

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

23	5	22 NOT 11
22	29	6 AND 15
21	8	19 AND 20
20	685844	(FERMENT+)/TI/AB/IW/CLMS/DESC/ODES/OBJ/ADB/ICLM/KEYW/TX
19	14	17 AND 18
18	2012735	(ETHANO+)/TI/AB/IW/CLMS/DESC/ODES/OBJ/ADB/ICLM/KEYW/TX
17	19	13 AND 15
16	2	14 AND 15
15	43781	((BACTERI+ 1D CONTAMINAT+)/TI/AB/IW/CLMS/DESC/ODES/OBJ/ADB/ICLM/KEYW/TX AND (CONTROL+)/TI/AB/IW/CLMS/DESC/ODES/OBJ/ADB/ICLM/KEYW/TX)
14	56	13 AND 2
13	608	12 AND 1 AND 4
12	5829	10 NOT 11
11	548643	(BIOCID+ OR ANTIBIOT+)/TI/AB/IW/CLMS/DESC/ODES/OBJ/ADB/ICLM/KEYW/TX
10	8168	8 AND 9
9	48712119	PD<20150316
8	11156	..SIMILARITY SS 7 RANKED 2
7	16	PPM AND 6
6	489	5 AND 3
5	733	1 AND 2 AND 4
4	1092303	(SURFACTANT+)/TI/AB/IW/CLMS/DESC/ODES/OBJ/ADB/ICLM/KEYW/TX
3	2068535	(INHIBITI+ OR INACTIVAT+)/TI/AB/IW/CLMS/DESC/ODES/OBJ/ADB/ICLM/KEYW/TX
2	12551	(ETHANOL 1D FERMENTA+)/TI/AB/IW/CLMS/DESC/ODES/OBJ/ADB/ICLM/KEYW/TX
1	1145766	(SULFURIC 1D ACID)/TI/AB/IW/CLMS/DESC/ODES/OBJ/ADB/ICLM/KEYW/TX

29 Documents

Publication numbers	Title	Current assignees
US20160270404 A1	Methods and compositions to control undesirable microorganisms in fermentation processes	HEALTHPRO BRANDS
WO201093765 A1	Controlling microbial contamination in alcoholic fermentation processes	LONZA
WO2007145857 A1	Method of reducing the growth of lactobacilli in a process of ethanol production by yeast fermentation comprising adding a pristinamycin-type antimicrobial agent and/or a polyether ionophore antimicrobial agent dissolved in an organic solvent	PHIBRO TECHNOLOGY, ...
CA2901153 A1	Synergistic blends of antimicrobials useful for controlling microorganisms in industrial processes	SOLENIS TECHNOLOGIES
WO2013180756 A1	Process for treating organic material	NEOZYME INTERNATIONAL
CA2822441 A1	Use of a nitrogen- free peroxygen- releasing compound to reduce growth of contaminant microorganisms in ethanol fermentation	DU PONT DE NEMOURS
CA2848732 A1	Controlling bacterial biofilms in ethanol production	ANITOX
BR102013029606 A1	Eliminating the need of acidification in bioethanol production	ANITOX
CA2822434 A1	Use of synergistic formulations containing stabilized chlorine dioxide and quaternary ammonium to reduce growth of contaminant microorganisms in ethanol fermentation	DU PONT DE NEMOURS
WO201153854 A1	Use of methylsulfonylmethane (msm) to modulate microbial activity	BIOGENIC INNOVATIONS
IL-104498 A	Pyrroloimidazolyl and imidazopyridinyl substituted 1h-benzimidazole derivatives as aromatase inhibitors	JANSSEN PHARMACEUTICA
WO9736497 A2	Cocoa extract compounds and methods for making and using the same	MARS
WO2002102961 A2	Combined continuous/batch fermentation process	LABATT BREWING
CA2801358 A1	Use of pre-dissolved pristinamycin-type and polyether ionophore type antimicrobial agents in the production of ethanol	PHIBRO ANIMAL HEALTH
BR102012029731 A1	Process and equipment for multistage, continuous fermentation , with ferment recovery, reactivation and recycling, for producing wines with a high alcohol content	CENTRO NACIONAL DE PESQUISA EM ENERGIA & MATERIAIS
CA2982640 A1	Amylases and glucoamylases, nucleic acids encoding them and methods for making and using them	SYNGENTA PARTICIPATIONS, ...
WO8101154 A1	Alcohol manufacturing process.	SMITH PAUL W OX RANCH, ...
US20110294725 A1	Use of predissolved pristinamycin-type and polyether ionophore type antimicrobial agents in the production of ethanol	OMNIGEN RESEARCH, ...

Publication numbers	Title	Current assignees
CA2938150 A1	Processes for producing ethanol and yeast	NOVOZYMES, ...
WO2015157607 A1	Contamination mitigation	BUTAMAX ADVANCED BIOFUELS
WO2010107944 A1	Compositions and methods for conversion of lignocellulosic material to fermentable sugars and products produced therefrom	ALLTECH
KR20110064910 A	An Antibacterial composition comprising the essential oil extract of Kjellemaiella crassifolia and the compounds isolated therefrom	NATIONAL UNIVERSITY KANGNUNG WONJU INDUSTRY AC
KR20110049574 A	An Antibacterial composition comprising the essential oil extract of Porphyra tenera	NATIONAL UNIVERSITY KANGNUNG WONJU INDUSTRY AC
KR20110049576 A	An Antibacterial composition comprising the essential oil extract of Undaria pinnatifida Garney Suringar	NATIONAL UNIVERSITY KANGNUNG WONJU INDUSTRY AC
IT8119167 D0	Alcohol manufacturing process	BIOMASS INTERNATIONAL
CA2921172 A1	Solid state fermentation systems and process for producing high-quality protein concentrate and lipids	PRAIRIE AQUA TECHNOLOGY
KR20150049081 A	Skin composition comprising the extract of fermented chestnut bur showing skin whitening and anti-aging or anti-inflammatory activity	DERMA TECHNOLOGY KOREA
WO201436140 A2	Methods for production of a terpene and a co-product	BRASKEM S A
SE201000886 A1	Antiinfective plant nucleoprotein isolates	OCTAMER

Family 1/29 - FAMPAT - ©Questel

Title

(WO2016149268)

Methods and compositions to **control** undesirable microorganisms in **fermentation** processes**Publication data including kind & date**

US20160270404	A1	2016-09-22	US20160270404			
WO2016149268	A1	2016-09-22	WO2016149268			
BR112017016073	A1	2017-08-08	BR112017016073			
CO2017009151	A2	2018-01-31	CO2017009151			
BR112017016073	A2	2018-04-03	BR112017016073			

Abstract

(WO2016149268)

A method of **controlling bacterial contamination** by **inhibiting bacterial** growth in an aqueous **fermentation** solution employed in a sugar **fermentation** process is provided. The method includes the steps of: (a) introducing a **surfactant** composition into the aqueous **fermentation** solution; (b) introducing an **acid** into the aqueous **fermentation** solution in a sufficient quantity to provide a pH value in a range of about 4.5 or less; and (c) mixing the aqueous **fermentation** solution with yeast, wherein a combination of the **surfactant** composition and the pH provide antibacterial effects. The synergistic combination of the **surfactant** composition and the acidic pH of the aqueous **fermentation** solution are effective to **control** the levels of one or more of the undesirable **bacteria** and/or **bacterial** by-products, while the yeast (e.g., *Saccharomyces cerevisiae*) that convert sugar to **ethanol** remain suitably viable.

Inventors

WICHMANN TODD

REIS FLAVEA TRINDADE

LIBONI MARCIO

OLIVEIRA LEANE

Latest standardized assignees - inventors removed

HEALTHPRO BRANDS

Family 2/29 - FAMPAT - ©Questel

Title

(EP2396412)

Controlling microbial **contamination** in alcoholic **fermentation** processes**Images**

Nº	样品	WLN UFC/mL 酿酒酵母	WLN+ UFC/mL 野生酵母	MRS UFC/mL 乳杆菌	TSA UFC/mL 细菌
01	Kamorán 3ppm	1×10^5	2×10^4	2.5×10^2	7×10^3
02	15ppm PHMB+ 1ppm Kamorán	3×10^5	2×10^6	<10	4×10^1
03	15ppm PHMB+ 1ppm Kamorán+ 0.05% genapol	1.2×10^6	3×10^5	<10	1.4×10^2
04	空白对照	1.3×10^6	9.5×10^6	3.1×10^6	6×10^5

Publication data including kind & date

WO2010093765	A1	2010-08-19	WO201093765				
CA2752230	A1	2010-08-19	CA2752230				
BRPI0900238	A2	2010-10-26	BR200900238				
AU2010213762	A1	2011-08-25	AU2010213762				
CR20110416	A	2011-09-21	CR20110416				
EP2396412	A1	2011-12-21	EP2396412				
CN102317462	A	2012-01-11	CN102317462				
US20120009639	A1	2012-01-12	US20120009639				
CO6420361	A2	2012-04-16	CO6420361				
EP2396412	A4	2012-07-25	EP2396412				
IN5852/DELNP/2011	A	2012-12-07	IN2011DN05852				
TH120281	A	2013-01-28	TH-120281				
RU2011137432	A	2013-03-20	RU2011137432				
AU2010213762	B2	2014-08-14	AU2010213762				
US8859743	B2	2014-10-14	US8859743				
RU2539792	C2	2015-01-27	RU2539792				
EP2396412	B1	2015-09-16	EP2396412				
ES2551717	T3	2015-11-23	ES2551717				
MY155837	A	2015-12-15	MY-155837				
CA2752230	C	2017-02-28	CA2752230				
CN102317462	B	2017-08-11	CN102317462B				

Abstract

(EP2396412)

The **control** of the microbial **contamination** during the sugar **fermentation** in the processes for obtaining alcohol is a very important action to increase the productivity of the alcoholic **fermentation** processes. The *Saccharomyces cerevisiae* yeast cells engage a very tough nutritional competition for the sugarcane juice with the **bacteria** (*Lactobacillus* sp and *Acetobacter*) and the wild yeasts. The proposed composition uses an antimicrobial agent of the guanidine family, such as for example, poly(hexamethyl biguanide), an antibiotic agent, and also a **surfactant** agent, to prevent the undesired microbial growth. The present invention further refers to the process for **controlling** the microbial **contamination** through the use of said agents.

Inventors

FRANZIN MAURICIO DA SILVA

PRIOLI MARIA REGINA

Latest standardized assignees - inventors removed

LONZA

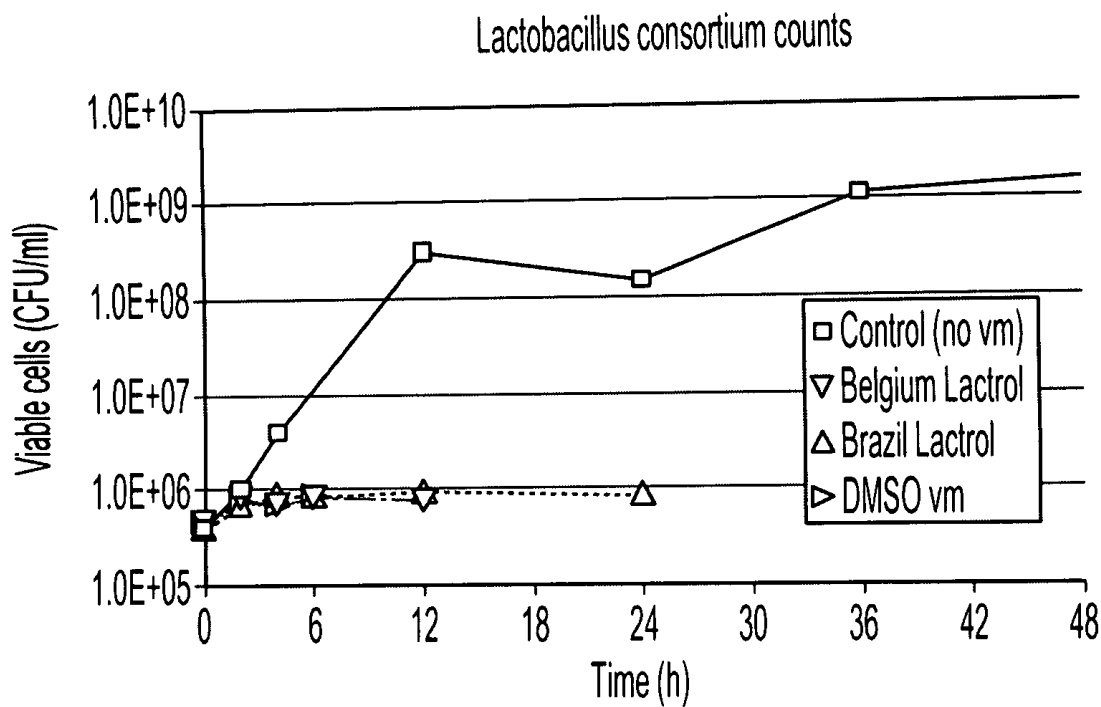
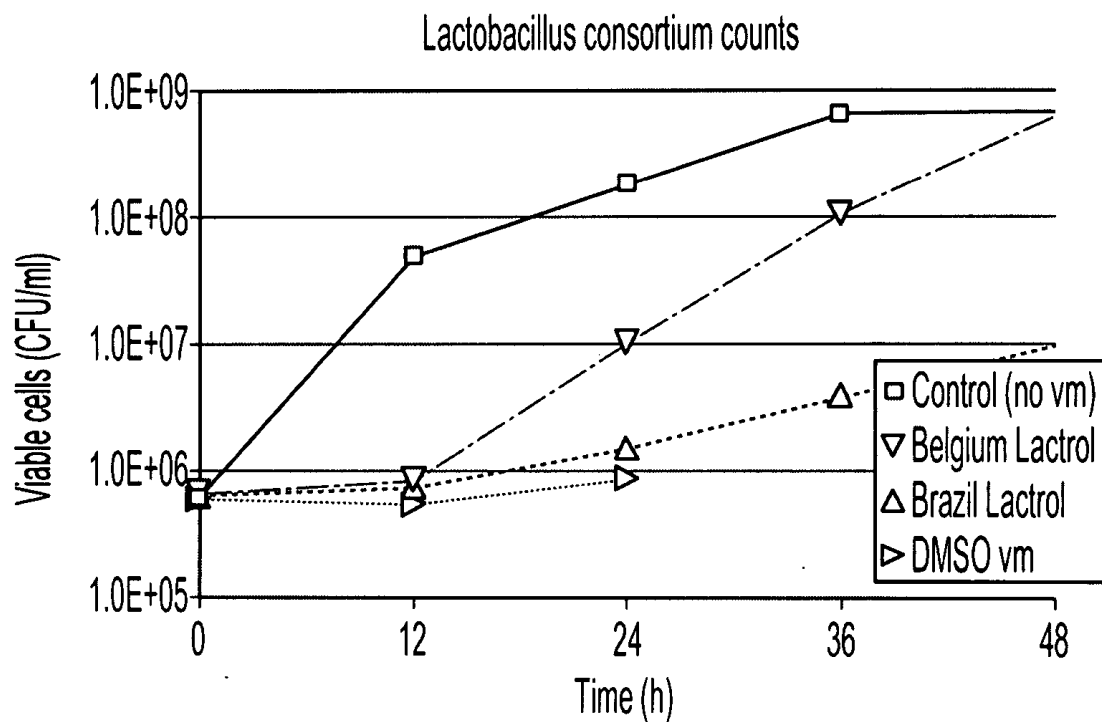
Family 3/29 - FAMPAT - ©Questel

Title

(WO2007145858)

Method of reducing the growth of lactobacilli in a process of **ethanol** production by yeast **fermentation** comprising adding a pristinamycin-type antimicrobial agent and/or a polyether ionophore antimicrobial agent dissolved in an organic solvent

Images

**Fig. 1****Fig. 2**

	A1	2007-12-21	WO2007145858				
CA2655301	A1	2007-12-21	CA2655301				
CA2655275	A1	2007-12-21	CA2655275				
US20080003660	A1	2008-01-03	US20080003660				
US20080003215	A1	2008-01-03	US20080003215				
BRPI0713406	A2	2012-03-20	BR200713406				
BRPI0713409	A2	2012-03-27	BR200713409				

Abstract

(WO2007145858)

A method of **controlling** microorganisms such as lactobacilli metabolism in mash in an **ethanol** production facility includes adding to the mash an effective amount to **control** such microorganisms of one or more of a substantially water insoluble pristinamycin-type antimicrobial agent, a substantially water insoluble polyether ionophore antimicrobial agent, or both, wherein the term "substantially water insoluble" means the antimicrobial agent has a solubility in pure water at 20° C of 0.1 grams per liter or less, and wherein at least a portion of the substantially water insoluble antimicrobial agent(s) is added to the mash in the form of: 1) an organic liquid comprising at least one organic solvent having said substantially water insoluble antimicrobial agent(s) dissolved therein, said organic liquid advantageously comprising more than 1 gram per liter of said antimicrobial agent(s); 2) particles comprising said substantially water insoluble antimicrobial agent(s) and having a weight mean average diameter of less than 5 microns; or 3) both.

Inventors

BAYROCK DENNIS P

Latest standardized assignees - inventors removed

PHIBRO TECHNOLOGY

PHIBRO ANIMAL HEALTH

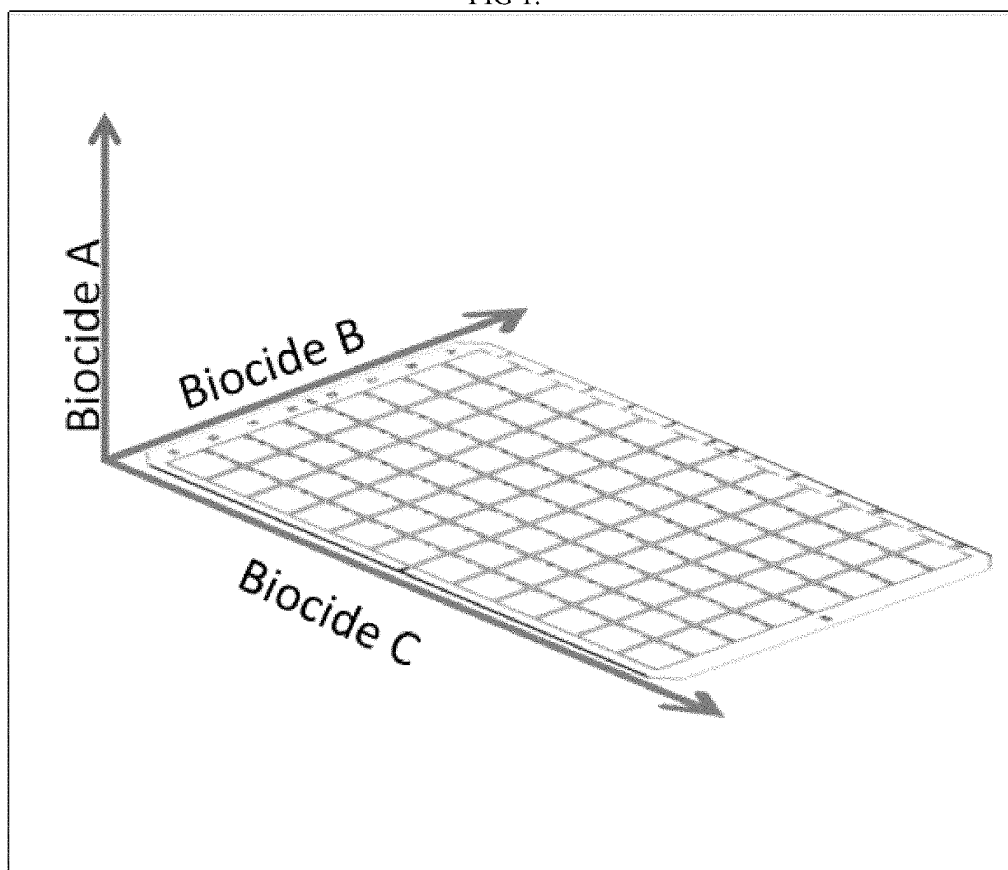
Family 4/29 - FAMPAT - ©Questel

Title

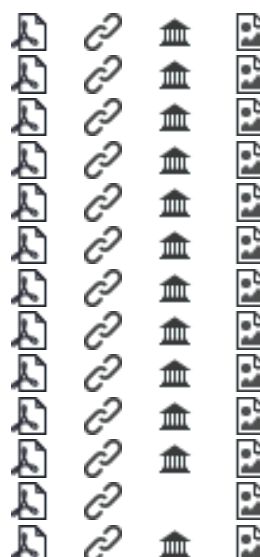
(EP2967074)

Synergistic blends of antimicrobials useful for **controlling** microorganisms in industrial processes**Images**

FIG 1.

**Publication data including kind & date**

CA2901153	A1	2014-09-25	CA2901153
WO2014152683	A1	2014-09-25	WO2014152683
US20140335204	A1	2014-11-13	US20140335204
CN105120669	A	2015-12-02	CN105120669
BR112015021010	A1	2015-12-15	BR112015021010
EP2967074	A1	2016-01-20	EP2967074
BR112015021010	A2	2017-07-18	BR112015021010
EP2967074	B1	2017-09-13	EP2967074
CA2901153	C	2017-12-05	CA2901153
ES2646217	T3	2017-12-12	ES2646217
US20180007912	A1	2018-01-11	US20180007912
HUE035133	T2	2018-05-02	HUE035133
US10143202	B2	2018-12-04	US10143202

**Abstract**

(EP2967074)

The present invention provides a method of **controlling bacterial contamination** using synergistic interactions of antimicrobials. The invention consists of combinations of chlorine dioxide and organic **acid** whose combined antimicrobial effect is greater than the sum of their individual activities, i.e., synergistic.

Inventors

CHAPMAN JOHN S

CONSALO CORINNE E

Latest standardized assignees - inventors removed

SOLENIS TECHNOLOGIES

Family 5/29 - FAMPAT - ©Questel

Title

(EP2855369)

Process for treating organic material

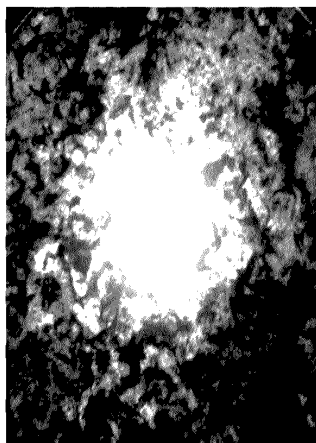
Images

FIG. 1A

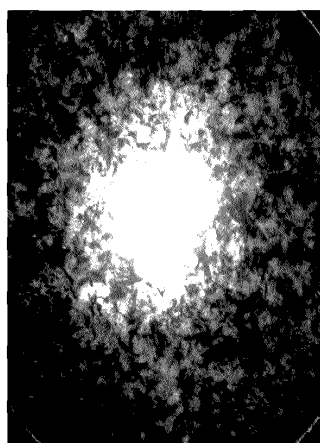


FIG. 1B

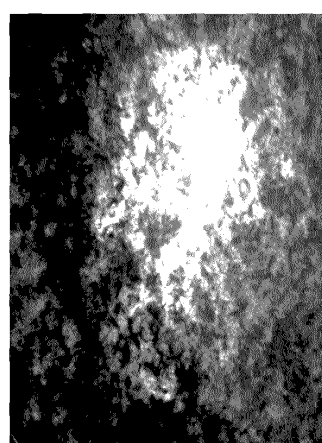


FIG. 1C

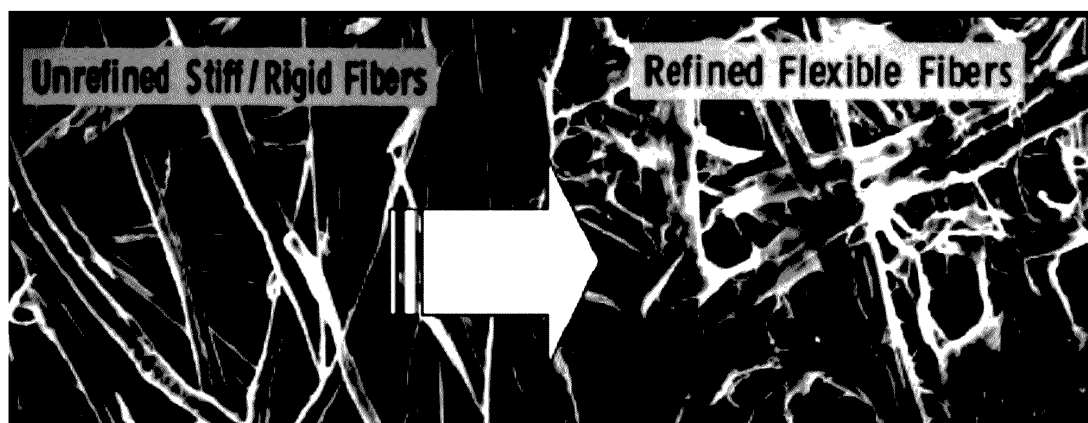


FIG. 2

Publication data including kind & date

WO2013180756	A1	2013-12-05	WO2013180756
CA2874807	A1	2014-12-05	CA2874807
AU2013267982	A1	2014-12-18	AU2013267982
CO7160103	A2	2015-01-15	CO7160103
KR20150015004	A	2015-02-09	KR20150015004
EP2855369	A1	2015-04-08	EP2855369
CN104619651	A	2015-05-13	CN104619651
US20150191748	A1	2015-07-09	US20150191748
JP2015525120	A	2015-09-03	JP2015525120
MX2014014494	A	2015-11-06	MX2014014494
AU2013267982	B2	2015-11-26	AU2013267982



HK1209096	A1	2016-03-24	HK1209096				
IN8920/CHENP/2014	A	2016-07-01	IN2014CN08920				
EP2855369	A4	2016-08-17	EP2855369				
US20160353746	A1	2016-12-08	US20160353746				
US20160362834	A1	2016-12-15	US20160362834				
US20160360758	A1	2016-12-15	US20160360758				
BR112014030063	A1	2017-01-31	BR112014030063				
US9617178	B2	2017-04-11	US9617178				
US20170166467	A1	2017-06-15	US20170166467				
BR112014030063	A2	2017-06-27	BR112014030063				
CN104619651	B	2017-10-24	CN104619651B				
JP2018039008	A	2018-03-15	JP2018039008				
MX354693	B	2018-03-15	MX-354693				

Abstract

(EP2855369)

The present invention provides a process for the treatment of sewage sludge with enzymes, which process comprises treating a sewage sludge resulting from the treatment of municipal or industrial waste water with a composition comprising a **fermentation** supernatant product from a *Saccharomyces cerevisiae* culture and a non-ionic **surfactant**, wherein said **fermentation** supernatant product is free of active enzymes, at conditions suitable for generating said active enzymes from said sewage sludge in situ.

Inventors

DALE PARKER

PARKER DAVID DALE

Latest standardized assignees - inventors removed

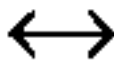
NEOZYME INTERNATIONAL

Family 6/29 - FAMPAT - ©Questel

Title

(EP2655643)

Use of a nitrogen- free peroxygen- releasing compound to reduce growth of contaminant microorganisms in **ethanol fermentation**

Images**Publication data including kind & date**

CA2822441	A1	2012-06-28	CA2822441				
WO2012088185	A1	2012-06-28	WO201288185				
US20120329118	A1	2012-12-27	US20120329118				
AU2011349218	A1	2013-06-27	AU2011349218				
MX2013007053	A	2013-07-29	MX2013007053				
EP2655643	A1	2013-10-30	EP2655643				
CN103403171	A	2013-11-20	CN103403171				
VN35831	A	2013-11-25	VN--35831				
BR112013015333	A1	2014-01-07	BR112013015333				
US8759051	B2	2014-06-24	US8759051				
TH137499	A	2014-10-17	TH-137499				
IN5010/DELNP/2013	A	2014-11-28	IN2013DN05010				
AU2011349218	B2	2016-03-31	AU2011349218				

MX339403	B	2016-05-25	MX-339403
BR112013015333	A2	2016-08-02	BR112013015333
CN103403171	B	2016-10-26	CN103403171B
CA2822441	C	2018-11-27	CA2822441

**Abstract**

(EP2655643)

A method for **controlling** growth of contaminant microorganisms in a **fermentation** process using a nitrogen-free peroxygen-releasing compound. The method comprises adding the nitrogen-free peroxygen-releasing compound to one or more steps of a **fermentation** process. In this method, the a nitrogen-free peroxygen-releasing compound may be added to one or more components of a **fermentation** broth comprising inoculant, **fermentable** sugar and process water.

Inventors

SOLOMON ETHAN BARUCH

OKULL DERRICK OTIENO

TUFANO THOMAS PETER

Latest standardized assignees - inventors removed

DU PONT DE NEMOURS

Family 7/29 - FAMPAT - ©Questel

Title

(EP2776569)

Controlling bacterial biofilms in **ethanol** production**Images**

表 1: 配方 “A” 的组分	
成分	(%)
福尔马林 (37%)	90.00
丙酸	9.00
d-柠檬烯 (萜烯)	0.40
聚山梨醇酯 80 (表面活性剂)	0.60

Publication data including kind & date

CA2848732	A1	2013-05-23	CA2848732
WO2013074277	A2	2013-05-23	WO201374277
WO2013074277	A3	2013-07-11	WO201374277
CN103930554	A	2014-07-16	CN103930554
EP2776569	A2	2014-09-17	EP2776569
US20140308726	A1	2014-10-16	US20140308726
BR112014011419	A1	2014-10-21	BR112014011419
EP2776569	A4	2015-07-29	EP2776569
BR112014011419	A2	2017-05-30	BR112014011419

**Abstract**

(EP2776569)

A high yield method for fermenting carbohydrate to **ethanol** and prevention and/or disruption of biofilms, comprising: a) mixing a **fermentation** feedstock with a **fermentation** broth containing yeast and/or an enzyme, b) treating said mixture by adding a composition to the fermentor containing: 10 - 90 wt. % of an aldehyde selected from the group consisting of formaldehyde, para-formaldehyde, glutaraldehyde, another antimicrobial aldehyde, and mixtures thereof, 1 - 50 wt. % of a

surfactant having an HLB from 4 to 18, 0 - 20 wt. % of an antimicrobial terpene, or essential oils, 1 - 50 wt. % of organic acids selected from C1 to C24 fatty acids, their salts, glycerides and esters thereof, and 1 - 50 wt. % water; wherein the concentration of aldehyde in the fermentor is from about 0.25 to 3 kg/MT of **fermentation** feedstock, and c) isolating **ethanol**.

Inventors

PIMENTEL JULIO

Latest standardized assignees - inventors removed

ANITOX

Family 8/29 - FAMPAT - ©Questel

Title

(EP2733214)

Eliminating the need of acidification in bioethanol production

Images

表 1: 配方 “A” 的组成	
成分	(%)
福尔马林 (37%)	90.00
丙酸	9.00
d-柠檬烯 (萜烯)	0.35
聚山梨醇酯 80 (表面活性剂)	0.65

Publication data including kind & date

BR102013029606	A1	2014-02-18	BR102013029606
CA2832621	A1	2014-05-15	CA2832621
US20140134693	A1	2014-05-15	US20140134693
EP2733214	A1	2014-05-21	EP2733214
CN103820503	A	2014-05-28	CN103820503
BR102013029606	A2	2014-10-29	BR102013029606



Abstract

(EP2733214)

An improved **ethanol fermentation** process with decreased use of acidifiers by adding a composition containing an aldehyde, a fatty **acid**, a terpene and a **surfactant**. The method comprising: a) mixing a **fermentation** feedstock with a **fermentation** broth containing yeast and/or an enzyme, b) treating said mixture by adding a composition to the fermentor containing: 10 - 90 wt. % of an antimicrobial aldehyde, preferably selected from the group consisting of formaldehyde, para-formaldehyde, glutaraldehyde, and mixtures thereof, 1- 50 wt. % of a **surfactant** having an HLB from 4 to 18, 0 - 20 wt. % of an antimicrobial terpene, or essential oils, 1- 50 wt. % of organic acids selected from C 1 to C 24 fatty acids, their salts, glycerides and esters thereof, and 1- 50 wt. % water; wherein the concentration of aldehyde in the fermentor is from about 0.25 to 3 kg/MT of **fermentation** feedstock, and c) isolating **ethanol** and improving yield.

Inventors

PIMENTEL JULIO L

RICHARDSON KURT

Latest standardized assignees - inventors removed

ANITOX

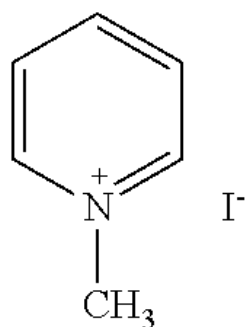
Family 9/29 - FAMPAT - ©Questel

Title

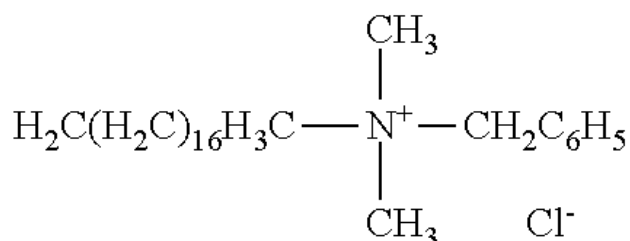
(EP2655641)

Use of synergistic formulations containing stabilized chlorine dioxide and quaternary ammonium to reduce growth of contaminant microorganisms in **ethanol fermentation**

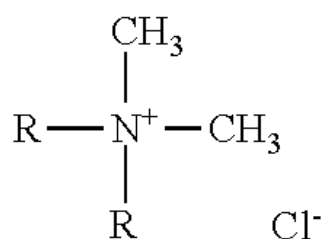
Images



(1)



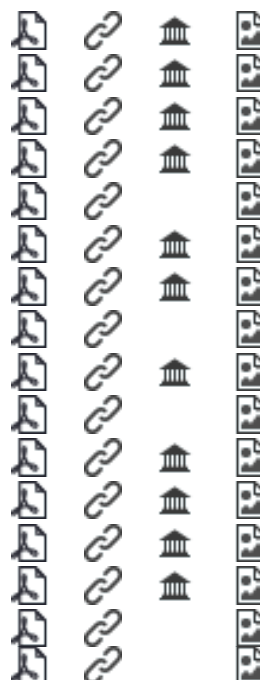
(2)



(3)

Publication data including kind & date

CA2822434	A1	2012-07-19	CA2822434
WO2012096766	A1	2012-07-19	WO201296766
US20120322124	A1	2012-12-20	US20120322124
AU2011354605	A1	2013-06-27	AU2011354605
MX2013007049	A	2013-07-29	MX2013007049
CN103282507	A	2013-09-04	CN103282507
EP2655641	A1	2013-10-30	EP2655641
VN35830	A	2013-11-25	VN--35830
BR112013015334	A1	2014-01-07	BR112013015334
TH135290	A	2014-07-21	TH-135290
IN5009/DELNP/2013	A	2014-11-28	IN2013DN05009
AU2011354605	B2	2016-04-14	AU2011354605
BR112013015334	A2	2016-08-02	BR112013015334
EP2655641	B1	2017-02-01	EP2655641
PL2655641	T3	2017-07-31	PL2655641



HUE032768

T2 2017-10-30 HUE032768

Abstract

(EP2655641)

A method for **controlling** growth of contaminant microorganisms in a **fermentation** process and in a **fermentation** system using a composition comprising (a) stabilized chlorine dioxide (SCD) and (b) a quaternary ammonium compound (QAC). The method comprises adding SCD and QAC to one or more steps of a **fermentation** process. In this method, the SCD and QAC may be added to one or more components of a **fermentation** broth comprising inoculant, **fermentable** sugar and process water.

Inventors

OKULL DERRICK OTIENO

SOLOMON ETHAN BARUCH

JORGE PEDRO GONCALO CARVALHAIS TEIXEIRA DIAS

BIAZI LUIZ EDUARDO

GLYNN SCOTT C

Latest standardized assignees - inventors removed

DU PONT DE NEMOURS

Family 10/29 - FAMPAT - ©Questel

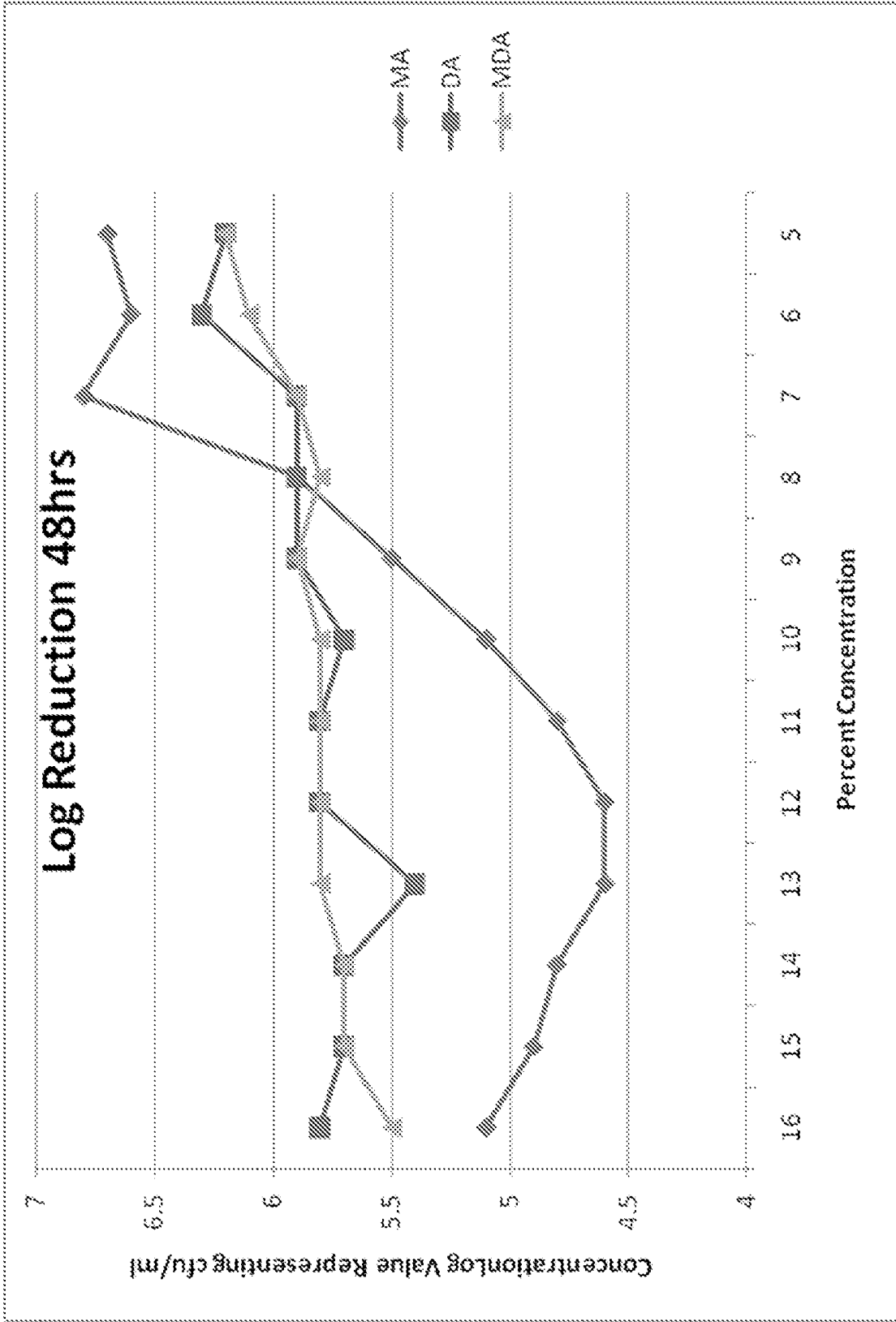
Title

(EP2494059)

Use of methylsulfonylmethane (msm) to modulate microbial activity

Images

FIG. 1



Publication data including kind & date

WO2011053854	A1	2011-05-05	WO201153854
WO2011053848	A1	2011-05-05	WO201153848
CA2778144	A1	2011-05-05	CA2778144
CA2778142	A1	2011-05-05	CA2778142
AU2010281739	A1	2011-05-26	AU2010281739
AU2010281739	B2	2011-06-09	AU2010281739
AU2010313228	A1	2012-06-14	AU2010313228
IL219321	A	2012-06-28	IL-219321
IL219320			



	A	2012-06-28	IL-219320				
MX2012005159	A	2012-08-03	MX2012005159				
IN1050/MUMNP/2012	A	2012-08-31	IN2012MN01050				
EP2494059	A1	2012-09-05	EP2494059				
EP2493464	A1	2012-09-05	EP2493464				
KR20120107951	A	2012-10-04	KR20120107951				
CN102724973	A	2012-10-10	CN102724973				
BR112012010272	A1	2012-12-11	BR112012010272				
CN102834520	A	2012-12-19	CN102834520				
IN0981/KOLNP/2012	A	2013-02-08	IN2012KN00981				
JP2013509437	A	2013-03-14	JP2013509437				
JP2013509197	A	2013-03-14	JP2013509197				
EP2493464	A4	2013-04-24	EP2493464				
BR112012010270	A1	2013-06-11	BR112012010270				
EP2494059	A4	2013-12-04	EP2494059				
NZ600145	A	2013-12-20	NZ-600145				
KR20140015146	A	2014-02-06	KR20140015146				
AU2010313228	B2	2014-05-29	AU2010313228				
CN102724973	B	2014-08-27	CN102724973B				
NZ600134	A	2014-08-29	NZ-600134				
JP5651186	B2	2015-01-07	JP5651186				
SG10201500283U	A	2015-03-30	SG10201500283U				
IL219320	B	2016-02-29	IL-219320				
CN102834520	B	2016-05-25	CN102834520B				
ZA201203083	B	2016-06-29	ZA201203083				
ZA201203054	B	2016-06-29	ZA201203054				
EP2494059	B1	2016-11-23	EP2494059				
BR112012010270	A2	2016-11-29	BR112012010270				
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IL219321	B	2017-06-29	IL-219321				
KR101763560	B1	2017-08-01	KR101763560				
MX353059	B	2017-12-13	MX-353059				
KR101826531	B1	2018-02-07	KR101826531				
EP2493464	B1	2018-04-18	EP2493464				
CA2778142	C	2018-04-24	CA2778142				
DK2493464	T3	2018-06-18	DK2493464T				
ES2674019	T3	2018-06-26	ES2674019				
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IN201838012082	A	2018-08-24	IN201838012082				

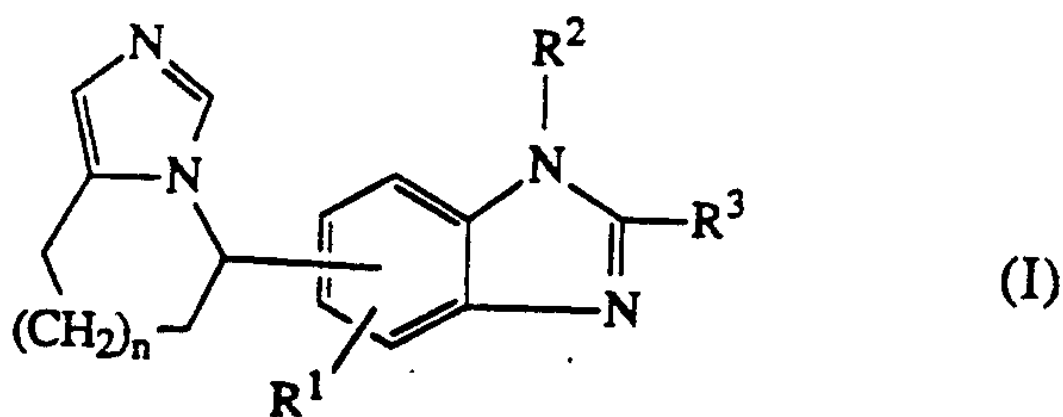
Abstract

(EP2494059)

Disclosed herein are methods of use of methylsulfonylmethane (MSM) to modulate microbial activity, such as to enhance or inhibit the activity of microorganisms. In one example, MSM (such as about 0.5% to 5% MSM) is used to enhance **fermentation** efficiency, such as to enhance **fermentation** efficiency associated with the production of beer, cider, wine, a biofuel, dairy product or any combination thereof. Also disclosed are in vitro methods for enhancing the growth of one or more probiotic microorganisms and methods of enhancing growth of a microorganism in a diagnostic test sample. Methods of **inhibiting** microbial activity are also disclosed. In one particular example, a method of **inhibiting** microbial activity includes

BIOGENIC INNOVATIONS

Images



IL104498	A	1993-05-13	IL-104498				
MX9300412	A	1993-07-01	MX9300412				
CN1074907	A	1993-08-04	CN1074907				
WO9315079	A1	1993-08-05	WO9315079				
CA2127689	A1	1993-08-05	CA2127689				
AU3450593	A	1993-09-01	AU9334505				
TW221690	B	1994-03-11	TW-221690				
NO942748	D0	1994-07-22	NO9402748				
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EP0625155	A1	1994-11-23	EP-625155				
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JPH07503242	A	1995-04-06	JP07503242				
HUT70853	A	1995-11-28	HU-T70853				
AU668708	B2	1996-05-16	AU-668708				
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NO301118	B1	1997-09-15	NO-301118				
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FI106462	B	2001-02-15	FI-106462				
EP0625155	B1	2001-08-08	EP-625155				
AT203992	T	2001-08-15	ATE203992				
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PT625155	E	2002-01-30	PT-625155				
DE69330557	T2	2002-06-20	DE69330557				
HU222117	B1	2003-04-28	HU-222117				

Abstract

(EP-625155)

Pyrroloimidazolyl and imidazopyridinyl substituted 1H &cir _-benzimidazole derivatives having formula (I) wherein n is 0 or 1; R<1> is hydrogen, nitro, amino, mono- or di(C1-6alkyl)amino, halo, C1-6alkyl, hydroxy or C1-6alkyloxy; R<2> is hydrogen; C1-10alkyl; C3-6alkenyl; C3-6alkynyl; C3-7cycloalkyl; phenyl; substituted phenyl; C1-4alkyl substituted with phenyl, substituted phenyl, naphthalenyl, thienyl, furanyl, C1-4alkylfuranyl, C3-7cycloalkyl; and R<3> is hydrogen, C1-8alkyl; C3-7cycloalkyl; hydroxy, amino; C1-6alkyloxy; C1-6alkyloxycarbonylamino; phenyl; C1-4alkyl substituted with phenyl, piperazinyl, 4-(C1-4alkyl)piperazinyl or morpholinyl; each substituted phenyl independently is phenyl substituted with a substituent independently selected from halo, hydroxy, hydroxymethyl, trifluoromethyl, C1-6alkyl, C1-6alkyloxy, C1-6alkyloxycarbonyl, carboxyl, formyl, (hydroxyimino)methyl, cyano, amino, mono- and di(C1-6alkyl)amino and nitro, having sex hormone synthesis **inhibiting** properties. Compositions containing said compounds of formula (I). Preparations of said compounds and compositions, and use thereof for treating mammals suffering from sex hormone disorders.

Inventors

JANSSEN MARCEL AUGUST CONSTANT
 RAEYMAEKERS ALFONS HERMAN MARG
 FREYNE EDDY JEAN EDGARD
 GRECO MICHAEL NICHOLAS

Latest standardized assignees - inventors removed

JANSSEN PHARMACEUTICA

Family 12/29 - FAMPAT - ©Questel

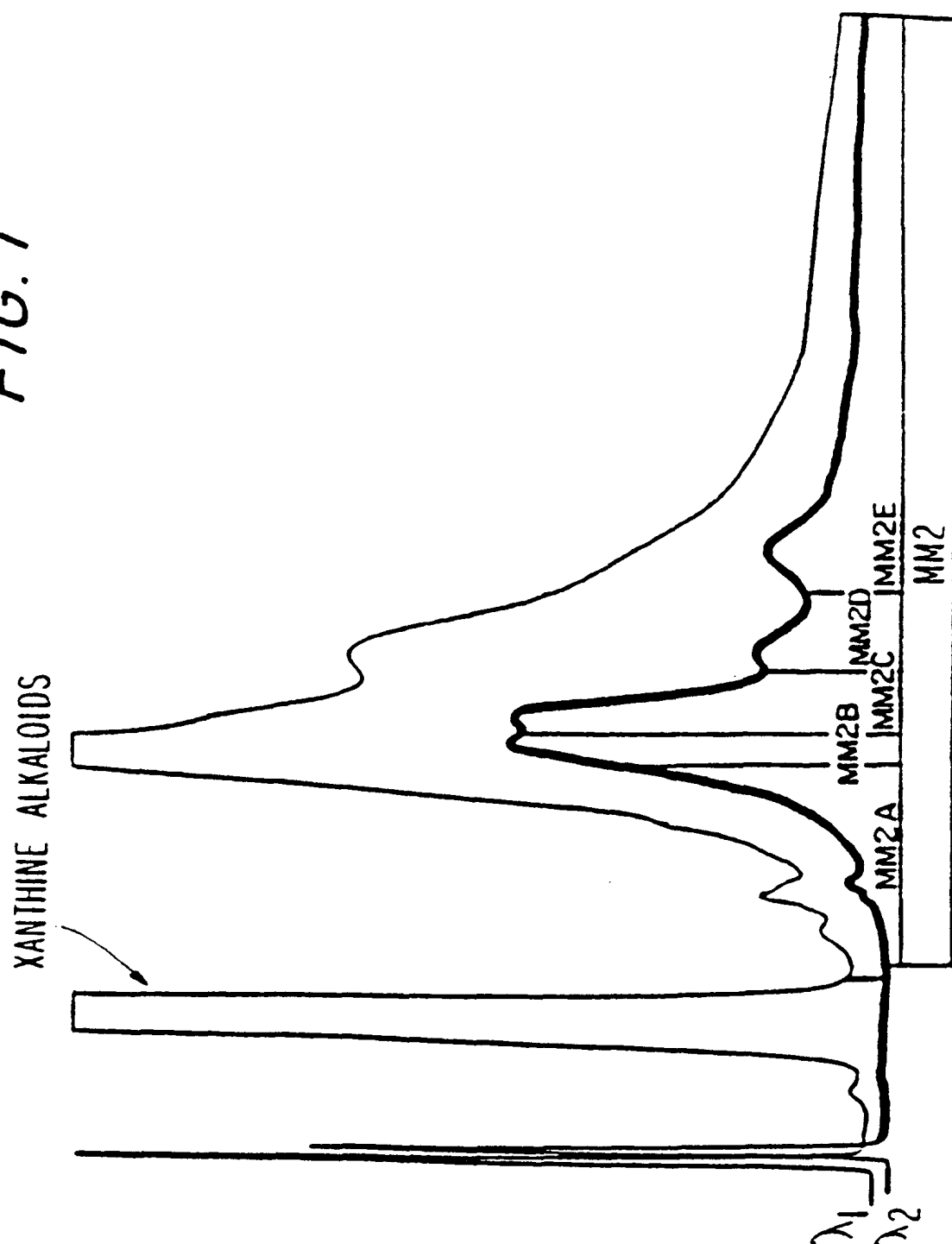
Title

(EP2110134)

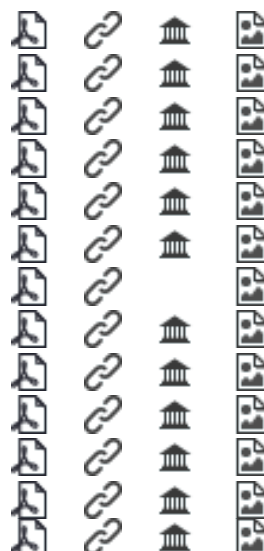
Cocoa extract compounds and methods for making and using the same

Images

FIG. 1



WO9736497	A2	1997-10-09	WO9736497
CA2250792	A1	1997-10-09	CA2250792
WO9736597	A1	1997-10-09	WO9736597
AU5711696	A	1997-10-22	AU9657116
AU3367497	A	1997-10-22	AU9733674
WO9736497	A3	1997-12-24	WO9736497
PL329325	A1	1999-03-29	PL97329325
CN1221344	A	1999-06-30	CN1221344
KR20000005259	A	2000-01-25	KR20000005259
JP2000506901	A	2000-06-06	JP2000506901
EP1015006	A2	2000-07-05	EP1015006
BR9710955	A	2001-03-13	BR9710955



BRPI9710955	A1	2001-03-13	BRPI9710955				
US6297273	B1	2001-10-02	US6297273				
AU742198	B2	2001-12-20	AU-742198				
EP1015006	A4	2003-09-24	EP1015006				
CN1159019	C	2004-07-28	CN1159019C				
HK1020881	A1	2005-03-11	HK1020881				
RU2004103873	A	2005-07-20	RU2004103873				
KR100773647	B1	2008-11-07	KR100773647				
EP2110134	A1	2009-10-21	EP2110134				
BRPI9710955	A2	2010-04-13	BR9710955				
RU2394562	C2	2010-07-20	RU2394562				
JP2011006427	A	2011-01-13	JP2011006427				
CA2250792	C	2011-09-13	CA2250792				
RU2010111103	A	2011-09-27	RU2010111103				

Abstract

(EP2110134)

Disclosed and claimed are cocoa extracts, compounds, combinations thereof and compositions containing the same, such as polyphenols or procyanidins, methods for preparing such extracts, compounds and compositions, as well as uses for them, especially a polymeric compound of the formula A_n , wherein A is a monomer of formula (I) wherein n is an integer from 2 to 18, such that there is at least one terminal monomeric unit A, and one or a plurality of additional monomeric units; R is 3-($\pm$)-OH, 3-($\pm$)-OH, 3-($\pm$)-O-sugar or 3-($\pm$)-O sugar; bonding between adjacent monomers takes place at positions 4, 6 or 8; a bond of an additional monomeric unit in position 4 has alpha or beta stereochemistry; X, Y and Z are selected from the group consisting of monomeric unit A, hydrogen, and a sugar, with the provisos that as to the at least one terminal monomeric unit, bonding of the additional monomeric unit thereto (the bonding of the additional monomeric unit adjacent to the terminal monomeric unit) is at position 4 and optionally Y = Z = hydrogen; the sugar is optionally substituted with a phenolic moiety, at any position on the sugar, for instance via an ester bond; and pharmaceutically acceptable salts or derivatives thereof (including oxidation products).

Inventors

ROMANCZYK LEO J

HAMMERSTONE JOHN F JR

BUCK MARGARET M

POST LAURIE S

CIPOLLA GIOVANNI G

MCCLELLAND CRAIG A

MUNDT JEFF A

SCHMITZ HAROLD H

Latest standardized assignees - inventors removed

MARS

Family 13/29 - FAMPAT - ©Questel

Title

(EP1397481)

Combined continuous/batch **fermentation** process**Images**

SK288157	B6	2014-01-08	SK-288157
BR0210552	B1	2014-06-10	BR200210552
BRPI0210552	B1	2014-06-10	BRPI0210552
CZ304820	B6	2014-11-19	CZ-304820

**Abstract**

(EP1397481)

In the production of potable alcohols, a continuous **fermentation** stage is employed to pitch and/or initially ferment a wort containing **fermentable** sugars. An exemplary continuous stage involves the use of a gas lift bioreactor employing superflocculant yeast and stringent oxygen **control**. The continuous stage can then be followed by sending an at least partially fermented discharge from the continuous process to a batch processing stage for finishing.

Inventors

PILKINGTON PHYLLIS HEATHER

MENSOUR NORMAND ANTHONY

Latest standardized assignees - inventors removed

LABATT BREWING

Family 14/29 - FAMPAT - ©Questel

Title

(WO2011152860)

Use of pre-dissolved pristinamycin-type and polyether ionophore type antimicrobial agents in the production of **ethanol**

Publication data including kind & date

WO2011152860	A1	2011-12-08	WO2011152860
CA2801358	A1	2011-12-08	CA2801358

**Abstract**

(WO2011152860)

A method of **controlling** microorganisms such as lactobacilli metabolism in mash in an **ethanol** production facility includes adding to the mash an effective amount to **control** such microorganisms of one or more of a substantially water insoluble pristinamycin-type antimicrobial agent, a substantially water insoluble polyether ionophore antimicrobial agent, or both, wherein the term "substantially water insoluble" means the antimicrobial agent has a solubility in pure water at 20°C of 0.1 grams per liter or less, and wherein at least a portion of the substantially water insoluble antimicrobial agent(s) is added to the mash in the form of: 1) an organic liquid comprising at least one organic solvent having said substantially water insoluble antimicrobial agent(s) dissolved therein, said organic liquid advantageously comprising more than 1 gram per liter of said antimicrobial agent(s); 2) particles comprising said substantially water insoluble antimicrobial agent(s) and having a weight mean average diameter of less than 5 microns; or 3) both.

Inventors

FOWLIE DAVID ALAN

MATTSFIELD WAYNE

BAYROCK DENNIS P

Latest standardized assignees - inventors removed

PHIBRO ANIMAL HEALTH

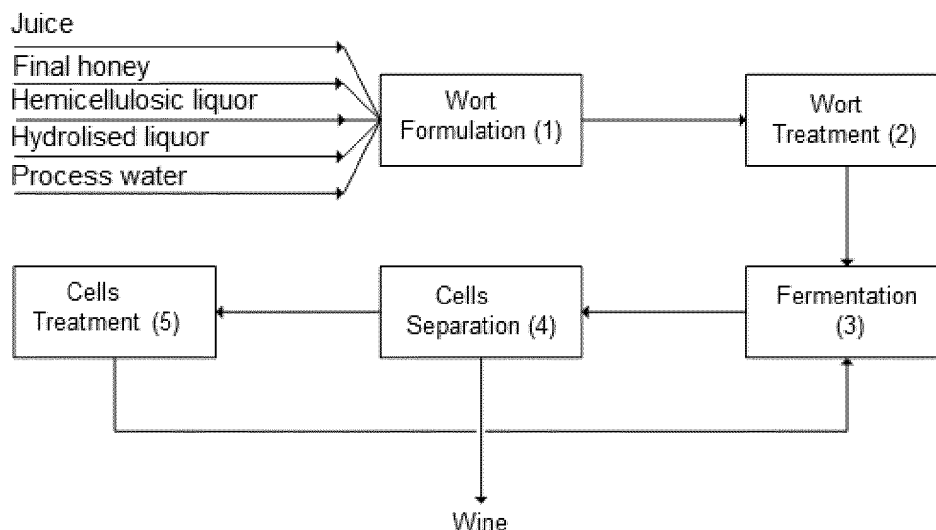
Family 15/29 - FAMPAT - ©Questel

Title

(WO201478924)

Process and equipment for multistage, continuous **fermentation**, with ferment recovery, reactivation and recycling, for producing wines with a high alcohol content

Images



Publication data including kind & date

BR102012029731	A1	2013-05-07	BR102012029731
WO2014078924	A1	2014-05-30	WO201478924
US20150307822	A1	2015-10-29	US20150307822
BR102012029731	A2	2018-07-31	BR102012029731



Abstract

(WO201478924)

Process for producing wines with a high alcohol content, using 4 or 5 **fermentation** bioreactors, wherein the ferment is recovered, reactivated and recycled by separating the ferment-free wine from the ferment, treating the ferment with **acid**, separating the cells and tail and reactivating the cells by adding nutrients. The **fermentation** step takes place in equipment that has a novel design, as does the separation step.

Inventors

ROSSELL CARLOS EDUARDO VAZ
JUNIOR JONAS NOLASCO
YAMAKAWA CELINA KIYOMI

Latest standardized assignees - inventors removed

CENTRO NACIONAL DE PESQUISA EM ENERGIA & MATERIAIS

Family 16/29 - FAMPAT - ©Questel

Title

(EP3101128)

Amylases and glucoamylases, nucleic acids encoding them and methods for making and using them

Images

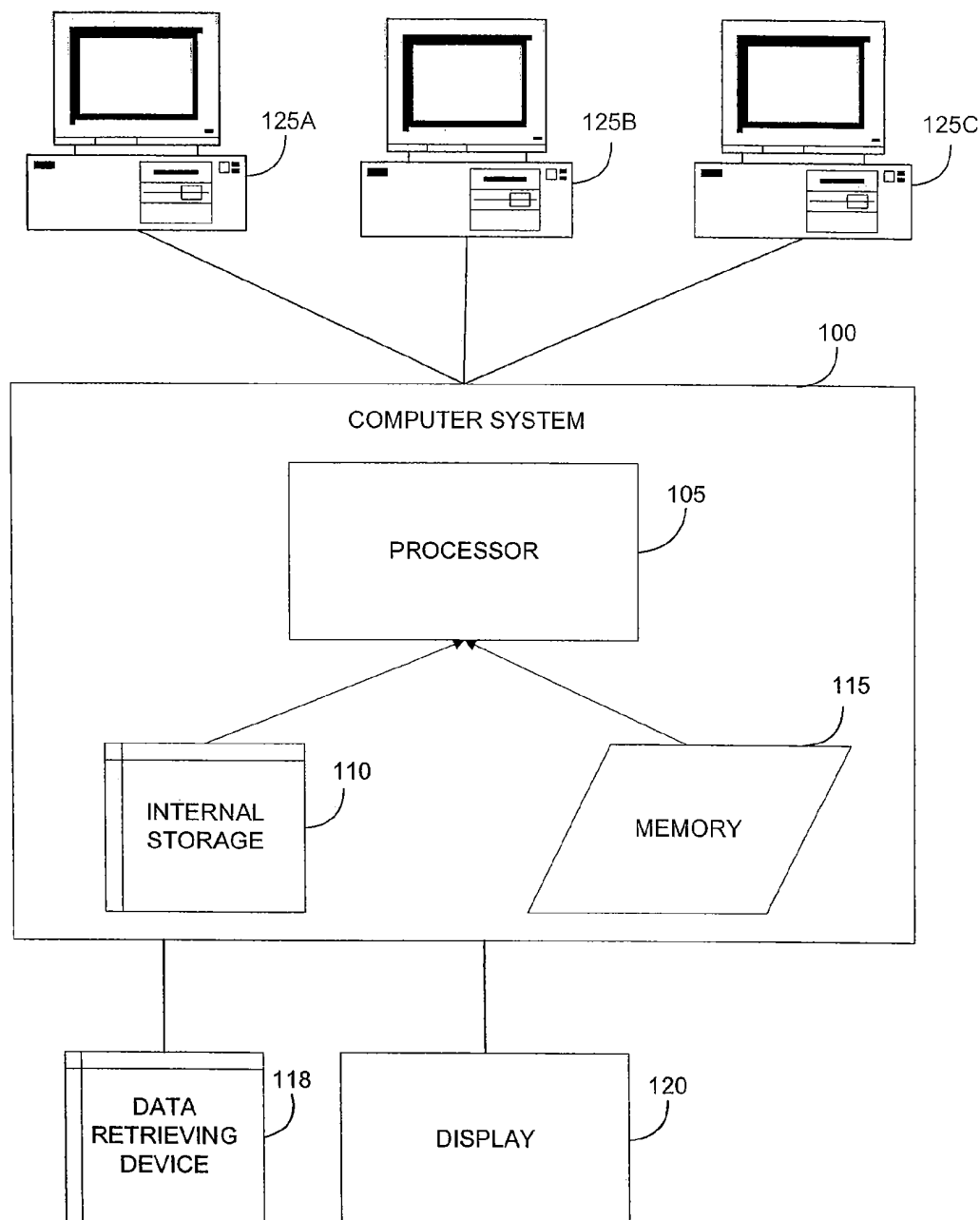


FIGURE 1

Publication data including kind & date

CA2982640	A1	2008-07-03	CA2982640
WO2008080093	A2	2008-07-03	WO200880093
CA2673525	A1	2008-07-03	CA2673525
AU2007336732	A1	2008-07-03	AU2007336732
WO2008080093	A3	2008-11-06	WO200880093
EP2069490	A2	2009-06-17	EP2069490
MX2009006782	A	2009-09-21	MX2009006782
EP2069490	A4	2009-10-28	EP2069490
CN101646767	A	2010-02-10	CN101646767
US20110039308	A1	2011-02-17	US20110039308
EP2479267	A1	2012-07-25	EP2479267
EP2479266	A1	2012-07-25	EP2479266
US8343747	B2	2013-01-01	US8343747



AU2007336732	B2	2013-05-02	AU2007336732				
CN101646767	B	2013-05-29	CN101646767B				
US20130143295	A1	2013-06-06	US20130143295				
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EP2069490	B2	2018-02-21	EP2069490				
DK2069490	T4	2018-04-23	DK2069490T				
ES2531167	T5	2018-05-21	ES2531167				
PL2069490	T5	2018-09-28	PL2069490				
US10100299	B2	2018-10-16	US10100299				

Abstract

(EP3101128)

In one aspect, the invention is directed to polypeptides having an amylase and/or glucoamylase activity, polynucleotides encoding the polypeptides, and methods for making and using these polynucleotides and polypeptides. In one aspect, the polypeptides of the invention can be used as amylases, for example, alpha amylases, to catalyze the hydrolysis of polysaccharide, oligosaccharide or starch into sugars. In one aspect, the invention provides delayed release compositions comprising an desired ingredient coated by a latex polymer coating. In alternative embodiments, enzymes are used to make biofuels, e.g., **ethanol**, butanol, propanol, or a gasoline-**ethanol** mix, including a bioethanol, biopropanol, biobutanol, or a biodiesel, or for any form of fuel or biomass processing.

Inventors

SLUPSKA MALGORZATA

ZHANG YAN

HAZLEWOOD GEOFF

CHANG CATHY

LUGINBUHL PETER

BURKE ELLEN

CAYOINETTE MICHELLE

GUNAVARDENA UVINI

GHASSEMIAN MAJID

SILVERSTONE ARON

Latest standardized assignees - inventors removed

SYNGENTA PARTICIPATIONS

BASF ENZYMES

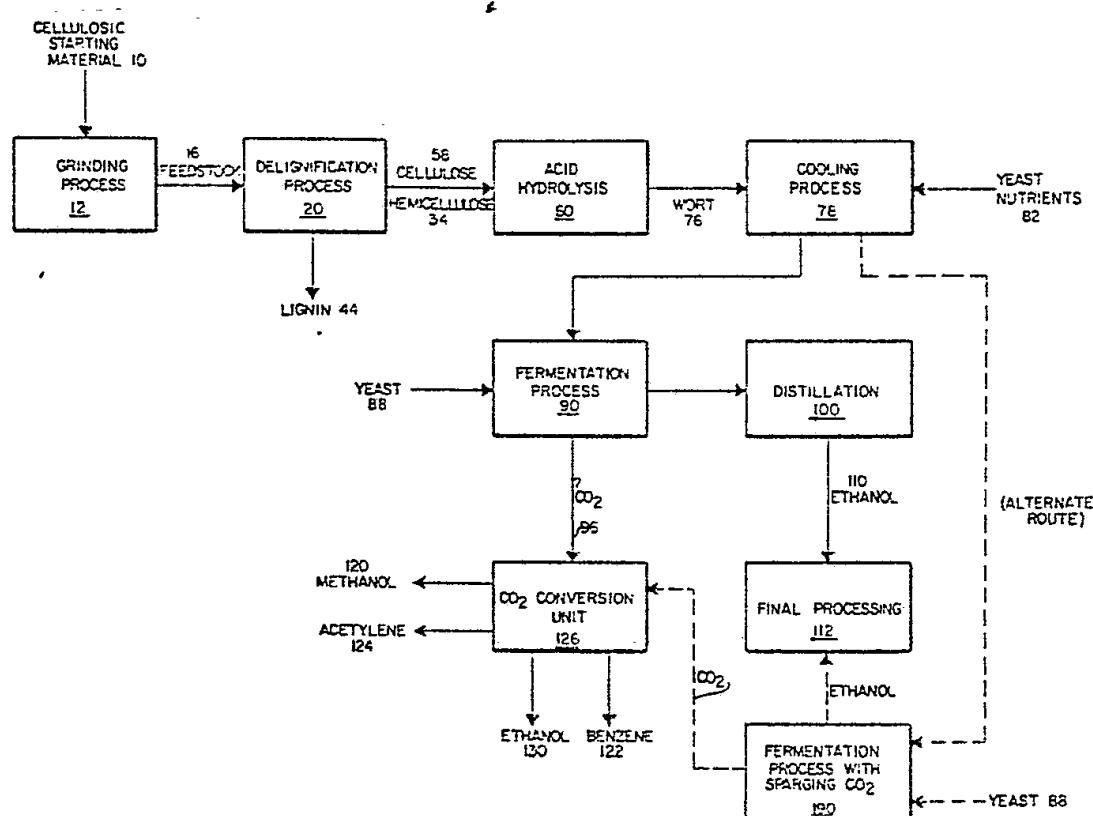
Family 17/29 - FAMPAT - ©Questel

Title

(EP--38359)

Alcohol manufacturing process.

Images



Publication data including kind & date

WO8101154	A1	1981-04-30	WO8101154
AU6646981	A	1981-05-07	AU8166469
NO812106	A	1981-06-19	NO8102106
DK274481	A	1981-06-22	DK8102744
JPS56501311	A	1981-09-17	JP56501311
EP0038359	A1	1981-10-28	EP--38359
EP0038359	A4	1982-02-16	EP--38359
MC1503	A1	1983-11-17	MC---1503
US4425433	A	1984-01-10	US4425433
CA1168998	A	1984-06-12	CA1168998
AU540923	B2	1984-12-06	AU-540923
CA1179282	A	1984-12-11	CA1179282
IN156131	B	1985-05-18	IN-156131



Abstract

(EP--38359)

A continuous process for the production of alcohol, preferably **ethanol** (130), from cellulosic materials (10). The cellulosic materials (10) are delignified such that the hemi-cellulose (34) and the cellulose (58) can be subsequently **acid** hydrolyzed (60) into simple sugars (76). These sugars are fermented (90) in the presence of yeast (88) to yield **ethanol** (110) and carbon dioxide (96). The alcohol vapor is removed from the **fermentation** solution under a reduced pressure and

subsequently distilled (100).Carbon dioxide gas may be sparged throughout the fermenting solution (190) in order to aid in the removal of the alcohol from the fermenting solution.The gaseous carbon dioxide is captured and utilized in the manufacture of additional quantities of **ethanol** or other basic chemicals.

Inventors

NEVES ALAN M

Latest standardized assignees - inventors removed

SMITH PAUL W OX RANCH

GLICK KEMPER H

PERONEK RUDY J

GLICK KENITH S

BIOMASS INTERNATIONAL

Family 18/29 - FAMPAT - ©Questel

Title

(US9386770)

Use of predissolved pristinamycin-type and polyether ionophore type antimicrobial agents in the production of **ethanol****Publication data including kind & date**[US20110294725](#) A1 2011-12-01 US20110294725[US9386770](#) B2 2016-07-12 US9386770**Abstract**

(US9386770)

A method of **controlling** microorganisms such as lactobacilli metabolism in mash in an **ethanol** production facility includes adding to the mash an effective amount to **control** such microorganisms of one or more of a substantially water insoluble pristinamycin-type antimicrobial agent, a substantially water insoluble polyether ionophore antimicrobial agent, or both, wherein the term "substantially water insoluble" means the antimicrobial agent has a solubility in pure water at 20° C. of 0.1 grams per liter or less, and wherein at least a portion of the substantially water insoluble antimicrobial agent(s) is added to the mash in the form of: 1) an organic liquid comprising at least one organic solvent having said substantially water insoluble antimicrobial agent(s) dissolved therein, said organic liquid advantageously comprising more than 1 gram per liter of said antimicrobial agent(s); 2) particles comprising said substantially water insoluble antimicrobial agent(s) and having a weight mean average diameter of less than 5 microns; or 3) both.

Inventors

FOWLIE DAVID ALAN

MATTSFIELD WAYNE

BAYROCK DENNIS P

Latest standardized assignees - inventors removed

OMNIGEN RESEARCH

PRINCE AGRI PRODUCTS

PHIBRO ANIMAL HEALTH

Family 19/29 - FAMPAT - ©Questel

Title

(EP3126531)

Processes for producing **ethanol** and yeast**Images**

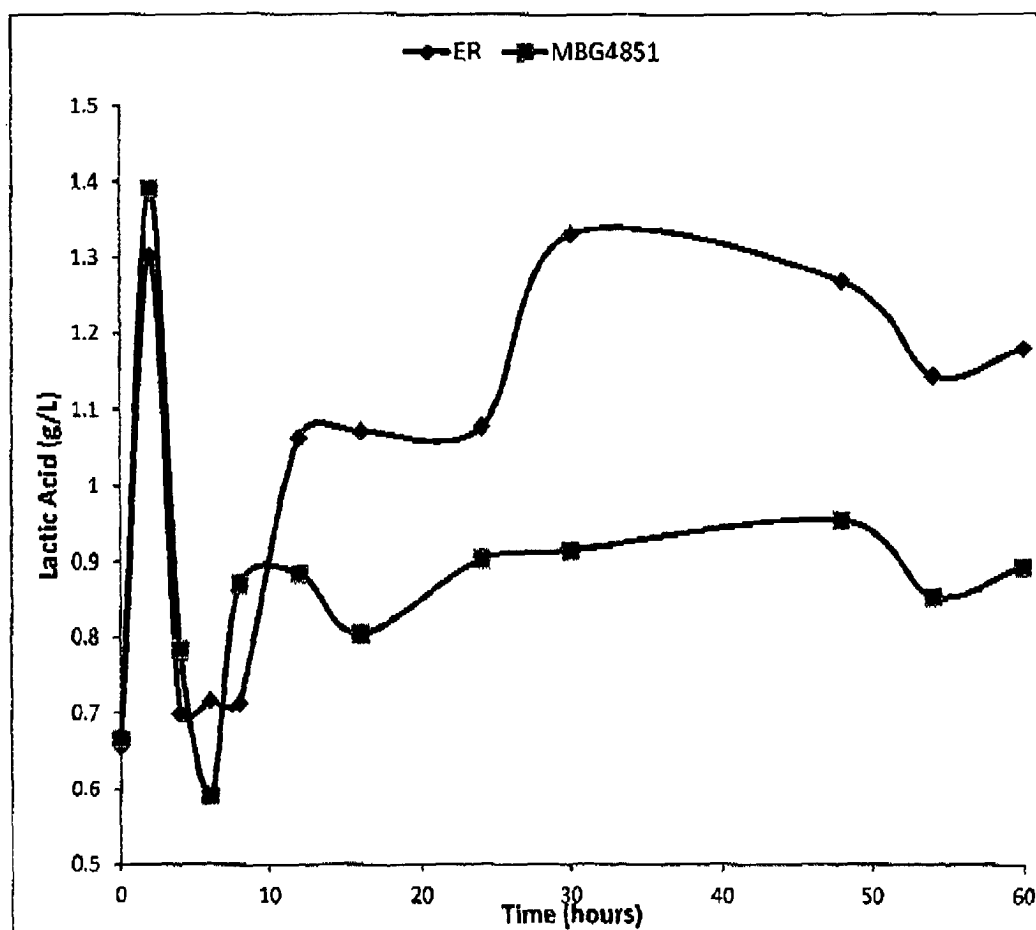


Fig. 1

Publication data including kind & date

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WO2015143324	A1	2015-09-24	WO2015143324
WO2015143317	A1	2015-09-24	WO2015143317
AU2015231037	A1	2016-08-25	AU2015231037
BR112016021704	A1	2016-11-01	BR112016021704
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EP3126531	A1	2017-02-08	EP3126531
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US20170145443	A1	2017-05-25	US20170145443
US20170166934	A1	2017-06-15	US20170166934
CN107208036	A	2017-09-26	CN107208036
BR112016021704	A2	2017-10-24	BR112016021704
US10036043	B2	2018-07-31	US10036043



Abstract

(EP3126531)

The present invention relates to processes for producing **ethanol** from starch-containing material by liquefying the starch-containing material at a temperature above the initial gelatinization temperature using an alpha-amylase; saccharifying using a glucoamylase and fermenting using a *Saccharomyces cerevisiae* yeast strain deposited under Accession No.V14/004037 at National Measurement Institute, (Victoria, Australia) or a fermenting organism strain having properties

that are about the same as that of the deposited *Saccharomyces cerevisiae* strain or a derivative of *Saccharomyces* strain V14/004037 having the defining characteristics of strain V14/004037. The invention also relates to a *Saccharomyces* yeast strain deposited under the Budapest Treaty and having NMI accession no. V14/004037 or a derivative of strain V14/004037 which exhibits one or more defining characteristics of strain V14/004037. The invention also relates to a process of recovering/extracting oil from an **ethanol** process of the invention using a *Saccharomyces* strain of the invention and compositions comprising a *Saccharomyces* yeast strain of the invention and naturally occurring and/or non-naturally occurring components.

Inventors

HEADMAN JENNIFER

SHIHADDEH KATIE

SAUNDERS JEREMY

CRAIG JOYCE

STEVENS MARK

VIDAL BERNARDO JR

MATTHEWS JOHN

CLARK SUZANNE

AKERMAN MICHAEL

ATTFIELD PAUL VICTOR

BELL PHILLIP JOHN LIVINGSTONE

Latest standardized assignees - inventors removed

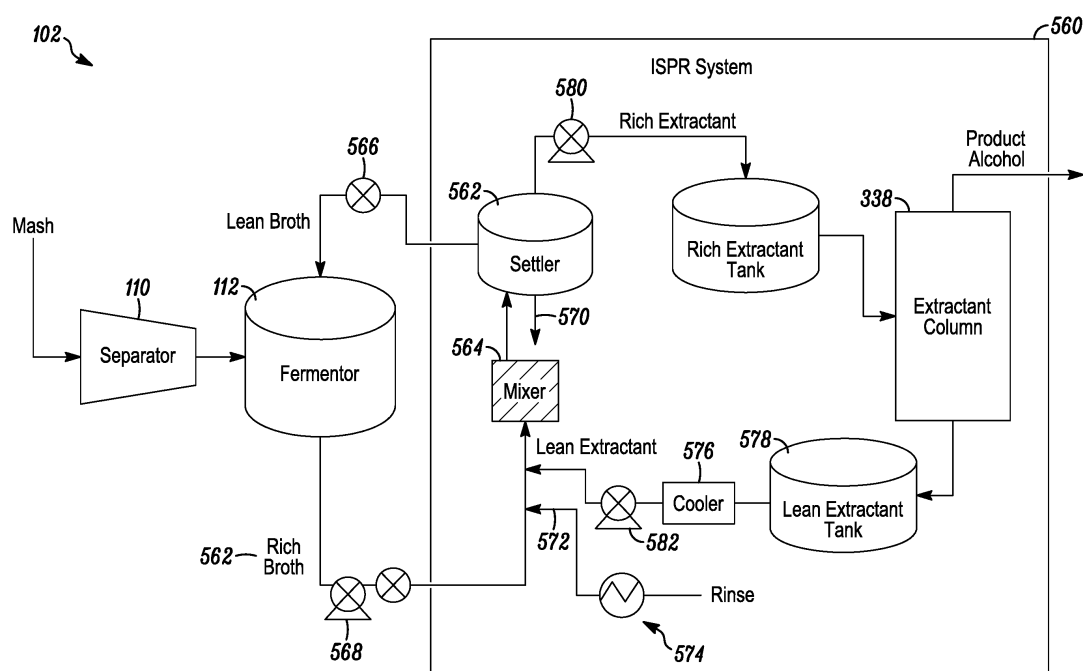
NOVOZYMES

MICROBIOGEN

Family 20/29 - FAMPAT - ©Questel

Title

(EP3129116)

Contamination mitigation**Images**

Publication data including kind & date

WO2015157607	A1	2015-10-15	WO2015157607				
BR112016023283	A1	2016-11-01	BR112016023283				
MX2016013359	A	2017-02-09	MX2016013359				
EP3129116	A1	2017-02-15	EP3129116				
JP2017513697	A	2017-06-01	JP2017513697				
BR112016023283	A2	2017-08-15	BR112016023283				
US20170253846	A1	2017-09-07	US20170253846				
EP3129116	A4	2018-02-14	EP3129116				

Abstract

(EP3129116)

The present disclosure is directed to methods, approaches, devices, equipment, and systems for minimizing or reducing **contamination** in facilities implementing **fermentation** or distillation processes. In embodiments, the facility is a biofuel plant that produces **fermentation** product such as product alcohol like butanol. In some embodiments, the methods, approaches, devices, equipment, and systems are operable to implement clean in place **contamination** (CIP) mitigation techniques that can also include sterilize in place (SIP) mitigation techniques to decontaminate equipment including surfaces of the equipment that come in contact with materials used in the production of product alcohols. Other cleaning and **contamination** minimizing techniques are also described.

Inventors

BERNFELD ADAM

BURLEW KEITH H

CALABRIA ANTHONY R

COFFEY DUNCAN

FUCHS BENJAMIN

GOES ANA PAULA

HENRY ADAM DAVID

TAMULIS WALTER

ZAHER JOSEPH J

Latest standardized assignees - inventors removed

BUTAMAX ADVANCED BIOFUELS

Family 21/29 - FAMPAT - ©Questel

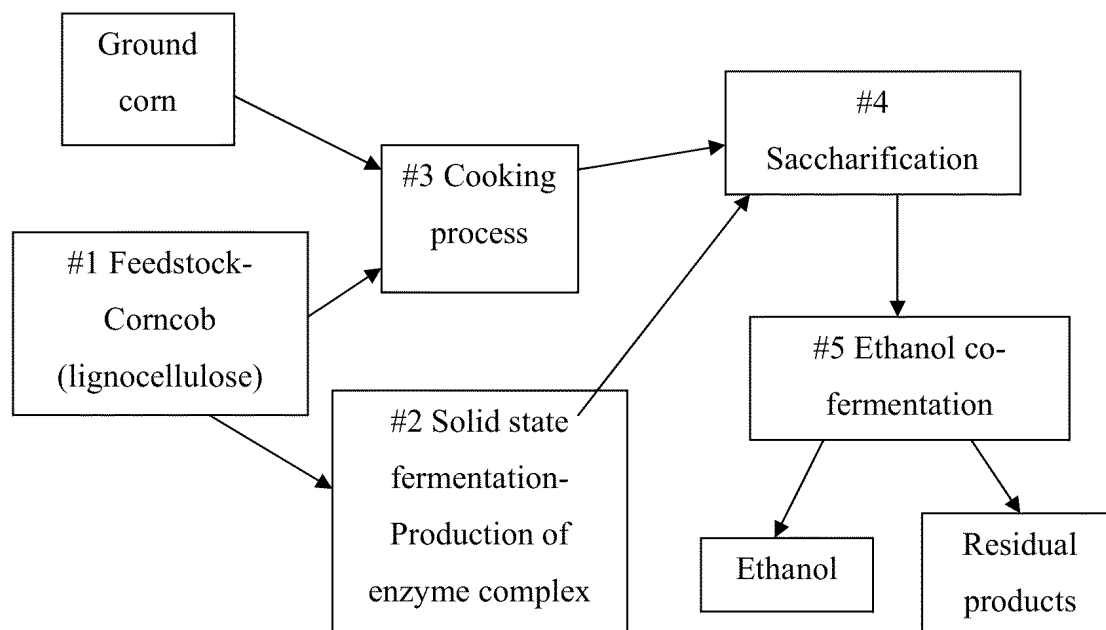
Title

(EP2408924)

Compositions and methods for conversion of lignocellulosic material to **fermentable** sugars and products produced therefrom

Images

FIGURE 1



Publication data including kind & date

WO2010107944	A1	2010-09-23	WO2010107944
CA2755449	A1	2010-09-23	CA2755449
US20100248320	A1	2010-09-30	US20100248320
AU2010226673	A1	2011-10-27	AU2010226673
EP2408924	A1	2012-01-25	EP2408924
TR201109113	T1	2012-03-21	TR201109113
CN102449156	A	2012-05-09	CN102449156
VN29679	A	2012-05-25	VN--29679
MX2011009745	A	2012-06-01	MX2011009745
JP2012520682	A	2012-09-10	JP2012520682
BRPI1012700	A1	2012-11-27	BR201012700
TH120309	A	2013-01-28	TH-120309
RU2011139512	A	2013-04-27	RU2011139512
US8658407	B2	2014-02-25	US8658407
CA2755449	C	2015-02-17	CA2755449
BRPI1012700	A2	2015-09-15	BR201012700



Abstract

(EP2408924)

The present invention relates to compositions and methods for the conversion of lignocellulosic material to fermentable sugars and to products produced therefrom (e.g., ethanol, foodstuffs, etc.). In particular, the invention provides lignocellulose-degrading compositions (e.g., generated via incubation of microbes with lignocellulosic priming feedstock in solid-state fermentation format) and methods of using the same (e.g., in saccharification and/or hydrolysis steps (e.g., on

ethanologenic feedstock) and as food or feed additives).

Inventors

LYONS MARK P

HOSKINS BRIAN J

Latest standardized assignees - inventors removed

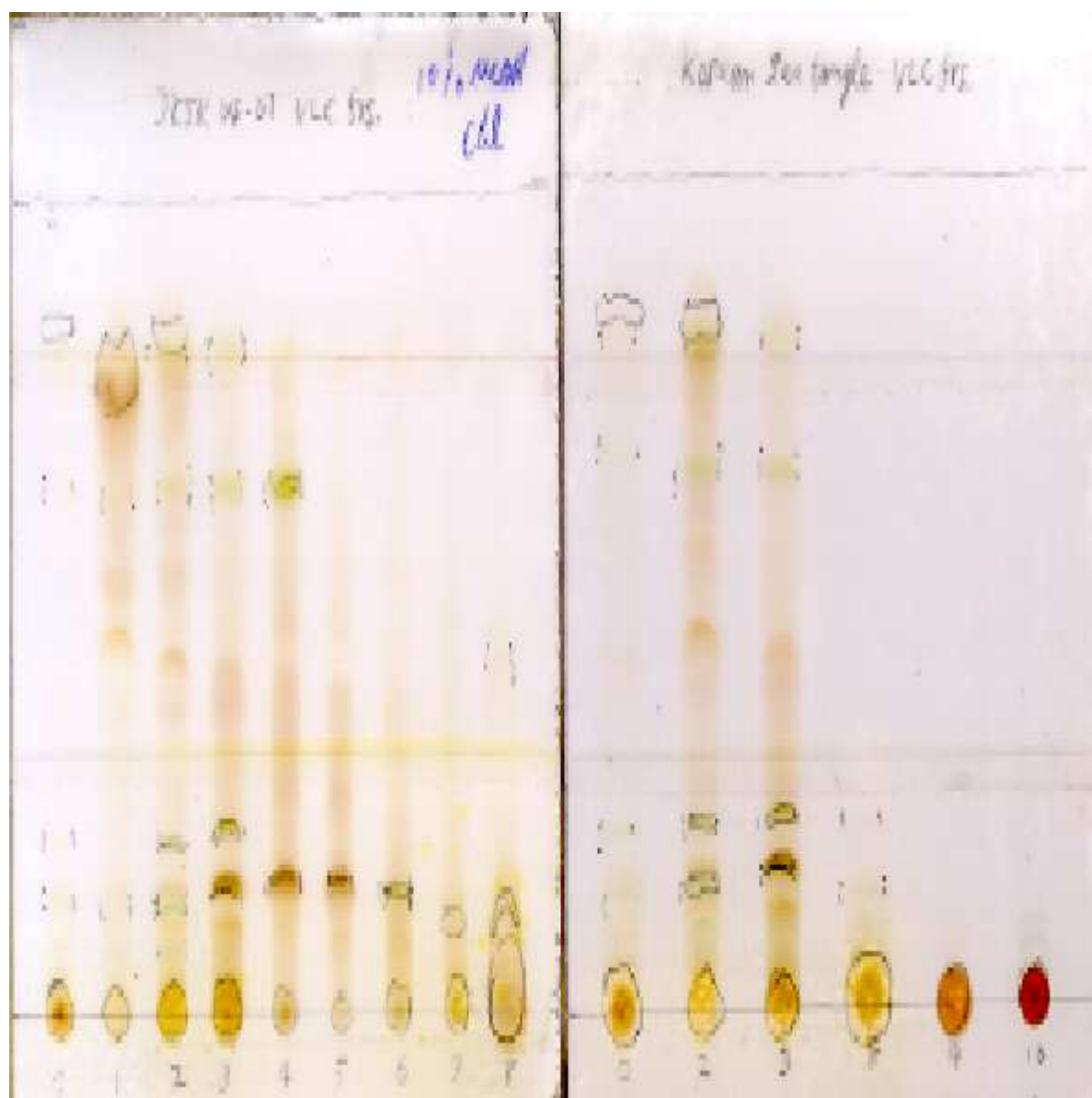
ALLTECH

Family 22/29 - FAMPAT - ©Questel

Title

(KR101142598)

An Antibacterial composition comprising the essential oil extract of *Kjellemaiella crassifolia* and the compounds isolated therefrom

Images**Publication data including kind & date**

[KR20110064910](#) A 2011-06-15 KR20110064910

[KR101142598](#) B1 2012-05-03 KR101142598

**Abstract**

(KR101142598)

PURPOSE: An antibacterial composition containing *Kjellemaiella crassifolia* extract or compound isolated from the same are provided to ensure excellent antibacterial activity and to prevent and treat **bacteria** infectious

diseases.CONSTITUTION: An antibacterial composition contains Kjellemaiella crassifolia extract or compound isolated from the same as an active ingredient.The Kjellemaiella crassifolia extract is isolated using water including purified water, low alcohol of C1-C4, hexane, chloroform, methylene chloride, ethyl acetate, glycerin, butylene glycol, or mixture solvent thereof.The compound isolated from Kjellemaiella crassifolia extract is 5,7,8-trihydroxy flavone(norwogonin) or 5,7,8-trihydroxyflavoen-7-O-glucuronide.A pharmaceutical composition for preventing and treating **bacteria** infectious diseases contains Kjellemaiella crassifolia or compound isolated from the same as an active ingredient.

Inventors

JO SOON YOUNG
KIM OK SEON
CHOI YONG SEOK
UEO MEYUNG HEE
KWON JUN GU
LEE SEUNG JOO
HA WANG HYUN
CHOI HYE JIN

Latest standardized assignees - inventors removed

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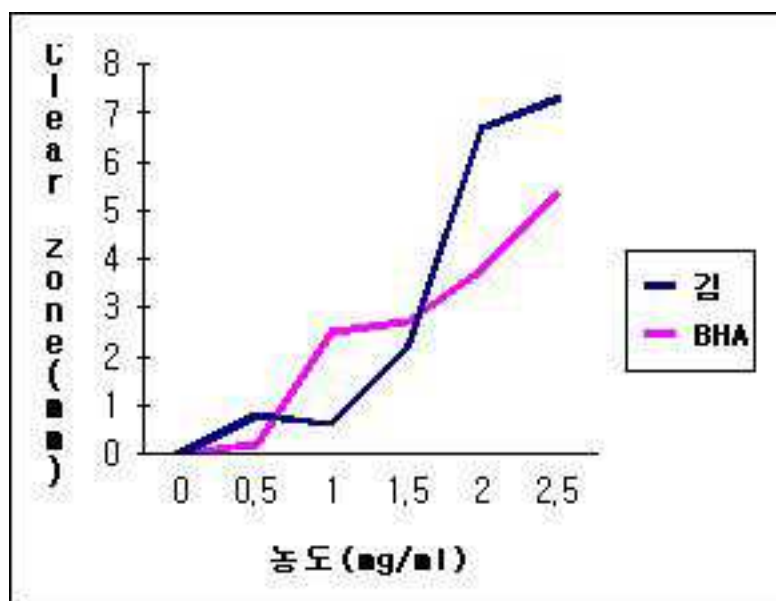
Family 23/29 - FAMPAT - ©Questel

Title

(KR101248741)

An Antibacterial composition comprising the essential oil extract of Porphyra tenera

Images



Publication data including kind & date

KR20110049574	A	2011-05-12	KR20110049574
KR101248741	B1	2013-03-28	KR101248741



Abstract

(KR101248741)

PURPOSE: An antibacterial composition containing Porphyra tenera extract is provided to ensure antibacterial activity against pathogenic **bacteria** and to prevent and treat **bacterial** infectious diseases.CONSTITUTION: An antibacterial composition contains Porphyra tenera extract as an active ingredient.The composition has antibacterial activity against Escherichia coli, Bacillus subtilis, Candida albicans, Streptococcus mutans, or Staphylococcus aureus.The extract is isolated using water including purified water, low alcohol of C1-C4, hexane, chloform, methylene chloride, ethyl acetate, glycerin, butylene glycol, or mixture solvent.A pharmaceutical composition for preventing and treating **bacterial** infectious

diseases contains *Porphyra tenera* extract as an active ingredient. A neutraceutical composition for preventing and treating **bacteria** infectious diseases contains the *Porphyra tenera* extract as an active ingredient. The neutraceutical composition is manufactured in the form of powder, granule, tablet, capsule, or beverage.

Inventors

LEE SEUNG JOO
HA WANG HYUN
CHOI HYE JIN
JO SOON YOUNG
KIM OK SEON
CHOI YONG SEOK
UEO MEYUNG HEE
KWON JUN GU

Latest standardized assignees - inventors removed

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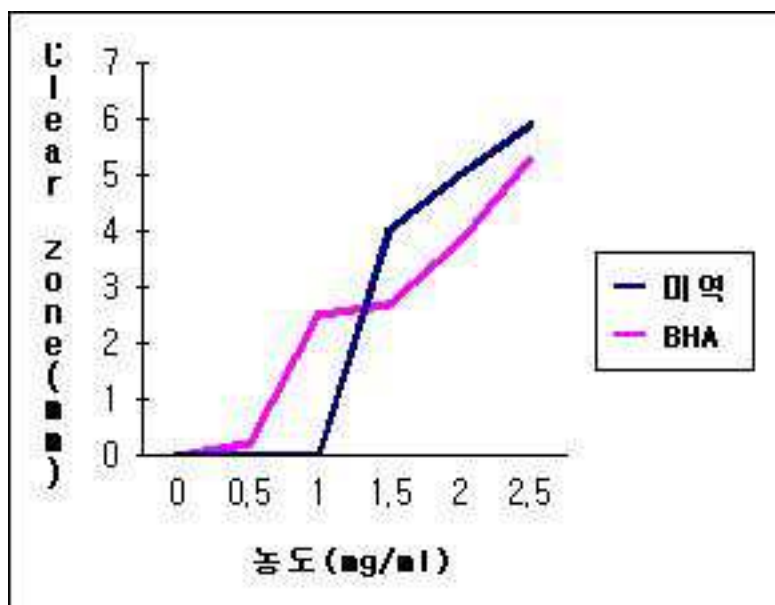
Family 24/29 - FAMPAT - ©Questel

Title

(KR101182053)

An Antibacterial composition comprising the essential oil extract of *Undaria pinnatifida* Garney Suringar

Images



Publication data including kind & date

KR20110049576	A	2011-05-12	KR20110049576
KR101182053	B1	2012-09-11	KR101182053



Abstract

(KR101182053)

PURPOSE: An antibacterial composition containing *Undaria pinnatifida* (Garney) Suringar extract is provided to ensure antibacterial activity against pathogenic **bacteria** and to be used in a pharmaceutical composition and health food. **CONSTITUTION:** An antibacterial contains *Undaria pinnatifida* (Garney) Suringar extract as an active ingredient. The composition has antibacterial activity against *Escherichia coli*, *Bacillus subtilis*, *Candida albicans*, *Streptococcus mutans*, or *Staphylococcus aureus*. The *Undaria pinnatifida* (Garney) Suringar extract is isolated using water, low alcohol of C1-C4, hexane, chloroform, methylene chloride, ethyl acetate, glycerin, butylene glycol, or mixture solvent.

Inventors

LEE SEUNG JOO
HA WANG HYUN

CHOI HYE JIN

JO SOON YOUNG

KIM OK SEON

CHOI YONG SEOK

UEO MEYUNG HEE

KWON JUN GU

Latest standardized assignees - inventors removed

NATIONAL UNIVERSITY KANGNUNG WONJU INDUSTRY AC

Family 25/29 - FAMPAT - ©Questel

Title

(US4564595)

Alcohol manufacturing process

Images

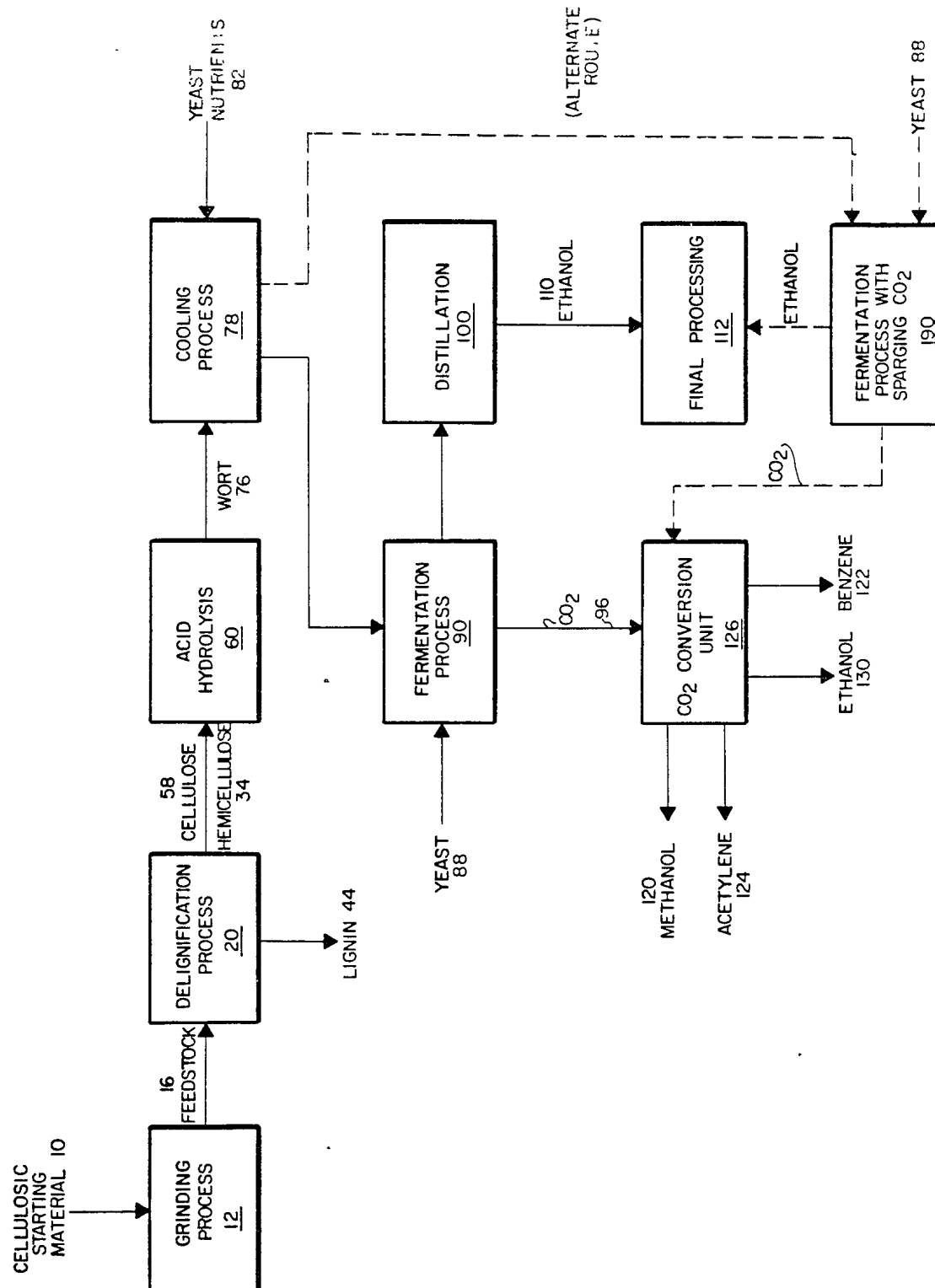


Fig. 1

Publication data including kind & date

IT8119167	D0	1981-01-16	IT8119167
BE886588	A	1981-06-10	BE-886588
IL62644	A	1981-06-29	IL--62644
FI811222	L	1982-04-21	FI8101222
BR8102445	A	1982-08-17	BR8102445
ES501557	A0	1982-09-16	ES-501557
ES8207583	A1	1982-09-16	ES8207583
AR230456	A1	1984-04-30	AR-230456
GR75214	B	1984-07-13	GR--75214
KR840001955	B1	1984-10-26	KR840001955
NZ196915	A	1984-11-09	NZ-196915



[US4564595](#)

A 1986-01-14 US4564595

[IT1210472](#)

B 1989-09-14 IT1210472

**Abstract**

(US4564595)

A continuous process for the production of alcohol, preferably **ethanol**, from cellulosic materials. The cellulosic materials are delignified such that the hemicellulose and the cellulose can be subsequently **acid** hydrolyzed into simple sugars. These sugars are fermented in the presence of yeast to yield **ethanol** and carbon dioxide. The alcohol vapor is removed from the **fermentation** solution under a reduced pressure and subsequently distilled. Carbon dioxide gas may be sparged throughout the fermenting solution in order to aid in the removal of the alcohol from the fermenting solution. The gaseous carbon dioxide is captured and utilized in the manufacture of additional quantities of **ethanol** or other basic chemicals.

Inventors

NEVES ALAN M

Latest standardized assignees - inventors removed

BIOMASS INTERNATIONAL

Family 26/29 - FAMPAT - ©Questel

Title

(EP3030670)

Solid state **fermentation** systems and process for producing high-quality protein concentrate and lipids**Images**

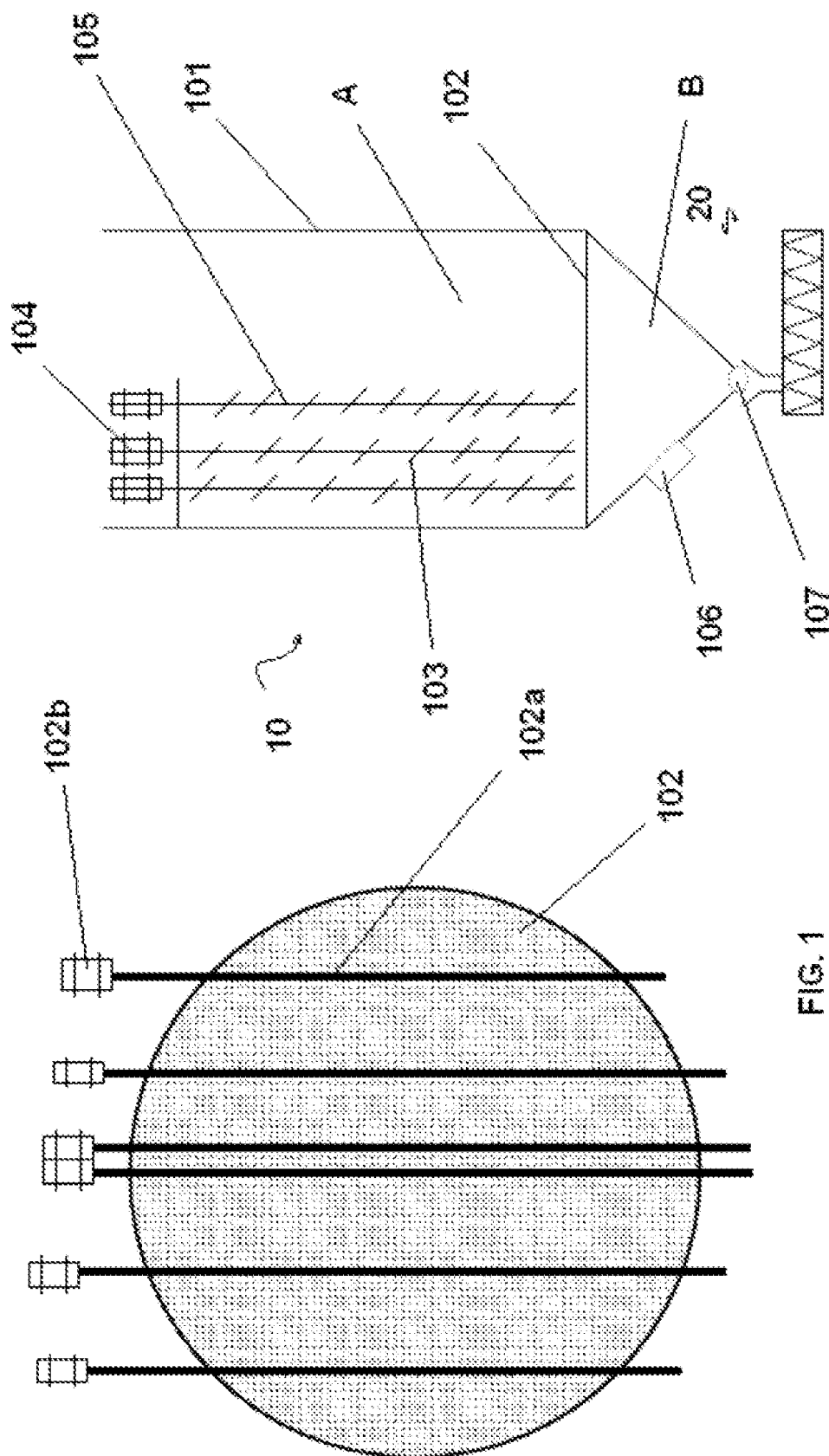


FIG. 1

Publication data including kind & date

CA2921172	A1	2015-02-12	CA2921172
US20150044356	A1	2015-02-12	US20150044356
WO2015021211	A2	2015-02-12	WO201521211
WO2015021211	A3	2015-04-16	WO201521211



BR112016002818	A1	2016-02-23	BR112016002818				
EP3030670	A2	2016-06-15	EP3030670				
IN201647006789	A	2016-07-01	IN201647006789				
CN105934519	A	2016-09-07	CN105934519				
JP2016533743	A	2016-11-04	JP2016533743				
MX2016001755	A	2017-04-06	MX2016001755				
EP3030670	A4	2017-07-26	EP3030670				
BR112016002818	A2	2017-08-01	BR112016002818				
RU2016107970	A	2017-09-08	RU2016107970				
RU2016107970	A3	2018-03-13	RU2016107970				

Abstract

(EP3030670)

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

Inventors

BOOTSMA JASON A

GIBBONS WILLIAM R

BROWN MICHAEL L

Latest standardized assignees - inventors removed

PRAIRIE AQUA TECHNOLOGY

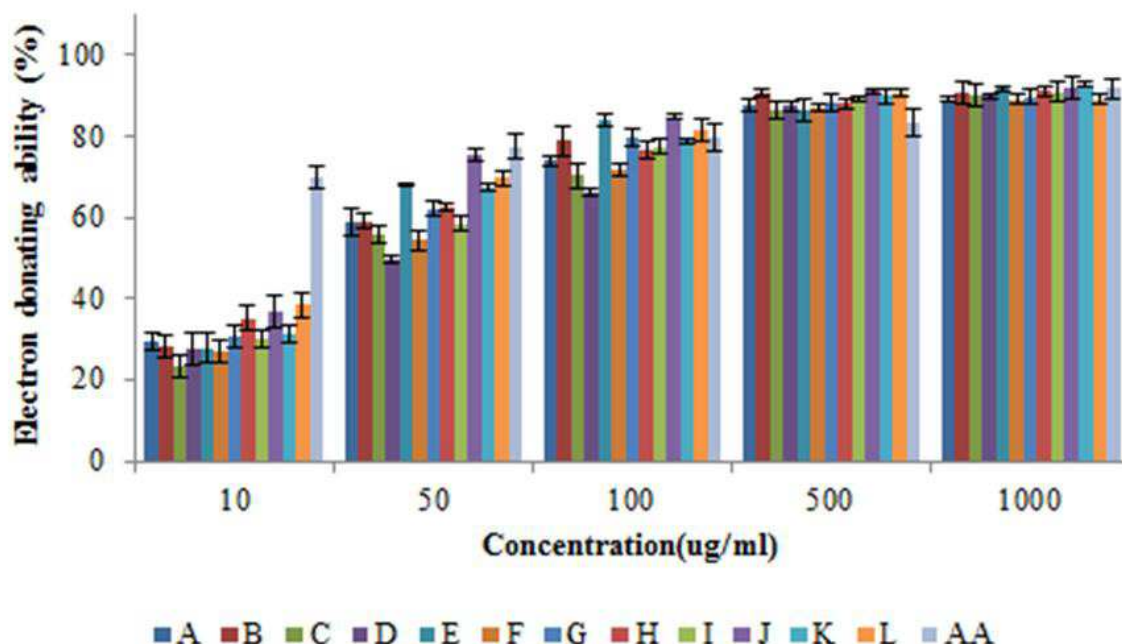
Family 27/29 - FAMPAT - ©Questel

Title

(KR101541842)

Skin composition comprising the extract of fermented chestnut bur showing skin whitening and anti-aging or anti-inflammatory activity

Images



Electron donating ability of extracts of fermentation by *Lactobacillus casei* in chestnut bur.

A : ethanol extracts of 1day fermentation by *Lactobacillus casei*(0%) in chestnut bur
 B : ethanol extracts of 1day fermentation by *Lactobacillus casei*(1%) in chestnut bur
 C : ethanol extracts of 1day fermentation by *Lactobacillus casei*(5%) in chestnut bur
 D : ethanol extracts of 1day fermentation by *Lactobacillus casei*(10%) in chestnut bur
 E : ethanol extracts of 3day fermentation by *Lactobacillus casei*(0%) in chestnut bur
 F : ethanol extracts of 3day fermentation by *Lactobacillus casei*(1%) in chestnut bur
 G : ethanol extracts of 3day fermentation by *Lactobacillus casei*(5%) in chestnut bur
 H : ethanol extracts of 3day fermentation by *Lactobacillus casei*(10%) in chestnut bur
 I : ethanol extracts of 6day fermentation by *Lactobacillus casei*(0%) in chestnut bur
 J : ethanol extracts of 6day fermentation by *Lactobacillus casei*(1%) in chestnut bur
 K : ethanol extracts of 6day fermentation by *Lactobacillus casei*(5%) in chestnut bur
 L : ethanol extracts of 6day fermentation by *Lactobacillus casei*(10%) in chestnut bur
 AA : Ascorbic acid. Result are means $\pm$ S.D. of triplicate data.

Publication data including kind & date

[KR20150049081](#) A 2015-05-08 KR20150049081
[KR101541842](#) B1 2015-08-17 KR101541842



Abstract

(KR101541842)

The present invention relates to a composition containing fermented chestnut bur extract as an active component, and more specifically, represents excellent inhibitory activity of tyrosinase and excellent skin whitening, antioxidant action or anti-inflammatory activity in an astringent activity test and all sorts of antioxidant and anti-inflammatory tests. The fermented chestnut bur extract can be efficiently used as a pharmaceutical or a cosmetic composition for skin whitening and antioxidative action, or anti-inflammatory and an external agent for the skin.

Inventors

YANG JAE HWANG
 JANG MIN JUNG
 PARK DONG WOO
 BAEK SUNG HWAN
 LEE JIN TAE
 JUN DONG HA

Latest standardized assignees - inventors removed

DERMA TECHNOLOGY KOREA

Family 28/29 - FAMPAT - ©Questel

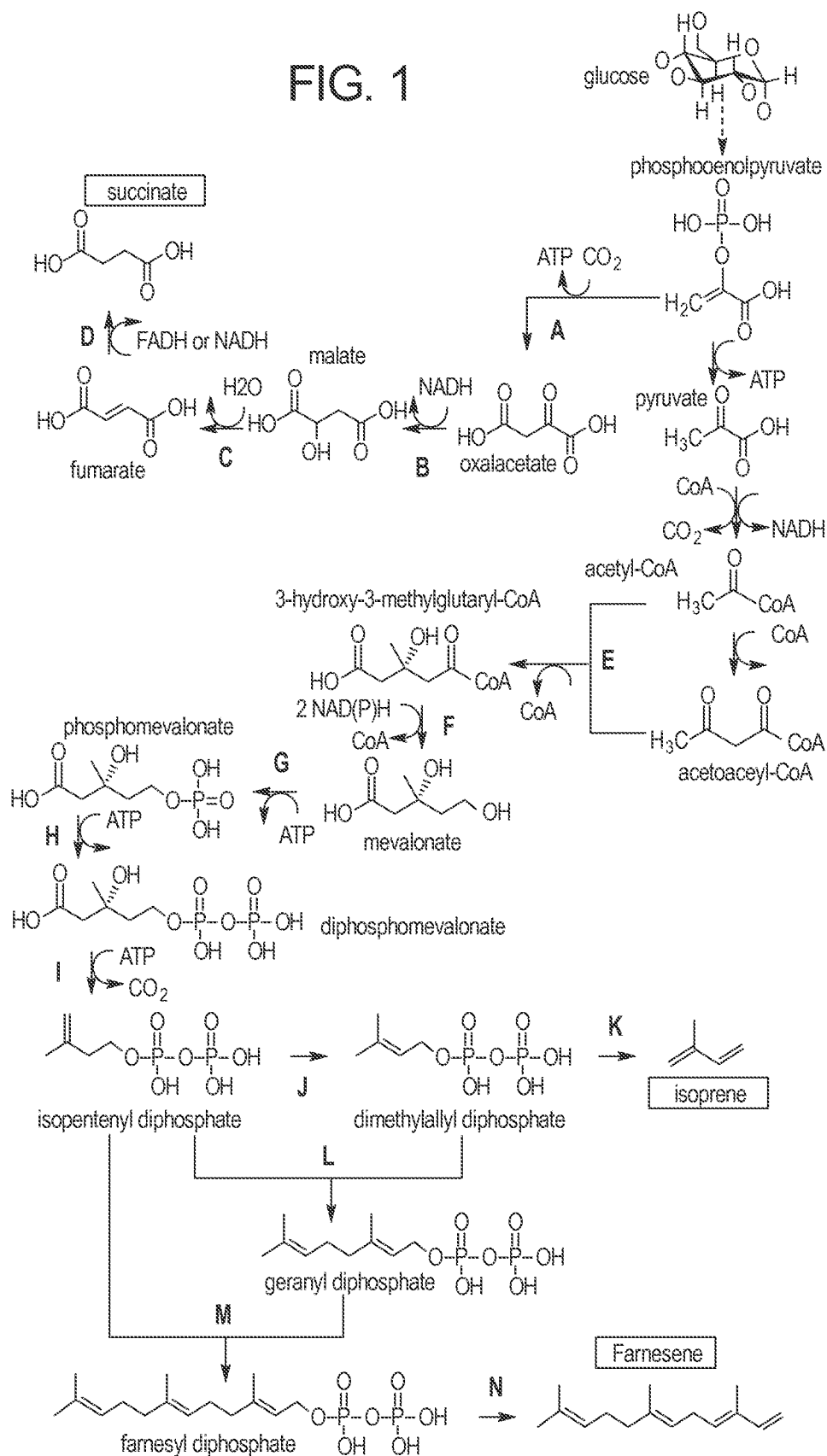
Title

(WO201436140)

Methods for production of a terpene and a co-product

Images

FIG. 1



Publication data including kind & date

WO2014036140	A2	2014-03-06	WO201436140
WO2014036140	A3	2014-05-01	WO201436140
US20150211024	A1	2015-07-30	US20150211024
BR112015004488	A1	2018-11-06	BR112015004488
BR112015004488	A2	2018-12-11	BR112015004488



Abstract

(WO201436140)

The present disclosure generally relates to microorganisms (e.g., non-naturally occurring microorganisms) that comprise one or more polynucleotides coding for enzymes in a pathway that catalyze a conversion of a carbon source (e.g., a fermentable carbon source) to terpene and a co-product such as succinate, 1,3-butanediol, or crotonyl alcohol and the use of such microorganisms for the production of terpene and a co-product such as succinate, 1,3-butanediol, or crotonyl alcohol.

Inventors

GARCEZ LOPES MATEUS SCHREINER

SLOVIC AVRAM MICHAEL

Latest standardized assignees - inventors removed

BRASKEM S A

Family 29/29 - FAMPAT - ©Questel

Title

(WO201230268)

Antiinfective plant nucleoprotein isolates

Publication data including kind & date

SE1000886	A1	2012-03-02	SE201000886
WO2012030268	A1	2012-03-08	WO201230268
SE535754	C2	2012-12-04	SE-535754
IN1242/DELNP/2013	A	2014-09-26	IN2013DN01242

**Abstract**

(WO201230268)

Foam fractionation is disclosed as a method for nucleoprotein capture and concentration from plant extracts without DNA or starch contamination. Plant nuclear proteins are first extracted by dilute acid or high-salt. Air is introduced as bubbles in the plant extract until foam formation. The foam is recovered and broken into a concentrated plant nuclear protein mixture which contains natural anti-infective histones, which are both antimicrobial and antiviral. The invention relates to a process for isolation of nucleoproteins from the plant kingdom, to the use thereof, or to a biocide and pharmaceutical product comprising an anti-infective nucleoprotein isolate. Plant histones prepared by foam capture represents an essentially unlimited source for natural, biodegradable peptide antibiotics and antivirals.

Inventors

ROTHMAN ULF

Latest standardized assignees - inventors removed

OCTAMER