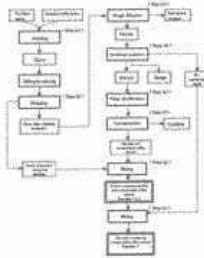
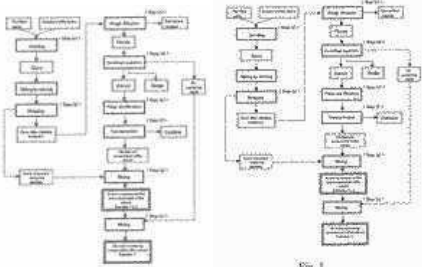
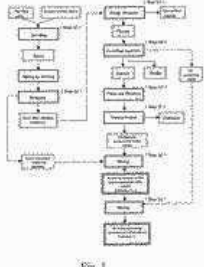
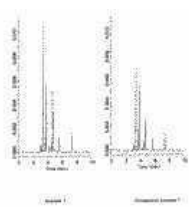
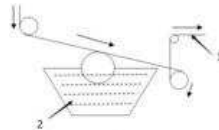
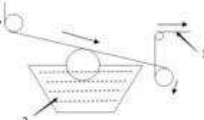
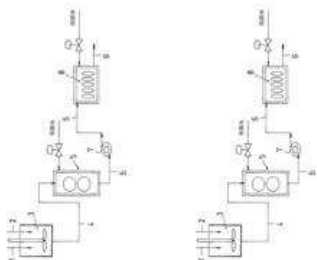


29 results for PROCESS AND (OIL COFFEE) - Collection: FAMPAT

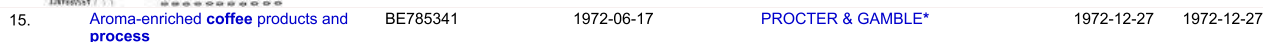
#	Title	Publication number	1st publ. date	Applicant/Assignee	1st publ. date	Publ. date
1.	Refining of edible oil retaining maximum antioxidative potency	US6033706	1998-06-01	LIPIDIA HOLDING*	2000-03-07	2000-03-07
Crude edible specialty oils, namely, sesame seed oil, rice bran oil, wheat germ oil, oat germ oil, coffee oil, tea seed oil, and pine seed oil are refined so as to minimize the destruction of antioxidants and antioxidant precursors naturally occurring in the crude oil. This specially processed or "dedicated" oil may be mixed, in small proportion, with a much less expensive edible "bulk" oil which has been conventionally refined. The mixture exhibits to a substantial extent the resistance of the dedicated oil to oxidation and polymerization.						
2.	Compound scabish effervescent tablet for slimming	CN101317925	2008-07-11	Wang Yuejin	2008-12-10	2008-12-10
The present invention relates to a compound evening primrose weight-losing effervescent tablet. The present invention is characterized by extracting concentrated solution from oolong tea and fiveleaf gynostemma herb by supercritical extraction process; preparing extract powder, drying and chalking; evenly mixing and stirring with evening primrose oil, coffee, crystal maltitol and glucose for granulating; adding sodium bicarbonate, mixing, pressing and sterilizing, thus obtaining the tablet.						
3.	Efficient fertilizer with modified animal protein for potato nutrition improvement and preparation method of efficient fertilizer	CN105985174	2015-12-29	WUHU RUNLAN BIOTECHNOLOGY*	2016-10-05	2016-10-05
The invention discloses an efficient fertilizer with modified animal protein for potato nutrition improvement and a preparation method of the efficient fertilizer. The efficient fertilizer is prepared from animal protein hydrolyzed micromolecular amino acids, organic zinc, imported Peruvian fishmeal, wheat germ powder, nano carbon powder, wintergreen oil, radix sophorae flavescentis residues, molasses fermentation broth with activated saccharomycetes, bryophyte powder, sodium hydrogen citrate, zinc gluconate, zein, snail shell powder, epoxidized soybean oil, coffee grounds, attapulgite, tea stems, nano zinc sulfide, nitrohumic acid, sodium caseinate, dialdehyde starch, enzymatic activated molecular water and the like. By adoption of a compound containing functional micromolecules of the animal protein hydrolyzed micromolecular amino acids, nutrition solution, main ingredients prepared by composting and external coating liquid for coating to prepare the fertilizer, dual release and rich nutrition are realized, and potatoes are enabled to make full use of nutrient substances to improve endoenzyme activity of the potatoes so as to further improve amino acid types and quality to realize efficient cultivation.						
4.	Astragalus root sesame chewing gum	CN101040654	2007-04-20	YUAN DIHONG	2007-09-26	2007-09-26
Disclosed is a chewing gum which is prepared from astragalus root, sesame seeds, cane sugar, maltose, sweetening agent, egg white sweets, fresh milk extract, peppermint oil, coffee powder and osmanthus seed oil through steps of washing astragalus root, chopping and drying, charging other materials to obtain liquid, stirring homogeneously, charging cane sugar to obtain syrup, finally coating sesame seeds.						
5.	Preparation of oxidation-resistant substance	JPH0354293	1989-01-31	KUKI SANGYO*	1991-03-08	1991-03-08
PURPOSE:To obtain an excellent oxidation-resistant substance by a simple process inexpensively by using edible plant seed lees with an oil content of a specified value or smaller as a raw material, performing heat treatment thereof with temp. and time and controlled, and extracting it with an org.solvent. CONSTITUTION:Edible plant seed lees which are dregs obtd. by extracting an edible oil, coffee, etc., from an edible plant seed such as a sesame, a rapeseed, a soybean or a coffee bean and having an oil content of 5 wt.% or lower are prep. as a raw material. After these lees are heat-treated at 160 deg.C or higher for 20 min or longer, they are extracted with an org. solvent (e.g. ethanol or ethyl acetate) and the solvent is removed from the extract to obtain an oxidation-resistant substance. The obtd. substance is used suitably as an antioxidant for not only various foods and beverages but also chemical products such as plastics and petroleum products such as an engine oil.						
6.	Treatment of the oil of tea.	TH13813	1993-03-15	NESTLE*	1994-04-15	1994-04-15
Oil, coffee beans, which aims to provide exposure to freezing point. Carbon dioxide, Water and the aroma of coffee. Or with the residual water phase containing a fragrance contained. After that, the carbon contained in the material Sublimation chilled out and the filter first. The temperature of the oil during the filtering process below 30 C, resulting from the filtration process makes removing compounds that are responsible for making the emulsion stability caused by the oil phase and the water available in. Exposure to freezing. By this way, we have emulsions, pour separated easily.						
7.	Concentrated coffee extract and process for producing the same	WO2006028193	2005-09-02	TAKASAGO PERFUMERY*	2006-03-16	2006-03-16
The present invention has an object of providing a concentrated coffee extract which is rich in aroma component released when the roasted coffee beans are ground and has an amount of coffee oil controllable in accordance with the use and purpose, and a process for industrially producing the same. According to the present invention, the above object is achieved by separating an aroma component-containing distillate, a coffee oil-containing liquid, and a coffee extract from a slurry obtained by wet-grinding roasted coffee beans, and after the coffee extract is concentrated, adding back the aroma component-containing distillate and the coffee oil-containing liquid.						
						
  						
8.	Oil-in-water coffee milk beverage and preparing method thereof	CN106343026	2016-08-30	HUANG WEIQING	2017-01-25	2017-01-25
The invention discloses oil-in-water coffee milk beverage and preparing method thereof, wherein the oil-in-water coffee milk beverage is composed of the following components, by weight: 10-50 parts of coffee, 20-100 parts of water, 5-20 parts of milk, 5-20 parts of cream, 2-15 parts of nanometer clay, 1-2 parts of flower, 1-2 parts of fruit and 1-10 parts of sugar. The oil-in-water coffee milk beverage has existence of oil-in-water system and thickening effect of nanometer clay, which can effectively prevent milk composition from sedimentation. The beverage has low cost and simple process. Existence of flower and fruit can provide fragrance and nutrient at the same time. Nanometer clay is beneficial to intestines and stomach, and prevents diseases such as diarrhea.						
9.	Coffee-scented acetate fiber tow and application of coffee-scented acetate fiber tow in fine cigarettes	CN106723350	2016-12-09	CHINA TOBACCO HENAN INDUSTRIAL*	2017-05-31	2017-05-31
The invention belongs to the technical field of production of fine cigarette filters, and particularly relates to a coffee-scented acetate fiber tow and application of the coffee-scented acetate fiber tow in fine cigarettes. The section of the acetate fiber tow is Y-shaped, and the specification requirement for the tow is as follows: the single denier is 6.0 to 11.0 den, and the total denier is 15,000 to 17,000 den; in a preparation process of the coffee-scented acetate fiber tow, after being sprayed from a spraying nozzle and before entering a crimping machine, the tow is applied with oil through an oiling system with coffee-scented essence; the adding mass percentage of the coffee-scented essence in the oiling system is not less than 0, but not greater than 5 percent. By changes of a fragrance enhancing mode and a fragrance enhancing way, the smoking effect of the fine cigarettes can be specifically and obviously improved, and the improving effect is obvious; therefore, the coffee-scented acetate fiber tow has high application value and popularization and application significance for design, development, production and selling of new fine cigarettes.						
 						



의약품	중간지
트리아실글리세롤 (TAG)	85 ~ 90
디아실글리세롤 (DAG)	1 ~ 5
모노아실글리세롤 (MAG)	1 미만
포스 지방산 (PPA)	1 ~ 5
스테롤	3 미만
카테콜론 및 카테콜 에스테르	20 ~ 28
카테콜론 및 카테콜론 에스테르	1 ~ 3
카테콜 미어제 성분	1 ~ 10

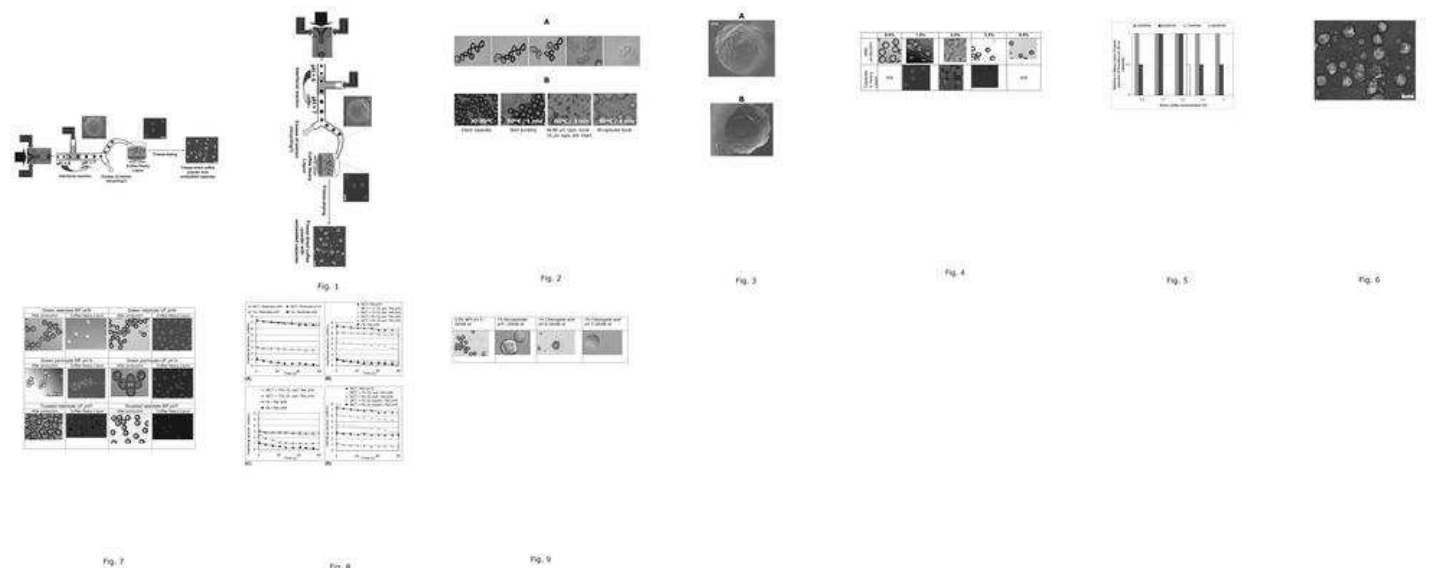
(15 ~ 25 및 복합성분이 포함됨)

[illegible]



16.	Finishing method for non-ironing moisture-absorption soil-release fabric	CN101942752	2009-07-09	TIANJIN TIANGE TEXTILE*	2011-01-12	2011-01-12
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17.	Coffee oil capsules	CA2907513	2014-05-12	NESTEC* NESTECH SOCIETE ANONYM	2014-11-20	2014-11-20
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Agents for cleansing, bleaching and sterilizing the oral cavity, prosthetic instruments for dental use, etc.; a **process** for producing the same; a system of cleansing prosthetic instruments for dental use; bleaching agents for colored teeth; a **process** for producing the same; a bleaching system; compositions for environmental purification containing an optically active compound having phosphorus and calcium; and coatings using the same.

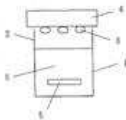


Fig. 1

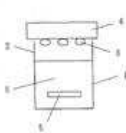


Fig. 1

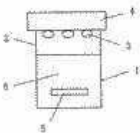
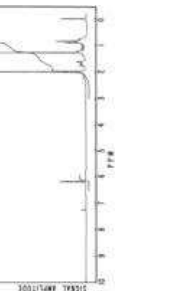
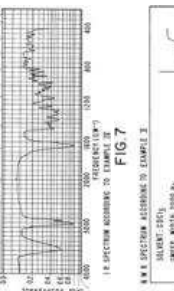
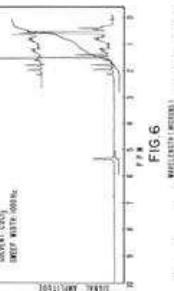
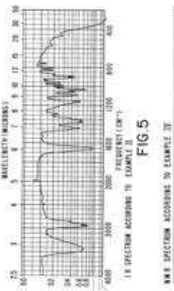
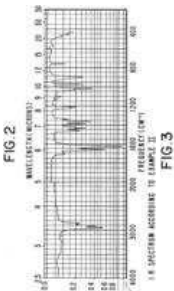
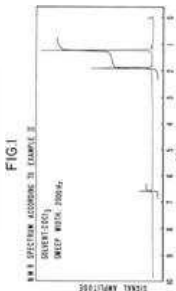
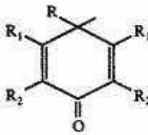
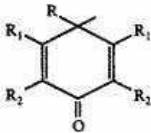
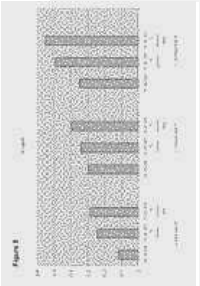
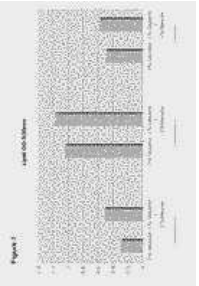
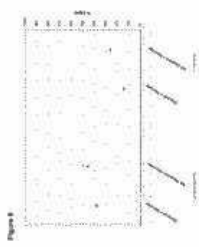
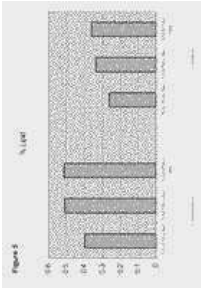
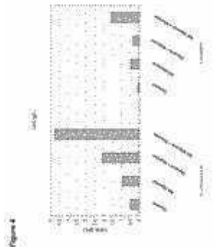


Fig. 1

Described is a **process** for preparing cyclohexadiene derivatives having the generic formula: ##STR1## wherein R is one of C.sub.1 -C.sub.5 alkyl, R.sub.1 is methyl when R.sub.2 is hydrogen comprising the step of reacting a 1-alkyl-3,5,5-trimethylcyclohexa-1,3-diene or a 1-alkyl-3,4,4-trimethylcyclohexa-1,3-diene with oxygen in the presence of light, an ultraviolet sensitizer, and a basic catalyst; and fractionally distilling the resulting product.



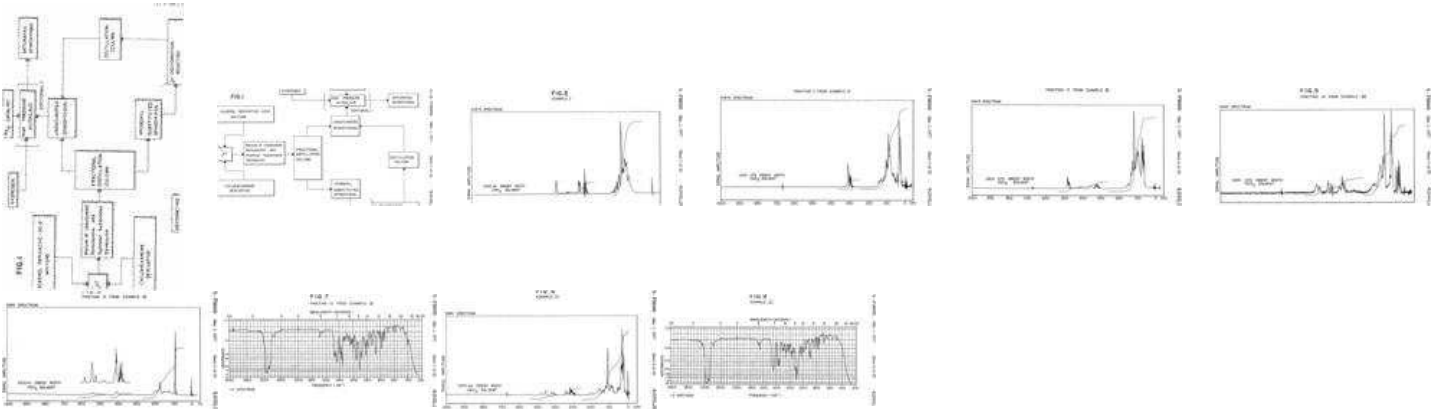
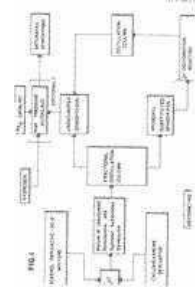
Provided are methods for preparing chemically modified lipids. The lipids are obtained from heterotrophically cultured microalgae and are subjected to an epoxidation reaction. The microalgae include those from the genus Parachlorella, Prototheca, Chlorella, or strains having at least 85% nucleotide sequence identity in 23S rRNA sequences to a Parachlorella, Prototheca, or Chlorella strain that are cultured in a bioreactor substantially in the absence of light.



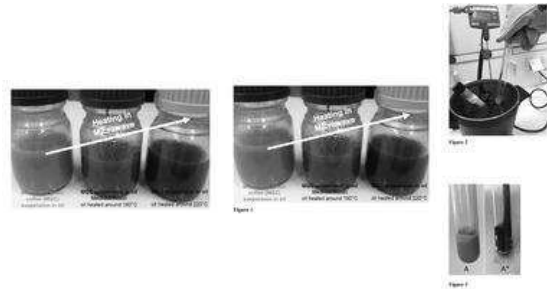
21.	Stabilization of purified coffee oil	DE2630580	1975-07-07	GENERAL FOODS*	1977-01-20	1977-01-20
Crude coffee oil is purified by removing substantially all of the diterpene esters by such means as acid treatment, chromatographic separation, steam vacuum distillation or high vacuum distillation. The purified coffee oil is then contacted with aqueous coffee extract in order to extract naturally-occurring antioxidants which will improve the stability of the purified coffee oil . The crude coffee oil may be obtained by pressing roasted coffee and/or water-extracted roasted coffee .						
22.	Industrial production method of coffee beverage	CN1211395	1997-03-05	XIAO JIAJIE	1999-03-24	1999-03-24
An industrial method for preparing coffee beverage includes such technological steps as heating natural coffee bean powder to 100-180 deg.C while stirring to evaporate coffee oil , fragrant substance and caffeine to make them become gas, pumping the gas directly into purified water and mixing it with other beverage. Obtained coffee beverage features long quality-guarantee period, no secondary deposition, no generation of gel, adjustable taste and low cost.						
23.	Use of certain spiropyran derivatives for augmenting, enhancing or modifying the organoleptic properties of perfumes and colognes	US4010286	1975-11-20	INTERNATIONAL FLAVORS & FRAGRANCES*	1977-03-01	1977-03-01

Described are spiropyran materials useful in augmenting enhancing or modifying the aroma of perfume compositions and colognes which spiropyran materials have the structure: ##STR1## wherein R.sub.1 is hydrogen or methyl; wherein R.sub.2, R.sub.3, R.sub.4, R.sub.5, R.sub.6 and sub.7 represents hydrogen or C.sub.1 -C.sub.5 lower alkyl; wherein when one of R.sub.2, R.sub.3, R.sub.4, R.sub.5, R.sub.6 or R.sub.7 is any of C.sub.2 -C.sub.5 lower alkyl, each of the other of the R.sub.2, R.sub.3, R.sub.4, R.sub.5, R.sub.6 and R.sub.7 moieties is hydrogen; wherein each of the dashed lines represents a carbon-carbon single bond or a carbon-carbon double bond, with at least one of the dashed lines being a carbon-carbon single bond.

Green, floral, herbal, eucalyptol-like, sweet, minty and terpineol-like notes are produced in such perfume compositions and colognes.

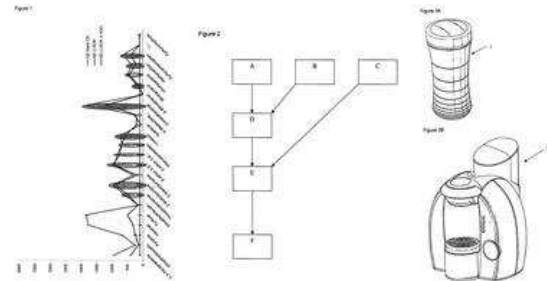
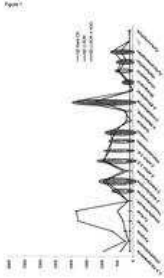


24.	Composition for musculoskeletal pain	US20170056464	2015-08-28	PARRIS*	2017-03-02	2017-03-02
Described herein are compositions and methods of treatment for musculoskeletal pain.						
25.	Coffee compositions and uses thereof	CA2971259	2015-12-17	NESTEC* NESTECH SOCIETE ANONYM	2016-06-30	2016-06-30
The present invention relates to processes for providing coffee compositions with enhanced coffee aromas. In addition the invention relates to the use of such coffee compositions for making capsules for beverage dispensers.						



26.	Treating soluble coffee	GB201221415	2012-11-28	DOUWE EGBERTS* KONIN KLEEKE DOW EGBERTS B VUI KRAFT FOODS MONDELEZ UK R & D	2013-01-09	2013-01-09
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The present invention provides a method for treating soluble **coffee**, the method comprising: providing a soluble **coffee** powder; providing a **coffee oil** in an amount of from 0.5 to 4wt% relative to the soluble **coffee** powder; providing water in an amount of from 1 to 3wt% relative to the soluble **coffee** powder; and mixing the soluble **coffee** powder with the **coffee oil** and then with the water.



27.	Method for manufacturing coffee oil	JP2014097029	2012-11-15	OGAWA* SUNTORY BEVERAGE & FOOD*	2014-05-29	2014-05-29
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PROBLEM TO BE SOLVED: To provide a method for economically manufacturing a **coffee oil** from dearomatized **coffee** slurry after extraction of **coffee** aroma in a gas-liquid countercurrent contact extraction of **coffee** beans, of which effective utilization has been conventionally difficult; and a food and drink product having an excellent flavor resulting from the outstanding flavor characteristics of the **coffee oil**. SOLUTION: The method for manufacturing a **coffee oil** includes the steps of: (a) separating the slurry of crushed roasted **coffee** beans into a **coffee** aroma and a dearomatized **coffee** slurry by a stripping treatment in gas-liquid countercurrent contact extraction; (b) separating a **coffee oil**-containing emulsion from the dearomatized **coffee** slurry obtained in the step (a); (c) demulsifying the **coffee oil**-containing emulsion obtained in the step (b); and (d) separating a **coffee oil** from the demulsified **coffee oil**-containing liquid obtained in the step (c).



28.	Skin conditioning and caring product prepared by snake oil and plant extracts	CN102078281	2011-01-11	XIAO LING YANG*	2011-06-01	2011-06-01
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The invention discloses a skin conditioning and caring product prepared by snake **oil** and plant extracts. The skin conditioning and caring product comprises 3-35% by weight of plant powder prepared by arabica **coffee**, aloe, phyllanthus urinaria and dactylicapnos scandens, 3-35% of pure snake **oil**, and the balance of health care product matrix. All components of the skin conditioning and caring product are complementary when acting on the skin to obtain synergistic effects. The skin conditioning and caring product can be used for comprehensively conditioning and repairing the skin, supplies all-directional protection to the skins, is especially suitable for problem skins with coloured speck, pox, pruritus, eczema, chilblain, scald, tinea, fissure and the like, and can effectively prevent the damages caused by ultraviolet radiation and the radiation of various electrical apparatuses. In various skin caring products, a more natural, safer and more effective skin conditioning and caring product is provided for people, and people who like biological skin caring products have one more choice.

29.	Higher carbonyl cpds. having organoleptic properties - prepd. by reacting a subst. halide or subst. aldehyde with a carbonyl cpd. (nl 19.7.77)	NL7700367	1977-01-08	INTERNATIONAL FLAVORS & FRAGRANCES*	1977-07-19	1977-07-19
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Prepn. of new carbonyl cpds. comprises reacting carbonyl cpds. with organic halogen cpds. or aldehydes, to form carbonyl cpds. having a higher mol. wt. than the starting materials. New carbonyl cpds. have formula: F3=CR21-CR22O (I). Gp. F3 is opt. subst. 6 C cycloalkyl or cycloalkenyl. Either (i) R21 is H and R22 is a C-atom subst. by 1 or 2 of gps.: - CH₂...R24 ; - CH₂CH:CH₂ or CH₂CMe:CH₂ , in which R24 is alkyl, e.g. Et, alkenyl or alkylidene; or (ii) R22 is Me or H and R21 is an allyl or methallyl gp. having one of formulae - CH₂CH:CH₂ or - CH₂CMe:CH₂ . Alternatively Gp. F3 may be an acyclic hydrocarbyl, in which case (I) is 2,4,7-trimethyl-2,6-octadienal. (I) are used as aromatic essences for modifying aroma and taste of food, tobacco, beverages, and for perfumes and perfumed articles. In an example, 2,5-dimethyl-2-propenyl-hex-4-enal is prepd. by mixing 2-methyl-pent-2-enal and prenyl chloride in the presence of toluene, tripropyl methyl ammonium chloride and aq. NaOH.