

Search history

Search IC=(a23f5/14) (Results 898)

1:

Search mix* or blend* or combin* (Results 1000000)

2:

Search AP=(PCT/US2016/012159) (Results 1)

3:

Search [SP]: 1. a cartridge for producing a single serving of a beverage, the cartridge comprising: a cup comprising a lid, a bottom wall and a sidewall extending between the lid and the bottom wall and a single serving of a sweetened soluble beverage component disposed in the cartridge, wherein the sweetened soluble beverage component comprises a soluble beverage, a sweetener and oil from coffee beans, wherein the oil from coffee beans was imparted to the soluble beverage and sweetener by mixing the soluble beverage and sweetener with the coffee beans, and wherein the coffee beans were removed after mixing. 2. the cartridge of claim 1, wherein the sweetener comprises sugar. 3. the cartridge of claim 1, wherein the sweetener comprises granular sugar. 4. the cartridge of claim 1, wherein the soluble beverage comprises soluble coffee. 5. the cartridge of claim 4, wherein the soluble coffee contains pulverized coffee beans. 6. the cartridge of claim 1, wherein the coffee beans comprise roasted whole coffee beans. 7. the cartridge of claim 6, wherein the roasted whole coffee beans comprise roasted whole espresso beans. 8. the cartridge of claim 1, wherein the coffee beans were removed from the sweetened soluble beverage component by filtering. 9. the cartridge of claim 1, wherein the sweetened soluble beverage component further comprises at least one of a dairy component, a spice, a cocoa, a fruit powder and a flavoring component. 10. a sweetened soluble beverage component comprising: a soluble beverage, a sweetener and oil from coffee beans, wherein the oil from coffee beans was imparted to the soluble beverage and sweetener by mixing the soluble beverage and sweetener with the coffee beans, and wherein the coffee beans were removed after mixing. 11. the sweetened soluble beverage component of claim 10, wherein the sweetener comprises sugar. 12. the sweetened soluble beverage component of claim 10, wherein the sweetener comprises granular sugar. 13. the sweetened soluble beverage component of claim 10, wherein the soluble beverage comprises soluble coffee. 14. the sweetened soluble beverage component of claim 13, wherein the soluble coffee contains pulverized coffee beans. 15. the sweetened soluble beverage component of claim 10, wherein the coffee beans comprise roasted whole coffee beans. 16. the sweetened soluble beverage component of claim 15, wherein the roasted whole coffee beans comprise roasted whole espresso beans. 17. the sweetened soluble beverage component of claim 10, wherein the coffee beans were removed from the sweetened soluble beverage component by filtering. 18. the sweetened soluble beverage component of claim 10, further comprising at least one of a dairy component, a spice, a cocoa, a fruit powder and a flavoring component. (Results 0)

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5:

Search pd<20150109 (Results 1000000)

6:

Search remov* or stir (Results 1000000)

7:

Search Sweeten+ or sugar (Results 538208)

8:

Search (coffee w1 bean+) or (oil and (coffee w1 bean+)) or (soluble w1 coffee) (Results 6750)

9:

Search 9 and 8 and 6 (Results 1430)

10:

Search 10 and 7 and 5 and 2 (Results 545)

11:

Search 11 and 1 (Results 19)

12:

Title: INFUSION BEVERAGE PRODUCT COMPRISING CO-AGGLOMERATED CREAMER AND **SWEETENER** SUITABLE FOR BAG AND FILTER PACK BREWING

Abstract: The present invention relates to an infusion product for making a beverage comprising an infusible material and a soluble additive material packaged in an infusion bag, wherein the soluble additive material comprises a co-agglomerate of a creamer base and a **sweetener** base. The present invention also relates to a process for making an infusion product comprising packaging an infusion material and a co-agglomerate of a creamer base and a **sweetener** base in an infusion bag. The present invention further relates to a method of preparing an individual serving of a beverage such as coffee, tea or the like, comprising immersing in a receptacle of hot water such an infusion product.

Classifications:

International (IPC 8-9): A23F3/14 A23F5/14 A23F5/40 A23F5/46 (Advanced/Invention);

A23F3/06 A23F5/00 A23F5/24 A23F5/46 (Core/Invention)

International (IPC 1-7): A23F3/14 A23F3/18 A23F5/14 A23F5/24 A23F5/40 A23F5/46 B65B29/02

CPC: A23C2260/20 A23F3/14 A23F5/14 A23F5/46S

European: A23F3/14 A23F5/14 A23F5/46S K23C260/20

US: 426/285 426/433 426/435 426/595 426/78

Family:

Publication number	Publication date	Application number	Application date
AT200726 E	20010515	AT19950928298T	19950803
AU199532118 A1	19960314	AU19950032118	19950803
CA2196293 AA	19970129	CA19952196293	19950803
CA2196293 C	19990427	CA19952196293	19950803
CN1068180 C	20010711	CN19951094768	19950803
CN1156396 A	19970806	CN19951094768	19950803
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DE69520794 T2	20011129	DE19956020794T	19950803
EP0776166 A1	19970604	EP19950928298	19950803
EP0776166 B1	20010425	EP19950928298	19950803
JP10504466 T2	19980506	JP19960508095T	19950803
US5554400 A	19960910	US19950435054	19950508
WO9605736 A1	19960229	WO1995US09856	19950803

Priority:

US19940295587 19940825 US19950435054 19950508 WO1995US09856 19950803

Probable Assignee: PROCTER AND GAMBLE CO

Assignee(s): (std): PROCTER AND GAMBLE

Assignee(s): THE PROCTER AND GAMBLE COMPANY ; PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE COMPANY CINCINNATI ; PROCTER AND GAMBLE COMPANY THE ; STIPP GORDON KEITH ; EKONOMON ADAM ESQ ; FOLGER COFFEE CO ; FOLGERS COFFEE CO ; KNUDSEN JEANNETTE L

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Inventor(s): G K STIPP ; GORDON KEITH STIPP

Agent(s): SIM AND MCBURNEY

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

Title: COFFEE COMPOSITION

Abstract: The present invention provides a process of producing grains of coated coffee grounds, the process comprising: heating a **mixture** of a coating composition and coffee grounds to a temperature below the melting point of the coating composition and at which the coating composition forms a coating on at least some of the coffee grounds; and cooling the **mixture** to provide grains comprising coffee grounds having a coating of the coating composition formed on at least some of the surface of the coffee grounds. The present invention also provides coated ground coffee compositions that may be produced by this method.

Classifications:

International (IPC 8-9): A23F5/10 A23F5/14 A23F5/36 A23F5/38 A23F5/46 (Advanced/Invention);

A23F5/36 A23F5/38 (Advanced/Non-invention);

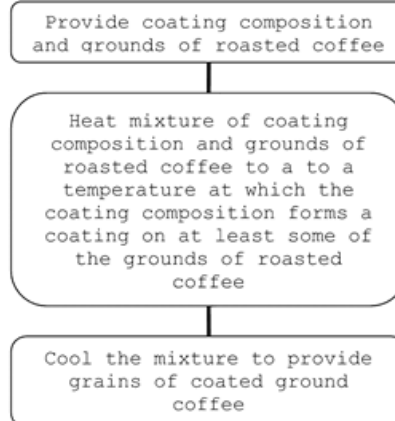
A23F5/00 (Core/Invention)

CPC: A23F5/14

European: A23F5/14

US: 426/293 426/293S 426/307 426/307S 426/93 426/93P

PatBase - US2010247716_AA



Family:

Publication number	Publication date	Application number	Application date
BRPI1000903 A2	20110426	BR2010PI00903	20100326
CA2697179 AA	20100927	CA20102697179	20100318
CA2697179 C	20150623	CA20102697179	20100318
CN101843284 A	20100929	CN201010187363	20100326
CN101843284 B	20171024	CN201010187363	20100326
DE602010002769 D1	20121108	DE201060002769T	20100326
DE602010033721 D1	20160707	DE201060033721T	20100326
EP2233013 A1	20100929	EP20100250614	20100326
EP2233013 B1	20120912	EP20100250614	20100326
EP2517566 A2	20121031	EP20120178303	20100326
EP2517566 A3	20130529	EP20120178303	20100326
EP2517566 B1	20160525	EP20120178303	20100326
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ES2576203 T3	20160706	ES20120178303T	20100326
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JP2013027409 A2	20130207	JP20120244432	20121106
JP2015133988 A2	20150727	JP20150092174	20150428
JP5132704 B2	20130130	JP20100070094	20100325
JP6150495 B2	20170621	JP20120244432	20121106
KR101183775 B1	20120917	KR20100027090	20100326
KR20100108278 A	20101006	KR20100027090	20100326
PL2517566 T3	20170331	PL20120178303T	20100326
RU2010111704 A	20111010	RU20100111704	20100326
RU2435426 C1	20111210	RU20100111704	20100326
UA94185 C2	20110411	UA20100003553	20100326
US2010247716 AA	20100930	US20100730483	20100324
US2018332869 AA	20181122	US20180982542	20180517
US10004249 BB	20180626	US20100730483	20100324

Priority:

US20090164056P	20090327	CA20102697179	20100318	US20100730483	20100324
JP20100070094	20100325	JP20120244432	20100325	EP20100250614	20100326
EP20120178303	20100326	JP20150092174	20150428	US20180982542	20180517

Probable Assignee: KRAFT FOODS GROUP BRANDS LLC

Assignee(s): (std): CASTRO JENNIFER ANN ; FONG CHEONG K ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS GROUP BRANDS LLC ; KRAFT FUDZ GLOBAL BREHND S EHLEHLSI

Assignee(s): KRAFT FOODS GROUP BRANDS LLC NORTHFIELD

Inventor(s): (std): FONG CHEONG K ; CASTRO JENNIFER ANN ; CASTRO ANN JENNIFER ; ANN CASTRO JENNIFER ; KASTRO DZHENNIFER EHNN

Inventor(s): CASTRO JENNIFER ANN PUTNAM VALLEY ; CHEONG K FONG ; FONG CHEONG K MOUNT KISCO ; JENNIFER ANN CASTRO

Agent(s): OSLER HOSKIN AND HARCOURT LLP; BEETZ AND PARTNER MBB PATENTANWALTE; SETNA ROHAN P; BOULT WADE TENNANT; DE ELZABURU ALBERTO; UNGRIA JAVIER; ABE KAZUO; TANI YOSHIKAZU; TANI AND ABE PC; FITCH EVEN TABIN AND FLANNERY; FITCH EVEN TABIN AND FLANNERY LLP

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: Rapidly soluble flavored instant coffee product

Abstract: The present invention relates to a flavored instant coffee product comprising a creamer base, a **sweetener** base, and a flavor base, wherein the creamer base is agglomerated to the **sweetener** base, and the flavor base is coated on the agglomerated creamer and **sweetener** bases, and wherein the flavor base comprises instant coffee and flavorings. The present invention further relates to a process for making such a flavored instant coffee product.

Classifications:

International (IPC 8-9): A23F5/38 A23F5/40 A23F5/46 (Advanced/Invention);
A23F5/46 (Advanced/Non-invention);
A23F5/24 A23F5/46 (Core/Invention)

International (IPC 1-7): A23F5/12 A23F5/14 A23F5/38 A23F5/40 A23F5/46

CPC: A23C2260/20 A23F5/38 A23F5/40

European: A23F5/38 A23F5/40 K23C260/20

US: 426/385 426/594 426/96

Family:

Publication number	Publication date	Application number	Application date
AT196824 E	20001015	AT19950926324T	19950720
AU199530716 A1	19960314	AU19950030716	19950720
BRPI9508635 A	19971223	BR1995PI08635	19950720
CA2197649 AA	19970214	CA19952197649	19950720
CA2197649 C	19990928	CA19952197649	19950720
CN1068181 C	20010711	CN19951095243	19950720
CN1158553 A	19970903	CN19951095243	19950720
DE69519103 D1	20001116	DE19956019103	19950720
DE69519103 T2	20010517	DE19956019103T	19950720
EP0778735 A1	19970618	EP19950926324	19950720
EP0778735 B1	20001011	EP19950926324	19950720
ES2150580 T3	20001201	ES19950926324T	19950720
JP10504465 T2	19980506	JP19960508068T	19950720
MX9701344 A1	19970531	MX19970001344	19950720
US5433962 A	19950718	US19940296291	19940825
WO9605737 A1	19960229	WO1995US09176	19950720

Priority:

US19940296291 19940825 WO1995US09176 19950720

Probable Assignee: PROCTER AND GAMBLE CO

Assignee(s): (std): PROCTER AND GAMBLE

Assignee(s): PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE COMPANY THE ; STIPP GORDON KEITH ; THE PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE COMPANY ; THE PROCTER AND GAMBLE COMPANY CINCINNATI

Inventor(s): (std): STIPP GORDON GEITH ; STIPP GORDON K ; STIPP GORDON KEITH ; STIPP G K

Inventor(s): G K STIPP ; GORDON GEITH STIPP ; GORDON KEITH STIPP

Agent(s): SIM AND MCBURNEY

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

Title: NON-CARBOHYDRATE FOAMING COMPOSITIONS AND METHODS OF MAKING THE SAME

Abstract: A foaming composition includes a powdered carbohydrate-free soluble composition which includes protein particles having a plurality of internal voids containing entrapped pressurized gas. In one form, the foaming composition is produced by subjecting the particles to an external gas pressure exceeding atmospheric pressure prior to or while heating the particles to a temperature of at least the glass transition temperature and then cooling the particles to a temperature below the glass transition temperature prior to or while releasing the external pressure in a manner effective to trap the pressurized gas within the internal voids.

Classifications:

International (IPC 8-9): A23C19/00 A23C9/152 A23F3/14 A23F5/14 A23F5/40 A23G1/00 A23G1/30 A23J3/00 A23L1/00 A23L1/03 A23L1/0562 A23L1/18 A23L1/19 A23L1/39 A23L1/40 A23L2/54 A23L29/281 (Advanced/Invention);

A23C9/152 A23F5/40 A23J3/00 (Advanced/Non-invention);

A23C19/00 A23C9/152 A23F3/06 A23F5/00 A23F5/24 A23G1/00 A23G1/30 A23J3/00 A23L1/00 A23L1/03 A23L1/18 A23L1/19 A23L1/39 (Core/Invention);

A23L (Subclass/Invention)

International (IPC 1-7): A23C9/152 A23F5/40 A23J3/00 A23L1/00

CPC: A23C11/08 A23C11/10 A23C2260/20 A23J3/06 A23J3/342 A23P30/40 A23J3/00 A23F5/40

European: A23C11/08 A23C11/10 A23F5/40 A23J3/06 A23J3/34B2 A23L1/00P16 K23C260/20

US: 426/334 426/447 426/447S 426/470 426/477 426/564 426/564P 426/569 426/576 426/580 426/591 426/594 426/597

Family:

Publication number	Publication date	Application number	Application date
AU2005277435 AA	20060302	AU20050277435	20050817
AU2005277435 BB	20110929	AU20050277435	20050817
BRPI0514492 A	20080617	BR2005PI14492	20050817
BRPI0514492 B1	20160531	BR2005PI14492	20050817
CA2577483 AA	20070216	CA20052577483	20050817
CA2577483 C	20140805	CA20052577483	20050817
CN101039592 A	20070919	CN200580035435	20050817
CN101039592 B	20100609	CN200580035435	20050817
DK1799048 T3	20170116	DK20050786377T	20050817
EP1799048 A1	20070627	EP20050786377	20050817
EP1799048 B1	20161005	EP20050786377	20050817
ES2606382 T3	20170323	ES20050786377T	20050817
IL181396 A0	20070704	IL20070181396	20070218
IL181396 A1	20120430	IL20050181396	20050817
IN01113CN2007 A	20070817	IN2007CN01113	20070316
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KR101300339 B1	20130828	KR20077006168	20050817
KR20070053272 A	20070523	KR20077006168	20050817
PL1799048 T3	20170428	PL20050786377T	20050817
RU2007109809 A	20080927	RU20070109809	20050817
US2006040033 AA	20060223	US20040919472	20040817
US2011212242 AA	20110901	US20110019458	20110202
US2013122175 AA	20130516	US20120693699	20121204
US8323719 BB	20121204	US20110019458	20110202
US8790732 BB	20140729	US20120693699	20121204
WO06023565 A1	20060302	WO2005US29262	20050817

Priority:

US20040919472 20040817 EP20050786377 20050817 JP20070527978 20050817
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Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KONINKL DOUWE EGBERTS BV ; KRAFT FOODS GLOBAL BRANDS LLC ; ZELLER BARY L ; KRAFT FOODS HOLDINGS INC ; ZELLER BARY LYN ; DOUWE EGBERTS BV ; INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC100 DEFOREST AVENUEEAST HANOVERNJ07936US ; DOUWE EGBERTS BV KONINKL ; KRAFT FOODS HOLDINGS INCTHREE LAKES DRIVENORTHFIELDIL60093US ; KRAFT FOODS GLOBAL BRANDS LLCTHREE LAKES DRIVENORTHFIELDIL60093US

Inventor(s): (std): LYN ZELLER BARY ; ZELLER BARY ; ZELLER BARY LYN ; ZELLER BARY L

Inventor(s): BARY LYN ZELLER ; ZELLER BARY LYNUS

Agent(s): GRIFFITH HACK; MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP; SMAGGASGALE GILLIAN HELEN; UNGRIA JAVIER; REINHOLD COHN AND PARTNERS; STITES AND HARBISON PLLC; MARVIN; STEPHEN J

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

Title: HIGH-POTENCY **SWEETENER** COMPOSITION WITH VITAMIN AND COMPOSITIONS **SWEETENED** THEREWITH

Abstract: The present invention relates generally to functional **sweetener** compositions comprising non-caloric or low-caloric natural and/or synthetic, high-potency **sweeteners** and methods for making and using them. In particular, the present invention relates to different functional **sweetener** 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 at least one functional ingredient, such as a vitamin. The present invention also relates to functional **sweetener** compositions and methods that can improve the tastes of non-caloric or low-caloric high-potency **sweeteners** by imparting a more **sugar**-like taste or characteristic. In particular, the functional **sweetener** 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): A21D13/00 A21D2/02 A21D2/14 A21D2/18 A21D2/24 A23C13/12 A23C15/12 A23C19/076 A23C19/09 A23C9/00 A23C9/13 A23C9/152 A23C9/156 A23F3/14 A23F3/16 A23F5/14 A23F5/24 A23F5/46 A23G3/00 A23G3/34 A23G9/00 A23L1/09 A23L1/10 A23L1/22 A23L1/226 A23L1/236 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L2/00 A23L2/02 A23L2/38 A23L2/52 A23L2/60 A24B15/00 A24B15/30 A24B15/42 A61K31/12 A61K31/167 A61K31/192 A61K31/216 A61K31/353 A61K31/573 A61K31/575 A61K31/616 A61K31/7048 A61K36/18 A61K36/71 A61K47/00 A61K47/02 A61K47/10 A61K47/12 A61K47/16 A61K47/18 A61K47/20 A61K47/22 A61K47/24 A61K47/26 A61K47/28 A61K47/36 A61K47/42 A61K47/46 A61K8/18 A61K8/60 A61K8/97 A61Q11/00 (Advanced/Invention); A23L27/00 A23L27/30 A61P3/06 A61P9/10 (Advanced/Non-invention)

International (IPC 1-7): A23L

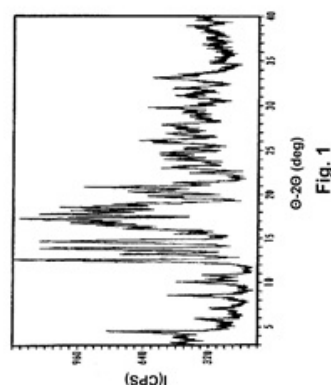
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European: A21D13/08 A21D2/10 A21D2/18B A21D2/36 A23L1/164B A23L1/164C A23L1/164F A23L1/18 A23L1/236 A23L1/236B A23L1/236D2 A23L1/236D6 A23L1/30 A23L1/305A A23L1/308A A23L2/02 A23L2/60 A61K8/34D A61K8/44 A61K8/49 A61K8/60 A61K8/60A A61K8/64 A61K8/88 A61K8/97 A61Q11/00 K23V2/00 K61K800/522 K61K9/00M18B K61K9/00Z6

US: 1/1 426/548 426/72 426/73

PatBase - US2013202742_AA

Patent Application Publication Aug. 8, 2013 Sheet 1 of 5 US 2013/0202742 A1



Family:

Publication number	Publication date	Application number	Application date
CN103005375 A	20130403	CN201210402392	20061117
CN103005376 A	20130403	CN201210402411	20061117
CN103005377 A	20130403	CN201210402838	20061117
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US2013202763 AA	20130808	US20120729994	20121228
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Priority:

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Probable Assignee: COCA COLA CO

Assignee(s): (std): COCA COLA CO

Assignee(s): COCA COLA CO THE ; THE COCA COLA COMPANY ; THE COCA-COLA COMPANY

Inventor(s): (std): DUBOIS GRANT E ; PRAKASH INDRA ; KING GEORGE A ; D ANGELO LIHONG ; CHEN YOULUNG

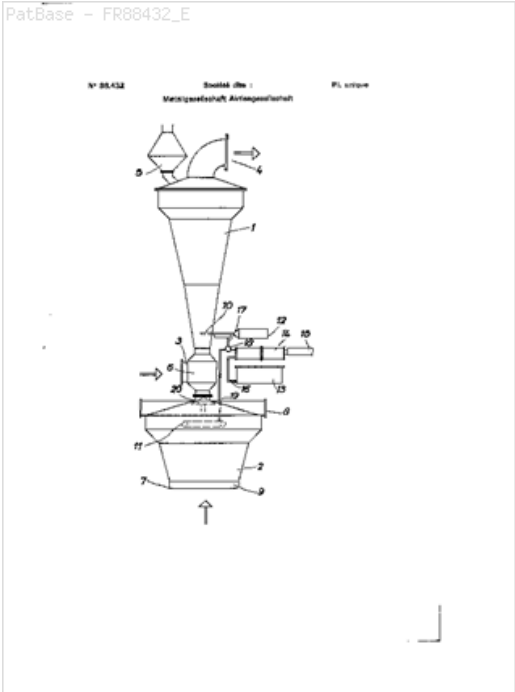
Agent(s): WINKLER ANDREAS FRITZ ERNST; Winkler Andreas Fritz Ernst; INABA YOSHIYUKI; KING AND SPALDING

Designated states: AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IS IT LI LT LU LV MC NL PL PT RO SE SI SK TR

Title: PROCEDE DESTINE A ASSURER LA CONSERVATION DE L'AROME DU CAFE TORREFIE

Abstract: Source: BE665786A [FR] [Source: Claim 1] 1, Procédé pour la torréfaction et la caramélisation de grains de café, ainsi que pour la conservation de l'arôme du café torréfié, selon le brevet belge 660.994, caractérise en ce qu'il consiste à appliquer sur les grains de café encore chauds, et par pulvérisation, une solution d'enrobage chaude, de préférence portée au point d'ébullition, immédiatement avant le début du refroidissement. **Machine translation:** [Source: Claim 1] 1 Method for roasting and Caramelization of **coffee beans** as well as conserve the aroma of roasted coffee, according to Belgian Patent 660,994, characterizes in that it involves a applying to the still hot **coffee beans**, and by spraying a hot coating solution, preferably this scope at boiling point, immediately before the start of cooling.

Classifications:
International (IPC 8-9): A23F5/14 (Advanced/Invention);
A23F5/00 (Core/Invention)
CPC: A23F5/145
European: A23F5/14B



Family:

Publication number	Publication date	Application number	Application date
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FR88432 E	19670203	FR19650022457	19650626

Priority:
DE1964M061521 19640626 FR19650022457 19650626

Probable Assignee: METALLGESELLSCHAFT AG

Assignee(s): (std): METALLGESELLSCHAFT AG

Assignee(s): METALLGESELLSCHAFT AKTIENGESELLSCHAFT

Inventor(s): (std): NAFE REINHOLD

Title: SYSTEM AND METHOD FOR DISPENSING A LIQUID BEVERAGE CONCENTRATE

Abstract: The present invention is related to a device and method for dispensing dual component liquids or concentrates packaged in separate containers to provide protection from effects such as oxidation and moisture loss. The liquids or concentrates can be dispensed through a pumping system, preferably including a peristaltic pump, **mixed** together, and optionally diluted with another liquid, such as water, to provide a consumable beverage. In addition, the device of the present invention can dispense liquids or concentrates having different viscosities, such that they are **mixed** together in the proper ratio.

Classifications:

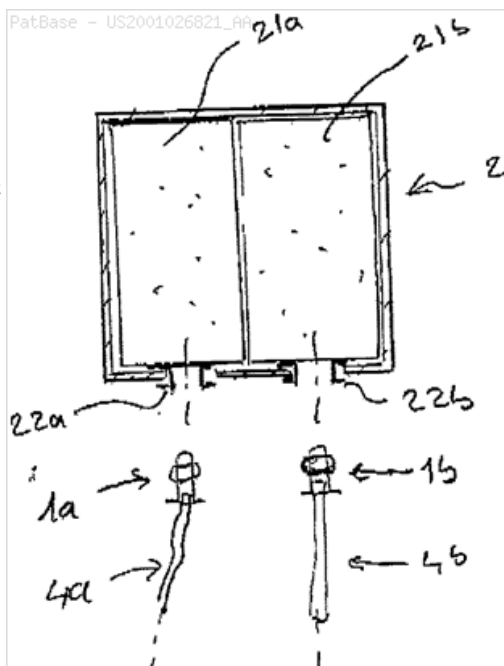
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International (IPC 1-7): A23F A23F3/40 A23F3/42 A23F5/00 A23F5/24 A23F5/46 A23F5/48 A23F5/50 A23G A23G1/00 A23L A23L1/00 A23L1/22 A23L1/221 A23L1/226 A23L1/227 A23L1/234 A23L1/236 A23L2/00 A23L2/56 A23L3/34 A23L3/3526 A23L3/3535 B65D85/00 B65D85/72 B67D1/00 B67D1/04 B67D5/56 C11B9/00 C11B9/02 G01F11/00

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US: 222/1 222/129.1 222/129.100S 222/137 222/145.8 222/1P 426/112 426/112S 426/115 426/115P 426/119 426/119S 426/312 426/330.3 426/330.300P 426/386 426/387 426/388 426/392 426/392S 426/432 426/433 426/433 426/490 426/490S 426/519 426/519S 426/534 426/535 426/537 426/537S 426/548 426/548P 426/569 426/569S 426/580 426/580S 426/590 426/590S 426/593 426/593S 426/594 426/594S 426/597 426/597S 426/599 426/599S 426/650 426/650P 426/655 426/655S 99/594

**Family:**

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Probable Assignee: NESTEC SA

Assignee(s): (std): CHENG PU SHENG ; CHRISMAN RANDALL C ; DE PRODUITS NESTLE SA SOC ; GAVIE SHANNON ; LANDRY WALTER ; KLUEPPEL ANTHONY ; LANDRY WALTER F ; DES PRODUITS NESTLE SOC SA ; LAROA SERENA ; HU WENJIE ; GAVIE SHANNON JOYCE ; NESTLE SA ; SCOVILLE EUGENE ; MCDONOUGH BRIAN J ; MORRISON RANDALL L ; NESTEC SA ; PRODUCTS NESTLE S A SOC ; PRODUITS NESTLES S A SOC D ; ZHENG YING ; RAHMANI RACHID ; MILO CHRISTIAN ; NESTLES S A ; SOCIETES DES PRODUITS NESTLE S

Assignee(s): ASSOCIATION TO A SWARM OF PRO DEWEY NESTLE ASSOCIATION FLOCK ANO DE ; SOC DES PRODUITS NESTLE SA ; SOCIETE DES PRODUITS NESTLE S A CASE POSTALE ; SOCIETE DES PRODUITS NESTLE S A VEVEY ; SOS ETE DE PRODUITS NESTLE SA ; SOS ETE DE PRODUITS NESTLE S A ; SOCIETES DES PRODUITS NESTLE S A ; KLUEPPEL ANTHONY WILLIAM ; NESTEC AVENUE NESTLE SA ; NESTEC S A ; SOCIETE PRODUCTS NESTLE S A ; SOCIETE DES PRODUITS NESTLES S A ; NESTLES SA ; PRODUCTS NESTLE SA SOC ; GAVIE SHANNON J ; DES PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLES SA SOC ; DES PRODUITS NESTLE S A SOC

Inventor(s): (std): CHENG P S ; CHENG PU SHENG ; CHRISMAN RANDALL ; CHRISMAN RANDALL C ; CHRISTIAN MILO ; GAVIE SHANNON ; GAVIE SHANNON J ; GAVIE SHANNON JOYCE ; HU WENJIE ; KLUEPPEL ANTHONY ; LANDRY WALTER ; LANDRY WALTER F ; LAROA S ; LAROA SERENA ; MCDONOUGH BRIAN ; MCDONOUGH BRIAN J ; MILO CHRISTIAN ; MORRISON RANDALL ; MORRISON RANDALL L ; PU SHENG ZHENG YING A KLUEPPEL ; RAHMANI RACHID ; SCOVILLE EUGENE ; RACHID RAHMANI ; ZHENG Y ; ZHENG YING ; MILO KRISTIAN ; CHZEN IN ; CHEN PU SHEHN ; ZHENG JING ; ZHEN IN ; YING ZHENG ; Y ZHENG ; WENJIE HU ; RAKHMANI RASHID ; RACHID RAHMANI ; PU SHENG CHENG ; P S CHENG ; MILO ZHENG YING CHENG PU SHENG ; MILO C ; LAROA SERENA ; KLUEPPEL ANTHONY WILLIAM ; KLUEPPEL A ; KLUPPEL EHNTONI ; SHANNON GAVIE ; SERENA LAROA ; S LAROA ; CHZHEHN IN ; KHU VEN I ; ANTHONY KLUEPPEL

Inventor(s): A KLUEPPEL ; EUGENE SCOVILLE ; CHENG PU-SHENG ; CHENG PUSHENG ; C MILO ; BRIAN J MCDONOUGH ; RANDALL L MORRISON ; RANDALL C CHRISMAN ; KHU VEN'I ; WALTER LANDRY ; ZHENG YING CHENG PU SHENG C MILO ; ZHENG YING A KLUEPPEL CHENG PU SHENG ; RAHMANI ; YING ; ZHENG ; PUSHENG ; RACHID ; ANTHONY ; CHEN PU-SHEHN ; CHENG ; PU SHENG ; MILO ; KLUPPEL' EHNTONI ; KLUEPPEL ; CHRISTIAN

Agent(s): SHELSTON IP PTY LTD; SHELSTON IP; BORDEN LADNER GERVAIS LLP; HARNECKER; DUCREUX MARIE ET AL; MARKS AND CLERK; WINSTON AND STRAWN LLP; WINSTON AND STRAWN LLP,PATENT DEPARTMENT; WINSTON AND STRAWN LLP PATENT DEPARTMENT

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

Title: INSTANT COFFEE

Abstract: An instant coffee composition is provided having **soluble coffee** particles. The particles have internal pores, and at least some of the internal pores contain a pressurized gas. Further, the **soluble coffee** particles are provided with finely-ground insoluble coffee material on an outer surface of the **soluble coffee** particles. A method of forming the instant coffee composition, a container for the composition, and a beverage dispensing system are also provided.

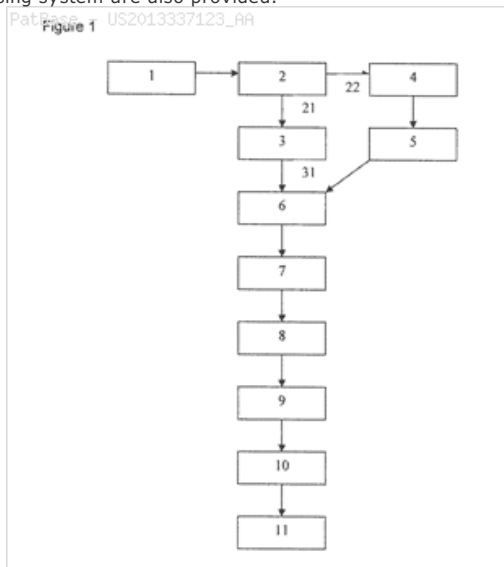
Classifications:

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CPC: A23F5/36 A23F5/14 A23F5/24 A23F5/405 A23F5/10

European: A23F5/40B

US: 426/289 426/433 426/595 99/295



Family:

Publication number	Publication date	Application number	Application date
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WO12082897 A1	20120621	WO2011US64912	20111214

Priority:

GB20100021427 20101216 EP20110807810 20111214 WO2011US64912 20111214

Probable Assignee: KRAFT FOODS UK LTD

Assignee(s): (std): DOUWE EGBERTS BV ; DOUWE EGBERTS BV KONINKLL ; FISK IAN DENIS ; IMISON TOM PHILIP ; IRNISON THOMAS PHILIP ; KRAFT FOODS R AND D INC ; ZELLER BARY

Assignee(s): KRAFT FOODS UK LTD ; KRAFT FOODS R AND D INC DEERFIELD

Inventor(s): (std): FISK IAN DENIS ; IMISON TOM PHILIP ; ZELLER BARY ; IRNISON THOMAS PHILIP

Inventor(s): BARY ZELLER ; TOM PHILIP IMISON ; IAN DENIS FISK

Agent(s): SIM AND MCBURNEY; AIRD AND BERLIS IP PARTNERSHIP LTD; BOULT WADE TENNANT; DEL VALLE SONIA; WILKINSON AND GRIST; TANI AND ABE PC; TN LYU; KRATZ RUDY ET AL

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

Abstract: The present invention relates to a **sweetening** agent for use in various ready-to-eat/drink and instant foods and beverages. Said agent comprises: 1. from about 90 to about 99.5 percent sucrose, fructose, lactose, glucose, or any **mixtures** thereof; 2. from about 0.001 to about 5 percent aspartame; and 3. from about 0.001 to about 5 percent acesulfame K. The **sweetening** agent of the present invention can be used in medicinal, as well as food and beverage products. It is particularly preferred in those food compositions where a high content of solid materials (e.g. generally greater than 12 percent) have been conventionally used. The **sweetening** agent is suitable for use in instant and ready-to-serve beverages (flavored and unflavored coffees and teas, hot chocolate, juice-containing beverages, nutritional drinks in the form of **shakes**, malts, and the like (e.g. Ensure3; puddings; sauces; gravies; dressings; mousses; ice cream; yogurt; cream cheese; cheese dips and/or spreads; sour cream; vegetable dips and/or spreads; icings; whipped toppings; frozen confections; milk; coffee whitener; coffee lighteners; and dips and spreads. The **blend** of **sugar** (sucrose, fructose, lactose, glucose or any **mixture** thereof) and alternative **sweeteners** (aspartame and acesulfame K) allows for the reduction of solids (quantity of powder) needed to prepare a many food or beverage products (e.g. soft drink, gelatin dessert, frozen desserts and the like). The **blend** of **sugar** and **sweeteners** show a higher increase in sweetness than would be expected from adding the three together. The **sweetening** agent of the present invention also imparts increase in flavor and richness of the beverage or food prepared; alternative **sweeteners** act as flavor enhancers. Additionally, the **sweetening** agent of the present invention does not produce the typical aftertaste associated with the alternative **sweeteners**, generally attributed to be a bitter aftertaste of aspartame.

Classifications:

International (IPC 8-9): A23F3/14 A23F3/30 A23F5/14 A23G3/34 A23G9/52 A23L1/09 A23L1/22 A23L1/236 A23L2/60 A61K31/70 A61K47/22 A61K47/26 A61K47/42 C13B50/00 C13F3/00 (Advanced/Invention); A23L1/09 A23L1/22 A61K47/22 A61K47/26 A61K47/42 (Advanced/Non-invention)

International (IPC 1-7): A23F3/14 A23F5/14 A23L1/09 A23L1/22 A23L1/236 A23L12/36 A23L2/60 A61K31/70 A61K35/14 A61K47/22 A61K47/26 A61K47/42 C13F3/00

CPC: A23L27/32 A23L27/33 A23G3/346 A23F3/30 A23G9/52 A23G2200/06 A23L2/60 C13B50/002

European: A23F3/30 A23G3/34E A23G9/52 A23L1/236B2 A23L1/236D A23L2/60 C13B50/00B K23G200/06

Family:

Publication number	Publication date	Application number	Application date
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Priority:

US19980016256 19980130 WO1999US01922 19990129 WO1999US01992 19990129

Probable Assignee: PROCTER AND GAMBLE CO

Assignee(s): (std): PROCTER AND GAMBLE

Assignee(s): PROCTER AND GAMBLE CO ; SMALL LEONARD EDWIN ; THE PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE COMPANY ; VILLAGRAN FRANCISCO VALENTINO

Inventor(s): (std): SMALL L E ; SMALL LEONARD EDWIN ; VILLAGRAN F V ; VILLAGRAN FRANCISCO VALENTINO

Inventor(s): F V VILLAGRAN ; FRANCISCO VALENTINO VILLAGRAN ; FV VILLAGRAN ; L E SMALL ; LE SMALL ; LEONARD EDWIN SMALL

Agent(s): DIMOCK STRATTON LLP

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

Title: BEVERAGE BREWING DEVICES FOR PREPARING CREAMY BEVERAGES

Abstract: The present disclosure relates to beverage brewing devices which are useful for facilitating fluidization and flavor extraction in beverage brewing devices. In particular, the present invention includes a number of embodiments, including beverage brewing devices comprising one or more extraction chambers. The beverage brewing devices are useful for facilitating fluidizing brewing process such that all ingredients contained within the brewing device are accessed in the brewing process. Additionally, desirable properties of brewed beverages are attained without using separate and/or mechanical means. As an additional advantage, the cleaning processes typically required subsequent to preparation of beverages, and in particular the foamed beverages of the present invention, is diminished or avoided.

Classifications:

International (IPC 8-9): A23F3/14 A23F5/14 A23F5/26 A23F5/40 A47J31/06 A47J31/40 A47J9/00 B65D81/00

B65D85/804 (Advanced/Invention)

International (IPC 1-7): A47J31/00 A47J9/00 B65B29/02 B65D81/00

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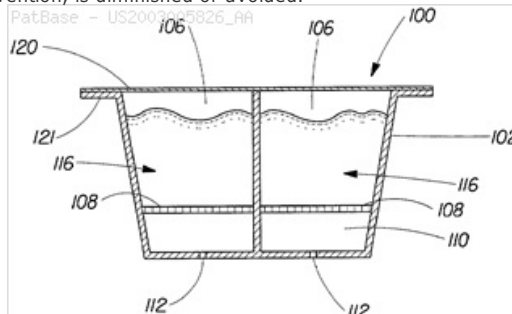
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K23C270/15

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**Family:**

Publication number	Publication date	Application number	Application date
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Priority:

US20010276361P 20010316 US20010276707P 20010316 US20020099085 20020315
WO2002US08281 20020315

Probable Assignee: PROCTER AND GAMBLE CO

Assignee(s): (std): PROCTER AND GAMBLE ; SARGENT JEFFREY ALAN ; VILLAGRAN FRANCISCO VALENTINO

Assignee(s): THE PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE COMPANY ; PROCTER AND GAMBLE CO

Inventor(s): (std): SARGENT JEFFREY ALAN ; VILLAGRAN FRANCISCO VALENTINO ; VILLAGRAN FRANCISCO ; SARGENT JEFFREY

Inventor(s): FRANCISCO VALENTINO VILLAGRAN ; JEFFREY ALAN SARGENT

Agent(s): DIMOCK STRATTON LLP; WILSON LUE LLP

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

Title: BEVERAGES WITH ENHANCED FLAVORS AND AROMAS AND METHOD OF MAKING SAME

Abstract: The present embodiments generally relate to beverages with enhanced flavors and aromas and method of making same. Some embodiments of the present disclosure are directed to **soluble coffee** and methods of making **soluble coffee** with improvements in such qualities as taste and aroma.

Classifications:

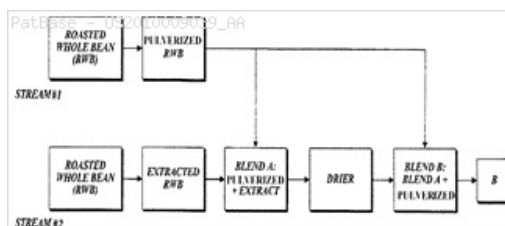
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International (IPC 1-7): A23F5/40 A23F5/46

CPC: A23C9/142 A23C9/15 A23C9/1544 A23C9/156 A23F5/243 A23F5/30 A23C9/1307 A23C2210/30 A23C2260/20 A23C9/14 A23F5/26 A23C9/1422 A23C1/00 A23F3/30 A23F5/405 A23G1/46 A23G1/56 A23L33/10 A23L33/19 A23P30/40 A23C1/08 A23C3/00 A23F5/46 A23F5/02 A23F5/14 A23F5/18 A23F5/32 A23F5/40 A23F5/36

European: A23C1/00 A23C1/08 A23C3/00 A23C9/13B A23C9/14 A23C9/142 A23C9/142B A23C9/15 A23C9/154D A23C9/156 A23F5/24B A23F5/26 A23F5/30 A23F5/40B A23F5/46 A23F5/46S A23F5/50 A23L1/00P16 A23L1/30 A23L1/305D K23C210/30 K23C260/20

US: 426/281 426/385 426/385S 426/386 426/388 426/392 426/425 426/425S 426/432 426/470 426/470S 426/471 426/471S 426/491 426/491S 426/493 426/541 426/541S 426/569 426/569S 426/570 426/570S 426/580 426/580P 426/584 426/587 426/588 426/588P 426/593 426/593S 426/594 426/594S 426/595 426/595P 426/595S 426/72 426/72P 426/93 426/93P 426/93S 426/96 426/96P 426/96S 99/290 99/290S 99/452 99/452S 99/453 99/453S 99/456 99/456S

**Family:**

Publication number	Publication date	Application number	Application date
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AR084533 AA	20130522	AR2011P104875	20111222
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AU2012323387 AA	20130418	AU20120323387	20121008
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EP2443938 A3	20121226	EP20120000319	20090219
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Priority:

US20080170396	20080709	AU20090269041	20090219	CA20092810556	20090219
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Probable Assignee: STARBUCKS CORP

Assignee(s): (std): CORP D B A STARBUCKS COFFEE CO STARBUCKS ; CRUZ J MARCIO DA ; DA CRUZ J MARCIO ; STARBAKS CORP DI BI EHJ STARBAKS KOFE KOMPANI ; STARBAKS KORPOREJSHN DI BI EJ STARBAKS KOFE KOMPANI ; STARBUCKS CORP D B A STARBUCKS ; STARBUCKS CORP DBA STARBUCKS C ; STARBUCKS CORP D ; STARBUCKS CORP D B A STARBUCKS COFFEE CO ; STARBUCKS CORP ; ROBINSON URANO A ; STARBUCKS D B A STARBUCKS COFFEE CO CORP ; STARBUCKS CORP D B A STARBUCKS COFFEE COMPA ; STARBUCKS CORP D B A STARBUCKS COFFEE COMPAY ; STARBUCKS CORP D B A STARBUCKS COFFE CO ; STARBUCKS CORP DBA STARBUCKS COFFEE CO ; VU DIEN VAN

Assignee(s): STARBUCKS DBA STARBUCKS COFFEE CO CORP ; STARBUCKS D CORP ; STARBUCKS DBA STARBUCKS COFFEE COMPANY CORP ; STARBUCKS D B A STARBUCKS COFFE CO CORP ; STARBUCKS D B A STARBUCKS COFFEE COMPANYUS CORP ; STARBUCKS D B A STARBUCKS COFFEE COMPA CORP ; STARBUCKS D B A STARBUCKS COFFEE CO CORP2401 UTAH AVENUE SOUTHSEATTLEWA98134-1435US ; STARBUCKS D B A STARBUCKS COFFEE CO CORP2401 UTAH AVENUE SOUTHSEATTLEWA98131-1067US ; STARBUCKS D B A STARBUCKS COFFEE COMPAY CORP ; STARBUCKS D B A STARBUCKS COFFEE COMANY CORP ; STARBAKS KORPOREJSHN DI BI EHJ STARBAKS KOFE KOMPANI ; STARBUCKS COFFEE CO ; STARBUCKS COFFEE CO CORP ; D B A STARBUCKS COFFEE CO STARBUCKS CORP ; DA CRUZ MARCIO J ; DA CRUZ JMARCIO

Inventor(s): (std): DA KRUS MARSIO DZH ; DA CRUZ MARIO J ; J MARCIO DA CRUZ ; DIEN VAN VU ; DA KURTZ MARCIO J ; ROBINSON URANO A ; URANO A ROBINSON ; MARCIO J DA CRUZ ; ROBINSON URANO ; CRUZ J MARCIO DA ; CRUZ MARCIO J DA ; DA CRUZ J MARCIO ; MARCIO DA CRUZ J ; VAN VU DIEN ; ROBINSON JURANO A ; ROBINSON YURANO A ; URANO ROBINSON ; MARCIO DA CRUZ ; DA CRUZ MARCIO J ; DA CRUZ MARCIO ; VU DIEN VAN

Inventor(s): ROBINSON URANO A ; MARCIO DA CRUZJ ; URANO A ; VU DIEN ; ROBINSON URANO AUS ; DA CRUZ J ; DA CRUZ JMARCIO ; DA CRUZ J MARCIOUS

Agent(s): MALLESONS STEPHEN JAQUES; KING AND WOOD MALLESONS; MINTER ELLISON; GOWLING LAFLEUR HENDERSON LLP; PORZIO; PORZIO RIOS Y ASOCIADOS; ALICIA LLOREDA RICAURTE; GRUENECKER KINKELDEY STOCKMAIR AND SCHWANHAEUSSER ANWALTSSOZIETAET; GRUENECKER KINKELDEY STOCKMAIR AND SCHWANHAEUSSER; GRUENECKER KINKELDEY STOCKMAIR AND SCHWANHAEUSSER; CLT PATENT AND TRADEMARK HK LTD; CHINA PATENT AGENT HK LTD; HONG KONG PATENT AND TRADEMARK AGENT LTD; NISHIURA TSUGUHARU; OOO YURIDICHESKAYA GORODISSKIJ I PARTNER Y FA; DONALDSON AND BURKINSHAW; KNOBBE MARTENS OLSON AND BEAR LLP; SEELIG MELANIE; ANDERSON MARIA CULIC

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: HIGHLY FUNCTIONAL CELLULOSE COMPOSITE

Abstract: A cellulose composite which contains a cellulose and a polysaccharide and which is characterized in that the median diameter of colloidal cellulose composites contained in the cellulose composite is 0.85 micro m or more as measured by a dynamic light scattering method.

Classifications:

International (IPC 8-9): A23C3/08 A23C9/154 A23F3/16 A23F5/14

A23F5/24 A23G1/40 A23G1/56 A23L1/05 A23L1/052 A23L1/0534

A23L2/02 A23L2/52 A23L2/62 A23L29/10 A23L29/20 A23L29/206

A23L29/262 A23L29/269 A23L29/30 A61K47/36 A61K47/38

A61K9/00 A61K9/10 C08B15/00 C08K3/00 C08L1/00 C08L1/02

C08L1/04 C08L1/26 C08L1/28 C08L3/00 C08L5/00 C09D7/12

C09D7/65 (Advanced/Invention);

C08B15/00 (Core/Invention)

CPC: A23F5/14 A23G1/56 A61K47/38 A23C3/08 C08L1/286

C08L1/04 A23V2002/00 C08L2203/02 A23F3/163 A23L2/52 A23L2/62

A23L29/262 A23C9/1544 A23F5/243 A23L2/02 A61K9/0095

C08L1/02 C08L5/00 C08L2205/02 C09D7/65 A23G1/40

US: 106/501.1 424/400 426/580 426/593 426/595 514/781

PatBase - US2014171521_AA

FIG.1

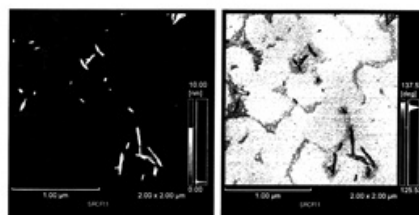
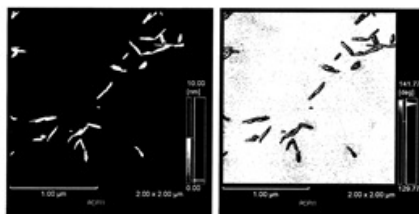


FIG.2



Family:

Publication number	Publication date	Application number	Application date
AU2012293168 AA	20130214	AU20120293168	20120810
AU2012293168 BB	20160225	AU20120293168	20120810
CN103748115 A	20140423	CN201280039332	20120810
CN103748115 B	20170208	CN201280039332	20120810
CN106174445 A	20161207	CN201610549775	20120810
DE602012034824 D1	20170824	DE201260034824T	20120810
EP2743277 A1	20140618	EP20120822178	20120810
EP2743277 A4	20150819	EP20120822178	20120810
EP2743277 B1	20170719	EP20120822178	20120810
IN00953DN2014 A	20160527	IN2014DN00953	20140210
IN304149 B	20181207	IN2014DN00953	20140210
JP2013022090 A1	20150305	JP20130528080T	20120810
JP5734436 B1	20150617	JP20130528080T	20120810
TH156219 A	20160916	TH20141000711	20120810
TW201311798 A	20130316	TW20120129115	20120810
TWI458770 B	20141101	TW20120129115	20120810
US2014171521 AA	20140619	US20120237688	20120810
US2017055540 AA	20170302	US20160351749	20161115
US10080371 BB	20180925	US20120237688	20120810
WO13022090 A1	20130214	WO2012JP70495	20120810

Priority:

JP20110176177 20110811 CN201280039332 20120810 EP20120822178 20120810
 JP20130528080 20120810 WO2012JP70495 20120810 US20140237688 20140207
 US20160351749 20161115

Probable Assignee: ASAHI KASEI CORP

Assignee(s): (std): ASAHI KASEI CHEMICALS CORP ; ENATSU KOUICHIROU ; YAMASAKI NAOAKI ; OBATA HARUKO ; ASAHI CHEMICAL CORP ; ASAHI CHEMICAL IND ; ASAHI KASEI CORP

Assignee(s): ASAHI KASEI KK ; ASAHI KASEI CHEMICALS CORP ; ASAHI KASEI KK

Inventor(s): (std): ENATSU KOUICHIROU ; OBATA HARUKO ; YAMASAKI NAOAKI

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; HOFFMANN EITL PATENT U RECHTSANWALTE PARTMBB; HOFFMANN EITL; ASAMURA PATENT OFFICE PC; GREENBLUM AND BERNSTEIN PLC; ASAMURA KIYOSHI 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 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: BEVERAGE

Abstract: The invention relates to a beverage comprising a plant extract and/or a dairy product, and an amount of an ammonium-salt capable of maintaining the pH of the beverage at a predetermined pH. The invention also relates to methods and uses of an ammonium-salt in maintaining the pH of a beverage.

Classifications:

International (IPC 8-9): A23C13/08 A23C3/02 A23C3/08 A23C9/152 A23C9/18 A23F3/00 A23F3/14 A23F3/16 A23F5/14 A23F5/24 A23F5/40 A23G1/00 A23G1/30 A23G1/56 A23L2/02 A23L2/42 A23L2/44 A23L2/46 A23L2/52 (Advanced/Invention)

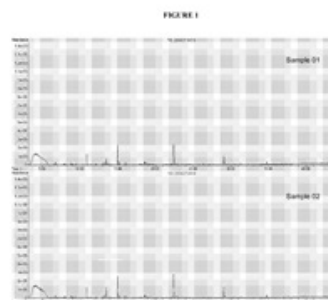
CPC: A23L2/52 A23C9/1307 A23C9/156 A23F5/243 A23L2/44 A23C9/1522 A23F3/14 A23F5/14 A23G1/56

European: A23C9/13B A23C9/156 A23F5/24B A23L2/44 A23L2/52

US: 426/580 426/580S 426/583 426/583P 426/586 426/586S 426/588 426/588S 426/590 426/590S 426/593 426/593S 426/594 426/594S 426/597 426/597S 426/599 426/599S

PatBase - US2012052182_AA

Patent Application Publication Mar. 1, 2012 Sheet 1 of 3 US 2012/0052182 A1



Family:

Publication number	Publication date	Application number	Application date
AU2010239574 AA	20101028	AU20100239574	20100414
CA2759423 AA	20101028	CA20102759423	20100414
CN102458136 A	20120516	CN201080025524	20100414
EP2421383 A1	20120229	EP20100714419	20100414
GB200906723 A0	20090603	GB20090006723	20090420
GB2469627 A1	20101027	GB20090006723	20090420
JP2012523846 T2	20121011	JP20120507259T	20100414
US2012052182 AA	20120301	US20100265474	20100414
WO10123727 A1	20101028	WO2010US31013	20100414

Priority:

GB20090006723 20090420 WO2010US31013 20100414

Probable Assignee: COCA COLA CO

Assignee(s): (std): BEHRMANN VICTOR ; COCA COLA CO ; O COINCEANAINN MAIRTIN

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

Inventor(s): (std): BEHRMANN VICTOR ; O COINCEANAINN MAIRTIN ; VICTOR BEHRMANN ; MAIRTIN O COINCEANAINN

Inventor(s): O'COINCEANAINN MAIRTIN

Agent(s): PIZZEYS; PIZZEYS PATENT AND TRADE MARK ATTORNEYS PTY LTD; GOUDREAU GAGE DUBUC; VON KREISLER SELTING WERNER; PIERRE KENYA THACKER ET AL

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

Title: METHODS AND DEVICES FOR FORMING BEVERAGES FROM POWDERS WITH ENHANCED DISPERSIBILITY

Abstract: A method and apparatus is provided for forming at least a portion of a beverage from a co-milled powdered composition. An amount of a co-milled powdered composition is **combined** with a fluid to produce at least a portion of a beverage. The co-milled powdered composition is obtained from co-milling together at least one powdered ingredient having a difficult to disperse or dissolve portion with one or more dispersion facilitator components to form a co-milled powder effective to enhance the dispersion or dissolving of the powder when forming a food or beverage.

Classifications:

International (IPC 8-9): A23F A23F5/00 A23F5/08 A23F5/14 A23F5/24 A23F5/36 A23F5/40 A23G A23G1/00 A23G1/30 A23G1/56 A23L2/38 A23L2/39 A47J31/06 B65D B65D85/00

B65D85/804 (Advanced/Invention)

CPC: A23F5/36 A23G1/56 B65D85/8046 A23F5/405 A23L2/39 B65D85/8043 A23G1/00 A23F5/24

European: A23F5/40B A23G1/00 A23L2/39 B65D85/804B

US: 426/115 426/130 426/431 426/443 426/580 426/584 426/590 426/593 426/595

PatBase - US2013209622_AA

Patent Application Publication Aug. 15, 2013 Sheet 1 of 16 US 2013/0209622 A1

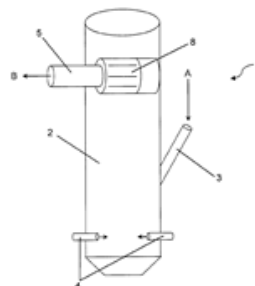


Fig. 1

Family:

Publication number	Publication date	Application number	Application date
BR112013001165 A2	20160531	BR20131101165	20110715
BR112013001165 B1	20180710	BR20131101165	20110715
CA2805423 AA	20130114	CA20112805423	20110715
CA2805423 C	20180911	CA20112805423	20110715
CN103179864 A	20130626	CN201180044699	20110715
CN103179864 B	20150729	CN201180044699	20110715
EP2592939 A1	20130522	EP20110739232	20110715
EP2676548 A1	20131225	EP20130185230	20110715
HK1182901 A1	20131213	HK20130110469	20130910
IL224136 A0	20130324	IL20110224136	20110715
JP2013534131 T2	20130902	JP20130519857T	20110715
JP6235337 B2	20171122	JP20130519857T	20110715
KR101839169 B1	20180315	KR20137003905	20110715
KR20130097157 A	20130902	KR20137003905	20110715
RU2013103207 A	20140827	RU20130103207	20110715
RU2615462 C2	20170404	RU20130103207	20110715
UA114467 C2	20170626	UA20130001699	20110715
US2013209622 AA	20130815	US20110810617	20110715
WO12009668 A1	20120119	WO2011US44238	20110715

Priority:

US20100365267P 20100716
US20110810617 20110715

EP20110739232 20110715

WO2011US44238 20110715

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): DOUWE EGBERTS BV ; DOUWE EGBERTS BV KONINKLL ; FOUNTAIN GERALD O ; INTERCONTINENTAL GREAT BRANDS LLC ; KRAFT FOODS GLOBAL BRANDS LLC ; OXFORD PHILIP JAMES ; PENNER AMY L ; PENNER AMY LYNN

Inventor(s): (std): FOUNTAIN GERALD O ; PENNER AMY L ; OXFORD PHILIP JAMES ; PENNER AMY LYNN ; PHILIP JAMES OXFORD ; GERALD O FOUNTAIN ; AMY L PENNER

Agent(s): SIM AND MCBURNEY; AIRD AND BERLIS IP PARTNERSHIP LTD; AIRD AND MCBURNEY LP; SETNA ROHAN P; BOULT WADE TENNANT; WILKINSON AND GRIST; TANI AND ABE PC; KRATZ RUDY ET AL

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

Title: COFFEE IMPREGNATION SYSTEM AND METHOD

Abstract: A method of roasting coffee is provided Fig. 1. Beans are roasted until they are dry and receptive to absorbing a concentrated aqueous additive such as a botanical solution before the second crack. The process results in a roasted **coffee bean** that is efficiently impregnated with a botanical substance that is available for reconstitution in brewed coffee.

Classifications:

International (ipc 8-9): A23F5/04 A23F5/14

A23N12/12 (Advanced/Invention);

A23F5/00 A23N12/00 (Core/Invention)

International (ipc 1-7): A23F5/00

CPC: A23F5/04 A23F5/14 A23N12/12

European: A23F5/04 A23F5/14 A23N12/12

PatBase - WO03049549_A1

WO 03/049549 PC/US2002/01206

1/3

Fig. 1

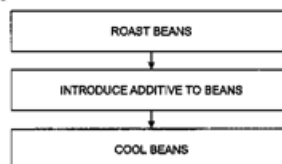
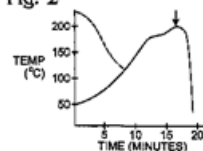


Fig. 2



Family:

Publication number	Publication date	Application number	Application date
AU2002363979 AA	20030623	AU20020363979	20021206
CA2508934 AA	20050606	CA20022508934	20021206
WO03049549 A1	20030619	WO2002US39287	20021206

Priority:

US20010337202P 20011206

US20020380913P 20020515

WO2002US39287 20021206

Probable Assignee: LETIZIA LLC

Assignee(s): (std): LETIZIA LLC ; ORSINI MASSIMILIANO

Inventor(s): (std): ORSINI MASSIMILIANO

Inventor(s): MASSIMILIANO ORSINI

Agent(s): SMART AND BIGGAR

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

Title: COLD INFUSION PROCESS FOR FORTIFYING **COFFEE BEANS**

Abstract: This invention relates to a cold infusion process for fortifying **coffee beans** with one or more vitamin, non-vitamin, mineral, non-mineral, botanical, hormone, herb, nutraceutical, lipid, carbohydrate, amino acid, acid, salt, prebiotic, or probiotic functional additives. This invention also discloses an infused **coffee bean** produced by the process of infusing the **coffee bean** at a temperature of less than about 120 degrees Fahrenheit with a solution comprising water, a bridge initiator for acid salt bias, fortifying agent(s), and an acid in a quantity sufficient to reach a pH of about 3.65. Further, this invention provides a method for the infusion of a **coffee bean** with at least one fortifying agent at approximately room temperature.

Classifications:

International (IPC 8-9): A23F5/00 A23F5/02 A23F5/04 A23F5/10 A23F5/14 A23F5/40 A23F5/46 A23L A23L1/00 A23L1/10 A23L1/168 A23L1/182 A23L1/20 A23L1/29 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L3/00 A23L3/34 A23L3/3454 A23L3/3463 A61K31/047 A61K31/10 A61K31/205 A61K31/519 A61K31/555 A61K31/675 A61K31/737 A61K33/06 A61K36/16 A61K36/185 A61K36/258 A61K36/28 A61K36/738 A61K36/77 A61K36/82 (Advanced/Invention); A23L1/10 A23L1/20 A23L1/30 A23L1/302 (Advanced/Non-invention); A23F5/00 A23F5/24 A23F5/46 A23L1/00 A23L1/10 A23L1/168 A23L1/182 A23L1/20 A23L1/29 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A23L3/00 A23L3/34 A23L3/3454 A23L3/3463 (Core/Invention); A23L1/10 A23L1/20 A23L1/30 A23L1/302 (Core/Non-invention); A23L (Subclass/Invention)

International (IPC 1-7): A23F5/04 A23L1/10

CPC: A23V2002/00 A61K36/16 A61K36/82 A61K31/205 A61K36/77 A61K31/047 A61K31/555 A61K36/28 A61K36/258 A61K31/737 A61K31/10 A61K36/185 A61K31/675 A61K33/06 A61K31/519 A23F5/465 A23F5/14 A23L7/101 A23L7/148 A23L7/196 A23L11/03 A23L33/10 A23L33/105 A23L33/15 A23L33/16 A23L33/175 A61K36/738

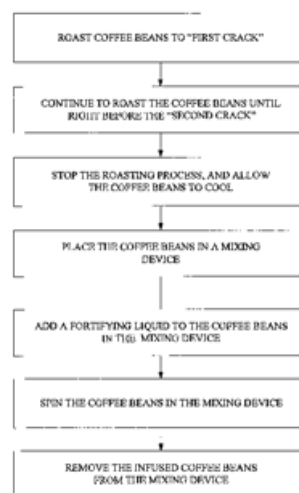
European: A23F5/14 A23L1/10B A23L1/168B A23L1/182 A23L1/20B4 A23L1/30 A23L1/302 A23L1/304 A23L1/305A A23L1/30B K23V2/00

US: 424/722 424/725 424/728 424/729 426/311 426/311S 426/331 426/331S 426/442 426/442S 426/465 426/534 426/534S 426/594 426/595 426/61 426/61P 426/626 426/627 426/627S 426/629 426/629S 426/634 426/634S 426/648 426/648S 426/69 426/69S 426/71 426/71S 426/72 426/72S 426/74 426/74S 514/249 514/54

PatBase - US2008008781_AA

Patent Application Publication Jan. 16, 2008 Sheet 1 of 3 US 2008/008781 A1

FIGURE 1



Family:

Publication number	Publication date	Application number	Application date
AU2007265019 AA	20080103	AU20070265019	20070628
AU2007279190 AA	20080131	AU20070279190	20070726
AU2013270638 AA	20140116	AU20130270638	20131216
AU2013270639 AA	20140116	AU20130270639	20131216
BRPI0713791 A2	20121106	BR2007PI13791	20070628
BRPI0714947 A2	20130611	BR2007PI14947	20070726
CA2657595 AA	20081217	CA20072657595	20070628
CA2658946 AA	20090126	CA20072658946	20070726
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EP2043459 A2	20090408	EP20070813433	20070726
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EP2048965 B1	20150211	EP20070812434	20070628
ES2536652 T3	20150527	ES20070812434T	20070628
IL196193 A0	20090922	IL20070196193	20070628
IL196684 A0	20091118	IL20070196684	20070726
IN00662DN2009 A	20100820	IN2009DN00662	20090128
IN10738DN2008 A	20090313	IN2008DN10738	20081229
JP2009542224 T2	20091203	JP20090518558T	20070628
JP2009544331 T2	20091217	JP20090522005T	20070726
MX2008016472 A1	20090403	MX20080016472	20070628
MX2009001011 A1	20090511	MX20090001011	20070726
US2008008781 AA	20080110	US20070770484	20070628
US2010009036 AA	20100114	US20070374984	20070726
US2014050804 AA	20140220	US20130062697	20131024
US2014220182 AA	20140807	US20140249437	20140410
US8734885 BB	20140527	US20070770484	20070628
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WO08003054 A3	20080410	WO2007US72384	20070628
WO08014411 A2	20080131	WO2007US74511	20070726
WO08014411 A3	20080918	WO2007US74511	20070726

Priority:

US20060806082P 20060628	US20060820454P 20060726	US20060820448P 20060726
AU20070265019 20070628	EP20070812434 20070628	US20070770484 20070628
WO2007US72384 20070628	AU20070279190 20070726	US20070374984 20070726
WO2007US74511 20070726	US20090374984 20090123	US20130062697 20131024
AU20130270638 20131216	AU20130270639 20131216	US20140249437 20140410

Probable Assignee: VOYAVA REPUBLIC LLC

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Assignee(s): VOYAVA REPUBLIC LLC HOUSTON

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

Title: CAPPUCCINO CREAMER WITH IMPROVED FOAMING CHARACTERISTICS

Abstract: A particulate creamer comprising protein, lipid, and carrier, in which more than 50 percent by weight of the protein is partially denatured whey protein, the partially denatured whey protein being from 40 to 90 percent denatured. The creamer is particularly suitable for foaming creamer compositions. The foaming creamer composition, when added to a brewed hot coffee beverage, produces a large amount of a creamy and semi-solid foam. The creamer is preferably prepared by heat treating a slurry comprising the protein, lipid and carrier constituents of the creamer to effect denaturation of the whey protein, followed by spray drying the slurry. The creamer may also be employed in dry **mix** instant cappuccino compositions.

Classifications:

International (IPC 8-9): A23C11/02 A23C11/04 A23C13/00 A23C21/04 A23F5/24 A23F5/40 A23J3/08 A23L1/03 A23L2/40 A23L29/00 (Advanced/Invention); A23C13/00 (Advanced/Non-invention); A23C11/00 A23C13/00 A23C21/00 A23F5/24 A23J3/00 A23L1/03 A23L2/40 (Core/Invention)

International (IPC 1-7): A23C1/04 A23C11/00 A23C11/02 A23C11/04 A23C13/00 A23C13/12 A23C21/04 A23F5/14 A23F5/24 A23F5/34 A23F5/40 A23J3/08 A23L1/03 A23L1/19 A23L2/40

CPC: A23C11/04 A23C2260/20 A23F5/40

European: A23C11/04 A23F5/40 K23C260/20

US: 426/443 426/471 426/569 426/583 426/586 426/588 426/591 426/594 426/596

PatBase - 表1: 発泡性能とホエイタンパク質変性度の対比

クリーム	WPC	ホエイタンパク質変性度	泡のタイプ	泡 初期 (mm)	泡 1分 (mm)	泡 2分 (mm)	泡 3分 (mm)	泡 5分 (mm)
A	15%	40%	固体	22	18	15	13	12
B	15%	60%	固体	24	20	18	16	14
C	15%	70%	固体	25	21	19	18	17
D	15%	100%	ガス	10	7	6	5	4

Family:

Publication number	Publication date	Application number	Application date
AT296035 E	20050615	AT20000302647T	20000330
CA2304319 AA	20001006	CA20002304319	20000331
CA2304319 C	20100525	CA20002304319	20000331
CN1190140 C	20050223	CN20001018170	20000406
CN1277807 A	20001227	CN20001018170	20000406
CO5221090 A1	20021128	CO20000024733	20000405
DE60020291 D1	20050630	DE20006020291T	20000330
DE60020291 D1	20050630	DE20006020291	20000330
DE60020291 T2	20060427	DE20006020291T	20000330
DK1042960 T3	20050926	DK20000302647T	20000330
EP1042960 A2	20001011	EP20000302647	20000330
EP1042960 A3	20031112	EP20000302647	20000330
EP1042960 B1	20050525	EP20000302647	20000330
ES2243201 T3	20051201	ES20000302647T	20000330
JP2001017079 A2	20010123	JP20000104825	20000406
JP3649988 B2	20050518	JP20000104825	20000406
KR100474617 B1	20050308	KR20000017506	20000404
KR20010029616 A	20010406	KR20000017506	20000404
PT1042960 T	20051031	PT20000302647T	20000330
US6168819 BA	20010102	US19990286705	19990406

Priority:

US19990286705 19990406 EP20000302647 20000330 CA20002304319 20000331

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Assignee(s): KRAFT GENERAL FOODS INC ; ZELLER BARY LYN ; SCHULOK JAMES ANTHONY ; MCGARVEY RAYMOND MARTIN ; INTERCONTINENTAL GREAT BRANDS LLC ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS HOLDINGS INC

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Inventor(s): J A SCHULK ; R M MAGAWI ; R M MAGAWI J A SCHULK ; RAYMOND MARTIN MCGARVEY ; RMMAGAWI JASCHULK ; B L ZELLER ; BARY LYN ZELLER ; BL ZELLER ; JAMES ANTHONY SCHULOK

Agent(s): MCFADDEN FINCHAM ; OSLER HOSKIN AND HARCOURT LLP ; HUMBERTO RUBIO CAMACHO

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

Title: METHOD FOR ENHANCING POST-PROCESSING CONTENT OF BENEFICIAL COMPOUNDS IN FOODSTUFFS MADE WITH COCOA BEANS

Abstract: A new cocoa bean processing technique which, in stark contrast to conventional cocoa processing methods, preserves the beneficial flavanoid compounds of cocoa beans in finished, cocoa bean-based foodstuffs. The present method produces roasted cocoa beans that can be ground and the liquor can be either cooled and allowed to solidify (unsweetened chocolate) or pressed and re-ground to form cocoa powder. The resulting cocoa powder can then be used in a traditional manner to make **sweetened** chocolate products such as candy and beverages for consumption by humans or animals. The resulting products will be a source of flavanoid compounds, which are known antioxidants.

Classifications:

International (IPC 8-9): A23F3/00 A23F3/34 A23F5/00 A23F5/02 A23F5/04 A23F5/06 A23F5/10 A23F5/14 A23F5/24 A23F5/26

A23L1/10 A23L1/28 A23L7/10 A61K36/74 (Advanced/Invention); A23F3/00 A23F5/00 A23F5/24 A23L1/10 A23L1/28 (Core/Invention)

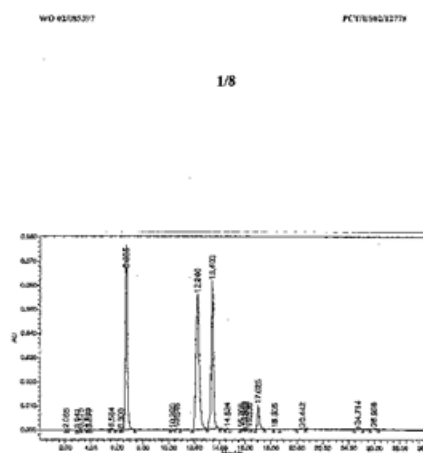
International (IPC 1-7): A23F5/00 A23F5/10 A23F5/16 A23G1/00 A23G1/02 A23L1/00 A23L1/28 A61K35/78

CPC: A23F5/10 A23G1/002 A23F5/00 A23F5/24 A23F5/02 A23F5/04 A23F5/14 A23F5/267 A61K36/74

European: A23F5/02 A23F5/04 A23F5/14 A23F5/26K A61K35/78 A61K36/74

US: 424/776 426/386 426/427 426/427P 426/431 426/432 426/435 426/442 426/507 426/507P 426/584 426/584P 426/590 426/593 426/594 426/594P 426/595 426/597 426/631

PatBase - WO20085397_A1



JOHNSON LYNDON C ; ANDREWS ALAN

Inventor(s): TOM SLAGA ; RAJESH AGRAWAL ; JIFU ZHAO

Agent(s): DAVID G HENRY; PATTON BOGGS LLP; PORZIO BROMBERG AND NEWMAN PC

Designated states: AL AM AT AU AZ BA BB BE BF BG BJ BR BY CA CF CG CH CI CM CN CU CY CZ DE DK EE ES FI FR GA
GB GE GH GM GN GQ GR GW HU ID IE IL IS IT JP KE KG KP KR KZ LC LK LR LS LT LU LV 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 ZM ZW

Title: COFFEE AND METHOD OF PRESERVING SAME

Abstract: I claim: 1. The method of protecting and preserving edible beans adapted to be roasted in the making therefrom of a beverage product for human consumption which consists in **mixing** the beans with a relatively small quantity of iodine and heating the **mixture** to produce a dry coating of iodine upon the beans. 2. The method of preserving coffee preparatory to making a beverage therefrom which consists in coating the coffee with a compound selected from a group consisting of potassium iodide and sodium iodide. 3. The method of preserving coffee which consists in intimately **mixing** with the coffee an aqueous solution of potassium iodide to coat the coffee therewith, the proportion of potassium iodide to the coffee being from approximately 0.005 to 0.1 per cent by weight. 4. The method of protecting and preserving coffee which consists in roasting raw coffee and intimately **mixing** with the coffee from 0.005 to 0.100 per cent by weight of potassium iodide, and subsequently beating the **mixture** to fuse the potassium iodide upon the coffee. 5. The method of treating coffee which consists in roasting raw coffee, applying thereto a coating of potassium iodide, and heating the coated coffee. 6. As an article of manufacture, coffee particles having thereon a compound selected from a group consisting of potassium iodide and sodium iodide. 7. As an article of manufacture, **coffee beans** coated with an aqueous solution of a compound selected from a group consisting of potassium iodide and sodium iodide thereon. 8. An article of manufacture composed of coffee particles having a coating of potassium iodide thereon. 9. An article of manufacture composed of coffee particles coated with potassium iodide, the proportionate quantity of potassium iodide being approximately 0.005 to 0.100 per cent by weight

Classifications:**International (IPC 8-9):** A23F5/14 (Advanced/Invention);

A23F5/00 (Core/Invention)

CPC: A23F5/14**European:** A23F5/14**US:** 426/595 426/93**Family:**

Publication number	Publication date	Application number	Application date
US2210819 A	19400806	US19390271603	19390503

Priority:

US19390271603 19390503

Probable Assignee:

CHARLES REYNOLDS

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Inventor(s): (std):

CHARLES REYNOLDS

Inventor(s):

REYNOLDS CHARLES