

INFORME DE BÚSQUEDA DE PATENTES				
N° de solicitud: 16-113292-00000-0000				
CRITERIOS PARA LA BÚSQUEDA (Anexar pantallazo o reporte en PDF, junto con los boléanos utilizados*. Para el caso de secuencias, anexar alineamientos)				
PALABRAS CLAVE UTILIZADAS		Búsqueda por estructura TI=(coffee) AND TI=(qualit* and (evaluat* or assess*)) TI=(improv* and (taste or flavour)) AND TI=(coffee) coffee and taste or flavour and improve+ and /PD<20131003 and enzyme ((coffee)/TI AND (improv+)/TI AND ("taste" OR "flavor")/TI AND (quality)/TI) AND PD <= 2013-10-03		
CLASIFICACIONES UTILIZADAS PARA LA BÚSQUEDA		CIP: A23L 27/10, A23F 5/10, C07H 15/04		
		CPC:		
DOCUMENTOS CONSIDERADOS RELEVANTES (documentos patentes, literatura no patente, etc...)				
Informes/Base de datos	N° de solicitud/ Autor**	Fecha de Publicación/Presentación (DD/MM/AAAA)	Reiv. afectadas (Con indicación, si procede, de las partes relevantes o números de secuencias)	Categorías especiales de los documentos citados***
SIPI (Obligatoria)	11025903	03/03/2011		A
	11126046	27/09/2011		A
JPO EPO	WO2010124936	04/11/2010		A
ISR JPO	JP2009219488	01/10/2009		A
ISR JPO EPO	JP2004081053	18/03/2004		A
	JP2003212782	30/07/2003		A
ISR	US6114309 JP2001524484	05/09/2000		A
	Akihisa (2012)	06/2012		A
	Morikawa (2009)	08/2009		A
	De (1967)	03/1967		A
	Yu (2010)	15/04/2010		A
	Nirmolendu (1968)	04/1968		A
	Aspinall (1975)	01/1975		A
	Bosso (1978)	08/1978		A
	Excoffier (1976)	02/1976		A
EPO STN	Weckerle (2002)	06/2002	4 a 6 (Experimental)	Y
USPTO	Onishi (2010)	17/04/2010		A
	US2009011095	18/01/2009		A
STN	Keiko (2015)	04/15/2015		A
	Goryaev (1978)	12/1978		A
Patbase	JP2013096895	20/05/2013	5, 6 (Rev. 1, Párr. 0020)	Y
	US4963743	15/04/1990		A
	JPH07227211	29/08/1995	4 (Rev. 1)	Y
	US2011027436	22/05/2009		A
EPOQUENET	JP2003180288	02/07/2003		A
	JPS6049751	19/03/1985		A
	GB1465168	23/02/1977		A

	GB640241	19/07/1950		A
Orbit	WO2009062800	15/10/2008		A
	DK565986	14/12/1985		A
	BRPI0702771	29/06/2006		A

*** Categorías especiales de documentos citados:

“A” documento que define el estado general de la técnica no considerado como particularmente relevante. “E” solicitud de patente o patente anterior pero publicada en la fecha de presentación internacional o en fecha posterior. “P” documento publicado antes de la fecha de presentación internacional pero con posterioridad a la fecha de prioridad reivindicada.	“X” documento particularmente relevante; la invención reivindicada no puede considerarse nueva o que implique una actividad inventiva por referencia al documento aisladamente considerado. “Y” documento particularmente relevante; la invención reivindicada no puede considerarse que implique una actividad inventiva cuando el documento se asocia a otro u otros documentos de la misma naturaleza, cuya combinación resulta evidente para un experto en la materia.
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**** Indicar entre paréntesis la Autoridad que realizó la búsqueda o el informe preliminar Ejs: EPO, JP, INAPI.

Literatura no patente **Se incluye entre otros, toda la referencia de la literatura no patente.	Akihisa T, et al. Melanogenesis-inhibitory saccharide fatty acid esters and other constituents of the fruits of Morinda citrifolia (noni). Chem Biodivers. 2012 Jun;9(6):1172-87. Morikawa T, et al. Medicinal flowers. XXX. Eight new glycosides, everlastosides F-M, from the flowers of Helichrysum arenarium. Chem Pharm Bull (Tokyo). 2009 Aug;57(8):853-9. K.K.De, et al. The acid hydrolysis of glycosides : III. Hydrolysis of O-methylated glucosides and disaccharides. Carbohydrate Research Volume 4, Issue 1, March 1967, Pages 72-77. Yang Yu, et al. Monoterpenoids from the Fruit of Gardenia jasminoides. Helvetica Chimica Acta, 2010, Vol: 93, Nr: 4, Page(s): 763 – 771. Nirmolendu, et al. The synthesis of three fully acetylated aldobiouronic acid methyl esters, including 6-o-(methyl 2,3,4-tri-o-acetyl-alpha-d-glucopyranosyluronate)-tetra-o-acetyl-beta-d-glucopyranose. J Org Chem. 1968 Apr;33(4):1559-62. Aspinall, et al. Base-catalyzed Degradations of Carbohydrates. VII. Alkaline Degradation of 3,6Di O -substituted Hexoses. Canadian Journal of Chemistry 53(14):2171-2177 · January 1975. Bosso, et al. Utilisation du 13C en Spectrométrie de Masse: Etude de la Fragmentation de Disaccharides. ORGANIC MASS SPECTROMETRY, Vol: 13, Nr: 8, Page(s): 477 – 482. Excoffier, et al. Stéréospecificité des réactions de glycosylation; synthèse de l'isomaltose. CARBOHYDRATE RESEARCH, 1976, Vol: 46, Page(s): 215 – 226. Weckerle B, et al. 3-Methylbutanoyl and 3-methylbut-2-enoyl disaccharides from green coffee beans (Coffea arabica). Phytochemistry. 2002 Jun;60(4):409-14. Onishi, N. From Dung to Brew, No Aftertaste: Civets' Droppings Yield Coveted Coffee Beans. The New York Times April 10, 2010: page 6. Keiko, et al. Identification of 3-methylbutanoyl glycosides in green Coffea arabica beans as causative determinants for the quality of coffee flavors. Journal of Agricultural and Food Chemistry (20150415), 63(14), pp. 3742-3751. Goryaev, et al. Production and properties of sucrose monoester with fatty acids. Vestnik Akademii Nauk Kazakhskoi SSR (19781231), (12), pp. 31-3.
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Fecha del reporte de búsqueda:	28/11/2018
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<Claim(s) in which no reason for refusal is found>

For the claim(s) (4), no reason for refusal has been found at present. If any reason for refusal is found later, it will be notified.

<The list of cited documents, etc.>

1. JP 2009 - 219488A

2. JP 2004 - 081053A

3. JP 2003 - 212782A

4. International Publication No. WO2010/124936

5. In Phytochemistry and 2002, some or all of nonpatent literatures that was shown may not be sent by restriction of Vol.60, p.409 -414 (notes) law, or a contract. -----

<Record of the result of prior art search>

- Technical fields searched : IPC C07HDB names REGISTRY (STN) and CAlus (STN)

- Prior-art-documents Chemistry & Biodiversity, 2012, Vol.9 (6), p.1172-1187 Chemical & Pharmaceutical Bulletin, 2009, Vol.57 (8), p.853-859 Carbohydrate Research, 1967, Vol.4 (1), p.72-77 Helvetica Chimica Acta, 2010, Vol.93 (4), p.763-771 Journal of Organic Chemistry, 1968, Vol.33 (4), p.1559-1562 Canadian Journal of Chemistry, 1975, Vol.53 (14), p.2171-2177 OrganicMass Spectrometry, 1978, Vol.13 (8), p.477-482 Carbohydrate Research, 1976, and Vol.46(2) p.215-226 National Publication of International Patent Application No. 2001 - 524484 (Note) By restriction of law or a contract, some or all of nonpatent literatures that was shown may not be sent. This record of the result of prior art search does not constitute the reasons for refusal.

12. Claims 4-9, 12 and 13 are rejected under 35 U.S.C. 102(a)(1) as being anticipated by Onishi (Onishi, N. "From Dung to Brew, No Aftertaste: Civets' Droppings Yield Coveted Coffee Beans." *The New York Times* April 10, 2010: page 6).

13. Regarding claims 4-6, Onishi teaches green coffee beans. As green coffee beans inherently comprise the claimed compounds, as indicated in the specification at [0014], Onishi anticipates these claims.

Reference is made to the following documents; the numbering will be adhered to in the rest of the procedure.

- D1 WECKERLE B ET AL: "3-Methylbutanoyl and 3-methylbut-2-enoyl disaccharides from green coffee beans (*Coffea arabica*)", PHYTOCHEMI, PERGAMON PRESS, GB, vol. 60, no. 4, 1 June 2002 (2002-06-01), pages 409-414, XP00435474 ISSN: 0031-9422, DOI: 10.1016/S0031-9422(02)00042-0
- D2 WO 2010/124936 A1 (NESTEC SA [CH]; MILO CHRISTIAN [CH]; VANDON FRANCOIS [CH]; KUO CHING-J) 4 November 2010 (2010-11-04)

The following documents have been cited in the international search report; the numbering will be adhered to in the rest of the procedure.

- D13 JP 2004 081053 A (T. HASEGAWA CO., LTD.) 18 March 2004 (2004-03-18)
- D14 JP 2003 212782 A (KAO CORP.) 30 July 2003 (2003-07-30)

Documents cited in the ISR

- Document 1: Chemistry & Biodiversity, 2012, vol. 9 (6),
pages 1172 to 1187
- Document 2: Chemical & Pharmaceutical Bulletin, 2009,
vol. 57 (8), pages 853 to 859
- Document 3: Carbohydrate Research, 1967, vol. 4 (1),
pages 72 to 77
- Document 4: Helvetica Chimica Acta, 2010, vol. 93 (4),
pages 763 to 771
- Document 5: Journal of Organic Chemistry, 1968, vol. 33
(4), pages 1559 to 1562
- Document 6: Canadian Journal of Chemistry, 1975, vol.
53 (14), pages 2171 to 2177
- Document 7: Organic Mass Spectrometry, 1978, vol. 13
(8), pages 477 to 482
- Document 8: Carbohydrate Research, vol. 46 (2), 1976,
pages 215 to 226
- Document 9: JP 2001-524484 A
- Document 10: JP 2009-219488 A
- Document 11: JP 2004-081053 A
- Document 12: JP 2003-212782 A

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L5 STR3/EXA,FULL CAplus, REGISTRY 4

L6 refx (70284-38-7/m and STR3/SSS,FULL) CAplus, REGISTRY 4

L6 COUNTS RESULTS

CAplus (4) REGISTRY

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1. Patent 2015 **Getiobioside compound, composition containing it, and method for improving flavor of coffee bean extract**

Nakahara, Koichi • Iwasa, Keiko
Suntory Holdings Limited, Japan (JP)
PCT Int. Appl., pp. 42 *In Japanese*
2015:609381 (DN 162:513817)

Substance Indexing

70284-38-7P Show hit structures

Notes: gentiobioside compd. for improving flavor of coffee bean ext.

Roles: Biological Study (BIOL), Food or Feed Use (FFD), Preparation (PREP), Purification or Recovery (PUR), Uses (USES)

2. Journal 2015 **Identification of 3-methylbutanoyl glycosides in green Coffea arabica beans as causative determinants for the quality of coffee flavors**

Iwasa, Keiko • Setoyama, Daki • Shimizu, Hiroaki • Seta, Harumichi • Fujimura, Yoshinori [More](#)
Suntory Global Innovation Center Limited (Suntory SIC), 5-2-5 Yamazaki, Research Division, Mishima-gun, Osaka618 0001, Japan (JP)
Journal of Agricultural and Food Chemistry (20150415), 63(14), pp. 3742-3751 *In English*
10.1021/jf5054047
2015:574105 (DN 162:549192)

Substance Indexing

70284-38-7P Show hit structures

Notes: 3-methylbutanoyl glycoside identification in green Coffea arabica beans as causative determinants for quality of coffee flavors

Roles: Analyte (ANT), Analytical Study (ANST), Preparation (PREP), Properties (PRP), Purification or Recovery (PUR)

Selected: 0 | Total: 0

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1. Patent 2015 **Getiobioside compound, composition containing it, and method for improving flavor of coffee bean extract**

Nakahara, Koichi • Iwasa, Keiko
Suntory Holdings Limited, Japan (JP)
PCT Int. Appl., pp. 42 *In Japanese*
2015:609381 (DN 162:513817)

Substance Indexing

70284-38-7P Show hit structures

Notes: gentiobioside compd. for improving flavor of coffee bean ext.

Roles: Biological Study (BIOL), Food or Feed Use (FFD), Preparation (PREP), Purification or Recovery (PUR), Uses (USES)

2. Journal 2015 **Identification of 3-methylbutanoyl glycosides in green Coffea arabica beans as causative determinants for the quality of coffee flavors**

Iwasa, Keiko • Setoyama, Daki • Shimizu, Hiroaki • Seta, Harumichi • Fujimura, Yoshinori [More](#)
Suntory Global Innovation Center Limited (Suntory SIC), 5-2-5 Yamazaki, Research Division, Mishima-gun, Osaka618 0001, Japan (JP)
Journal of Agricultural and Food Chemistry (20150415), 63(14), pp. 3742-3751 *In English*
10.1021/jf5054047
2015:574105 (DN 162:549192)

Substance Indexing

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Notes: 3-methylbutanoyl glycoside identification in green Coffea arabica beans as causative determinants for quality of coffee flavors

Roles: Analyte (ANT), Analytical Study (ANST), Preparation (PREP), Properties (PRP), Purification or Recovery (PUR)

Selected: 0 | Total: 0

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10	8 and 9	0	
9	ti= (identif* or recogni* or detect*)	more than 1,000,000	View Browse Hits Optimise more...
8	7 and 3	21	View Browse Hits Optimise more...
7	ti= (variet* or strain)	55391	View Browse Hits Optimise more...
6	5 and 3	10	View Browse Hits Optimise more...
5	TI=(qualit* and (evaluat* or assess*))	6033	View Browse Hits Optimise more...
4	2 and 3	51	View Browse Hits Optimise more...
3	TI=(coffee)	69357	View Browse Hits Optimise more...
2	TI=(improv* and (taste or flavour))	1588	View Browse Hits Optimise more...
1	STAC=(improv* and (taste or flavour))	49678	View Browse Hits Optimise more...

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1) Family number: 15192167 (US4963743A)

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APPARATUS FOR EVALUATING QUALITY OF RAW COFFEE BEANS

Abstract: Source: US4963743A In an apparatus for evaluating raw coffee beans, a near-infrared light beam is applied to sample coffee powder, a detector receives light reflected from and/or transmitted through the sample coffee powder to generate a signal representative of luminous intensity of the received light. A memory device has stored therein at least one of characteristic coefficients and appraisal coefficients for the sample coffee powder. A calculation device calculates at least one of characteristic value and appraisal values of the raw coffee beans, based on the stored coefficients and the signal from the detector.

Probable Assignee: SATAKE ENG CO LTD

Earliest Publication Date: 19900415

2) Family number: 55587369 (JP2013253954A)

Similar • Translate • Full-text • Status • Citations

QUALITY MEASUREMENT EVALUATION APPARATUS AND QUALITY MEASUREMENT EVALUATION METHOD IN MANUFACTURING/STORING PROCESS OF COFFEE BEVERAGE

Abstract: Source: JP2013253954A PROBLEM TO BE SOLVED: To provide a quality measurement and/or quality evaluation apparatus in manufacturing process of coffee beverage, to provide a quality measurement and/or quality evaluation apparatus in storing process of the coffee beverage, and to provide also a quality measurement and/or quality evaluation method in the manufacturing and storing processes. SOLUTION: A coffee beverage quality measurement apparatus includes: (A) a mid-infrared light source part; (B) a measurement part for measuring mid-infrared characteristics of a target sample; (C) a detection part for detecting mid-infrared light; (D) an operation part for performing at least one operation selected from calculation of a spectrum and/or a physical property value, spectrum processing and comparison between known data and functional data on the basis of the mid-infrared characteristics; and (E) a recording part for recording/storing results of the operation part. In the (D) operation part, a spectrum based on a speed constant k is calculated and quality measurement/evaluation is performed by using the spectrum.

Probable Assignee: UNIV MIE

Earliest Publication Date: 20131219

3) Family number: 54173680 (JP2013096895A)

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23) Family number: 65458035 (KR20170043025A)

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METHOD FOR PRODUCING YANGGAENG USING HOT WATER EXTRACT OF COFFEE RESIDUE WITH IMPROVED ANTIOXIDANT ACTIVITY AND TASTE

Abstract: Source: KR20170043025A The present invention relates to a method for producing sweet jelly of red beans using a hot-water extract of coffee meal, which comprises the following steps: (a) mixing a coffee meal with water, and extracting, filtering, concentrating and diluting a mixture, to produce the hot-water extract of coffee meal; (b) soaking a mixture with agar added into the hot-water extract of coffee meal; and (c) heating soaked mixture in the step (b), adding sediment and sugar to the mixture, and heating and cooling the mixture again, and to the sweet jelly of red beans produced by the method using the hot-water extract of coffee meal.

Probable Assignee: CATHOLIC UNIV OF DAEGU IND ACAD COOP FOUND

Earliest Publication Date: 20170420

24) Family number: 12762598 (JP7227211A)

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TASTE IMPROVEMENT OF COFFEE EXTRACT BY PROTEASE TREATMENT, ITS PRODUCTION, FOOD/BEVERAGE (INCLUDING COFFEE BEVERAGE) USING THE SAME, CONCENTRATION OF THE SAME, CONCENTRATE THEREBY

Abstract: Source: JP7227211A PURPOSE: To obtain smooth, easy-to-drink coffee even with no need for sugar and/or milk, and to economically obtain coffee extract with improved taste. CONSTITUTION: The taste-improving method for coffee extract is so designed that a coffee extract is adjusted to pH 5.5 to 7.5 followed by addition of a protease and making a treatment under appropriate temperature conditions. Based on this protease treatment, desired coffee extracts, beverages and foods (liquid and solid) including coffee beverages can be obtained, and, furthermore, by concentrating the above coffee extract, a thick coffee extract can also be obtained.

Probable Assignee: UNIE KAFUE KK

Earliest Publication Date: 19950829

25) Family number: 20419079 (WO9601568A1)

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CORRIGENT FOR COFFEE

Abstract: A corrigent for coffee which cancels bitterness and smoke odor of coffee by addition of Chinese gutta percha leaves and ginseng to coffee to obtain a mellow and flavorful coffee. As a corrigent, Chinese gutta percha leaves alone can adequately cancel bitterness and smoke odor of coffee but addition of ginseng can further improve mellowness and flavor of coffee. While coffee with milk and sugar is generally tasted, the addition of the corrigents to coffee obviates the need of milk and sugar. In addition, the corrigent does not impair an inherent taste of coffee but improves

Sector Tecnológico	Productos Químicos		Texto IPC														
Tipo de solicitud			Tipo de Patente														
Solicitante/Titular de la patente	Número de identificación Nombre(s) Apellido(s) <table border="1"> <tr> <td></td> <td>SUNTORY HOLDINGS LIMITED</td> <td>Suprimir</td> </tr> <tr> <td>839736</td> <td>SUNTORY HOLDINGS LIMITED</td> <td>Suprimir</td> </tr> <tr> <td>891262256</td> <td>SUNTORY HOLDINGS LIMITED</td> <td>Suprimir</td> </tr> <tr> <td>924790</td> <td>SUNTORY HOLDINGS LIMITED</td> <td>Suprimir</td> </tr> </table> Mostrar / Ocultar columnas			SUNTORY HOLDINGS LIMITED	Suprimir	839736	SUNTORY HOLDINGS LIMITED	Suprimir	891262256	SUNTORY HOLDINGS LIMITED	Suprimir	924790	SUNTORY HOLDINGS LIMITED	Suprimir	Apoderado	Buscar	
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Referencia																	
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3 Casos asociados																	
Expediente No.	Título	Figura Característica	Fecha de presentación	Estado(s)	Titular												
11025903	TRANSFERASA GLUCURONILO Y UN POLINUCLEOTIDO QUE CODIFICA EL MISMO		03 mar 2011	Negada	SUNTORY HOLDINGS LIMITED												
11126046	COMPUESTO DERIVADO DE DELFINIDINA PRESENTE EN LOS PÉTALOS DE ROSA AZUL		27 sep 2011	Concedido	LUZ CLEMENCIA SUAREZ DE PAEZ SUNTORY HOLDINGS LIMITED												
16113292	GLUCÓSIDO DE ÁCIDO ORGÁNICO CONTENIDO EN GRANOS DE CAFÉ		03 may 2016	Bajo Examen de Fondo	SUNTORY HOLDINGS LIMITED												
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PR	- US19730366302 19730601
AP	- GB19740023948 19740530
DT	- **
CCI	- A23F5/163
PA	- UNILEVER LTD
TI	- ORGANOLEPTIC PROPERTIES OF COFFEE
AB	- 1465168 Improving coffee UNILEVER Ltd 30 May 1974 [1 June 1973] 23948/74 Heading A2B An with a peroxide e.g. hydrogen peroxide in the presence of a peroxidase enzyme e.g. from horser gm of coffee solids, the pH of the aqueous coffee 4.5 to 9, the temperature 5 to 60 C, the amou the aqueous coffee contains 5 to 30% coffee solids. The amount of peroxide is such that no exce on a solid support e.g. glass or polymer and the aqueous coffee passed over it. The treated aque chlorogenic acids from the coffee to give a product having a flavour reminiscent of mocha coffe

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PN	- GB640241 A 19500719
PR	- DKX640241 19450115
AP	- GB19460000298 19460103
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CCI	- A23L3/3553 ; A23C13/10 ; A23F5/40 ; A23L3/3454 ; C11B5/0071
IDT	- 30H17B
PA	- JOHAN ERNST NYROP
TI	- Improvements in or relating to the stabilization of edible and potable substances against oxidati
AB	- Edible and potable substances are preserved against oxidative deterioration by the addition of e

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History - Internal

Database	SS	Status	Results	Query
EPODOC	1		54696	COFFEE
	2		171706	TASTE OR FLAVOUR
	3		0	IMPROV*
	4		7694694	IMPROV+
	5		88702678	/PD<20131003
	6		3084	1 AND 2 AND 4 AND 5
	7		6320	GLUCOSIDE
	8		0	6 AND 7
	9		160648	ENZYME
	10		4	6 AND 9

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