

PatBase - Search results 29 November 2018

Search query (10): fn=(67505269:40 or 42045015:40 or 42045013:40 or 31492021:40 or 29786874:40 or 55623571:30 or 54353595:30 or 50662069:30 or 49644033:30 or 49386568:30 or 49083400:30 or 48493370:30 or 48277606:30 or 47914634:30 or 47913187:30 or 47907496:30 or 47907284:30 or 47897409:30 or 47693641:30 or 46851616:30 or 45096458:30 or 45025921:30 or 44246774:30 or 44164733:30 or 43681658:30 or 43204527:30 or 42999182:30 or 42968182:30 or 42962903:30 or 42065818:30 or 42045014:30 or 41952433:30 or 41825568:30 or 41577534:30 or 41577521:30 or 41555985:30 or 41475034:30 or 41455518:30 or 40813500:30 or 40747259:30 or 36073522:30 or 34383421:30 or 34298832:30 or 33678637:30 or 33539119:30 or 33539118:30 or 33538857:30 or 33513750:30 or 33452021:30 or 33337915:30 or 32877952:30 or 32577676:30 or 32535581:30 or 32508369:30 or 32482319:30 or 32471658:30 or 32397365:30 or 32396902:30 or 32280482:30 or 31994069:30 or 31844456:30 or 31457460:30 or 31454237:30 or 31159835:30 or 30871324:30 or 30754310:30 or 30716600:30 or 30669419:30 or 30556487:30 or 30320585:30 or 30308105:30 or 30265495:30 or 30237136:30 or 30222019:30 or 30131948:30 or 30115632:30 or 30005253:30 or 29832097:30 or 29618315:30 or 29612840:30 or 29482605:30 or 29372833:30 or 29114385:30 or 28881167:30 or 28577079:30 or 28293844:30 or 28293780:30 or 28173869:30 or 28109911:30 or 28090423:30 or 28047832:30 or 28024035:30 or 25337453:30 or 23897812:30 or 23358461:30 or 20736037:30 or 19559122:30 or 18438134:30 or 15973302:30 or 15309210:30)

Results: 100

Search history

Search SFT=(composition and additivation and (controlled release) and foods and acidulant and paraffin and (surface activity agent)) (Results 0)
1:

Search (composition and additivation and (controlled release) and foods) (Results 2)
2:

Search (ADDITIVE ENCAPSULATOR) AND (FUMARIC ACID) AND (SORBITRAN) AND FOOD (Results 0)
3:

Search (ADDITIVE ENCAPSULATOR) AND (FUMARIC ACID) (Results 0)
4:

Search (ADDITIVE ENCAPSULATOR) AND (FUMARIC ACID) (Results 0)
5:

Search additive and encapsulator and (fumaric acid) (Results 14)
6:

Search 6 and sorbitran (Results 0)
7:

Search 6 and sorbitran (Results 0)
8:

Search PN=(co16118109) (Results 1)
9:

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Title: BARLEY WITH ALTERED BRANCHING ENZYME ACTIVITY AND STARCH AND STARCH CONTAINING PRODUCTS WITH AN INCREASED AMYLOSE CONTENT

Abstract: Barley havng a reduced level of SBEIIa activity produces grain having a high relative amylose content. The barley might additionally have reduced levels of SBEIIb activity. The barley grain of this invention can be of a non-shrunken phenotype despite a lesion in the amylopectin synthesis pathway.

Classifications:

International (IPC 8-9): A01H1/00 A01H1/04 A01H1/06 A01H5/00 A01H5/10 A01H6/46 A21D13/06 A21D2/00 A23L1/00 A23L1/10 A23L1/30 A23L1/307 A23L1/40 A23L29/212 A23L7/10 A23P1/00 B02C23/06 C08B30/00 C08L3/00 C08L3/02 C12N15/09 C12N15/11 C12N15/113 C12N15/29 C12N15/54 C12N15/63 C12N15/82 C12N15/87 C12N5/00 C12N5/10 C12N9/10 C12P19/18 (Advanced/Invention); A01H5/00 A01H5/10 C08B30/04 C12N15/82 (Advanced/Non-invention); A01H1/00 A01H5/00 A01H5/10 A21D2/00 A23L1/00 A23L1/30 A23L1/307 A23L1/39 A23P1/00 C08B30/00 C08L3/00 C12N15/09 C12N15/29 C12N15/82 C12N5/00 C12N9/10 (Core/Invention)

International (IPC 1-7): A01H1/00 A01H5/00 A23L1/30 A23L1/307 C08B30/00 C08L3/00 C12N15/09 C12N15/29 C12N15/82 C12N5/00

CPC: C08B30/00 C12N9/1051 C12N15/8245

European: C08B30/00 C12N15/82C4B2 C12N9/10D1

US: 426/518 426/518S 426/589 426/589P 426/615 426/615S

426/622 426/622S 435/320.1 435/440 435/468 536/23.6 536/24.5

800/284 800/284P 800/285 800/32 800/320 800/320S

PatBase - US2004060083_A1

Patent Application Publication Mar. 25, 2004 Sheet 1 of 18 US 2004/060083 A1

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FIGURE 1

Family:

Publication number	Publication date	Application number	Application date
AU2002002198 A0	20020606	AU2002PS02198	20020509
AU2003225334 AA	20031124	AU20030225334	20030509
AU2003225334 BB	20071122	AU20030225334	20030509
AU2003225334 BH	20090618	AU20030225334	20030509
AU219802 A0	20020606	AU2002PS02198	20020509
CA2485137 AA	20041105	CA20032485137	20030509
CN100516227 C	20090722	CN20038010456	20030509
CN1652681 A	20050810	CN20038010456	20030509
DE60343011 D1	20130228	DE20036043011	20030509
DK1513394 T3	20130429	DK20030720024T	20030509
EP1513394 A1	20050316	EP20030720024	20030509
EP1513394 A4	20070808	EP20030720024	20030509
EP1513394 B1	20130102	EP20030720024	20030509
JP2005524404 T2	20050818	JP20040502705T	20030509
JP5458249 B2	20140402	JP20040502705T	20030509
RU2004132857 A	20050810	RU20040132857	20030509
RU2303870 C2	20070810	RU20040132857	20030509
US2004060083 AA	20040325	US20030434893	20030509
US2009226592 AA	20090910	US20090384823	20090409
US7521593 BB	20090421	US20030434893	20030509
US7919132 BB	20110405	US20090384823	20090409
WO03094600 A1	20031120	WO2003AU00565	20030509

Priority:

AU2002PS02198 20020509 AU20030225334 20030509 EP20030720024 20030509
US20030434893 20030509 WO2003AU00565 20030509 US20090384823 20090409

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ORGANISAT ; COMMW SCIENTIFIC AND INDUSTRIAL RESEARCH ORGANISATION ; COMMONWEALTH
SCIENTIFIC AND INDUSTRIAL RESEARCH ORGANISATION ; COMMONWEALTH SCIENTIFIC AND
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REGINA AHMED NGUNNAWAL

Agent(s): APT PATENT AND TRADE MARK ATTORNEYS; RIDOUT AND MAYBEE LLP; ALMOND MARTIN CAROL;
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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 NI NL NO NZ OM PH PL PT RO RU
SC SD SE SG SI SK SL SN SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: FOOD PRODUCTS HAVING ENHANCED COCOA POLYPHENOL CONTENT AND PROCESSES FOR PRODUCING THE SAME

Abstract: The invention provides food products, including confectioneries and chocolates, having conserved concentrations of polyphenols, and in particular cocoa polyphenols. The method of this invention avoids the significant and detrimental losses of polyphenols that occur during conventional manufacture by controlling the handling of ingredients in batching processing to provide a product having a significant amount of the cocoa polyphenol concentration present in the raw materials conserved in the finished product. Additionally, the production steps of milling/refining and conching may also be controlled and modified to provide the confectioneries of the present invention having conserved concentrations of cocoa polyphenols relative to the concentration of the polyphenols present in the starting ingredients. The cocoa polyphenol ingredient may be a cocoa ingredient, an extract of a cocoa ingredient (beans, liquor, or powder, etc.) or may be a synthesized derivative thereof, or may be a synthesized polyphenol compound or mixture of polyphenol compounds or derivative thereof.

Classifications:

International (IPC 8-9): A21D13/08 A21D2/36 A23B4/03 A23F3/34 A23F5/00 A23G A23G1/00 A23G1/02 A23G1/04 A23G1/06 A23G1/30 A23G1/32 A23G1/36 A23G1/44 A23G1/46 A23G1/48 A23G1/56 A23G3/00 A23G3/34 A23G3/44 A23G3/48 A23G3/54 A23G4/14 A23K1/14 A23K1/16 A23K1/18 A23K20/121 A23L A23L1/00 A23L1/03 A23L1/164 A23L1/18 A23L1/182 A23L1/187 A23L1/212 A23L1/22 A23L1/30 A23L1/304 A23L2/38 A23L2/52 A23L3/349 A23L3/3544 A23L3/105 A23P1/00 A61K31/352 A61K31/353 A61K31/765 A61K35/78 A61K36/00 A61K36/18 A61K36/185 A61K36/87 A61K47/06 A61P1/02 A61P29/00 A61P3/08 A61P31/04 A61P31/12 A61P35/00 A61P37/04 A61P39/06 A61P43/00 A61P7/00 A61P9/08 A61P9/10 A61P9/12 C11B1/04 C11B1/06 C11B1/10 (Advanced/Invention); A23G1/02 A23G1/30 A23L2/38 A23L2/52 A23L3/349 A23L3/3544 A61K36/00 A61K36/18 A61K47/06 A61P29/00 A61P35/00 A61P43/00 A61P7/00 (Advanced/Non-invention); A21D13/00 A21D2/00 A23G1/00 A23G1/02 A23G1/04 A23G1/30 A23G3/00 A23G3/34 A23K1/18 A23L1/164 A23L1/182 A23L1/187 A23L1/212 A23L1/22 A23L1/30 A61K36/185 C11B1/00 (Core/Invention)

International (IPC 1-7): A01N65/00 A23B1/00 A23B4/03 A23C1/00 A23F3/34 A23F5/00 A23G1/00 A23G1/02 A23G3/00 A23L1/00 A23L1/10 A23L1/216 A23L1/28 A23L1/30 A23L1/36 A23L2/38 A23L2/52 A23P1/00 A23P1/06 A61K31/353 A61K31/765 A61K35/78 A61P1/02 A61P29/00 A61P3/08 A61P31/04 A61P31/12 A61P35/00 A61P37/04 A61P39/06 A61P43/00 A61P7/00 A61P9/08 A61P9/10 A61P9/12 C07D311/78 C11B1/04 C11B1/06 C11B1/10

CPC: A23K50/42 A21D2/364 A23G1/0006 A23G1/0009 A23G1/002 A23G1/0023 A23G1/02 A23G1/04 A23G1/06 A23G1/30 A23G1/36 A23G1/48 A23G1/56 A23G2200/00 C11B1/04 C11B1/06 C11B1/10 A21D2/36 A23G1/305 A23G3/48 A23G2200/14 A23L3/349 A23L3/3544 A23V2002/00 A23L7/122 A23L7/126 A23L7/17 A23L7/178 A23L7/196 A23L9/10 A23L19/09 A23L33/10 A23L33/105 A23L27/11 A23K50/48 A21D13/80

European: A21D13/08 A21D2/36 A21D2/36C A23G1/00P4 A23G1/00P4K A23G1/00P6 A23G1/00P8 A23G1/02 A23G1/04 A23G1/06 A23G1/30 A23G1/30C A23G1/36 A23G1/48 A23G1/56 A23G3/48 A23K1/18N2 A23K1/18N6 A23L1/164B A23L1/164C A23L1/182 A23L1/187 A23L1/18B2 A23L1/18C2 A23L1/212E A23L1/221E A23L1/30 A23L1/30B A23L3/349 A23L3/3544 C11B1/04 C11B1/06 C11B1/10 K23G200/00 K23G200/14 K23V2/00

US: 424/195.1 424/725 424/757 424/757P 424/766 424/766P 424/769 424/776 424/779 424/779S 424/78.38 424/78.380P 426/241 426/241S 426/244 426/244P 426/3 426/3S 426/466 426/466S 426/479 426/481 426/481P 426/482 426/482S 426/495 426/542 426/593 426/593S 426/629 426/631 426/631P 426/631S 426/656 426/656S 426/66 426/660 426/660S 426/93 426/93P 514/453 514/456 514/456S 549/386 554/9 554/9S

PatBase - US2001007693_AA

Patent Application Publication Jul. 12, 2001

US 2001/007693 A1

FIG. 1a



FIG. 1b



FIG. 1c



FIG. 1d



Family:

Publication number	Publication date	Application number	Application date
AT440499 E	20090915	AT19990912456T	19990312
AU199743369 A1	19980326	AU19970043369	19970908
AU199930827 A1	19990927	AU19990030827	19990312
AU2003236474 AA	20030918	AU20030236474	20030826
AU2003236474 BB	20070308	AU20030236474	20030826
AU750621 B2	20020725	AU19970043369	19970908
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CN1140182 C	20040303	CN19971099430	19970908
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CN1301133 A	20010627	CN19998005840	19990312
DE69941328 D1	20091008	DE19996041328	19990312
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EP1014804 A4	20000712	EP19970941469	19970908
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EP1061812 A4	20020529	EP19990912456	19990312
EP1061812 B1	20090826	EP19990912456	19990312

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Priority:

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Probable Assignee: MARS INC

Assignee(s): (std): BUCK MARGARET M ; CIPOLLA GIOVANNI G ; GEVER HANS M ; GEYER HANS M ; KEALEY KIRK S ; MARS INC ; MYERS MARY E ; ROMANCZYK LEO J JR ; HAMMERSTONE JOHN F JR ; NWOSU CHIGOZIE V ; ROMANCZYK JR LEO J ; HAMMERSTONE JR JOHN F ; SNYDER RODNEY M ; SCHMITZ HAROLD H ; WHITACRE ERIC J

Assignee(s): MARS INC 6885 ELM STREET MCLEAN VA 22101 3883 UNITED STATES OF ; MARS INCORP ; MARS INKORPOREJTED ; ROMANCZYK LEO J ; M AND M MARS ; HAMMERSTONE JOHN F

Inventor(s): (std): VAJTAKR EHRIC DZH ; UAJTAKR EHRIC DZH ; SNYDER RODNEY M ; SNYDER R M ; SNAJDER RODNI M ;

SHMITTS GAROL D KH ; SCHMITZ HAROLD H ; WITHACRE ERIC J ; WHITACRE ERIC J ; WHITACRE ERIC ; WHITACRE E J ; ROMANCZYK L J ; ROMANCZYR LEO J JR ; ROMANCZYK LEO J JR ; ROMANCZYK LEO J ; NWOSU CHIGOZIE V ; NWOSU CHIGOZIE ; NWOSU C V ; NWOSU CHIGOZIE V ; MYERS MARY E ; MYERS MARY ; MYERS M E ; MEYERS MARY E ; MAJERZ MEHRI E ; MAJERS MEHRI EH ; KILI KIRK S ; KHAMMERSTOUN DZHON F ML ; KEALEY KIRK S ; KEALEY K S ; HAMMERSTONE JR JOHN F ; HAMMERSTONE JOHN FELIX ; HAMMERSTONE JOHN F JR ; HAMMERSTONE JOHN F ; GEYER HANS M ; GEYER HANS ; GEYER HANS M ; GEYER HANS M ; ROMANCZYK L J ; ROMANCZYK JR LEO J ; ROMANCZYK LEO J JR ; ROMANCZYK LEO ; ROMANCHUK LEO DZH ML ; BUCK MARGARET M ; CIPOLLA GIOVANNI G

Inventor(s): CHIGOZIE V NWOSU ; C V NWOSU ; RM SNYDER ; ME MYERS ; LJ ROMANCZYK ; KS KEALEY ; EJ WHITACRE ; CV NWOSU ; RODNEY M SNYDER ; R M SNYDER ; ERIC J WHITACRE ; E J WHITACRE ; K S KEALEY ; JR ; JOHN F HAMMERSTONE JR ; HAROLD H SCHMITZ ; HANS M GEYER ; M E MYERS ; LEO J ROMANCZYR JR ; LEO J ROMANCZYK JR ; L J ROMANCZYK ; L J ROMANCZYK ; KIRK S KEALEY ; MARY E MYERS ; ROMANCZYK LEO ; SCHMITZ HAROLD ; BUCK MARGARET ; CIPOLLA GIOVANNI ; GEYER HANS ; HAMMERSTONE JOHN ; HAMMERSTONE JOHN FJR ; KEALEY KIRK ; ROMANCZYK LEO JJR ; SHMITTS GAROL'D KH. ; SNYDER RODNEY ; RODNEY M SNYDER R ; MARY E MYERS M ; KIRK S KEALEY K ; HAROLD H SCHMITZ H ; HANS M GEYER H ; ERIC J WHITACRE E

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; KIRBY EADES GALE BAKER; KEEN CELIA MARY; CHINA PATENT AGENT HK LTD 22 F GREAT EAGLE CENTRE 23 HARBOUR ROAD WANCHAI; REINHOLD COHN AND PARTNERS; GIBBONS DEL DEO DOLAN GRIFFINGER AND VECCHIONE; INTELLECTUAL PROPERTY DOCKET ADMINISTRATOR, GIBBONS DEL DEO DOLAN GRIFFINGER AND VECCHIONE; INTELLECTUAL PROPERTY DOCKET ADMINISTRATOR GIBBONS DEL DEO DOLAN GRIFFINGER AND VECCHIONE; GIBBONS PC; NADA JAIN PC; CLIFFORD CHANCE US LLP; KELLEY MARGARET B; MARGARET B; CLIFFORD CHANCE LLP; NATH LAW GROUP; SHELDON M; NATH GOLDBERG AND MEYER

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

Title: COMPOSITION AND METHOD OF STABILIZED SENSITIVE INGREDIENT

Abstract: The present invention relates to a process of forming a coated sphere comprising the steps: (a) combining an alkali metal alginate with water; (b) preparing a mixture of said alkali metal alginate with a sensitive ingredient; (c) pumping said mixture to a nozzle; (d) cutting said mixture with a fluid stream; (e) forming a sphere; (f) dropping said sphere into an coating matrix; (g) providing a first protective coating around said sphere; and (h) forming a coated sphere.

Classifications:

International (IPC 8-9): A21D2/00 A23K1/00 A23L1/00 A23L1/30 A23L1/302 A23L1/303 A23L1/304 A23L1/305 A23L3/00 A23P1/04 A23P1/08 A61K9/16 A61K9/50 B01J2/04 B05D7/00

C09D105/04 (Advanced/Invention);

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A61K9/16 A61K9/50 B01J2/02 B05D7/00

C09D105/00 (Core/Invention)

International (IPC 1-7): A23K1/18

CPC: A23K40/30 A23K50/10 A23K50/40 A61K9/5089 A23V2002/00

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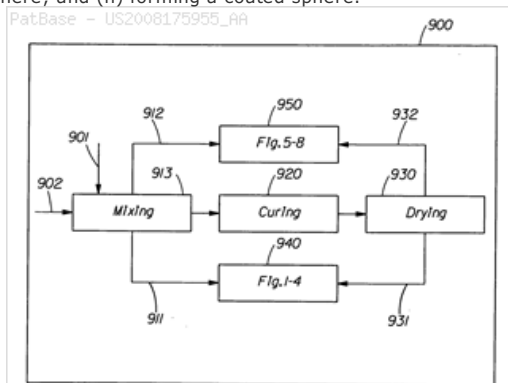
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A61K9/50P K23V2/00

US: 426/503 426/503S 426/61 426/61P 426/72 426/72S 426/73

426/73S 426/89 426/89S

**Family:**

Publication number	Publication date	Application number	Application date
AR064954 AA	20090506	AR2008P100226	20080118
AU2008206669 AA	20080724	AU20080206669	20080117
BRPI0806804 A2	20110913	BR2008PI06804	20080117
CA2674420 AA	20090703	CA20082674420	20080117
EP2124606 A2	20091202	EP20080702463	20080117
JP2010516245 T2	20100520	JP20090546052T	20080117
MX2009007700 A1	20090729	MX20090007700	20080117
US2008175955 AA	20080724	US20080009370	20080118
WO08087606 A2	20080724	WO2008IB50179	20080117
WO08087606 A3	20080912	WO2008IB50179	20080117

Priority:

US20070881222P 20070119

WO2008IB50179 20080117

US20080009370 20080118

Probable Assignee: IAMS CO

Assignee(s): (std): DUVAL DEAN LARRY ; GLASSMEYER STEPHEN ROBERT ; GREFER JULIE D ; GREFER JULIE DOMINIC ; HORGAN MONIKA BARBARA ; IAMS CO ; IAMS COMPANY

Assignee(s): THE IAMS COMPANY

Inventor(s): (std): DUVAL DEAN LARRY ; DUVAL LARRY DEAN ; GLASSMEYER STEPHEN ROBERT ; GREFER JULIE D ; GREFER JULIE DOMINIC ; HORGAN MONIKA BARBARA

Inventor(s): JULIE DOMINIC GREFER ; LARRY DEAN DUVAL ; MONIKA BARBARA HORGAN ; STEPHEN ROBERT GLASSMEYER ; DEAN LARRY DUVAL

Agent(s): PHILLIPS ORMONDE FITZPATRICK; TORYS LLP; GOODIER CLAIRE LOUISE; PROCTER AND GAMBLE CO INTELLECTUAL PROPERTY DIVISION WEST BLDG; THE IAMS COMPANY

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

Title: COMPOSITION AND METHOD OF STABILIZED SENSITIVE INGREDIENT

Abstract: The present invention relates to a process of forming a coated sphere comprising the steps: (a) preparing a mixture of an alkali metal alginate combined with a sensitive ingredient; (b) adding water; (c) forming a dough; (d) placing said dough into an extruder; (e) passing said dough through a die to form a sphere; (f) dropping said sphere into an coating matrix; (g) providing a first protective coating around said sphere; (h) forming a coated sphere.

Classifications:

International (IPC 8-9): A21D2/00 A21D2/18 A23K1/00 A23K1/16 A23K1/18 A23L1/00 A23L1/22 A23L1/30 A23L1/302 A23P1/04 A23P1/08 A61K47/36 A61K9/28 B01J2/00 B01J2/20 B05D1/18 B29C47/00 (Advanced/Invention);

A21D2/00 A23K1/00 A23K1/16 A23K1/18 A23L1/00 A23L1/22 A23L1/30 A23L1/302 A23P1/00 A23P1/04 A23P1/08 A61K47/36 A61K9/28 B01J2/00 B01J2/20 B05D1/18 B29C47/00 (Core/Invention)

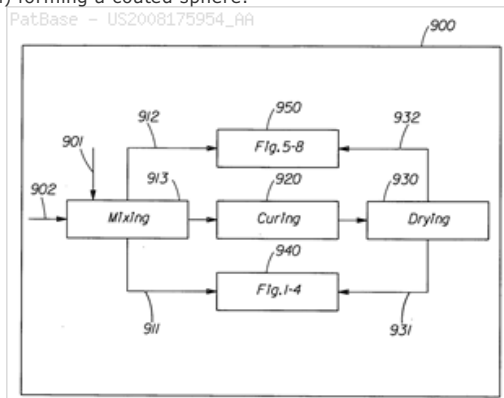
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CPC: A23K40/30 A23K50/40 A23V2002/00 A61K9/5036 A23L13/06 A23P10/30 A23P20/10 A23P20/11 A23K50/48

European: A23K1/00B3 A23K1/18N A23K1/18N6 A23L1/00P4

A23L1/00P8B A23L1/00P8B8 A23L1/31K K23V2/00 K61K9/50H6F

US: 426/496 426/496S 426/61 426/61P 426/72 426/72S 426/89 426/89S

**Family:**

Publication number	Publication date	Application number	Application date
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AU2008206671 AA	20080724	AU20080206671	20080117
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MX2009007701 A1	20090729	MX20090007701	20080117
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WO08087608 A1	20080724	WO2008IB50181	20080117

Priority:

US20070881224P 20070119 WO2008IB50181 20080117 US20080009338 20080118

Probable Assignee: IAMS CO

Assignee(s): (std): DUVAL DEAN LARRY ; GLASSMEYER STEPHEN ROBERT ; GREFER JULIE D ; GREFER JULIE DOMINIC ; HORGAN MONIKA BARBARA ; IAMS CO ; IAMS COMPANY

Assignee(s): THE IAMS COMPANY

Inventor(s): (std): DUVAL DEAN LARRY ; GLASSMEYER STEPHEN ROBERT ; GREFER JULIE D ; GREFER JULIE DOMINIC ; HORGAN MONIKA BARBARA

Inventor(s): JULIE DOMINIC GREFER ; MONIKA BARBARA HORGAN ; STEPHEN ROBERT GLASSMEYER ; DEAN LARRY DUVAL

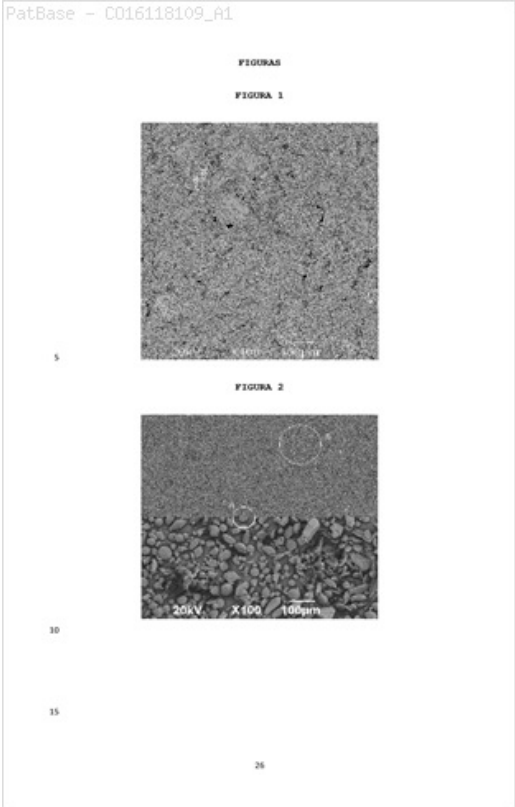
Agent(s): PHILLIPS ORMONDE FITZPATRICK; TORYS LLP; GOODIER CLAIRE LOUISE; PROCTER AND GAMBLE CO INTELLECTUAL PROPERTY DIVISION WEST BLDG; THE IAMS COMPANY

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

Title: COMPOSICION PARA ADITIVACION DE ALIMENTOS Y METODOS DE FABRICACION For ADDITIVATION OF FOOD COMPOSITION AND METHODS OF MANUFACTURE (Machine translation)

Abstract: Source: CO16118109A [ES] [Source: Claim 1] 1. Composicion para aditivacion de alimentos de liberacion controlada que contiene: a. 40 a 95 partes por cien en peso de un aditivo para alimentos, particulado en estado solido y con una distribucion de tamanos bimodal, multimodal o polidispersa. b. 4 a 60 partes por cien en peso de un material de barrera comestible, sensible a la temperatura. c. 0.01 a 5 partes por cien en peso de un agente de actividad superficial de uso en alimentos. **Machine translation:** [Source: Claim 1] 1. For additivation of food composition containing controlled release: a. 40 to 95 parts per hundred by weight of a food additive, particulate in the solid state and with a bimodal size distribution, multimodal or polydisperse. b. 4 to 60 parts per hundred by weight of a barrier material, temperature-sensitive, edible. c. 0.01 to 5 parts per hundred by weight of a surface active agent for use in food.

Classifications:
International (IPC 8-9): A21D2/00 A23L1/00 A23L1/30 A23P1/00 (Advanced/Invention)



Family:

Publication number	Publication date	Application number	Application date
CO16118109 A1	20171110	CO20160118109	20160506

Priority:
CO20160118109 20160506

Probable Assignee: ANHIDRIDOS Y DERIVADOS DE COLOMBIA ANDERCOL SA
Assignee(s): ANHIDRIDOS Y DERIVADOS DE COLOMBIA ANDERCOL SA
Inventor(s): HUGO FERNANDO HERNANDEZ GARCIA ; MARIANA CARDONA BETANCUR
Agent(s): JUAN CARLOS CUESTA QUINTERO

Title: Encapsulation of sensitive components into a matrix to obtain discrete shelf-stable particles

Abstract: A solid active, sensitive encapsulant and/or a liquid encapsulant component which contains an active, sensitive encapsulant, is admixed with at least one plasticizable matrix material, a matrix component which is substantially non-plasticizable at temperatures lower than the decomposition temperature of the encapsulant and which increases the rate of release of the encapsulant from the matrix, and a liquid plasticizer to obtain a formable, extrudable, cuttable, mixture or dough. The matrix material is plasticized by the liquid plasticizer and the encapsulation of the active encapsulant, such as a live microorganism or an enzyme, is accomplished at a low temperature and under low shear conditions. The active component is encapsulated and/or embedded in the plasticizable matrix component or material in a continuous process to produce discrete, solid particles. The formable mixture may be obtained without or substantially no cooking or gelatinizing of the matrix ingredients. A solid encapsulant may be dry-blended with the plasticizable matrix material and the substantially non-plasticizable matrix material, followed by plasticization of the plasticizable matrix material.

Classifications:

International (IPC 8-9): A21D2/00 A23K1/14 A23K1/16 A23K1/165 A23K1/18 A23L1/00 A23L1/30 A23L1/302 A23P1/02 A23P1/04 A23P1/08 A23P1/12 A61J3/06 A61J3/07 A61K35/66 A61K38/43 A61K45/00 A61K47/26 A61K47/36 A61K47/38 A61K47/44 A61K47/46 A61K9/26 A61K9/48 A61P1/00 A61P1/14 A61P3/02 B01J13/02 B01J13/04 C12N1/04 C12N11/10 C12N9/96 (Advanced/Invention); A23K1/14 A23K1/16 A23K1/165 A23K1/18 A23L1/00 A23L1/30 A23L1/302 A23P1/04 A61J3/06 A61J3/07 A61K35/66 A61K38/43 A61K45/00 A61K47/26 A61K47/36 A61K47/38 A61K47/44 A61K47/46 A61K9/48 A61P1/00 C12N1/04 C12R1/23 (Advanced/Non-invention); A23K1/14 A23K1/16 A23K1/165 A23K1/18 A23L1/00 A23L1/30 A23L1/302 A23P1/04 A61J3/06 A61J3/07 A61K35/66 A61K38/43 A61K45/00 A61K47/26 A61K47/36 A61K47/38 A61K47/44 A61K47/46 A61K9/26 A61K9/48 A61P1/00 A61P3/00 B01J13/02 B01J13/04 C12N1/04 C12N11/00 C12N9/96 (Core/Invention)

International (IPC 1-7): A23K1/00 A23K1/14 A23K1/16 A23K1/165 A23K1/18 A23L1/00 A23L1/30 A23L1/302 A23P1/04 A61J3/06 A61J3/07 A61K35/66 A61K38/43 A61K45/00 A61K47/26 A61K47/30 A61K47/36 A61K47/38 A61K47/42 A61K47/44 A61K47/46 A61K9/14 A61K9/26 A61K9/48 A61K9/50 A61P1/00 A61P1/14 A61P3/02 B01J13/02 B01J13/04 C12N1/04 C12N11/10 C12N9/96 H04Q7/20

CPC: B01J13/02 B01J13/04 C12N9/96 C12N11/10

European: B01J13/02 B01J13/04 C12N11/10 C12N9/96

US: 424/409 424/410 424/439 424/488 424/499 424/500 424/501

Family:

Publication number	Publication date	Application number	Application date
AR025892 AA	20021218	AR2000P105113	20000928
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CA2385696 C	20160112	CA20002385696	20000817
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US6500463 BA	20021231	US19990410017	19991001
WO0125414 A1	20010412	WO2000US22529	20000817

Priority:

US19990410017 19991001 WO2000US22529 20000817

Probable Assignee: GENERAL MILLS INC

Assignee(s): (std): GEN MILLS INC ; GEN MILLS MARKETING INC ; GENERAL MILLS INC ; LINGERICH BERNHARD H VAN

Assignee(s): VAN LINGERICH BERNHARD H ; GENERAL MILLS MARKETING INC

Inventor(s): (std): BERNHARD H VAN LINGERICH ; LINGERICH BERNHARD H VAN ; VAN LINGERICH BERNHARD ; VAN LINGERICH BERNHARD H

Agent(s): SPRUSON AND FERGUSON; CALLINANS; FISHER ADAMS KELLY CALLINANS; FETHERSTONHAUGH AND CO; PORZIO; DILIA MARIA RODRIGUEZ DALEMAN; KUHNEN AND WACKER

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 CR CU CY CZ DE DK DM DZ EE ES FI FR GA GB GD GE GH GM GN 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 PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

Title: VEGETABLE STEROL-CONTAINING FAT COMPOSITIONS AND PROCESS FOR PRODUCING THE SAME

Abstract: The plant sterol-containing fat composition of the present invention contains a plant sterol fatty acid ester (A); and from 10 to 70 percent by weight of a partial glyceride (B). It can provide a cholesterol absorption inhibiting effect, and capable of ensuring no addition of an emulsifier or a reduction in amount of the emulsifier to be added when utilized for production of fat foods in the emulsion product form such as margarines, fat spreads, and whip creams, whereby an emulsion product having no or reduced flavor characteristic of the emulsifier can be obtained.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D2/16 A23D7/00 A23D7/005 A23D7/01 A23D7/04 A23D9/00 A23D9/007 A23D9/013 A23D9/04 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23L1/00 A23L1/19 A23L1/24 A23L1/30 C08L91/00 C11C3/00 C11C3/04 C11C3/10 (Advanced/Invention); C12P33/00 C12P7/64 (Advanced/Non-invention); A21D13/00 A21D2/00 A23D7/00 A23D7/005 A23D7/02 A23D9/00 A23D9/007 A23D9/02 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23L1/00 A23L1/19 A23L1/24 A23L1/30 C08L91/00 C11C3/00 (Core/Invention); C12P33/00 C12P7/64 (Core/Non-invention)

International (IPC 1-7): A21D13/00 A21D13/08 A21D2/16 A23D7/00 A23D7/04 A23D9/00 A23D9/007 A23D9/04 A23G1/00 A23G3/00 A23L1/19 A23L1/24 A23L1/30 C08L91/00 C11C3/00 C11C3/04 C11C3/10

CPC: A23L33/11 A23L33/12 A23P30/40 C11C3/003 A23D7/0056 A23D7/013 A23D9/007 A23D9/013

European: A23D7/005S A23D7/01S A23D9/007 A23D9/013 A23L1/00P16 A23L1/30B2 A23L1/30C2 C11C3/00B

US: 426/601 426/611 435/134 435/135 554/30

実施例	エステル化前の配合と組成 (単位は重量%)									
	1	2	3	4	5	6	7	8	9	10
配合										
ナタネ油	90	80	75							60
ナタネ硬化油 (融点 36℃)				80						
パーム油					80					
スーパージン						80	90	80	80	
植物ステロール 1	10	20	25	20	20	20	10	20		40
植物ステロール 2										
植物ステロール 3									20	
全組成										
トリグリセリド	89	79	74	75	75	73	88	79	79	58
ジグリセリド	1	1	1	5	5	7	1	1	1	2
植物ステロール脂肪酸エステル									2	
植物ステロール	10	20	25	20	20	20	10	20	17	40
Others									1	

Family:

Publication number	Publication date	Application number	Application date
AT373069 E	20070915	AT20000929825T	20000522
CA2375023 AA	20011126	CA20002375023	20000522
CA2375023 C	20090120	CA20002375023	20000522
DE60036374 D1	20071025	DE20006036374	20000522
DE60036374 T2	20080110	DE20006036374T	20000522
DE60036374 T3	20180920	DE20006036374T	20000522
EP1180545 A1	20020220	EP20000929825	20000522
EP1180545 A4	20030312	EP20000929825	20000522
EP1180545 B1	20070912	EP20000929825	20000522
EP1180545 B2	20180509	EP20000929825	20000522
JP2001040388 A2	20010213	JP20000008366	20000117
JP2002206100 A2	20020726	JP20000358314	20001124
JP4526147 B2	20100818	JP20000008366	20000117
JP4911815 B2	20120404	JP20000358314	20001124
US6753032 BA	20040622	US20010979660	20011126
WO0073407 A1	20001207	WO2000JP03268	20000522

Priority:

JP19990146134 19990526	JP20000008366 20000117	JP20000131295 20000428
EP20000929825 20000522	WO2000JP03268 20000522	JP20000339447 20001107
JP20000358314 20001124		

Probable Assignee: ADEKA CORP

Assignee(s): (std): ADEKA CORP ; ASAHI DENKA KOGYO KK ; HIROKAWA TOSHIYUKI ; MARUZENI SHOJI ; SUZUKI KAZUAKI

Assignee(s): N A ; A HI DENKA KOGYO K USHIKI KAISHA ABSA ; ASAHI DENKA CO LTD

Inventor(s): (std): ARAKAWA HIROSHI ; HIROKAWA ; HIROKAWA TOSHIYUKI ; MARUZENI SHOJI ; SUZUKI KAZUAKI ; MARUZENI SHOSHI ; OKUTOMI YASUO ; OKUMURA YOSHIFUMI

Inventor(s): SUZUKI KAZUAKI ASAHI DENKA KOGYO KABISHIKI KAISHA ; HIROKAWA TOSHIYUKI ASAHI DENKA KOGYO KK ; MARUZENI SHOJI ASAHI DENKA KOGYO KK

Agent(s): BORDEN LADNER GERVAIS LLP; FORSTMAYER DIETMAR; HATORI OSAMU

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

Title: PAPER COMPOSITION AND METHODS THEREFOR

Abstract: A paper product treated with a degradation product of a polysaccharide derivative comprising a mixture of oligomers of the polysaccharide derivative, a majority of said oligomers having a degree of polymerization such that the oligomer conforms to a rod-like configuration.

Classifications:

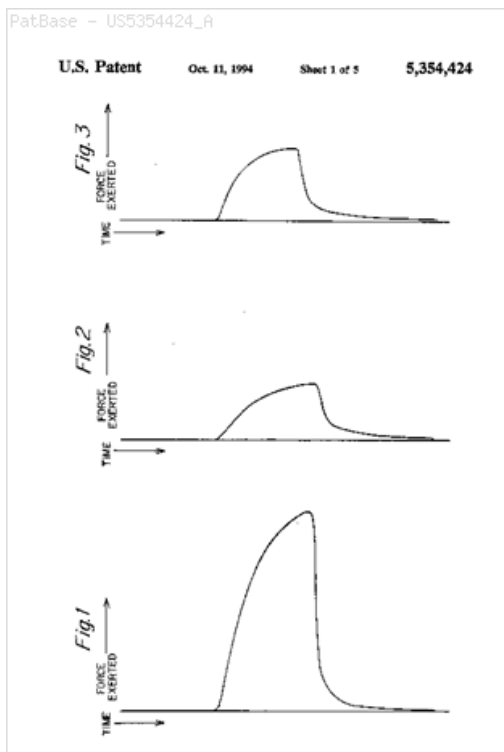
International (IPC 8-9): A21D10/00 A21D2/18 A23D7/00 A23D7/005 A23D7/015 A23G3/00 A23G3/34 A23G3/42 A23G3/48 A23L1/00 A23L1/05 A23L1/052 A23L1/0522 A23L1/0524 A23L1/0526 A23L1/053 A23L1/0532 A23L1/0534 A23L1/054 A23L1/056 A23L1/09 A23L1/164 A23L1/24 A23L1/30 A23L1/307 A23L1/308 A23L29/262 A23P1/04 A61K47/36 A61K8/11 A61K8/73 A61K9/50 A61Q19/00 B01J13/06 B01J13/10 B41M5/165 C08B11/00 C08B11/20 C08B15/00 C08B15/02 C08B15/04 C12P1/02 C12P19/04 C12P19/14 C13K1/06 C13K13/00 D06M15/03 D21H17/00 D21H17/24 D21H19/14 D21H19/54 D21H21/18 D21H21/54 (Advanced/Invention); A23D7/005 A23D7/015 A23G3/00 A23G3/34 A23L1/00 A23L1/05 A23L1/24 A23L1/30 A23L1/307 A23L1/308 A23P1/04 A61K47/36 A61Q19/00 B01J13/06 C08B11/00 C08B15/00 C12P1/02 C12R1/66 C12R1/80 C12R1/885 (Advanced/Non-invention); A21D2/00 A23D7/005 A23D7/015 A23G3/00 A23G3/34 A23L1/00 A23L1/05 A23L1/052 A23L1/0522 A23L1/09 A23L1/164 A23L1/24 A23L1/30 A23L1/307 A23L1/308 A23P1/04 A61K47/36 A61K8/11 A61K8/72 A61K9/50 A61Q19/00 B01J13/06 B41M5/165 C08B11/00 C08B15/00 C12P1/02 C12P19/00 D06M15/01 D21H17/00 D21H19/00 D21H21/14 (Core/Invention); C12P (Subclass/Invention)

International (IPC 1-7): A21D10/00 A21D10/04 A21D13/08 A21D2/18 A23D7/00 A23D7/015 A23D7/02 A23D9/02 A23D9/06 A23G3/00 A23L1/00 A23L1/05 A23L1/052 A23L1/0522 A23L1/0524 A23L1/0526 A23L1/0528 A23L1/053 A23L1/0532 A23L1/0534 A23L1/054 A23L1/056 A23L1/0562 A23L1/09 A23L1/10 A23L1/164 A23L1/18 A23L1/236 A23L1/24 A23L1/29 A23L1/30 A23L1/307 A23L1/308 A23L1/524 A23L1/534 A23P1/04 A61K31/74 A61K47/36 A61K7/00 A61K9/48 A61K9/50 A61K9/62 A61K9/64 B01J13/06 B01J13/10 B01J13/16 B41M5/165 C08B11/00 C08B11/20 C08B15/00 C08B15/02 C08B15/04 C12P1/02 C12P19/04 C12P19/14 C12S3/04 C12S3/12 C13K1/06 C13K13/00 D21H11/00 D21H13/00 D21H17/25 D21H19/16 D21H19/44 D21H21/10 D21H21/12 D21H21/18 D21H21/28 D21H21/54 D21H21/54 D21H23/22 G01J1/40

CPC: Y10S426/801 Y10S426/804 A23L29/262 A23L7/117 A23P20/105 A23L33/24 A23P10/30 A23L29/212 A23L29/219 A23L29/231 A23L29/238 A23L29/25 A23L29/256 A23L29/269 A23L29/272 A23L29/275 A23L29/35 A23L33/21 D21H17/005 D21H17/24 D21H21/18 A23G3/48 A21D2/18 A23D7/0056 A23D7/015 A23G3/343 A23G3/42 A23G2200/06 A61K8/731 A61Q19/00 C08B11/20 C08B15/02 C12P19/14 A61K8/11 A61K8/732 A61K9/5036 A61K9/5047 A61K9/5057 A61K2800/412 B01J13/10 B41M5/165

European: A21D2/18 A23D7/0055 A23D7/015 A23G3/00 A23G3/00+D14 A23G3/00+D6 A23G3/00M A23G3/00M+D6 A23G3/34C A23G3/42 A23G3/48 A23L1/00P4 A23L1/00P8B6 A23L1/0522 A23L1/0524 A23L1/0526 A23L1/0528 A23L1/0532 A23L1/0534 A23L1/054 A23L1/054D A23L1/056 A23L1/09D A23L1/164 A23L1/308 A23L1/308B A23P1/04 A61K7/00M4 A61K8/11 A61K8/11C A61K8/73C A61K8/73F A61K9/50H6F A61K9/50H6F2B A61K9/50H6H2 A61Q19/00 B01J13/10 B41M5/165 C08B11/20 C08B15/02 C12P19/14 D21H17/00B D21H17/24 D21H21/18 K23G200/06 K61K800/412

US: 106/162.5 106/169 106/172.1 127/37 162/135 162/177 426/48 426/601 426/602 426/603 426/604 426/605 426/606 426/607 426/608 426/658 426/659 426/660 426/661 426/801 426/804 426/89 427/395 536/102 536/114 536/123.1 536/123.12 536/56 536/84



Family:

Publication number	Publication date	Application number	Application date
AT108980 E	19940815	AT19910307350T	19910809
AT112700 E	19941015	AT19910307418T	19910812
AT127664 E	19950915	AT19900301463T	19900212
AT129764 E	19951115	AT19910307417T	19910812
AT138388 E	19960615	AT19900301462T	19900212
AU199049333 A1	19900816	AU19900049333	19900209
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AU199049335 A1	19900816	AU19900049335	19900209
AU199181684 A1	19920213	AU19910081684	19910808
AU199181742 A1	19920213	AU19910081742	19910812
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AU642033 B2	19931007	AU19910081744	19910812
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AU651123 B2	19940714	AU19910081684	19910808
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CA2009675 C	20000516	CA19902009675	19900209
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CA2009677 AA	19900810	CA19902009677	19900209
CA2042529 AA	19920211	CA19912042529	19910514
CA2042529 C	20020730	CA19912042529	19910514
CA2042559 AA	19920211	CA19912042559	19910514
CA2042560 AA	19920211	CA19912042560	19910514
CA2042560 C	20060711	CA19912042560	19910514
CA2048813 AA	19920210	CA19912048813	19910808
CA2048813 C	20020219	CA19912048813	19910808
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DE0382577 T1	19910613	DE19900301462T	19900212
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DE69022260 T2	19960314	DE19906022260T	19900212
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EP0382578 B1	19950913	EP19900301463	19900212
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ES2081439 T3	19960316	ES19910307417T	19910812
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FI107431 B	20010815	FI19910003768	19910808
FI895707 A0	19891129	FI19890005707	19891129
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FI900632 A0	19900208	FI19900000632	19900208
FI913094 A	19920211	FI19910003094	19910625
FI913094 A0	19910625	FI19910003094	19910625
FI913095 A	19920211	FI19910003095	19910625
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FI913768 A	19920210	FI19910003768	19910808
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GB9017452 A0	19900926	GB19900017452	19900809
GR3018003 T3	19960229	GR19950403113T	19951108
GR3020441 T3	19961031	GR19960401814T	19960702
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GR910300045 T1	19911115	GR19910300045T	19911115
GR910300047 T1	19911115	GR19910300047T	19911115
JP2245001 A2	19900928	JP19900031340	19900209
JP2245002 A2	19900928	JP19900031341	19900209
JP2915044 B2	19990705	JP19900031342	19900209
JP2918717 B2	19990712	JP19910199628	19910808
JP3022961 A2	19910131	JP19900031342	19900209
JP3071442 B2	20000731	JP19900031340	19900209
JP4229157 A2	19920818	JP19910224889	19910810
JP4245997 A2	19920902	JP19910224888	19910810
JP4281759 A2	19921007	JP19910199628	19910808
JP4281836 A2	19921007	JP19910224887	19910810
KR19900012948 A	19900903	KR19900001579	19900209
KR19910000799 A	19910130	KR19900001580	19900209
KR19910014059 A	19910831	KR19900001581	19900209
KR19920003891 A	19920327	KR19910013790	19910809
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KR19920004666 A	19920327	KR19910013840	19910810
NZ232432 A	19910925	NZ19900232432	19900208
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NZ232434 A	19910925	NZ19900232434	19900208
NZ239313 A	19940927	NZ19910239313	19910809
NZ239349 A	19940325	NZ19910239349	19910812
NZ239350 A	19940126	NZ19910239350	19910812
US5354424 A	19941011	US19920825037	19920124
US5366755 A	19941122	US19910743152	19910809

 US5545362 A	19960666	US19940344767	19940696
 US5569483 A	19961029	US19940255181	19940607

Priority:

US19890309387 19890210	US19890370629 19890623	US19890370629 19890623
US19900464291 19900112	CA19902009675 19900209	CA19902009676 19900209
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US19940344107 19941123		

Probable Assignee: ALKO GROUP LTD

Assignee(s): (std): ALKO LTD ; ALKO YHTIOET OY ; ALKO OY AB ; ARUKO OY AB ; ARCO OY AB ; BAGLEY LINDSEY ; BOSDET SARAH ; ALKO AB OY ; ALKO GROUP LTD ; ARCO AB OY ; TIMONEN MARITTA ; RHA CHOKYUN ; VAARA TIMO ; LINDLEY MICHAEL ; LAHTINEN TARJA ; TURUNEN MARJA ; VAARA MARTTI

Assignee(s): OY ALKO AB ; OSAK YHTIO ALKO AB ; CP KELCO OY ; NOVIAANT OY ; ALKO LTD A OF FINLAND CORP ; ALKO LTD HELSINKI FI ; ALTIA GROUP LTD ; ALKO GROUP LTD HELSINKI FI ; ALKO LIMITED ; ALKO GROUP LIMITED ; ARUKO AB OY ; ARUKO LTD

Inventor(s): (std): BAGLEY LINDSEY ; BOSDET SARAH ; BOSDET SARAH JANE ; LAHTINEN TARJA ; LINDLEY MICHAEL ; LINDLEY MICHAEL GEORGE ; LINDSEY BAGLEY ; MARITTA TIMONEN ; MARJA TURUNEN ; MARTTI VAARA ; MICHAEL LINDLEY ; SARAH BOSDET ; TARJA LAHTINEN ; TIMO VAARA ; TIMONEN MARITTA ; TURUNEN MARJA ; VAARA MARTTI ; VAARA TIMO ; VAARA RIMO ; TARUYA RAACHINEN ; SARAA BOSUDETSUTO ; RINDOSEI BAAGUREI ; RHA CHOKYUN ; MARUYA TSURUUNEN ; MARUTSUCHI BAARA ; MARITSUTA CHIMOONEN ; MAIKURU RINDOREI ; CHOKYUN RHA ; CHIYOOKIYUA RUHA ; CHIMO BAARA ; VAARA MARTTILAHTINEN ; LATHINEN TARJA

Inventor(s): BOSDET SARAH GLEBE PARK WOKINGHAM BERKS GB ; BAGLEY LINDSEY MAIDENHEAD BERKS GB ; LINDLEY MICHAEL CROWTHORNE BERKS GB ; RHA CHOKYUN BOSTON MA 02118 US ; VAARA MARTTI SF 00101 FI ; TURUNEN MARJA SF 00101 HELSINKI FI ; TIMONEN MARITTA SF 00420 HELSINKI FI ; BAGLEY LINDSEY BERKS SL6 7HD GB ; VAARA TIMO SF 00101 HELSINKI FI ; VAARA MARTTI SF 00101 HELSINKI FI ; TIMONEN MARITTA SF 00101 HELSINKI FI ; LINDLEY MICHAEL CROWTHORNE BERKS RG11 6HE GB ; LAHTINEN TARJA SF 00101 HELSINKI FI ; BOSDET SARAH WOKINGHAM BERKS RG11 1WE GB

Agent(s): PHILLIPS ORMONDE FITZPATRICK; ROBIC; ROBIC ROBIC AND ASSOCIES ASSOCIATES

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

Classifications:

International (IPC 8-9): A21D2/26 A23K1/16 A23K20/158 A23L1/00 A23L1/30 A23L33/115 A23P10/30 (Advanced/Invention);
A21D2/00 A23K1/16 A23L1/00 A23L1/30 (Core/Invention)

CPC: A21D2/26 A23K20/158 A23L33/115 A23P10/30

European: A21D2/26 A23K1/16I A23L1/00P4 A23L1/30C

Family:

Publication number	Publication date	Application number	Application date
FR955120 A	19500110		00000000

Title: ENCAPSULATED FLAVOR AND/OR FRAGRANCE PREPARATIONS

Abstract: This invention relates to encapsulated flavor and/or fragrance preparations and a method for producing same from a spray solution consisting of an aqueous solution of polymeric carriers and emulsified flavors and/or fragrances. The granules have an adjustable particle size of between 0.2 and 2 mm, present even size distribution and a globular shape and are further characterized by a high concentration and high retention of volatile flavors.

Classifications:

International (IPC 8-9): A23G3/36 A23G4/06 A23G9/32 A23L1/00 A23L1/064 A23L1/22 A23L1/222 A23L1/30 A23L1/302 A23L21/12 A23L27/00 A23P1/00 A61K35/00 A61K8/00 A61K8/11 A61K8/73 A61Q11/00 A61Q13/00 A61Q19/00 B01J13/04 B01J2/16 C11B15/00 C11B9/00 C11D10/00 C11D3/50 C11D9/00 (Advanced/Invention); A23L1/22 A23P1/00 A61K8/11 A61Q11/00 (Advanced/Non-invention); A23L1/22 A23L1/221 A23L1/30 A23P1/00 A61K8/11 A61Q11/00 A61Q13/00 A61Q19/00 B01J13/04 B01J2/16 C11B15/00 C11B9/00 (Core/Invention)

International (IPC 1-7): A23L A23L1/03 A23L1/22 A23L1/222 A23L1/236 A23P1/00 A61K7/46 A61K9/50 B01J13/02 B01J13/04 B01J2/02 B01J2/16 B01J2/28 C11B15/00 C11B9/00

CPC: A23G3/36 A23G4/06 A23G9/32 A61K8/73 A61K8/732 A61K2800/56 C11D3/505 A23L27/72 A23L21/12 A61K8/11 A61K2800/412 A61Q11/00 A61Q13/00 A61Q19/00

European: A23G3/36 A23G4/06 A23G9/32 A23L1/064 A23L1/22B2 A61K8/11 A61K8/11C A61K8/73 A61K8/73F A61Q11/00 A61Q13/00 A61Q19/00 C11D3/50B2 K61K201/40 K61K800/412 K61K800/56 K61Q11/00

US: 1/1 132/333 132/333S 426/302 426/302S 426/548 426/548P 426/650 426/650S 426/72 426/72S 510/108 510/108S 514/789

Family:

Publication number	Publication date	Application number	Application date
AT279125 E	20041015	AT19990965441T	19991208
AU200020955 A1	20000712	AU20000020955	19991208
AU200020955 A5	20000712	AU20000020955	19991208
AU765160 B2	20030911	AU20000020955	19991208
BRPI9916315 A	20010814	BR1999PI16315	19991208
CA2356688 AA	20010615	CA19992356688	19991208
CN1330519 A	20020109	CN19998014624	19991208
DE19956604 A1	20001102	DE19991056604	19991125
DE59910861 D1	20041118	DE19995010861	19991208
EP1139791 A1	20011010	EP19990965441	19991208
EP1139791 B1	20041013	EP19990965441	19991208
ES2229806 T3	20050416	ES19990965441T	19991208
IL143220 A0	20020421	IL19990143220	19991208
JP2002532109 T2	20021002	JP20000589053T	19991208
KR20010101265 A	20011114	KR20017007595	19991208
US2004081735 AA	20040429	US20030602409	20030623
US2008015264 AA	20080117	US20070774408	20070706
US9278234 BB	20160308	US20070774408	20070706
WO0036931 A1	20000629	WO1999EP09644	19991208

Priority:

DE19981058729 19981218	DE19991056604 19991125	DE19995010861 19991208
WO1999EP09644 19991208	US20010868297 20010615	US20030602409 20030623
US20070774408 20070706		

Probable Assignee: SYMRISE GMBH AND CO KG

Assignee(s): (std): BOECK REINHARD ; HAARMANN AND REIMER GMBH ; SCHLEIFENBAUM BIRGIT ; HINDERER JUERGEN ; SYMRISE GMBH AND CO KG ; SYMRISE AG ; HINDERER JURGEN ; UHLEMANN JENS

Assignee(s): SYMRISE GMBH ; DRAGOCO GERBERDING AND CO AG ; HAARMANN AND REIMER G M B H

Inventor(s): (std): JURGEN HINDERER ; R BOECK ; REINHARD BOECK ; SCHLEIFENBAUM B ; UHLEMANN J ; UHLEMANN JENS ; SCHLEIFENBAUM BIRGIT ; HINDERER JURGEN ; HINDERER JUERGEN ; BOECK REINHARD ; B SCHLEIFENBAUM ; BIRGIT SCHLEIFENBAUM ; BOECK R ; J UHLEMANN ; JENS UHLEMANN

Inventor(s): JUERGEN HINDERER

Agent(s): DAVIES COLLISON CAVE; DAVIES COLLISON CAVE PTY LTD; FETHERSTONHAUGH AND CO; AKERMAN SENTERFITT; DILWORTH AND BARRESE LLP

Designated states: AE AL AM AT AU AZ BA BB BE BF BG BJ BR BY CA CF CG CH CI CM CN CR CU CY CZ DE DK DM EE ES FI FR GA GB GD GE GH GM GN 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 NE NL NO NZ PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

Title: CACAO HUSK-ORIGIN WATER SOLUBLE DIETARY FIBER, PROCESS FOR PRODUCING THE SAME, FOODS AND DRINKS WITH THE USE THEREOF AND PROCESS FOR PRODUCING THE SAME

Abstract: It is an object of the invention to provide water-soluble dietary fiber obtained by hot water extraction from cacao husks, and to use the water-soluble dietary fiber for addition to acidic protein foods such as milk component-containing beverages, dispersion stabilizers for chocolate beverages and the like, coating agents with improved coatability, age resistors for starch-containing food products, and shelf-life extenders for foods and beverages which continue to maintain their microbiostatic properties even when added only in small amounts.

Classifications:

International (IPC 8-9): A21D2/36 A23C9/154 A23F5/24 A23F5/40 A23G1/00 A23G1/30 A23G1/56 A23G3/00 A23G3/34 A23G3/48 A23L1/00 A23L1/03 A23L1/05 A23L1/0522 A23L1/053 A23L1/054 A23L1/20 A23L1/238 A23L1/30 A23L1/308 A23L1/325 A23L2/38 A23L2/44 A23L2/52 A23L3/34 A23L3/3463 A23L3/3472 C08B37/00 C09D105/14 (Advanced/Invention); A21D2/00 A23C9/152 A23F5/24 A23G1/00 A23G1/30 A23G3/34 A23L1/00 A23L1/03 A23L1/05 A23L1/052 A23L1/0522 A23L1/20 A23L1/238 A23L1/30 A23L1/308 A23L1/325 A23L2/52 A23L3/34 A23L3/3463 C08B37/00 C09D105/00 (Core/Invention)

International (IPC 1-7): A23L1/03 A23L1/053 A23L1/30 A23L1/308 A23L3/3472 A23P1/00 C08B37/00
CPC: A23L17/00 A23L17/70 A23L17/75 A23L27/50 A23L29/274 A23L33/105 A23L33/22 A23P10/30 A23P20/10 A23P20/105 C09D105/14 A21D2/36 A23C9/1542 A23F5/243 A23G1/305 A23G1/56 A23G3/343 A23G2200/00 A23G2200/14 A23L2/52 A23L3/3463 A23L3/3472 C08B37/00 C08B37/0057 C08B37/006

European: A21D2/36 A23C9/154B A23F5/24B A23G1/00K A23G1/00K+D A23G1/00K+D14 A23G1/00M A23G1/00M+D A23G1/00M+D14 A23G1/30C A23G1/56 A23G3/00M A23G3/00M+D A23G3/00M+D14 A23G3/34C A23L1/00P4 A23L1/00P8B A23L1/00P8B6 A23L1/054F A23L1/238 A23L1/308A A23L1/30B A23L1/325 A23L1/325E A23L1/325H A23L2/52 A23L3/3463 A23L3/3472 C08B37/00 C08B37/00M7 C08B37/00P C09D105/14 K23G200/00 K23G200/14

US: 426/125 426/125P 426/302 426/302S 426/321 426/321S 426/330 426/330.3 426/330.300S 426/330S 426/431 426/431S 426/45 426/45P 426/482 426/482S 426/593 426/593S 426/615 426/615S 426/631 426/631S 426/656 426/656S 426/661 426/661S

Family:

Publication number	Publication date	Application number	Application date
DE60132916 D1	20080403	DE20016032916	20011217
DE60132916 T2	20090212	DE20016032916T	20011217
EP1352570 A1	20031015	EP20010271154	20011217
EP1352570 A4	20050406	EP20010271154	20011217
EP1352570 B1	20080220	EP20010271154	20011217
JP2002049456 A1	20040415	JP20020550806T	20011217
JP3772833 B1	20060510	JP20020550806T	20011217
JP3772833 B2	20060510	JP20020550806T	20011217
US2004052910 AA	20040318	US20030451038	20030618
US2010040734 AA	20100218	US20090582410	20091020
WO0249456 A1	20020627	WO2001JP11053	20011217

Priority:

JP20000386247 20001220 JP20000392056 20001225 JP20000400410 20001228
 JP20010014080 20010123 JP20010031664 20010208 WO2001JP11053 20011217
 US20030451038 20030618 US20090582410 20091020

Probable Assignee: FUJII OIL CO LTD

Assignee(s): (std): FUJII OIL CO LTD ; MAEDA HIROKAZU ; NAGAOKA SHUSHI ; NAKAMURA AKIHIRO ; YOSHIDA RYUJI

Assignee(s): FUJII OIL CO ; FUJII OIL COMPANY LIMITED ; FUJII OIL COMPANY LTD

Inventor(s): (std): YOSHIDA RYUJI ; NAKAMURA AKIHIRO ; NAGAOKA SHUSHI ; MAEDA HIROKAZU

Agent(s): MANATON ROSS TIMOTHY ET AL; PAUL AND PAUL

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

Title: PRODUCTS CONTAINING \$G(B)-GLUCAN

Abstract: A beta-glucan-containing fat and oil composition characterized by containing beta-glucans extracted from a gramineous plant; and foods, fat and oil emulsified compositions, bakery products, confectionery products, foods or drugs having a prophylactic effect for a habitual disease, processed rice, wheat, corn or soybean products, liquid foods, and processed foods mainly comprising starch which contain the beta-glucan-containing fat and oil composition.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/02 A21D13/08 A21D2/16 A21D2/18 A21D2/22 A21D2/26 A21D2/36 A21D2/38 A21D6/00 A23C11/04 A23C9/13 A23C9/152 A23D7/00 A23D7/005 A23D7/02 A23D9/007 A23F3/16 A23F5/24 A23G1/00 A23G1/30 A23G1/36 A23G3/00 A23G3/34 A23G3/40 A23G3/48 A23G3/50 A23G9/32 A23G9/52 A23L1/00 A23L1/03 A23L1/035 A23L1/052 A23L1/09 A23L1/10 A23L1/16 A23L1/18 A23L1/182 A23L1/19 A23L1/20 A23L1/24 A23L1/30 A23L1/305 A23L1/39 A23L1/40 A23L1/48 A23L2/02 A23L2/38 A23L2/52 A23L2/60 A23L2/9/10 A61K31/715 A61K31/716 A61K36/899 A61P1/14 A61P3/06 A61P3/10 C11B5/00 C11C3/00 C12G3/04 (Advanced/Invention); A23L1/24 (Advanced/Non-invention); A21D13/00 A21D2/00 A21D6/00 A23C11/00 A23C9/13 A23C9/152 A23D7/00 A23D7/005 A23D7/02 A23D9/007 A23F3/00 A23F5/24 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G9/32 A23G9/52 A23L1/00 A23L1/03 A23L1/052 A23L1/09 A23L1/10 A23L1/16 A23L1/18 A23L1/182 A23L1/19 A23L1/20 A23L1/24 A23L1/30 A23L1/305 A23L1/39 A23L1/48 A23L2/02 A23L2/38 A23L2/52 A61K31/715 A61K31/716 A61K36/88 A61P1/00 A61P3/00 C11B5/00 C11C3/00 C12G3/00 (Core/Invention); A23L1/24 (Core/Non-invention)

International (IPC 1-7): A21D10/00 A21D13/00 A21D13/08 A21D2/16 A21D2/18 A21D2/22 A21D2/26 A21D2/36 A21D2/38 A21D6/00 A23C11/04 A23C9/13 A23C9/152 A23D7/00 A23D7/02 A23F3/16 A23F5/24 A23G1/00 A23G3/00 A23L1/03 A23L1/035 A23L1/052 A23L1/09 A23L1/10 A23L1/16 A23L1/18 A23L1/19 A23L1/20 A23L1/24 A23L1/30 A23L1/39 A23L1/40 A23L1/48 A23L10/35 A23L2/02 A23L2/38 A23L2/52 A61K31/715 A61K31/716 A61K35/78 A61P1/14 A61P3/06 A61P3/10 C11B5/00 C11C3/00 C12G3/04

CPC: A23L7/115 A23L7/183 A23L7/196 A23L9/22 A23L23/00 A23L27/60 A23L33/105 A23L33/175 A23P20/12 A23P30/40 A23G1/36 A21D2/16 A21D2/165 A21D2/186 A21D2/36 A21D13/02 A23C11/04 A23D7/0053 A23D7/0056 A23D9/007 A23G3/346 A23G3/40 A23G9/327 A23G9/52 A23G2200/08 A23V2002/00 A21D13/80

European: A21D13/02 A21D13/08 A21D2/16 A21D2/16D A21D2/18E A21D2/36 A23C11/04 A23D7/005N A23D7/005S A23D9/007 A23G1/00 A23G1/00+D8 A23G1/00K A23G1/00K+D8 A23G1/36 A23G3/00 A23G3/00+D8 A23G3/00K A23G3/00K+D8 A23G3/34E A23G3/40 A23G9/02 A23G9/02+D8 A23G9/02K A23G9/02K+D8 A23G9/32G A23G9/52 A23L1/00P16 A23L1/00P8B4 A23L1/10E A23L1/182 A23L1/18C6 A23L1/19B A23L1/24 A23L1/305A A23L1/30B A23L1/39 K23G200/08 K23V2/00

US: 426/549 426/549P

品質改善剤の配合（通常の配合）

	改 良 剤					比較品
	1	2	3	4	5	
抽出βグルカン	85	70	60	80	90	
酒石酸ナトリウム		10	15		8	20
ショ糖脂肪酸エステル			1			12
モノアセリン脂肪酸エステル						8
Ｌ－アスコルビン酸		0.2	0.3	0.7		0.7
Ｌ－シスチン			0.1			0.2
αアミラーゼ		0.5		0.7	0.4	1
グルコアミラーゼ						0.5
ヘミセルラーゼ		0.5			0.2	0.5
プロテアーゼ						0.1
小麦粉	15	15	21.6	16.6		54
砂糖		3.8	2	2	1.4	3
合 計 (%)	100	100	100	100	100	100

Family:

Publication number	Publication date	Application number	Application date
AU2002233639 AA	20020828	AU20020233639	20020214
AU2002233639 BB	20070301	AU20020233639	20020214
CN1457357 A	20031119	CN20028000308	20020214
DE60219600 D1	20070531	DE20026019600	20020214
DE60219600 T2	20071220	DE20026019600T	20020214
DK1361264 T3	20070625	DK20020700585T	20020214
EP1361264 A1	20031112	EP20020700585	20020214
EP1361264 A4	20050316	EP20020700585	20020214
EP1361264 B1	20070418	EP20020700585	20020214
JP2002241784 A2	20020828	JP20010037997	20010215
JP2002306056 A2	20021022	JP20010111089	20010410
JP2002306064 A2	20021022	JP20010119207	20010418
JP2002306094 A2	20021022	JP20010119345	20010418
JP2002306124 A2	20021022	JP20010119146	20010418
JP4688335 B2	20110525	JP20010111089	20010410
JP4698038 B2	20110608	JP20010037997	20010215
NZ521894 A	20060831	NZ20020521894	20020214
US2003165604 AA	20030904	US20020257247	20021010
WO20064714 A1	20020822	WO2002JP01264	20020214

Priority:

JP20010037997 20010215 JP20010111089 20010410 JP20010779207 20010418
 JP20010119207 20010418 JP20010119146 20010418 JP20010119345 20010418
 WO2002JP01264 20020214

Probable Assignee: ADEKA CORP

Assignee(s): (std): ADEKA CORP ; TSUBAKI KAZUFUMI ; SUGIYAMA HIROMU ; SHOJI YOSHIKAZU ; ASAHI DENKA KOGYO KK

Assignee(s): N A ; ASAHI DENKA CO LTD ; ASAHI DENKA KOGYO K K

Inventor(s): (std): HIROMU SUGIYAMA ; KAZUFUMI TSUBAKI ; SHOJI YOSHIKAZU ; SUGIYAMA HIROMU ; SUGIYAMA HIROSHI ; TSUBAKI KAZUFUMI ; YOSHIKAZU SHOJI

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; HATORI OSAMU

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

Classifications:

International (IPC 8-9): A21D2/16 A23D9/013 A23G3/34 A23L1/00 A23L1/30 (Advanced/Invention);
A21D2/00 A23D9/007 A23G3/34 A23L1/00 A23L1/30 (Core/Invention)

International (IPC 1-7): A23L1/30

CPC: A23G3/346 A21D2/16 A23D9/013 A23G2200/06 A23G2200/08 A23L33/115 A23P10/30

European: A21D2/16 A23D9/013 A23G3/00K A23G3/00K+D6 A23G3/00K+D8 A23G3/34E A23L1/00P4 A23L1/30C
K23G200/06 K23G200/08

Family:

Publication number	Publication date	Application number	Application date
 BE548547 A	00000000		00000000

Title: FOOD ADDITIVES, FOODS AND METHODS

Abstract: The invention provides a food additive composition comprising i) a bean powder, especially lima bean powder, ii) water absorbent vegetable fibre, iii) one or more inorganic calcium compounds, and iv) modified cellulose wherein the bean powder i) is present in a proportion of between 50 and 90 percent by weight based on the total weight of i), ii), iii) and iv). Foods comprising the additive composition and which are cooked or reheated in a microwave oven have generally improved characteristics such as taste and texture as compared to similar foods not comprising the additive.

Classifications:

International (IPC 8-9): A21D10/02 A21D10/04 A21D13/00 A21D15/02 A21D15/04 A21D17/00 A21D2/02 A21D2/18 A21D2/26 A21D2/36 A21D6/00 A23L1/00 A23L1/01 A23L1/05 A23L1/0528 A23L1/0534 A23L1/16 A23L1/176 A23L1/20 A23L1/212 A23L1/217 A23L1/30 A23L1/304 A23L1/308 A23L1/36 (Advanced/Invention); A21D10/00 A21D13/00 A21D15/00 A21D17/00 A21D2/00 A21D6/00 A23L1/00 A23L1/01 A23L1/05 A23L1/052 A23L1/16 A23L1/176 A23L1/20 A23L1/212 A23L1/214 A23L1/30 A23L1/304 A23L1/308 A23L1/36 (Core/Invention)

International (IPC 1-7): A21D10/02 A21D10/04 A21D15/04 A21D17/00 A21D2/18 A21D2/26 A21D2/36 A21D7/00 A23L1/0528 A23L1/0534 A23L1/217 A23L1/30 A23L1/304 A23L1/308

CPC: A23L33/16 A23L33/22 A23L5/15 A23L7/109 A23L7/157 A23L11/05 A23L19/19 A23L29/262 A23P20/12 A21D6/001 A21D15/02 A21D15/04 A21D2/366 A21D2/02 A21D2/188 A21D2/266 A21D2/362 A21D13/20 A21D13/30

European: A21D13/00B A21D13/00D A21D15/02 A21D15/04 A21D2/02 A21D2/18F A21D2/26D4 A21D2/36B A21D2/36D A21D6/00B A23L1/00P8B4 A23L1/01F A23L1/0534 A23L1/16 A23L1/176 A23L1/20D A23L1/217B A23L1/304 A23L1/308A

US: 426/615 426/629 426/94

PatBase - NZ540617_A

END

Family:

Publication number	Publication date	Application number	Application date
AU2003288463 AA	20040709	AU20030288463	20031212
AU2003288463 BB	20090108	AU20030288463	20031212
AU2004298883 AA	20050630	AU20040298883	20040630
CA2509209 AA	20050608	CA20032509209	20031212
CA2549045 AA	20050630	CA20042549045	20040630
EP1571912 A1	20050914	EP20030780383	20031212
EP1689238 A1	20060816	EP20040743143	20040630
GB200229413 A0	20030122	GB20020029413	20021217
NZ540617 A	20061027	NZ20030540617	20031212
US2006216395 AA	20060928	US20030539642	20031212
US2007212452 AA	20070913	US20040582284	20040630
WO04054369 A1	20040701	WO2003GB05429	20031212
WO05058045 A1	20050630	WO2004GB02795	20040630

Priority:

GB20020029413 20021217 WO2003GB05429 20031212 WO2004GB02795 20040630

Probable Assignee: LITTLE JEM PRODUCT CO LTD

Assignee(s): (std): FRANKLIN BRIAN J ; FRANKLIN BRIAN JOHN ; LITTLE JEM PRODUCT CO LTD ; LITTLE JEM PRODUCT COMPANY LTD

Assignee(s): LITTLE JIM PRODUCT CO LTD ; LITTLE JEM PRODUCT COMPANY LIMITED

Inventor(s): (std): FRANKLIN BRIAN JOHN ; FRANKLIN BRIAN J

Inventor(s): FRANKLIN BRIAN ; BRIAN JOHN FRANKLIN

Agent(s): GRIFFITH HACK; SIM AND MCBURNEY; ROBERT C KLINGER JACKSON WALKER; ROBERT C KLINGER, JACKSON WALKER

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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: BLENDS COMPRISING A SUBSTITUTED FATTY ACID OR A DERIVATIVE THEREOF

Abstract: The invention concerns blends of a hydroquinone substituted poly unsaturated fatty acid (as present in Kombo nut oil) or a derivative thereof, which blends comprised: (i) 0.1-99.9 wt percent of the substituted acid (ii) 0-99.8 wt percent of Kombo butter glycerides (iii) 0.1-99.9 wt percent of other triglycerides Food products and food supplements comprising such hydroquinone substituted acids are also part of the invention. The substituted acids display many useful health benefits.

Classifications:

International (IPC 8-9): A01N61/00 A01N65/00 A21D2/16 A23D7/00 A23D7/005 A23D9/00 A23D9/007 A23G3/00 A23G3/34 A23G3/40 A23G9/32 A23G9/52 A23L1/00 A23L1/164 A23L1/30 A61K31/00 A61K31/20 A61K31/202 A61K31/232 A61K36/00 A61K36/18 A61P17/00 A61P17/10 A61P19/00 A61P25/00 A61P25/28 A61P3/00 A61P3/02 A61P3/10 A61P35/00 A61P35/04 A61P43/00 A61P7/00 A61P9/00 A61P9/02 A61P9/10 A61P9/12 C09K15/00 C11B11/00 C11B5/00 C11C3/00 (Advanced/Invention);

A01N61/00 A01N65/00 A21D2/00 A23D7/00 A23D7/005 A23D9/00 A23D9/007 A23G3/00 A23G3/34 A23G9/32 A23G9/52 A23L1/00 A23L1/164 A23L1/30 A61K31/00 A61K31/185 A61K31/21 A61K36/00 A61K36/18 A61P17/00 A61P19/00 A61P25/00 A61P3/00 A61P35/00 A61P43/00 A61P7/00 A61P9/00 C09K15/00 C11B11/00 C11B5/00 C11C3/00 (Core/Invention)

International (IPC 1-7): A23D7/00 A23L1/30 A61K31/00 A61K31/202 A61K31/232 A61K35/78 A61P17/00 A61P17/10 A61P19/00 A61P25/28 A61P3/00 A61P35/00 A61P43/00 A61P9/02 C11B11/00 C11B5/00

CPC: A23L7/122 A23L7/126 A23L33/105 A23L33/115 A23P20/11 A23G3/40 A21D2/16 A23D7/0053 A23D9/007 A23G3/343 A23G3/346 A23G9/327 A23G9/52 A23G2200/00

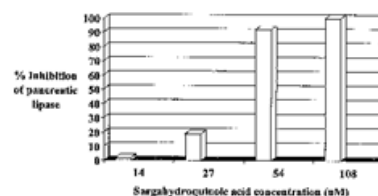
European: A21D2/16 A23D7/005N A23D9/007 A23G3/00 A23G3/00+D8 A23G3/00K A23G3/00K+D A23G3/00M A23G3/00M+D A23G3/34C A23G3/34E A23G3/40 A23G9/02 A23G9/02+D8 A23G9/02K A23G9/02K+D A23G9/32G A23G9/52 A23L1/00P8B8 A23L1/164B A23L1/164C A23L1/30B A23L1/30C K23G200/00

US: 252/404 424/776 426/601 426/601S 426/607 426/607P 514/1 514/560

PatBase - US2003129294_AA

Patent Application Publication Feb. 10, 2003 Sheet 1 of 7 US 2003/0129294 A1

Fig 1:
Effects of Sargahydroquinolic acid on pancreatic lipase



Family:

Publication number	Publication date	Application number	Application date
AT322256 E	20060415	AT20020078451T	20020822
DE60210382 D1	20060518	DE20026010382	20020822
DE60210382 T2	20070201	DE20026010382T	20020822
DK1287825 T3	20060501	DK20020078451T	20020822
EP1287825 A1	20030305	EP20020078451	20020822
EP1287825 B1	20060405	EP20020078451	20020822
ES2264463 T3	20070101	ES20020078451T	20020822
JP2003119493 A2	20030423	JP20020259376	20020904
JP2007044046 A2	20070222	JP20060249367	20060914
JP4191447 B2	20081203	JP20020259376	20020904
JP4444935 B2	20100331	JP20060249367	20060914
PT1287825 T	20060630	PT20020078451T	20020822
US2003129294 AA	20030710	US20020230352	20020829
US2010029766 AA	20100204	US20090508635	20090724
US7582317 BB	20090901	US20020230352	20020829

Priority:

EP20010307523 20010904 EP20020251500 20020304 EP20020078451 20020822
US20020230352 20020829 JP20020259376 20020904 US20090508635 20090724

Probable Assignee: LC USA LLC

Assignee(s): (std): BARCLAY SCOTT SINCLAIR ; BOSLEY JOHN ANTHONY ; CAIN FREDERICK WILLIAM ; KOENEN CLAUDIA ; LODERS CROKLAAN USA LLC ; ROGERS JULIA SARAH ; SCHMID ULRIKE ; UNILEVER NV ; UNILEVER PLC ; UNILEVER PATENT HOLDINGS ; LODERS CROKLAAN BV

Assignee(s): UNILEVER PATENT HOLDING ; LC USA LLC ; LODERS CROKLAAN B V ; LODERS CROKLAAN B V WORMERVEER

Inventor(s): (std): BARCLAY SCOTT SINCLAIR ; BOSLEY JOHN ANTHONY ; CAIN FREDERICK WILLIAM ; KOENEN CLAUDIA ; ROGERS JULIA SARAH ; SCHMID ULRIKE ; WILLIAM CAIN FREDERICK ; SINCLAIR BARCLAY SCOTT ; SARAH ROGERS JULIA ; CLAUDIA KOENEN ; ANTHONY BOSLEY JOHN ; ULRIKE SCHMID ; CAIN FREDERICK W

Agent(s): YAMASAKI YUKUZO ; AKAMATSU TOSHIKI ; SHIROGANE HIROSHI ; SUGIYAMA NAOTO ; HOSHI TAKAKO ; MORGAN LEWIS AND BOCKIUS LLP

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

Title: DRY, EDIBLE OIL AND STARCH COMPOSITION, A METHOD FOR MAKING THE COMPOSITION, AND A FOODSTUFF CONTAINING THE COMPOSITION

Abstract: The dry composition has 50 percent w/w oil which contains polyunsaturated fatty acids such as omega-3 and/or omega-6 fatty acids, and 50 percent w/w of a starch based matrix. The starch based matrix has 70 percent by weight or more of a starch hydrolysate with a DE of 20-100 and a converted starch such as a thin boiled starch or a maltodextrin. The matrix can contain up to 15 percent of a cyclodextrin or lecithin. The composition is stable over time and is especially suited for use with food.

Classifications:

International (IPC 8-9): A21D2/16 A23D9/00 A23D9/007 A23D9/02 A23L1/00 A23L1/09 A23L1/164 A23L1/30 (Advanced/Invention);

A21D2/00 A23D9/00 A23D9/007 A23D9/02 A23L1/00 A23L1/09 A23L1/164 A23L1/30 (Core/Invention)

International (IPC 1-7): A23D7/04 A23D9/00 A23D9/007 A23D9/02 A23L1/00 A23L1/09 A23L1/30

CPC: A23L7/126 A23P10/30 A21D2/16 A23D9/007 A23V2002/00

European: A21D2/16 A23D9/007 A23L1/00P4 A23L1/164C K23V2/00

US: 426/601 426/602 426/658 426/98 426/98P

Family:

Publication number	Publication date	Application number	Application date
EP1416805 A1	20040512	EP20020766008	20020814
EP1416805 A4	20070117	EP20020766008	20020814
JP2004538014 T2	20041224	JP20030520298T	20020814
US2003044490 AA	20030306	US20010929208	20010814
US6638557 BB	20031028	US20010929208	20010814
WO03015528 A1	20030227	WO2002US26062	20020814

Priority:

US20010929208 20010814 WO2002US26062 20020814

Probable Assignee: CERESTAR HOLDING BV

Assignee(s): (std): CERESTAR HOLDING BV ; HEDGES ALLAN ; QI HELENA ; REMMERT MIKE ; SHIEH WEN

Assignee(s): CERESTAR HOLDING B V

Inventor(s): (std): HEDGES ALLAN ; QI HELENA ; REMMERT MIKE ; SHIEH WEN

Designated states: AT BE BG CH CY CZ DE DK EE ES FI FR GB GR IE IT JP LI LU MC NL PT SE SK TR US

Title: ENCAPSULATED MULTIFUNCTIONAL BIOLOGICALLY ACTIVE FOOD COMPONENT, PROCESS FOR ITS PRODUCTION AND ITS USE

Abstract: The invention relates to a multifunctional encapsulated biologically active food component consisting of a core which comprises at least one dietary fiber, which core is surrounded by at least one biologically active substance, in which the core and the biologically active substance(s) is (are) surrounded by one or more shell-forming substance(s).

Classifications:

International (IPC 8-9): A21D2/08 A23C9/152 A23G3/00 A23G3/34 A23K1/16 A23L1/00 A23L1/03 A23L1/212 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L1/308 A23L1/31 A23L1/314 A23L2/52 A23L29/00 A23L33/21 A23L33/22 A23P1/04 A23P10/30 A61K47/36 A61K47/38 A61K47/42 A61K9/48 (Advanced/Invention); A21D2/00 A23C9/152 A23G3/00 A23G3/34 A23K1/16 A23L1/00 A23L1/03 A23L1/212 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L1/308 A23L1/31 A23L1/314 A23L2/52 A23P1/04 A61K47/36 A61K47/38 A61K47/42 A61K9/48 (Core/Invention)

International (IPC 1-7): A21D2/08 A23C9/152 A23G3/00 A23K1/16 A23L1/00 A23L1/212 A23L1/29 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L1/308 A23L1/314 A23L2/52 A23P1/04 A23P1/08 A61K47/36 A61K47/38 A61K47/42 A61K9/48

CPC: Y10S426/807 A23L33/22 A23L29/065 A23L33/21 A23P10/30 Y02P60/877

European: A23L1/00P4 A23L1/03M A23L1/308 A23L1/308A

US: 426/289 426/61 426/615 426/807 426/89 426/92 426/96 426/97 426/98

Patent of Invention 38641_A2

Encapsulated multifunctional biologically active food component, process for its production and its use

2 Claims

1. A multifunctional encapsulated biologically active food component consisting of a core which comprises at least one dietary fiber, which core is surrounded by at least one biologically active substance, in which the core and the biologically active substance(s) are encapsulated by one or more shell-forming substance(s).
2. The food component as claimed in claim 1, wherein the dietary fiber is selected from plant fibers (wheat fibers, apple fibers, oat fibers etc.), water-insoluble polysaccharides (celluloses) and water-soluble polysaccharides, pectins, lignin and plant gums.
3. The food component as claimed in claim 1 or 2, wherein the shell substance(s) is (are) able to form a stable complex with the core material and/or the biologically active substance(s).
4. The food component as claimed in claim 3, wherein the shell substance is selected from one or more of the following substances: mono-, di- and polysaccharides (hydrolyzed starches, microbial polysaccharides, plant polysaccharides, acidic plant gums, pectins, celluloses), emulsifiers, peptides, proteins and prebiotic substances/substrates.

Family:

Publication number	Publication date	Application number	Application date
DE19962427 A1	20010712	DE19991062427	19991222
DE50010155 D1	20050602	DE20005010155	20001219
EP1110462 A2	20010627	EP20000127737	20001219
EP1110462 A3	20020814	EP20000127737	20001219
EP1110462 B1	20050427	EP20000127737	20001219
JP2001238641 A2	20010904	JP20000389413	20001221
US2001016220 AA	20010823	US20000747850	20001221
US6841181 BB	20050111	US20000747850	20001221

Priority:

DE19991062427 19991222 DE20005010155 20001219

Probable Assignee: NUTRINOVA NUTRITION SPECIALTIES AND FOOD

Assignee(s): (std): NUTRINOVA ; NUTRINOVA GMBH ; NUTRINOVA NUTRITION SPECIALTIE ; RETTENMAIER AND SOEHNE GMBH AND CO ; RETTENMALER AND SOEHNE GMBH AND CO ; NUTRINOVANUTRITION SPECIALTIES

Assignee(s): NUTRINOVA NUTRITION SPECIALTIES AND FOOD INGREDIEN ; NUTRINOVA NUTRITION SPECIALTIES AND FOOD ; NUTRINOVA NUTRITION SPECIALTIES AND FOOD INGREDIENTS GMBH ; NUTRINOVANUTRITION SPECIALTIES AND FOOD INGREDIENTS GMBH ; NUTRINOVANUTRITION SPECIALTIES AND FOOD INGREDIENT ; J RETTENMAIER AND SOEHNE GMBH AND CO ; J RETTENMAIER AND SOEHNE GMBH AND CO FASERSTOFF WE ; J RETTENMAIER AND SOEHNE GMBH AND CO FASERSTOFFWERKE ; J RETTENMALER AND SOEHNE GMBH ; J RETTENMALER AND SOEHNE GMBH AND CO

Inventor(s): (std): BACHE GEORG ; BOLLINGER HARTMUT ; BRENDLE HANS GEORG ; HABER BERND ; HABER BERND DR ; HABER DR ; JAGER DR ; JAGER MARTIN ; JAGER MARTIN DR ; KUNZ BENNO ; KUNZ BENNO PROF DR ; KUNZ PROF DR ; STRAETER STEPHANIE ; WEISBRODT JENNY ; WEISSBRODT JENNY ; STRATER STEPHANIE

Agent(s): PROPAT LLC

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

Title: NUTRITIONALLY BALANCED TRADITIONAL SNACK FOODS

Abstract: Appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are disclosed. These snacks and mixes offer an alternative to appealing but unhealthy snacks. The nutritious snacks of the present invention are traditional in form, provide a balanced mix of an amino acid source, fat, and carbohydrates and typically have an appeal similar to that of unhealthy snacks of similar form. Thus, the snacks and snack mixes of the present invention resolve the dilemma that consumers are currently faced with-healthy eating or enjoying what you eat. Processes for making and methods of using appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are also disclosed.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D2/16 A21D2/18 A21D2/24 A21D2/26 A23C19/093 A23L1/00 A23L1/164 A23L1/212 A23L1/217 A23L1/29 A23L1/30 A23L1/303 A23L1/304 A23L1/305 A23L1/307 A23L1/308

A23L1/38 (Advanced/Invention);

A21D13/00 A21D2/00 A23C19/00 A23L1/00 A23L1/164 A23L1/212 A23L1/214 A23L1/29 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L1/307 A23L1/308 A23L1/36 (Core/Invention)

International (IPC 1-7): A21D2/18 A23L1/00 A23L1/05 A23L1/164 A23L1/29 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L1/307 A23L1/308 A23L1/48

CPC: A23L7/122 A23L7/126 A23L19/09 A23L19/19 A23L33/10 A23L33/155 A23L33/16 A23L33/175 A23L33/185 A23L33/22 A23L33/24 A23L33/26 A23L33/40 A23C19/093 A21D2/16 A21D2/188 A21D2/245 A21D2/26 A23V2002/00 A21D13/32 A21D13/38 A23L25/10

European: A21D13/00 A21D13/00D A21D13/00D12 A21D13/00D4 A21D13/08D A21D2/16 A21D2/18F A21D2/24B A21D2/26 A23C19/093 A23L1/164B A23L1/164C A23L1/212E A23L1/217B A23L1/29F A23L1/30 A23L1/303 A23L1/304 A23L1/305A A23L1/305C A23L1/308A A23L1/308B A23L1/308P A23L1/38

US: 426/112 426/120 426/128 426/549 426/549S 426/554 426/555 426/560 426/573 426/577 426/611 426/637 426/637S 426/656 426/658 426/72 426/72P 426/73 426/74 426/74S 426/808 426/808S

Family:

Publication number	Publication date	Application number	Application date
AU2001253421 AA	20011030	AU20010253421	20010411
AU2001253421 BB	20060202	AU20010253421	20010411
AU200153421 A1	20011030	AU20010053421	20010411
AU200153421 A5	20011030	AU20010053421	20010411
CA2405829 AA	20021011	CA20012405829	20010411
DE60122869 D1	20061019	DE20016022869	20010411
EP1272056 A2	20030108	EP20010926918	20010411
EP1272056 B1	20060906	EP20010926918	20010411
US2002015759 AA	20020207	US20010827436	20010406
US2002015760 AA	20020207	US20010827802	20010406
US2002034574 AA	20020321	US20010828015	20010406
US2004185149 AA	20040923	US20040818410	20040405
US6716462 BB	20040406	US20010827436	20010406
US6726943 BB	20040427	US20010828015	20010406
US6846501 BB	20050125	US20010827802	20010406
WO0178523 A2	20011025	WO2001US11987	20010411
WO0178523 A3	20020523	WO2001US11987	20010411

Priority:

US20000196850P 20000412	US20000196877P 20000412	US20000196878P 20000412
US20010827436 20010406	US20010827802 20010406	US20010828015 20010406
WO2001US11987 20010411	US20040818410 20040405	

Probable Assignee: NATIONAL INST FOR STRATEGIC TECHNOLOGY ACQUISITION AND COMMERCIALIZATION

Assignee(s): (std): NAT INST FOR STRATEGIC TECHNOL ; PROCTER AND GAMBLE ; PROSISE ROBERT LAWRENCE ; PROCTER AND GAMBLE CO ; WAIMIN SIU SUSANA ROSA ; WEHMEIER THOMAS JOSEPH ; WONG VINCE YORK LEUNG ; SARAMA ROBERT JOSEPH ; MID AMERICA COMMERCIALIZATION

Assignee(s): MID AMERICA COMMERCIALIZATION CORP ; WAIMINSIU SUSANA ROSA ; WONG VINCENT YORK LEUNG ; NIEHOFF RAYMOND LOUIS ; NATIONAL INST ; NATIONAL INST FOR STRATEGIC TECHNOLOGY ACQUIS ; NATIONAL INST FOR STRATEGIC TECHNOLOGY ACQUISITION ; NATIONAL INST FOR STRATEGIC TECHNOLOGY ACQUISITION AND COMMERCIALIZATION ; NATIONAL INST FOR STRATEGIC TECHNOLOGY ACQUISITION AND COMMERCIALIZATION ; BEHARRY CHRISTOPHER RANDALL ; ELSSEN JOSEPH JAMES ; HELMERS RALPH LAWRENCE ; HELMERS RALPH LAWRENCE JR ; KESTER JEFFREY JOHN

Inventor(s): (std): WAIMIN SIU SUSANA ROSA ; WEHMEIER THOMAS JOSEPH ; WONG VINCE Y ; WONG VINCE YORK LEUNG ; WONG YORK LEUNG ; WONG VINCENT YORK LEUNG ; WEHMEIER JOSEPH ; WAIMINSIU SUSANA ROSA ; SARAMA JOSEPH ; PROSISE LAWRENCE ; NIEHOFF LOUIS ; KESTER JOHN ; HELMERS RALPH LAWRENCE JR ; HELMERS LAWRENCE ; ELSSEN JAMES ; BEHARRY RANDALL ; JOSEPH JAMES JAMES ; HELMERS JR RALPH LAWRENCE ; HELMERS RALPH LAWRENCE ; KESTER JEFFREY JOHN ; NIEHOFF RAYMOND LOUIS ; PROSISE ROBERT LAWRENCE ; SARAMA ROBERT JOSEPH ; SIU SUSANA ROSA WAIMIN ; BEHARRY CHRISTOPHER RANDALL

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Agent(s): GRIFFITH HACK ; SMART AND BIGGAR ; MICHAEL BEST AND FRIEDRICH LLP

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 EE ES FI FR GA GB GD GE GH GM GN 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 PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

Title: FOOD PRODUCT WITH PROLONGED ENERGY RELEASE

Abstract: The subject of the present invention is a nutritive composition for prolonged release of energy, characterized in that it comprises between 50 and 99.9 percent, preferably 60 to 99.9 percent and still more preferably between 70 and 99.9 percent by weight of branched maltodextrins having between 15 and 35 percent of 1-6 glucoside linkages, a reducing sugar content of less than 20 percent, a polymolecularity index of less than 5 and a number-average molecular mass Mn at most equal to 4500 g/mol. The subject of the invention is also a food product containing the said nutritive composition.

Classifications:

International (IPC 8-9): A21D2/18 A23C9/154 A23G3/00 A23G3/36 A23G3/40 A23G3/42 A23G3/48 A23L1/00 A23L1/09 A23L1/164 A23L1/29 A23L1/30 A23L1/308 A23L2/52 A23L2/54 A23L29/30 A23L33/21 A23L7/126 A61K31/7004 A61K31/716 A61K31/718 A61P3/02 C08B30/18 (Advanced/Invention); A23L1/09 (Advanced/Non-invention); A21D2/00 A23C9/152 A23G3/00 A23G3/34 A23L1/09 A23L1/164 A23L1/29 A23L1/30 A23L1/308 A23L2/52 A61K31/7004 A61K31/716 A61P3/00 C08B30/00 (Core/Invention)

International (IPC 1-7): A21D2/18 A23C9/154 A23G3/00 A23L1/00 A23L1/09 A23L1/164 A23L1/29 A23L1/30 A23L1/308 A23L2/52 A61K31/7004 A61K31/718 A61P3/02 C08B30/18

CPC: A23L7/126 A23L29/35 A23L33/21 A23G3/36 A21D2/186 A23G3/40 A23G3/42 A23G3/48 A23L2/52 A23L2/54 A23V2002/00

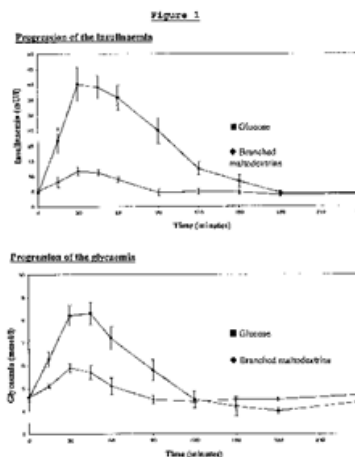
European: A21D2/18E A23G3/00 A23G3/00+D A23G3/00+D14 A23G3/00+D6 A23G3/00+D8 A23G3/36 A23G3/40 A23G3/42 A23G3/48 A23L1/09D A23L1/164C A23L1/308 A23L2/52 A23L2/54 K23V2/00

US: 426/658 426/658P 514/58 514/58P

PatBase - US2002187247_AA

Patent Application Publication Dec. 12, 2002

US 2002/0187247 A1

**Family:**

Publication number	Publication date	Application number	Application date
AT373680 E	20071015	AT20020290784T	20020328
AU2002257853 AA	20021015	AU20020257853	20020328
AU2002257853 BB	20070419	AU20020257853	20020328
CA2379203 AA	20020930	CA20022379203	20020328
CN1308349 C	20070404	CN20028009346	20020328
CN1507455 A	20040623	CN20028009346	20020328
DE60222491 D1	20071031	DE20026022491	20020328
DE60222491 T2	20080626	DE20026022491T	20020328
DK1245583 T3	20080114	DK20020290784T	20020328
EP1245583 A1	20021002	EP20020290784	20020328
EP1245583 B1	20070919	EP20020290784	20020328
ES2294088 T3	20080401	ES20020290784T	20020328
FR2822642 A1	20021004	FR20010004412	20010330
FR2822642 B1	20050304	FR20010004412	20010330
JP2004526744 T2	20040902	JP20020577889T	20020328
KR20030092039 A	20031203	KR20037012837	20020328
MXPA03008910 A1	20040630	MX2003PA08910	20020328
US2002187247 AA	20021212	US20020113463	20020329
US2006160767 AA	20060720	US20050218625	20050906
WO02079266 A1	20021010	WO2002FR01089	20020328

Priority:

FR20010004412 20010330 FR20010104412 20010330 CA20022379203 20020328
WO2002FR01089 20020328 US20020113463 20020329 US20050218625 20050906

Probable Assignee: FRERES ROQUETTE**Assignee(s):** (std): ROQUETTE FRERES ; SANIEZ MARIE HELENE**Assignee(s):** FRERES ROQUETTE**Inventor(s):** (std): MARIE HELENE SANIEZ ; SANIEZ M H ; SANIEZ MARIE HELENE ; SANIEZ NEE DEGRAVE MARIE HELEN ; SANIEZ MARIE HELENE DEGRAVE**Inventor(s):** M H SANIEZ ; SANIEZ NEE DEGRAVE MARIE HELENE ; MARIE HELENE SANIEZ DEGRAVE**Agent(s):** A J PARK; AJ PARK; SMART AND BIGGAR; CABINET PLASSERAUD; YOUNG AND THOMPSON

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 US UZ VN YU ZA ZM ZW

Title: COATING AGENT AND COATED POWDER

Abstract: A coating agent comprising (a) a modified cellulose and (b) at least one of an edible water-soluble additive and an edible polymer substance; a process for producing the coated powders; and foods and drinks containing the above-described coated powders. The coating agent can provide coated powders which are less hygroscopic, have a high storage stability and a high oxidation stability, are excellent in the release of core materials, controlled release and taste and can be favorably used for imparting or enhancing aroma and flavor in foods and drinks to be processed by heating, for example, foods for microwave cooking and baked foods.

Classifications:

International (IPC 8-9): A21D13/08 A21D2/00 A21D2/08 A23L1/00 A23L1/22 A23L1/27 A23L1/275 A23L1/30 A23L1/302 A23P1/04 C11B15/00 C11B9/00 (Advanced/Invention);

A21D13/00 A21D2/00 A23L1/00 A23L1/22 A23L1/27 A23L1/30

A23L1/302 A23P1/04 C11B15/00 C11B9/00 (Core/Invention)

International (IPC 1-7): A21D13/08 A21D2/08 A23L1/00 A23L1/22

A23L1/275 A23L1/302 A23P1/04 C11B15/00 C11B9/00

CPC: A23L27/72 A23P10/30 A23P20/12 A21D2/00

European: A21D2/00 A23L1/00P4 A23L1/00P8B4 A23L1/22B2

US: 426/89

PatBase 成分 2320454_A2

重量部

薄力粉	150.0
ショートニング	135.0
粉砂糖	127.5
卵白	90.0
食塩	0.75
水	22.5

Family:

Publication number	Publication date	Application number	Application date
DE60220579 D1	20070726	DE20026020579	20020326
DE60220579 T2	20071227	DE20026020579T	20020326
EP1252829 A2	20021030	EP20020006667	20020326
EP1252829 A3	20040204	EP20020006667	20020326
EP1252829 B1	20070613	EP20020006667	20020326
JP2002320454 A2	20021105	JP20010129850	20010426
JP3553521 B2	20040811	JP20010129850	20010426
US2002187221 AA	20021212	US20020128425	20020424

Priority:

JP20010129850 20010426

Probable Assignee: TAKASAGO INT CORP

Assignee(s): (std): TAKASAGO INT CORP ; TAKASAGO INTERNATL CORP ; TAKASAGO PERFUMERY CO LTD

Assignee(s): TAKASAGO INT

Inventor(s): (std): GOTO YUKIO ; ISHII HIROSHI ; TANAKA SHIGERU

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

Title: SYNTHETIC FAT COMPOSITION

Abstract: An oil or fat composition comprising an oil or fat comprising 15 weight percent or more of a synthetic fat and oil and 0.2 to 20 weight percent of a and edible solidifying agents, in particular long chain fatty acids and/or long chain fatty alcohols, dissolved or dispersed in the synthetic fat and oil is provided here, which can be used in the same way as usual oil and fat in daily life to provide health benefits, while avoiding problems in appearance, taste, heating cooking and the like in comparison with usual edible oil and fat.

Classifications:

International (IPC 8-9): A21D13/08 A21D2/14 A21D2/16 A23C11/04 A23C13/12 A23C15/16 A23C19/055 A23C19/093 A23C9/13

A23D7/00 A23D7/005 A23D7/01 A23D7/015 A23D9/00 A23D9/007 A23D9/013 A23D9/02 A23G1/00 A23G1/30 A23G1/36 A23G1/38 A23G3/34 A23G9/32 A23G9/44 A23G9/52 A23J3/22 A23K1/16 A23L1/00 A23L1/16 A23L1/164 A23L1/18 A23L1/19 A23L1/217 A23L1/30 A23L1/314 A23L1/40 A61K31/00 A61K31/07 A61K31/16 A61K31/197 A61K31/20 A61K31/225 A61K31/23 A61K31/25 A61K31/351 A61K31/355 A61K31/357 A61K31/4188 A61K31/43 A61K31/4353 A61K31/4415 A61K31/455 A61K31/496 A61K31/51 A61K31/525 A61K31/545 A61K31/57 A61K31/59 A61K31/65 A61K31/7048 A61K31/714 A61K31/74 A61K33/04 A61K33/06 A61K33/14 A61K33/18 A61K33/24 A61K33/26 A61K33/30 A61K33/32 A61K33/34 A61K35/60 A61K36/00 A61K36/738 A61K36/899 A61K38/02 A61K38/13 A61K45/00 A61K45/06 A61K47/06 A61K47/10 A61K47/12 A61K47/14 A61K47/44 A61K47/46 A61K7/00 A61K7/06 A61K7/48 A61K8/00 A61K8/02 A61K8/06 A61K8/18 A61K8/34 A61K8/36 A61K8/365 A61K8/92 A61K8/97 A61K8/98 A61K9/00 A61K9/06 A61P1/10 A61P1/14 A61P13/12 A61P17/00 A61P17/02 A61P17/04 A61P17/06 A61P17/08 A61P17/10 A61P29/00 A61P3/02 A61P3/06 A61P3/10 A61P31/04 A61P35/00 A61P37/02 A61P7/02 A61P7/04 A61P9/10 A61P9/12 A61Q19/00 (Advanced/Invention);

A23D7/00 A23D9/02 A23G1/30 A23G9/32 A23G9/44 A23G9/52 A23L1/19 A61K31/357 A61K31/4415 A61K31/455 A61K31/59 A61K33/04 A61K33/06 A61K33/14 A61K33/18 A61K33/24 A61K33/26 A61K33/30 A61K33/32 A61K33/34 A61K36/00 A61K45/00 A61K47/14 A61K8/00 A61K8/02 A61K8/18 A61K9/00 A61K9/06 A61P17/00 A61P29/00 A61P35/00 (Advanced/Non-invention); A21D13/00 A21D2/00 A23C11/00 A23C13/00 A23C15/00 A23C19/00 A23C9/13 A23D7/00 A23D7/005 A23D7/015 A23D9/007 A23D9/02 A23G1/00 A23G1/30 A23G3/34 A23G9/32 A23G9/44 A23G9/52 A23J3/00 A23K1/16 A23L1/00 A23L1/16 A23L1/164 A23L1/18 A23L1/19 A23L1/214 A23L1/30 A23L1/314 A23L1/39 A61K31/00

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International (IPC 1-7): A21D13/08 A21D2/14 A23B4/00 A23C19/055 A23D7/00 A23D9/00 A23D9/007 A23D9/02 A23G1/00 A23G9/02 A23L A23L1/19 A23L1/30 A23L2/52 A61K31/07 A61K31/197 A61K31/23 A61K31/355 A61K31/357 A61K31/4188 A61K31/4415 A61K31/455 A61K31/51 A61K31/525 A61K31/59 A61K31/714 A61K31/74 A61K33/04 A61K33/06 A61K33/14 A61K33/18 A61K33/24 A61K33/26 A61K33/30 A61K33/32 A61K33/34 A61K35/60 A61K35/78 A61K45/00 A61K47/00 A61K47/02 A61K47/10 A61K47/12 A61K47/44 A61K7/00 A61K7/06 A61K7/48 A61K9/00 A61K9/06 A61K9/08 A61K9/10 A61K9/70 A61P1/10 A61P1/14 A61P13/12 A61P17/00 A61P17/02 A61P17/04 A61P17/06 A61P17/08 A61P17/10 A61P29/00 A61P3/02 A61P3/06 A61P3/10 A61P31/04 A61P35/00 A61P37/02 A61P7/02 A61P7/04 A61P9/10 A61P9/12

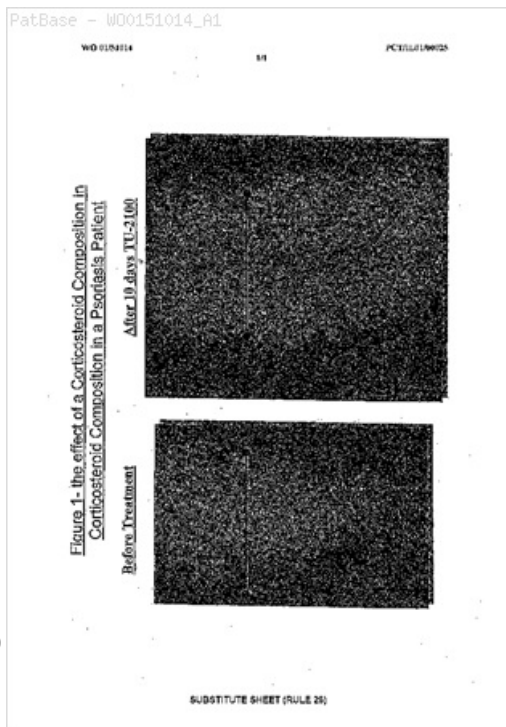
CPC: A23D7/015 Y10S514/863 Y10S514/864 A61K47/46 A23K20/158 A23D9/013 A23G9/52 A61K31/20 A61K31/23 A61K31/25 A23L7/109 A23L7/122 A23L7/183 A23L13/43 A23L19/18 A23L23/10 A23L33/115 A23P20/11 A61K9/00 A21D2/14 A21D2/16 A23C9/1315 A23C11/04 A23C13/12 A23C15/16 A23C19/055 A23C19/093 A23D7/0053 A23D7/0056 A23D7/011 A23D7/013 A23D9/007 A23G1/305 A23G1/36 A23G3/34 A23G3/346 A23G2200/08 A23J3/227 A61K8/342 A61K8/922 A61K9/0014 A61K9/0048 A61K31/225 A61K31/351 A61K31/43 A61K31/496 A61K31/545 A61K31/573 A61K31/65 A61K36/738 A61K36/899 A61K45/06 A61K47/06 A61K47/10 A61K47/12 A61K47/14 A61K47/44 A61Q19/00

European: A21D2/14 A21D2/16 A23C11/04 A23C13/12 A23C15/16 A23C19/055 A23C19/093 A23C9/13D A23D7/005N A23D7/005S A23D7/015 A23D7/01N A23D7/01S A23D9/007 A23D9/013 A23G1/00 A23G1/00+D8 A23G1/00K A23G1/00K+D8 A23G1/00M A23G1/00M+D8 A23G1/30C A23G1/36 A23G1/38 A23G3/00K A23G3/00K+D8 A23G3/34E A23G9/02K A23G9/02K+D8 A23G9/52 A23J3/22C2 A23K1/16 A23L1/00P8B A23L1/16 A23L1/164B A23L1/18C6 A23L1/217 A23L1/30C A23L1/314B10 A23L1/40 A61K31/20 A61K31/225 A61K31/23 A61K31/25 A61K31/351 A61K31/43 A61K31/496 A61K31/545 A61K31/573 A61K31/65 A61K36/738 A61K36/899 A61K45/06 A61K47/06 A61K47/10 A61K47/12 A61K47/14 A61K47/44 A61K47/46 A61K9/00M16

US: 424/400 424/400P 424/401 424/401P 424/434 424/445 424/70.1 424/74 424/74S 424/750 424/750S 424/757 424/757S 424/765 424/765S 424/769 424/769S 424/776 424/776S 424/78.03 424/78.05 424/78.06 424/78.07 426/401 426/401P 426/601 426/601P 426/607 426/611 514/1.1 514/152 514/152S 514/180 514/192 514/192S 514/2 514/2.3 514/2.300P 514/200 514/200S 514/254.07 514/254.070S 514/29 514/299 514/299S 514/29S 514/547 514/547S 514/628 514/628S 514/682 514/724 514/772 514/783 514/784 514/784S 514/859 514/861 514/863 514/864 514/880 514/887 514/9

Family:

Publication number	Publication date	Application number	Application date
AU200123936 A1	20010724	AU20010023936	20010110
AU200123936 A5	20010724	AU20010023936	20010110
AU200123937 A1	20010724	AU20010023937	20010110
AU200123937 A5	20010724	AU20010023937	20010110
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CA2396071 AA	20020709	CA20012396071	20010110
CA2397068 AA	20020709	CA20012397068	20010110
EP1246538 A1	20021009	EP20010900238	20010110
EP1246538 A4	20030402	EP20010900238	20010110
EP1250116 A1	20021023	EP20010900239	20010110
EP1250116 A4	20061227	EP20010900239	20010110



IL133968 A0	20010430	IL20000133968	20000110
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IL150644 A0	20030212	IL20020150644	20020717
IL150664 A0	20030212	IL20010150664	20010110
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JP2003528821 T2	20030930	JP20010551438T	20010110
JP2004500075 T2	20040108	JP20010551307T	20010110
NZ520014 A	20050527	NZ20010520014	20010110
US2002132035 AA	20020919	US20010883721	20010618
US2003099747 AA	20030529	US20020169804	20020709
US2003143312 AA	20030731	US20020174163	20020618
US2003157138 AA	20030821	US20030392071	20030319
US2004253275 AA	20041216	US20020169897	20021231
US2006088561 AA	20060427	US20050294318	20051205
US2010137198 AA	20100603	US20100705219	20100212
US2013184242 AA	20130718	US20130783891	20130304
US6348229 BA	20020219	US20000526509	20000316
US6911211 BB	20050628	US20010169897	20010110
US6967023 BA	20051122	US20000653267	20000831
US6994863 BB	20060207	US20030392071	20030319
US7682623 BB	20100323	US20050294318	20051205
US8512718 BB	20130820	US20100705219	20100212
WO0150873 A1	20010719	WO2001IL00024	20010110
WO0151014 A1	20010719	WO2001IL00025	20010110
WO02102169 A2	20021227	WO2002IB03299	20020618
WO02102169 A3	20030515	WO2002IB03299	20020618

Priority:

IL20000133968	20000110	IL20000133969	20000110	US20000526509	20000316
IL20000137051	20000627	IL20000137052	20000627	US20000216162P	20000627
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IL20010150664	20010110	WO2001IL00025	20010110	WO2001IL00024	20010110
US20010299141P	20010618	US20010883721	20010618	US20020174163	20020618
IL20020150644	20020717	WO2001IL00025	20020717	US20020169897	20021231
US20030392071	20030319	US20050294318	20051205	US20100705219	20100212
US20130783891	20130304				

Probable Assignee: FOAMIX PHARMACEUTICALS LTD

Assignee(s): (std): EINE MEIR ; EINI MEIR ; FOAMIX LTD ; TAMARKIN DOV ; THIXO LTD ; PELED MICHA ; GADPRO TECHNOLOGIES LTD ; D R BIKE LTD ; DAVID REINGEWIRTZ

Assignee(s): DOV TAMARKIN ; DR BIKE LTD ; FOAMIX PHARMACEUTICALS LTD ; MEIR EINI

Inventor(s): (std): EINE MEIR ; EINI MEIR ; PELED MICHA ; TAMARKIN DOV

Inventor(s): MEIR EINI ; DOV TAMARKIN

Agent(s): SPRUSON AND FERGUSON; CULLENS PATENT AND TRADE MARK ATTORNEYS; CULLENS PTY LTD; PHILLIPS ORMONDE FITZPATRICK; OGILVY RENAULT LLP SENCRL SRL; SMART AND BIGGAR; WILMER CUTLER PICKERING HALE AND DORR LLP; WILMERHALE/BOSTON; WILMERHALE BOSTON; HALE AND DORR LLP; WILMER CUTLER; FISH AND RICHARDSON PC

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 US UZ VN YU ZA ZM ZW

Title: UBIQUINOL-ENRICHED FAT-CONTAINING FOODS

Abstract: To provide a food which suitably supply ubiquinol, a substance indispensable to the living body but is liable to be decreased and fall short of the requirements, through ingestion in the same ways as the ordinary foods in daily living.

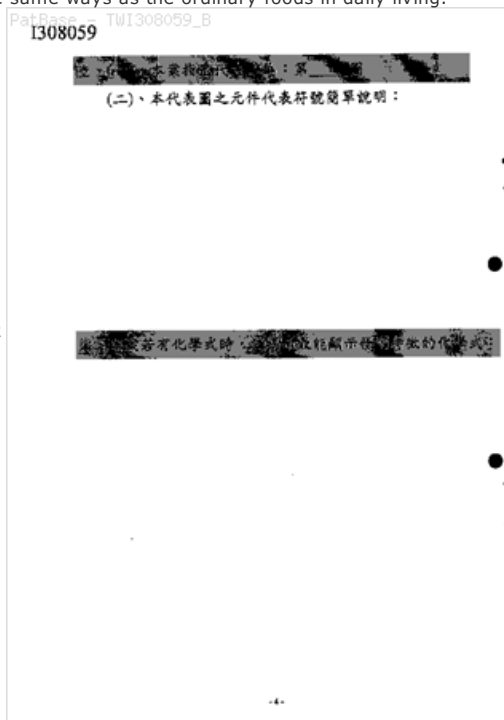
Classifications:

International (IPC 8-9): A21D2/14 A23C11/04 A23C19/082
A23D7/005 A23D7/015 A23D9/00 A23D9/007 A23D9/02 A23F3/16
A23F5/24 A23G9/32 A23L1/00 A23L1/16 A23L1/164 A23L1/18
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C11B5/00 (Advanced/Invention);
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A21D2/00 A23C11/00 A23C19/00 A23D7/005 A23D7/015 A23D9/00
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A23L1/16 A23L1/164 A23L1/18 A23L1/187 A23L1/19 A23L1/212
A23L1/214 A23L1/24 A23L1/30 A23L1/39 A61K31/122 C09K15/00
C11B5/00 (Core/Invention)

International (IPC 1-7): A21D2/14 A23D7/00 A23D9/00 A23D9/007
A23D9/02 A23L1/30 A23L1/305 A61K31/122 C09K15/04 C11B5/00
CPC: A23L7/111 A23L7/122 A23L7/13 A23L7/165 A23L9/12 A23L9/22
A23L19/03 A23L19/14 A23L23/00 A23L27/60 A23L33/10 A23P20/11
A23P30/40 A23G9/32 A21D2/14 A23C11/04 A23C19/082
A23D7/0056 A23D7/015 A23F3/163 A23F5/243 A23V2002/00
C11B5/0092 A23D9/007

European: A21D2/14 A23C11/04 A23C19/082 A23D7/005S
A23D7/015 A23D9/007 A23F3/16B A23F5/24B A23G9/02
A23G9/02+D A23G9/32 A23L1/00P16 A23L1/00P8B8 A23L1/164B
A23L1/164E A23L1/16D A23L1/187B A23L1/18B A23L1/19B
A23L1/212C A23L1/216D A23L1/24 A23L1/30 A23L1/39 C11B5/00S
K23V2/00

US: 424/439 426/601 426/601P



Family:

Publication number	Publication date	Application number	Application date
AT429818 E	20090515	AT20030701782T	20030120
AU2003203260 AA	20030902	AU20030203260	20030120
AU2003203260 BB	20080228	AU20030203260	20030120
CA2473660 AA	20040716	CA20032473660	20030120
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CN1617672 A	20050518	CN20038002378	20030120
DE60327422 D1	20090610	DE20036027422	20030120
DE60341476 D1	20120830	DE20036041476	20030120
EP1474991 A1	20041110	EP20030701782	20030120
EP1474991 A4	20050420	EP20030701782	20030120
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EP2067406 A1	20090610	EP20090154846	20030120
EP2067406 B1	20120704	EP20090154846	20030120
IN01080KN2004 A	20060505	IN2004KN01080	20040728
IN02036KN2008 A	20090417	IN2008KN02036	20080521
JP2003061395 A1	20050519	JP20030561351T	20030120
KR100972259 B1	20100723	KR20047011039	20030120
KR20040075355 A	20040827	KR20047011039	20030120
RU2004125170 A	20050510	RU20040125170	20030120
RU2311801 C2	20071210	RU20040125170	20030120
TW200302055 A	20030801	TW20030101171	20030117
TWI308059 B	20090401	TW20030101171	20030117
US2005112266 AA	20050526	US20050501669	20050107
US7897169 BB	20110301	US20050501669	20050107
WO03061395 A1	20030731	WO2003JP00395	20030120

Priority:

JP20020009738 20020118 EP20030701782 20030120 EP20090154846 20030120
WO2003JP00395 20030120

Probable Assignee: KANEKA CORP

Assignee(s): (std) ABE MASAYUKI ; IKEHARA TOSHINORI ; KANEGAFUCHI CHEMICAL INDUSTRIAL ; KITAMURA SHIRO ; KAWASHIMA TAKESHI ; KANEKA CORP ; UEDA YASUYOSHI ; SHIRAISHI TADAYOSHI

Assignee(s): KANEGAFUCHI CHEMICAL INDUSTRIAL CO LTD ; KANEKA CORP OSAKA SHI ; KANEKA KOREPOREJSHN ; KANEGAFUCHI CHEMICAL IND ; KANEGAFUCHI CHEMICAL INDUSTRIAL CO

Inventor(s): (std) ABE MASAJUKI ; KAVASIMA TAKESI ; MASAYUKI ABE ; SHIRO KITAMURA ; TADAYOSHI SHIRAISHI ; TAKESHI KAWASHIMA ; TOSHINORI IKEHARA ; UEDA JASUESI ; YASUYOSHI UEDA ; UEDA YASUYOSHI ; SIRAI SI TADAESI ; SHIRAISHI TADAYOSHI ; KITAMURA SIRO ; KITAMURA SHIRO ; KAWASHIMA TAKESHI ; IKEKHARA TOSINORI ; IKEHARA TOSHINORI ; ABE MASAYUKI

Agent(s): GRIFFITH HACK ; RICHES MCKENZIE AND HERBERT LLP ; HOFFMANN EITLE PATENT U RECHTSANWAELTE PARTMBB ; HOFFMANN EITLE ; YASUTOMI YASUO ; BRINKS HOFER GILSON AND LIONE ; CONNOLLY BOVE LODGE AND HUTZ LLP

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

Title: PHYTASE ACTIVE YEAST

Abstract: The present invention relates to a method for producing a modified *Saccaromyces cerevisiae* having improved phytase activity, such a *Saccaromyces cerevisiae*, use of such a modified strain, as well as phytase production, and inositol isomers derived from use of such a modified strain.

Classifications:

International (IPC 8-9): A21D2/00 A21D8/02 A21D8/04 A23K1/165 A23L1/00 A23L1/10 A23L1/28 A23L1/30 C12G3/00 C12N1/00 C12N1/18 C12N1/19 C12N15/74 C12N9/16 C12P1/02 C12P7/02 C12P7/18 (Advanced/Invention);

A21D8/04 C12N1/19 C12R1/865 (Advanced/Non-invention); C12N (Subclass/Invention)

International (IPC 1-7): A21D2/00 A21D8/04 C12N1/18 C12N1/19 C12N15/74 C12N9/16

CPC: A21D8/042 C12N9/16 C12P7/18 A23K10/14 A23L33/135

European: A21D8/04B A23K1/165B1 A23L1/30M C12N9/16 C12P7/18

US: 426/11 426/11S 426/12 426/12P 426/19 426/19S 426/20 426/20S 426/531 426/531S 426/590 426/590S 426/618 426/618S 426/62 426/62P 426/656 426/656S 435/132 435/132S 435/171 435/171S 435/196 435/196S 435/254.21 435/254.210S 435/255.2 435/255.200S 435/483 435/483P 435/483S 435/69.1 435/69.100S

PatBase - US2003186443_AA

Patent Application Publication Oct. 2, 2003 Sheet 1 of 12 US 2003/0186443 A1

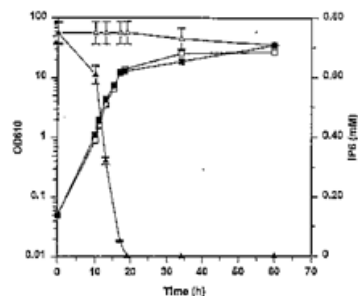


FIG. 1

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Publication number	Publication date	Application number	Application date
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Priority:

SE20020000911 20020322 US20020228785 20020826 EP20030745058 20030321
 WO2003SE00476 20030321 US20070693767 20070330 US20070693759 20070330
 US20070693771 20070330

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

Title: PROTEIN PARTIAL DEGRADATION PRODUCT, PROCESS FOR PREPARING IT AND ITS USE

Abstract: Novel protein partial degradation products obtainable from grain proteins such as wheat protein, maize protein, soya bean protein, etc., by specific degradation treatments, which are useful as a quality-improving agent for various food stuffs, a surface active agent, a dispersing agent for particles, etc.

Classifications:

International (IPC 8-9): A01N25/30 A21D2/26 A23C20/02 A23D7/005 A23J3/00 A23J3/16 A23J3/18 A23J3/32 A23J3/34 A23L1/00 A23L1/035 A23L1/16 A23L1/305 A23L1/31 A23L1/317 A23L1/325 A23P1/00 A61K47/00 A61K47/42 A61K8/00 A61K8/06 A61K8/30 A61K8/37 A61K8/64 A61K8/96 A61K8/97 A61K9/10 A61K9/107 A61Q1/02 A61Q11/00 A61Q19/00 B01F17/00 B01F17/30 C01B33/26 C01F11/18 C07K1/113 C07K1/12 C07K14/415 C08H1/00 C08L3/00 C08L89/00 C09K3/00 C11D1/32 C11D3/382 C12P21/06 (Advanced/Invention); C12P21/06 (Advanced/Non-invention); A01N25/30 A21D2/00 A23C20/00 A23D7/005 A23J3/00 A23L1/00 A23L1/03 A23L1/16 A23L1/305 A23L1/31 A23L1/317 A23L1/325 A23P1/00 A61K8/00 A61K8/04 A61K8/30 A61K8/96 A61K9/10 A61K9/107 A61Q1/02 A61Q11/00 A61Q19/00 B01F17/00 B01F17/30 C01B33/00 C01F11/00 C07K1/00 C07K14/415 C08L3/00 C08L89/00 C09K3/00 C12P21/06 (Core/Invention); C12P21/06 (Core/Non-invention)

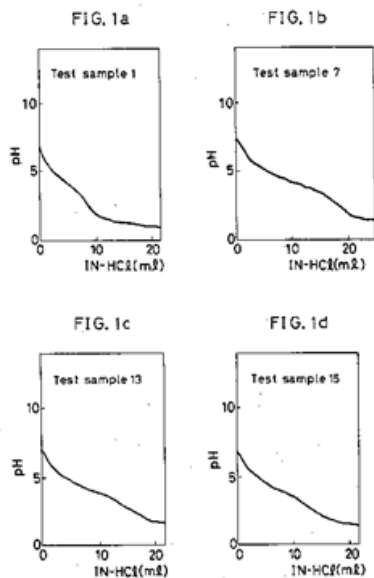
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European: A23C20/02B A23D7/005N A23D7/005S A23J3/34C A23L1/305B A61K8/04C A61K8/64C A61Q19/00 B01F17/00K2 K23V2/00

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U.S. Patent Aug. 11, 1992 Sheet 1 of 5 5,138,038



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Priority:

JP19870168336 19870706	JP19870188639 19870727	JP19880026239 19880205
JP19880110905 19880506	US19880215632 19880706	US19880215727 19880706
US19900593289 19901004	US19900598806 19901012	US19920866091 19920406
US19920869787 19920416	US19920869793 19920416	US19920892326 19920602

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Inventor(s): TSUDA ATSUSHI TAKATSUKI SHI OSAKA JP ; KATAYAMA SAKAE HIGASHIYODOGAWA KU OSAKA JP ;
HANNO KENZI HIRAKATA SHI OSAKA JP

Designated states: BE DE ES FR GB IT NL

Title: NOVEL METHODS OF ENZYME PURIFICATION

Abstract: The invention relates to alpha amylases and to polynucleotides encoding the alpha amylases. In addition methods of designing new alpha amylases and methods of use and purification thereof are also provided. The alpha amylases have increased activity and stability at increased pH and temperature.

Classifications:

International (IPC 8-9): A01H1/00 A01H3/00 A01H5/00 A01H5/10 A01K67/027 A21D10/00 A21D10/02 A21D13/00 A21D2/00 A21D2/24 A21D2/26 A21D8/00 A21D8/02 A21D8/04 A23J3/20 A23K1/00 A23K1/14 A23K1/16 A23K1/165 A23K1/17 A23K1/18 A23K10/00 A23K10/14 A23K10/30 A23K20/00 A23K20/147 A23K20/189 A23L1/00 A23L1/03 A23L1/09 A23L1/10 A23L1/105 A23L1/227 A23L1/277 A23L1/29 A23L1/30 A23L1/305 A23L1/48 A23L2/66 A23L2/84 A23L29/00 A23L29/30 A23L33/00 A23L33/10 A23L33/125 A23L33/17 A23L33/18 A23L33/20 A23L7/10 A23L7/104 A61K31/713 A61K38/00 A61K38/43 A61K38/46 A61K38/47 A61K48/00 A61K8/64 A61K8/66 A61P1/02 A61Q11/00 A61Q19/10 B02C9/00 C02F3/34 C07C29/09 C07C31/08 C07H C07H15/04 C07H21/00 C07H21/02 C07H21/04 C07K1/00 C07K14/00 C07K14/195 C07K16/40 C07K17/00 C07K19/00 C08B C08B30/04 C08L3/02 C09K8/02 C09K8/035 C09K8/20 C09K8/524 C09K8/58 C09K8/582 C10L1/02 C11D17/06 C11D17/08 C11D3/00 C11D3/386 C11D7/32 C11D7/42 C12C1/00 C12C11/00 C12C5/00 C12C7/00 C12C7/04 C12G3/00 C12G3/02 C12G3/04 C12H21/04 C12M1/00 C12N C12N1/00 C12N1/12 C12N1/15 C12N1/19 C12N1/20 C12N1/21 C12N11/00 C12N11/02 C12N11/08 C12N11/14 C12N11/16 C12N15/00 C12N15/09 C12N15/10 C12N15/11 C12N15/113 C12N15/52 C12N15/56 C12N15/63 C12N15/82 C12N5/04 C12N5/06 C12N5/10 C12N5/16 C12N5/20 C12N9/00 C12N9/10 C12N9/14 C12N9/24 C12N9/26 C12N9/28 C12N9/30 C12N9/32 C12N9/34 C12N9/44 C12N9/48 C12P C12P1/00 C12P19/02 C12P19/04 C12P19/12 C12P19/14 C12P19/16 C12P19/20 C12P19/22 C12P19/24 C12P19/34 C12P21/02 C12P21/04 C12P21/06 C12P21/08 C12P7/02 C12P7/06 C12P7/10 C12P7/14 C12Q1/02 C12Q1/40 C12Q1/68 C12Q1/6827 C12Q1/686 C12S11/00 C12S3/00 C12S3/02 C12S3/08 C12S3/10 C12S3/12 C12S9/00 C13B5/00 C13B50/00 C13K1/00 C13K1/02 C13K1/06 C13K7/00 C40B30/08 C40B40/08 C40B40/10 C40B50/06 D06L1/00 D06L3/11 D06M13/342 D06M15/15 D06M15/59 D06M16/00 D21C1/00 D21C3/00 D21C3/22 D21C5/00 D21C5/02 D21C9/00 D21C9/08 D21C9/10 D21C9/147 D21H11/20 D21H17/22 D21H21/00 D21H21/14 E21B21/00 E21B43/22 G01N33/573 G06F17/00 G06F19/00 G06F19/10 G06F19/22 (Advanced/Invention); A21D8/04 A61K38/00 C07B61/00 C12C5/00 C12N15/56 C12N9/26 C12N9/28 C12N9/34 C12P19/14 C12P19/16 C12P19/20 C12P21/08 C12Q1/68 (Advanced/Non-invention); A01H1/00 A21D8/02 A23K1/165 A23L1/03 A23L1/09 C07H21/00 C11D3/38 C12C5/00 C12N1/20 C12N9/00 C12N9/26 C12N9/44 C12P19/00 C12P21/06 C12Q1/68 C12S3/00 (Core/Invention); A61K C07H C12N C12P (Subclass/Invention)

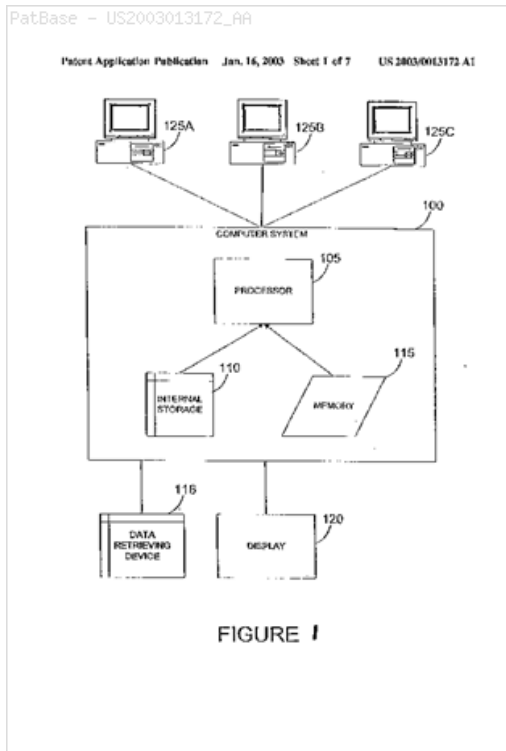
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European: A21D8/04B A23K1/165B A23K1/165B1 A23L1/03E A23L1/09D C11D3/386 C12C5/00C C12N9/24A2B1 C12N9/24A2B1A C12N9/24A2B1A2 C12N9/24A2B1C C12N9/24A2F C12N9/26 C12N9/44 C12P19/14 C12P19/16 C12P19/20 C12Y302/01001 C12Y302/01002 K61K38/00 Y02E50/16 Y02E50/17

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AU2002240489 AA	20020912	AU20020240489	20020221
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Agent(s): FREEHILLS PATENT AND TRADE MARK ATTORNEYS; HERBERT SMITH FREEHILLS; FPA PATENT ATTORNEYS PTY LTD; FREEHILLS PATENT ATTORNEYS; FREEHILLS PATENT ATTORNEY S; WATERMARK INTELLECTUAL PROPERTY PTY LTD; OGILVY RENAULT LLP SENCRL SRL; NORTON ROSE FULBRIGHT

CANADA LLP SENCRL SRL; ROBIC; MAIWALD PATENTANWALTSGESELLSCHAFT MBH; MAIWALD PATENTANWALTS U RECHTSANWALTSGESELLSCHAFT MBH; MAIWALD PATENTANWALTS GMBH; LADENDORF OLIVER; HUENGES MARTIN; MAIWALD PATENT U RECHTSANWALTSGESELLSCHAFT MBH; CARVAJAL Y ISABEL; CLT PATENT AND TRADEMARK HK LTD UNIT 10 34 F OFFICE TOWER CONVENTION; CLT PATENT AND TRADEMARK HK LTD; OGAWA NOBUO; HAKODA ATSUSHI; KUMAKURA YOSHIO; ASAI KENJI; YAMASAKI KAZUO; ICHIKAWA SATSUKI; TAKIZAWA TOSHIO; HIRAKI YUSUKE; TANAKA NATSUO; FUJITA TAKASHI; ARAI EIICHI; OKTAY SIMSEK; YESIM METIN; DIVERSA C O MOFO SD; VERENIUM C O MOFO SD; VERENIUM INTELLECTUAL PROPERTY DEPARTMENT CORP; MORRISON AND FOERSTER LLP; MORRISON AND FORESTER LLP; LYNN M; LYNN; JENNIFER; VERENIUM CORP; ALSTON AND BIRD LLP; MYERS BIGEL SIBLEY AND SAJOVEC PA; BRIAN W; JUSTIN H; BASF ENZYMES LLC; BASF; SIDDON'S BRIAN W

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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: FOODSTUFF COMPOSITIONS

Abstract: Residues, preferably purified to avoid content of heavy metals, of corallinaceae are employed in solid or semi-solid foodstuffs to enhance organoleptic and physical properties as well as providing enhanced calcium content.

Classifications:

International (IPC 8-9): A21D13/08 A21D2/02 A21D2/36 A23C19/08 A23C19/082 A23C9/13 A23C9/133 A23D7/00 A23D7/005 A23G1/00 A23G1/30 A23G1/32 A23G1/48 A23G3/00 A23G3/34 A23G3/36 A23G3/48 A23G9/32 A23G9/42 A23G9/44 A23G9/52 A23K1/175 A23L1/00 A23L1/059 A23L1/10 A23L1/16 A23L1/226 A23L1/30 A23L1/304 A61K36/02 A61K8/02 A61K8/19 A61K8/96 A61K8/97 A61K9/70 A61P19/02 A61P29/00 A61Q11/00 A61Q19/00 A61Q19/06 (Advanced/Invention); A61Q11/00 A61Q19/06 (Advanced/Non-invention); A21D13/00 A21D2/00 A23C19/00 A23C9/13 A23D7/00 A23D7/005 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G9/32 A23G9/44 A23G9/52 A23K1/175 A23L1/00 A23L1/10 A23L1/16 A23L1/226 A23L1/304 A61K36/02 A61K8/02 A61K8/19 A61K8/96 A61K9/70 A61P19/00 A61P29/00 A61Q19/00 (Core/Invention); A61Q11/00 A61Q19/06 (Core/Non-invention)

International (IPC 1-7): A21D13/08 A21D2/36 A23C19/08 A23C9/13 A23D7/00 A23G1/00 A23G3/00 A23G9/02 A23L1/00 A23L1/059 A23L1/10 A23L1/16 A23L1/30 A23L1/304 A61K35/80 A61K7/00 A61K7/48 A61K9/70 A61P19/02 A61P29/00

CPC: A23K20/24 A23G1/48 A21D2/02 A23C9/1322 A23C9/133 A23C19/082 A23D7/0056 A23G1/325 A23G3/362 A23G3/48 A23G9/325 A23G9/42 A61K8/0212 A61K8/19 A61Q11/00 A61Q19/00 A61Q19/06 A23L7/101 A23L7/109 A23L27/20 A61K8/9706

European: A21D2/02 A23C19/082 A23C9/133 A23C9/13E A23D7/005S A23G1/00 A23G1/00+D14 A23G1/00+F A23G1/32F A23G1/48 A23G3/00 A23G3/00+D14 A23G3/00+F A23G3/36F A23G3/48 A23G9/02 A23G9/02+D14 A23G9/02+F A23G9/32F A23G9/42 A23K1/175D A23L1/10B A23L1/16 A23L1/226 A61K8/02F A61K8/19 A61K8/97C A61Q19/00 K61Q11/00 K61Q19/06



Family:

Publication number	Publication date	Application number	Application date
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Priority:

GB19980023885 19981030 WO1999GB03580 19991029

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Inventor(s): (std): ASSOUMANI MOHAMED BAKRI ; BAKRI ASSOUMANI MOHAMED

Inventor(s): MOHAMED BAKRI ASSOUMANI

Agent(s): SPRUSON AND FERGUSON; ASPEN PHARMA PTY LTD; GOWLING LAFLEUR HENDERSON LLP

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

Title: NATAMYCIN DOSAGE FORM, METHOD FOR PREPARING SAME AND USE THEREOF

Abstract: The present invention relates to a novel natamycin dosage form for the food industry, and more particularly to microcapsules where natamycin is encapsulated within a physiologically acceptable shell to provide a protected natamycin product. The present invention relates also to novel processes for preparing the capsules according to the invention, as well as to the use of the capsules of the present invention. The invention further relates to food products containing natamycin in encapsulated form.

Classifications:

International (IPC 8-9): A01N25/12 A01N25/28 A01N25/30 A01N31/08 A01N31/16 A01N35/06 A01N37/36 A01N37/38 A01N37/46 A01N43/90 A01N45/00 A01N63/02 A01N65/00 A01N65/22 A01P3/00 A21D2/00 A21D2/24 A23B4/02 A23B4/10 A23B4/12 A23B4/20 A23B4/22 A23B5/06 A23B5/14 A23B5/16 A23C19/084 A23C19/11 A23L1/00 A23L1/30 A23L1/318 A23L1/48 A23L2/52 A23L3/34 A23L3/3463 A23L3/3472 A23L3/3544 A23L3/3571 A23P1/04 A61J3/07 A61K36/53 A61K38/12 A61K9/50 A61K9/56 B01J13/02 B01J13/04 B01J13/06 B01J13/08 B01J13/22 B32B9/00 (Advanced/Invention);

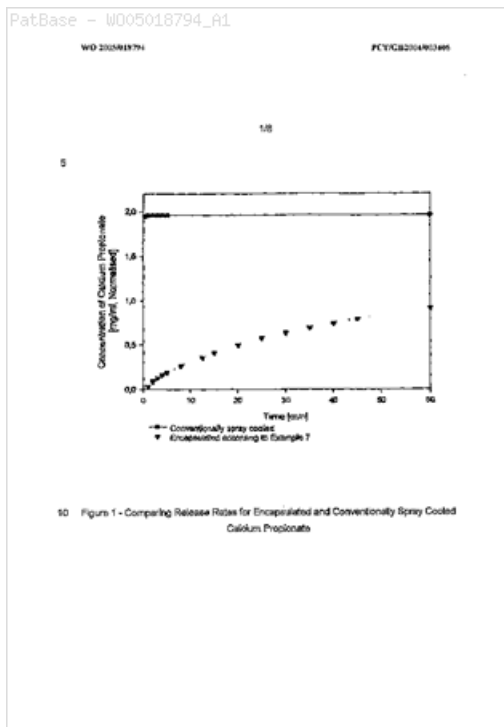
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International (IPC 1-7): A01N25/26 A01N25/28 A01N31/08 A01N31/16 A01N35/06 A01N37/36 A01N37/38 A01N37/44 A01N37/46 A01N38/37 A01N43/90 A01N45/00 A01N63/02 A01N65/00 A21D2/00 A21D2/24 A21D2/28 A23B4/00 A23B4/10 A23B4/12 A23B4/20 A23B4/22 A23B5/06 A23B5/14 A23B5/16 A23C3/08 A23L1/00 A23L3/3463 A23L3/3472 A23L3/3526 A23L3/3535 A23L3/3544 A23L3/3571 B01J13/04 B01J13/08 B01J13/22 C12H1/10

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European: A21D2/00 A23B4/10 A23B4/12 A23B4/20 A23B4/22 A23B5/06 A23B5/14 A23B5/16 A23C19/084 A23C19/11 A23L1/00P4B A23L1/30F A23L1/30M A23L1/318B A23L2/52 A23L3/3463A A23L3/3472 A23L3/3544 A23L3/3571 B01J13/04B B01J13/08 B01J13/14 B01J13/22 K23V2/00

US: 424/745 424/745P 424/94.1 426/321 426/321P 426/326 426/326P 426/98 428/402.2 428/402.200P 514/10 514/2 514/2.9 514/2.9005



Family:

Publication number	Publication date	Application number	Application date
AR045385 AA	20051026	AR2004P103004	20040820
AR045473 AA	20051026	AR2004P103005	20040820
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Priority:

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Inventor(s): CARSTEN BJORN HANSEN ; GUEN SEBAST'EN ; KATHRYN LOUISE TSE ; TSE KATHRYN ; KHANSEN KARSTEN B'ERN ; THOMAS LINDA VALERIE DORCHESTER ; INGRAM RICHARD YEOVIL ; THOMAS LINDA ; FARAGHER JOHN RICHFIELD ; GOUIN SEBASTIEN GENEVA ; HANSEN CARSTEN ; COYNE BOB FARAGHER JOHN GOUIN SEBASTIEN HANSEN ; COYNE BOB FARAGHER JOHN GOUIN SEBASTIEN HANSEN CAR ; COYNE BOB FARAGHER JOHN GOUIN SEBASTIEN HANSEN CARSTEN B ; COYNE BOB LENEXA

Agent(s): SARGENT; SARGENT AND KRAHN; OFFICE FREYLINGER SA; ALCOCK DAVID; DE ELZABURU ALBERTO; AHMED NAJDAT BAZARBASHE; STEPTOE AND JOHNSON LLP ATTN DOCKET ADMINISTRATOR BOX USPTO; STEPTOE AND JOHNSON LLP

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR 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 NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: IMPROVEMENTS IN OR RELATING TO POWDERED FAT COMPOSITIONS

Abstract: A water-dispersible, water-stable, powdered fat is prepared by blending an edible oil or melted fat with a film-forming composition comprising a hydrophilic film-former and a quantity of water sufficient to hydrate and to disperse the film-former but not in excess thereof, agitating the blend thus formed to convert it into a physically bound dispersion consisting of a continuous encapsulating phase comprised of the film-forming composition and an internal encapsulated phase of oil or fat, and drying the encapsulating phase. The dispersion, once it has been formed, may be reduced in viscosity by adding additional water or by heating to a temperature of up to about 70 DEG C. According to an example, (1) a powdered fat composition suitable for producing on dilution a maple flavoured drink was prepared by blending together 30 parts corn oil, 90 parts non-fat dry milk solids, 40 parts sucrose, 10 parts of an isolated soybean protein, 25 parts sodium caseinate, and 2 parts maple flavouring; the blend was vigorously agitated with 160 parts of water until a viscous dispersion formed. The dispersion was then heated to 70 DEG C. to reduce its viscosity, and spray dried. In other examples: (2) a powdered fat composition suitable for use as a frozen dessert base was prepared from a blend of edible oil, sodium caseinate, dried egg albumen, cocoa, vanilla flavouring, and sucrose; in this example, the dispersion obtained was roller dried after its viscosity had been reduced by adding additional water; (3) a powdered fat composition suitable as a pudding base was prepared from a blend of an edible oil, non-fat milk solids, dried egg albumen, and sucrose; and (4) a powdered fat composition suitable as a texturing agent in bread goods was prepared from a blend of an edible oil, isolated soy protein, and non-fat milk solids. Other film-forming materials mentioned are fresh egg white and hydrophilic colloids. Specifications 922,751, 937,565 and 937,566 are referred to.

Classifications:

International (IPC 8-9): A21D2/16 A21D2/26 A23C11/06 A23D9/05 A23L1/00 A23L1/187 A23L1/30 (Advanced/Invention);

A21D2/00 A23C11/00 A23D9/02 A23L1/00 A23L1/187 A23L1/30 (Core/Invention)

CPC: A23C11/06 A21D2/165 A21D2/26 A23D9/05 A23L9/10 A23L33/115 A23P10/30

European: A21D2/16D A21D2/26 A23C11/06 A23D9/05 A23L1/00P4 A23L1/187 A23L1/30C

Family:

Publication number	Publication date	Application number	Application date
GB937564 A	19630925	GB19610032662	19610912

Priority:

US19600055182 19600912

Probable Assignee:

PILLSBURY CO

Assignee(s): (std):

PILLSBURY CO

Assignee(s):

THE PILLSBURY COMPANY

Title: TRYPTOPHAN SOURCE FROM PLANTS AND USES THEREFOR

Abstract: Compositions are described comprising at least partially defatted meal from a plant source containing protein-bound tryptophan, preferably squash seeds, and, optionally, a carbohydrate source provided in an amount capable of facilitating transport of in vivo generated tryptophan across the blood brain barrier. Also described are dietary supplements, foods and beverages comprising the composition of the invention to induce sleep or provide tryptophan supplementation to individuals in need thereof.

Classifications:

International (IPC 8-9): A21D A21D13/08 A21D2/24 A21D2/26 A21D2/36 A23J1/00 A23J1/14 A23L A23L1/00 A23L1/20 A23L1/30 A23L1/305 A23L1/36 A23L2/52 A61K31/405 A61K31/4415 A61K31/455 A61K31/7004 A61K31/7016 A61K36/00 A61K36/18 A61K36/31 A61K36/42 A61K36/55 A61K38/00 A61K9/06 A61K9/08 A61K9/10 A61K9/14 A61K9/20 A61K9/48 A61P25/00 A61P25/20 A61P25/22 A61P25/24 A61P29/00 A61P3/00 A61P43/00 (Advanced/Invention); A23L1/00 A23L1/30 (Advanced/Non-invention); A21D13/00 A21D2/00 A23J1/00 A23L1/00 A23L1/20 A23L1/30 A23L1/305 A23L1/36 A23L2/52 A61K31/403 A61K31/4415 A61K31/455 A61K31/7004 A61K31/7016 A61K36/00 A61K36/185 A61K38/00 A61K9/06 A61K9/08 A61K9/10 A61K9/14 A61K9/20 A61K9/48 A61P25/00 A61P29/00 A61P3/00 A61P43/00 (Core/Invention); A23L (Subclass/Invention); A21D (Subclass/Non-invention)

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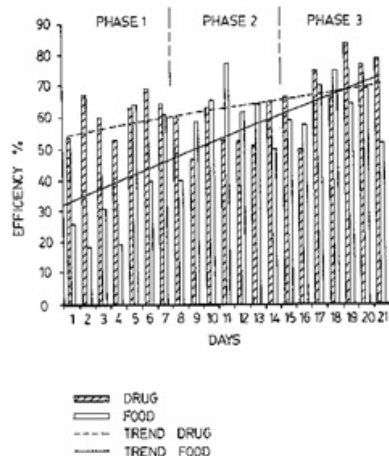
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PatBase - US2002004049_AA

Patent Application Publication Jan. 10, 2002 Sheet 1 of 2 US 2002/004049 A1

FIG. 1.



Family:

Publication number	Publication date	Application number	Application date
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CN1430474 A	20030716	CN20018010034	20010524
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EP1283682 A2	20030219	EP20010935876	20010524
EP1283682 B1	20090923	EP20010935876	20010524
HK1056100 A1	20070105	HK20030108389	20031118
HK1056100 B	20070105	HK20030108389	20031118
IN203056 B	20070413	IN2002MN01567	20021107
JP2003533547 T2	20031111	JP20010585572T	20010524
JP5173102 B2	20130327	JP20010585572T	20010524
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US2002004049 AA	20020110	US20010902096	20010711
US2003104083 AA	20030605	US20020290453	20021108
US6503543 BA	20030107	US20000580914	20000526
US6656473 BB	20031202	US20010902096	20010711
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WO0189319 A2	20011129	WO2001CA00736	20010524
WO0189319 A3	20020801	WO2001CA00736	20010524
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Priority:

US20000580914 20000526 WO2001CA00736 20010524 US20010902096 20010711
 US20020290453 20021108 WO2001CA00736 20021126

Probable Assignee: SUSAN HUDSON

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Assignee(s): HUDSON SUSAN P39 ORIOLE GARDENTORONTOO1M4V 1V9CA ; HUDSON CRAIG J39 ORIOLE GARDENTORONTOO1M4V 1V9CA

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Inventor(s): HUDSON CRAIG J39 ORIOLE GARDENTORONTOO1M4V 1V9CA ; HUDSON SUSAN P39 ORIOLE GARDENTORONTOO1M4V 1V9CA ; SUSAN P HUDSON CRAIG J HUDSON

Agent(s): HERBERT SMITH FREEHILLS; FREEHILLS PATENT AND TRADE MARK ATTORNEYS; FREEHILLS PATENT ATTORNEYS; FPA PATENT ATTORNEYS PTY LTD; C BRIAN BARLOW AND ASSOCIATES; MERIZZI RAMSBOTTOM; WOOD GRAHAM; NTD PATENT AND TRADE MARK AGENCY LTD; MORGAN LEWIS AND BOCKISU LLP

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 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 PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

Title: METHOD FOR PREPARATION OF PURIFIED GLYCERIDES; AND, PRODUCTS

Abstract: A method of preparing purified ester compositions is provided. The process can be utilized to isolate and purify monoglycerides and propylene glycol monoesters, to advantage. It can also be used to isolate preferred diester products. The invention also concerns equipment for conduct of the processes, provision of preferred food additives, and provision of preferred food industry compositions. The process generally involves use of liquid-liquid extractions, to advantage.

Classifications:

International (IPC 8-9): A21D2/16 A23D7/01 A23D9/013 A23D9/02

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C11B7/00 (Advanced/Invention);

A21D2/00 A23D7/005 A23D9/007 A23G1/00 A23G1/30 A23G9/52

A23L1/00 A23L1/03 A23L1/0522 A23L1/30 A23P1/10 C07C67/00

C11B7/00 (Core/Invention)

International (IPC 1-7): A23D9/02 B01D47/00 C07C51/43 C11B1/10

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CPC: A23L29/10 A23L29/219 A23L33/12 A23P30/40 A23G1/36

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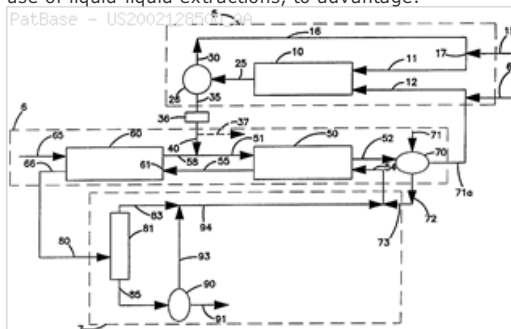
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US: 426/417 426/418 426/490 426/601 426/663 554/10 554/169 554/175 554/195 554/199 554/199P 554/2.1 554/204

554/206 554/207 554/8 554/9



Family:

Publication number	Publication date	Application number	Application date
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Priority:

US19960614468 19960313 US19970812018 19970306 WO1997US03608 19970307
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Inventor(s): JEFFREY J KOLSTAD ; SCOTT D BLOOMER ; RICHARD D BENSON

Agent(s): PHILLIPS ORMONDE FITZPATRICK; GOUDREAU GAGE DUBUC

Designated states: AL AM AT AU AZ BA BB BE BG BR BY CA CH CN CU CZ DE DK EE ES FI FR GB GE GH GR HU IE IL IS IT JP KE KG KP KR KZ LC LI LK LR LS LT LU LV MC MD MG MK MN MW MX NL NO NZ PL PT RO RU SD SE SG SI SK SZ TJ TM TR TT UA UG UZ VN YU

Title: NOVEL USE OF NATIVE GELLAN GUM

Abstract: The invention provides a native gellan gum-containing composition, and particularly based on the multifunctionality thereof, provides freeze/thaw-resistant gel compositions and dehydrated gels and jellies available therefrom, rice cake-like gels and rice cake substitutes, copy foods, cold retention compositions and cooling agents. The invention further provides the use of the above composition as additives for the expression of unique functions, for example a dispersion stabilizer, an additive for thickened compositions, a heat resistance-imparting agent, a syneresis inhibitor, a foam stabilizer, and a food palatability/body-improving agent.

Classifications:

International (IPC 8-9): A21D10/00 A21D13/00 A21D13/08 A21D2/18 A21D2/34 A23C1/054 A23C19/09 A23C20/02 A23C9/154 A23F3/16 A23F5/24 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G9/00 A23G9/32 A23G9/44 A23G9/52 A23K1/18 A23L1/00 A23L1/01 A23L1/05 A23L1/0522 A23L1/0524 A23L1/0526 A23L1/0528 A23L1/053 A23L1/0532 A23L1/0534 A23L1/054 A23L1/0562 A23L1/06 A23L1/064 A23L1/068 A23L1/10 A23L1/16 A23L1/164 A23L1/176 A23L1/187 A23L1/20 A23L1/212 A23L1/217 A23L1/22 A23L1/24 A23L1/30 A23L1/307 A23L1/31 A23L1/314 A23L1/317 A23L1/325 A23L1/33 A23L1/337 A23L1/39 A23L1/48 A23L11/00 A23L17/60 A23L2/62 A23L21/10 A23L23/00 A23L27/00 A23L29/20 A23L7/10 A23L9/10 A23P1/16 A61F7/10 A61K8/04 A61K8/73 A61Q11/00 C07G99/00 C09D11/18 C09D7/00 C09K5/00 C09K5/08 C12P19/04 (Advanced/Invention); A21D13/00 A23L1/054 A23L1/212 A23L1/317 A23L1/325 A23L1/33 A23L1/48 C07G17/00 C12P19/04 C12R1/38 (Advanced/Non-invention); A21D10/00 A21D13/00 A21D2/00 A23C19/00 A23G1/00 A23G3/00 A23G3/34 A23G9/32 A23G9/44 A23G9/52 A23L1/00 A23L1/01 A23L1/05 A23L1/06 A23L1/10 A23L1/16 A23L1/187 A23L1/20 A23L1/212 A23L1/22 A23L1/30 A23L1/307 A23L1/31 A23L1/317 A23L1/325 A23L1/33 A23L1/337 A23L1/39 A23L1/48 A23L2/52 A61F7/00 C07G99/00 C09K5/00 C12P19/00 (Core/Invention); A23L1/212 A23L1/317 A23L1/325 A23L1/33 A23L1/48 C07G17/00 C12P19/00 (Core/Non-invention)

International (IPC 1-7): A21D10/00 A21D13/08 A21D2/18 A21D2/34 A23C1/054 A23C19/09 A23C20/02 A23G1/00 A23G3/00 A23G9/00 A23G9/02 A23L1/00 A23L1/01 A23L1/05 A23L1/054 A23L1/06 A23L1/10 A23L1/16 A23L1/176 A23L1/187 A23L1/20 A23L1/212 A23L1/22 A23L1/30 A23L1/307 A23L1/317 A23L1/325 A23L1/33 A23L1/337 A23L1/39 A23L1/48 A23L2/62 A61F7/10 C07G17/00 C09K5/00 C12P19/04

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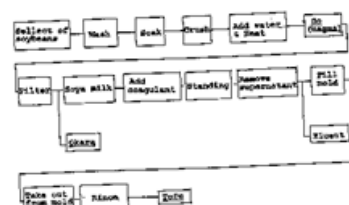
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US: 426/473 426/573 426/573P 426/575 426/575S

PatBase - US2002039615_AA

Patent Application Publication Apr. 4, 2002 Sheet 1 of 47 US 2002/0039615 A1

Fig. 1



Family:

Publication number	Publication date	Application number	Application date
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Probable Assignee: SAN EI GEN FFI INC

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Agent(s): MARKS AND CLERK; SUGHRUE MION PLLC

Designated states: AL AM AT AU AZ BA BB BE BF BG BJ BR BY CA CF CG CH CI CM CN CU CZ DE DK EE ES FI FR GA GB GE GH GN GR HU IE IL IS IT KE KG KR KZ LC LI LK LR LS LT LU LV MC MD MG MK ML MN MR MW MX NE NL NO NZ PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT UA UG US UZ VN YU ZW

Title: BETA-GLUCAN-CONTAINING FAT COMPOSITIONS AND NOVEL MICROORGANISM PRODUCING BETA-GLUCAN

Abstract: A beta-glucan-containing fat and oil composition contains beta-glucan of microorganism origin or basidiomycete origin. The beta-glucan-containing fat and oil composition has beta-glucan uniformly dispersed in a food without worsening the texture, taste etc. of the food. The novel microorganism can efficiently produce beta-glucan which has a high activity and favorable qualities as beta-glucan of microorganism origin as described above from less expensive saccharides such as sucrose at a high production speed.

Classifications:

International (IPC 8-9): A21D13/00 A21D2/08 A21D2/18 A23C11/04 A23C20/00 A23C20/02 A23D7/005 A23D9/00 A23D9/007 A23G1/00 A23G1/30 A23G1/36 A23G1/40 A23G3/00 A23G3/34 A23G3/40 A23G3/42 A23L1/00 A23L1/054 A23L1/10 A23L1/18 A23L1/182 A23L1/19 A23L1/20 A23L1/24 A23L1/28 A23L1/30 A23L1/308 A61K31/716 A61P3/06 A61P3/10 A61P43/00 A61P9/12 C08B37/00 C08B37/02 C08L5/02 C12N1/00 C12N1/02 C12N1/14 C12N1/16 C12N15/09 C12P1/00 C12P19/00 C12P19/04 C12P19/08 C12R1/645 (Advanced/Invention);

A01N63/00 A21D2/08 A23D9/00 A23D9/007 A23G1/00 A23G3/34 A61K47/00 C12P19/04 C12R1/645 (Advanced/Non-invention); A21D13/00 A21D2/00 A23C11/00 A23C20/00 A23D7/005 A23D9/00 A23D9/007 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23L1/00 A23L1/05 A23L1/10 A23L1/18 A23L1/182 A23L1/19 A23L1/20 A23L1/24 A23L1/28 A23L1/30 A23L1/308 A61K31/716 A61P3/00 A61P43/00 A61P9/12 C08B37/00 C12N1/00 C12N1/02 C12N1/14 C12N1/16 C12N15/09 C12P1/00 C12P19/00 (Core/Invention); A01N63/00 A23D9/00 A61K47/00 (Core/Non-invention)

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European: A21D2/18 A23C11/04 A23C20/00B A23C20/02 A23D7/005S A23D9/007 A23G1/36 A23G1/40 A23G3/40 A23G3/42 A23L1/00P16 A23L1/054C A23L1/182 A23L1/18C6 A23L1/19B A23L1/24 A23L1/308 A61K31/716 C12P19/04 C12R1/645 K23V2/00
US: 424/195.16 424/195.160P 424/439 424/93.5 435/101 435/101S 435/243 435/254.1 435/254.100S 435/261 435/41 435/72

PatBase - W004001053_A1

WO 2004/011903

PC/US/2004/011903

SEQUENCE LISTING

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Family:

Publication number	Publication date	Application number	Application date
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Priority:

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Probable Assignee: ADEKA CORP

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Inventor(s): (std): TSUBAKI KAZUFUMI ; SUGIYAMA HIROMU ; SUGIYAMA HIROSHI ; YOSHIKAZU SHOJI ; HIROMU SUGIYAMA ; KAZUFUMI TSUBAKI ; SHOJI YOSHIKAZU ; SHOJI

Inventor(s): SHOJI YOSHIKAZU C O ASAHI DENKA CO LTD ; SHOJI YOSHIKAZU C O ASAHI DENKA CO LTD ARAKAWA KU ; SUGIYAMA HIROMU C O ASAHI DENKA CO LTD ; TSUBAKI KAZUFUMI C O ASAHI DENKA CO LTD ; TSUBAKI KAZUFUMI C O ASAHI DENKA CO LTD ARAKAWA KU ; SUGIYAMA HIROMU C O ASAHI DENKA CO LTD ARAKAWA KU

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; BORDEN LADNER GERRAIS LLP; BOETERS AND LIECK; FORSTMAYER DIETMAR; HATORI OSAMU; YOUNG AND THOMPSON

Designated states: AT AU BE BG CA CH CN CY CZ DE DK EE ES FI FR GB GR HU IE IT KR LU MC NL PT RO SE SI SK TR US

Title: GELATIN SUBSTITUTE PRODUCT AND USES IN FOOD PREPARATION

Abstract: The invention relates to a gelatin substitution product, characterized in that it contains essentially a vegetable fat, in particular in that it contains essentially cocoa butter. Application to the production of culinary confectionery preparations.

Classifications:

International (IPC 8-9): A21D2/16 A23C9/154 A23D9/00 A23G1/00 A23G3/00 A23G3/34 A23L1/00 A23L1/05 A23L1/052 A23L1/16 A23L1/212 A23L1/30 A23L19/00 (Advanced/Invention); A21D2/00 A23G1/00 A23G3/00 A23G3/34 A23L1/00 A23L1/05 A23L1/052 A23L1/16 A23L1/212 A23L1/30 (Core/Invention)

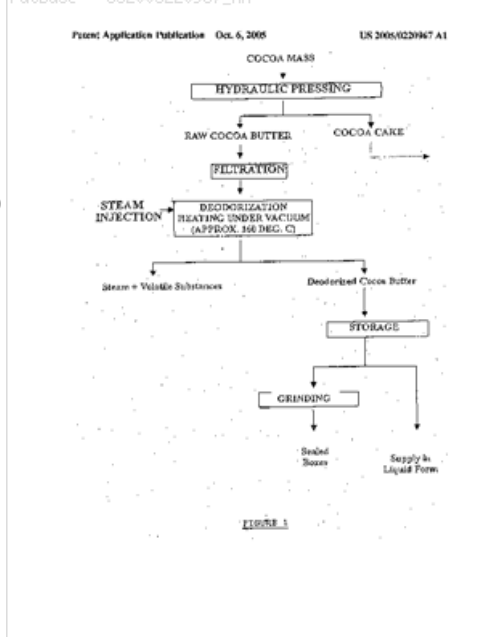
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PatBase - US2005220967_AA



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Publication number	Publication date	Application number	Application date
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Priority:

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Probable Assignee: BARRY CALLEBAUT AG

Assignee(s): (std): BARRY CALLEBAUD AG ; BARRY CALLEBAUT A G ; BARRY CALLEBAUT AG ; BERTRAND PHILIPPE ; MARAND PHILIPPE

Inventor(s): (std): BERTRAND PHILIPPE ; MARAND PHILIPPE

Inventor(s): PHILIPPE BERTRAND ; PHILIPPE MARAND

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

Title: BALANCED FOOD POWDER COMPOSITION

Abstract: A balanced powder blend composition with at least one fat or oil source, at least one carbohydrate source, and at least one protein source, is described. This composition is advantageously added to a food to supplement the nutritional value of the food, but without substantially altering the taste of the food. The energetic amount of protein is between about 20 percent and 30 percent, the energetic amount of oil is between about 40 percent and 50 percent, and the energetic amount of carbohydrate is between about 25 percent and 35 percent. The carbohydrate source can be maltodextrin, the fat or oil source can be canola oil and/or milk fat, and the protein source can be whey protein, casein, a casein salt, or a mixture thereof. The mixture is prepared by admixing the ingredients with water, heating and homogenizing the mixture, and spray drying the mixture into a powder. An emulsifier can be added to the composition.

Classifications:

International (IPC 8-9): A23L1/29 A23L1/30 A23L1/40 A23P1/06 (Advanced/Invention);
A23L1/00 A23L1/29 A23L1/30 A23L1/39 A23L3/40 A23P1/00 A23P1/06 (Core/Invention)

International (IPC 1-7): A23L1/29 A23L1/30 A23L3/40 A23P1/06

CPC: A23L23/10 A23L33/10

European: A23L1/30 A23L1/40

US: 426/443 426/652 426/72

Family:

Publication number	Publication date	Application number	Application date
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EP1416811 A2	20040512	EP20020702268	20020114
EP1416811 B1	20101006	EP20020702268	20020114
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WO02056707 A3	20021227	WO2002EP00329	20020114

Priority:

US20010760727 20010117 WO2002EP00329 20020114

Probable Assignee: NESTEC SA

Assignee(s): (std): KUSLYS MARTINAS ; KWON STEVEN ; NESTEC SA ; NESTLE SA ; RUSSE CATHERINE MARIE ; SAWYER HAROLD ; STEELE SARAH LATHROP

Assignee(s): SOCIETE DES PRODUITS NESTLE S A ; NESTEC AVENUE NESTLE SA ; NESTEC S A ; DES PRODUITS NESTLE SA SOC

Inventor(s): (std): KUSLYS MARTINAS ; KWON STEVEN ; KWON STEVEN SOON YOUNG ; RUSSE CATHERINE ; RUSSE CATHERINE MARIE ; SAWYER HAROLD ; STEELE SARAH ; STEELE SARAH LATHROP

Inventor(s): STEVEN SOON YOUNG KWON ; SARAH LATHROP STEELE ; MARTINAS KUSLYS ; HAROLD SAWYER ; CATHERINE RUSSE

Agent(s): LOCK GRAHAM JAMES

Designated states: AE AT AU BE BR CA CH CN CY DE DK ES FI FR GB GR HU ID IE IL IN IT JP KR LI LU MC MX NL NO NZ PH PL PT RU SE SG TR UA ZA

Title: POLYSACCHARIDES AND THEIR PREPARATION

Abstract: ABSTRACT OF THE DISCLOSURE Non-nutritive carbohydrate substitutes are prepared by polycondensation of saccharides in the presence of poly-carboxylic acid catalyst at reduced pressure. CROSS-REFERENCE TO RELATED APPLICATION The subject application is a continuation-in-part of copending application Ser. No. 116,610, filed Feb. 18, 1971, and now abandoned, said application Ser. No. 116,610 in turn being a continuation of application Ser. No. 794,476, filed Jan. 22, 1969, and now abandoned, said application Ser. No. 794,476 in turn being a continuation-in-part of application Ser. No. 572,921, filed Aug. 17, 1966, and now abandoned. B

Classifications:

International (IPC 8-9): A21D2/14 A21D2/18 A23C9/154 A23C9/156 A23G1/00 A23G1/30 A23G1/32 A23G1/56 A23G3/00 A23G3/34 A23G3/36 A23G3/38 A23G3/42 A23G4/00 A23G4/10 A23G9/32 A23G9/34 A23G9/46 A23G9/52 A23J3/00 A23L1/00 A23L1/187 A23L1/19 A23L1/236 A23L1/24 A23L1/29 A23L1/30 A23L1/307 A23L1/308 A23L1/48 A23L27/30 A23L27/60 A23L33/21 A23P1/16 C08B37/00 (Advanced/Invention); A23J3/00 A23L1/236 A23L1/30 (Advanced/Non-invention); A21D2/00 A23C9/152 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G4/00 A23G4/06 A23G9/32 A23G9/44 A23G9/52 A23J3/00 A23L1/00 A23L1/187 A23L1/19 A23L1/236 A23L1/24 A23L1/30 A23L1/308 A23L1/48 A23P1/10 C08B37/00 (Core/Invention); A23L (Subclass/Invention)

International (IPC 1-7): A21D13/00 A21D13/06 A23C9/10 A23G1/00 A23G3/00 A23G5/00 A23G9/02 A23J3/00 A23L1/00 A23L1/04 A23L1/06 A23L1/14 A23L1/187 A23L1/19 A23L1/22 A23L1/236 A23L1/24 A23L1/26 A23L1/29 A23L1/30 A23L1/307 A23L1/308 A23L1/34 A61K31/00 A61K31/23 A61K31/715 C07C47/18 C07C69/20 C07C69/32 C08B19/00 C08B37/00

CPC: Y10S426/804 A23G1/56 A23L33/26 A23L27/33 A23P30/40 A23L9/22 A23L27/60 A23G3/36 A23L9/10 A23L27/30 A23L33/21 A23L35/10 A23G3/42 A23C9/1544 A23G3/38 A23L27/32 A23G4/10 A23G1/305 A23G3/343 A23G3/346 A23G9/46 A23G9/52 A23G2200/06 C08B37/0009 A23C9/156 A23G1/32 A23G9/32 A23G9/34 A21D2/14 A21D2/18

European: A21D2/14 A23C9/154D A23G1/00M A23G1/00M+D6 A23G1/30C A23G1/56 A23G3/00 A23G3/00+D6 A23G3/00K A23G3/00K+D6 A23G3/00M A23G3/00M+D6 A23G3/30 A23G3/30+D6 A23G3/34C A23G3/34E A23G3/36 A23G3/38 A23G3/42 A23G4/10 A23G9/02 A23G9/02+D A23G9/02+H2 A23G9/02K A23G9/02K+D6 A23G9/46 A23G9/52 A23L1/187 A23L1/19B A23L1/236 A23L1/236B2 A23L1/236D A23L1/308P A23L1/48F A23P1/16 K23G200/06

US: 260/20.9R 426/152 426/426 426/548 426/553 426/576 426/584 426/589 426/593 426/601 426/605 426/660 426/804 536/119 536/123.1 536/123.12 536/126

PatBase - CA923497_A1

**SUBSTITUTE
REPLACEMENT**

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

Family:

Publication number	Publication date	Application number	Application date
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Priority:

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FR19681538007 19680722	US19690794476 19690122	US19710116610 19710218
US19720257001 19720525	US19720317004 19721220	CA19730181795 19730924
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ZA19730007862 19731009	US19740451090 19740314	

Probable Assignee: PFIZER

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Assignee(s): PFIZER INC 235 EAST 42ND STREET NEW YORK ETAT DE N ; PFIZER INC NEW YORK N Y US ; PFIZER INC 235 EAST 42ND STREET NEW YORK ETAT DE NEW YORK E U A ; PFIZER INC 235 EAST 42ND STREET NEW YORK STATE OF NEW YORK E U A ; RENNARD HANS H ; PFIZER LTD ; CHAS PFIZER and CO ; CHAS PFIZER AND CO INC ; HANS H RENNARD ; PFIZER INC US ; PFIZER INC 235 EAST 42ND STREET NEW YORK STATE OF ; PFIZER INC TE NEW YORK

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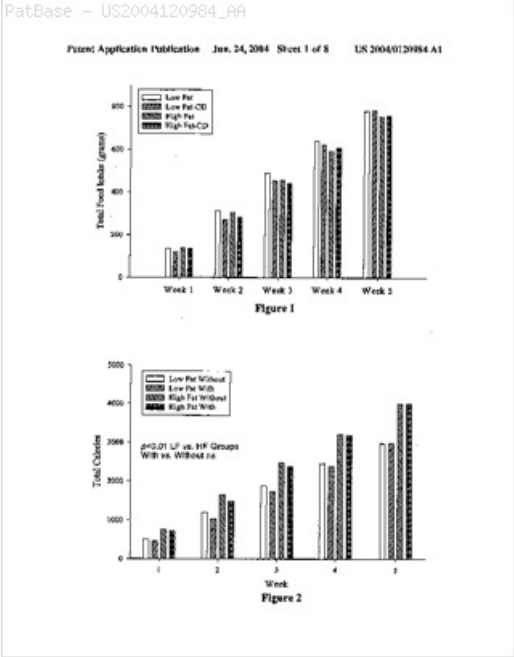
Inventor(s): HANS HEINRICH REINHARD ; RENNARD H US ; HH RENHARD ; H H RENHARD ; HANS H RENNARD

Title: COMPOSITIONS COMPRISING DIETARY FAT COMPLEXER AND METHODS FOR THEIR USE

Abstract: This invention relates to fat containing consumable food products comprising alpha-cyclodextrin. The food products have reduced levels of bioavailable fat but have substantially the same fat, cholesterol and caloric content as a like food without alpha-cyclodextrin. The invention also relates to methods for reducing the bioavailability of fats in fat containing food products without reducing caloric intake as determined by bomb calorimetry and to methods for increasing high density lipoproteins in a subject and reducing or controlling weight by administering the food products of this invention.

Classifications:

International (IPC 8-9): A21D13/08 A21D2/00 A21D2/18 A23C13/12 A23C9/00 A23D7/00 A23D9/00 A23D9/007 A23K1/16 A23K1/18 A23K20/00 A23L1/00 A23L1/015 A23L1/03 A23L1/05 A23L1/09 A23L1/10 A23L1/16 A23L1/164 A23L1/187 A23L1/212 A23L1/22 A23L1/30 A23L1/307 A23L1/308 A23L1/31 A23L1/32 A23L1/38 A23L27/00 A23L29/00 A23L33/10 A23L33/20 A23L33/21 A23L7/00 A61K A61K31/715 A61K31/724 A61K38/00 A61K47/00 A61K47/40 A61K47/44 A61K9/08 A61K9/14 A61K9/20 A61K9/48 A61K9/64 A61P1/00 A61P1/12 A61P1/14 A61P1/16 A61P3/00 A61P3/02 A61P3/04 A61P3/06 A61P3/08 A61P3/10 A61P43/00 A61P5/50 C08B37/16 (Advanced/Invention); A23D7/005 A23L1/308 A23P1/16 (Advanced/Non-invention); A21D2/00 A23D9/00 A23L1/30 A61K38/00 A61K47/00 (Core/Invention); A61K (Subclass/Invention)
International (IPC 1-7): A21D2/00 A21D2/18 A23D9/00 A23K1/16 A23L1/00 A23L1/01 A23L1/09 A23L1/16 A23L1/18 A23L1/30 A23L1/307 A23L1/38 A61K A61K31/724 A61K47/00 A61K47/40 A61K9/14 A61K9/20 A61K9/48 A61P1/12 A61P1/14 A61P1/16 A61P3/02 A61P3/04 A61P3/06 A61P3/08 A61P3/10 C08B37/16
CPC: A21D2/181 A21D2/186 A23K20/163 A23K50/40 A23L5/273 A23L7/111 A23L7/126 A23L9/12 A23L15/30 A23L25/10 A23L27/88 A23L29/35 A23L33/20 A23P10/30 A23P30/40 A21D13/80 A61K47/40 A61K31/724
European: A21D13/08 A21D2/18B A21D2/18E A23K1/16L A23K1/18N A23L1/00P16 A23L1/00P4 A23L1/015E2 A23L1/09D A23L1/164C A23L1/16D A23L1/187B A23L1/307 A23L1/32F A23L1/38 A61K31/724
US: 1/1 424/439 424/439P 424/451 424/452 424/455 424/456 424/464 424/465 424/489 426/580 426/601 426/611 426/613 426/615 426/618 426/641 426/661 514/58 514/58S



Family:

Publication number	Publication date	Application number	Application date
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AU2003259235 BB	20070823	AU20030259235	20030729
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CA2480668 AA	20040928	CA20032480668	20030729
CA2480668 C	20091124	CA20032480668	20030729
CA2677430 AA	20040226	CA20032677430	20030729
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CA2835747 AA	20040226	CA20032835747	20030729
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HK1072184 A1	20100618	HK20050102859	20050406
HK1072184 A3	20050819	HK20050102859	20050406
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SI2138190 T1	20140530	SI20030032347T	20030729
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US2014107067 AA	20140417	US20130015455	20130830
US6890549 BB	20050510	US20030628475	20030729
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Priority:

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CA20032480668	20030729	CA20032677430	20030729	CA20032835747	20030729
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US20040923000	20040823	CO20050012002	20050210	CA20092480668	20091006
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CA20132677430	20131219				

Probable Assignee: SOHO FLORDIS INT PTY LTD ACN 137 788 491

Assignee(s): (std): ARTISA JOSEPH D ; JEN CATHERINE ; ARTISS JOSEPH D ; ARTJEN COMPLEXUS INC ; SOHO FLORDIS INT PTY LTD ACN 137 788 491 ; SOHO FLORDIS INT PTY LTD ; ART DZHEN KOMPLEKSUS INK ; ART JEN COMPLEXUS ; ART JEN COMPLEXUS INC ; SOHO FLORDIS INTERNATL PTY LTD

Assignee(s): SOHO FLORDIS INT PTY LTD ST LEONARDS ; ART JEN COMPLEXUS INC 510 WESTCOURT PLACE 251 GOYEAU STREET ; SOHO FLORDIS INTERNATIONAL PTY LTD

Inventor(s): (std): ARTISS DZHOZEF D ; DZHEN KATRIN ; JOSEPH D ARTISS ; JEN CATHERINE ; CATHERINE JEN ; ARTISS JOSEPH D ; ARTISS JOSEPH ; ARTISA JOSEPH D

Inventor(s): ARTISA JOSEPH ; ASRTISS JOSEPH D ; ARTISS JOSEPH D WINDSOR ; JEN CATHERINE BLOOMFIELD HILLS

Agent(s): PIZZEYS; PIZZEYS PATENT AND TRADE MARK ATTORNEYS PTY LTD; GOUDREAU GAGE DUBUC; LAVERY DE BILLY LLP; CAMILO HERNANDO ALVAREZ BERNATE; LEINWEBER AND KIMMERMANN; WALTON SEAN MALCOLM; GREEN CATHERINE; VALLEJO JUAN PEDRO; SIT FUNG KWONG AND SHUM; SIT FUNG KWONG AND SHUM; WU XINYU; HONGKONG TRUER IP LTD; BENNY KONG AND YEUNG; DR MARK FRIEDMAN LTD; KITAMURA SHUICHIRO; FULBRIGHT AND JAWORSKI MARKET SQUARE; FULBRIGHT AND JAWORSKI LLP; CROWELL AND MORING LLP

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

Title: SOLID PREPARATIONS HAVING A MULTICORE STRUCTURE

Abstract: The invention relates to solid preparations of at least two active compounds suitable for the food sector and animal feed sector or for pharmaceutical and cosmetic applications having a multicore structure in which at least two cores of a multicore structure have a different chemical composition, a process for their production and the use of these solid preparations to produce food supplements, and as additive to foods, animal feeds, pharmaceutical and cosmetic preparations.

Classifications:

International (IPC 8-9): A23K1/00 A23K1/16 A23K1/20 A23K20/158 A23K20/174 A23K20/179 A23L1/00 A23L1/27 A23L1/275 A23L1/30 A23L1/302 A23L1/303 A23L33/155 A23L5/44 A23P1/00 A61J3/07 A61K31/015 A61K31/07 A61K8/00 A61K8/11 A61K8/31 A61K8/34 A61K9/14 A61K9/16 A61K9/20 A61K9/48 A61K9/51 A61Q19/00 A61Q90/00

B01J19/00 (Advanced/Invention);

A23K1/00 A23K1/16 A23K1/20 A23L1/00 A23L1/27 A23L1/30 A23L1/302 A23P1/00 A61J3/07 A61K31/01 A61K31/045 A61K8/00 A61K8/11 A61K8/30 A61K9/14 A61K9/16 A61K9/20 A61K9/48 A61K9/51 A61Q19/00 A61Q90/00

B01J19/00 (Core/Invention)

International (IPC 1-7): A23K1/00 A23K1/16 A23K1/20 A23L1/00 A23L1/27 A23L1/275 A23L1/29 A23L1/30 A23L1/302 A23P1/00 A61J3/07 A61K31/015 A61K31/047 A61K31/07 A61K47/00 A61K7/00 A61K9/14 A61K9/16 A61K9/20 A61K9/48 B01J19/00

CPC: A23K20/158 A23K20/174 A23K20/179 A61Q19/00 A23V2002/00 A61K8/0283 A61K8/31 A61K8/342 A61K2800/413 B82Y5/00 A23L5/44 A23L33/155

European: A23K1/16B A23K1/16C A23K1/16I A23L1/275B2 A23L1/303 A61K8/02N7 A61K8/04H A61K8/31 A61K8/34C A61Q19/00 B82Y5/00 K23V2/00 K61K201/103 K61K800/413

US: 424/439 424/439S 426/576 426/576S 426/72 426/72P

Family:

Publication number	Publication date	Application number	Application date
AT295152 E	20050515	AT20010119312T	20010810
CN100374041 C	20080312	CN20011025900	20010830
CN1340310 A	20020320	CN20011025900	20010830
DE10042833 A1	20020314	DE20001042833	20000830
DE50106179 D1	20050616	DE20015006179	20010810
DK1186292 T3	20050808	DK20010119312T	20010810
EP1186292 A2	20020313	EP20010119312	20010810
EP1186292 A3	20031001	EP20010119312	20010810
EP1186292 B1	20050511	EP20010119312	20010810
ES2241725 T3	20051101	ES20010119312T	20010810
JP2002204673 A2	20020723	JP20010256256	20010827
PT1186292 T	20050930	PT20010119312T	20010810
SI1186292 T1	20051031	SI20010030379T	20010810
US2002044991 AA	20020418	US20010929075	20010815

Priority:

DE20001042833 20000830 DE20015006179 20010810 EP20010119312 20010810

Probable Assignee: BASF SE

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Inventor(s): NM JENSON ; NINA MUSAEUS JENSEN ; N M JENSON ; HELMUT AUWETER ; H ACCVIT ; ERIK LUDDECKE ; E LUEDCKE

Agent(s): FUJITA TAKASHI; ISHII SADAJI; HIRAKI YUSUKE

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

Title: CONTROLLED RELEASE ENCAPSULATED BIOACTIVE SUBSTANCES

Abstract: The present invention is an encapsulated yeast composite comprising a core comprising yeast and a coating containing an emulsifiable lipid. The yeast includes *Saccharomyces cerevisiae*. The invention also relates to other encapsulated bioactive substance composites. The nature of the coating provides controlled release of the bioactive substance from the encapsulate. The encapsulated composites are useful in the production of food compositions, food products, and animal feed products.

Classifications:

International (IPC 8-9): A21D10/00 A21D13/00 A21D2/00 A21D8/04 A23C9/152 A23J1/00 A23K1/00 A23K1/16 A23K40/30 A23L1/00 A23L1/28 A23L1/30 A23L1/302 A23L1/304 A23L33/14 A23P1/04 A23P10/35 B32B15/02 C12N1/04 (Advanced/Invention); A21D2/00 A23K1/16 A23L1/29 A23P1/04 (Advanced/Non-invention); A23C9/152 A23L1/302 A23L1/304 (Core/Invention)

International (IPC 1-7): A21D2/00 A23B4/03 A23J1/00 A23K1/16 A23L1/29 A23P1/04 B01J13/02 B32B15/02

CPC: Y10T428/12493 Y10T428/125 Y10T428/2982 Y10T428/2984 Y10T428/2989 A21D8/047 A23V2002/00 A23K40/30 A23L33/14 A23P10/35 A21D8/042

European: A21D8/04B A21D8/04E A23K1/00B3 A23L1/00P4B A23L1/30P K23V2/00

US: 26/4.432 264/4.3 264/4.32 264/43 264/432 42/63.3 42/69.2 42/69.4 42/69.6 42/69.7 42/69.8 424/458 424/461 424/461P 424/464 424/469 426/33 426/391 426/446 426/519 426/549 426/553 426/554 426/653 426/656 426/92 426/94 426/96 426/97 426/98 427/212 427/212S 428/402 428/402.2 428/402.24 428/402.240S 428/615 428/616 51/4.1 51/42.3 514/1 514/184 514/23 514/474

Family:

Publication number	Publication date	Application number	Application date
AU2003297109 AA	20040729	AU20030297109	20031215
CA2529088 AA	20050622	CA20032529088	20031215
EP1581064 A1	20051005	EP20030814800	20031215
EP1581064 A4	20060503	EP20030814800	20031215
EP1581064 B1	20180815	EP20030814800	20031215
JP2006512091 T2	20060413	JP20050508592T	20031215
KR20050084485 A	20050826	KR20057011885	20031215
US2004121002 AA	20040624	US20030342168	20030114
US6835397 BB	20041228	US20030342168	20030114
WO04060074 A1	20040722	WO2003US39847	20031215

Priority:

US20020329042 20021223 US20030342168 20030114 WO2003US39847 20031215

Probable Assignee: BALCHEM CORP

Assignee(s): (std): BALCHEM CORP

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Agent(s): PIASETZKI AND NENNIGER LLP; AVIDITY IP

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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG UZ VC VN YU ZA ZM ZW

Title: FOOD COMPOSITIONS FOR GUT HEALTH COMPRISING BLACK TEA

Abstract: The present invention provides the use of a cooked food product comprising black tea leaves, an extract of black tea or a mixture thereof, to maintain or improve microflora balance and/or to treat or prevent diarrhoea in a subject consuming the composition and wherein the black tea leaves or the extract of black tea is/are present in an unbound state. Also provided is a cooked food product which is a cookie, cake, bun, pastry, or porridge comprising said black tea leaves, extract or mixture and a milk or milk based ingredient in an amount of up to 10 percent wt.

Classifications:

International (IPC 8-9): A21D2/26 A21D2/36 A23F3/00 A23F3/06 A23F3/16 A23L1/168 A23L1/29 A23L1/30 A61K36/00 A61K36/82 (Advanced/Invention);
A21D2/00 A23F3/00 A23L1/00 A23L1/168 A23L1/30 A61K36/00 A61K36/185 (Core/Invention);
A23L1/00 A23L3/00 (Core/Non-invention);
A23F A23L A61K (Subclass/Non-invention)

International (IPC 1-7): A23F3/00 A23F3/06 A23F3/16 A23L1/29 A23L1/30 A61K35/78 A61K36/00 A61K36/82

CPC: A23L7/143 A23L33/105 A21D2/263 A21D2/36 A23V2002/00 A61K36/82

European: A21D2/26B4 A21D2/36 A23L1/168 A23L1/30B A61K35/78 A61K36/82 K23V2/00

Family:

Publication number	Publication date	Application number	Application date
AP200503331 A0	20050630	AP20050003331	20031126
AP2039 A	20090907	AP20050003331	20031126
AR042548 AA	20050622	AR2003P104733	20031219
AU2003294731 AA	20040714	AU20030294731	20031126
BRPI0316135 A	20050927	BR2003PI16135	20031126
CL2003002700 A1	20050408	CL20030002700	20031219
CN1728951 A	20060201	CN200380107093	20031126
IL168750 A0	20060205	IL20030168750	20031126
IN00551MN2005 A	20050923	IN2005MN00551	20050603
IN211469 B	20080801	IN2005MN00551	20050603
MXPA05006434 A1	20050819	MX2005PA06434	20031126
TH72830 A	20051128	TH20031004753	20031216
TR200502229 T2	20061121	TR20050002229T	20031126
WO04056205 A1	20040708	WO2003EP13303	20031126
ZA200504167 A	20060726	ZA20050004167	20060523

Priority:

EP20020080659 20021220 EP20020208659 20021220 EP20030076736 20030604
WO2003EP13303 20031126

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Assignee(s): (std): LEVER HINDUSTAN LTD ; RISSELADA CHRISTIAN JACOB ; SMORENBURG HERMANUS EBERTUS ;
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JAN WILL

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; KLINKEN BERNARDUS JAN WILLEM V ; RISSELADA CHRISTIAN J ; RISSELADA CHRISTIAN JACOB ;
SMORENBURG HERMANUS E ; SMORENBURG HERMANUS EBERTUS ; SMORENBURG HERMANUS
EBERTUS ET ; BERNARDUS JAN WILLEM VAN KLINKEN ; TOSCHKA HOLGER Y ; TOSCHKA HOLGER
YORK ; VAN KLINKEN BERNARDUS JAN WILL ; VAN KLINKEN BERNARDUS JAN WILL RISSELADA
CHRISTIAN ; VAN KLINKEN BERNARDUS JAN WILLEM

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KLINKEN BERNARDUS JANWILLEM ; VAN KLINKEN BERNARDUS JAN WILL RISSELADA CHRISTIAN
JACOB SMORENBURG HERMANUS EBERTUS TOSCHKA HOLGERYORK ; VAN KLINKEN BERNARDUS JAN
WILL RISSELADA ; BERNARDUS JAN WILLEM VAN KLINGEN ; VAN KLINKEN BERNARDUS J ; CHRISTIAN
JACOB ; SMORENBURG HERMANUS EBERTUS ET AL ; RISSELADA

Agent(s): SARGENT AND KRAHN

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
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KG KP KR KZ LC LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NI NL NO NZ OM PG PH
PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA
ZM ZW

Title: COCHLEATE PREPARATIONS OF FRAGILE NUTRIENTS

Abstract: The present invention provides novel fragile nutrient cochleates that generally include one or more encochleated fragile nutrients, e.g., beta carotene, and methods for making the same. Also provided are methods for the use and administration of the fragile nutrient cochleates of the invention.

Classifications:

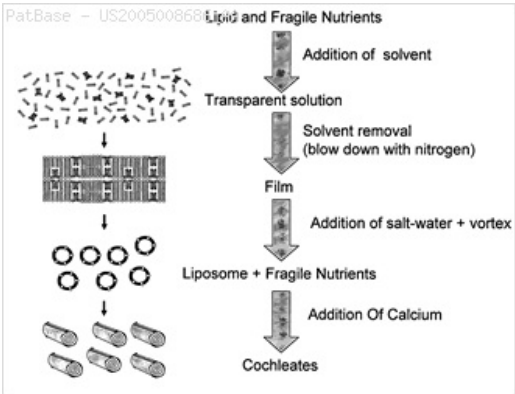
International (IPC 8-9): A21D2/00 A21D2/36 A23L1/00 A23L1/275 A23L1/30 A61K9/127 (Advanced/Invention)

International (IPC 1-7): A23L1/00 A61K9/127

CPC: A23L5/44 A23L33/115 A23P10/35 A61K9/1274 A21D2/00 A21D2/36 A23V2002/00

European: A21D2/00 A21D2/36 A23L1/00P4B A23L1/275B2 A23L1/30C A61K9/127K K23V2/00

US: 424/450 424/450P



Family:

Publication number	Publication date	Application number	Application date
US2005008686 AA	20050113	US20040759381	20040115
WO04064805 A1	20040805	WO2004US01236	20040115

Priority:

US20030440120P 20030115 US20030465754P 20030425 US20040759381 20040115

Probable Assignee: BIODELIVERY SCIENCES INTERNATI

Assignee(s): (std): BIODELIVERY SCIENCES INTERNATI ; DELMARRE DAVID ; GOULD FOGERITE SUSAN ; KRAUSE ELSMORE SARA L ; MANNINO RAPHEL J

Assignee(s): LAURUS MASTER FUND LTD ; TAN FENG ; MANNINO RAPHAEL J ; BIODELIVERY SCIENCES INTERNATIONAL INC ; BIODELIVERY SCIENCES INT ; BIODELIVERY SCIENCES INT INC

Inventor(s): (std): DELMARRE DAVID ; GOULD FOGERITE SUSAN ; KRAUSE ELSMORE SARA L ; MANNINO RAPHAEL J ; MANNINO RAPHEL J ; TAN FENG

Inventor(s): MANNINO RAPHAEL ; KRAUSE ELSMORE SARA

Agent(s): LAHIVE AND COCKFIELD LLP

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

Title: PREBIOTIC PREPARATION

Abstract: The present invention relates to a nutritional additive comprising arabinoxylans, which beneficially modulates the human intestinal flora. Furthermore, several food and beverage products comprising the additive are provided as well as methods to prepare the said additive.

Classifications:

International (IPC 8-9): A21D A21D13/08 A21D2/18 A23C9/13 A23C9/20 A23K A23K1/16 A23K1/18 A23L A23L1/10 A23L1/16 A23L1/30 A23L1/308 A23L1/314 A23L2/00 A23L2/52 A61K A61K31/715 A61K31/716 A61K36/00 A61K36/899 A61P1/00 C12P19/04 (Advanced/Invention); A21D13/00 A21D2/00 A23C9/00 A23C9/13 A23K1/16 A23K1/18 A23L1/00 A23L1/10 A23L1/16 A23L1/30 A23L1/308 A23L1/314 A23L2/00 A23L2/52 A61K31/00 A61K31/715 A61K31/716 A61K36/00 A61K36/88 A61P1/00 C12P19/00 (Core/Invention)

International (IPC 1-7): A23L1/10 A23L1/30 A61K31/716 A61P1/00

CPC: A23K20/163 A21D2/181 A23V2002/00 A61K31/716 A61K36/899 A23L7/109 A23L7/115 A23L13/42 A23L13/426 A23L33/105 A23L33/135 A23L33/22 A23K50/75

European: A21D2/18B A23K1/16L A23K1/18L2 A23L1/10E A23L1/16 A23L1/308A A23L1/30B A23L1/30M A23L1/314B A23L1/314B4 A61K31/716 A61K36/899 K23V2/00

US: 426/18 426/18S 426/31 426/31P 426/61 426/618 426/618S 426/61S 426/71 426/71S

PatBase - US2008102162_AA

Patent Application Publication May 1, 2008 Sheet 1 of 11 US 2008/0102162 A1

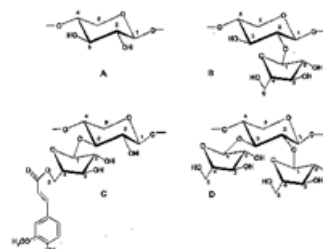


Figure 1

Family:

Publication number	Publication date	Application number	Application date
AT402617 E	20080815	AT20050758958T	20050630
AU2005259856 AA	20060112	AU20050259856	20050630
AU2005259856 BB	20101028	AU20050259856	20050630
BRPI0511391 A	20071204	BR2005PI11391	20050630
CA2569856 AA	20061208	CA20052569856	20050630
CA2569856 C	20140916	CA20052569856	20050630
CN1980579 A	20070613	CN200580022193	20050630
CN1980579 B	20101229	CN200580022193	20050630
DE602005008595 D1	20080911	DE200560008595T	20050630
EP1758470 A1	20070307	EP20050758958	20050630
EP1758470 B1	20080730	EP20050758958	20050630
ES2314676 T3	20090316	ES20050758958T	20050630
GB200414655 A0	20040804	GB20040014655	20040630
HK1101533 A1	20071018	HK20070109229	20070824
HK1101533 A3	20071018	HK20070109229	20070824
IN07671DN2006 A	20070817	IN2006DN07671	20061218
IN260557 B	20140509	IN2006DN07671	20061218
JP2008504038 T2	20080214	JP20070518414T	20050630
MXPA06015211 A1	20070326	MX2006PA15211	20050630
RU2007103355 A	20080810	RU20070103355	20050630
RU2376889 C2	20091227	RU20070103355	20050630
US2008102162 AA	20080501	US20050571506	20050630
WO06002495 A1	20060112	WO2005BE00105	20050630

Priority:

GB20040014655 20040630 WO2005BE00105 20050630

Probable Assignee: KU LEUVEN RESEARCH AND DEVELOPMENT

Assignee(s): (std): COURTIN CHRISTOPHE ; DELCOUR JAN ; FUGEIA NV ; BROEKAERT WILLEM ; LEUVEN K U RES AND DEV ; FUGEIA NV ; RUTGEERS PAUL ; SWENNEN KATRIEN ; VERBEKE KRISTIN

Assignee(s): RUTGEERTS PAUL ; K U LEUVEN RESEARCH AND DEVELOPMENT ; K U LEUVEN RES AND DEV ; KATHOLIEKE UNIVERSITEIT LEUVEN K U LEUVEN RESEARCH AND DEVELOPMENT ; KATHOLIEKE UNIVERSITEIT LEUVEN ; FUGEIA NVWETENSCHAPSPARK ARENBERGBIO-INCUBATOR LEUVENGASTON GEENSLAAN 1B-3001HEVERLEE ; KU LEUVEN RESEARCH AND DEVELOPMENTGROOT BEGIJNHOF BENEDENSTRAATB-3000LEUVENBE ; KU LEUVEN RESEARCH AND DEVELOPMENT ; CARGILL INC ; CARGILL INC15407 MCGINTY ROAD WESTWAYZATAMN55391US ; KULEUVEN RESEARCH AND DEVELOPMENT

Inventor(s): (std): WILLEM BROEKAERT ; VERBEKE KRISTIN ; SWENNEN KATRIEN ; RUTGEERTS PAUL ; RUTGEERS PAUL ; PAUL RUTGEERS ; PAUL DELCOUR JAN COURTIN CHRIS ; KRISTIN VERBEKE ; KATRIEN SWENNEN ; JAN DELCOUR ; DELCOUR JAN ; COURTIN CHRISTOPHE ; CHRISTOPHE COURTIN ; BROEKAERT WILLEM ; SWENNEN KATRIN ; RJUTGEHRS POL ; KURTEHN KRISTOF ; DEL KUR JAN ; BRUKART VILLEM

Inventor(s): DEL'KUR JAN ; DELCOUR JAN COURTIN CHRISTOPHE BROEKAERT WILLEM SWENNEN KATRIEN VERBEKE KRISTIN RUTGEERS PAUL ; DELCOUR JAN COURTIN CHRISTOPHE BROEKAERT WILLEM SW ; DELCOUR JAN COURTIN CHRISTOPHE BROEKAERT ; RJUTGEHRS POL ; BROEKAERT WILLEMBE ; COURTIN CHRISTOPHEBE ; DELCOUR JANBE ; RUTGEERTS PAULBE ; SWENNEN KATRIENBE ; VERBEKE KRISTINBE

Agent(s): SPRUSON AND FERGUSON; SMART AND BIGGAR; BIRD ARIANE ET AL; SHANGHAI PATENT AND TRADEMARK OFFICE; NAKAMURA GIHEI; NODA HISATO; SAKAI MASAYUKI; HORII YUTAKA; MORITA TOSHIO; FUKAMI HISAO; CLARK AND ELBING LLP

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

Title: POLYVALENT METAL PROTEINATES AS FOOD ADDITIVES

Abstract: Essential metals are more readily assimilated into the body of a warm blooded animal when administered in the form of metal chelates containing at least two ligands wherein the ligands are protein hydrolysates selected from the group consisting of tripeptides, dipeptides and naturally occurring amino acids. For greater effectiveness the metal chelates may be formulated into a composition comprising and acid-base buffer which will buffer the composition to a relatively constant pH between about 7 and 11.

Classifications:

International (IPC 8-9): A21D2/24 A23J3/00 A23K1/16 A23K1/175 A23L1/00 A23L1/064 A23L1/068 A23L1/217 A23L1/22 A23L1/227 A23L1/30 A23L1/304 A23L1/305 A23L1/315 A61K31/28 A61K33/06 A61K33/24 A61K38/00 A61P3/00 A61P43/00 A61P7/06 (Advanced/Invention); A23L1/00 A23L1/305 A61K31/28 A61K33/06 A61K33/24 A61K38/00 A61P3/00 A61P43/00 (Advanced/Non-invention); A21D2/00 A23K1/16 A23K1/175 A23L1/00 A23L1/06 A23L1/214 A23L1/22 A23L1/226 A23L1/30 A23L1/304 A23L1/305 A23L1/315 A61K31/28 A61K33/06 A61K33/24 A61K38/00 A61P3/00 A61P43/00 A61P7/00 (Core/Invention)

International (IPC 1-7): A21D13/00 A21D2/00 A21D2/02 A23D5/00 A23G3/00 A23J3/00 A23K1/16 A23K1/175 A23K1/22 A23L1/06 A23L1/22 A23L1/30 A23L1/31 A61K31/28 A61K31/295 A61K31/30 A61K31/315 A61K33/00 A61K33/24 A61K37/00 A61K37/02 A61K37/14 A61K37/18 C07G7/00

CPC: A23K20/00 A23K20/147 A23K20/24 A23K20/30 A21D2/24 A23L13/57 A23L19/18 A23L21/12 A23L21/15 A23L33/165

European: A21D2/24 A23K1/16 A23K1/16G A23K1/175D A23K1/175J A23L1/064 A23L1/068 A23L1/217 A23L1/304C A23L1/315D2

PatBase - CA1088425_A1

**SUBSTITUTE
REPLACEMENT**

SECTION is not Present

Cette Section est Absente

Family:

Publication number	Publication date	Application number	Application date
AU197724331 A1	19781026	AU19770024331	19770418
AU520654 B2	19820218	AU19770024331	19770418
CA1088425 A1	19801028	CA19770276942	19770426
DE2755709 A1	19780622	DE19772755709	19771214
GB1575577 A	19800924	GB19770015601	19770414
JP1024768 B4	19890515	JP19770088921	19770726
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Priority:

US19760751694 19761217 CA19770276942 19770426

Probable Assignee: ASHMEAD HH

Assignee(s): (std): ASHMEAD H ; ASHMEAD H H ; ASHMEAD HARVEY H ; ASHMEAD HH ; HARVEY HAROLD ASHMEAD

Assignee(s): ASHMEAD HARVEY HAROLD

Inventor(s): (std): HAABII HARORUDO ASHIYUMIIDO ; HARVEY HAROLD ASHMEAD ; HH ASHMEAD ; ASHMEAD HARVEY H ; ASHMEAD HARVEY HAROLD ; ASHMEAD H H

Inventor(s): H H ASHMEAD ; HAABII HARORUDO ASHUMIIDO ; HAROLD ASHMEAD HARVEY

Agent(s): RI; FB RICE PTY LTD; SMART AND BIGGAR

Title: COMPOSITIONS CONTAINING SUCRALOSE AND APPLICATION THEREOF

Abstract: Novel utilization of sucralose which is a high intense sweetener. Compositions containing sucralose including: sweetening compositions having excellent sweetness qualities based on the characteristics of sucralose; foods with a masked unpleasant smell and unpleasant taste; performance food compositions (viscous food compositions, gel food compositions, emulsified food compositions); foods with improved flavors; preservatives and foods with improved quality of taste; and flavor compositions with improved flavors. Novel utilization of sucralose as a sweetener improver, a masking agent for unpleasant smell/unpleasant taste, a flavor improver, a function improver (viscosity, gelling properties, emulsification properties), a taste characteristic improver, and a flavor improver/enhancer.

Classifications:

International (IPC 8-9): A21D13/08 A21D2/08 A21D2/18 A23B4/00 A23B4/044 A23B7/00 A23C11/04 A23C11/10 A23C21/08 A23C9/00 A23C9/13 A23C9/152 A23C9/156 A23D7/00 A23F3/14 A23F3/16 A23F3/30 A23F3/40 A23F5/14 A23F5/24 A23G1/00 A23G1/30 A23G1/40 A23G3/00 A23G3/34 A23G3/42 A23G3/48 A23G3/50 A23G4/00 A23G4/10 A23G9/32 A23G9/34 A23G9/44 A23G9/52 A23J3/00 A23J3/04 A23J3/08 A23J3/16 A23J3/18 A23J7/00 A23L1/00 A23L1/015 A23L1/03 A23L1/035 A23L1/05 A23L1/0522 A23L1/068 A23L1/08 A23L1/09 A23L1/10 A23L1/20 A23L1/202 A23L1/211 A23L1/212 A23L1/22 A23L1/221 A23L1/226 A23L1/232 A23L1/235 A23L1/236 A23L1/238 A23L1/24 A23L1/27 A23L1/30 A23L1/302 A23L1/307 A23L1/31 A23L1/312 A23L1/314 A23L1/318 A23L1/32 A23L1/325 A23L1/36 A23L1/48 A23L11/00 A23L11/20 A23L13/00 A23L13/20 A23L13/40 A23L15/00 A23L17/00 A23L19/00 A23L2/00 A23L2/02 A23L2/38 A23L2/60 A23L21/15 A23L25/00 A23L27/00 A23L27/10 A23L27/20 A23L27/27 A23L27/30 A23L27/50 A23L27/60 A23L29/10 A23L29/20 A23L29/212 A23L29/256 A23L29/269 A23L29/281 A23L29/30 A23L3/00 A23L3/10 A23L3/35 A23L3/3508 A23L3/3526 A23L3/3562 A23L33/10 A23L33/12 A23L33/15 A23L33/175 A23L33/18 A23L35/00 A23L5/20 A23L7/10 A24B15/00 A24B15/32 A24B15/34 A24B15/40 A61K31/00 A61K31/197 A61K31/198 A61K36/18 A61K36/23 A61K36/233 A61K36/25 A61K36/258 A61K36/51 A61K36/515 A61K36/54 A61K36/70 A61K36/708 A61K36/71 A61K36/718 A61K36/756 A61K36/8888 A61K47/24 A61K47/36 A61K8/00 A61K8/18 A61K8/34 A61K8/35 A61K8/60 A61K8/73 A61P3/00 A61P3/04 A61P3/10 A61Q11/00 A61Q13/00 C07H5/02 C08B37/00 C11B9/00 C12G3/00 C12G3/04 (Advanced/Invention);

A21D13/00 A21D13/08 A21D2/18 A23B4/00 A23B7/00 A23C11/10 A23C9/00 A23D7/00 A23F3/14 A23F5/14 A23F5/24 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G9/44 A23G9/52 A23J7/00 A23L1/015 A23L1/03 A23L1/068 A23L1/211 A23L1/22 A23L1/236 A23L1/238 A23L1/24 A23L1/307 A23L1/32 A23L1/36 A23L1/48 A23L2/00 A23L2/02 A23L2/38 A23L2/52 A23L3/00 A23L3/3463 A24B15/00 A61P3/04 A61P3/10 C12G3/00 (Advanced/Non-invention);

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International (IPC 1-7): A21D13/08 A21D2/18 A23B4/00 A23B4/044 A23B7/00 A23C11/10 A23C21/08 A23C9/00 A23C9/13 A23C9/152 A23C9/156 A23D7/00 A23F3/14 A23F3/16 A23F5/14 A23F5/24 A23G1/00 A23G3/00 A23G3/30 A23G9/02 A23J3/16 A23J7/00 A23L1/015 A23L1/035 A23L1/05 A23L1/068 A23L1/20 A23L1/21 A23L1/211 A23L1/212 A23L1/22 A23L1/221 A23L1/226 A23L1/232 A23L1/236 A23L1/238 A23L1/24 A23L1/30 A23L1/307 A23L1/314 A23L1/32 A23L1/36 A23L1/48 A23L2/00 A23L2/02 A23L2/38 A23L2/60 A23L3/00 A23L3/3508 A23L3/3526 A23L3/3562 A24B15/00 A61K35/78 A61K47/36 A61K7/16 A61K7/46 A61P3/04 A61P3/10 C08B37/00 C11B9/00 C12G3/00

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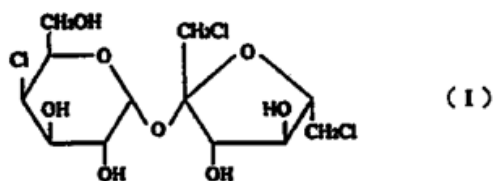
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Publication number	Publication date	Application number	Application date
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WO0024273 A1	20000504	WO1999JP05962	19991028

Priority:

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JP20170170463	20170905	JP20170170464	20170905	JP20180044623	20180312

Probable Assignee: SAN EI GEN FFI INC

Assignee(s): (std): AMADA METRECS CO LTD ; AMADA METRECS COMPANY LIMITED ; FUJII MIKI ; HIRAO KAZUTAKA ; INOUE MAKI ; IWAI KAZUMI ; OJIMA NAOTO ; KAWAI TAKUYA ; KAWAMOTO MITSUMI ; KURIBI SHUNSUKE ; SAKAGUCHI MIHO ; MORITA YOSHITO ; SANEI GEN FFI INC ; SASAKI CHIE ; SHIZU KAZUHITO ; SHINGURYOU MARIKO ; YASUNAMI NOBUHARU ; YOSHIFUJI JUNKO ; SAN EI GEN FFI INC ; SHIGURYOU MARIKO

Assignee(s): SAN EI GEN F F I ; SAN EI GEN FFI ; SAN EI GEN F F I INC

Inventor(s): (std): MORITA MASAHITO ; INOUE MASANORI ; INOUE MAKI ; IWAI KAZUMI ; OJIMA NAOTO ; KAWAI TAKUYA ; KAWAMOTO MITSUMI ; KURIBI SHUNSUKE ; SAKAGUCHI MIHO ; SASAKI CHIE ; SHIZU KAZUHITO ; SHINGURYOU MARIKO ; HIRAO KAZUTAKA ; MORITA YOSHITO ; YOSHIFUJI JUNKO ; KOJIMA NAOTO ; FUJII MIKI ; YASUNAMI NOBUHARA ; SHIZU KAZUTO ; SHINGURYO MARIKO ; YASUNAMI SHINJI ; KAWAMOTO MITSUYOSHI ; SHIGURYOU MARIKO ; YASUNAMI NOBUHARU ; JUNKO YOSHIFUJI ; NOBUHARU YASUNAMI ; YOSHITO MORITA ; MIKI FUJII ; KAZUTAKA HIRAO ; MARIKO SHINGURYOU ; KAZUHITO SHIZU ; CHIE SASAKI ; MIHO SAKAGUCHI ; SHUNSUKE KURIBI ; MITSUMI KAWAMOTO ; TAKUYA KAWAI ; NAOTO OJIMA ; KAZUMI IWAI ; MAKI INOUE

Agent(s): MUELLER-BORE AND PARTNER PATENTANWAELTE; SAEGUSA EIJI; KAKEHI HIROMICHI; OHARA TAKESHI; TACHI YASUMITSU; SAITO KENJI; FUJII ATSUSHI; SEKI HITOSHI; NAKANO MUTSUKO; TANAKA JUNYA; HAYASHI MASAHITO; SAEGUSA AND PARTNERS; SUGHRUE MION ZINN MACPEAK AND SEAS PLLC; SUGHRUE MION PLLC

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

Title: BETA-GLUCAN-CONTAINING PRODUCTS, METHODS OF MAKING SAME, AND USES THEREFOR

Abstract: Novel beta-glucan-containing products formed from cereals are described as are methods for producing such products, and uses for such products. In one preferred aspect, the invention relates to flour-like cereal products containing beta-glucan.

Classifications:

International (IPC 8-9): A21D2/36 A23L1/00 A23L1/10 A23L1/16 A23L1/30 A61K31/716 A61P1/10 A61P3/06

A61P3/08 (Advanced/Invention);

A21D2/00 A23L1/00 A23L1/10 A23L1/16 A23L1/30 A61K31/716 A61P1/00 A61P3/00 (Core/Invention);

A21D (Subclass/Invention)

International (IPC 1-7): A23L1/10 A23L1/29 A61K35/78 A61K47/36 C08B37/00

CPC: A23L7/115 A21D2/181

European: A21D2/18B A23L1/10E

US: 426/618

Family:

Publication number	Publication date	Application number	Application date
 AU2004253444 AA	20050113	AU20040253444	20040630
 AU2004253444 AB	20060223	AU20040253444	20040630
 CA2530686 AA	20051223	CA20042530686	20040630
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 NZ526829 A	20060331	NZ20030526829	20030702
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 WO05002343 A2	20050113	WO2004NZ00136	20040630
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Priority:

NZ20030526829 20030702 WO2004NZ00136 20040630

Probable Assignee: GRANATE SEED LTD

Assignee(s): (std): GRANATE SEED LTD ; MORGAN KEITH R ; MORGAN KEITH RAYMOND ; ROXDALE FOODS LTD

Assignee(s): GRANATE SEED LIMITED ; ROXDALE FOODS LIMITED

Inventor(s): (std): MORGAN KEITH RAYMOND ; MORGAN KEITH R

Inventor(s): MORGAN KEITH ; KEITH RAYMOND MORGAN

Agent(s): GRIFFITH HACK; KIRBY EADES GALE BAKER; IWATANI RYO; FISH AND RICHARDSON PC

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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: REDUCED DIGESTIBLE CARBOHYDRATE FOOD HAVING REDUCED BLOOD GLUCOSE RESPONSE

Abstract: Reducing the digestion of digestible carbohydrates in a digestible carbohydrate-based material, and reducing the absorption of the digestion product(s) of digestible carbohydrates (that is, simple sugars) within the small intestine. The undigested digestible carbohydrate and the unabsorbed digestion products pass through the small intestines and into the colon, where they are fermented. In effect, the food materials made by practicing the present invention cause a controlled amount of digestible carbohydrate to by-pass the small intestine, resulting in the fermentation of digestible carbohydrates in the colon. The invention also provides for processing of a digestible carbohydrate-based ingredient with a non-digestible food film material, to form a reduced digestible carbohydrate food having a protective food film network, which can inhibit or prevent digestion of the digestible carbohydrate. The present invention also provides for processing of a digestible carbohydrate-based ingredient with a non-digestible food film material, to provide a resulting reduced digestible carbohydrate food containing a viscosity-building component that contributes to the formation of a viscous intestinal chyme that can inhibit or prevent digestion of the digestible carbohydrate and can inhibit adsorption of digestion products of digestible carbohydrates in the small intestine.

Classifications:

International (IPC 8-9): A21D A21D13/00 A21D13/06 A21D2/00 A21D2/18 A21D2/26 A21D2/36 A23K1/18 A23L A23L1/00 A23L1/03 A23L1/0522 A23L1/0524 A23L1/0526 A23L1/0528 A23L1/053 A23L1/0532 A23L1/054 A23L1/09 A23L1/10 A23L1/16 A23L1/164 A23L1/168 A23L1/18 A23L1/182 A23L1/214 A23L1/217 A23L1/30 A23L1/305 A23L1/307 A23L1/308 (Advanced/Invention)

International (IPC 1-7): A21D13/00 A23G3/00

CPC: A21D2/181 A21D2/183 A21D2/186 A21D2/188 A21D13/06 A23V2002/00 A23L7/109 A23L7/117 A23L7/135 A23L7/143 A23L7/165 A23L19/115 A23L19/19 A23L29/212 A23L29/231 A23L29/238 A23L29/244 A23L29/25 A23L29/256 A23L29/27 A23L29/30 A23L33/20 A23P20/20 A23K50/40 A21D13/043 A21D13/40 A23L7/00 A23L33/125

European: A21D13/00H A21D13/06 A21D2/18B A21D2/18C A21D2/18E A21D2/18F A23K1/18N A23L1/00P8E A23L1/0522 A23L1/0524 A23L1/0526 A23L1/0528 A23L1/053 A23L1/0532 A23L1/054B A23L1/09 A23L1/16 A23L1/164 A23L1/164F A23L1/168 A23L1/18B A23L1/214K A23L1/217B A23L1/307 K23V2/00

US: 426/2 426/271 426/271S 426/2P 426/451 426/516 426/549 426/549S 426/550 426/550P 426/557 426/557S 426/560 426/560S 426/658 426/658P 426/658S 426/96

PatBase - US2005118326_AA

Patent Application Publication Jun. 2, 2005 Sheet 1 of 3 US 2005/0118326 A1

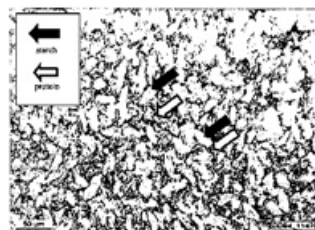


FIG 1

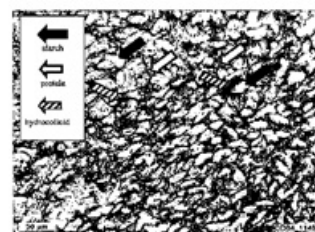


FIG 2

Family:

Publication number	Publication date	Application number	Application date
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AU2004281184 BB	20110602	AU20040281184	20041018
AU2004281184 CA	20120112	AU20040281184	20041018
AU2011213709 AA	20110908	AU20110213709	20110816
AU2011213709 BB	20140410	AU20110213709	20110816
CA2584188 AA	20070413	CA20042584188	20041018
CA2584188 C	20140318	CA20042584188	20041018
CN102077854 A	20110601	CN201010586332	20041018
CN1852659 A	20061025	CN200480027151	20041018
CN1852659 B	20110209	CN200480027151	20041018
EP1681937 A1	20060726	EP20040795515	20041018
EP1681937 A4	20120104	EP20040795515	20041018
HK1158022 A1	20120713	HK20110112803	20111125
HK1158022 A3	20120713	HK20110112803	20111125
JP2007508822 T2	20070412	JP20060535406T	20041018
JP2012130345 A2	20120712	JP20120022029	20120203
JP5448297 B2	20140319	JP20060535406T	20041018
JP5728408 B2	20150603	JP20120022029	20120203
US2005118326 AA	20050602	US20040967800	20041018
US2011038984 AA	20110217	US20100913923	20101028
US2012164297 AA	20120628	US20120411901	20120305
US8128977 BB	20120306	US20040967800	20041018
US8465785 BB	20130618	US20100913923	20101028
US8518468 BB	20130827	US20120411901	20120305
WO05036971 A1	20050428	WO2004US34368	20041018

Priority:

US20030481518P 20031016	US20040521034P 20040209	AU20040281184 20041018
JP20060535406 20041018	WO2004US34368 20041018	US20040967800 20041018
US20100913923 20101028	AU20110213709 20110816	US20120411901 20120305

Probable Assignee: TECHCOM GROUP LLC**Assignee(s):** (std): ANFENSEN JON R ; TECHCOM GROUP LLC ; TUNGLAND BRYAN CRAIG**Assignee(s):** TUNGLAND BRYAN C**Inventor(s):** (std): TUNGLAND BRYAN C ; TUNGLAND BRYAN CRAIG ; JON R ANFENSEN ; CRAIG ANFENSEN JON R TUNGLAND ; BRYAN CRAIG TUNGLAND ; ANFENSEN JON R ; CRAIG TUNGLAND BRYAN**Inventor(s):** TUNGLAND BRYAN ; ANFENSEN JON

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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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: BREAD CRUMB ANALOG AND FOOD COMPRISING THE SAME

Abstract: A good-taste, good-appearance bread crumb analog having an improved crispy oral sensation. The bread crumb analog is prepared by heat treating raw material containing at least 15 percent by weight of dehydrated potatoes, e.g., potato flakes and/or potato powder.

Classifications:

International (ipc 8-9): A21D2/36 A23L1/00 A23L1/176 A23L1/216 A23L1/2165 A23L1/31 A23L1/315 A23L1/325 A23L1/33 A23L1/48 A23L35/00 A23L7/157 A23P1/00 (Advanced/Invention);

A21D2/00 A23L1/00 A23L1/176 A23L1/214 A23L1/31 A23L1/315 A23L1/325 A23L1/33 A23L1/48 A23P1/00 (Core/Invention)

International (ipc 1-7): A21D10/00 A23L1/176 A23L1/48

CPC: A23L7/157 A23L13/03 A23L13/57 A23L17/40 A23L17/75 A23L19/15 A23P20/12 A21D2/366

European: A21D2/36D A23L1/00P8B4 A23L1/176 A23L1/2165 A23L1/315D2 A23L1/31H A23L1/325H A23L1/33

US: 426/456 426/464 426/637

Family:

Publication number	Publication date	Application number	Application date
JP2005192566 A2	20050721	JP20040358856	20041210
US2005129834 AA	20050616	US20040007263	20041209
US2008274262 AA	20081106	US20080216298	20080702

Priority:

JP20030411176 20031210 US20040007263 20041209 JP20040358856 20041210
US20080216298 20080702

Probable Assignee: J OIL MILLS INC

Assignee(s): (std): J OIL MILL INC ; J OIL MILLS INC

Inventor(s): (std): GOTO MASARU ; TAMAKOSHI ATSUO ; TAMAKOSHI TOKUO ; YAMAKI KEIKO ; YAMAKU KEIKO

Agent(s): OLIFF AND BERRIDGE PLC

Title: ETHANOL EXTRACTION OF PHYTOSTEROLS FROM CORN FIBER

Abstract: The present invention provides a process for extracting sterols from a high solids, thermochemically hydrolyzed corn fiber using ethanol as the extractant. The process includes obtaining a corn fiber slurry having a moisture content from about 20 weight percent to about 50 weight percent solids (high solids content), thermochemically processing the corn fiber slurry having high solids content of 20 to 50 percent to produce a hydrolyzed corn fiber slurry, dewatering the hydrolyzed corn fiber slurry to achieve a residual corn fiber having a moisture content from about 30 to 80 weight percent solids, washing the residual corn fiber, dewatering the washed, hydrolyzed corn fiber slurry to achieve a residual corn fiber having a moisture content from about 30 to 80 weight percent solids, and extracting the residual corn fiber with ethanol and separating at least one sterol.

Classifications:

International (IPC 8-9): A23L1/30 A23P1/00 A61K31/56 A61K31/575 A61K36/899 B01D11/00 (Advanced/Invention);

A23P1/00 B01D11/00 (Advanced/Non-invention);

A23L1/00 A23L1/30 A23P1/00 A61K31/56 A61K31/575 A61K36/88 B01D11/00 (Core/Invention)

International (IPC 1-7): A23P1/00 A61K31/56 A61K31/575 C07J9/00 C07J9/00

CPC: A23L33/11 A23V2002/00

European: A23L1/30B2 K23V2/00

US: 424/750 426/482 426/482P 514/169 514/170 514/54 514/57 514/60 536/5

Family:

Publication number	Publication date	Application number	Application date
AR051918 AA	20070221	AR2005P101126	20050322
BRPI0509034 A	20070807	BR2005PI09034	20050321
BRPI0509034 B1	20181106	BR2005PI09034	20050321
CL2005000621 A1	20060113	CL20050000621	20050322
CL45894 B	20090909	CL20050000621	20050322
CN101014348 A	20070808	CN200580015491	20050321
CN101014348 B	20120523	CN200580015491	20050321
DE602005044076 D1	20140814	DE200560044076T	20050321
EP1747000 A2	20070131	EP20050734844	20050321
EP1747000 A4	20090812	EP20050734844	20050321
EP1747000 B1	20140702	EP20050734844	20050321
KR101161042 B1	20120628	KR20067021838	20050321
KR20070004049 A	20070105	KR20067021838	20050321
MXPA06010826 A1	20070326	MX2006PA10826	20050321
US2005220951 AA	20051006	US20050084933	20050321
US7833994 BB	20101116	US20050084933	20050321
WO05092021 A2	20051006	WO2005US09271	20050321
WO05092021 A3	20070208	WO2005US09271	20050321

Priority:

US20040555284P 20040322

EP20050734844 20050321

US20050084933 20050321

WO2005US09271 20050321

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Agent(s): ALESSANDRI; KILBURN AND STRODE LLP; VON KREISLER SELTING WERNER PARTNERSCHAFT VON PATENTANWALTEN U RECHTSANWALTEN MBB; CRAIG G COCHENOUR ESQ BUCHANAN INGERSOLL PC; BUCHANAN INGERSOLL AND ROONEY PC; CRAIG G; DUANE A

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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: FLAXSEEDS FOR BODY WEIGHT MANAGEMENT

Abstract: The present invention relates to methods for reducing fat uptake in the gastrointestinal tract of a mammal in order to prevent a positive energy balance, weight gain, overweight and obesity, and to induce a negative energy balance and weight loss in subjects who wish to reduce their body weight. In particular, food and/or beverage ingredients and dietary supplements of the present invention comprises flaxseeds useful for increasing faeca fat excretion from the gastrointestinal tract.

Classifications:

International (IPC 8-9): A21D A21D13/02 A21D13/04 A21D2/26 A21D2/36 A23C13/00 A23C15/00 A23C19/00 A23C9/00 A23L A23L1/00 A23L1/10 A23L1/30 A23L1/36 A23L2/00 A23L2/52 A23L7/10 A61K A61K35/38 A61K36/00 A61K36/18 A61K36/55 A61P A61P3/00 A61P3/04 (Advanced/Invention); A21D13/00 A21D2/00 A23C13/00 A23C15/00 A23C19/00 A23C9/00 A23L1/00 A23L1/10 A23L1/30 A23L1/36 A23L2/00 A23L2/52 A61K35/37 A61K36/18 A61K36/185 A61P3/00 (Core/Invention)

International (IPC 1-7): A61K35/38 A61P3/00

CPC: A23V2200/332 A23V2250/21 A61K2300/00 A23V2250/5106

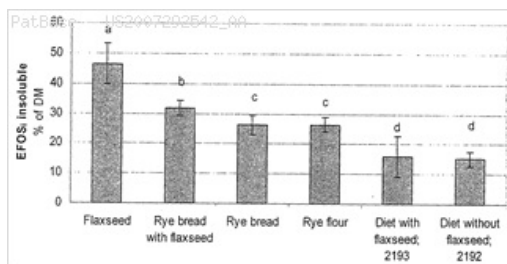
A23V2200/32 A21D2/266 A21D2/36 A21D13/02 A21D13/04

A23V2002/00 A61K36/55 A23L7/10 A23L7/115

European: A21D13/02 A21D13/04 A21D2/26D4 A21D2/36 A23L1/10 A23L1/10E A61K36/55 K23V2/00

US: 424/725 424/768 424/768P 426/556 426/556S 426/580 426/580S 426/581 426/581S 426/582 426/582S 426/583

426/583S 426/586 426/586S 426/590 426/590S 426/598 426/598S 426/615 426/615S 426/629 426/629S

**Family:**

Publication number	Publication date	Application number	Application date
AU2005239788 AA	20051117	AU20050239788	20050510
CA2564632 AA	20061020	CA20052564632	20050510
CN1980682 A	20070613	CN200580014804	20050510
DK1744772 T3	20171120	DK20050739567T	20050510
EP1744772 A1	20070124	EP20050739567	20050510
EP1744772 B1	20170816	EP20050739567	20050510
EP3263118 A1	20180103	EP20170186266	20050510
ES2639802 T3	20171030	ES20050739567T	20050510
HK1248582 A1	20181019	HK20180108443	20180629
JP2007535951 T2	20071213	JP20070511866T	20050510
TR201713255 T4	20171121	TR20170013255T	20050510
US2007292542 AA	20071220	US20050579794	20050510
US8877267 BB	20141104	US20050579794	20050510
WO05107777 A1	20051117	WO2005DK00314	20050510

Priority:

DK20040000742 20040510 US20040569252P 20040510 EP20050739567 20050510
US20050579794 20050510 WO2005DK00314 20050510

Probable Assignee: DEN KGL VETERINAER OG LANDBOHOJSKOLE

Assignee(s): (std): DEN KGL VETERINAER OG LANDBOHO ; TETENS INGE ; THOMSEN AGNETE DAL ; THOMSEN AGNETE D ; UNIV COPENHAGEN ; UNIV OF COPENHAGEN ; ASTRUP ARNE V ; ASTRUP ARNE VERNON

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Inventor(s): INGE TETENS ; ASTRUP ARNE VERNON TETENS INGE THOMSEN AGNETE DAL ; AGNETE DAL THOMSEN ; ARNE VERNON ASTRUP

Agent(s): FB RICE; FB RICE PTY LTD; RIDOUT AND MAYBEE LLP; HOEIBERG P S; PONS ANGEL; HNC INNOVATION LTD; FULYA SUEMERALP; KNOBBE MARTENS OLSON AND BEAR LLP; MCLANE GRAF RAULERSON AND MIDDLETON PA

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

Title: NUTRITIONAL FOOD AND FEED, COMPOSITION, PROCESSING AND METHOD OF USE

Abstract: The present invention relates to means for protecting and incorporating bioactive compounds in food or feed formulations used to enhance the health status and growth performance of human and non-human organisms.

Classifications:

International (IPC 8-9): A23K1/00 A23K1/16 A23K1/165 A23K1/17 A23K1/18 A23K20/10 A23K40/30 A23L A23L1/00 A23L1/29 A23L1/30 A23L1/302 A23L1/305 A23L33/10 A23P1/00 A23P1/08 A61K35/00 A61K35/20 A61K36/00 A61K38/00 A61K38/28 A61K38/43 A61K47/00 A61K9/48 A61K9/50 A61P3/02 G01N33/53 (Advanced/Invention); A23L1/30 A61K35/00 A61K35/20 A61K36/00 A61K38/00 A61K38/28 A61K38/43 A61P3/00 G01N33/53 (Core/Invention); A23K A23L A61K (Subclass/Invention)

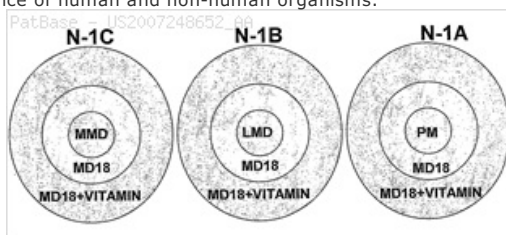
International (IPC 1-7): A61K47/00

CPC: A61K38/30 A61K9/5089 A61K38/28 A23V2002/00 A61K9/5073

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European: A23K1/00B3 A23K1/165 A23K1/165B A23K1/16B A23K1/16G A23K1/18L2 A23K1/18V A23L1/00P4 A23L1/00P4B A23L1/30 A23L1/30B A23P1/04 A61K38/28 A61K38/30 A61K38/43 A61K9/50K K23V2/00

US: 424/439 424/439S 424/442 424/442P 424/520 424/520S 424/535 424/535S 424/725 424/725S 424/94.1 424/94.100S 427/2.15 435/4 435/4S 514/2 514/3 514/5.5 514/5.500S 514/8.6 514/8.600S 514/9.6 514/9.600S 514/9.7 514/9.700S



Family:

Publication number	Publication date	Application number	Application date
EP1758464 A2	20070307	EP20050741069	20050524
EP1758464 A4	20121024	EP20050741069	20050524
IL179564 A0	20070515	IL20050179564	20050524
IL179564 A1	20170731	IL20050179564	20050524
US2007248652 AA	20071025	US20060597664	20061124
US2015238573 AA	20150827	US20150705816	20150506
WO05115473 A2	20051208	WO20051L00529	20050524
WO05115473 A3	20060810	WO20051L00529	20050524

Priority:

US20040573376P 20040524	US20040603570P 20040824	US20040627154P 20041115
WO20051L00529 20050524	IL20060179564 20061123	US20060597664 20061124
US20150705816 20150506		

Probable Assignee: NUTRINIA LTD

Assignee(s): (std): AMIR BARZILAY ; ARENDT COHEN SHAY ; AVIV HANIEEN ; BARZILAY AMIR ; EILAT EZRA ; ESHKAR LORA ; EZRA EILAT ; NUTRINIA LTD ; KOREN LICHTIG HAGIT ; GILUTZ Yael ; HANIEEN AVIV ; SHARVIT PIERRE ; SHAMIR RAANAN ; SHAY ARENDT COHEN ; RAANAN SHAMIR ; PIERRE SHARVIT ; LORA ESHKAR ; NAIM SHEHADEH ; HAGIT KOREN LICHTIG ; SHEHADEH NAIM ; Yael GILUTZ

Assignee(s): NUTRINA LTD ; NUTRINIA LIMITED

Inventor(s): (std): AMIR BARZILAY ; ARENDT COHEN SHAY ; AVIV HANIEEN ; BARZILAY AMIR ; EILAT EZRA ; ESHKAR LORA ; EZRA EILAT ; GILUTZ Yael ; HAGIT KOREN LICHTIG ; HANIEEN AVIV ; KOREN LICHTIG HAGIT ; LORA ESHKAR ; NAIM SHEHADEH ; PIERRE SHARVIT ; RAANAN SHAMIR ; SHAMIR RAANAN ; SHARVIT PIERRE ; SHAY ARENDT COHEN ; SHEHADEH NAIM ; Yael GILUTZ

Agent(s): WEBB AND CO; GE EHRlich 1995 LTD; MARTIN D MOYNIHAN PRtSI INC

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

Title: INDEX AND METHOD OF USE OF ADAPTED FOOD COMPOSITIONS FOR DYSPHAGIC PERSONS

Abstract: The present invention provides a method in which a quantitative and descriptive approach is used to adapt the food texture in the clinical management of dysphagia. There is provided a new index, ST index, and method of use for determining and modulating the physical characteristics of foods in a manner to allow the food composition at serving temperature to have a desired combination of firmness, adhesiveness, springiness and cohesiveness.

Classifications:

International (IPC 8-9): A21D8/02 A23L1/00 A23L1/025 A23L1/05 A23L1/212 A23L1/30 A23L1/31 A23L1/315 A23L1/325 A23L1/48 A23L19/00 A23L29/20 A23L33/00 A23L33/10 A23L33/17 A23L33/21 A23P1/00 A23P30/10 A61B5/00 A61B5/11 A61K47/46 A61K49/00 G01N33/02 (Advanced/Invention);

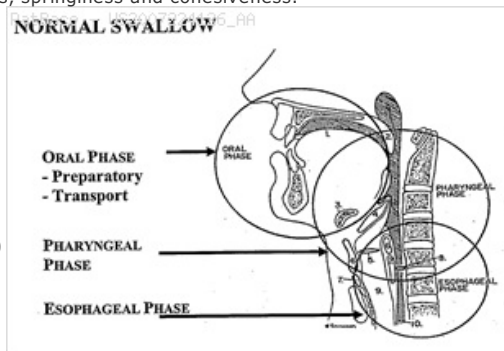
A21D8/02 A23L1/00 A23L1/31 A23L1/315 A23L1/325 A23L1/48 A23P1/00 A61K47/46 A61K49/00 G01N33/00 (Core/Invention)

International (IPC 1-7): A23L1/00 A23P1/00 G01N33/02

CPC: G01N33/02 A61B5/4205 A23L19/09 A23L29/20 A23L33/10 A23L33/17 A23L33/21 A23L33/40 A23P30/10 A61B5/00 A61B5/42

European: A23L1/00P10 A23L1/05 A23L1/212E A23L1/29F A23L1/30 A23L1/305 A23L1/308 A61B5/00 A61B5/42B K61B5/42

US: 424/439 424/439S 424/9.2 424/9.200 424/9.200P 426/231 426/531 426/531S 426/549 426/549S 426/580 426/580S 426/615 426/615S 426/641 426/641S 426/643 426/643S 426/644 426/644S 426/646 426/646S



Family:

Publication number	Publication date	Application number	Application date
AU2005249158 AA	20051215	AU20050249158	20050601
AU2005249158 BB	20100805	AU20050249158	20050601
CA2568650 AA	20061123	CA20052568650	20050601
CA2568650 C	20100413	CA20052568650	20050601
DE602005042063 D1	20140130	DE200560042063T	20050601
EP1765097 A1	20070328	EP20050749183	20050601
EP1765097 A4	20081022	EP20050749183	20050601
EP1765097 B1	20131204	EP20050749183	20050601
JP2008500822 T2	20080117	JP20070513635T	20050601
JP4693841 B2	20110601	JP20070513635T	20050601
MXPA06014036 A1	20070416	MX2006PA14036	20050601
NZ552046 A	20100528	NZ20050552046	20050601
US2007224126 AA	20070927	US20050597663	20050601
US2015260700 AA	20150917	US20150676018	20150401
US2018164271 AA	20180614	US20170722028	20171002
WO05117617 A1	20051215	WO2005CA00849	20050601

Priority:

US20040575373P 20040601	EP20050749183 20050601	US20050597663 20050601
WO2005CA00849 20050601	WO2005CA00849 20050601	US20060597663 20061124
US20150676018 20150401	US20170722028 20171002	

Probable Assignee: PROPHAGIA INC

Assignee(s): (std): DUFRESNE THERESE ; HOUJAIJ NADA ; LACHANCE NICOLE ; PRO PHAGE INC ; PROPHAGIA INC

Inventor(s): (std): DUFRESNE THERESE ; HOUJAIJ NADA ; LACHANCE NICOLE ; JOUJAIJ NADA

Inventor(s): HOUJAIJ NADA VILLE SAINT LAURENT ; DUFRESNE THERESE MONTREAL ; THERESE DUFRESNE ; NICOLE LACHANCE ; NADA HOUJAIJ

Agent(s): WRAYS; OGILVY RENAULT LLP SENCRL SRL; FIORUCCI HELENE; OGILVY RENAULT LLP

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

Title: TOPICAL APPLICATION OF MARINE OILS TO FOOD

Abstract: A method is disclosed for applying an oil mixture containing marine oils to food products in a manner that permits the marine oils to remain stable for extended periods of time. The marine oils of particular interest include the omega-3 fatty acids eicosapentaenoic acid (EPA) (20:5w-3) and docosahexaenoic acid (DHA) (22:6w-3). Using the disclosed method these fatty acids can be applied to a wide variety of food products with no change in the organoleptic properties after extended storage. The disclosed method makes it possible to bring the health benefits of these fatty acids to a wider variety of food products than previously possible.

Classifications:

International (IPC 8-9): A21D13/00 A21D2/00 A21D2/16 A23B4/00 A23D9/00 A23L1/164 A23L1/30 A61K31/202

A61K31/225 (Advanced/Invention);

A23L1/00 (Core/Invention)

International (IPC 1-7): A23B4/00 A23L1/30 A61K31/202

A61K31/225

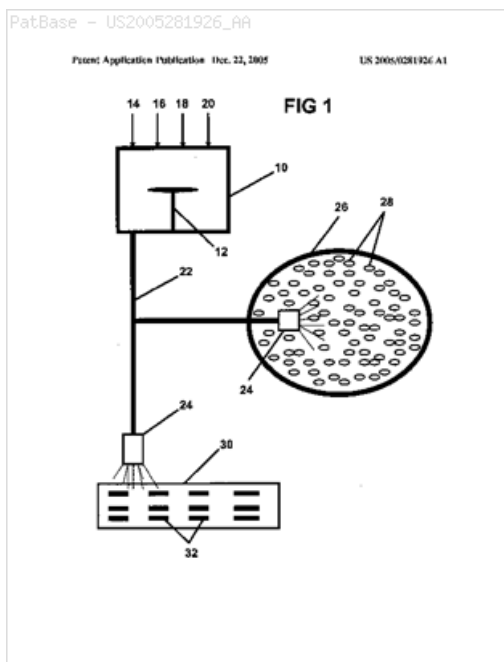
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European: A21D13/00B4 A21D13/00B8 A21D2/16D A23D9/00

A23L1/164B A23L1/30C2

US: 426/307 426/307P 514/547 514/547S 514/560 514/560S



Family:

Publication number	Publication date	Application number	Application date
AT376779 E	20071115	AT20050760315T	20050610
AU2005254036 AA	20051229	AU20050254036	20050610
AU2005254036 BB	20110203	AU20050254036	20050610
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DE602005003127 D1	20071213	DE200560003127T	20050610
DE602005003127 T2	20080807	DE200560003127T	20050610
EP1755409 A1	20070228	EP20050760315	20050610
EP1755409 B1	20071031	EP20050760315	20050610
ES2296206 T3	20080416	ES20050760315T	20050610
MX263572 B	20090107	MX2006PA13285	20050610
MXPA06013285 A1	20070228	MX2006PA13285	20050610
US2005281926 AA	20051222	US20050151161	20050610
WO05122795 A1	20051229	WO2005US20569	20050610

Priority:

US20040578515P 20040610

US20050151161 20050610

WO2005US20569 20050610

Probable Assignee: KELLOGG CO

Assignee(s): (std): NEUMANN PAUL ; URIBE SAUCEDO SILVIA ; WILLIAMS TAMILA ; YANG GUOSHEN ; KELLOG CO

Assignee(s): KELLOGG CO ; KELLOGG COMPANY

Inventor(s): (std): NEUMANN PAUL ; URIBE SAUCEDO SILVIA ; WILLIAMS TAMILA ; YANG GUOSHEN

Inventor(s): GUOSHEN YANG ; PAUL NEUMANN ; SILVIA URIBE SAUCEDO ; TAMILA WILLIAMS

Agent(s): DAVIES COLLISON CAVE PTY LTD; DAVIES COLLISON CAVE; GOWLING LAFLEUR HENDERSON LLP; HOWARD AND HOWARD ATTORNEYS PC

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

Title: COMPOSITIONS SUITABLE FOR TREATING CUTANEOUS SIGNS OF AGING

Abstract: Compositions comprising vitamin E, vitamin C, and white tea extract for treating cutaneous signs of aging are disclosed. The compositions reduce signs of wrinkles and improve other skin conditions, such as increased skin elasticity and skin softness. Moreover, the prevention or treatment of unhealthy skin, such as aged skin or skin overexposed to sunlight, may advantageously be accomplished by the administration of the compositions of the present invention. The compositions includes the combination of a number of different components, which interact to provide the desired improvements to the skin. Further advantageous ingredients of the compositions may comprise, naturally occurring antioxidants extracted from e.g. grape seeds and tomato, an extract comprising glycosaminoglycans, a transition metal component in an amount effective to bind collagen and elastic fibers and thicken skin, and a catechin-based component present in an amount sufficient to inhibit the presence of anti-collagen enzyme in the skin.

Classifications:

International (IPC 8-9): A23L1/30 A23L1/302 A23L1/304 A23P1/00 A23P1/02 A61K31/191 A61K31/355 A61K31/375 A61K31/726 A61K31/728 A61K33/30 A61K35/32 A61K36/18 A61K36/28 A61K36/48 A61K36/81 A61K36/82 A61K36/87 A61K9/00 A61K9/08 A61K9/20 A61K9/48 A61P17/00 A61P17/16 (Advanced/Invention); A23L1/00 A23L1/30 A23L1/302 A23L1/304 A23P1/00 A23P1/02 A61K31/185 A61K31/352 A61K31/375 A61K31/726 A61K33/30 A61K35/32 A61K36/18 A61K36/185 A61K9/00 A61K9/08 A61K9/20 A61K9/48 A61P17/00 (Core/Invention)

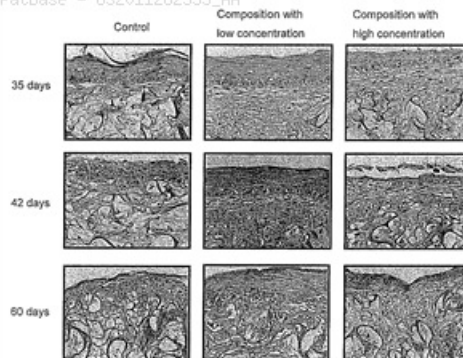
International (IPC 1-7): A23L1/30 A23L1/302 A61K7/00

CPC: A23L33/105 A23L33/15 A61K8/676 A23V2002/00 A61K8/27 A61K8/678 A61K8/735 A61K8/97 A61Q19/08

European: A23L1/302 A23L1/30B A61K8/27 A61K8/67H A61K8/67L A61K8/73L A61K8/97 A61Q19/08 K23V2/00

US: 424/548 424/548P 424/729 424/729S

PatBase - US2011262553_AA

**Family:**

Publication number	Publication date	Application number	Application date
AT499847 E	20110315	AT20050753542T	20050624
BRPI0511322 A	20071204	BR2005P11322	20050624
CN101026965 A	20070829	CN200580028276	20050624
DE602005026662 D1	20110414	DE200560026662T	20050624
DK1768500 T3	20110627	DK20050753542T	20050624
EP1768500 A1	20070404	EP20050753542	20050624
EP1768500 B1	20110302	EP20050753542	20050624
ES2360861 T3	20110609	ES20050753542T	20050624
JP2008503505 T2	20080207	JP20070516975T	20050624
JP4927723 B2	20120509	JP20070516975T	20050624
MXPA06014963 A1	20070509	MX2006PA14963	20050624
RU2007102702 A	20080727	RU20070102702	20050624
RU2409290 C2	20110120	RU20070102702	20050624
US2011262553 AA	20111027	US20050570680	20050624
WO06000226 A1	20060105	WO2005DK00427	20050624

Priority:

DK20040000995 20040625 US20040582855P 20040625 DK20040001397 20040914
 US20040609784P 20040914 US20050570680 20050624 WO2005DK00427 20050624

Probable Assignee: FERROSAN A S

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Assignee(s): FERROSAN A S

Inventor(s): (std): JENSEN ANEBETH SIO ; JENSEN ANNEBETH ; JENSEN ANNEBETH SIA ; JENSEN ANNEBETH SIOE ; POULSEN HENRIK ; POULSEN HENRIK ENGHUSEN ; SMIT NICO ; VICANOVA JANA ; VIKANOV JANA ; SMIT NIKO ; POULSEN KHENRIK EHNGKHUSEN ; KRISTENSEN ANNET STRARUP ; ENSEN ANNEKHET SIE ; KRISTENSEN ANNETTE ; KRISTENSEN ANNETTE STRARUP ; NICO JENSEN ANNEBETH SIOE KRIS

Inventor(s): NICO SMIT ; ANNEBETH SIOE JENSEN ; JENSEN ANNEBETH SIOE KRISTENSEN ANNETTE ; JENSEN ANNEBETH SIOE KRISTENSEN ANNETTE STRARUP POULSEN HENRIK ENGHUSEN VICANOVA JANA SMIT NICO ; ANEBETH SIO JENSEN ; ANNETTE STRARUP KRISTENSEN ; HENRIK ENGHUSEN POULSEN ; JANA VICANOVA

Agent(s): DAM JENS

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

Title: POLYPEPTIDE

Abstract: We describe a food additive comprising a PS4 variant polypeptide, in which the PS4 variant polypeptide is derivable from a parent polypeptide having non-maltogenic exoamylase activity, in which the PS4 variant polypeptide comprises an amino acid substitution at position 223 with reference to the position numbering of a *Pseudomonas saccharophilia* exoamylase sequence shown as SEQ ID NO: 1. The PS4 variant polypeptide may further comprise one or more further mutations at a position selected from the group consisting of: 121 and 161, preferably 121F, 121Y, 121W and 161A, more preferably G121F, G121Y, G121W and/or S161A, or the group consisting of: 134, 141, 157, 223, 307, 334, 33 and 34, preferably G134R, A141P, I157L, G223A, H307L, S334P, N33Y and D34N. In preferred embodiments, the PS4 variant polypeptide further comprises a mutation at position 87, preferably G87S, a mutation at position 178, preferably L178F, and/or a mutation at position 179, preferably A179T.

Classifications:

International (IPC 8-9): A21D A21D10/00 A21D13/00 A21D13/06
A21D2/00 A21D2/26 A21D8/02 A21D8/04 A23C17/00 A23K
A23K1/00 A23K1/16 A23K1/165 A23K20/147 A23K3/00 A23K3/08
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C12N1/21 C12N15/09 C12N15/56 C12N15/63 C12N15/74 C12N9/00
C12N9/24 C12N9/26 C12N9/28 C12P C12P19/14
C12P21/06 (Advanced/Invention);
C12N9/00 (Advanced/Non-invention);
A21D10/00 A21D13/00 A21D2/00 A21D8/02 A23K1/00 A23K1/16
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C12P19/00 C12P21/06 (Core/Invention)

International (IPC 1-7): A23L1/09

CPIC: A21D2/267 C12N9/2411 C12N9/2414 C12P19/14 A23K20/189
C12Y302/0106 A23V2002/00 C12N9/2417 A23L7/107 A23L29/35
A21D8/042 A23L33/18

European: A21D2/26F A21D8/04B A23K1/165B A23L1/09D
A23L1/105B A23L1/305B C12N9/24A2B1 C12N9/24A2B1A
C12N9/24A2B1A2 C12N9/26 C12P19/14 C12Y302/01060 K23V2/00

US: 426/20 426/20P 426/20S 426/42 426/48 426/48P 426/54
426/54S 426/56 426/64 426/64S 435/183 435/183P 435/200
435/201 435/201P 435/202 435/202S 435/252.3 435/252.300S
435/252.34 435/252.340S 435/320.1 435/320.100S 435/325
435/325S 435/471 435/471S 435/69.1 435/69.100S 530/350
536/23.2 536/23.200S 536/23.7

[illegible]

Family:

Publication number	Publication date	Application number	Application date
AU2005258973 AA	20060112	AU20050258973	20050707
AU2005258973 BB	20110721	AU20050258973	20050707
AU2005258973 CA	20121220	AU20050258973	20050707
AU2011203198 AA	20110721	AU20110203198	20110630
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BRPI0513297 A	20080506	BR2005PI13297	20050707
CA2573118 AA	20070108	CA20052573118	20050707
CN101068921 A	20071107	CN200580029996	20050707
CN104357424 A	20150218	CN201410136270	20050707
DE602005052692 D1	20171019	DE200560052692T	20050707
DK1769069 T3	20180205	DK20050758989T	20050707
DK2295557 T3	20171211	DK20100178816T	20050707
EP1769069 A2	20070404	EP20050758989	20050707
EP1769069 B1	20171115	EP20050758989	20050707
EP2295557 A2	20110316	EP20100178816	20050707
EP2295557 A3	20110622	EP20100178816	20050707
EP2295557 B1	20170906	EP20100178816	20050707
ES2648900 T3	20180108	ES20100178816T	20050707
ES2658856 T3	20180312	ES20050758989T	20050707
HK1154893 A1	20120504	HK20110109093	20110829
IN00092DN2007 A	20070427	IN2007DN00092	20070103
JP2008505632 T2	20080228	JP20070519884T	20050707
JP2012070751 A2	20120412	JP20110258176	20111125
JP2014221074 A2	20141127	JP20140152584	20140728
JP5890665 B2	20160322	JP20110258176	20111125
KR101336659 B1	20131204	KR20077000151	20050707
KR20070031994 A	20070320	KR20077000151	20050707
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NZ552459 A	20100528	NZ20050552459	20050707
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US2006008890 AA	20060112	US20040886505	20040707
US2006018997 AA	20060126	US20040886527	20040707
US2006073583 AA	20060406	US20040947612	20040922
US2009214706 AA	20090827	US20050887977	20050707

US8137944 BB	20120320	US20050887977	20050707
WO06003461 A2	20060112	WO2005GB02675	20050707
WO06003461 A3	20060817	WO2005GB02675	20050707
ZA200700895 A	20160727	ZA20070000895	20070131

Priority:

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JP20110258176	20050707	AU20110203198	20110630		

Probable Assignee: DUPONT NUTRITION BIOSCIENCES APS

Assignee(s): (std): BERG CASPER TUNE ; DANISCO ; DANISCO US INC ; DANISKO AS ; GENENCOR INT ; DERKX PATRICK M F ; FIORESI CAROL ; GERRITSE GIJSBERT ; KELLET SMITH ANJA HEMMINGEN ; KRAGH KARSTEN MATTHIAS ; DZHENENKOR INTERNEHSHNL INK ; DUPONT NUTRITION BIOSCIENCES APS ; DUPONT NUTRITION BIOSCI APS ; SORENSEN BO S ; LIU WEI ; SHAW ANDREW ; SOERENSEN BO SPANGE ; THOU DAHL CHARLOTTE REF DAHL ; KRAGH KARSTEN M

Assignee(s): DERKX PATRICK M ; GENENCOR INT INC PALO ALTO ; GENENCOR INTERNATIONAL INC ; GENENCOR INT INC ; DANISKO A S ; DANISCO A S ; DANISCO AS

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Inventor(s): DERKX PATRICK MF ; ANJA HEMMINGEN KELLETT SMITH ; BERG CASPER TUNE DK 2950 ; DERKX PATRICK MARIA FRANCISCUS DK 3080 ; FIORESI CAROL REDWOOD CITY ; PATRICK MARIA FRANCISCUS DERKX ; LIU WEI HAYWARD ; KELLET SMITH ANJA ; KARSTEN MATHIAS KRAGH ; GERRITSE GIJSBERT 2995 ; KRAGH KARSTEN MATHIAS DK 8260 ; KELLETT SMITH ANJA HEMMINGEN DK 8000 ; SHAW ANDREW SAN FRANCISCO ; SOERENSEN BO SPANGE DK 8660 ; THOU DAHL CHARLOTTE REF DAHL DK 2670 ; F' ORESI KEHROL ; KRAGH KARSTEN ; KELLET-SMIT AN'JA KHEMMINGEN ; TOUDAL' SHARLOTT REF DAL' ; PATRICK M F DERKX ; SORENSEN BO ; KARSTEN MATTHIAS KRAGH ; CASPER TUNE BERG ; CHARLOTTE REF DAHL THOU DAHL ; ANJA HEMMINGEN KELLET SMITH ; BERG CASPER TUNE DERKX PATRICK M F ; BO SPANGE SORENSEN

Agent(s): WRAYS; BERESKIN AND PARR LLP SENCRL SRL; D YOUNG AND CO LLP; HARDING CHARLES THOMAS; ELZABURU SLP ELZABURU SLP; DEACONS; THOMAS J KOWALSKI ESQ C O FROMMER LAWRENCE AND HAUG LLP; FROMMER LAWRENCE AND HAUG; VEDDER PRICE PC; THOMAS J; SMITHA B

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

Title: A METHOD FOR FORTIFYING FOOD STUFF WITH PHYTONUTRIENTS AND FOOD PRODUCTS OBTAINED THEREBY

Abstract: The present invention provides a method for fortifying food stuff with an effective health-beneficial amount of tomato phytonutrients, wherein the flavor of said food stuff is not substantially effected by said tomato phytonutrients, comprising of adding to food stuff tomato oleoresin or components thereof in an amount which will not substantially affect the flavor of the food stuff. The present invention further discloses tomato phytonutrient fortified food stuff, wherein the flavor of said food stuff is not substantially effected by the tomato phytonutrients. The present invention further provides a method for obtaining the health benefits associated with the consumption of tomato phytonutrients, comprising of administering to a subject tomato-phytonutrient-fortified food stuff of the present invention.

Classifications:

International (IPC 8-9): A01N65/00 A01N65/03 A01N65/38 A21D13/00 A21D2/36 A21D8/00 A23C9/13 A23C9/154 A23D7/00 A23D7/005 A23L1/00 A23L1/212 A23L1/29 A23L1/30 A23L1/314 A23L1/315 A23L1/317 A23L2/00 A23L2/02 A23L2/52 A61K36/185 A61K36/81 A61P39/00 A61P9/00 (Advanced/Invention); A01N65/38 A23L1/29 A23L1/30 (Advanced/Non-invention); A01N65/00 A01N65/03 A21D13/00 A21D2/00 A23C9/13 A23C9/152 A23D7/00 A23D7/005 A23L1/00 A23L1/212 A23L1/29 A23L1/30 A23L1/314 A23L2/00 A23L2/02 A23L2/52 A61K36/185 (Core/Invention)
CPC: A23L13/42 A23L13/426 A23L13/428 A23L13/65 A23L33/105 A23P10/30 A61K36/81 A21D2/36 A21D13/068 A23C9/13 A23D7/0056 A23L2/02 A23L2/52 A23V2002/00 A23L33/00 A01N65/38 A23L33/10 A01N65/00 A23V2200/30 A23V2250/21
European: A21D13/06F A21D2/36 A23C9/13 A23D7/005S A23L1/00P4 A23L1/30B A23L1/314B A23L1/314B4 A23L1/314B8 A23L1/317B A23L2/02 A23L2/52 A61K36/81 K23V2/00
US: 426/580 426/580P 426/590 426/590S 426/615 426/615S

Family:

Publication number	Publication date	Application number	Application date
CA2580867 AA	20070319	CA20042580867	20041026
EP1809110 A2	20070725	EP20040791837	20041026
EP1809110 A4	20090819	EP20040791837	20041026
JP2008517618 T2	20080529	JP20070538605T	20041026
KR20070097411 A	20071004	KR20077008797	20070418
US2009297683 AA	20091203	US20040577918	20041026
WO06046222 A2	20060504	WO2004IL00974	20041026
WO06046222 A3	20061207	WO2004IL00974	20041026

Priority:

WO2004IL00974 20041026 KR20077008797 20070418

Probable Assignee: LYCORED LTD

Assignee(s): (std): LYCORED LTD ; LYCORED NATURAL PROD IND LTD ; HARTAL DOV ; SEDLOV TANYA ; ZELKHA MORRIS

Assignee(s): LYCORED ; LYCORED NATURAL PRODUCTS IND LTD ; LYCORED NATURAL PRODUCTS INDUSTRIES LTD

Inventor(s): (std): ZELKHA MORRIS ; SEDLOV TANYA ; HARTAL DOV

Agent(s): SMART AND BIGGAR; OSAKI KATSUMASA; TSUBOKURA MICHIAKI; KANAYAMA MASATAKA; KAWAGUCHI YOSHIO; ONO MAKOTO; BROWDY AND NEIMARK PLLC 624 NINTH STREET NW

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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: BARRIER FOR FOOD PARTICLES

Abstract: The invention described herein includes a particle comprising: a bioactive component and a barrier component, the barrier component preventing deterioration of the bioactive component.

Classifications:

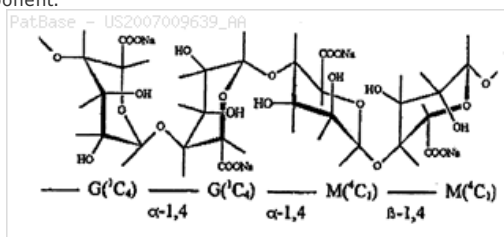
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International (IPC 1-7): A21D2/14 A23P1/08 A61K7/40

CPC: A61K8/0241 A61K2800/624 A21D15/08 A23B9/14 A23C9/13 A23G9/34 A23L3/3463 A23L3/3562 A23V2002/00 A61K8/733 A61K2800/52 A61Q5/00 A61Q19/00 A23K20/163 A23K20/179 A23K50/40 A23K50/42 A23L29/256 A23P10/30 A23P20/105 A21D13/24 A21D13/28 A21D13/60

European: A21D13/00B4 A21D13/00B8 A21D13/00L A21D15/08 A23B9/14 A23C9/13 A23G9/34 A23K1/16C A23K1/16L A23K1/18N A23K1/18N2 A23L1/00P4 A23L1/00P8B6 A23L1/0532 A23L3/3463 A23L3/3562 A61K8/02A A61K8/04H A61K8/73H A61Q19/00 A61Q5/00 K23V2/00 K61K201/06 K61K800/52

US: 426/549 426/549P



Family:

Publication number	Publication date	Application number	Application date
AR054155 AA	20070606	AR2006P102839	20060630
AU2006202876 AA	20070118	AU20060202876	20060629
CA2551327 AA	20061230	CA20062551327	20060629
DE102006030444 A1	20070301	DE200610030444	20060629
FR2889418 A1	20070209	FR20060005948	20060630
GB200613101 A0	20060809	GB20060013101	20060630
GB2431332 A1	20070425	GB20060013101	20060630
GB2431332 B2	20110105	GB20060013101	20060630
MXPA06007629 A1	20070509	MX2006PA07629	20060630
US2007009639 AA	20070111	US20060426851	20060627

Priority:

US20050695583P 20050630 US20060426851 20060627 CA20062551327 20060629

Probable Assignee: CEREAL INGREDIENTS INC

Assignee(s): (std): CEREAL INGREDIENTS INC ; SCHUPPAN ROBERT L ; THOMASSON JAMES L

Inventor(s): (std): SCHUPPAN ROBERT L ; THOMASSON JAMES L

Inventor(s): THOMASSON JAMES ; SCHUPPAN ROBERT ; JAMES L THOMASSON ; ROBERT L SCHUPPAN

Agent(s): PHILLIPS ORMONDE FITZPATRICK; PERLEY ROBERTSON HILL AND MCDUGALL LLP; CABINET ORES; SCHWEGMAN LUNDBERG WOESSNER AND KLUTH PA

Title: FOOD COMPOSITION FOR BINDING ACETALDEHYDE IN THE MOUTH AND IN DIGESTIVE TRACK AND METHOD FOR PREPARATION OF THE COMPOSITION

Abstract: The object of the invention comprises food compositions, to which one or more acetaldehyde-binding compounds are added. The purpose of the compositions is to reduce the amount of detrimental acetaldehyde in the area of the mouth, the pharynx, the oesophagus, the stomach, and the small and large intestines, and through this, to reduce the risk of developing cancers in these areas.

Classifications:

International (IPC 8-9): A21D13/08 A23B7/02 A23C9/152
A23D9/007 A23G3/00 A23G3/34 A23L1/00 A23L1/015 A23L1/10
A23L1/16 A23L1/18 A23L1/212 A23L1/217 A23L1/22 A23L1/29
A23L1/30 A23L1/305 A23L1/314 A23L1/36 A23L1/48 A23L2/52
A61K31/195 A61K31/197 A61K31/51 A61K38/00 A61K47/00
A61P25/32 A61P25/34 A61P39/02 (Advanced/Invention);

A21D2/14 A23L1/00 A23L1/29 A23L1/30 A23L1/305 (Advanced/Non-invention);
A21D13/00 A23B7/02 A23C9/152 A23D9/007 A23G3/00 A23G3/34 A23L1/00 A23L1/015 A23L1/10 A23L1/16 A23L1/18
A23L1/212 A23L1/214 A23L1/22 A23L1/29 A23L1/30 A23L1/305 A23L1/314 A23L1/36 A23L1/48 A23L2/52 A61K31/185
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A21D2/00 (Core/Non-invention);

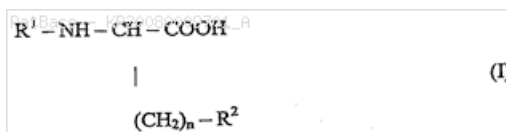
A23L (Subclass/Invention)

International (IPC 1-7): A23L1/30 A23L1/305

CPC: A23L33/175 A23L33/10 A23L33/30 A23V2002/00

European: A23L1/29D A23L1/30 A23L1/305A K23V2/00

US: 424/439 424/439P 514/15.1 514/15.100S 514/18 514/19 514/19.3 514/19.300S 514/21.9 514/21.900S 514/276
514/276S 514/562 514/562P 514/562S



Family:

Publication number	Publication date	Application number	Application date
CN101208015 A	20080625	CN200680018800	20060403
CN104172194 A	20141203	CN201410213290	20060403
EA017831 B1	20130329	EA20070002037	20060403
EA200702037 A1	20080228	EA20070002037	20060403
EP1863360 A1	20071212	EP20060725865	20060403
FI122914 B	20120831	FI20050000341	20050401
FI20050341 A	20061002	FI20050000341	20050401
FI20050341 A0	20050401	FI20050000341	20050401
IN03599KN2007 A	20080118	IN2007KN03599	20070924
IN262637 B	20140905	IN2007KN03599	20070924
JP2008534001 T2	20080828	JP20080503542T	20060403
KR20080009701 A	20080129	KR20077025239	20060403
TH83591 A	20070315	TH20061001501	20060331
US2008166394 AA	20080710	US20060910458	20060403
US2010063149 AA	20100311	US20090622145	20091119
US8227513 BB	20120724	US20090622145	20091119
WO06103316 A1	20061005	WO2006FI00104	20060403

Priority:

FI20050000341 20050401 US20060910458 20060403 WO2006FI00104 20060403
US20070910458 20071001 US20090622145 20091119

Probable Assignee: BIOHIT OYJ

Assignee(s): (std): BIOHIT OY J ; BIOHIT OYJ ; MARVOLA MARTTI ; SALASPURO MIKKO ; SALASPURO VILLE ;
SUOVANIEMI OSMO ; SUOVANIEMI OSMO ANTERO

Inventor(s): (std): MARTTI MARVOLA ; MARVOLA MARTTI ; MIKKO SALASPURO ; OSMO SUOVANIEMI ; SALASPURO
MIKKO ; SALASPURO VILLE ; SUOVANIEMI OSMO ; VILLE SALASPURO

Agent(s): SUGHRUE-265550; SUGHRUE 265550; SUGHRUE MION PLLC

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

Title: SUPPLEMENTAL DIETARY COMPOSITION FOR INCREASING MUSCLE SIZE, STRENGTH, ATHLETIC PERFORMANCE AND/OR EXERCISE CAPACITY

Abstract: The present invention provides for a diet supplement comprising creatine ethyl ester HCl or derivatives thereof, creatine alpha-ketoglutarate, and alpha lipoic acid, wherein the supplemental dietary composition increases muscle size, strength, athletic performance and/or exercise capacity. Methods of using and producing the composition are also disclosed. The supplemental dietary composition may be suitable for persons seeking to increase muscle size and strength, and those seeking to improve athletic performance and exercise capacity.

Classifications:

International (IPC 8-9): A01N37/12 A01N65/00 A23K1/00 A23K1/16 A23L1/00 A23L1/025 A23L1/29 A23L1/30 A23L1/305 A23L3/00 A23P1/00 A23P1/02 A61K31/12 A61K31/185 A61K31/19 A61K31/195 A61K31/197 A61K31/198 A61K31/205 A61K31/21 A61K31/22 A61K31/221 A61K31/375 A61K31/381 A61K31/385 A61K31/401 A61K31/404 A61K31/4045 A61K31/405 A61K31/455 A61K31/52 A61K31/522 A61K31/555 A61K31/7004 A61K31/715 A61K33/42 A61K36/00 A61K36/18 A61K36/53 A61K36/539 A61K36/605 A61K36/76 A61K36/84 A61K36/899 A61K38/43 A61K47/32 A61K47/38 A61K9/14 A61K9/20 A61K9/22 A61K9/28 A61K9/38 A61P21/06 A61P25/20 A61P3/02 A61P43/00 H01L21/336 H01L27/10 H01L29/00 (Advanced/Invention);

A23L1/30 A23L1/305 A61K31/44 A61K47/00 (Advanced/Non-invention); A01N37/12 A01N65/00 A23K1/00 A23K1/16 A23L1/00 A23L1/025 A23L1/29 A23L1/30 A23L1/305 A23L3/00 A23P1/00 A23P1/02 A61K31/12 A61K31/185 A61K31/21 A61K31/375 A61K31/381 A61K31/385 A61K31/401 A61K31/403 A61K31/455 A61K31/519 A61K31/555 A61K31/7004 A61K31/715 A61K33/42 A61K36/00 A61K36/18 A61K36/185 A61K36/88 A61K38/43 A61K47/32 A61K47/38 A61K9/14 A61K9/20 A61K9/22 A61K9/28 A61K9/30 A61P21/00 A61P25/00 A61P3/00 A61P43/00 H01L21/02 H01L29/00 (Core/Invention);

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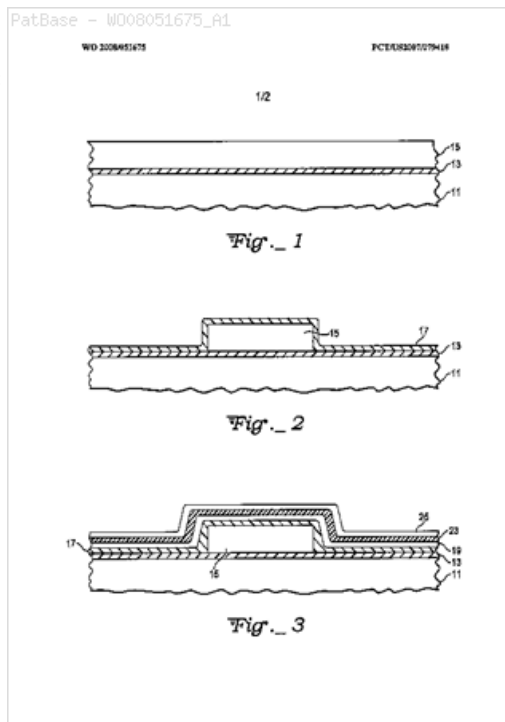
A23K A23L A23P A61K (Subclass/Invention)

International (IPC 1-7): A23L1/30

CPC: G11C16/02 A61K31/19 A61K31/401 A61K31/405 Y10S514/923 A61K36/539 A23L2/52 A23V2002/00 A61K9/0095 A61K9/20 A61K9/2072 A61K31/122 A61K31/185 A61K31/197 A61K31/198 A61K31/205 A61K31/4045 A61K31/455 A61K31/555 A61K31/715 A61K33/24 A61K33/42 A61K36/185 A61K36/53 A61K36/752 A61K36/76 A61K36/84 A61K36/889 H01L21/28273 H01L29/42324 H01L29/788 H01L29/7884 A23L33/10 A23L33/105 A23L33/16 A23L33/175 A23L33/18 A23L33/12 A61K31/385 A61K9/14 A61K31/195 A61K31/21 A61K31/22

European: A23L1/30 A23L1/304 A23L1/305A A23L1/305B A23L1/30B A23L1/30C2 A23L2/52 A61K31/122 A61K31/185 A61K31/19 A61K31/195 A61K31/197 A61K31/198 A61K31/205 A61K31/21 A61K31/22 A61K31/385 A61K31/401 A61K31/4045 A61K31/405 A61K31/455 A61K31/555 A61K31/715 A61K33/24 A61K33/42 A61K36/185 A61K36/53 A61K36/539 A61K36/752 A61K36/76 A61K36/84 A61K36/889 A61K9/00Z6 A61K9/14 A61K9/20K G11C16/02 H01L21/28F H01L29/423D2B2 H01L29/788B6 K23V2/00 K61K9/20 T01L29/788

US: 257/505 257/E21.209 257/E29.129 257/E29.3 257/E29.305 424/439 424/464 424/464P 424/465 424/465P 424/468 424/474 424/477 424/477P 424/489 424/489P 424/601 424/601P 424/606 424/606P 424/655 424/725 424/725S 424/733 424/733S 424/741 424/741S 424/745 424/745S 424/750 424/750S 424/771 424/771S 424/773 424/775 424/775S 424/776 424/776S 424/777 424/777S 424/778 424/778S 424/94.1 424/94.100P 514/184 514/184S 514/335 514/356 514/356S 514/415 514/415S 514/419 514/419S 514/423 514/423S 514/440 514/440S 514/474 514/53 514/53S 514/551 514/551S 514/553 514/553S 514/554 514/554S 514/557 514/557S 514/561 514/561S 514/563 514/563S 514/565 514/565S 514/566 514/566S 514/567 514/567S 514/689 514/689S 514/923 977/906 977/906S



Family:

Publication number	Publication date	Application number	Application date
AU2006235643 AA	20061019	AU20060235643	20060407
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EP1991241 A1	20081119	EP20060761118	20060714
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JP2009527504 T2	20090730	JP20080555578T	20060714
TW200834884 A	20080816	TW20070138412	20071012
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US2007196470 AA	20070823	US20060505779	20060816
US2007196508 AA	20070823	US20060522266	20060914
US2007202165 AA	20070830	US20070709525	20070221

US2007202166 AA	20070830	US20070709526	20070221
US2007264337 AA	20071115	US20070821229	20070621
US2008105946 AA	20080508	US20060552266	20061024
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US2009142410 AA	20090604	US20080291482	20081110
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US7906154 BB	20110315	US20070821229	20070621
US7914826 BB	20110329	US20080206892	20080909
WO06108295 A1	20061019	WO2006CA00574	20060407
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WO08051675 A1	20080502	WO2007US79418	20070925
ZA200708735 A	20081029	ZA20070008735	20071012
ZA200807489 A	20091125	ZA20080007489	20080901

Priority:

US20050670424P	20050411	US20050735057P	20051108	US20060776325P	20060223
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US20080206892	20080909	US20080291482	20081110		

Probable Assignee: NORTHERN INNOVATIONS HOLDING CORP

Assignee(s): (std): CHAUDHURI SHAN ; GARDINER PAUL T ; HEUER MARVIN A ; CLEMENT KEN ; GARDINER PAUL ; HEUER MARVIN ; IOMEDIX SLEEP INT SRL ; CLEMENT KENNETH ; H3 FORMULATIONS LTD ; IML FORMULATIONS LTD ; IOMEDIX SLEEP INT ; NEW CELL FORMULATIONS LTD ; MULTI FORMULATIONS LTD ; RAMSBOTTOM JAMES D ; THOMAS MEGAN K ; THOMAS MEGAN ; RAMSBOTTOM JAMES ; NEW HC FORMULATIONS LTD ; LOJEK BOHUMIL ; ATMEL CORP ; NORTHERN INNOVATIONS AND FORMU

Assignee(s): OLD NORTHERN INNOVATIONS CORP ; NORTHERN INNOVATIONS HOLDING CORP ; ATMEL CORPORATIONUS ; 2462096 ONTARIO LTD ; 2508304 ONTARIO LIMITED ; 2508304 ONTARIO LTD ; NORTHERN INNOVATIONS AND FORMULATIONS CORP

Inventor(s): (std): THOMAS MEGAN K ; SHAN CHAUDHURI ; RAMSBOTTOM JAMES D ; RAMSBOTTOM JAMES ; KEN CLEMENT ; HEUER MARVIN ; GARDINER PAUL ; CLEMENT KENNETH ; THOMAS MEGAN ; HEUER MARVIN A ; GARDINER PAUL T ; CLEMENT KEN ; CHAUDHURI SHAN ; LOJEK BOHUMIL

Inventor(s): MARVIN A HEUER ; MARVIN HEUER

Agent(s): FISHER ADAMS KELLY PTY LTD; FISHER ADAMS KELLY CALLINANS; SPRUSON AND FERGUSON; FISHER ADAMS KELLY; FREEHILLS PATENT AND TRADE MARK ATTORNEYS; FREEHILLS PATENT ATTORNEYS; HERBERT SMITH FREEHILLS; FPA PATENT ATTORNEYS PTY LTD; TORYS LLP; THOMAS PAUL E; PERRY ROBERT EDWARD; JAPPY JOHN WILLIAM GRAHAM; CLARKE LIONEL PAUL; IWATANI RYO; KENYON AND KENYON LLP; IOVATE HEALTH SCIENCES RESEARCH INC; SCHWEGMAN LUNDBERG AND WOESSNER ATMEL; FITZPATRICK CELLA HARPER AND SCINTO; IOVATE HEALTH SCIENCE RESEARCH INC; SCHNECK DAVID M

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

Title: INTERMEDIATE MOISTURE, READY-TO-USE FROZEN WHIPPABLE FOODS

Abstract: Microbiologically stable intermediate-moisture whippable or whipped foods which remain soft and ready for use at freezer temperatures and which can be maintained at room temperature and refrigerator temperature for an extended period of time having an oil-in-water emulsion with a controlled sugar-fat ratio. The foods contain 15-45 percent water, sugar in a ratio to water of 1-2:1, about 2.5 to 30 percent fat, the sugar comprises at least one of fructose, dextrose plus fructose is at least 50 percent of the total sugar and at least one unsaturated fat. Water activity of the products are from about 0.8 to 0.9.

Classifications:

International (IPC 8-9): A21D10/04 A21D13/00 A21D2/00
A23C11/00 A23C11/04 A23C11/10 A23C9/12 A23D7/00 A23F3/16
A23G9/00 A23G9/32 A23G9/44 A23G9/52 A23L1/00 A23L1/0522
A23L1/187 A23L1/19 A23L1/22 A23L1/24 A23L1/30 A23L1/333
A23L1/39 A23L1/48 A23L2/38 A23L2/42

A23L3/00 (Advanced/Invention);
A21D10/00 A21D13/00 A21D2/00 A23C11/00 A23C9/12 A23D7/00
A23F3/00 A23G9/00 A23G9/32 A23G9/44 A23G9/52 A23L1/00
A23L1/0522 A23L1/187 A23L1/19 A23L1/22 A23L1/24 A23L1/30
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A23L3/00 (Core/Invention)

International (IPC 1-7): A21D10/00 A21D13/00 A21D13/08
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A23L3/00

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A23L3/00

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A23L1/00P16 A23L1/187 A23L1/187B A23L1/30C A23L1/333
A23L1/39 A23L2/38 A23L3/00

US: 426/553 426/564 426/565 426/570 426/572 426/573 426/589
426/599 426/602 426/61 426/613

PatBase - CA1107120_A1

**SUBSTITUTE
REPLACEMENT**

SECTION is not Present

Cette Section est Absente

Family:

Publication number	Publication date	Application number	Application date
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DE2803634 C2	19830113	DE19782803634	19780127
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DK153513 C	19881212	DK19780000400	19780127
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FI63851 C	19830912	FI19780000232	19780125
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FR2378456 B1	19810911	FR19780002349	19780127
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IL53713 A1	19810731	IL19770053713	19771229
IT1092000 A	19850706	IT19780019737	19780127
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JP1187324 C3	19840120	JP19780008784	19780128
JP1213082 C3	19840627	JP19820115298	19820702
JP53104767 A2	19780912	JP19780008784	19780128
JP58020250 B4	19830422	JP19780008784	19780128
JP58047143 B4	19831020	JP19820115298	19820702
JP58047450 A2	19830319	JP19820115298	19820702
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NL176044 C	19880516	NL19780001039	19780127
NL7801039 A	19780801	NL19780001039	19780127
NZ186140 A	19820817	NZ19780186140	19780105
SE439577 B	19850624	SE19780000962	19780126
SE439577 C	19851003	SE19780000962	19780126
SE7800962 A	19780729	SE19780000962	19780126
US4146652 A	19790327	US19770763613	19770128

Priority:

Probable Assignee: RICH PRODUCTS CORP

Assignee(s): (std): RICH PROD CORP ; RICH PRODUCTS CORP

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Agent(s): GOWLING LAFLEUR HENDERSON LLP; REINHOLD COHN AND PARTNERS

Classifications:

International (IPC 8-9): A21D10/04 A21D13/00 A21D2/00 A23C11/00 A23C11/04 A23C11/10 A23C9/12 A23D7/00 A23F3/16 A23G9/00 A23G9/32 A23G9/44 A23G9/52 A23L1/00 A23L1/05 A23L1/0522 A23L1/187 A23L1/19 A23L1/22 A23L1/24 A23L1/30 A23L1/333 A23L1/39 A23L1/48 A23L2/38 A23L2/42 A23L3/00 (Advanced/Invention); A21D10/00 A21D13/00 A21D2/00 A23C11/00 A23C9/12 A23D7/00 A23F3/00 A23G9/00 A23G9/32 A23G9/44 A23G9/52 A23L1/00 A23L1/05 A23L1/0522 A23L1/187 A23L1/19 A23L1/22 A23L1/24 A23L1/30 A23L1/333 A23L1/39 A23L1/48 A23L2/38 A23L2/42 A23L3/00 (Core/Invention)

International (IPC 1-7): A23C11/00 A23C13/08 A23C3/08 A23L1/00 A23L1/035 A23L1/04 A23L1/187 A23L1/19 A23L1/24 A23L1/34 A23L1/39 A23L1/40 A23L1/48 A23L2/38

CPC: A23L9/10 A23L9/12 A23L17/50 A23L23/00 A23L33/115 A23P30/40 A23G9/32 A21D10/04 A23C11/103 A23F3/163 A23L2/38 A23L3/00

European: A21D10/04 A23C11/10B A23F3/16B A23G9/32 A23L1/00P16 A23L1/187 A23L1/187B A23L1/30C A23L1/333 A23L1/39 A23L2/38 A23L3/00

Family:

Publication number	Publication date	Application number	Application date
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DE2858023 C2	19880908	DE19782858023	19780127
DE2858058 C2	19850124	DE19782858058	19780127

Priority:

US19770763613 19770128 DE19782803634 19780127

Probable Assignee: RICH PRODUCTS CORP

Assignee(s): (std): RICH PRODUCTS CORP

Assignee(s): RICH PRODUCTS CORP BUFFALO N Y US

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Classifications:
International (IPC 8-9): A21D10/04 A21D13/00 A21D2/00 A23C11/00 A23C11/04 A23C11/10 A23C9/12 A23D7/00 A23F3/16 A23G9/00 A23G9/32 A23G9/44 A23G9/52 A23L1/00 A23L1/05 A23L1/0522 A23L1/187 A23L1/19 A23L1/22 A23L1/24 A23L1/30 A23L1/333 A23L1/39 A23L1/48 A23L2/38 A23L2/42 A23L3/00 (Advanced/Invention); A21D10/00 A21D13/00 A21D2/00 A23C11/00 A23C9/12 A23D7/00 A23F3/00 A23G9/00 A23G9/32 A23G9/44 A23G9/52 A23L1/00 A23L1/05 A23L1/0522 A23L1/187 A23L1/19 A23L1/22 A23L1/24 A23L1/30 A23L1/333 A23L1/39 A23L1/48 A23L2/38 A23L2/42 A23L3/00 (Core/Invention)
International (IPC 1-7): A23G3/00 A23G9/02 A23L1/187
CPC: A23G9/32 A21D10/04 A23C11/103 A23F3/163 A23L2/38 A23L3/00 A23L9/10 A23L9/12 A23L17/50 A23L23/00 A23L33/115 A23P30/40
European: A21D10/04 A23C11/10B A23F3/16B A23G9/32 A23L1/00P16 A23L1/187 A23L1/187B A23L1/30C A23L1/333 A23L1/39 A23L2/38 A23L3/00

Family:

Publication number	Publication date	Application number	Application date
DE2858206 C2	19880421	DE19782858206	19780127
DE2858207 C2	19871008	DE19782858207	19780127

Priority:
US19770763613 19770128 DE19782857879 19780127

Probable Assignee: RICH PRODUCTS CORP
Assignee(s): (std): RICH PRODUCTS CORP
Assignee(s): RICH PRODUCTS CORP BUFFALO N Y US
Inventor(s): (std): KAHN MARVIN LEWIS ; EAPEN KUTTIKANDATHIL EAPEN
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Title: CRYSTALLIZATION OF POLYOL COMPOSITIONS, CRYSTALLINE POLYOL COMPOSITION PRODUCT AND USE THEREOF

Abstract: The present invention relates to a microcrystallized polyol comprising at least two polyols, wherein said polyols are selected from the group consisting of maltitol, xylitol and lactitol and wherein said composition contains at least 25 percent by weight of each of at least two of said polyols microcrystallized together into a solid microcrystalline product. The present invention also relates to a process for the microcrystallization of polyols into a polyol composition. The microcrystallized polyol composition can be used in confectionery, foodstuffs, oral hygiene products and pharmaceuticals and in dietetic products.

Classifications:

International (IPC 8-9): A21D2/18 A23C3/037 A23G1/00 A23G1/30 A23G1/40 A23G3/00 A23G3/34 A23G3/38 A23G3/42 A23G4/00 A23G4/10 A23L1/00 A23L1/236 A23L1/30 A23L27/30 A61K31/7004 A61K31/7016 A61K47/26 A61K8/00 A61K8/60 A61K8/73 A61K9/20 A61P1/02 A61Q11/00 B02C23/08 B03B5/48 C07C31/18 C07D309/10 C07H1/06 C07H1/08 C07H15/04 C07H3/04 (Advanced/Invention); A23G3/00 A23L1/236 B02C23/08 B03B5/48 C07C31/18 (Advanced/Non-invention); A21D2/00 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G4/00 A23G4/06 A23L1/236 A23L1/30 A61K31/7004 A61K31/7016 A61K47/26 A61K8/00 A61K8/30 A61K8/72 A61K9/20 A61P1/00 A61Q11/00 B02C23/00 B03B5/00 C07C31/00 C07H3/00 (Core/Invention)

International (IPC 1-7): A23G1/00 A23G3/00 A23G3/30 A23L1/236 A23L1/30 A61K31/7004 A61K31/7016 A61K47/26 A61K7/16 A61K9/20 A61P1/02 C07C C07C31/18 C07H

CPC: A23G1/40 A21D2/181 A23G3/38 A23G3/42 A23G4/10 A23L27/34 C07C31/18 B03B5/40 B02C23/08 B03B5/50 B03B9/065
European: A21D2/18B A23G1/00 A23G1/00+D6 A23G1/40 A23G3/00 A23G3/00+D6 A23G3/30 A23G3/30+D6 A23G3/38 A23G3/42 A23G4/10 A23L1/236D2 C07C31/18

US: 426/3 426/305 426/305P 426/467 426/471 426/473 426/474 426/548 536/123.13 536/123.130P 536/127 568/863 568/863S

PatBase - US2006025584_AA

Patent Application Publication Feb. 2, 2006 Sheet 1 of 1 US 2006/0025584 A1



Family:

Publication number	Publication date	Application number	Application date
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US2006025584 AA	20060202	US20030517692	20030702
US2011123692 AA	20110526	US20100914317	20101028
US7838055 BB	20101123	US20030517692	20030702
US8192775 BB	20120605	US20100914317	20101028
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Priority:

FI20020001312 20020703 EP20030735749 20030702 US20030517692 20030702
WO2003FI00533 20030702 KR20050000093 20050103 WO2003FI00533 20050103
US20050517692 20050705 US20100914317 20101028

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Inventor(s): EROMA OLLI PEKKA NYGREN JOHANNA HEIKKILAE... ; EROMA OLLI PEKKA NYGREN JOHANNA HEIKKILAE HEIKKI SOERENSEN PER BO SARKKI MARJA LEENA FAIRS IAN GROSHAAKAN ; EROMA OLLI PEKKA NYGREN JOHANNA HEIKKILAE HEIKKI S ; FAIRS IAN UCKFIELD EAST SUSSEX ; HEIKKI HEIKKILA ; HAKAN GROS ; PER BO SOERENSEN

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

Title: HYPERPHOSPHATEMIA IN DOMESTIC ANIMALS: COMPOSITIONS AND METHODS OF TREATMENT

Abstract: The present invention is generally related to the treatment of hyperphosphatemia in domestic animals. It is specifically directed to compositions containing phosphate binders that are palatable to domestic animals and methods using such compositions. In a composition aspect, the present invention provides a composition that includes: a rare earth compound (e.g., lanthanum oxycarbonate or lanthanum carbonate hydroxide), calcium salts (e.g., calcium carbonate or calcium acetate), aluminum salts (e.g., aluminum hydroxide or a hydrophilic exchange resin; and an ingredient of domestic animal food, wherein the ingredient is selected from a group consisting of chicken, beef, lamb, chicken meal or lamb meal, corn, rice, bone meal, fish meal, fish, egg product, beef, beef meal, corn gluten meal, poultry by-product meal, wheat flour, beef tallow, maple syrup, honey, apple, flaxseed, flaxseed meal, rice bran and germ, oats, barley, and wheat bran.

Classifications:

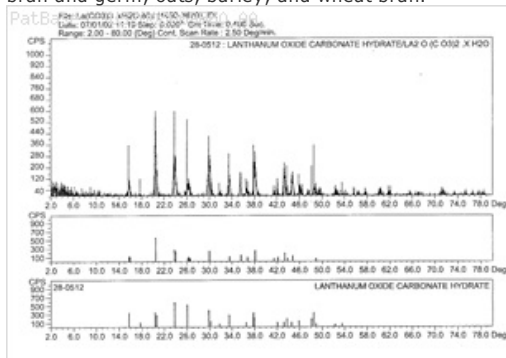
International (IPC 8-9): A01K67/00 A21D2/00 A23J1/02 A23K1/00 A23K1/175 A23L1/00 A23L1/10 A23L1/30 A23L1/31 A23L1/315 A23L1/317 A23L1/32 A23L1/325 A23L1/326 A23L1/36 A61K31/28 A61K31/785 A61K33/00 A61K33/06 A61K33/08 A61K33/10 A61K47/00 A61K9/14 A61K9/16 A61K9/20 A61P3/12 A61P43/00 A61P7/00 (Advanced/Invention);

A01K67/00 A21D2/00 A23J1/00 A23K1/00 A23K1/175 A23L1/00 A23L1/10 A23L1/30 A23L1/31 A23L1/315 A23L1/317 A23L1/32 A23L1/325 A23L1/326 A23L1/36 A61K31/28 A61K31/74 A61K33/00 A61K33/06 A61K47/00 A61K9/16 A61K9/20 A61P3/00 A61P43/00 A61P7/00 (Core/Invention)

CPC: A23K50/40 A23K10/20 A23K10/30 A23K20/24 A23K20/30 A23K50/20 A23K40/20 A23K40/25 A23K20/20

European: A23K1/10 A23K1/14 A23K1/15 A23K1/175D A23K1/175J A23K1/18G A23K1/18N

US: 424/439 424/78.01 426/614 426/615 426/618 426/622 426/629 426/641 426/643 426/644 426/646 514/492

**Family:**

Publication number	Publication date	Application number	Application date
AU2006279364 AA	20070222	AU20060279364	20060817
CA2619645 AA	20080215	CA20062619645	20060817
DE06801934 T1	20090115	DE20060801934T	20060817
EP1947960 A2	20080730	EP20060801934	20060817
EP1947960 A4	20090506	EP20060801934	20060817
ES2311443 T1	20090216	ES20060801934T	20060817
JP2009504781 T2	20090205	JP20080527191T	20060817
US2008069860 AA	20080320	US20060465445	20060817
US2009317352 AA	20091224	US20090549758	20090828
WO07022466 A2	20070222	WO2006US32492	20060817
WO07022466 A3	20080807	WO2006US32492	20060817

Priority:

US20050709179P 20050817 US20050721717P 20050929 US20060465445 20060817
WO2006US32492 20060817 US20090549758 20090828

Probable Assignee: SPECTRUM PHARMACEUTICALS INC

Assignee(s): (std): ALTAIRNANO INC ; GRAHAM ROY ; MCELREATH RANDY ; MOLNAR MICHAEL ; WREN ALLISON

Assignee(s): SPECTRUM PHARMACEUTICALS INC ; SPECTRUM PHARMACEUTICALS INC ; SPECTRUM PHARMACEUTICALS INC

Inventor(s): (std): GRAHAM ROY ; MCELREATH RANDY ; MOLNAR MICHAEL ; WREN ALLISON

Inventor(s): ALLISON WREN ; RANDY MCELREATH ; ROY GRAHAM ; MICHAEL MOLNAR

Agent(s): SPRUSON AND FERGUSON; GOWLING LAFLEUR HENDERSON LLP; HOLMBERG MARTIN TOR ET AL; SHEPPARD MULLIN RICHTER AND HAMPTON LLP; DILLON AND YUDELL LLP

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

Title: USE OF LACTOBACILLUS FOR TREATMENT OF AUTOIMMUNE DISEASES

Abstract: The present technology relates to the use of at least one strain of probiotic bacteria selected from Lactobacillus for the manufacture of a medicament for the treatment and/or prevention of an autoimmune disease.

Classifications:

International (IPC 8-9): A01N63/00 A21D13/00 A21D13/08 A21D13/26 A21D8/04 A23C9/123 A23G9/32 A23G9/44 A23G9/52 A23L1/03 A23L1/10 A23L1/29 A23L1/30 A23L2/02 A23L2/52 A23P1/00 A61K35/74 A61K35/747 A61K39/02 A61K9/00 A61K9/08 A61K9/10 A61K9/14 A61K9/16 A61K9/20 A61K9/28 A61K9/48 A61K9/50 A61K9/52 A61K9/68 A61P1/00 A61P11/06 A61P25/00 A61P29/00 A61P3/10 A61P31/12 A61P31/14 A61P31/16 A61P31/20 A61P31/22 A61P37/00 A61P37/02 A61P37/08 C12N1/12 C12N1/20 C12R1/225 C12R1/25 (Advanced/Invention); A61K35/74 A61P31/12 A61P37/00 C12N1/20 C12R C12R1/20 C12R1/225 C12R1/25 (Advanced/Non-invention); A21D13/00 A21D2/00 A21D8/00 A23C9/00 A23C9/12 A23G9/32 A23G9/44 A23G9/52 A23L1/03 A23L1/30 A23L2/00 A23L2/02 A61K35/00 A61K35/66 A61K9/14 A61K9/28 A61K9/68 A61P1/00 A61P11/00 A61P29/00 A61P3/00 A61P31/00 A61P37/00 C12N1/00 C12N1/20 (Core/Invention); A61K A61P C12N (Subclass/Invention)

International (IPC 1-7): A61K35/74 A61K35/74

CPC: Y10S514/903 Y10S435/857 Y10S435/853 A23V2200/3204 A23V2200/08 A23V2200/324 A21D2/267 A21D8/045 A23C9/123 A23L2/52 A23V2002/00 A23Y2220/73 A61K35/747 C12R1/225 C12R1/25 A23L7/10 A23L29/065 A23L33/135 A21D13/40

European: A21D13/00H A21D2/26F A21D8/04D A23C9/123 A23L1/03M A23L1/10 A23L1/30M A23L2/52 A61K35/74

A61K35/74A2B C12R1/225 C12R1/25 K23V2/00 K23Y220/73

US: 424/234.1 424/282.1 424/463 424/474 424/474P 424/48 424/48S 424/490 424/490S 424/93.1 424/93.45 424/93.450P 424/93.450S 435/252.1 435/252.9 435/252.900S 435/853 435/857 514/903

PatBase - US2009208469_AA

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Fig. 3

	Wash-out period		Study period					Post study	
	(Week)		(Week)					period (Week)	
	-2	-1	1	2	3	4	5	+1	+2
<i>L. plantarum</i>	0/7	1/7	3/9	3/9	3/9	3/9	1/7	1/7	0/7
<i>L. Rial 19</i>	0/7	1/7	1/7	3/7				3/7	1/7
<i>L. fermentum</i>	0/7	0/7	0/7	0/7				1/7	0/7
<i>L. paracasei</i>	0/7	0/7	1/7	0/7				0/7	0/7
<i>L. gasseri</i>	0/7	0/7	3/7	1/7				4/7	0/7
<i>L. rhamnosus</i>	1/7	1/7	0/7	0/7				1/7	0/7
<i>P. acidophilus</i>	1/8	1/8	1/8	1/8				0/8	0/8
Placebo	0/9	0/9	3/9	3/9	1/8	1/8	0/8	0/8	0/8

Family:

Publication number	Publication date	Application number	Application date
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Priority:

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WO2006SE01139	20061006	WO2006SE01138	20061006	US20090992488	20090506
US20120619146	20120914				

Probable Assignee: PROBI AB

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Inventor(s): ALENFALL' JAN ; AGKHAIBEJK-LAVASANI SHAKHRAM ; AGHAIBEIK LAVASANI SHAHRAMSE ; RASK CAROLASE ; ALENFALL JANSE ; WOLD AGNESSE ; BERGGREN ANNASE ; BERGGREN ANN

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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 HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MY MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: ALDOLASES, NUCLEIC ACIDS ENCODING THEM AND METHODS FOR MAKING AND USING THEM

Abstract: This invention relates to polypeptides having aldolase activity, including pyruvate activity such as, without limitation, HMG and/or KHG aldolase activity, polynucleotides encoding these polypeptides, and methods of making and using these polynucleotides and polypeptides. In some embodiments, the invention is directed to polypeptides having aldolase activity, including pyruvate activity such as, without limitation, HMG and/or KHG aldolase activity, including thermostable and thermotolerant activity, and polynucleotides encoding these enzymes, and making and using these polynucleotides and polypeptides. The polypeptides in accordance with the invention can be used in a variety of pharmaceutical, agricultural and industrial contexts. In some embodiments, the invention provides polypeptides and biosynthetic pathways that are useful in the production of R-2-hydroxy 2-(indol-3-ylmethyl)-4-keto glutaric acid (R-MP) and certain stereoisomers of monatin, such as R,R and S,R monatin, and salts thereof, as well as certain stereoisomers of monatin derivatives, such as the R,R and S,R configurations, and salts thereof.

Classifications:

International (IPC 8-9): A01H1/00 A01H5/00 A01H5/10 A01K67/027 A01K67/033 A21D13/00 A21D2/26 A21D8/04 A23K1/00 A23K1/16 A23K1/165 A23K1/18 A23L1/00 A23L1/03 A23L1/30 A23L1/305 A23L2/00 A23L2/38 A23L2/66 A61K31/198 A61K31/7088 A61K38/00 A61K38/47 A61K38/51 A61K39/395 A61K48/00 A61K9/06 A61K9/08 A61K9/12 A61K9/14 A61K9/20 A61K9/48 A61P31/04 A61P35/00 A61P43/00 C07C205/01 C07H21/00 C07H21/04 C07K14/00 C07K16/00 C07K16/12 C07K16/40 C07K19/00 C07K7/08 C10L1/00 C10L1/234 C12C5/02 C12M1/00 C12N1/15 C12N1/19 C12N1/20 C12N1/21 C12N11/00 C12N15/00 C12N15/09 C12N15/11 C12N15/52 C12N15/54 C12N15/60 C12N15/61 C12N15/63 C12N15/74 C12N15/82 C12N15/85 C12N5/04 C12N5/07 C12N5/10 C12N9/10 C12N9/24 C12N9/88 C12N9/96 C12P1/00 C12P13/04 C12P13/14 C12P17/10 C12P21/00 C12P21/04 C12P21/06 C12P21/08 C12P7/04 C12P7/06 C12P7/10 C12P7/16 C12P7/50 C12P7/62 C12Q1/527 C12Q1/68 G01N33/573 G01N37/00 (Advanced/Invention); A01H1/00 A23L1/236 A61K38/00 (Advanced/Non-invention); A01H5/00 A01K67/00 A01K67/027 A21D13/00 A21D2/00 A23K1/00 A23K1/165 A23K1/18 A23L1/00 A23L1/305 A23L2/00 A61K38/43 A61P35/00 A61P43/00 C07C205/00 C07H21/00 C07K14/00 C07K16/00 C07K16/40 C07K7/00 C12C5/00 C12M1/00 C12N1/15 C12N1/19 C12N1/20 C12N1/21 C12N11/00 C12N15/00 C12N15/09 C12N15/11 C12N15/54 C12N15/60 C12N15/63 C12N15/74 C12N5/04 C12N5/07 C12N5/10 C12N9/10 C12N9/24 C12N9/88 C12N9/96 C12P1/00 C12P13/00 C12P21/00 C12P21/08 C12P7/02 C12Q1/527 G01N33/573 G01N37/00 (Core/Invention)

International (IPC 1-7): C12N9/10

CPC: C07K2317/92 C07K16/40 C12N15/8509 C12Y401/03016

C12Y401/03017 C12N9/88 A01K2217/05 A61K38/00 C12N9/1022 C12N15/8243 C12P17/10 Y02E50/16 Y02E50/17 C12N15/52 Y02P20/52

European: C12N15/82C4B C12N9/88 C12P17/10 K01K217/05 K61K38/00 M07K317/920 Y02E50/16

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435/252.300S 435/254.11 435/254.2 435/254.200S 435/320.1 435/320.100S 435/325 435/348 435/348S 435/41 435/419

435/419S 435/41S 435/440 435/441 435/446 435/6.1 435/69.1 435/69.100S 435/71.1 435/91.2 435/91.5 530/324 530/324S

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530/387.300S 536/23.2 536/23.200S 536/24.33 536/24.330S 562/553 562/553S 800/13 800/13P 800/14 800/15 800/16

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PatBase - US2010095390_AA

Patent Application Publication Apr. 15, 2010 Sheet 1 of 15 US 2010/095390 A1

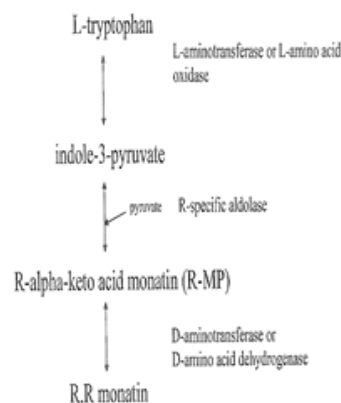


FIGURE 1

Family:

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Priority:

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WO2007US63515	20070307	EP20110167410	20110525	US20130966880	20130814
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Probable Assignee: VERENIUM CORP

Assignee(s): (std): LUGINBUHL PETER ; HICKS PAULA M ; VERENIUM CORP ; RICHARDSON TOBY ; WEINER DAVID P ; RICHARDSON TOBY H ; BASF ENZYMES LLC ; BURKE ELLEN ; ZHAO LISHAN

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Inventor(s): (std): DAVID P WEINER ; PAULA M HICKS ; ZHAO LISHAN ; WEINER DAVID P ; RICHARDSON TOBY H ; RICHARDSON TOBY ; LUGINBUHL PETER ; HICKS PAULA M ; BURKE ELLEN ; WEINER DAVID ; HICKS PAULA ; TOBY RICHARDSON ; PETER LUGINBUHL ; LISHAN ZHAO ; ELLEN BURKE

Inventor(s): BURKE ELLEN SAN DIEGO ; HICKS PAULA M EDEN PRARIE ; HICKS PAULA M BEND ; LUGINBUHL PETER SAN DIEGO ; RICHARDSON TOBY SAN DIEGO ; WEINER DAVID P DEL MAR ; ZHAO LISHAN CARLSBAD

Agent(s): FREEHILLS PATENT AND TRADE MARK ATTORNEYS; FREEHILLS PATENT ATTORNEYS; HERBERT SMITH FREEHILLS; FPA PATENT ATTORNEYS PTY LTD; OGILVY RENAULT LLP SENCRL SRL; NORTON ROSE FULBRIGHT CANADA LLP SENCRL SRL; ROBIC; BUEHLER DIRK; MAIWALD PATENTANWALTS GMBH; FUJITA TAKASHI; ISHII SADAJI; HIRAKI YUSUKE; VERENIUM INTELLECTUAL PROPERTY DEPARTMENT CORP; VERENIUM CORP; BRIAN W; RICH; BASF ENZYMES LLC

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

Title: EMULSIONS AND MICROCAPSULES WITH SUBSTANCES HAVING LOW INTERFACIAL TENSION, METHODS OF MAKING AND USING THEREOF

Abstract: Disclosed are emulsions and microcapsules that comprise one or more substances with a low interfacial tension. Methods of making the emulsions and microcapsules as well as methods of using them are also disclosed.

Classifications:

International (IPC 8-9): A23D A23D7/00 A23D9/02 A23J3/00 A23L A23L1/00 A23L1/03 A23L1/035 A23L1/052 A23L1/054 A23L1/29 A23L1/30 A23L1/304 A23L1/305 A23L2/38 A23L29/10 A23L29/269 A23L33/10 A23L33/105 A23L33/115 A23L33/16 A23L33/175 A23L33/19 A23P1/00 A23P1/04 A23P1/08 A23P1/28 A23P10/30 A23P10/35 A23P10/47 A61J1/00 A61J3/07 A61K A61K31/202 A61K31/22 A61K31/232 A61K31/56 A61K31/575 A61K31/6615 A61K31/715 A61K35/12 A61K35/60 A61K35/66 A61K35/74 A61K36/00 A61K36/02 A61K36/06 A61K38/17 A61K47/04 A61K47/08 A61K47/10 A61K47/12 A61K47/14 A61K47/18 A61K47/20 A61K47/22 A61K47/26 A61K47/30 A61K47/32 A61K47/34 A61K47/36 A61K47/38 A61K47/40 A61K47/42 A61K47/44 A61K47/46 A61K8/00 A61K8/11 A61K8/64 A61K8/65 A61K8/73 A61K9/10 A61K9/107 A61K9/127 A61K9/16 A61K9/50 A61K9/52 A61K9/54 A61K9/66 A61P1/00 A61P19/02 A61P3/02 A61P3/06 A61P35/00 A61P37/08 A61P7/02 A61P9/00 A61P9/02 A61P9/06 A61P9/10 A61P9/12 A61Q A61Q19/00 B01J B01J13/00 B01J13/02 B01J13/04 B01J13/06 B01J13/10 B01J13/20 C08J3/03 C08K3/22 C08K3/30 C08K3/32 C08K5/13 C08K5/1535 C08K5/36 C08L1/00 C08L101/00 C08L5/00 C08L89/00 C08L91/00 C11B5/00 (Advanced/Invention); A23D7/00 A23D9/00 A23L1/035 A23P1/04 A61K9/107 (Advanced/Non-invention); A23D7/00 A23J3/00 A23L1/00 A23L1/03 A23L1/05 A23L1/29 A23L1/30 A23P1/04 A23P1/08 A61J3/07 A61K31/185 A61K31/21 A61K31/575 A61K47/02 A61K47/10 A61K47/12 A61K47/16 A61K47/20 A61K47/22 A61K47/26 A61K47/30 A61K47/36 A61K47/38 A61K47/40 A61K47/42 A61K47/44 A61K47/46 A61K8/00 A61K9/00 A61K9/10 A61K9/107 A61K9/16 A61K9/50 A61K9/52 A61P19/00 A61P35/00 A61P37/00 A61P9/00 A61Q19/00 B01J13/00 B01J13/02 B01J13/04 B01J13/06 C08J3/02 C08K3/00 C08K5/00 C08L1/00 C08L101/00 C08L5/00 C08L89/00 C08L91/00 C11B5/00 (Core/Invention)

International (IPC 1-7): A23L1/035 A61K9/50 B01J13/02 B01J13/08

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US: 1/1 424/195.15 424/195.150S 424/195.16 424/195.160S 424/195.17 424/195.170S 424/450 424/450P 424/455 424/455S 424/490 424/490S 424/491 424/491S 424/492 424/492P 424/493 424/493S 424/494 424/494S 424/495 424/495S 424/496 424/496S 424/498 424/498S 424/520 424/520S 424/725 424/725S 424/780 424/780S 426/103 426/103S 426/417 426/417S 426/541 426/541S 426/546 426/546P 426/573 426/573S 426/575 426/575S 426/576 426/576S 426/577 426/577S 426/601 426/601S 426/613 426/613S 426/89 426/89S 514/143 514/143S 514/169 514/169S 514/182 514/182S 514/5.5 514/5.500S 514/5.6 514/5.600S 514/54 514/547 514/547S 514/549 514/549S 514/54S 514/560 514/560S

Family:

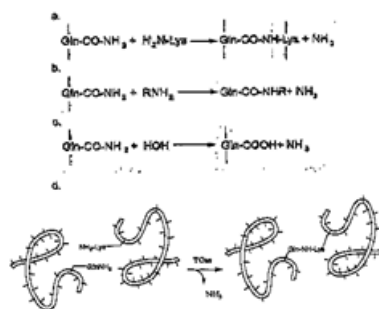
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AU2007238985 AA	20071025	AU20070238985	20070404
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AU2008205325 AA	20080717	AU20080205325	20080109
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EP2040682 B1	20170726	EP20070825594	20070604
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PatBase - WU08017962_A2

WD 3008417962

PC183207402349

Figure 1



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NZ596403 A	20130222	NZ20070596403	20070604
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US2010055281 AA	20100304	US20070226041	20070404
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US2011117180 AA	20110519	US20080522826	20080109
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WO07120500 A2	20071025	WO2007US08138	20070404
WO07120500 A3	20080710	WO2007US08138	20070404
WO08017962 A2	20080214	WO2007IB03358	20070604
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WO08017962 A8	20090312	WO2007IB03358	20070604
WO08085997 A2	20080717	WO2008US00301	20080109
WO08085997 A3	20080912	WO2008US00301	20080109

Priority:

US20060790129P 20060407	US20060811024P 20060605	US20060811024P 20060705
US20060837050P 20060811	US20060811024P 20061105	US20070879636P 20070110
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US20080522826 20080109		

Probable Assignee: OCEAN NUTRITION CANADA LTD

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Agent(s): FREEHILLS PATENT AND TRADE MARK ATTORNEYS; FREEHILLS PATENT ATTORNEYS; HERBERT SMITH FREEHILLS; PHILLIPS ORMONDE FITZPATRICK; GRIFFITH HACK; GOWLING LAFLEUR HENDERSON LLP; SMART AND BIGGAR; CLARKE; CAMPBELL NEIL BOYD; KURT MANFRED; LEISSLER GERSTL GABRIELE; ZEA BERNABE; LEHMANN MARIA ISABEL; DEACONS; NTD PATENT AND TRADE MARK AGENCY LTD; CHINA PATENT AGENT HK LTD; UGUR GUERSAD YALCINER; TOLGA CAYLAK; BALLARD SPAHR LLP; MEUNIER CARLIN AND CURFMAN LLC; HUIZENGA DAVID E ET AL

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

Title: INULIN OF VERY HIGH CHAIN LENGTH

Abstract: The invention relates to a long-chain inulin and its preparation from artichoke roots, to its use in foodstuffs and cosmetic preparations and to foodstuffs and cosmetic preparations which comprise the long-chain inulin.

Classifications:

International (ipc 8-9): A21D13/00 A21D2/18 A21D2/36 A23C9/13 A23L A23L1/00 A23L1/03 A23L1/05 A23L1/16 A23L1/30 A23L1/307 A23L1/308 A23L1/48 A23L29/00 A61K A61K31/70 A61K47/36 A61K47/40 A61K8/73 A61K9/06 A61K9/14 C07H1/00 C07H3/00 C08B C08B37/18 (Advanced/Invention); B01F17/56 (Advanced/Non-invention); A21D13/00 A21D2/00 A23C9/13 A23L1/00 A23L1/03 A23L1/05 A23L1/16 A23L1/30 A23L1/308 A23L1/48 A61K47/36 A61K8/72 A61K9/06 A61K9/14 C07H3/00 C08B37/00 (Core/Invention); B01F17/56 (Core/Non-invention)

International (ipc 1-7): A23L1/0 A23L1/308 C08B37/18

CPC: A23V2002/00 A61K8/73 A61Q19/00 C08B37/0054 C08L5/00 A23L7/109 A23L29/244 A23L33/21 A23K20/163 C08B37/18 A61K47/40

European: A23K1/16L A23L1/0528 A23L1/16 A23L1/308 A61K8/73 A61Q19/00 C08B37/00M6B C08L5/00 K23V2/00

US: 426/658 426/658P 514/54 536/123.1 536/123.100S

PatBase - US2009202705_AA

Patent Application Publication Aug. 13, 2009 Sheet 1 of 11 US 2009/0202705 A1



Family:

Publication number	Publication date	Application number	Application date
AR060705 AA	20080710	AR2007P101841	20070427
AT492566 E	20110115	AT20070724953T	20070427
AU2007247377 AA	20071115	AU20070247377	20070427
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DK2016104 T3	20110328	DK20070724953T	20070427
EP2016104 A2	20090121	EP20070724953	20070427
EP2016104 B1	20101222	EP20070724953	20070427
ES2356690 T3	20110412	ES20070724953T	20070427
HK1133897 A1	20100409	HK20090110532	20091111
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US2009202705 AA	20090813	US20070298680	20070427
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WO07128560 A2	20071115	WO2007EP04029	20070427
WO07128560 A3	20080424	WO2007EP04029	20070427

Priority:

EP20060090064 20060428 US20060796819P 20060502 EP20060090200 20061027
 US20060855250P 20061030 EP20070724953 20070427 US20070298680 20070427
 WO2007EP04029 20070427

Probable Assignee: BAYER AG

Assignee(s): (std): BAYER CROPSCIENCE AG ; PILLING JENS ; MEUSER FRIEDRICH ; HELLWEGE ELKE ; BAYER IP GMBH ; BAUER INGO

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Inventor(s): (std): BAUER INGO ; HELLWEGE ELKE ; MEUSER FRIEDRICH ; PILLING JENS ; JENS PILLING ; INGO BAUER ; FRIEDRICH MEUSER ; ELKE HELLWEGE

Inventor(s): PILLING JENSDE ; MEUSER FRIEDRICHDE ; HELLWEGE ELKEDE ; BAUER INGODE

Agent(s): GRIFFITH HACK ; FETHERSTONHAUGH AND CO ; BEYER ANDREAS ; ZHONGZI IP ; HUNTON AND WILLIAMS LLP,INTELLECTUAL PROPERTY DEPARTMENT ; HUNTON AND WILLIAMS LLP INTELLECTUAL PROPERTY DEPARTMENT ; HUNTON AND WILLIAMS LLP

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN SV SY SZ TD TG

TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: METHOD OF PRODUCING CONCENTRATED FLOUR FROM WINE GRAPE POMACE

Abstract: A method for producing concentrated flour from wine grape pomace that includes obtaining an amount of wine grape pomace having moisture content from 50-80 percent and drying the wine grape pomace at a maximum 70 degrees centigrade over a time period of 24-48 hours. Upon the completion of the drying step, the dried wine grape pomace is screened to remove stems, seeds and milled into flour through a 100 US mesh.

Classifications:

International (IPC 8-9): A21D2/38 A21D6/00 A23L1/212 A23L1/30 A23N15/06 A23P1/00 B02C9/00 F26B3/04 (Advanced/Invention);

A21D2/00 A21D6/00 A23L1/212 A23L1/30 A23N15/00 A23P1/00 B02C9/00 F26B3/02 (Core/Invention)

CPC: A21D2/368 A21D13/40 A23C9/133 A23C19/09 C12F3/06 A21D13/04

European: A21D13/04 A21D2/36E A23C19/09 A23C9/133 C12F3/06

US: 426/465 426/473

Family:

Publication number	Publication date	Application number	Application date
CA2660063 AA	20090202	CA20072660063	20070801
US2008032015 AA	20080207	US20070882357	20070801
WO08014609 A1	20080207	WO2007CA01353	20070801

Priority:

US20060834810P 20060802 US20070882357 20070801 WO2007CA01353 20070801

Probable Assignee: VINIFERA FOR LIFE

Assignee(s): (std): VINIFERA FOR LIFE ; WALPOLE MARK

Inventor(s): (std): WALPOLE MARK

Agent(s): MILLER THOMSON LLP; GRAHAM LORELEI

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

Title: SYSTEM FOR GLUTEN REPLACEMENT IN FOOD PRODUCTS

Abstract: The present invention is a system for replacing gluten in food products. Preferably, the gluten replacement system of the present invention utilizes gluten-free ingredients that mimic the functions of gluten in a dough and in a final product made from the dough. The gluten replacement system can be used to formulate food products that are safe for consumption by those who have a gluten intolerance, allergy or sensitivity, or by those who follow a gluten-free diet. The present invention is also directed to a composition for making a gluten-free product. The composition preferably mimics the functions of gluten in a food product. This composition may include a gluten-free gas-retaining polymer and a gluten-free setting polymer, and it may also include a hydrocolloid or a starch, or both.

Classifications:

International (IPC 8-9): A21D10/00 A21D10/04 A21D13/00 A21D13/04 A21D2/08 A21D2/14 A21D2/18 A21D2/26 A23L1/00 A23L1/30 (Advanced/Invention); A21D10/00 A21D13/00 A21D2/00 A23L1/00 A23L1/30 (Core/Invention)

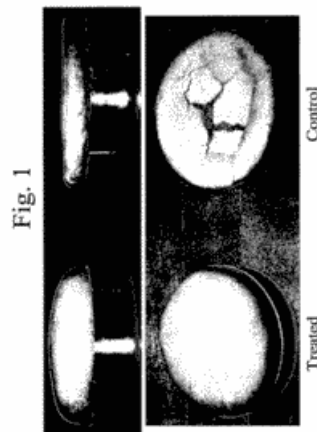
CPC: A23L29/20 A23L29/27 A23L33/185 A21D2/188 A21D2/10 A21D2/16 A21D2/18 A21D2/183 A21D2/185 A21D2/186 A21D2/265 A21D13/066

European: A21D13/06D2 A21D2/10 A21D2/16 A21D2/18 A21D2/18C A21D2/18D A21D2/18E A21D2/18F A21D2/26D2 A23L1/05 A23L1/054B A23L1/305C

US: 426/442 426/442S 426/496 426/549 426/550 426/550P 426/551 426/555 426/94

PatBase - US2008038434_AA

Patent Application Publication Feb. 14, 2008 Sheet 1 of 19 US 2008/0038434 A1



Family:

Publication number	Publication date	Application number	Application date
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EP2051588 A2	20090429	EP20070800103	20070813
EP2051588 A4	20101110	EP20070800103	20070813
US2008038434 AA	20080214	US20070891911	20070813
US2009098270 AA	20090416	US20080228544	20080813
US8088427 BB	20120103	US20070891911	20070813
WO08022092 A2	20080221	WO2007US75842	20070813
WO08022092 A3	20080912	WO2007US75842	20070813

Priority:

US20060837331P 20060811 US20060843290P 20060908 US20070891911 20070813
 WO2007US75842 20070813 US20080228544 20080813

Probable Assignee: CARGILL INC

Assignee(s): (std): ATWELL WILLIAM A ; CARGILL INC ; ENGLESON JODI A ; LENDON CARRIE A

Inventor(s): (std): ATWELL WILLIAM A ; CASPER JEFFREY L ; ENGLESON JODI A ; HOPE JANIECE ; LENDON CARRIE A

Inventor(s): ATWELL WILLIAM ; LENDON CARRIE ; ENGLESON JODI

Agent(s): SIM AND MCBURNEY; AIRD AND BERLIS IP PARTNERSHIP LTD; WIBBELMANN JOBST; EDWARD L
 LEVINE ESQ LAW DEPARTMENT; CARGILL INC; EDWARD L; LEVINE EDWARD L

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY
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 MX MY MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN SV SY SZ
 TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: AQUEOUS PROCESSING OF OILSEED PRESS CAKE

Abstract: The subject invention relates in part to novel steps in canola and other oil seed processing, including milling to achieve a significant particle size reduction, extraction of higher levels of protein from the starting material, the use of presscake as a starting material, and the production of a precipitated protein concentrates containing a nutritionally significant amount of oil. The subject invention also provides optimal pH ranges for extraction and recovery steps in these novel processes. The subject processes can be applied to, and offer similar advantages to, other oilseeds and vegetable matter, such as sunflower seeds and flax seeds. The subject invention also includes novel feed compositions.

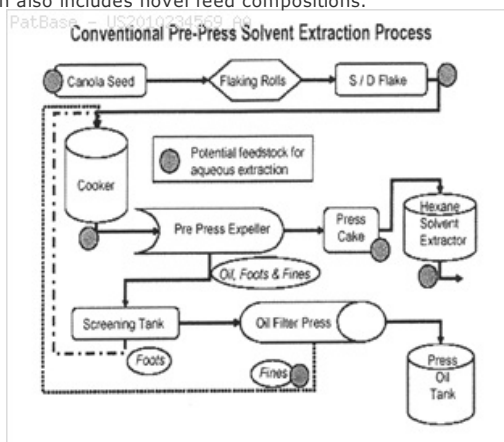
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International (IPC 8-9): A23D7/02 A23D9/00 A23D9/02 A23J1/14 A23J3/14 A23K1/00 A23K1/14 A23K1/18 A23K10/37 A23K20/147 A23K50/80 A23L1/00 A23L1/30 A23L1/305 A23L33/115 A23L33/185 A23P1/00 C07K14/415 (Advanced/Invention); B02C23/36 B02C9/00 (Advanced/Non-invention); A23D7/02 A23D9/00 A23D9/02 A23J1/00 A23J3/00 A23K1/14 A23K1/18 A23L1/00 A23L1/30 A23L1/305 A23P1/00 C07K14/415 (Core/Invention); B02C23/18 B02C9/00 (Core/Non-invention)

International (IPC 1-7): A23J1/14 A23K1/14 A23K1/18 A23K1/06 A23L33/115 A23L33/185 A23J1/14 A23K10/37 A23K20/147 A23K50/80 Y02A40/818 Y02P60/877

European: A23J1/14 A23K1/14C A23K1/16G A23K1/18S A23L1/305C A23L1/30C C11B1/06

US: 426/417 426/417S 426/425 426/425S 426/648 426/648S 426/656 426/656S 530/350

**Family:**

Publication number	Publication date	Application number	Application date
AR062488 AA	20081112	AR2007P103733	20070822
AR097442 AB	20160316	AR2014P103178	20140825
CA2661397 AA	20090220	CA20072661397	20070822
CA2661397 C	20150929	CA20072661397	20070822
US2010234569 AA	20100916	US20070377823	20070822
US10051878 BB	20180821	US20070377823	20070822
WO08024840 A2	20080228	WO2007US76521	20070822
WO08024840 A3	20080417	WO2007US76521	20070822

Priority:

US20060839256P 20060822 US20070377823 20070822 WO2007US76521 20070822

Probable Assignee: DOW AGRO SCIENCES LLC

Assignee(s): (std): CAMPBELL STEWART J ; DOW AGRO SCIENCES LLC ; DOW AGROSCIENCES LLC ; HELLING RICHARD K ; PATTERSON THOMAS G

Inventor(s): (std): CAMPBELL STEWART J ; HELLING RICHARD K ; PATTERSON THOMAS G

Agent(s): MBM INTELLECTUAL PROPERTY LAW LLP; BAKER AND DANIELS LLP- DOW AGROSCIENCES; BAKER AND DANIELS LLP DOW AGROSCIENCES; FAEGRE BAKER DANIELS LLP; SANDERS JAY M ET AL

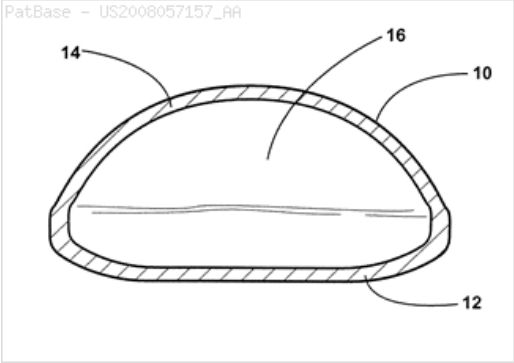
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Title: PUFFED CRACKER-LIKE FOOD PRODUCTS AND METHOD OF MAKING

Abstract: The present invention provides puffed, crisp, cracker-like food products comprising at least two layers of baked dough defining at least one cavity, wherein said cavity is substantially defined by secured dough perimeter. Also provided are methods to make the puffed, crisp, cracker-like food products described herein. In particular, there are provided methods to make a puffed, crisp food product, comprising: providing leavening means between at least two sheets of dough; securing said dough sheets so as to define at a perimeter; causing at least one cavity to form within said perimeter, wherein said cavity is defined by said perimeter. Purposeful development of large cavities within a sturdy, yet crisp cracker results in a surprisingly high rate of uncrushed crackers, and a surprisingly high rate of reproducible product attributes. Enhancements of the present invention are also provided.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D2/00 A21D8/02 A23L1/00 A23L1/30 (Advanced/Invention); A21D13/00 A21D2/00 A21D8/02 A23L1/00 A23L1/30 (Core/Invention)
CPC: A23P20/20 A21D2/00 A23V2002/00 A21D13/24 A21D13/31 A21D13/32 A23P30/38
European: A21D13/00B4 A21D13/00D2 A21D13/00D4 A21D2/00 A23L1/00P14D A23L1/00P8E K23V2/00
US: 426/19 426/19S 426/20 426/20P 426/446 426/446S 426/549 426/549S 426/74 426/74S 426/94 426/94S



Family:

Publication number	Publication date	Application number	Application date
US2008057157 AA	20080306	US20070848628	20070831
WO08028112 A2	20080306	WO2007US77357	20070831
WO08028112 A3	20081211	WO2007US77357	20070831

Priority:

US20060841586P 20060831 US20070848628 20070831

Probable Assignee: KELLOGG CO

Assignee(s): (std): ALMEDIA HELBERT ; ALMEIDA HELBERT ; ANDERSON BRIAN J ; ARMSTRONG BRIAN ; KELLOG CO

Assignee(s): KELLOGG CO ; KELLOGG COMPANY

Inventor(s): (std): ALMEDIA HELBERT ; ALMEIDA HELBERT ; ANDERSON BRIAN J ; ARMSTRONG BRIAN

Agent(s): KRISTINE H JOHNSON DICKINSON WRIGHT PLLC; SHOEMAKER RANDALL L ET AL

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

Title: LACTASE-CONTAINING COMESTIBLES AND RELATED METHODS

Abstract: The present invention is directed to a non-lactose containing food product treated with lactase.

Classifications:

International (IPC 8-9): A21D13/00 A21D2/00 A23C13/16 A23C19/032 A23C9/12 A23C9/13 A23G3/00 A23G3/34 A23G9/32 A23G9/44 A23G9/52 A23L1/00 A23L1/03 A23L1/10 A23L1/164 A23L1/212 A23L1/22 A23L1/29 A23L1/30 A23L1/305 A23L1/31 A23L1/325 A23L2/00 C12N9/38 (Advanced/Invention);
A23G9/36 A23L1/015 A61K38/47 C12N9/38 (Advanced/Non-invention);
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A23G9/32 A23L1/015 A61K38/43 C12N9/38 (Core/Non-invention)

International (IPC 1-7): A21D2/00 C12N9/38

CPC: A23L7/135 A23L19/03 A23L29/06 A23L33/40 C12Y302/01023 A21D8/042 A23C9/1206 A21D13/24

European: A21D13/00B4 A21D8/04B A23C9/12B2 A23L1/03E A23L1/164F A23L1/212C A23L1/29F C12Y302/01023

US: 426/42 426/42P 426/63 426/63S

Family:

Publication number	Publication date	Application number	Application date
AU2007292426 AA	20080313	AU20070292426	20070905
CA2661839 AA	20090225	CA20072661839	20070905
CN101511199 A	20090819	CN200780032519	20070905
EP2061331 A1	20090527	EP20070841837	20070905
EP2061331 A4	20100224	EP20070841837	20070905
IN00744KN2009 A	20090515	IN2009KN00744	20090226
JP2010502226 T2	20100128	JP20090527523T	20070905
MX2009002396 A1	20090320	MX20090002396	20070905
US2008057158 AA	20080306	US20070850088	20070905
WO08030828 A1	20080313	WO2007US77570	20070905

Priority:

US20060824505P 20060905 US20070850088 20070905 WO2007US77570 20070905

Probable Assignee: MCNEIL NUTRITIONALS LLC

Assignee(s): (std): CATANI STEVEN J ; MC NEIL NUTRITIONALS LLC ; YOCUM KIMBERLY F ; MCNEIL NUTRITIONALS LLC

Inventor(s): (std): CATANI STEVEN J ; YOCUM KIMBERLY F

Inventor(s): STEVEN J CATANI ; KIMBERLY F YOCUM

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; SMART AND BIGGAR; KIRSCH SUSAN EDITH; PHILIP S JOHNSON JOHNSON AND JOHNSON; JOHNSON PHILIP S ET AL

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

Title: (ARABINO)XYLAN OLIGOSACCHARIDE PREPARATION

Abstract: The present invention relates to preparations comprising (arabino)xylan oligosaccharides with average degree of polymerisation between 4 and 10 and average degree of arabinose substitution between 0.15 and 0.35, which beneficially modulate the intestinal flora, such preparation comprising both xylo- and arabinoxylo-oligosaccharides. Preferably, the arabinoxylooligosaccharides are substituted in part by hydroxycinnamic acids and exert antioxidant effects. Furthermore, it is preferred that the preparations according to the present invention have a nitrogen content below 0.16 percent (w/w) in order to ensure good organoleptic and colour properties, particularly upon heating said preparations. In addition, food, beverage and nutritional supplement products comprising the preparations are provided as well as methods to prepare the said preparations.

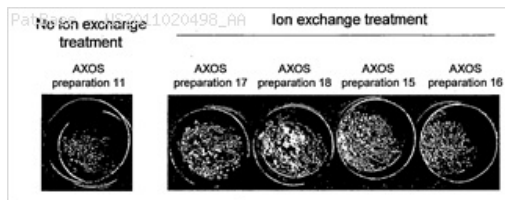
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CPC: A23V2200/3202 A23V2250/638 A23V2250/602 A21D2/18 A21D2/183 A23L2/52 A23V2002/00 A23K20/163 A23K50/40 A23L33/105

European: A21D2/18 A21D2/18C A23K1/16L A23K1/18N A23L1/30B A23L2/52 K23V2/00

US: 127/34 127/34S 426/18 426/271 426/436 426/71 426/71P



Family:

Publication number	Publication date	Application number	Application date
AU2009228003 AA	20091001	AU20090228003	20090325
AU2009228003 BB	20131121	AU20090228003	20090325
BRPI0910112 A2	20150901	BR2009PI10112	20090325
CA2719481 AA	20100924	CA20092719481	20090325
CN102014641 A	20110413	CN200980116562	20090325
CN102014641 B	20120926	CN200980116562	20090325
DE602009019174 D1	20131128	DE200960019174T	20090325
DK2265127 T3	20140113	DK20090725460T	20090325
EP2265127 A2	20101229	EP20090725460	20090325
EP2265127 B1	20131002	EP20090725460	20090325
EP2265127 B8	20131204	EP20090725460	20090325
GB200805360 A0	20080430	GB20080005360	20080325
HK1152623 A1	20120309	HK20110106707	20110629
JP2011515419 T2	20110519	JP20110501065T	20090325
JP5646450 B2	20141224	JP20110501065T	20090325
MX2010010450 A1	20101220	MX20100010450	20090325
RU2010143370 A	20120427	RU20100143370	20090325
RU2495572 C2	20131020	RU20100143370	20090325
SI2265127 T1	20140430	SI20090030798T	20090325
US2011020498 AA	20110127	US20090934224	20090325
US8927038 BB	20150106	US20090934224	20090325
WO09117790 A2	20091001	WO2009BE00020	20090325
WO09117790 A3	20091126	WO2009BE00020	20090325

Priority:

GB20080005360 20080325 EP20090725460 20090325 WO2009BE00020 20090325

Probable Assignee: CARGILL INC

Assignee(s): (std): COURTIN CHRISTOPHE ; DELCOUR JAN ; FUGEIA N V ; BROEKAERT WILLEM ; CARGILL INC ; UNIV LEUVEN KATH ; FUGEIA NV ; KARDZHILL INKORPOREJED

Assignee(s): CARGILL INC WAYZATA ; KATHOLIEKE UNIVERSITEIT LEUVEN

Inventor(s): (std): BROEKAERT WILLEM ; CHRISTOPHE COURTIN ; COURTIN CHRISTOPHE ; DELCOUR JAN ; JAN DELCOUR ; WILLEM BROEKAERT ; KURTEHN KRISTOF ; DEL KUR JAN ; BRUKART VILLEM

Agent(s): SPRUSON AND FERGUSON ; SMART AND BIGGAR ; BIRD ARIANE ; SHANGHAI PATENT AND TRADEMARK OFFICE ; CLARK AND ELBING LLP ; KATHOLIEKE UNIVERSITEIT LEUVEN ET AL

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

Title: FOOD PRODUCTS HAVING CAFFEINE INCORPORATED THEREIN

Abstract: The invention provides food products having additives useful for providing a desired effect, such a stimulating effect. In one embodiment, the invention is directed to a food product having an additive amount of caffeine incorporated therein. In specific embodiments, the food product is a doughnut, a bagel, or a breakfast bar.

Classifications:

International (IPC 8-9): A21D10/00 A21D13/00 A21D13/08 A21D2/00 A21D2/08 A23F5/46 A23G3/54 A23L1/00 A23L1/22 A23L1/30 A23P1/04 A61K31/52 A61K9/50 C07D473/12 (Advanced/Invention);

A21D10/00 A21D13/00 A21D2/00 A23F5/46 A23G3/34 A23L1/00 A23L1/22 A23L1/30 A23P1/04 A61K31/519 A61K9/50 C07D473/00 (Core/Invention)

CPC: A23L7/10 A23L7/126 A23L29/045 A23P10/30 A61K31/52 A21D2/186 A21D2/36 A23V2002/00 C07D473/12 A21D13/28 A21D13/38

European: A21D13/00B8 A21D13/00D12 A21D2/18E A21D2/36 A23L1/00P4 A23L1/03D4 A23L1/10 A23L1/164C A61K31/52 C07D473/12 K23V2/00

US: 426/275 426/275S 426/281 426/281S 426/519 426/519S 426/549 426/549S 426/573 426/573S 426/620 426/620S 426/629 426/629S 426/658 426/658S 426/94 426/94P

Family:

Publication number	Publication date	Application number	Application date
US2008152763 AA	20080626	US20070961656	20071220
WO08080005 A1	20080703	WO2007US88423	20071220

Priority:

US20060871359P 20061221 US20070961656 20071220

Probable Assignee: ENCAFF PRODUCTS LLC

Assignee(s): (std): BOHANNON ROBERT ; ENCAFF PRODUCTS LLC

Inventor(s): (std): BOHANNON ROBERT

Agent(s): ALSTON AND BIRD LLP; CAGLE RYAN W ET AL

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

Title: COMPOSITION AND METHOD OF STABILIZED SENSITIVE INGREDIENT

Abstract: The present invention relates to a composition: comprising; a sensitive ingredient; and where the sensitive ingredient is within a protective coating comprising a chitosan matrix. Additionally, the present invention relates to methods of stabilizing a sensitive ingredient. More specifically to a stabilizing method that comprises the steps of: preparing a mixture of an alkali metal alginate; adding to said mixture a sensitive ingredient; creating a stream of said mixture comprising the sensitive ingredient; cutting said stream to form a sphere; dropping said sphere into a source of chitosan; forming a coated sphere of said sensitive ingredient within a protective coating comprising a chitosan alginate.

Classifications:

International (IPC 8-9): A23K1/00 A23K1/16 A23K1/175 A23K1/18

A23L1/00 A23L1/22 A23L1/30 A23L1/302 A23L1/303 A23L1/304

A23L1/305 A23L3/00 A23P1/04 A23P1/08 A61P3/02 B01J2/04

B05D1/18 B05D7/00 C09D105/04 C09D105/08

C09K15/20 (Advanced/Invention);

A61K9/36 (Advanced/Non-invention);

A23K1/00 A23K1/16 A23K1/175 A23K1/18 A23L1/00 A23L1/22

A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L3/00 A23P1/00

A23P1/04 A23P1/08 A61P3/00 B01J2/02 B05D1/18 B05D7/00

C09D105/00 C09K15/00 (Core/Invention);

A61K9/30 (Core/Non-invention)

International (IPC 1-7): A23K1/00 A23L1/30 A23P1/08

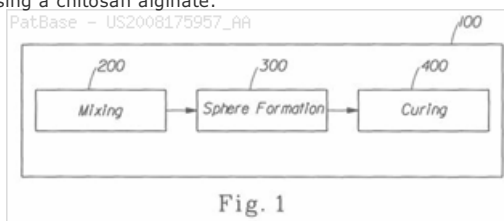
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A23V2002/00 A61K9/5036 A23L13/06 A23L33/10 A23P10/30 A23P20/10 A23P20/11 A23K50/40

European: A23K1/00B3 A23K1/16B A23K1/16C A23K1/16I A23K1/16L A23K1/175J A23K1/18G A23K1/18K A23K1/18M1

A23K1/18N A23L1/00P4 A23L1/00P8B A23L1/00P8B8 A23L1/30 A23L1/31K K23V2/00 K61K9/50H6F

US: 426/72 426/72S 426/73 426/73P 426/89 426/89S

**Family:**

Publication number	Publication date	Application number	Application date
AR064953 AA	20090506	AR2008P100225	20080118
AU2008206670 AA	20080724	AU20080206670	20080117
BRPI0806803 A2	20110913	BR2008PI06803	20080117
CA2674422 AA	20090703	CA20082674422	20080117
EP2124608 A2	20091202	EP20080709894	20080117
JP2010516246 T2	20100520	JP20090546053T	20080117
MX2009007703 A1	20090729	MX20090007703	20080117
US2008175957 AA	20080724	US20080009357	20080118
WO08087607 A2	20080724	WO2008IB50180	20080117
WO08087607 A3	20081106	WO2008IB50180	20080117

Priority:

US20070881221P 20070119

WO2008IB50180 20080117

US20080009357 20080118

Probable Assignee: MARS INC

Assignee(s): (std): DUVAL DEAN LARRY ; GLASSMEYER STEPHEN ROBERT ; GREFER JULIE D ; GREFER JULIE DOMINIC ; IAMS CO ; IAMS COMPANY ; HORGAN MONIKA BARBARA

Assignee(s): MARS INC ; THE IAMS COMPANY

Inventor(s): (std): DUVAL DEAN LARRY ; GLASSMEYER STEPHEN ROBERT ; GREFER JULIE D ; GREFER JULIE DOMINIC ; HORGAN MONIKA BARBARA

Inventor(s): JULIE DOMINIC GREFER ; MONIKA BARBARA HORGAN ; STEPHEN ROBERT GLASSMEYER ; DEAN LARRY DUVAL

Agent(s): PHILLIPS ORMONDE FITZPATRICK; TORYS LLP; GOODIER CLAIRE LOUISE; PROCTER AND GAMBLE CO INTELLECTUAL PROPERTY DIVISION WEST BLDG; THE IAMS COMPANY

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

Title: BREADS

Abstract: A bread having good texture, brightness and flavor is provided despite inclusion of a great deal of catechins. The bread is made by adding a purified product of catechins-containing plant extract to grain flour such that from 0.2 to 0.5 weight parts of catechins can be incorporated per 100 weight parts of the grain flour. The purified product of catechins-containing plant extract has a catechins/tannins weight ratio of from 0.81 to 1.10.

Classifications:

International (IPC 8-9): A21D13/00 A21D2/36 A23G3/00 A23G3/34

A23L1/00 A23L1/30 G01N33/02 (Advanced/Invention);

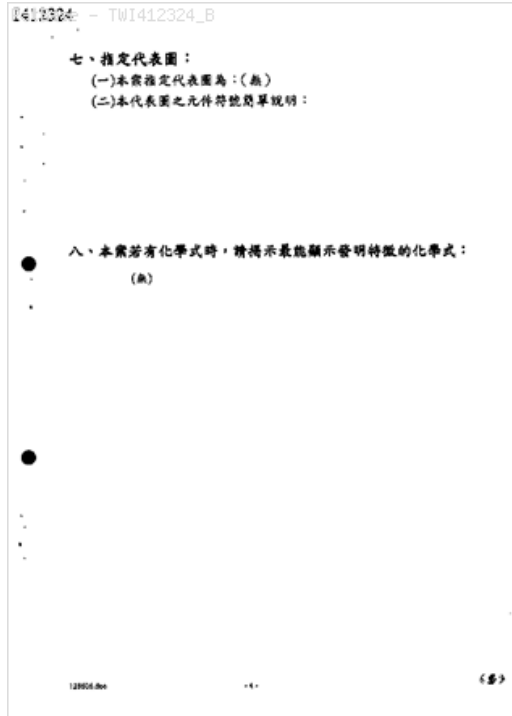
A21D13/00 A21D2/00 A23G3/00 A23G3/34 A23L1/30

G01N33/02 (Core/Invention)

CPC: A23P10/40 A21D2/36 A23V2002/00 A23V2250/214

European: A21D2/36 A23L1/00P6 K23V2/00 K23V250/2140

US: 426/233 426/233S 426/549 426/549S 426/94 426/94P



Family:

Publication number	Publication date	Application number	Application date
CN101600352 A	20091209	CN200880003058	20080123
CN101600352 B	20130313	CN200880003058	20080123
DE602008035183 D1	20141224	DE200860035183T	20080123
EP2127524 A1	20091202	EP20080702806	20080123
EP2127524 A4	20110309	EP20080702806	20080123
EP2127524 B1	20141105	EP20080702806	20080123
JP2008200032 A2	20080904	JP20070330620	20071221
TW200913896 A	20090401	TW20080102522	20080123
TWI412324 B	20131021	TW20080102522	20080123
US2010129499 AA	20100527	US20080524477	20080123
WO08090739 A1	20080731	WO2008JP00065	20080123

Priority:

JP20070014295 20070124 JP20070330620 20071221 EP20080702806 20080123
WO2008JP00065 20080123

Probable Assignee: KAO CORP

Assignee(s): (std): KAMEO YOJI ; KAO CORP

Inventor(s): (std): KAMEO YOJI ; YOJI KAMEO

Agent(s): HOFFMANN EITL PATENT U RECHTSANWALTE PARTMBB; HOFFMANN EITL; OBLON SPIVAK
MCCLELLAND MAIER AND NEUSTADT LLP; PATENT CORPORATE BODY ARUGA PATENT OFFICE

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU
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TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: PROCESS FOR PREPARING BAKEABLE PROBIOTIC FOOD

Abstract: Heat-processed health food is provided, as well as a process for making it, the food being particularly probiotic pastry which comprises a probiotic component capable of resisting baking heat, and so it beneficially affects the consumer's intestinal microbial balance.

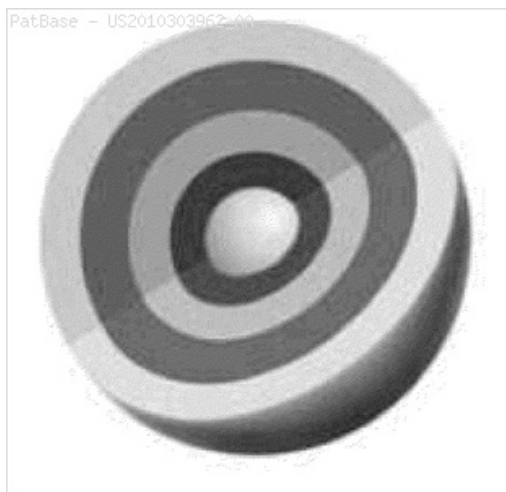
Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D2/00 A21D8/04 A23C9/00 A23C9/123 A23C9/13 A23C9/152 A23G1/00 A23G1/42 A23L A23L1/00 A23L1/08 A23L1/09 A23L1/10 A23L1/29 A23L1/30 A23L1/326 A23L1/48 A23L2/02 A23L3/44 A23L33/00 A23L33/135 A23P1/04 A23P10/35 A23P20/00 A23P20/20 A61K35/00 A61K35/74 A61K35/741 A61K35/744 A61K35/745 A61K35/747 C12N1/04 C12N11/00 (Advanced/Invention); A23L33/15 C12N1/04 C12N1/20 (Advanced/Non-invention); A21D8/02 A23L1/30 (Core/Invention); A21D A23L (Subclass/Invention)

CPC: A61K35/744 A61K35/745 A61K35/747 A61K2035/115 A21D10/005 A23P10/35 A21D8/04 A23L3/44 A23L33/30 A23V2200/3204 A23V2200/3202 A23V2200/32 A23V2200/224 A23V2250/5114 A23V2250/51084 A23V2250/5026 A23V2250/511 A23V2250/636 A23G1/42 A23L33/135 A23V2002/00 A61K35/741 A23Y2220/00 A23Y2240/00 A23P10/30 A21D8/045

European: A21D8/04 A21D8/04D A23G1/42 A23L1/29D A23L1/30M A23L3/44 K23V2/00

US: 426/61 426/61P



Family:

Publication number	Publication date	Application number	Application date
AU2010202518 AA	20100708	AU20100202518	20100617
AU2010202518 AH	20100722	AU20100202518	20100617
AU2010202518 BB	20141023	AU20100202518	20100617
AU2010269814 AA	20110113	AU20100269814	20100708
AU2010269814 AH	20140306	AU20100269814	20100708
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CA2767602 AA	20120109	CA20102767602	20100708
CN102595938 A	20120718	CN201080035882	20100708
CN105105104 A	20151202	CN201510242825	20100708
EP2222170 A1	20100901	EP20080855315	20081124
EP2451300 A1	20120516	EP20100796812	20100708
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WO09069122 A1	20090604	WO2008IL01539	20081124
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Priority:

IL20070187645	20071126	WO2008IL01539	20081124	IL20090199781	20090709
US20090637487	20091214	US20100788176	20100526	CN201080035882	20100708
WO2010IL00550	20100708	IL20120217449	20120109	US20120345783	20120109

Probable Assignee: DEGAMA PROBIOTICS LTD

Assignee(s): (std): ATUN YOSEF ; CARMIT ZOREA ; DEGAMA PROBIOTICS LTD ; ISRAEL RUBIN ; HENRY ZIMAND ; DORON SASSON ; HENRI ZIMAND ; DORON SASON ; DEGAMA PROBIOTIKS LTD ; DRAGOMA PROBIOTICS ; DEGAMA PRODUCTS LTD ; YOHAI ZOREA ; ZOREA YOHAI ; RUBIN ISRAEL ; ZOREA CARMIT ; ZIMAND HENRI ; SCHIJVESCHUURDER MEIR ; YOSEF ATUN ; MEIR SCHIJVECHUURDER ; PENHASI ADEL ; SASON DORON

Assignee(s): SASSON DORON ; RUBIN ISRAEL 25 PERCENT ; SASSON DORON 25 PERCENT ; ZIMAND HENRI 25 PERCENT

Inventor(s): (std): ZOREA JOKHAJ ; PENKHAJI ADEL ; YOHAI ZOREA ; ADEL PENHASI ; RUBIN ISRAEL ; ZIMAND HENRI ; SASON DORON ; PENHASI ADEL ; ZOREA YOHAI ; ZOREA CARMIT

Inventor(s): CARMIT ZOREA

Agent(s): FB RICE ; AJ PARK ; A J PARK ; BORDEN LADNER GERVAIS LLP ; BECKER KURIG STRAUS ; VIRDEE CROFTS KULWINDER KAUR ; MASLANKA KUBIK DOROTA IRENA ; LUZZATTO AND LUZZATTO ; DR D GRAESER LTD ; ALSTON AND BIRD LLP ; STRATEGY IP A PLC ; LUZZATTO AND LUZZATTO ET AL

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

Title: METHOD FOR REDUCING ACRYLAMIDE FORMATION IN THERMALLY PROCESSED FOODS

Abstract: A combination of two or more agents is added to a fabricated food prior to cooking in order to reduce the formation of acrylamide. The fabricated food product can be a corn chip or a potato chip. The agents can include any of a divalent or trivalent cation or combination of such cations, an acid, or an amino acid. The agents can be added during milling, dry mix, wet mix, or other admix, so that the agents are present throughout the food product. In preferred embodiments, calcium cations are used in conjunction with phosphoric acid, citric acid, and/or cysteine. The combination of agents can be adjusted in order to reduce the acrylamide formation in the finished product to a desired level while minimally affecting the quality and characteristics of the end product.

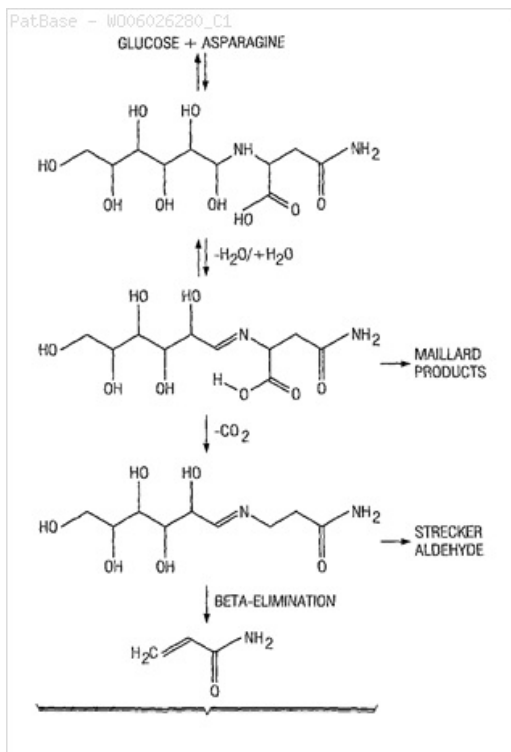
Classifications:

International (IPC 8-9): A01N25/32 A21D2/00 A21D2/06 A21D2/22 A21D2/24 A21D2/28 A21D6/00 A23L1/015 A23L1/03 A23L1/10 A23L1/164 A23L1/18 A23L1/214 A23L1/216 A23L1/217 A23L1/29 A23L1/30 G03C5/16 (Advanced/Invention); A23L1/29 A23L1/30 (Advanced/Non-invention); A23L1/00 (Core/Invention); A23L (Subclass/Invention)

International (IPC 1-7): A01N25/32 A21D2/06 A23L1/015 A23L1/164 A23L1/216 A23L1/217 A23L1/29

CPC: A23L19/18 A23L5/27 A23L5/276 A23L29/015 A23L29/045 A23V2002/00

European: A23L1/015E A23L1/015E4 A23L1/03B A23L1/03D4 A23L1/217 K23V2/00

**Family:**

Publication number	Publication date	Application number	Application date
AR050473 AA	20061101	AR2005P103571	20050826
AU2005280231 AA	20060309	AU20050280231	20050823
AU2005280231 BB	20090827	AU20050280231	20050823
BRPI0515117 A	20080701	BR2005PI15117	20050823
CA2578038 AA	20070221	CA20052578038	20050823
CA2578038 C	20111206	CA20052578038	20050823
CL2005002170 A1	20060317	CL20050002170	20050826
CN101052317 A	20071010	CN200580037573	20050823
CN101052317 B	20110202	CN200580037573	20050823
EG24795 A	20100914	EG20070000230	20071227
EP1786277 A2	20070523	EP20050789242	20050823
EP1786277 A4	20111130	EP20050789242	20050823
IN00261MN2007 A	20070817	IN2007MN00261	20070220
IN246993 B	20110325	IN2007MN00261	20070220
JP2008511325 T2	20080417	JP20070530065T	20050823
KR100865013 B1	20081023	KR20077007283	20050823
KR20070068352 A	20070629	KR20077007283	20050823
MX2007002163 A1	20070508	MX20070002163	20050823
RU2007108095 A	20081010	RU20070108095	20050823
RU2354146 C2	20090510	RU20070108095	20050823
TW200616556 A	20060601	TW20050129543	20050829
TWI306018 B	20090211	TW20050129543	20050829
WO06026280 A2	20060309	WO2005US30032	20050823
WO06026280 A3	20070118	WO2005US30032	20050823
WO06026280 C1	20070607	WO2005US30032	20050823
ZA200701586 A	20080827	ZA20070001586	20070222

Priority:

US20040929922 20040830 WO2005US30032 20050823 WO2005US30032 20070330

Probable Assignee: FRITO LAY NORTH AMERICA INC

Assignee(s): (std): ELDER VINCENT ALLEN ; FRITO LAY NORTH AMERICA INC ; FRITO LEJ NORS AMERIKA INK ; FULCHER JOHN GREGORY ; LEUNG HENRY KIN HANG ; TOPOR MICHAEL GRANT

Inventor(s): (std): GRANT TOPOR MICHAEL ; GREGORY FULCHER JOHN ; HENRY KIN HANG LEUNG ; JOHN GREGORY FULCHER ; KIN HANG LEUNG HENRY ; MICHAEL GRANT TOPOR ; VINCENT ALLEN ELDER ; TOPOR MIKHAHEL GRANT ; TOPOR MICHAEL GRANT ; LEUNG HENRY KIN HANG ; LEUNG GENRI KIN KHANG ; GRANT ELDER VINCENT ALLEN FULC ; FULCHER JOHN GREGORY ; FULCHER DZHON GREGORI ; ALLEN ELDER VINCENT ; ELDER VINCENT ALLEN ; EHLDER VINSANT ALLEN

Inventor(s): ELDER VINCENT ALLEN FULCHER JOHN GREGORY LEUNG HENRY KIN HANG TOPOR MICHAEL GRANT ;
ELDER VINCENT ALLEN FULCHER JOHN GREGORY LEUNG ; TOPOR MIKHAEHL' GRANT ; LEUNG GENRI
KIN-KHANG

Agent(s): ALLENS ARTHUR ROBINSON PATENT AND TRADE MARKS ATTORNEYS; ALLENS PATENT AND TRADE
MARK ATTORNEYS; DEETH WILLIAMS WALL LLP; JOHANSSON

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

Title: INGESTIBLE COMPOSITIONS AND PROCESSES OF PREPARATION

Abstract: One or more of hydrolysed wheat flour, soluble dietary fibre, prebiotic dietary fibre, polydextrose and soluble corn fibre are used as basic matrix-forming ingredients in an expanded food product. The matrix-forming ingredients are mixed together with water, plus a whey protein isolate or whey protein concentrate, to increase the protein content of the food. A dough is formed which is then formed into pieces which are temperature conditioned before being expanded under a vacuum caused by evaporation of moisture in the dough. All steps of the process of making the expanded food products, including any subsequent drying, is carried out at a temperature not exceeding 75 degrees centigrade, which advantageously allows mixing in of temperature sensitive ingredients, e.g. vitamins, pharmaceuticals, at the dough forming stage. The products have a honeycomb structure and there is no significant change in flavour or nutritional value of the ingredients caused by the process of manufacture. Advantageously, acrylamide formation is also avoided.

Classifications:

International (IPC 8-9): A21D13/00 A21D15/00 A21D2/00 A21D2/18 A21D2/26 A21D2/36 A21D6/00 A21D8/02 A23C A23K1/00 A23K1/16 A23L1/00 A23L1/164 A23L1/272 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L1/308 A23L33/10 A23L33/15 A23L33/16 A23L5/00 A23P1/14 A61K31/167 A61K31/202 A61K31/375 A61K38/00 A61K47/00 A61K9/00 A61K9/14 (Advanced/Invention);

A21D13/00 A23L1/30 A23L1/308 A23P1/14 (Advanced/Non-invention);
A21D13/00 A21D2/00 A21D6/00 A21D8/02 A23L1/00 A23L1/164 A23L1/305 A23L1/308 A23P1/14 (Core/Invention)

CPC: A21D2/188 A21D8/02 A21D13/00 A23K20/00 A23L7/117 A23L33/19 A23L33/24 A61K31/375 A61K31/202 A61K31/167 A61K9/0056 A23V2002/00 A21D2/181 A21D2/263 A21D2/36 A21D6/00 A21D8/025 A23L33/21 A23P30/32 A23P30/34 A61K9/145 A21D13/40

European: A21D13/00H A21D2/18B A21D2/26B4 A21D2/36 A21D6/00 A21D8/02B A23L1/00P14B A23L1/00P14B2 A23L1/164 A23L1/308

US: 264/51 424/439 424/439P 426/250 426/250S 426/321 426/321S 426/498 426/498S 426/559 426/559S 426/61 426/61S 426/71 426/71S 426/72 426/72S 514/1.1 514/1.100S

Family:

Publication number	Publication date	Application number	Application date
AU2010205507 AA	20100722	AU20100205507	20100114
AU2016203783 AA	20160707	AU20160203783	20160607
CA2787101 AA	20120713	CA20102787101	20100114
CN102281763 A	20111214	CN201080004619	20100114
DE602010011467 D1	20140109	DE201060011467T	20100114
DK2387320 T3	20140210	DK20100700595T	20100114
EP2387320 A2	20111123	EP20100700595	20100114
EP2387320 B1	20131106	EP20100700595	20100114
ES2444775 T3	20140226	ES20100700595T	20100114
GB2009000551 A0	20090211	GB20090000551	20090114
GB201017189 A0	20101124	GB20100017189	20100114
GB2471050 A1	20101215	GB20100017189	20100114
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IN06116DN2011 A	20131011	IN2011DN06116	20110811
JP2012514996 T2	20120705	JP20110545799T	20100114
JP5970188 B2	20160817	JP20110545799T	20100114
KR20110105861 A	20110927	KR20117019038	20100114
MX2011007534 A1	20111129	MX20110007534	20100114
NZ594467 A	20130531	NZ20100594467	20100114
PT2387320 T	20140214	PT20100700595T	20100114
US2011274741 AA	20111110	US20100144673	20100114
US2014167307 AA	20140619	US20140148553	20140106
US2016278404 AA	20160929	US20160174189	20160606
WO10082053 A2	20100722	WO2010GB50048	20100114
WO10082053 A3	20101014	WO2010GB50048	20100114

Priority:

GB20090000551	20090114	AU20100205507	20100114	EP20100700595	20100114
WO2010GB50048	20100114	US20110144673	20110714	US20140148553	20140106
US20160174189	20160606	AU20160203783	20160607		

Probable Assignee: CARRITECH RESEARCH LTD

Assignee(s): (std): CARRITECH RES LTD ; HORTON RICHARD ; RICHARD HORTON

Assignee(s): CARRITECH RESEARCH LTD

Inventor(s): (std): RICHARD HORTON ; HORTON RICHARD

Inventor(s): HORTON RICHARD BELFAST

Agent(s): ADAMS PLUCK; GOWLING LAFLEUR HENDERSON LLP; PATENTANWALTSKANZLEI MEYER; WILLIAMS RICHARD ANDREW NORMAN; UNGRIA JAVIER; YAMAZAKI HIROSHI; TANAKA MITSUO; TOMITA KENJI; WILLIAMS RICHARD

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

Title: NATURAL NUTRITIONAL SUPPLEMENTARY FOOD OF ABELMOSCHUS MANIHOT (LINN.) MEDIUS

Abstract: A natural nutritional supplementary food of Abelmoschus manihot (Linn.) medius. It comprises separating and classifying seed, flower, caudex and root of Abelmoschus manihot (Linn.) medius, then harvesting and processing. The materials are directly used as raw material product, or the materials separated and classified are used as filling in the proportion of 1 percent -20 percent respectively and added into food main materials.

Classifications:

International (IPC 8-9): A23B9/02 A23L1/00 A23L1/16 A23L1/30 A23L1/36 A23P1/00 C12G1/00 (Advanced/Invention); A23L1/00 (Core/Invention)

CPC: A23L33/105 A61K36/185

European: A23L1/30B A61K36/185

US: 426/472 426/472S 426/484 426/484S 426/592 426/592P 426/629 426/629S

Family:

Publication number	Publication date	Application number	Application date
EP2223611 A1	20100901	EP20070817124	20071022
EP2223611 A4	20101208	EP20070817124	20071022
JP2011500064 T2	20110106	JP20100530245T	20071022
JP5265690 B2	20130814	JP20100530245T	20071022
US2010303995 AA	20101202	US20100739406	20100422
WO09052680 A1	20090430	WO2007CN070933	20071022

Priority:

WO2007CN070933 20071022

Probable Assignee: BEIJING DONGSHENG AGRICULTURAL TECHNOLOGY DEVELOPMENT GROUP CO LTD

Assignee(s): (std): BEIJING DONGSHENG AGRICULTURAL ; BEIJING DONGSHENG AGRICULTURAL TECHNOLOGY DEV GROUP CO LTD ; WANG SHAOZHANG ; WANG ZHIYUAN

Assignee(s): BEIJING DONGSHENG AGRICULTURAL TECHNOLOGY DEVELOPMENT GROUP CO LTD ; BEIJING DONGSHENG AGRICULTURAL TECHNOLOGY DEVELOPMENT GROUP CO ; BEIJING DONGSHENG AGRICULTURAL TECHNOLOGY DEVELOPM ; BEIJING DONGSHENG AGRICULTURAL TECHNOLOGY DEVELOPMENT (GROUP) CO LTD

Inventor(s): (std): WANG SHAOZHANG ; WANG ZHIYUAN

Agent(s): NEVANT MARC; SKIP LAW FIRM; FLASH INTELLECTUAL PROPERTY INC ATTN CHENG JU CHIANG; BEI AND OCEAN

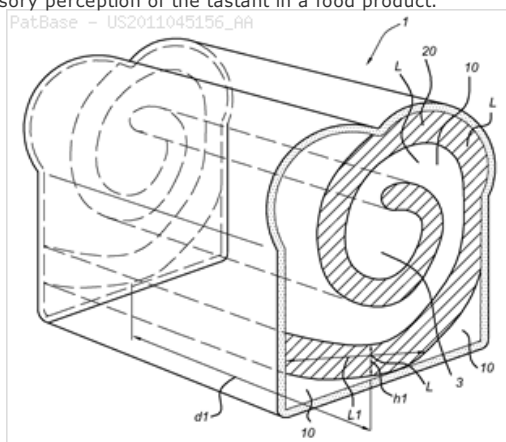
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Abstract: The invention provides a method for the production of a flour-based food product comprising a tasant. The food product according to the invention has a tasant bulk weight percentage and an inhomogeneous tasant bulk distribution. The invention provides the use of an inhomogeneous tasant bulk distribution in a food product for providing a food product with a reduced tasant bulk weight percentage. Further, the invention provides the use of an inhomogeneous tasant bulk distribution in a food product for enhancing and/or improving the sensory perception of the tasant in a food product.

International (PC 8-9): A21D A21D13/00 A21D13/08 A21D2/00 A21D2/02 A21D2/08 A21D2/18 A23C19/08 A23G3/34 A23G9/04 A23L A23L1/00 A23L1/216 A23L1/2165 A23L1/217 A23L1/22 A23L1/30 A23L1/314 A23L1/317 (Advanced/Invention); A21D13/00 A21D2/00 A23L1/22 A23L1/314 (Core/Invention); A21D A23L (Subclass/Invention)

European: A21D13/00F2 A21D2/02 A23C19/09B A23C9/154
A23L1/00P10 A23L1/00P12B A23L1/00P8E A23L1/216B A23L1/226H
A23L1/314B8 A23L1/317B K23C270/05

US: 426/496 426/496S 426/502 426/502S 426/549 426/549P
426/549S 426/560 426/560P 426/565 426/565S 426/582 426/582S
426/637 426/637S 426/648 426/648S 426/650 426/650S 426/94
426/94P



Publication number	Publication date	Application number	Application date
AT520313 E	20110915	AT20090715014T	20090227
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AU2010218558 AA	20100902	AU20100218558	20100218
AU2010218558 AB	20111103	AU20100218558	20100218
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BRPI0908422 A2	20150804	BR2009PI08422	20090227
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CN102014668 A	20110413	CN200980115481	20090227
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MX2010009476 A1	20101125	MX20100009476	20090227
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US2011045157 AA	20110224	US20090920079	20090227
US2012093983 AA	20120419	US20100203813	20100218
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WO10098659 A3	20110303	WO2010NL50080	20100218
ZA201006160 A	20110525	ZA20100006160	20100827
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EP20090714154	20090227	AU20090217846	20090227	WO2009NL50091	20090227
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WO2010NL50080	20100218	EP20100705444	20100218		

Assignee(s): (std): BULT JOHANNES HENDRIKUS FRANCI ; BULT JOHANNES HENDRIKUS FRANCISCUS ; CSM NEDERLAND ; STICHTING TOP INST FOOD AND NU ; HAMER ROBERT JAN ; NOORT MARTIJN WILLEM JAN ; NOORT NOORT MARTIJN WILLEM JAN ; CSM NEDERLAND BV ; STIEGER MARKUS ALEXANDER

PatBase PDF Export - Page: 113 29/11/2018

Inventor(s): (std): ALEXANDER STIEGER MARKUS ; BULT JOHANNES HENDRIKUS FRANCISCUS ; FRANCISCUS BULT JOHANNES HENDRIKUS ; FRANCISCUS JOHANNES HENDRIKUS ; HAMER ROBERT JAN ; JAN HAMER ROBERT ; JAN NOORT MARTIJN WILLEM ; NOORT MARTIJN WILLEM JAN ; NOORT MARTIJN WILLEM JAN ; NOORT NOORT MARTIJN WILLEM JAN ; NOORT MARTIJN WILLEM JAN ; STIEGER MARKUS ALEXANDER ; STIGER MARKUS ALEXANDER ; WILLEM JAN NOORT MARTIJN

Inventor(s): NOORT MARTIJN WILLEM ; ROBERT JAN HAMER ; JOHANNES HENDRIKUS FRANCISCUS ; JOHANNES HENDRIKUS FRANCISCUS BULT ; MARKUS ALEXANDER STIEGER ; MARKUS ALEXANDER STIGER ; MARTIJN WILLEM JAN NOORT ; MARTIJN WILLEM JAN NOORT

Agent(s): GRIFFITH HACK; BLAKE CASSELS AND GRAYDON LLP; SWINKELS BART WILLEM; ASAMURA HAJIME; ASAMURA KIYOSHI; IKEDA YUKIHIRO; NAGANUMA TERUO; ASAMURA PATENT OFFICE PC; FOLEY AND LARDNER LLP,SUITE 500; FOLEY AND LARDNER LLP SUITE 500; KETELAARS MAARTEN

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

Title: UBIQUINOL-ENRICHED FAT-CONTAINING FOODS

Abstract: PROBLEM TO BE SOLVED: To provide a food which suitably supply ubiquinol indispensable to the living body but is liable to be decreased and fall short of the requirements, through ingestion in the same ways as the ordinary foods in daily living. SOLUTION: Provided are a Ubiquinol-enriched oil/fat-containing food, the oil/fat-containing food which further contains ubiquinone, and the oil/fat-containing food wherein the ubiquinol/ubiquinone ratio is not less than 1/2 (by weight).

Classifications:

International (IPC 8-9): A21D2/14 A23C11/04 A23C19/082 A23C9/00 A23D7/005 A23D7/015 A23D9/00 A23D9/007 A23D9/02 A23F3/16 A23F5/24 A23G9/32 A23L1/00 A23L1/16 A23L1/164 A23L1/18 A23L1/187 A23L1/19 A23L1/212 A23L1/216 A23L1/24 A23L1/30 A23L1/302 A23L1/39 A23L2/52 A61K31/122 C11B5/00 (Advanced/Invention); A23D7/02 (Advanced/Non-invention); A21D2/00 A23C11/00 A23C19/00 A23D7/005 A23D7/015 A23D9/00 A23D9/007 A23D9/02 A23F3/00 A23F5/24 A23G9/32 A23L1/00 A23L1/16 A23L1/164 A23L1/18 A23L1/187 A23L1/19 A23L1/212 A23L1/214 A23L1/24 A23L1/30 A23L1/302 A23L1/39 A61K31/122 C11B5/00 (Core/Invention); A23D7/02 (Core/Non-invention)
CPC: A23L7/111 A23L7/122 A23L7/13 A23L7/165 A23L9/12 A23L9/22 A23L19/03 A23L19/14 A23L23/00 A23L27/60 A23L33/10 A23P20/11 A23P30/40 A23G9/32 A21D2/14 A23C11/04 A23C19/082 A23D7/0056 A23D7/015 A23D9/007 A23F3/163 A23F5/243 A23V2002/00 C11B5/0092
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Family:

Publication number	Publication date	Application number	Application date
JP2009278994 A2	20091203	JP20090170499	20090721
JP4977179 B2	20120718	JP20090170499	20090721

Priority:

JP20020009738 20020118 JP20030561351 20030120 JP20090170499 20090721

Probable Assignee: KANEKA CORP

Assignee(s): (std): KANEKA CORP

Inventor(s): (std): ABE MASAYUKI ; IKEHARA TOSHINORI ; KAWASHIMA TAKESHI ; KITAMURA SHIRO ; SHIRAISHI TADAYOSHI ; UEDA YASUYOSHI

Title: FUNCTIONAL NO-TRANS OILS WITH MODULATED OMEGA-6 TO OMEGA-3 RATIO

Abstract: The functional oils provided herein are formulated for low saturated fat content, rapid crystallization, no trans content, high alpha-linolenic acid (ALA), and a specific ratio of omega-6 (linoleic; C18:2) to omega-3 (alpha-linolenic; C18:3) acids. The functional oils provided herein are formulated with liquid vegetable oil and concentrated saturated fatty acid fraction, where the concentrated saturated fatty acid fraction is derived principally from interesterified blends of liquid oil and fully hydrogenated vegetable oil. The unique ensemble of desirable functional and nutritional properties has not previously been simultaneously formulated into lipid compositions suitable for shortening and spray oil applications.

Classifications:

International (IPC 8-9): A21D13/08 A21D2/00 A23D9/00 A23D9/007 A23D9/02 A23D9/04 A23L1/30 C11C3/10 (Advanced/Invention); C11B3/00 (Advanced/Non-invention); A21D13/00 A21D2/00 A23D9/00 A23D9/007 A23D9/02 A23L1/00 A23L1/30 C11C1/00 C11C3/00 (Core/Invention); C11B3/00 (Core/Non-invention); A23D C11C (Subclass/Invention)

International (IPC 1-7): A21D13/08 A23D9/007 A23D9/04 A23L1/30 C11B3/00

CPC: A21D13/80 C11C3/10 A21D2/165 C11C3/12

European: A21D13/08 A21D2/16D C11C3/10 C11C3/12

US: 426/33 426/33P 426/417 426/417S 426/549 426/549S 426/601 426/601S

PatBase - US2010015280_HH

Patent Application Publication Jan. 21, 2010 Sheet 1 of 9 US 2010/0015280 A1

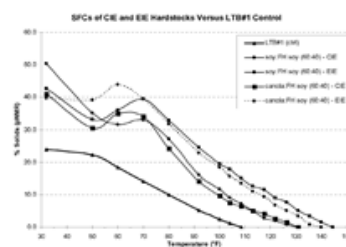


FIG. 1

Family:

Publication number	Publication date	Application number	Application date
AR072579 AA	20100908	AR2009P102760	20090720
BRPI0902354 A2	20100413	BR2009PI02354	20090717
CA2671597 AA	20100121	CA20092671597	20090709
IL199814 A0	20100517	IL20090199814	20090712
MX2009007767 A1	20100325	MX20090007767	20090721
RU2009127894 A	20110127	RU20090127894	20090720
RU2506805 C2	20140220	RU20090127894	20090720
UA106344 C2	20140826	UA20090007541	20090717
US2010015280 AA	20100121	US20090504805	20090717
ZA200904978 A	20100331	ZA20090004978	20090716

Priority:

US20080082411P 20080721 CA20092671597 20090709 US20090504805 20090717

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KLEMMANN LAWRENCE PAUL ; KRAFT FOODS GLOBAL BRANDS LLC ; RICAR THOMAS MICHAEL ; KRAFT FUDZ GLOBAL BREHNS EHLEHLSI ; INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): KLEMMANN LAWRENCE P

Inventor(s): (std): KLEMMANN LAWRENCE P ; KLEMMANN LAWRENCE PAUL ; KLEMMANN LORENS POL ; RICAR THOMAS MICHAEL ; RICAR TOMAS MAJKL ; KLEMMANN LAURENS PAUL

Inventor(s): THOMAS MICHAEL RICAR ; LAWRENCE PAUL KLEMMANN

Agent(s): OSLER HOSKIN AND HARCOURT LLP ; FITCH EVEN TABIN AND FLANNERY

Title: NON-SWEET BINDER COMPOSITIONS AND METHODS OF MAKING AND USING SAME

Abstract: Non-sweet binder compositions, food products comprising such binder compositions, and methods of preparing food products comprising such binder compositions are provided.

Classifications:

International (IPC 8-9): A23D9/007 A23J3/00 A23L A23L1/00 A23L1/03 A23L1/05 A23L1/053 A23L1/0534 A23L1/0562 A23L1/09 A23L1/164 A23L1/236 A23L1/27 A23L1/30 A23L1/305 A23L1/308 A23L1/48 A23P1/00

A23P1/02 (Advanced/Invention);

A23D9/007 A23L1/00 A23L1/03 A23L1/05 A23L1/052 A23L1/09 A23L1/164 A23L1/236 A23L1/305 A23L1/308

A23P1/00 (Core/Invention);

A23J A23L A61K (Subclass/Invention)

International (IPC 1-7): A23L1/05 A23L1/052 A23L1/0522 A23L1/053

CPC: A23L7/126 A23L29/25 A23L29/273 A23V2002/00

European: A23L1/053 A23L1/054E A23L1/164C K23V2/00

US: 426/519 426/519P 426/601 426/601S

Family:

Publication number	Publication date	Application number	Application date
AR074428 AA	20110119	AR2009P104609	20091130
AU2009235989 AA	20100617	AU20090235989	20091109
AU2009235989 BB	20120621	AU20090235989	20091109
BRPI0904567 A2	20101103	BR2009PI04567	20091130
CA2685640 AA	20100601	CA20092685640	20091116
CA2685640 C	20130122	CA20092685640	20091116
CN101744159 A	20100623	CN200910225717	20091127
CR11132 A	20100408	CR20090011132	20091127
EP2201846 A1	20100630	EP20090252697	20091130
IL202006 A0	20100630	IL20090202006	20091109
IN02947CH2009 A	20100716	IN2009CH02947	20091130
JP2010131010 A2	20100617	JP20090268885	20091126
KR101257546 B1	20130423	KR20090116697	20091130
KR20100062933 A	20100610	KR20090116697	20091130
MX2009013056 A1	20100621	MX20090013056	20091201
NZ581112 A	20111125	NZ20090581112	20091112
PH2009000367 A	20110621	PH20090000367	20091124
RU2009144316 A	20110610	RU20090144316	20091130
RU2435442 C2	20111210	RU20090144316	20091130
US2010136195 AA	20100603	US20080325704	20081201
ZA200908012 A	20100728	ZA20090008012	20091113

Priority:

US20080325704 20081201 CA20092685640 20091116

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KRAFT FOODS GLOBAL BRANDS L L C ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FUDZ GLOBAL BREHND S EHLEHLSI ; COLEMAN EDWARD CHARLES

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC

Inventor(s): (std): CHARLES COLEMAN EDWARD ; COLEMAN EDWARD CHARLES ; COLEMAN EDWARDS CHARLES ; EDWARD COLEMAN ; KOULMAN EHDVARD CHARL Z

Inventor(s): KOULMAN EHDVARD CHARL'Z ; EDWARD CHARLES COLEMAN ; COLEMAN EDWARD

Agent(s): GRIFFITH HACK; MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP; SETNA ROHAN P; SYCIP SALAZAR HERNDEZ AND GATMAITAN; FITCH EVEN TABIN AND FLANNERY

Designated states: AL AT BA BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

Title: PROCESS FOR THE PRODUCTION OF AN N-BUTYRIC ACID COMPOUND IN MICRO ENCAPSULATED FORM, FOR ANIMAL OR HUMAN CONSUMPTION

Abstract: A process for the production of an n-butyric acid compound in microencapsulated form comprises the stages of:- providing a granular material based on the n-butyric acid compound, -mixing the granular material with a matrix having a content of long-chain C14-C22 saturated fatty acids of from 40 percent to 95 percent, and an amount of between 1 percent and 20 percent of a mineral agent in which an effective amount of calcium sulphate dihydrate is present, heating the mixture to a temperature higher than the melting temperature of the lipid component of the matrix, --spraying the mixture into a cooling chamber having a temperature lower than the melting temperature of the lipid component of the matrix, so that the latter solidifies around the granular material, forming a covering thereof.

Classifications:

International (IPC 8-9): A23K1/16 A23K1/175 A23K20/10 A23K20/158 A23L1/00 A23L1/30 A23L1/304 A23L33/10 A23L33/12 A23P1/04 A23P10/35 A61K31/19 A61K9/50 B05D7/00 (Advanced/Invention); A23K1/00 A23K1/16 A23K1/175 A23L1/00 A23L1/30 A23L1/304 A23P1/00 A23P1/04 (Core/Invention)
CPC: A23K40/30 A23L33/12 A23P10/35 A23K20/158
European: A23K1/00B3 A23K1/16I A23L1/00P4B A23L1/30C2 A23P1/04B
US: 424/498 424/498P 427/212 427/212S 514/557 514/557S

Family:

Publication number	Publication date	Application number	Application date
BRPI0916468 A2	20150804	BR2009PI16468	20091125
CA2744350 AA	20110520	CA20092744350	20091125
CA2744350 C	20160705	CA20092744350	20091125
CN102227171 A	20111026	CN200980147965	20091125
CN102227171 B	20141210	CN200980147965	20091125
DE602009010068 D1	20121122	DE200960010068T	20091125
EP2352386 A1	20110810	EP20090764225	20091125
EP2352386 B1	20120926	EP20090764225	20091125
ES2396035 T3	20130218	ES20090764225T	20091125
IT1392214 B1	20120222	IT2008PD00352	20081128
ITPD20080352 A1	20100529	IT2008PD00352	20081128
MX2011005512 A1	20110616	MX20110005512	20091125
RU2011126340 A	20130110	RU20110126340	20091125
RU2506809 C2	20140220	RU20110126340	20091125
SI2352386 T1	20130131	SI20090030431T	20091125
US2011287104 AA	20111124	US20090131263	20091125
US8603538 BB	20131210	US20090131263	20091125
WO10060914 A1	20100603	WO2009EP65794	20091125

Priority:

IT2008PD00352 20081128 EP20090764225 20091125 WO2009EP65794 20091125

Probable Assignee: SILA SRL

Assignee(s): (std): LORENZON MAURIZIO ; SILA S R L ; SILA SRL

Inventor(s): (std): LORENTSON MAURITSIO ; LORENZON MAURIZIO ; MAURIZIO LORENZON

Agent(s): CAMERON MACKENDRICK LLP; BERESKIN AND PARR LLP SENCRL SRL; KSNH PATENTANWAELTE KLUNKER SCHMITT NILSON HIRSCH; SUSANETTO CARLO; ARIAS JUAN; KRISTINA; CASTELLANO PLLC; SUSANETTO CARLO ET AL

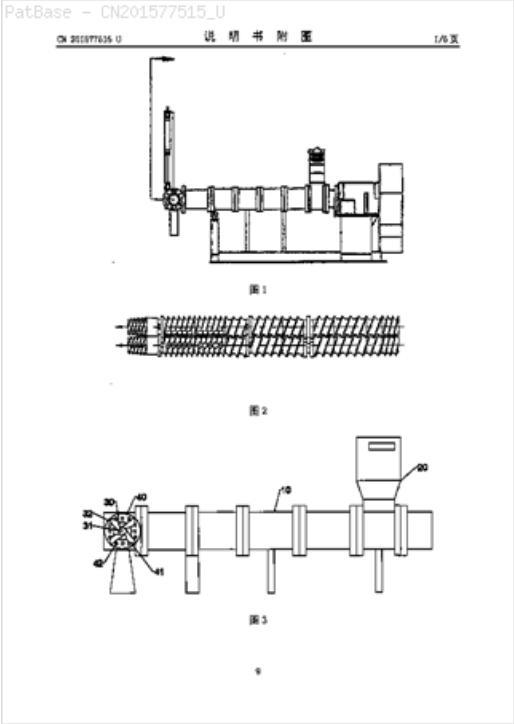
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY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

Title: GRAVITY COATING CONTROL SYSTEM

Abstract: The utility model provides a gravity coating control system which is applied to a grain shaping processing device which comprises a feed device (20), a screw rod extruder (10), an extrusion die (40), a cutting device (30), a rotary motor box (50), a coating system (60), a coating control module (600) and a conveyer belt (70) in turn, wherein the coating system (60) is a vertical liquid film coating device, and comprises an upper oil storage box (61), a lower oil storage tank (62), an oil pump (69), an oil conveying pipeline (68) and an oil tank sensor module (601), wherein a hollow coating frame (64) is arranged in the middle of the coating device, a liquid film is formed by liquid current (67) formed by a plurality of closely arrayed oil spray holes (66) on the top of the coating frame (64) so as to coat the surfaces of materials which pass through the coating frame (64), thereby improving the repeat utilization ratio of coating grease, optimizing coating technology, and reducing waste.

Classifications:

International (IPC 8-9): A21C3/04 A21C3/10 A21C5/00 A21C9/08 A21D2/00 A23L1/10 A23L1/30 A23L33/10 A23N17/00 A23P1/00 A23P1/08 A23P1/10 A23P1/12 A23P10/00 A23P20/15 A23P30/10 A23P30/25 (Advanced/Invention)



Family:

Publication number	Publication date	Application number	Application date
 CN201577515 U	20100915	CN200920076063U	20090610

Priority:

CN200920076063U 20090610

Probable Assignee: SHANGHAI YICHEN INFORMATION S AND T DEV CO LTD

Assignee(s): (std): SHANGHAI YICHEN INFORMATION S AND T DEV CO LTD

Assignee(s): SHANGHAI YICHEN INFORMATION S and T DEVELOPMENT CO

Inventor(s): (std): YING LIU

Inventor(s): LIU YING

Title: HIGH FIBER AND HIGH PROTEIN BAKED GOODS PRODUCTION

Abstract: Substantially uniform hydration and dispersion of high amounts of protein and fiber are achieved while avoiding lump formation, hard textures, and off-tastes in the continuous, mass production of high protein and high fiber content sheetable doughs, and baked goods such as crackers, snacks, and cookies made from the sheeted doughs, by hydrating the protein and fiber with water at a temperature below the denaturation temperature of the proteins, and steaming the hydrated mixture without substantial gelatinization of starch during dough production. The steamed, hydrated mass may be admixed with ingredients comprising at least one flour comprising starch to obtain a dough while avoiding substantial gelatinization of starch of the at least one flour during mixing. The baked goods may have a protein content of at least about 4 g, a fiber content of at least about 4 g, and a whole grain flour content of at least about 4 g per 30 g serving.

Classifications:

International (IPC 8-9): A21D A21D10/00 A21D13/00 A21D13/02 A21D13/06 A21D13/08 A21D2/00 A21D2/08 A21D2/14 A21D2/18 A21D2/26 A21D2/34 A21D2/36 A21D2/38 A21D6/00 A21D8/00 A21D8/02 A21D8/06 A23G3/00 A23G3/34 A23G3/44 A23G3/46 A23J A23J3/08 A23J3/14 A23L1/00 A23L1/30 (Advanced/Invention); A23L1/00 (Core/Invention); A23L (Subclass/Invention)

International (IPC 1-7): A23L1/00

CPC: A21D2/183 A21D2/186 A21D2/26 A21D2/362 A21D6/003 A21D10/002 A21D13/064 A23G3/44 A23G3/42

European: A21D10/00B A21D13/06D A21D2/18C A21D2/18E A21D2/26 A21D2/36B A21D6/00D

US: 426/560 426/560P

PatBase - NZ585480_A

END

Family:

Publication number	Publication date	Application number	Application date
AU2010201963 AA	20101216	AU20100201963	20100517
AU2010201963 BB	20160211	AU20100201963	20100517
BRPI1001717 A2	20110426	BR2010PI01717	20100525
CA2704524 AA	20101127	CA20102704524	20100518
CA2704524 C	20130716	CA20102704524	20100518
CN101897353 A	20101201	CN201010200626	20100526
CN101897353 B	20140326	CN201010200626	20100526
EP2255663 A2	20101201	EP20100250987	20100527
EP2255663 A3	20170503	EP20100250987	20100527
IL205826 A0	20101230	IL20100205826	20100517
IN01419CH2010 A	20101203	IN2010CH01419	20100521
JP2010279352 A2	20101216	JP20100120441	20100526
JP5917793 B2	20160518	JP20100120441	20100526
KR20100128246 A	20101207	KR20100048951	20100526
MX2010005799 A1	20101214	MX20100005799	20100527
NZ585480 A	20120727	NZ20100585480	20100519
PH2010000153 A	20120410	PH20100000153	20100521
RU2010121432 A	20111210	RU20100121432	20100526
RU2557111 C2	20150720	RU20100121432	20100526
US2010303991 AA	20101202	US20090472865	20090527
ZA201003591 A	20110223	ZA20100003591	20100520

Priority:

US20090472865 20090527 CA20102704524 20100518

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

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

Assignee(s): VEMULAPALLI VANI ; OKONIEWSKA MONIKA ; KARWOWSKI JAN ; BEAVER MICHELLE D ; CLEARY KATHERINE

Inventor(s): (std): BEAVER MICHELLE D ; BIVER MISHILL D ; CLEARY KATHERINE ; JAN KARWOWSKI ; KARVOVSKI JAN ; KARWOWSKI JAN ; KARWOWSKI JAN P ; KATHERINE CLEARY ; KLIRI KEHTRIN ; MICHELLE BEAVER ; MONIKA OKONIEWSKA ; OKONIEVSKA MONIKA ; OKONIEWSKA MONIKA ; OKONIEWSKA MONIKA K ; VANI VEMULAPALLI ; VEMULAPALLI VANI

Inventor(s): MICHELLE D BEAVER

Agent(s): GRIFFITH HACK ; MCFADDEN FINCHAM INC ; OSLER HOSKIN AND HARCOURT LLP ; SETNA ROHAN P ; BOULT WADE TENNANT ; TANI AND ABE PC ; SYCIP SALAZAR HERNANDEZ AND GATMAITAN ; GREENBLUM AND BERNSTEIN PLC

Designated states: AL AT BA BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC ME MK MT NL NO PL PT RO RS SE SI SK SM TR

Title: FOOD COMPLEX FOR BALANCING MASCULINE ENERGY AND FEMININE ENERGY AND FOR RECOVERING VITAL ENERGY

Abstract: Characterized in that the three kinds of food in the main patent are reduced to two: yin foods with vital energy for the woman and yang foods with vital energy for the man by altering the proportions of foods and adding substances of hot plants, that when drinking them, generate internal heat in the human body, such as ginseng and Yin nature ginger, sulfur and Yang nature reishi mushroom and intermediate nature intermediate staghorn. So as the proposed feeding type is suitable for the treatment of general symptoms of disease in males and females as their constitution and to provide heat to the body in both cases the proportion of cereals is increased up to 70-80 per 100, while that of fruits and vegetables is from 5 per 100, meats and fishes from 10-15 per 100, condiments 5-10 per 100 and is added 5 per 100 of hot substances. To prevent side effects of drugs, eliminate toxins and better resist according to their different constitution, the proportions of the intermediate food are altered to give it energy intermediate food nature and the chemicals substances or specific drugs are mixed.

Classifications:

International (IPC 8-9): A21D13/00 A21D2/00 A23C19/00 A23C9/123 A23C9/13 A23F3/00 A23G4/06 A23L1/00 A23L1/10 A23L1/16 A23L1/212 A23L1/29 A23L1/30 A23L1/314 A23L1/40 A23L1/48 A23L2/02 A23L2/39 C12G1/00 G06Q50/22 (Advanced/Invention)

CPC: A23L35/00 A23L7/109 A23L19/00 A23L33/10 A23L33/105 A23L33/30 A21D13/00 A23L2/39 A23L11/00

European: A23L1/16 A23L1/212 A23L1/29D A23L1/30 A23L1/30B A23L1/48

US: 426/3 426/3P 426/549 426/549S 426/557 426/557S 426/582 426/582S 426/583 426/583S 426/589 426/589S 426/590 426/590S 426/592 426/592S 426/597 426/597S 426/599 426/599S 426/615 426/615S 426/618 426/618S 426/622 426/622S 426/647 426/647S 426/648 426/648S 426/89 426/89S

Family:

Publication number	Publication date	Application number	Application date
AU2010261725 AA	20101223	AU20100261725	20100513
CN102438469 A	20120502	CN201080022251	20100513
ES2350658 AA	20110126	ES20090001462	20090619
ES2350658 BA	20111021	ES20090001462	20090619
JP2012529902 T2	20121129	JP20120515522T	20100513
KR20120088533 A	20120808	KR20117019385	20100513
US2011274783 AA	20111110	US20100127239	20100513
WO10146193 A1	20101223	WO2010ES00209	20100513

Priority:

ES20090001462 20090619 WO2010ES00209 20100513

Probable Assignee: LEE LEE EUI SUNG

Assignee(s): (std): LEE LEE EUI SUNG ; SUNG LEE LEE EUI

Assignee(s): EUI SUNG LEE LEE

Inventor(s): (std): LEE LEE EUI SUNG ; SUNG LEE LEE EUI

Inventor(s): EUI SUNG LEE LEE

Agent(s): MILLS OAKLEY LAWYERS; LEE LEE EUI SUNG; HERRERA DAVILA ALVARO

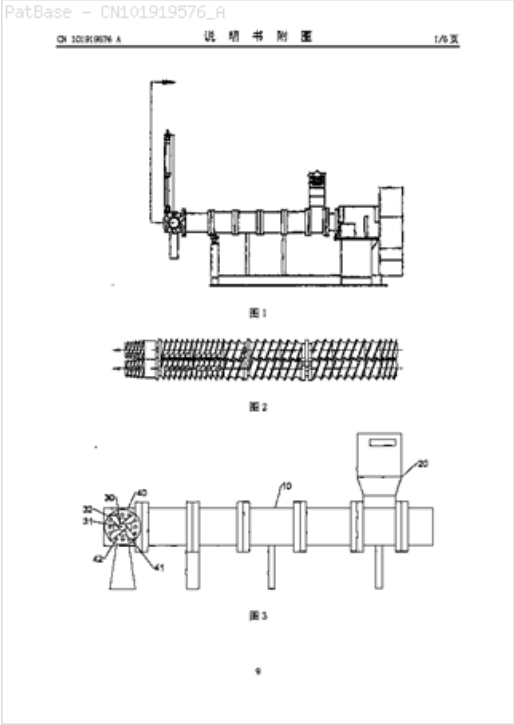
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PE PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: GRAVITY COATING CONTROL SYSTEM AND METHOD THEREOF

Abstract: The invention provides a gravity coating control system applied to grain forming processing equipment sequentially comprising a feeding device, a screw extruder, an extrusion mould, a cutting device, a rotary motor box, a coating system, a coating control module and a conveyor belt, wherein the coating system is a vertical liquid film coating device comprising an upper oil storage tank, a lower oil storage tank, an oil pump, an oil delivery pipeline and an oil tank sensor module; the middle of the coating device is provided with a hollow coating frame, and a liquid film which consists of liquid flows formed by a plurality of densely arrayed oil nozzles positioned on the top of the coating frame is coated on the surfaces of materials passing through the hollow coating frame. Thus the invention enhances the recycling rate of coated grease and can optimize the coating process and reduce the waste.

Classifications:

International (IPC 8-9): A21C3/04 A21C3/10 A21C5/00 A21C9/08 A21D2/00 A23L1/10 A23L1/30 A23L33/10 A23N17/00 A23P1/00 A23P1/08 A23P1/12 A23P10/00 A23P20/18 A23P30/20 A23P30/34 (Advanced/Invention)



Family:

Publication number	Publication date	Application number	Application date
 CN101919576 A	20101222	CN200910052846	20090610

Priority:

CN200910052846 20090610

Probable Assignee: SHANGHAI YICHEN INF TECH DEV

Assignee(s): (std): SHANGHAI YICHEN INF TECH DEV

Assignee(s): SHANGHAI YICHEN INFORMATION TECHNOLOGY DEVELOPMENT CO

Inventor(s): (std): YING LIU

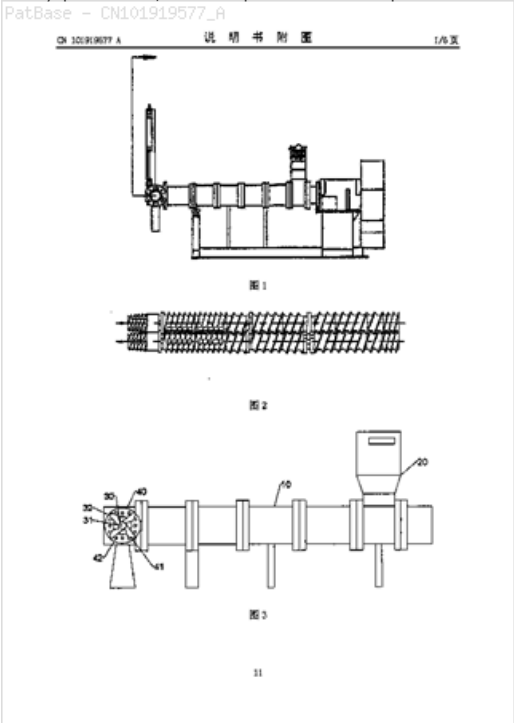
Inventor(s): LIU YING

Title: GRAVITY COATING FILM SYSTEM IN COMPOSITE GRAIN MOLDING EQUIPMENT AND PROCESS THEREOF

Abstract: The invention provides a gravity coating film system in composite grain molding equipment, which comprises a feeding device (20), a screw extruder (10), an extrusion mold (40), a cutting device (30), a rotary motor box (50), a coating system (60) and a conveyor belt (70). The gravity coating film system is sequentially subjected to the steps of extrusion molding, conveying, oil film coating, half immersion, oil film infiltration, oil fat collection and oil fat recycling. The extruded and cut product is coated with oil fat (mainly relating to various edible oil fat, in particular to soybean oil, olive oil and other kinds of vegetable oil), so that the product can obtain good integral form before drying. Cracking and crushing caused by instantaneous high temperature during predrying process can be effectively prevented, and the product has unique flavor.

Classifications:

International (IPC 8-9): A21C11/00 A21C11/20 A21D2/00 A23L1/30 A23N17/00 A23P1/00 A23P1/08 A23P1/12 A23P20/10 A23P30/20 (Advanced/Invention)



Family:

Publication number	Publication date	Application number	Application date
 CN101919577 A	20101222	CN200910052928	20090611

Priority:

CN200910052928 20090611

Probable Assignee: SHANGHAI YICHEN INF TECH DEV

Assignee(s): (std): SHANGHAI YICHEN INF TECH DEV

Assignee(s): SHANGHAI YICHEN INFORMATION TECHNOLOGY DEVELOPMENT CO

Inventor(s): (std): YING LIU

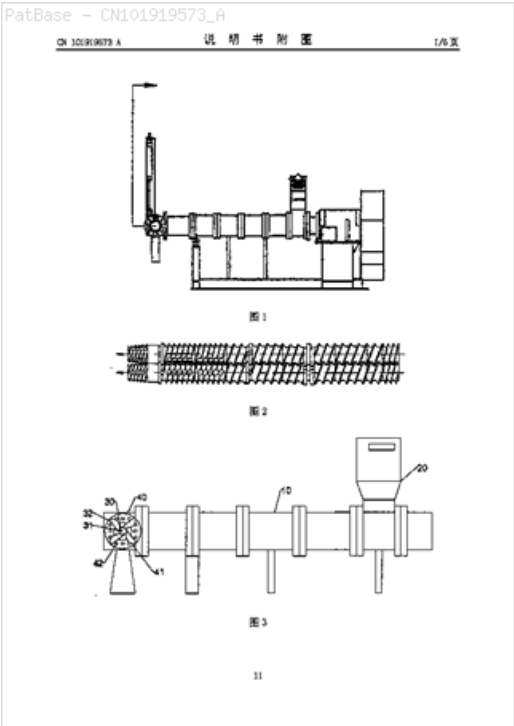
Inventor(s): LIU YING

Title: COMPOSITE GRAIN EXTRUSION CUTTING AND MOLDING SYSTEM

Abstract: The invention provides a composite grain extrusion cutting and molding system, wherein the composite grains are subjected to the steps of feeding, screw extrusion, squeezing out, cutting, conveying, film coating, drying, and the like. The system particularly comprises a feeding device (20), a screw extruder (10), an extrusion mold (40), a cutting device (30), a rotary motor box (50), a coating device (60) and a conveyor belt (70). The grain particle product with high yield and high stability can be obtained through the efficient extrusion of a plurality of groups of screws, the cutting of a rotary cutter and the oil fat coating to an extruded and cut product.

Classifications:

International (IPC 8-9): A21C11/10 A21C11/20 A21D2/00 A23L1/10 A23L1/30 A23L7/143 A23N17/00 A23P1/00 A23P1/12 A23P20/18 A23P30/20 (Advanced/Invention)



Family:

Publication number	Publication date	Application number	Application date
■ CN101919573 A	20101222	CN200910052929	20090611

Priority:

CN200910052929 20090611

Probable Assignee: SHANGHAI YICHEN INF TECH DEV

Assignee(s): (std): SHANGHAI YICHEN INF TECH DEV

Assignee(s): SHANGHAI YICHEN INFORMATION TECHNOLOGY DEVELOPMENT CO

Inventor(s): (std): YING LIU

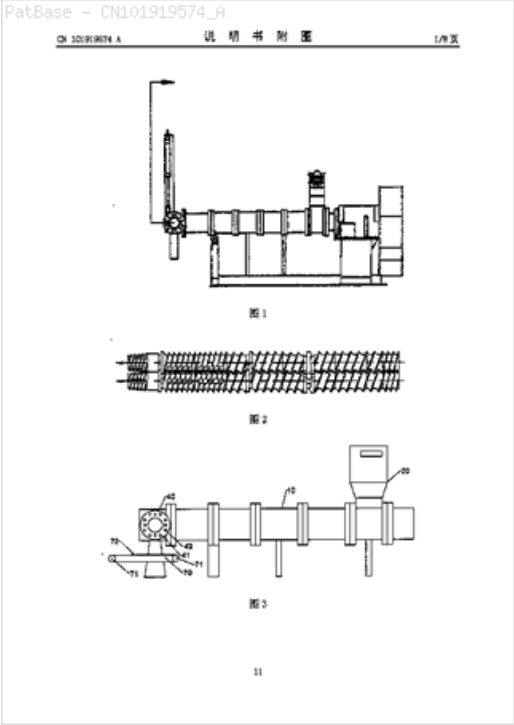
Inventor(s): LIU YING

Title: CONTINUOUS FORMATION SYSTEM OF GRAIN

Abstract: The invention provides a continuous formation system of grain, in which several steps such as feeding, screw extrusion, extrusion, conveying, film coating, cutting and drying are orderly included, wherein specific devices comprise a feeding device (20), a screw extruder (10), an extrusion die (40), a rotary motor case (50), a coating device (60), a conveyor belt (70) and a cutting device (9). The screw extruder is a three-screw extruder; the cutting device adopts a high-pressure water jet; and the conveyor belt has adhesive function. Preferred extrusion efficiency and product yield can be obtained by adopting the multi-screw extruder; the adhesive conveyor belt is convenient to adjust the final shape of a strip product; for the strip material needing to be cut, the traditional equipment adopts a mechanical cutter to cut and the precision and cleanness cannot be guaranteed, but the high-pressure water jet can cut the product more cleanly and efficiently.

Classifications:

International (IPC 8-9): A21C11/10 A21C11/20 A21D2/00 A23L1/10 A23L1/30 A23L33/10 A23N17/00 A23P1/00 A23P1/08 A23P1/12 A23P10/10 A23P20/10 A23P30/20 (Advanced/Invention)



Family:

Publication number	Publication date	Application number	Application date
 CN101919574 A	20101222	CN200910052930	20090611

Priority:

CN200910052930 20090611

Probable Assignee: SHANGHAI YICHEN INF TECH DEV

Assignee(s): (std): SHANGHAI YICHEN INF TECH DEV

Assignee(s): SHANGHAI YICHEN INFORMATION TECHNOLOGY DEVELOPMENT CO

Inventor(s): (std): YING LIU

Inventor(s): LIU YING

Title: METHOD FOR PREPARING A FLAVONOID SLURRY

Abstract: A flavonoid slurry and a method for preparing a flavonoid slurry comprising the steps of combining water and flavonoid; mixing the water and flavonoid to obtain a flavonoid-water mixture; and homogenizing the mixture to obtain a flavonoid-water slurry.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/27 A23L1/30 A23L3/3481 A23P1/00 B01F3/12 G01N33/02 (Advanced/Invention)

International (IPC 1-7): A23L1/00 A23L1/30

CPC: A23L33/105 A23P10/00 A23V2002/00

European: A23L1/00P A23L1/30B K23V2/00

US: 366/348 366/348S 426/231 426/231P 426/238 426/238S 426/250 426/250S 426/321 426/321S 426/546 426/546S

Family:

Publication number	Publication date	Application number	Application date
AR077831 AA	20110928	AR2010P102920	20100810
AU2010282697 AA	20110217	AU20100282697	20100810
BR112012002894 A2	20150901	BR20121102894	20100810
CA2769816 AA	20110217	CA20102769816	20100810
CN102469814 A	20120523	CN201080035404	20100810
CN102469814 B	20130605	CN201080035404	20100810
EP2464242 A1	20120620	EP20100742694	20100810
IN01196CN2012 A	20121102	IN2012CN01196	20120207
MX2012001755 A1	20120321	MX20120001755	20100810
RU2012104610 A	20130920	RU20120104610	20100810
US2011033586 AA	20110210	US20100853398	20100810
WO11019677 A1	20110217	WO2010US44945	20100810

Priority:

US20090232490P 20090810 US20100853398 20100810 WO2010US44945 20100810

Probable Assignee: STOKELY VAN CAMP INC

Assignee(s): (std): EVANS KEVIN ; HUTSON CRAIG ; RINALDI VINCENT E A ; STOKELY VAN CAMP INC

Assignee(s): RINALDI VINCENT EA

Inventor(s): (std): CRAIG HUTSON ; EVANS KEVIN ; HUTSON CRAIG ; KEVIN EVANS ; RINALDI VINCENT E A

Inventor(s): VINCENT E A RINALDI ; VINCENT EA RINALDI ; RINALDI VINCENT EA

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

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU
CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL
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SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: PROBIOTIC STABILIZATION

Abstract: An ingestible composition including a probiotic contained in a mixture of hydrolyzed mammalian protein, one or more carbohydrates and a compound binder useful for nutrition of infants and children.

Classifications:

International (IPC 8-9): A23C A23C9/12 A23C9/152 A23J3/10 A23L A23L1/00 A23L1/29 A23L1/30 A23L1/305 A23L29/00 A23L29/256 A23L29/30 A23L3/3571 A23L3/42 A23L33/00 A23L33/10 A23L33/115 A23L33/12 A23L33/135 A23L33/17 A23L33/18 A23L33/19 A23L33/40 A23L5/00 A23P A23P1/00 A23P10/00 A23P10/40 A61K A61K31/202 A61K35/74 A61K35/741 A61K35/747 A61K47/26 A61K47/36 A61K47/42 A61K9/00 A61K9/08 A61P1/00 A61P1/12 A61P17/00 A61P37/02 A61P37/08 C12N C12N1/04 C12N1/20 C12P21/06 (Advanced/Invention); A61K35/00 C12N1/04 C12N1/20 C12R1/225 (Advanced/Non-invention); A23C9/152 A23L1/305 A23L33/00 A61K35/78 (Core/Invention); A23J3/10 A23L1/30 C12N1/04 (Core/Non-invention)

CPC: A23Y2220/73 A23L33/115 A23L33/17 A61K35/741 A61K31/70 A61K38/012 A61K9/0053 A23L33/12 A23L33/19 A61K47/42 A61K47/36 A61K47/26 A61K31/202 A61K9/08 A61K2035/11 A61K35/747 A23L33/10 A23L33/135 A23V2002/00 A23L33/40 A23L1/3014

European: A23L1/305 A23L1/30C A23L1/30M

US: 426/61 426/61P

PatBase - US2014093613_AA

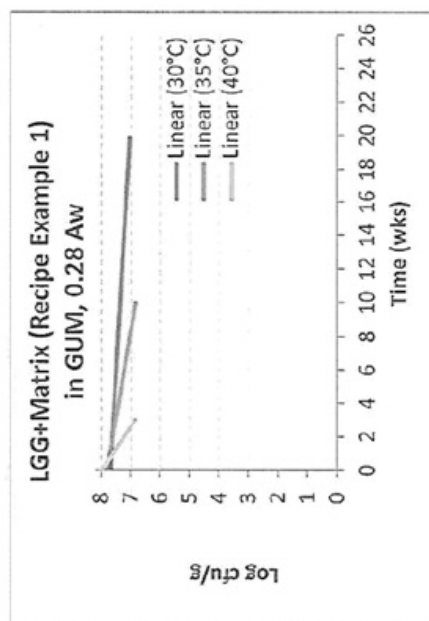


FIG. 1

Family:

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AU2010295508 AA	20110324	AU20100295508	20100917
AU2010295508 BB	20160804	AU20100295508	20100917
AU2014357609 AA	20150611	AU20140357609	20141106
AU2014357609 BB	20171012	AU20140357609	20141106
AU2014357610 AA	20150611	AU20140357610	20141106
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CN106028839 A	20161012	CN201480066665	20141106
CN107594537 A	20180119	CN201710690924	20100917
CO6511231 A2	20120831	CO20120043466	20120313
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ES2683310 T3	20180926	ES20100817876T	20100917
HK1172822 A1	20130503	HK20120113601	20121231
HK1226911 A1	20171013	HK20170100599	20170118
HK1229642 A1	20171124	HK20170103639	20170411
HK1249714 A1	20181109	HK20180109198	20180717
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ID201709439 A	20170901	ID2016P0003768	20141106
IN01440DN2012 A	20150605	IN2012DN01440	20120216
IN201617012807 A	20160831	IN201617012807	20160412
IN201617012844 A	20160831	IN201617012844	20160412
JP2013505257 T2	20130214	JP20120529916T	20100917
JP6240386 B2	20171129	JP20120529916T	20100917
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MX2012002527 A1	20120411	MX20120002527	20100917
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MX2016007007 A1	20160907	MX20160007007	20141106
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PH2016500689 A	20160530	PH20160500689	20160414
PH2016500690 A	20160530	PH20160500690	20160414
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TH164108 A	20170706	TH20161003259	20141106
TH164109 A	20170706	TH20161003260	20141106
TW201127955 A	20110816	TW20100131659	20100917
TW201531235 A	20150816	TW20140139378	20141113
TW201531236 A	20150816	TW20140139381	20141113
TWI621707 B	20180421	TW20100131659	20100917
US2011070334 AA	20110324	US20090563157	20090920
US2014093613 AA	20140403	US20130098568	20131206
US2014093614 AA	20140403	US20130098569	20131206
US2017296600 AA	20171019	US20170640785	20170703
WO11035093 A1	20110324	WO2010US49225	20100917
WO15084531 A1	20150611	WO2014US64315	20141106
WO15084532 A1	20150611	WO2014US64317	20141106

Priority:

US20090563157	20090920	CN201080043016	20100917	EP20100817876	20100917
WO2010US49225	20100917	US20130098568	20131206	US20130098569	20131206
WO2014US64317	20141106	WO2014US64315	20141106	US20170640785	20170703

Probable Assignee: MEAD JOHNSON NUTRITION CO

Assignee(s): (std): MEAD JOHNSON AND CO ; MEAD JOHNSON NUTRITION CO ; MJN US HOLDINGS LLC ; MJN U S HOLDINGS LLC ; RANGAVAJLA NAGENDRA

Assignee(s): MEAD JOHNSON NUTRITION COMPANY ; SHAH BHAVINI ; NGUYEN MINH THY ; MEAD JOHNSON AND COMPANY ; CEVALLOS BOLIVAR ; GONZALEZ JUAN M

Inventor(s): (std): CEVALLOS BOLIVAR ; BOLIVAR CEVALLOS ; NAGENDRA RANGAVAJLA ; RANGAVAJLA NAGENDRA ; GONZALEZ JUAN ; SHAH BHAVINI ; BOLIVAR CEBALLOS ; JUAN M GONZALEZ ; MINH THY NGUYEN ; BHAVINI SHAH ; GONZALEZ JUAN M ; NGUYEN MINH THY ; RANGAVAJLA NAGENDRA

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; PIZZEYS PATENT AND TRADE MARK ATTORNEYS PTY LTD; GOWLING LAFLEUR HENDERSON LLP; GOWLING WLG CANADA LLP; GERMAN CASTILLO GRAU; JANSEN CORNELIS MARINUS; GILL CAREY MICHAEL; VO; SAEZ ANA; CHINA PATENT AGENT HK LTD; IR MIGNI MYRIASANDRA SH MIP MSEL; TORINO SHOJI; SHOUSE EMILY A; CARTIGLIA JAMES R

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: EDIBLE RECEPTACLES FOR FROZEN CONFECTIONS

Abstract: An edible receptacle suitable for containing a frozen confection is provided, the receptacle comprising at least 50 wt percent of pieces of soft baked material of from 1 to 20 mm in size. A process for preparing the edible receptacle is also provided, comprising: dosing the required amount of pieces of soft baked material having a size of from 1 to 20 mm into a support mould, compacting the pieces to form an agglomerate, and inserting a shaping tool into the agglomerate in the support mould to form the agglomerate into a receptacle of the desired shape. A composite frozen confection product comprising the edible receptacle and a frozen confection is also provided.

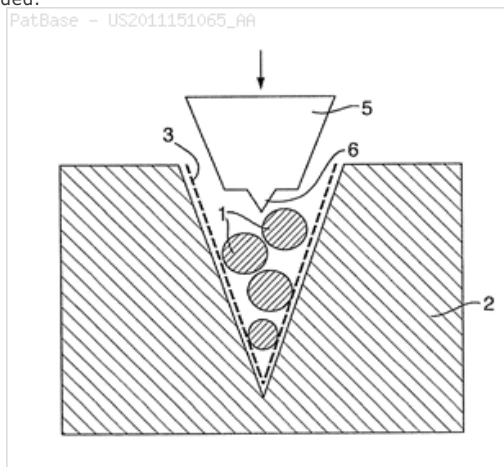
Classifications:

International (IPC 8-9): A21C15/02 A21D13/00 A21D13/08
A21D17/00 A23G3/00 A23G3/50 A23G9/00 A23G9/48 A23G9/50
A23L1/00 A23L1/025 A23L1/10 A23P1/00 A23P1/02 A23P1/10 B65D
B65D81/36 B65D85/78 (Advanced/Invention);
A21D13/00 A21D2/00 A23G9/00 (Core/Invention);
B65D (Subclass/Invention)

CPC: A21C15/025 A23G9/506 A21D13/33 A23P20/20

European: A21D13/00D4B A23G9/50F A23L1/00P8E

US: 426/101 426/101P 426/139 426/139S 426/238 426/238S
426/282 426/282S 426/454 426/454S



Family:

Publication number	Publication date	Application number	Application date
AU2010249234 AA	20110707	AU20100249234	20101208
AU2010249234 BB	20130221	AU20100249234	20101208
BRPI1005126 A2	20130402	BR2010PI05126	20101220
CA2724559 AA	20110622	CA20102724559	20101209
CN102145793 A	20110810	CN201010625005	20101222
EA201001816 A1	20111031	EA20100001816	20101221
EP2338344 A1	20110629	EP20100195071	20101215
IL209822 A0	20110428	IL20100209822	20101207
MX2010013551 A1	20110621	MX20100013551	20101209
US2011151065 AA	20110623	US20100968319	20101215

Priority:

EP20090180347 20091222 CA20102724559 20101209 EP20100195071 20101215

Probable Assignee: UNILEVER NV

Assignee(s): (std): CONOPCO INC DBA UNILEVER ; UNILEVER PLC ; UNILEVER NV ; UNILEVER PLC A COMPANY REGISTERED IN ENGLAND AND WALES UNDER COMPANY NO 41424 OF UNILEVER HOUSE ; UNILEVER PLC NO 41424

Assignee(s): UNILEVER PLC A CO REGISTERED IN ENGLAND AND WALES UNDER CO NO 41424 OF UNILEVER HOUSE ; UNILEVER PLC A COMPANY REGISTERED IN ENGLAND AND WALES UNDER COMPANY NO 41424 OF UNILEVER HOUSE ; UNILEVER PLC A CO REGISTERED IN ENGLAND AND WALES UNDER CO NO 41424 OF UNILEVER HOUSE ; SUN LINA ; UNILEVER N V ; HALL RICHARD ANDREW ; BARTKOWSKA BEATA ; CONOPCO INC ; CONOPCO INC D B A UNILEVER

Inventor(s): (std): SUN LINA ; LINA SUN ; HALL RICHARD ANDREW ; BEATA BARTKOWSKA ; BARTKOWSKA BEATA ; ANDREW HALL RICHARD ; BARTKOWSKA BEATA

Inventor(s): RICHARD ANDREW HALL ; BEATA BARTKOWSKA

Agent(s): GRIFFITH HACK; RIDOUT AND MAYBEE LLP; CLARKE CHRISTOPHER JOHN

Designated states: AL AT BA BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC ME MK MT NL NO PL PT RO RS SE SI SK SM TR

Title: DRY STORAGE STABILIZING COMPOSITION FOR BIOLOGICAL MATERIALS

Abstract: The present invention includes compositions and drying methods for preserving sensitive bioactive materials, such as peptides, proteins, hormones, nucleic acids, antibodies, drugs vaccines, yeast, bacteria (probiotic or otherwise), viruses and/or cell suspensions, in storage. The compositions include a carbohydrates component and a glass enhancer component, wherein the carbohydrate component includes a mixture of di-, oligo- and polysaccharides and the glass enhancer includes ions of organic acid and protein hydrolysates. The composition is prepared by dispersing all the solid components in a solution and then snap-frozen to form small beads, strings or droplets. The preferred drying method of the frozen beads, strings or droplets is initiated by a short purging and structure stabilizing step of the frozen particles under a vacuum pressure of less than <2000 mTORR followed by a primary drying step under vacuum pressure of more than >2000 mTORR and at a desired temperature. During the secondary and final drying step of the material a full vacuum pressure and elevated temperature are applied, to achieve a final desirable water activity of the dry material.

Classifications:

International (IPC 8-9): A01H5/10 A01N1/02 A01N25/00 A01N25/12 A01N25/14 A01N25/22 A01N31/04 A01N37/46 A01N43/16 A01N43/90 A01N63/00 A01N63/02 A01N63/04 A01P1/00 A01P13/00 A01P21/00 A01P3/00 A01P7/04 A23C9/152 A23J3/30 A23K1/00 A23K1/16 A23K1/18 A23K1/20 A23K10/16 A23K10/18 A23K20/00 A23K20/10 A23K20/147 A23K20/163 A23K20/174 A23K30/00 A23K40/00 A23K40/30 A23K50/40 A23K50/80 A23L1/00 A23L1/03 A23L1/29 A23L1/30 A23L1/305 A23L2/00 A23L2/38 A23L2/52 A23L29/30 A23L3/00 A23L3/3463 A23L3/3508 A23L3/40 A23L3/42 A23L3/44 A23L33/00 A23L33/10 A23L33/105 A23L33/125 A23L33/135 A23L33/14 A23L33/15 A23L33/18 A23L33/19 A23P1/00 A23P1/02 A23P1/04 A23P10/30 A23P30/32 A61J3/00 A61J3/02 A61K31/07 A61K31/715 A61K35/00 A61K35/74 A61K35/741 A61K35/742 A61K35/76 A61K36/06 A61K38/01 A61K38/02 A61K38/43 A61K38/48 A61K39/00 A61K39/02 A61K39/12 A61K47/00 A61K47/10 A61K47/12 A61K47/22 A61K47/26 A61K47/30 A61K47/34 A61K47/36 A61K47/38 A61K47/40 A61K47/42 A61K47/48 A61K47/54 A61K9/08 A61K9/14 A61K9/16 A61K9/19 A61K9/20 A61K9/48 A61P31/00 A61P37/04 C03C3/00 C03C4/00 C07K17/02 C12N1/00 C12N1/02 C12N1/04 C12N1/10 C12N1/16 C12N1/20 C12N11/02 C12N5/00 C12N7/00 C12N7/01 C12P F26B5/06 (Advanced/Invention); A61K39/00 (Advanced/Non-invention); A01N1/00 A23K10/00 A23K20/00 A23K30/00 A23K40/00 A23L3/00 A23L3/3463 A23L3/40 A23L33/00 A23P10/00 A61K39/00 A61K47/00 A61K47/30 A61K47/36 C12N1/00 C12N7/00 C12N7/01 (Core/Invention)

International (IPC 1-7): A01N25/00 A23C21/02 A23K1/00 A23L3/3445 A23L3/36 A23L3/40 A61K3/02 A61K31/00 A61K31/07 A61K35/72 A61K35/74 A61K35/76 A61K38/22 A61K38/43 A61K47/10 A61K47/26 A61K47/30 A61K47/36 A61K47/38 A61K47/40 A61K47/42 A61K47/48 A61K47/54 A61K9/10 A61K9/14 A61K9/20 A61K9/48 A61P5/00 C12N11/08 C12N11/12

CPC: A61K47/42 A61K47/26 A01N25/22 A61K9/1623 A61K9/1652 A61K35/00 A61K38/00 A61K47/38 A61K35/742 A61K35/74 A61K38/482 A61K31/07 A01N63/02 A01N63/00 A01N31/04 A23L2/52 C12Y304/21062 A23V2002/00 A23Y2220/73 A23Y2300/49 A61K9/1658 A61K9/19 A01N1/0221 A01N1/0284 A01N1/0289 A23K20/142 A23K20/147 A23K20/163 A23K40/30 A23L3/44 A61K39/12 A61K2039/5252 A61K2039/542 C12N1/04 C12N2760/16011 C12N2760/16034 A23L1/0029 A23P1/04 A23L1/3002 A23L1/3016 A23L1/3053 A23L1/3056 A23L33/105 A23L33/14 A23L33/18 A23L33/19 A23K20/10 A23P10/30 A61K47/40 A23L33/15 A23K50/40 A23K20/174 A23L33/125 A23K10/18 A23K50/80 A23L33/135 A23L33/40 A61K47/36 A61K9/14 A61K9/20 A61K9/48 A61K47/30 A61K47/50 A23K10/16 A23L29/30 A23P30/32 A61K47/54 C12N1/00 C12N7/00

European: A01N1/02C2F A23K1/00B3 A23K1/00C2B A23K1/16G A23K1/16G1 A23K1/16L A23K1/16M A23L1/00P4 A23L1/30M A23L3/44 A23P1/04 A61K39/12 A61K9/16H4B A61K9/16H6F A61K9/16H6H A61K9/19 K61K39/525A K61K39/54A1 M12N760/16011 M12N760/16034

US: 264/28 424/184.1 424/184.100S 424/209.1 424/400 424/400P 424/489 424/93.1 424/93.100S 424/93.4 424/93.400S 424/93.45 424/93.51 424/93.510S 424/93.6 424/93.600S 424/94.1 424/94.100S 424/94.64 426/103 426/103S 426/531 426/590 426/61 426/61S 426/62 426/62S 426/648 426/648S 426/654 426/654S 504/100 504/358 504/367 514/1.1 514/1.100S 514/453 514/725 514/773 514/773S

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Publication number	Publication date	Application number	Application date
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AR082682 AA	20121226	AR2011P102950	20110812
AR093204 AA	20150527	AR2013P100968	20130325
AU2011289272 AA	20120216	AU20110289272	20110812
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PatBase - US2012039956_AA

Patent Application Publication Feb. 16, 2012 Sheet 1 of 6 US 2012/0039956 A1

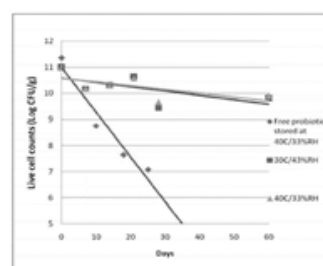


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Priority:

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Probable Assignee: ADVANCED BIONUTRITION CORP

Assignee(s): (std): ADVANCED BIONUTRITION CORP ; DREWES ROGER ; DREWS ROGER ; HAREL MOTI ; EHDVANST BIONUTRISHN CORP ; EHDVANST BAJON JUTRISHN CORP ; EDVANST BIONUTRISHN KORP ; SCARBROUGH JANUARY ; TANG QIONG

Assignee(s): EHDVANST BAJON JUTRISHN KORPOREJSHN ; EHDVANST BIONUTRISHN KORPOREJSHN ; RADITSIS ELIZABETH ; RICE TRISHA ; JENNINGS KIMBERLY ; ADVANCED BIONUTRITION CORP COLUMBIA ; ADVANCED BIONUTRITION CORPH - 7155 COLUMBIA GATEWAY DRIVECOLUMBIAMD21046US ; CARPENTER BRIAN

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Inventor(s): TANG QIONGUS ; SCARBROUGH JANUARY SILVER SPRING ; HAREL MOTI TANG QIONG ; RICE TRISHAUS ; JENNINGS KIMBERLYUS ; RADITSIS ELIZABETHUS ; HAREL MOTI PIKESVILLE ; HAREL MOTIUS ; DREWES ROGER HOCKESSIN ; DREWES ROGERUS ; CARPENTER BRIANUS

Agent(s): GRIFFITH HACK; BERESKIN AND PARR LLP SENCRL SRL; BLAKE CASSELS AND GRAYDON LLP; ESTUDIO CAREY LTDA; ALESSANDRI Y COMPANIA; HERNANDEZ YORCK DIPL ING; HARRISON GODDARD FOOTE; HGF LTD; STOLMAR AND PARTNER; RATNERPRESTIA; HAASE WILM CHRISTIAN; SAEZ ANA; CARPINTERO MARIO; ACHMAD FATCHY; INABA YOSHIYUKI; KOGA TETSUJI; AOKI ATSUSHI; FUKUMOTO TSUMORU; ISHIDA TAKASHI; PATENTIKA; NUEKHET SERRA CORAL; FUIERER MARIANNE ET AL; PRESTIA PAUL F ET AL

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

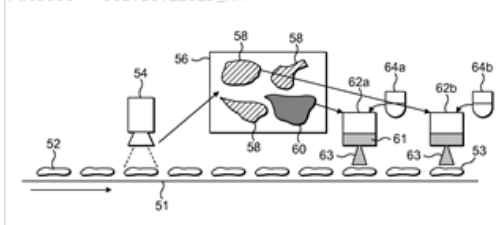
Title: ENHANCING THE NUTRITIONAL VALUE OF FOOD PRODUCTS

Abstract: This invention provides processes and apparatus for enhancing the nutritional value of food products. Nutrition-enhancing agents are applied or dispensed onto or into food products during their manufacture by food-grade controlled-droplet dispensing heads (or head). In preferred embodiments, the dispensing heads are controlled by a controller, such as a programmed PC-type computer, in dependence on sensor data, such as electromechanical, optical, or image sensor data. The controller and sensors operate so that different food items can have selected nutrition-enhancing agents properly applied or dispensed without waste or overspray. The invention also provides food products which have been enhanced according to the provided processes and apparatus with nutrition-enhancing agents.

Classifications:

International (IPC 8-9): A21D A21D13/00 A23G A23G3/20 A23L A23L1/00 A23L1/22 A23L1/30 A23L27/00 A23L29/00 A23L33/00 A23L5/00 A23P A23P1/00 A23P1/08 A23P20/00 A23P30/00 B65B25/00 B65B63/00 (Advanced/Invention); A21D A23G A23L A23P (Subclass/Invention)
CPC: A23L27/00 A23L33/10 A23P20/18 A23P2020/253 A21D13/22 A21D13/31 A21D13/47 A23P20/15
European: A21D13/00B2 A21D13/00D2 A21D13/00H12 A23L1/00P8B14 A23L1/22 A23L1/30 A23P1/08B14 K23P1/08P
US: 426/231 426/302 426/442 99/486 99/516

PatBase - US2013011529_AA

**Family:**

Publication number	Publication date	Application number	Application date
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Priority:

US20100316740P 20100323 EP20110703203 20110207 US20110636882 20110207
 WO2011EP51729 20110207

Probable Assignee: NESTEC SA**Assignee(s):** (std): NESTEC SA ; NESTEK SA ; SHARMA RICHA ; NILSSON URBAN ; BELZOWSKI MARLA D**Assignee(s):** NESTEC S A**Inventor(s):** (std): BELZOWSKI MARIA D ; BELZOWSKI MARLA D ; NILSSON URBAN ; SHARMA RICHA**Inventor(s):** URBAN NILSSON ; RICHA SHARMA ; BELZOWSKI MARLA D ROOTSTOWN ; MARIA D BELZOWSKI ; MARLA D BELZOWSKI**Agent(s):** SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; ESTUDIO HARNECKER CAREY LTDA; MITSCHERLICH PATENT U RECHTSANWAELTE PARTMBB; Elleby Gudrun; MOLLET BEAT MAX; ISERN JORGE; LYNCH GREGORY

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 LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PE PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: CUSTOMIZED INTRAOCULAR LENS POWER CALCULATION SYSTEM AND METHOD

Abstract: Selecting an optimal intraocular lens (IOL) from a plurality of IOLs for implanting in a subject eye, including measuring anterior corneal topography (ACT), axial length (AXL), and anterior chamber depth (ACD) of a subject eye; selecting a default equivalent refractive index depending on preoperative patient's stage or calculating a personalized value or introducing a complete topographic representation if posterior corneal data are available; creating a customized model of the subject eye with each of a plurality of identified intraocular lenses (IOL) implanted, performing a ray tracing through that model eye; calculating from the ray tracing a RpMTF or RMTF value; and selecting the IOL corresponding to the highest RpMTF or RMTF value for implanting in the subject eye.

Classifications:

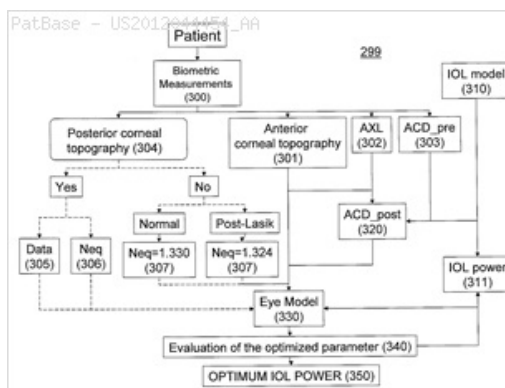
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CPC: A61B3/0025 A61F2/1637 A61B3/103 A61F2/16 A61F2240/002 A23P10/35 A23P10/30 A23L33/105 A23L29/10 A23L21/25 A23L33/12

European: A23L1/00P4 A23L1/035 A23L1/222 A23L1/30B

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US: 351/205 351/246 703/2

**Family:**

Publication number	Publication date	Application number	Application date
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Priority:

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Probable Assignee: AMO GRONINGEN BV

Assignee(s): (std): AMO GRONINGEN BV ; ARTAL PABLO ; CANOVAS VIDAL CARMEN ; CLEARFARMA IND LTD ; PIERS PATRICIA ANN ; MOOREN MARRIE VAN D ; VIDAL CARMEN CANOVAS ; SHMULEWITZ ASCHER ; FRIEDMAN DORON ; STRASSMANN GIDEON ; ABBOTT MEDICAL OPTICS INC

Assignee(s): AMO GRONINGEN B V ; VAN DER MOOREN MARRIE ; CLEARFARMA INDUSTRIES LTD

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Inventor(s): GIDEON STRASSMANN ; DORON FRIEDMAN ; ASCHER SHMULEWITZ

Agent(s): DAVIES COLLISON CAVE ; DAVIES COLLISON CAVE PTY LTD ; FPA PATENT ATTORNEYS PTY LTD ; PIPERS ; R WILLIAM WRAY AND ASSOCIATES ; GOWLING LAFLEUR HENDERSON LLP ; NORTON ROSE FULBRIGHT CANADA LLP SENCRL SRL ; HOFFMANN EITL ; SOMERVALL THOMAS RICHARD ; HAMADA HARUO ; ABBOTT MEDICAL OPTICS INC ; DR EYAL BRESSLER LTD ; KIM ROY

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY NZ NE NG NI NL NO NZ OM PE PG PH PL PT QA RO RS RU SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: TRANSFORMATION SYSTEM FOR OPTIMIZATION OF NUTRITIONAL SUBSTANCES AT CONSUMPTION

Abstract: Disclosed herein is a transformation system to create a nutritional substance product that obtains information regarding the nutritional substance components to be transformed, the desired transformation, and the desired properties, including nutritional content, of the transformed nutritional substance, and dynamically modifies the transformation in response to this information to optimize a nutritional, organoleptic or aesthetic value of the nutritional substance product after it has been prepared for consumption. Various component nutritional substances are individually or collectively transformed and preserved, then provided to consumers or conditioners in a format allowing retrieval of preparation instructions unique to the individual nutritional product at the time of preparation and intended to optimize a nutritional, organoleptic, or aesthetic value targeted by the transformer during transformation.

Classifications:

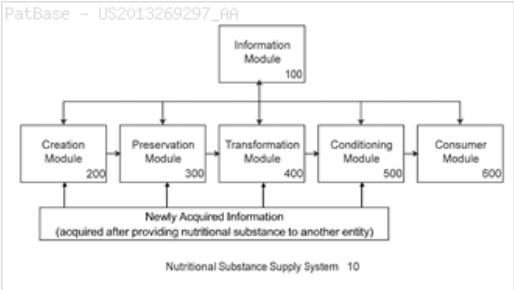
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SWIATEK MARIA S

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
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