

Search history

Search IC=(A23C21) (Results 3014)

1:

Search 1 and homogenize* (Results 431)

2:

Search 1 and homoge* (Results 797)

3:

Search 3 and citrate (Results 201)

4:

Search 4 and tripolyphosphate (Results 12)

5:

Search [SP]: reivindicaciones 1. un metodo para obtener un producto lacteo fermentado que comprende los pasos de: a) analizar la leche para determinar su contenido de grasa, proteinas, solidos solubles, lactosa, densidad, peso específico y temperatura b) homogenizar la leche para estandarizar el contenido de grasa c) adicionar lactosuero a la leche en forma de hilo d) adicionar crema de leche pasteurizada a la mezcla del paso c) e) agregar azucar, una mezcla para crema agria, almidon fortificado, safety lac a la mezcla del paso c) bajo agitacion constante. f) pasteurizar la mezcla del paso e) y dejar enfriar g) adicionar cultivo lactico a la mezcla fria del paso f) y mezclar h) dejar reposar la mezcla del paso g) para que se realice el proceso de fermentacion i) refrigerar la mezcla del paso h) por un periodo de tiempo largo j) homogenizar la mezcla del paso i) para romper los globulos de grasa formados durante la refrigeracion. caracterizado porque a la leche se le agrega 0,3 percent en peso de tripolifosfato y al lactosuero se le adiciona de 0,02 percent a 0,03 percent en peso de citrato. 2. el metodo de acuerdo con la reivindicacion 1, caracterizado porque se adicionan las mismas cantidades de leche y lactosuero. 3. el metodo de acuerdo con la reivindicacion 1 o la reivindicacion 2 caracterizado porque el producto lacteo resultante es un suero. 4. el metodo de acuerdo con cualquiera de las reivindicaciones anteriores, caracterizado porque el suero es saborizado una vez ha sido homogenizado. 5. el metodo de acuerdo con la reivindicacion 1, caracterizado porque comprende los siguientes pasos: a) homogenizar el contenido de grasa de la leche a un valor de entre 15 percent y 18 percent b) adicionar 0,3 percent tripolifosfato a la leche del paso a) c) adicionar entre 0,02 percent y 0,03 percent de citrato al lactosuero d) calentar la leche hasta 60 degrees c e) adicionar el lactosuero a la leche en forma de hilo f) adicionar 18 percent en peso total de la mezcla de leche y lactosuero de crema de leche a la mezcla del paso e) g) adicionar azucar, mezcla para crema agria, almidon fortificado, safety lac a la mezcla del paso e), agitando constantemente h) pasteurizar la mezcla del paso g) a una temperatura de 72 degrees centigrade por un tiempo de 15 minutos i) enfriar la mezcla resultante del paso h) hasta una temperatura de 38 degrees centigrade a 40 degrees c j) inocular la mezcla fria del paso i) con cultivo lactico y mezclar k) dejar reposar la mezcla inoculada del paso j) a la temperatura de 38 degrees centigrade hasta obtener un ph de 4,3 i) refrigerar la mezcla resultante del paso k) por un periodo de 12 horas m) homogenizar los globulos grasos formados durante la refrigeracion del paso i) n) adicionar saborizantes, estabilizantes y, opcionalmente, estabilizantes a la mezcla homogenizada del paso m) o) envasar y refrigerar la mezcla del paso n). 6. el metodo de acuerdo con la reivindicacion 5, caracterizado porque en el paso g) se adicionan los siguientes ingredientes, las cantidades son expresadas en funcion del peso total de la mezcla de leche y lactosuero: - 0,25 percent en peso de mezcla para crema agria - 0,25 percent de safety lac - 3 percent en peso de azucar - 1 percent en peso de sal refinada - 2 percent en peso de goma xantan 1 percent en peso de almidon modificado 2 percent en peso de pimenton. 7. el metodo de acuerdo con la reivindicacion 6, caracterizado porque en el paso j) se adiciona 2 percent en peso de cultivo svme. 8. el metodo de acuerdo con la reivindicacion 1, caracterizado porque comprende los siguientes pasos: a) homogenizar el contenido de grasa de la leche a un valor de entre 15 percent y 18 percent b) adicionar 0,3 percent tripolifosfato a la leche del paso a) c) adicionar entre 0,02 percent y 0,03 percent de citrato al lactosuero d) calentar la leche hasta 60 degrees c e) adicionar el lactosuero a la leche en forma de hilo f) adicionar 18 percent en peso total de la mezcla de leche y lactosuero de crema de leche a la mezcla del paso e) g) adicionar azucar, mezcla para crema agria, almidon fortificado, safety lac a la mezcla del paso e), agitando constantemente h) pasteurizar la mezcla del paso g) a una temperatura de 72 degrees centigrade por un tiempo de 15 minutos i) enfriar la mezcla resultante del paso h) hasta una temperatura de 38 degrees centigrade a 40 degrees c j) inocular la mezcla fria del paso i) con cultivo lactico y mezclar k) dejar reposar la mezcla inoculada del paso j) a la temperatura de 38 degrees centigrade a 40 degrees centigrade hasta obtener un ph de 4,3 i) refrigerar la mezcla resultante del paso k) por un periodo de 12 horas m) homogenizar los globulos grasos formados durante la refrigeracion del paso i) n) adicionar saborizantes, estabilizantes y, opcionalmente, estabilizantes a la mezcla homogenizada del paso m) o) envasar y refrigerar la mezcla del paso n). 9. el metodo de acuerdo con la reivindicacion 5, caracterizado porque en el paso g) se adicionan los siguientes ingredientes, las cantidades son expresadas en funcion del peso total de la mezcla de leche y lactosuero: - 0,25 percent en peso de mezcla para crema agria - 0,25 percent de safety lac - 0,5 percent en peso de ajo - 1,5 percent en peso de sal refinada - 2 percent en peso de goma xantan - 1 percent en peso de almidon modificado - 0,3 percent en peso de finas hierbas. 10. el metodo de acuerdo con la reivindicacion 9, caracterizado porque en el paso j) se adiciona 2 percent en peso de cultivo svme. claims 1. a method for obtaining a fermented dairy product which comprises the steps of: a) analyzing the milk to determine its content of fat, protein, lactose, soluble solids, density, specific weight and temperature (b) homogenizing the milk fat content (c) add to standardize the whey to milk in the form of yarn (d) adding to the mixture of the pasteurized milk cream step c) (e) adding a mixture for sour cream, fortified sugar, starch, safety to the mixture of step c) lac under constant stirring. the mixture of step (e) and (f) pasteurize cool g) add lactic culture to the cold mixture of step f) and mixing (h) leaving the mixture of step g) for the fermentation process (i) cooling the mixture of step h) for a long period of time (j) homogenizing the mixture of step i) to break up the fat globules formed during cooling. characterized in that the milk is added 0.3 percent by weight of sodium tripolyphosphate and whey is added to 0.02 percent to 0.03 percent by weight of citrate. 2. the method according to claim 1, characterized in that are added in the same amounts of milk and whey. 3. the method according to claim 1 or claim 2 characterized in that the resulting dairy product is a serum. 4. the method according to any of the previous claims, characterized in that the whey is flavored once it has been homogenate. 5. the method according to claim 1, characterized in that it comprises the following steps: a) homogenizing the fat content of the milk at a value of between 15 percent and 18 percent b) adding 0.3 percent sodium tripolyphosphate to milk of step a) (c) between 0.02 percent and 0.03 percent citrate added whey (d) heating the milk up to 60 degrees c (e) adding the whey to milk in the form of yarn f) add 18 percent by total weight of the mixture of milk and whey milk cream to the mixture of step e) g) add sugar, starch mixture for sour cream, fortified, safety to the mixture of step e) lac, stirring constantly h) pasteurize the mixture of step g) at a temperature of 72 degrees centigrade for a time of 15 minutes i) cooling the mixture resulting from step h) to a temperature of 38 degrees centigrade to 40 degrees c j) inoculating the cold mixture of step i) with lactic culture and mixing k) leave the inoculated mix in step j) at the temperature of 38 degrees centigrade to 40 degrees centigrade until a ph of 4.3 (i) cooling the mixture resulting from step k) for a period of 12 hours m) homogenize the fat globules formed during cooling of step i) n) add flavors, stabilizers, and, optionally, stabilizers to the homogenized mixture of step m) or) packaging and cooling the mixture of step n). 6. the method according to claim 5, characterized in that in the step g) are added the following ingredients, the amounts are expressed based on the total weight of the mixture of milk and whey: - 0.25 percent by weight of mixture for sour cream - 0.25 percent of safety - 3 percent by weight of sugar lac - 1 percent by weight of refined salt 2 percent by weight of xanthan gum 1 percent by weight of modified starch 2 percent by weight of paprika. 7. the method according to claim 6, characterized in that in the step j) is added 2 percent by weight of svme culture. 8. the method according to claim 1, characterized in that it comprises the following steps: a) homogenizing the fat content of the milk at a value of between 15 percent and 18 percent b) adding 0.3 percent sodium tripolyphosphate to milk of step a) (c) between 0.02 percent and 0.03 percent citrate added whey (d) heating the milk up to 60 degrees c (e) adding the whey to milk in the form of yarn f) add 18 percent by total weight of the mixture of milk and whey milk cream to the mixture of step e) g) add sugar, starch mixture for sour cream, fortified, safety to the mixture of step e) (Results 7)

Search 3 and fermenta* (Results 296)

7:

Search 7 and pasteur* (Results 190)

8:

Search 8 and refrigerat* (Results 2)

9:

Search 8 and refrigerat* (Results 78)

10:

Search 8 and refrigerat* (Results 78)

11:

Search 11 and sugar (Results 62)
12:
Search 12 and sour (Results 30)
13:
Search 13 and citrate (Results 22)
14:
Search RF=(16146399) (Results 6)
15:

Title: HIGH-PROTEIN DAIRY PRODUCT AND PROCESS FOR MAKING

Abstract: A dairy-based yogurt product having a protein level above 15 percent, sometimes more than 25 percent, with a smooth and rich texture and no grittiness. The yogurt product includes a particular selection of dairy proteins and other ingredients to raise the gelation temperature of the dairy proteins and avoid causing gelation or precipitation during pasteurization. Additionally, pasteurization temperatures, times and methods are selected to avoid gelation. Starting dairy proteins generally have relatively higher pH levels and low total acidity (TA) levels to help reduce gelation during pasteurization. Ingredients such as buffering agents and sequestering agents may be utilized to help raise the gelation temperature, as well as higher sugar levels which can control hydration of the proteins.

Classifications:

International (IPC 8-9): A23C21/00 A23C3/02 A23C9/00 A23C9/12 A23C9/123 A23C9/13 A23C9/133 A23C9/15 A23C9/154 (Advanced/Invention)

CPC: A23C9/1307 A23C3/02 A23C9/00 A23C9/12 A23C9/123 A23C9/15 A23C9/1544 A23C21/00 A23C9/133

US: 1/1 426/34 426/41 426/42 426/43 426/522 426/580 426/61



Family:

Publication number	Publication date	Application number	Application date
US2015118358 AA	20150430	US20140270536	20140506
US2015320062 AA	20151112	US20150699433	20150429
US2015374004 AA	20151231	US20150851636	20150911
US2016000102 AA	20160107	US20150851649	20150911
US9040107 BB	20150526	US20140270536	20140506
US9167826 BA	20151027	US20150699433	20150429
US9723852 BB	20170808	US20150851636	20150911
US9723853 BB	20170808	US20150851649	20150911

Priority:

US20130897086P 20131029 US20140270536 20140506 US20150699433 20150429
 US20150851636 20150911 US20150851649 20150911

Probable Assignee: TWIN CUPS LLC

Assignee(s): (std): TWIN CUPS LLC

Inventor(s): (std): BENNETT CRAIG ; CAREY NATHAN ; ISRAELACHVILI JACOB

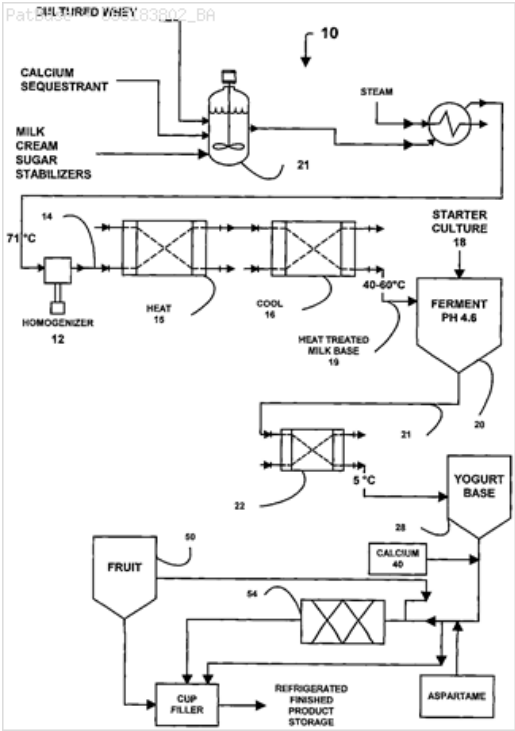
Agent(s): GUY L; STEVEN C; SOCAL IP LAW GROUP LLP

Title: Dairy products and method of preparation

Abstract: Refrigerated cultured dairy products such as yogurt having enhanced anti-mold stability are prepared by including minute quantities of a cultured dairy ingredient having been cultured with a propionic acid forming culture. The propionic bearing cultured dairy ingredient such as whey is added to a milk base that is then heat treated prior to inoculation and fermentation with a yogurt culture. Premature protein coagulation that can occur during the heat treatment step is minimized by adding minute quantities of a calcium sequestrant to the milk base.

Classifications:

International (IPC 8-9): A23C9/123 A23C9/127 A23C9/13 (Advanced/Invention); A23C9/12 A23C9/13 (Core/Invention)
International (IPC 1-7): A23C21/02 A23C9/00 A23C9/12 A23C9/123 A23C9/13 A23L1/304
CPC: A23C9/1234 A23C9/127 A23C9/1307 A23C9/1322 A23Y2320/00
European: A23C9/123D A23C9/127 A23C9/13B A23C9/13E K23Y320/00
US: 426/321 426/34 426/39 426/40 426/41 426/42 426/43 426/580 426/583 426/74



Family:

Publication number	Publication date	Application number	Application date
AU200051622 A1	20001218	AU20000051622	20000524
AU200051622 A5	20001218	AU20000051622D	20000524
US6183802 BA	20010206	US19990321771	19990527
US6419974 BA	20020716	US20000711088	20001114
WO0072691 A2	20001207	WO2000US14374	20000524
WO0072691 A3	20010525	WO2000US14374	20000524

Priority:

US19990321771 19990527 WO2000US14374 20000524 US20000711088 20001114

Probable Assignee: GENERAL MILLS INC

Assignee(s): (std): JOHNSON TIMOTHY T ; MCGUIRE JAMES E ; PATEL MAYANK T ; SILVA ELLEN M ; GEN MILLS INC

Assignee(s): GENERAL MILLS INC

Inventor(s): (std): JOHNSON TIMOTHY T ; MCGUIRE JAMES ; PATEL MAYANK T ; SILVA ELLEN M ; MCGUIRE JAMES E

Inventor(s): TIMOTHY T JOHNSON ; MAYANK T PATEL ; JAMES E MCGUIRE ; ELLEN M SILVA

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 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: DAIRY PRODUCTS WITH ADDED DAIRY MINERALS AND METHODS OF PRODUCING THE SAME

Abstract: Disclosed are dairy products with added dairy minerals and methods of making the dairy products. The dairy products with added dairy minerals exhibit enhanced fresh dairy flavor notes. In one aspect, the dairy product with added dairy minerals is a cheese product, such as cream cheese, processed cheese, or cultured cheese.

Classifications:

International (IPC 8-9): A23C A23C1/16 A23C13/12 A23C13/14 A23C19/076 A23C19/08 A23C19/082 A23C19/084 A23C19/09 A23C21/10 A23C9/00 A23C9/142 A23C9/15

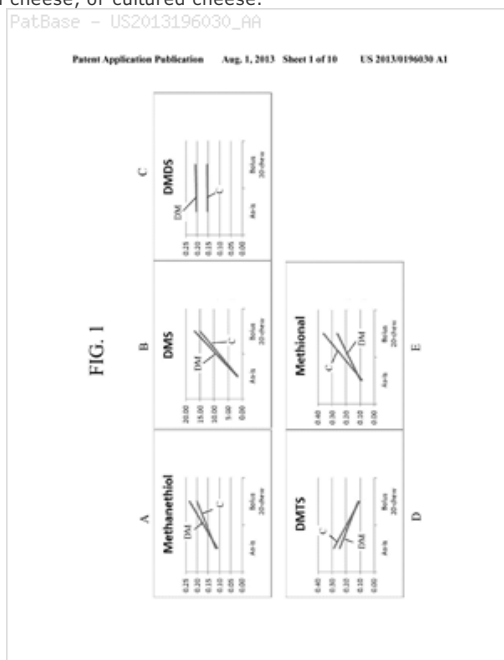
A23C9/152 (Advanced/Invention)

CPC: A23C9/1422 A23C9/1516 A23C9/1522 A23C13/12 A23C1/16 A23C19/0921 A23C13/14 A23C19/082 A23C19/084 A23C19/076

US: 426/580 426/582 426/583 426/586 426/587 426/74

JP F-Term: 4B001 4B001/AC05 4B001/AC07 4B001/AC20 4B001/EC05 4B001/AC15 4B001/AC46 4B001/BC01 4B001/BC02 4B001/BC03 4B001/BC99 4B001/EC53 4B001/BC07 4B001/BC08 4B001/EC01 4B001/AC02

JP F-Index: A23C19/076 A23C19/08 A23C19/082 A23C13/14 A23C9/00 A23C9/142 A23C9/152



Family:

Publication number	Publication date	Application number	Application date
AU2013214852 AA	20130808	AU20130214852	20130201
AU2013214852 BB	20151112	AU20130214852	20130201
AU2013214962 AA	20130808	AU20130214962	20130201
AU2013214962 BB	20161103	AU20130214962	20130201
AU2017200630 AA	20170223	AU20170200630	20170131
AU2017200630 BB	20180329	AU20170200630	20170131
BR112014018665 A2	20170620	BR20141118665	20130201
BR112014018665 A8	20170711	BR20141118665	20130201
BR112014018936 A2	20170620	BR20141118936	20130201
BR112014018936 A8	20170711	BR20141118936	20130201
CA2862697 AA	20140717	CA20132862697	20130201
CA2862973 AA	20140728	CA20132862973	20130201
CN104105407 A	20141015	CN201380007843	20130201
CN104105407 B	20180410	CN201380007843	20130201
CN104302186 A	20150121	CN201380017726	20130201
CN108617776 A	20181009	CN201810202695	20130201
DE602013043487 D1	20181004	DE201360043487T	20130201
DK2809167 T3	20181015	DK20130704861T	20130201
EP2809167 A1	20141210	EP20130704861	20130201
EP2809167 B1	20180912	EP20130704861	20130201
EP2809169 A1	20141210	EP20130703984	20130201
EP3427591 A1	20190116	EP20180186377	20130201
ES2688701 T3	20181106	ES20130704861T	20130201
IN05795CN2014 A	20160701	IN2014CN05795	20140728
JP2015505478 A2	20150223	JP20140555739	20130201
JP2015505478 T2	20150223	JP20140555739T	20130201
JP2015505479 T2	20150223	JP20140555769T	20130201
JP2018038415 A2	20180315	JP20170198880	20171012
JP2018108104 A2	20180712	JP20180036363	20180301
JP6228138 B2	20171108	JP20140555739T	20130201
KR20140120318 A	20141013	KR20147021544	20130201
KR20140123975 A	20141023	KR20147023976	20130201
MX2014009311 A1	20141110	MX20140009311	20130201
MX2014009424 A1	20150413	MX20140009424	20130201
MX357159 B	20180628	MX20140009424	20130201
NZ627999 A	20161028	NZ20130627999	20130201
PH2014501651 A	20141013	PH20140501651	20140718
PH2014501652 A	20141013	PH20140501652	20140718
RU2014131128 A	20160320	RU20140131128	20130201
RU2014131596 A	20160327	RU20140131596	20130201
RU2017132718 A	20190206	RU20170132718	20130201
RU2631936 C2	20170928	RU20140131128	20130201
RU2658763 C2	20180622	RU20140131596	20130201

US2013196030 AA	20130801	US20120570808	20120809
US2013196031 AA	20130801	US20120570860	20120809
US2014370156 AA	20141218	US20130376317	20130201
US2014377412 AA	20141225	US20130376327	20130201
WO13116621 A1	20130808	WO2013US24309	20130201
WO13116687 A1	20130808	WO2013US24392	20130201
ZA201405702 A	20150429	ZA20140005702	20140801

Priority:

US20120593639P	20120201	US20120570808	20120809	US20120570860	20120809
AU20130214962	20130201	JP20140555739T	20130201	JP20140555769T	20130201
CN201380007843	20130201	EP20130704861	20130201	WO2013US24309	20130201
WO2013US24392	20130201	US20130376317	20130201	US20130376327	20130201
AU20170200630	20170131	JP20180036363	20180301		

Probable Assignee: KRAFT FOODS GROUP BRANDS LLC

Assignee(s): (std): CAMPBELL BRUCE EDWARD ; CRIEZIS ANTHONY WILLIAM ; DIERBACH LISA ANN ; DOUWE EGBERTS BV ; DOUWE EGBERTS BV KONINKLL ; KIMMEL JENNIFER LOUISE ; KNIGHT TIMOTHY DAVID ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS GROUP BRANDS LLC ; INTERCONTINENTAL GREAT BRANDS LLC ; KONINKL DOUWE EGBERTS BV ; LI HUI CHEN ; SCHUERMAN JOSEPH MICHAEL

Assignee(s): KONINKLEJKE DAUVE EGBERTS BV ; INTERCONTINENTAL GREAT BRANDS LLC100 DEFOREST AVENUEEAST HANOVERNJ07936US ; KRAFT FOODS GROUP BRANDS LLCTHREE LAKES DRIVENORTHFIELDIL60093US ; KONINKLIJKE DOUWE EGBERTS BV

Inventor(s): (std): EDWARD CAMPBELL BRUCE ; HUI CHEN LI ; ANN DIERBACH LISA ; ANTHONY WILLIAM CRIEZIS ; BRUCE EDWARD CAMPBELL ; DAVID KNIGHT TIMOTHY ; LISA ANN DIERBACH ; LOUISE KIMMEL JENNIFER ; MICHAEL SCHUERMAN JOSEPH ; TIMOTHY DAVID KNIGHT ; WILLIAM CRIEZIS ANTHONY ; SCHUERMAN JOSEPH MICHAEL ; LI HUI CHEN ; KIMMEL JENNIFER LOUISE ; JOSEPH MICHAEL SCHUERMAN ; DIERBACH LISA ANN ; KNIGHT TIMOTHY DAVID ; CRIEZIS ANTHONY WILLIAM ; CAMPBELL BRUCE EDWARD

Inventor(s): CAMPBELL BRUCE EDWARDUS ; CAMPBELL BRUCE EDWARD GLENVIEW ; KIMMEL JENNIFER LOUISEUS ; KIMMEL JENNIFER LOUISE EVANSTON ; CRIEZIS ANTHONY WILLIAMUS ; CRIEZIS ANTHONY WILLIAM CHICAGO ; DIERBACH LISA ANNUS ; DIERBACH LISA ANN ARLINGTON HEIGHTS ; LI HUI ; KNIGHT TIMOTHY DAVIDUS ; KNIGHT TIMOTHY DAVID SUN PRAIRIE ; SCHUERMAN JOSEPH MICHAELUS ; SCHUERMAN JOSEPH MICHAEL PROSPECT HEIGHTS ; NAJT TIMOTI DEVID ; SHUERMAN DZHOZEF MAJKL ; DIRBAKH LIZA ENN ; JENNIFER LOUISE KIMMEL ; JOSEPHMICHAEL SCHUERMAN ; KEMPBELL BRYUS EDVARD ; KIMMEL DZHENNIFER LUIZ ; KRIZIS ENTONI UILYAM ; LI HUI CHENUS

Agent(s): GRIFFITH HACK; GOWLING LAFLEUR HENDERSON LLP; GOWLING WLG CANADA LLP; SIM AND MCBURNEY; AIRD AND BERLIS IP PARTNERSHIP LTD; BOULT WADE TENNANT; BOULT WADE TENNANT LLP; HOFFMANN EITLE; UNGRIA JAVIER; TANI AND ABE PC; GOULING VLG INTERNESHNL INK UGRYUMOV VLADISLAV MIKHAILOVICH; TN LYU; KRATZ RUDY 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: MILK - PLANT FAT - CURD CHEESE

Abstract: Process includes: forming milk-plant fat composition including first amount of milk composition that includes milk fat and milk protein, and second amount of plant fat composition that includes plant fat; inoculating milk-plant fat composition with lactic acid-producing bacteria; culturing the bacteria; and separating milk-plant fat composition, forming milk-plant fat-curd cheese, and whey composition. Further in process, milk-plant fat composition has concentration by weight of total solids selected as being within range of between about 17 percent and about 21 percent. Additionally in process, milk-plant fat composition has first concentration by weight of milk protein and second concentration by weight of combined fats including milk fat and plant fat, wherein ratio of first concentration divided by second concentration is selected as being within range of between about 0.19 and about 0.26. Composition: milk-plant fat-curd cheese.

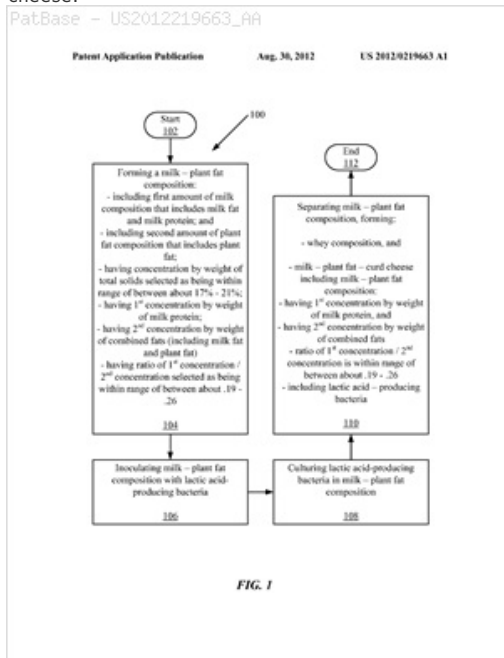
Classifications:

International (IPC 8-9): A23C19/032 A23C19/045 A23C19/05 A23C19/055 A23C19/06 A23C19/076 A23C19/093 A23C19/097 A23C9/13 (Advanced/Invention)

CPC: A23C19/045 A23C19/053 A23C9/1307 A23C19/032 A23C19/076 A23C19/055 A23C19/0455

European: A23C19/032 A23C19/045D A23C19/055 A23C19/05E A23C19/076 A23C9/13B

US: 1/1 426/330.2 426/330.200S 426/334 426/334S 426/36 426/36P 426/39 426/39P 426/582 426/582P 426/582S 426/61 426/61S



Family:

Publication number	Publication date	Application number	Application date
US2012219663 AA	20120830	US20110341434	20111230
US2012219664 AA	20120830	US20110341563	20111230
US2012219665 AA	20120830	US20110037292	20110228
US2012219690 AA	20120830	US20110341497	20111230
US9462817 BB	20161011	US20110037292	20110228
US9635870 BB	20170502	US20110341497	20111230

Priority:

US20110037292 20110228 US20110341434 20111230 US20110341497 20111230
US20110341563 20111230

Probable Assignee: FRANKLIN FOODS INC

Assignee(s): (std): FRANKLIN FOODS INC ; GUTKNECHT JON R ; OVITT JOHN B ; FRANKLIN FOODS HOLDINGS INC

Assignee(s): TD BANK NA

Inventor(s): (std): GUTKNECHT JON R ; OVITT JOHN B

Agent(s): JAY M

Title: ACID WHEY-BASED COMPOSITIONS

Abstract: Acid whey-based compositions and the end products resulting therefrom, and methods for the production of the products are proposed.

Classifications:

International (IPC 8-9): A23C21/04 A23C21/06 A23C21/08 A23G9/40 A23L1/00 A23L1/0524 A23L1/0532 A23L1/0534 A23L1/22 A23L1/24 A23L23/00 A23L27/60 A23L29/231 A23L29/256 A23L29/262 A23L35/00 (Advanced/Invention)

CPC: A23C21/06 A23C21/08 A23C21/04 A23L23/00 A23L27/66 A23L29/231 A23L29/256 A23L29/262 A23L35/10

US: 426/570 426/583 426/61 426/71 426/72

Family:

Publication number	Publication date	Application number	Application date
CN104719501 A	20150624	CN201410837844	20141224
DE502013011475 D1	20181122	DE201350011475T	20131224
EP2888945 A1	20150701	EP20130199571	20131224
EP2888945 B1	20181031	EP20130199571	20131224
US2015173386 AA	20150625	US20140581238	20141223

Priority:

EP20130199571 20131224

Probable Assignee: DMK DEUTSCHES MILCHKONTOR GMBH

Assignee(s): (std): DMK DEUTSCHES MILCHKONTOR GMBH

Assignee(s): DMK DEUTSCHE MILK CO

Inventor(s): (std): BORCHERDING KATJA ; HOCH MATTHIAS

Agent(s): IP² PATENTANWALTS GMBH; FABRY BERND

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: DAIRY COMPOSITION WITH HIGH-POTENCY SWEETENER

Abstract: The present invention relates generally to dairy compositions comprising non-caloric or low-caloric high-potency sweeteners and methods for making and using them. In particular, the present invention relates to different dairy compositions comprising at least one non-caloric or low-caloric natural and/or synthetic high-potency sweetener, at least one sweet taste improving composition, and a dairy product. The present invention also relates to dairy compositions and methods that can improve the tastes of non-caloric or low-caloric natural and/or synthetic, high-potency sweeteners by imparting a more sugar-like taste or characteristic. In particular, the dairy compositions and methods provide a more sugar-like temporal profile, including sweetness onset and sweetness linger, and/or a more sugar-like flavor profile.

Classifications:

International (IPC 8-9): A23L1/236 A23C13/12 A23C13/16 A23C15/12 A23C17/00 A23C19/00 A23C19/08 A23C21/08 A23C9/00 A23C9/12 A23C9/123 A23C9/127 A23C9/13 A23C9/152 A23C9/156 A23G9/00 A23G9/32 A23L27/30 (Advanced/Invention); A23L1/22 A23L1/236 A23L27/00 A23L27/30 (Advanced/Non-invention); A23C13/00 A23C15/00 A23C17/00 A23C19/00 A23C21/00 A23C9/00 A23C9/12 A23C9/13 A23C9/152 A23G9/00 A23G9/32 A23L1/236 (Core/Invention); A23L1/22 A23L1/236 (Core/Non-invention)

International (IPC 1-7): A23C23/00 A23L1/236

CPC: A23C9/156 A23C9/1307 A23C13/12 A23C15/12 A23C19/0765 A23C19/0925 A23V2002/00 A23L27/30 A23L27/84

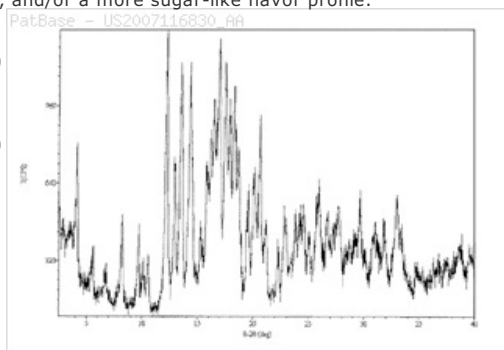
European: A23C13/12 A23C15/12 A23C19/076B A23C19/09F A23C9/13B A23C9/156 A23L1/22M A23L1/236 K23V2/00

US: 426/548 426/548P 426/580

JP F-Term: 4B001 4B001/AC01 4B001/AC03 4B001/AC05

4B001/AC43 4B001/AC99 4B001/BC01 4B001/EC01 4B014 4B014/GB18 4B014/GK03 4B014/GL02 4B014/GL03 4B014/GL04 4B014/GL09 4B014/GL11 4B014/GP01 4B014/GP12

JP F-Index: A23C13/12 A23C15/12 A23C19/08 A23C9/13 A23C9/156 A23G9/00 A23G9/34 A23G9/38 A23G9/50



Family:

Publication number	Publication date	Application number	Application date
AR056233 AA	20070926	AR2006P105158	20061123
AU2006341542 AA	20071018	AU20060341542	20061117
AU2006341542 BB	20121206	AU20060341542	20061117
AU2013201289 AA	20130321	AU20130201289	20130304
BRPI0618928 A2	20110913	BR2006PI18928	20061117
CA2630208 AA	20080515	CA20062630208	20061117
EP1981349 A2	20081022	EP20060850557	20061117
JP2009517034 T2	20090430	JP20080542372T	20061117
TW200738158 A	20071016	TW20060142850	20061120
US2007116830 AA	20070524	US20060556049	20061102
US8367138 BB	20130205	US20060556049	20061102
UY29947 A1	20070629	UY20060029947	20061121
WO07117281 A2	20071018	WO2006US44723	20061117
WO07117281 A3	20080724	WO2006US44723	20061117

Priority:

US20050739302P 20051123	US20050739124P 20051123	US20060805209P 20060619
US20060805216P 20060619	US20060556049 20061102	AU20060341542 20061117
WO2006US44723 20061117	AU20130201289 20130304	

Probable Assignee: COCA COLA CO

Assignee(s): (std): COCA COLA CO ; DUBOIS GRANT E ; PRAKASH INDRA ; COCA COLA CAMPANY

Assignee(s): THE COCA COLA COMPANY ; THE COCA COLA CAMPANY

Inventor(s): (std): DUBOIS GRANT E ; PRAKASH INDRA

Inventor(s): DUBOIS GRANT ; GRANT E DUBOIS ; INDRA PRAKASH

Agent(s): PHILLIPS ORMONDE FITZPATRICK; SIM AND MCBURNEY; AIRD AND BERLIS IP PARTNERSHIP LTD; BITTNER THOMAS L; SUTHERLAND ASBILL AND BRENNAN LLP; KING AND SPALDING

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 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 ZA ZM ZW