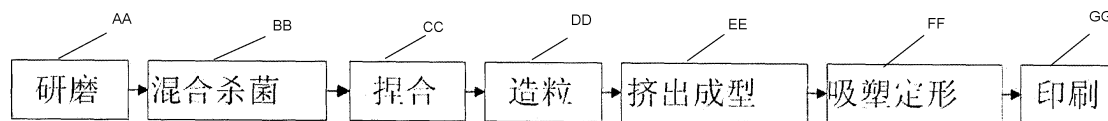
Images

图 1 / Fig. 1

AA GRINDING	EE EXTRUSION MOULDING
BB MIXING AND STERILIZING	FF PLASTIC-SUCTION AND FORMING
CC KNEADING	GG PRINTING
DD GRANULATING	

Publication data including kind & date

CN102220024	A	2011-10-19	CN102220024
WO2012094917	A1	2012-07-19	WO201294917
CN102220024	B	2012-07-25	CN102220024B

**Abstract**

(WO201294917)

Provided is a preparation method for a degradable packaging material; the method comprises using rice hulls, corn bones and recycled plastics as base materials, and then manufacturing the finished product by the steps of providing materials, grinding, mixing and sterilizing, kneading, granulating, extrusion moulding, and plastic-suction and forming, etc. The degradable packaging material prepared by this method has many advantages, such as low cost, full use of resources, and being environmentally friendly. In addition, during the preparation process, chemical changes will occur, so that a highly mixed microstructure is formed in the finished product, which gives the finished product a relatively good mechanical strength, flexibility and thermal resistance properties.

Inventors

YANG HUIXIONG

Publication dates

2011-10-19

2012-07-19

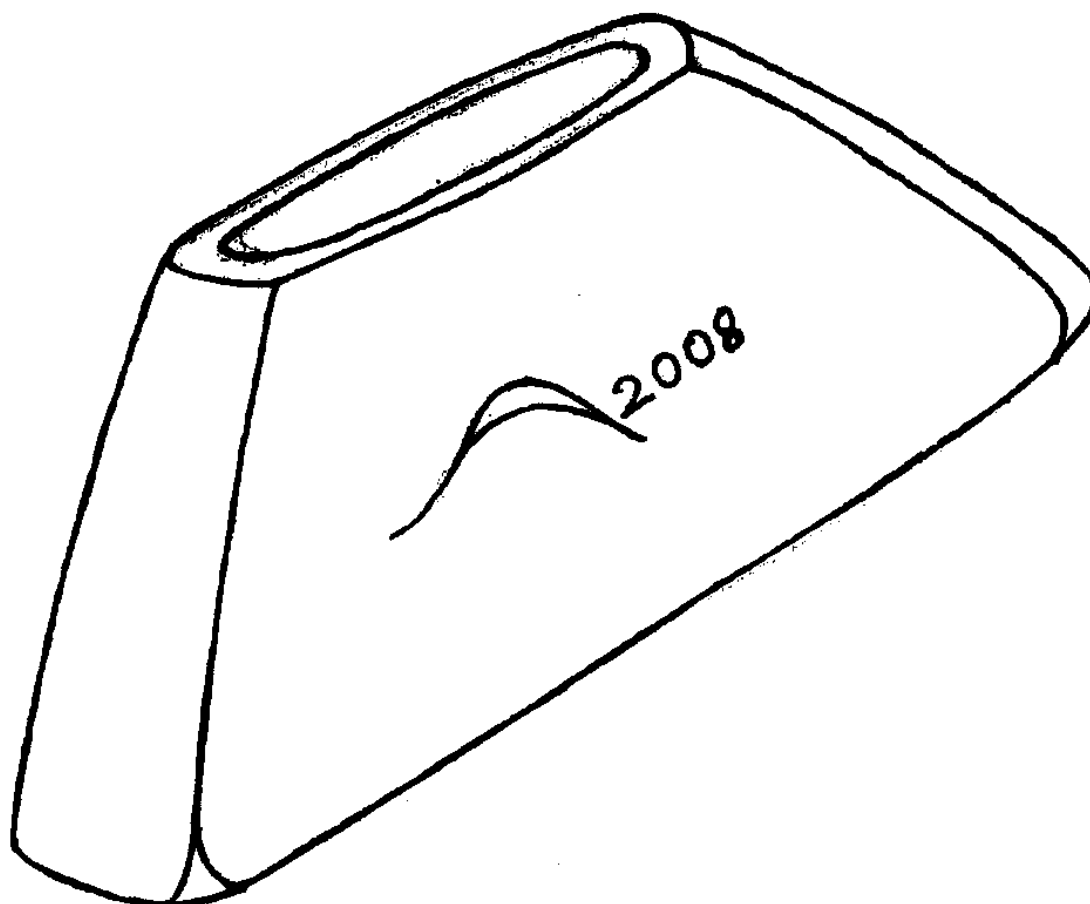
2012-07-25

Family 18/21 - FAMPAT - ©Questel

Title

(CN1981603)

Food

Images**Publication data including kind & date**[CN1981603](#)

A

2007-06-20

CN1981603

**Abstract**

(CN1981603)

A novel food with the shape similar to a hollow container for containing another food or beverage in it is prepared from the edible raw materials, molding for shaping and heating. It is composed of a main body consisting of side walls, bottom and open top and a sealing cover for sealing said open top of main body. Its internal space can be divided into several chambers.

Inventors

GUO YI

Publication dates

2007-06-20

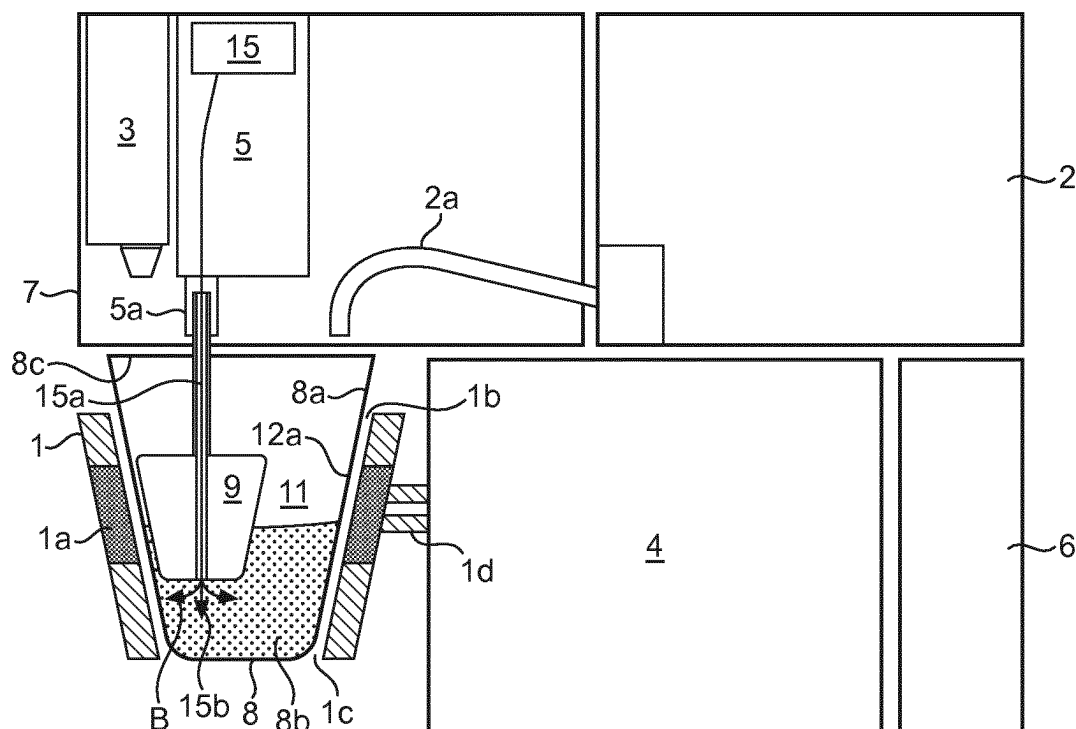
Family 19/21 - FAMPAT - ©Questel

Title

(EP2914119)

Machine, container, system and method for preparing ice cream or chilled desserts on demand

Images



Publication data including kind & date

CA2889759	A1	2014-05-08	CA2889759
WO2014067987	A1	2014-05-08	WO201467987
AU2013340893	A1	2015-05-07	AU2013340893
BR112015009337	A1	2015-05-12	BR112015009337
SG11201503000U	A	2015-05-28	SG11201503000U
PH12015500875	A1	2015-06-22	PH12015500875
IL238352	A	2015-06-30	IL-238352
CN104780768	A	2015-07-15	CN104780768
MX2015005488	A	2015-07-23	MX2015005488
CL2015001108	A1	2015-08-28	CL1108201500
EP2914119	A1	2015-09-09	EP2914119
US20150296831	A1	2015-10-22	US20150296831
JP2015532833	A	2015-11-16	JP2015532833
RU2015120643	A	2016-12-20	RU2015120643
TH159849	A	2017-01-27	TH-159849
SG10201702659U	A	2017-04-27	SG10201702659U
AU2013340893	B2	2017-06-29	AU2013340893
BR112015009337	A2	2017-07-04	BR112015009337
RU2634943	C2	2017-11-08	RU2634943
US10039298	B2	2018-08-07	US10039298



Abstract

(EP2914119)

The invention relates to machine for preparing frozen confectionery comprising receiving means (1) forming a seat for

accommodating an essentially cup-shaped container (8), said receiving means comprising an heat exchange element (1a) having a heat exchange contact surface arranged to be in contact with an heat exchange portion (12) of the container (8) when the container is placed in the machine; wherein said heat exchange element(1a) has an inverted conical or curved shape or a plurality of inverted conical sections, or a combination of curved and inverted conical sections. The confectionery produced can be a frozen product such as soft ice or a chilled dessert such as mousse or whipped yogurt.

Inventors

NOTH ANDRÉ

AIT BOUZIAD YUCEF

YOAKIM ALFRED

Latest standardized assignees - inventors removed

NESTEC

Publication dates

2014-05-08

2014-05-08

2015-05-07

2015-05-12

2015-05-28

2015-06-22

2015-06-30

2015-07-15

2015-07-23

2015-08-28

2015-09-09

2015-10-22

2015-11-16

2016-12-20

2017-01-27

2017-04-27

2017-06-29

2017-07-04

2017-11-08

2018-08-07

Family 20/21 - FAMPAT - ©Questel

Title

(EP1960195)

Processes for filming biodegradable or compostable containers

Images

Ecoflex®,

Publication data including kind & date

WO2007062265	A2	2007-05-31	WO200762265
CA2636702	A1	2007-05-31	CA2636702
AU2006318348	A1	2007-05-31	AU2006318348
US20070148384	A1	2007-06-28	US20070148384
EP1960195	A2	2008-08-27	EP1960195
KR20080081296	A	2008-09-09	KR20080081296



IN5585/DELNP/2008	A	2008-09-26	IN2008DN05585				
EA200801469	A1	2009-02-27	EA200801469				
WO2007062265	A3	2009-04-02	WO200762265				
JP2009524553	A	2009-07-02	JP2009524553				
CN101495308	A	2009-07-29	CN101495308				

Abstract

(EP1960195)

This present invention relates to methods for filming biodegradable or compostable containers, and as well as the containers formed by such methods. In particular, the invention relates to methods for filming biodegradable or compostable containers that can hold hot beverages and foods.

Inventors

BOWDEN JOE A

JOHNSTON CHRISTINE C

Latest standardized assignees - inventors removed

NEW ICE

Publication dates

2007-05-31

2007-05-31

2007-05-31

2007-06-28

2008-08-27

2008-09-09

2008-09-26

2009-02-27

2009-04-02

2009-07-02

2009-07-29

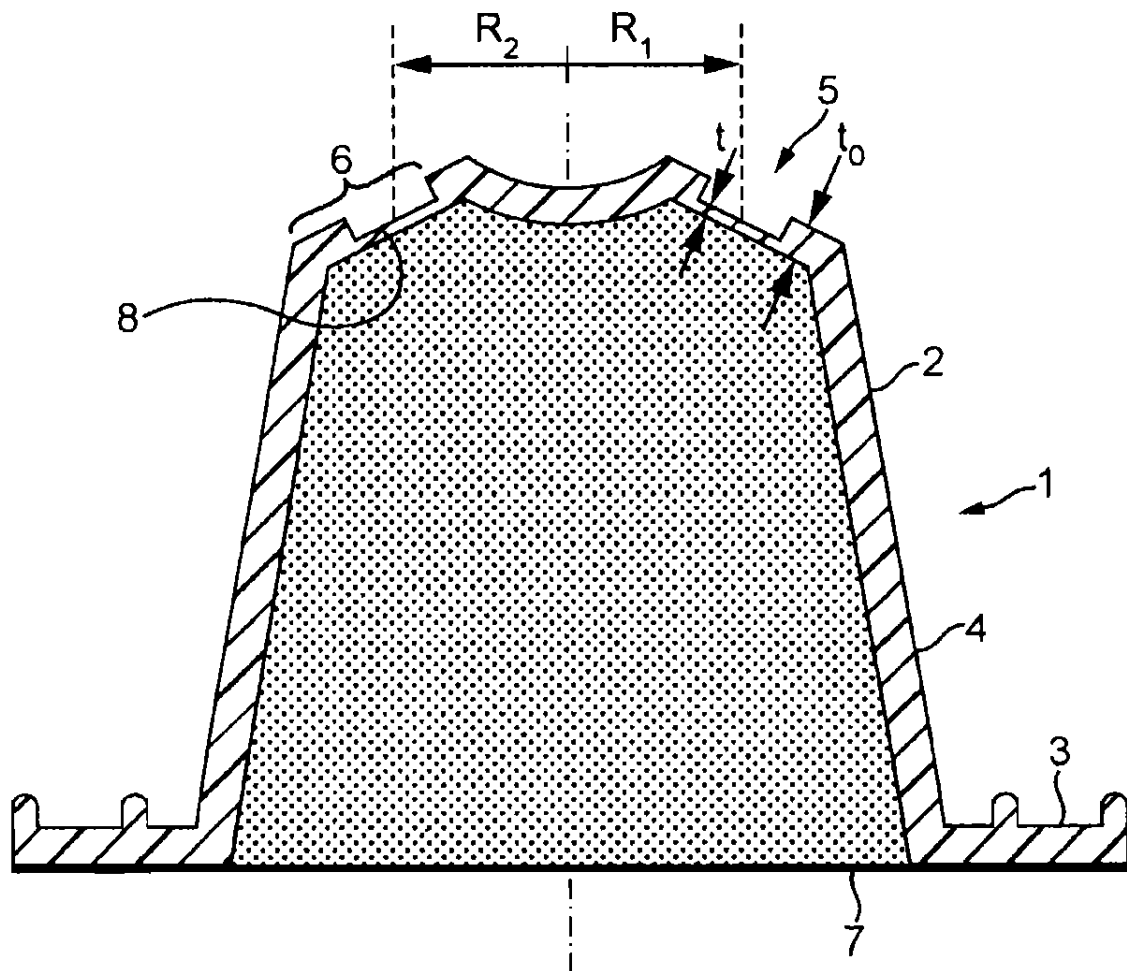
Family 21/21 - FAMPAT - ©Questel

Title

(EP2592021)

Capsule for the preparation of a coffee extract having a structure facilitating perforation for injection of water

Images



Publication data including kind & date

EP2287090	A1	2011-02-23	EP2287090
US20110041702	A1	2011-02-24	US20110041702
CN101992907	A	2011-03-30	CN101992907
EP2308776	A1	2011-04-13	EP2308776
EP2592021	A1	2013-05-15	EP2592021
EP2308776	B1	2013-05-29	EP2308776
EP2287090	B1	2013-05-29	EP2287090
PT2287090	E	2013-08-23	PT2287090
PT2308776	E	2013-08-26	PT2308776
ES2423207	T3	2013-09-18	ES2423207
ES2423294	T3	2013-09-19	ES2423294
HK1153715	A1	2013-10-18	HK1153715
EP2592021	B1	2015-03-04	EP2592021
PT2592021	E	2015-04-08	PT2592021
DK2592021	T3	2015-04-27	DK2592021T
ES2535755	T3	2015-05-14	ES2535755
US9162815	B2	2015-10-20	US9162815
HUE025499	T2	2016-04-28	HUE025499



Abstract

(EP2592021)

Capsule (1) for the preparation of a coffee extract from coffee contained in the capsule and hot water injected under pressure in the capsule by a water injection device, said capsule comprising: a frusto-conical body (2) comprising a rim (3), a sidewall (4) and an inlet wall (5); the inlet wall comprising a flat or convex portion (6), a lower delivery wall (7) sealed to

the rim (3) of the body, a predosed amount of coffee in the capsule, wherein the flat convex portion (6) has a structure (8; 80, 81, 82, 83; 84; 85, 86, 87, 88) in relief or in recess, wherein the structure in relief or in recess is arranged for facilitating penetration of blades belonging to the injection device and extends on a substantially circular path of predetermined radius R1 equal to the radius R2 of the circular path along which the blades (20, 21, 22) of the injection device extend.

Inventors

YOAKIM ALFRED

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BORNE PATRICE

Latest standardized assignees - inventors removed

NESTEC

Publication dates

2011-02-23

2011-02-24

2011-03-30

2011-04-13

2013-05-15

2013-05-29

2013-05-29

2013-08-23

2013-08-26

2013-09-18

2013-09-19

2013-10-18

2015-03-04

2015-04-08

2015-04-27

2015-05-14

2015-10-20

2016-04-28