

Base : FAMPAT

SEARCH STRATEGY

SS Results

14	21	13 AND 2
13	26	11 AND 12
12	1758	(SOLUBLE 1D BEVERAGE)/TI/AB/IW/CLMS/OBJ/ICLM/DESC/ODES/ADB/KEYW/TX
11	428	7 AND 9 AND 10
10	27981	((COFFEE 1D BEAN+) OR (OIL AND (COFFEE 1D BEAN+)) OR (SOLUBLE 1D COFFEE))/TI/AB/IW/CLMS/OBJ/ICLM/DESC/ODES/ADB/KEYW/TX
9	1202331	(SWEETEN+ OR SUGAR)/TI/AB/IW/CLMS/OBJ/ICLM/DESC/ODES/ADB/KEYW/TX
8	17	3 AND 7
7	811297	4 AND 5 AND 6
6	7236020	(REMOV+ OR STIR)/AB/IW/CLMS/OBJ/ICLM
5	12204560	(SHAK+ OR AGITAT+ OR MOV+ OR WHIRL)/AB/IW/CLMS/OBJ/ICLM
4	11887867	(MIX+ OR BLEND+ OR COMBIN+)/AB/IW/CLMS/OBJ/ICLM
3	637	1 AND 2
2	48334129	PD<20150109
1	923	(A23F-005/14)/IPC

21 Documents

Publication numbers	Title	Current assignees
US20070116837 A1	Condiments with rebaudioside A and erythritol	COCA COLA
US20030219522 A1	An instant dry mix composition for providing a foamed beverage	INTERCONTINENTAL GREAT BRANDS
CA3007252 A1	Cartridge for use by a beverage making machine	KEURIG GREEN MOUNTAIN
WO200572534 A1	Coffee drink composition	KAO
CA3031641 A1	System, capsule and method for preparing a predetermined quantity of beverage	DOUWE EGBERTS
WO200572533 A1	Coffee drink composition	KAO
WO200666941 A2	Natural extract containing xanthohumol, and method for the production thereof and products produced therefrom	TA XAN
JP2006325961 A	Beverage preparation device	FUJI ELECTRIC RETAIL SYSTEMS
WO201114972 A1	Beverage maker having a lockable actuation rod	PI DESIGN
WO200056163 A1	Beverage topping	NESTLE
CA2681081 A1	Gas-effusing compositions and methods of making same	DOUWE EGBERTS
NO200005720 D0	Device for preparing beverages or the like from water-reconstitutable foodstuffs	NESTEC
CA2842919 A1	Beverage dispenser with automatic closure of the powder containers chutes	NESTEC
EP-852909 A1	Process for preparing a product based on chicory	LEROUX
US3655397 A	Flavor compositions and processes	GENERAL FOODS
WO200170591 A1	Infusion packet with useful and decorative elements, support member, delivery system and method	SUZANNE JAFFE STILLMAN
RU2009123736 A	Electrolyzer for activating products and media and devices comprising such an electrolyzer	SETH DALIP KUMAR
CA2817113 A1	Methods of improving mental or physical health conditions in an individual	NESTEC
CA2625310 A1	System with a drinks dispensing machine and with portion capsules	TCHIBO
CA2842936 A1	Beverage dispenser with improved refilling operation	NESTEC
FR1399021 A	Apparatus to be infused beverages	INTERSTATE UNITED

Family 1/21 - FAMPAT - ©Questel

Title
(EP2644040)

Condiments with rebaudioside A and erythritol

Images

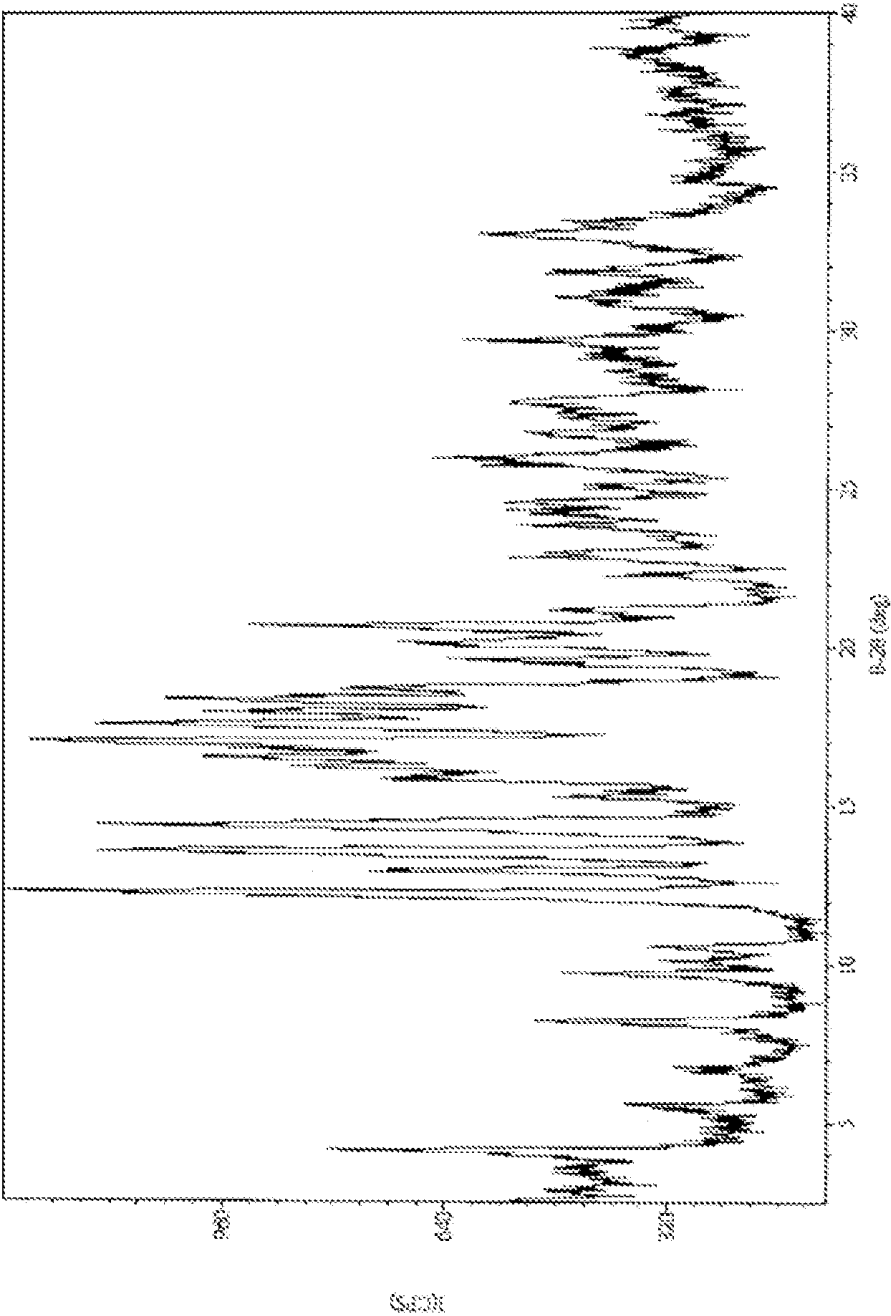


Fig. 1

Publication data including kind & date

US20070116837	A1	2007-05-24	US20070116837
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JP2009517031	A	2009-04-30	JP2009517031
JP2009517028	A	2009-04-30	JP2009517028
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JP2009517032	A	2009-04-30	JP2009517032
CN101431905	A	2009-05-13	CN101431905
WO2007061860	A8	2009-06-11	WO200761860
JP2009523407	A	2009-06-25	JP2009523407



CN101500435	A	2009-08-05	CN101500435				
EP2091355	A2	2009-08-26	EP2091355				
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EP1959763	B1	2014-10-15	EP1959763				
EP1959755	B1	2014-10-15	EP1959755				
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BRPI0618966	A8	2019-01-15	BRPI0618966				
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Abstract

(EP2644040)

The present invention relates generally to condiment 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 condiment 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 condiment base. The present invention also relates to condiment 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 condiment compositions and methods provide a more **sugar**-like temporal profile, including sweetness onset and sweetness linger, and/or a more **sugar**-like flavor profile.

Inventors

PRAKASH INDRA

DUBOIS GRANT E

Latest standardized assignees - inventors removed

COCA COLA

Family 2/21 - FAMPAT - ©Questel

Title

(EP1505879)

An instant dry **mix** composition for providing a foamed beverage

Publication data including kind & date

US20030219522	A1	2003-11-27	US20030219522			
WO03099030	A1	2003-12-04	WO200399030			
CA2485975	A1	2003-12-04	CA2485975			
AU2003228947	A1	2003-12-12	AU2003228947			
US6838110	B2	2005-01-04	US6838110			
KR20050009708	A	2005-01-25	KR20050009708			
EP1505879	A1	2005-02-16	EP1505879			
RU2004137499	A	2005-06-10	RU2004137499			
CN1655685	A	2005-08-17	CN1655685			
JP2005525828	A	2005-09-02	JP2005525828			
BRPI0311202	A1	2007-01-30	BR200311202			
CN100341420	C	2007-10-10	CN100341420C			
RU2317733	C2	2008-02-27	RU2317733			
KR101069945	B1	2011-10-04	KR101069945			
EP1505879	B1	2011-11-02	EP1505879			
AT531277	T	2011-11-15	ATE531277			
DK1505879	T3	2012-01-02	DK1505879T			
ES2373876	T3	2012-02-09	ES2373876			
CA2485975	C	2012-05-01	CA2485975			
BRPI0311202	A2	2016-06-21	BR200311202			
BRPI0311202	B1	2018-04-17	BR200311202			

Abstract

(EP1505879)

An Instant dry **mix** composition produces a beverage having a two-toned foam on the surface upon reconstitution in a hot liquid. The composition includes a foaming creamer for producing a foam layer and a separately enclosed quick dissolving or dispersing flavor/color component e.g. coffee, tea or chocolate and optional **sweetener** component. The density of the **combined** flavor/color component and optional **sweetener** component is higher than the density of the foam layer. A beverage is prepared by **combining** the foaming creamer and hot liquid until the foaming creamer dissolves and creates a foamed layer on the surface. The **combined** flavor/color component and optional **sweetener** component is then added. Upon stirring the resultant **mixture**, a two-toned effect results in the foam layer.

Inventors

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Latest standardized assignees - inventors removed

INTERCONTINENTAL GREAT BRANDS

Family 3/21 - FAMPAT - ©Questel

Title

(EP2739559)

Cartridge for use by a beverage making machine

Images

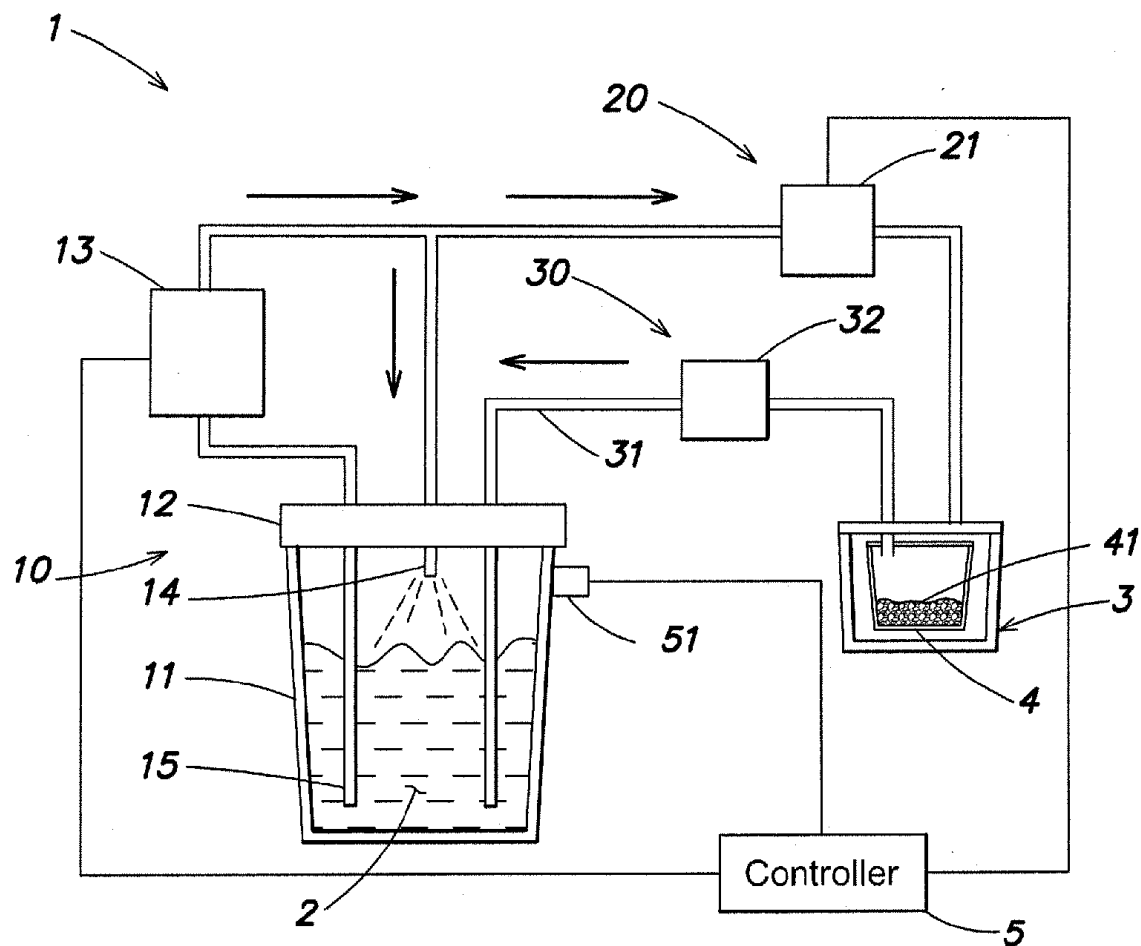


FIG. 1

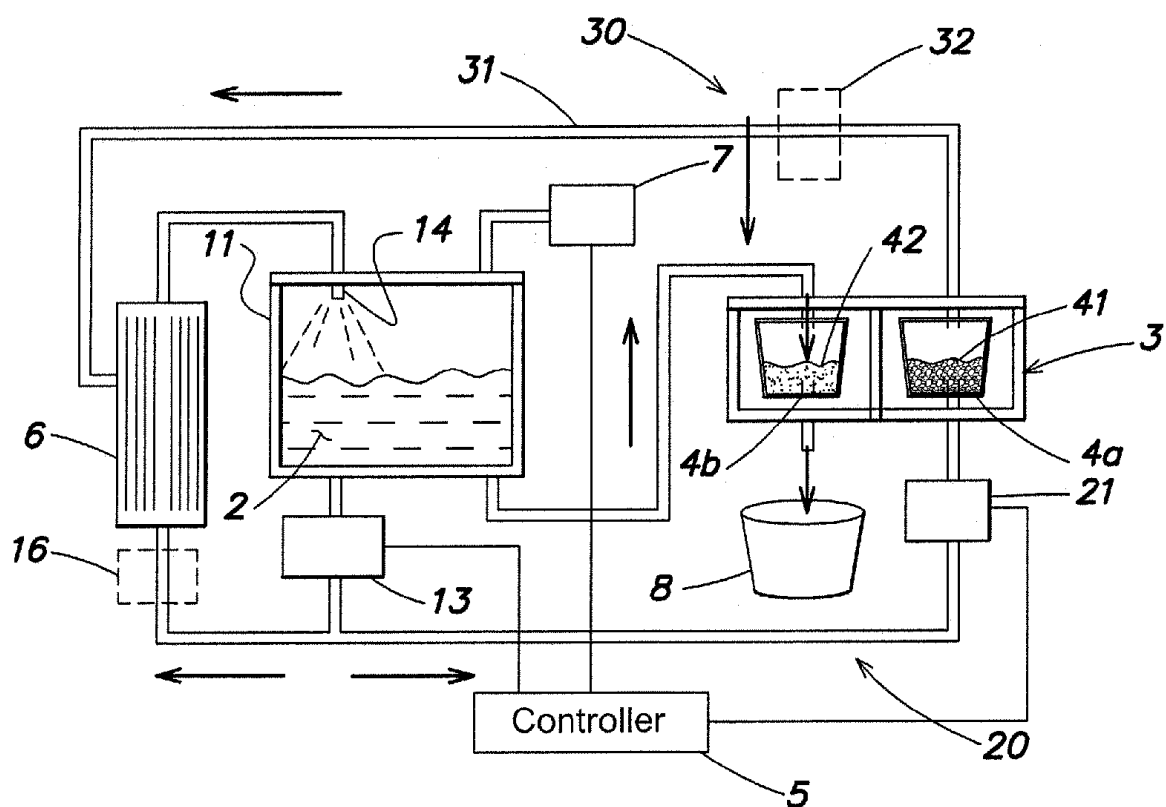


FIG. 2

Publication data including kind & date

CA3007252	A1	2013-02-07	CA3007252				
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WO2013019963	A2	2013-02-07	WO201319963				
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TW201320910	A	2013-06-01	TW201320910				
AU2012290003	A1	2014-02-27	AU2012290003				
IL230739	A	2014-03-31	IL-230739				
BR112014002592	A1	2014-05-20	BR112014002592				
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MX2014001332	A	2014-05-30	MX2014001332				
CN103857617	A	2014-06-11	CN103857617				
EP2739559	A2	2014-06-11	EP2739559				
JP2014531367	A	2014-11-27	JP2014531367				
HK1198155	A1	2015-03-13	HK1198155				
VN41652	A	2015-04-27	VN--41652				
CL2014000263	A1	2015-06-12	CL0263201400				
RU2014107780	A	2015-09-10	RU2014107780				
CN103857617	B	2016-01-06	CN103857617B				
NZ620962	A	2016-03-31	NZ-620962				
IN1599/DELNP/2014	A	2016-05-13	IN2014DN01599				
HK1215519	A1	2016-09-02	HK1215519				
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TH158829	A	2016-12-26	TH-158829				
BR112014002592	A2	2017-03-01	BR112014002592				
EP2739559	B1	2017-03-29	EP2739559				
KR20170053729	A	2017-05-16	KR20170053729				
JP6129834	B2	2017-05-17	JP6129834				
KR101750003	B1	2017-06-22	KR101750003				
ZA201401046	B	2017-06-28	ZA201401046				
AU2017204100	A1	2017-07-06	AU2017204100				
TWI610628	B	2018-01-11	TWI610628				
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CA2843889	C	2018-07-03	CA2843889				
IL230739	B	2018-08-30	IL-230739				
AU2018220086	A1	2018-09-13	AU2018220086				
RU2016137526	A	2018-12-13	RU2016137526				

Abstract

(EP2739559)

Systems, methods and cartridges for carbonating or otherwise dissolving gas in a precursor liquid, such as water, to form a beverage. A gas source (41) can be provided in a cartridge (4) which is used to generate gas that is dissolved into the precursor liquid. A beverage medium (42), such as a powdered drink **mix** or liquid syrup, may be provided in the same, or a separate cartridge as the gas source (4) and **mixed** with the precursor liquid to form a beverage. The use of one or more cartridges for the gas source (4) and/or beverage medium (42) may make for an easy to use and mess-free system for making sparkling beverages, e.g., in the consumer's home.

Inventors

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GULLA SHAWN
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SCHMITT CAMILLA
HEWITT JIM
ANGOTTI MARC
CARROLL RAY
ESTABROOK RICHARD
HARTLEY KEVIN
CONSOLI FRANK
COHEN MARK
JONES ROSS
MARTINEZ NICOLAS ALEJANDRO
HEMBER MILES WILLIAM NOEL
SCHMITT FABIEN YANNICK
MOTTRAM NIAL ALLAN
O'PREY CORMAC
ROLLINGS NICHOLAS DAVID
KILBY CHARLES FRAZER
RICHARDSON CHRISTOPHER PAUL
JACKSON THOMAS BATES
GRUBB SCOTT
CHAN WAI
CAMPBELL NEIL LESTER
STACEY GARY
COVEY CHRIS
DOBSON BARRY
WILKINS PAUL
ROACH CHRIS
CAUWOOD PETER
THOMPSON KEITH

Latest standardized assignees - inventors removed

KEURIG GREEN MOUNTAIN

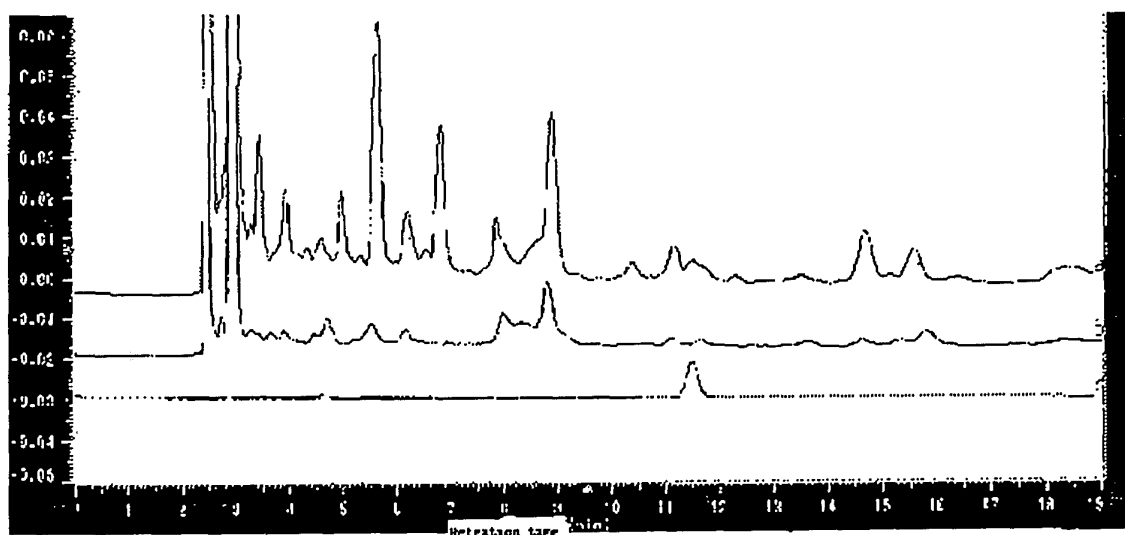
Family 4/21 - FAMPAT - ©Questel

Title

(EP1716758)

Coffee drink composition

Images



Publication data including kind & date

WO2005072534	A1	2005-08-11	WO200572534				
TW200529764	A	2005-09-16	TW200529764				
JP2006204191	A	2006-08-10	JP2006204191				
EP1716758	A1	2006-11-02	EP1716758				
JP2006333873	A	2006-12-14	JP2006333873				
KR20060128906	A	2006-12-14	KR20060128906				
JP2006345874	A	2006-12-28	JP2006345874				
CN1913784	A	2007-02-14	CN1913784				
US20070116850	A1	2007-05-24	US20070116850				
EP1716758	A4	2007-10-31	EP1716758				
RU2006131129	A	2008-03-10	RU2006131129				
RU2354125	C2	2009-05-10	RU2354125				
JP4287824	B2	2009-07-01	JP4287824				
EP1716758	B1	2009-10-28	EP1716758				
DE602005017361	D1	2009-12-10	DE602005017361				
CN1913784	B	2010-04-21	CN1913784B				
CN101711543	A	2010-05-26	CN101711543				
US8182854	B2	2012-05-22	US8182854				
TWI365717	B	2012-06-11	TWI365717				
KR101162935	B1	2012-07-05	KR101162935				
CN101711543	B	2013-03-20	CN101711543B				

Abstract

(EP1716758)

Provided is a coffee composition which does not generate hydrogen peroxide in the body even if it is taken for long periods of time. The coffee composition has a hydroxyhydroquinone content of 0 to 0.00005 wt.%.

Inventors

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OCHIAI RYUJI
SHIBUYA YUSUKE

Latest standardized assignees - inventors removed

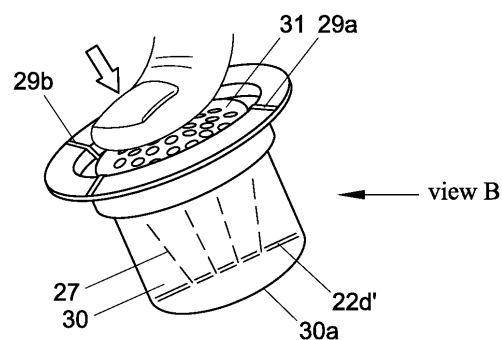
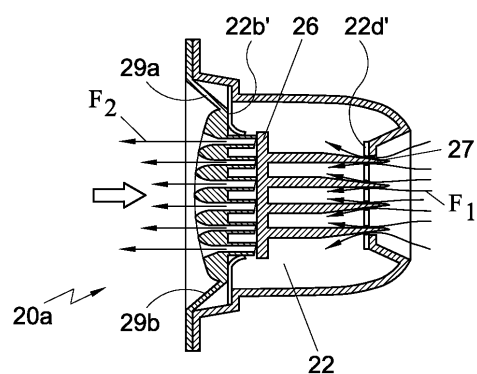
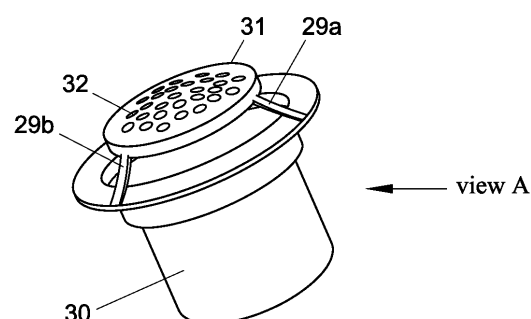
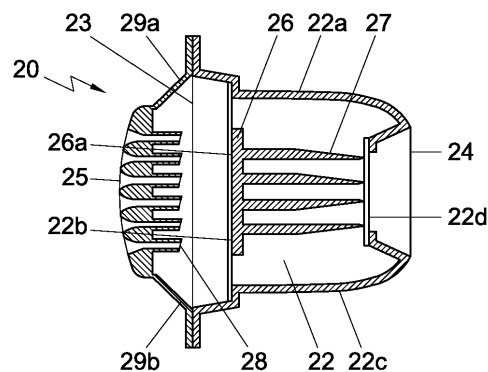
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Family 5/21 - FAMPAT - ©Questel

Title

(EP3181485)

System, capsule and method for preparing a predetermined quantity of beverage

Images**Publication data including kind & date**

CA3031641	A1	2010-12-02	CA3031641
WO2010137948	A1	2010-12-02	WO2010137948
WO2010137959	A1	2010-12-02	WO2010137959
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WO2010137949	A1	2010-12-02	WO2010137949
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CA2765131	A1	2010-12-02	CA2765131
CA2764946	A1	2010-12-02	CA2764946
EP2367740	A1	2011-09-28	EP2367740
EP2367737	A1	2011-09-28	EP2367737
EP2367738	A1	2011-09-28	EP2367738
EP2367736	A1	2011-09-28	EP2367736
AU2009347083	A1	2012-02-02	AU2009347083
AU2009347073	A1	2012-02-02	AU2009347073
AU2009347072	A1	2012-02-02	AU2009347072
AU2009347071	A1	2012-02-02	AU2009347071
MX2011013567	A	2012-02-22	MX2011013567
SG177257	A1	2012-02-28	SG-177257
IL217027	A	2012-02-29	IL-217027



KR20120030148	A	2012-03-27	KR20120030148				
CN102548871	A	2012-07-04	CN102548871				
CN102574633	A	2012-07-11	CN102574633				
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CN102574630	A	2012-07-11	CN102574630				
US20120258210	A1	2012-10-11	US20120258210				
US20120258219	A1	2012-10-11	US20120258219				
US20120258221	A1	2012-10-11	US20120258221				
US20120263833	A1	2012-10-18	US20120263833				
BRPI0925307	A1	2012-12-04	BR200925307				
JP2012530656	A	2012-12-06	JP2012530656				
JP2012530532	A	2012-12-06	JP2012530532				
JP2012530522	A	2012-12-06	JP2012530522				
JP2012530523	A	2012-12-06	JP2012530523				
BRPI0925327	A1	2013-04-16	BR200925327				
BRPI0925332	A1	2013-04-16	BR200925332				
BRPI0925331	A1	2013-04-16	BR200925331				
EP2367736	B1	2013-05-29	EP2367736				
IN9988/CHENP/2011	A	2013-06-28	IN2011CN09988				
RU2012101449	A	2013-07-27	RU2012101449				
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US8501254	B2	2013-08-06	US8501254				
PT2367736	E	2013-09-02	PT2367736				
DK2367736	T3	2013-09-02	DK2367736T				
EP2634114	A1	2013-09-04	EP2634114				
ES2425956	T3	2013-10-18	ES2425956				
US20130295240	A1	2013-11-07	US20130295240				
EP2367740	B1	2014-05-07	EP2367740				
EP2367737	B1	2014-05-07	EP2367737				
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DK2367737	T3	2014-07-28	DK2367737T				
CN103950653	A	2014-07-30	CN103950653				
ES2482112	T3	2014-08-01	ES2482112				
ES2483147	T3	2014-08-05	ES2483147				
EP2767488	A1	2014-08-20	EP2767488				
EP2778098	A1	2014-09-17	EP2778098				
US8846120	B2	2014-09-30	US8846120				
JP5646616	B2	2014-12-24	JP5646616				
US20150050394	A1	2015-02-19	US20150050394				
JP2015037593	A	2015-02-26	JP2015037593				
SG10201408749R	A	2015-02-27	SG10201408749R				
KR101497773	B1	2015-03-02	KR101497773				
JP2015057107	A	2015-03-26	JP2015057107				
JP5719356	B2	2015-05-20	JP5719356				
JP2015110012	A	2015-06-18	JP2015110012				
EP2367738	B1	2015-07-15	EP2367738				

BRPI0925331	A2	2015-07-21	BR200925331				
CN102574632	B	2015-07-22	CN102574632B				
BRPI0925332	A2	2015-07-28	BR200925332				
JP5766692	B2	2015-08-19	JP5766692				
DK2367738	T3	2015-10-26	DK2367738T				
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ES2550518	T3	2015-11-10	ES2550518				
RU2567684	C2	2015-11-10	RU2567684				
RU2567356	C2	2015-11-10	RU2567356				
AU2009347072	B2	2015-11-19	AU2009347072				
AU2009347083	B2	2015-12-03	AU2009347083				
CN102574633	B	2016-02-03	CN102574633B				
EP2982617	A1	2016-02-10	EP2982617				
AU2009347071	B2	2016-02-25	AU2009347071				
AU2009347073	B2	2016-04-28	AU2009347073				
CN102574630	B	2016-05-25	CN102574630B				
MX339511	B	2016-05-30	MX-339511				
AU2016203368	A1	2016-06-16	AU2016203368				
US9371174	B2	2016-06-21	US9371174				
JP5952376	B2	2016-07-13	JP5952376				
US9409705	B2	2016-08-09	US9409705				
CN105877498	A	2016-08-24	CN105877498				
CN106037488	A	2016-10-26	CN106037488				
JP2016214895	A	2016-12-22	JP2016214895				
US20160367067	A1	2016-12-22	US20160367067				
CN103950653	B	2017-01-04	CN103950653B				
EP2634114	B1	2017-01-11	EP2634114				
JP6078035	B2	2017-02-08	JP6078035				
JP2017094140	A	2017-06-01	JP2017094140				
HK1172878	A1	2017-06-09	HK1172878				
US9675201	B2	2017-06-13	US9675201				
EP3181485	A1	2017-06-21	EP3181485				
ES2622298	T3	2017-07-06	ES2622298				
CA2765131	C	2017-08-22	CA2765131				
RU2632398	C1	2017-10-04	RU2632398				
RU2638144	C2	2017-12-11	RU2638144				
IL256098	A	2018-02-28	IL-256098				
AU2016203368	B2	2018-08-30	AU2016203368				
EP2778098	B1	2018-10-03	EP2778098				
RU2016118223	A	2018-10-26	RU2016118223				
BRPI0925327	A2	2018-10-30	BRPI0925327				
RU2015140837	A	2018-12-26	RU2015140837				
RU2015139696	A	2018-12-26	RU2015139696				
BRPI0925307	A2	2019-01-15	BRPI0925307				
DK2778098	T3	2019-01-28	DK2778098T				

Abstract

(EP3181485)

Capsule comprising a circumferential wall, a bottom, a lid, and an entrance opening portion and an exit opening portion for

letting fluid in the capsule and draining prepared beverage from the capsule, respectively, of which at least one opening portion is closed to prevent fluid from passing. The circumferential wall, the bottom and the lid of the capsule enclose an inner space that comprises an extractable product, and the capsule further comprises at least one **moveable** portion of the capsule that extends at a distance from a respective opening portion, and that is arranged to open the respective opening portion by being **moved** with respect to the respective opening portion.

Inventors

WONG KON EUAN GERARD

BRANDT GUIDO

KOELING HENDRIK CORNELIS

KAMERBEEK RALF

BIESHEUVEL AREND CORNELIS JACOBUS

Latest standardized assignees - inventors removed

DOUWE EGBERTS

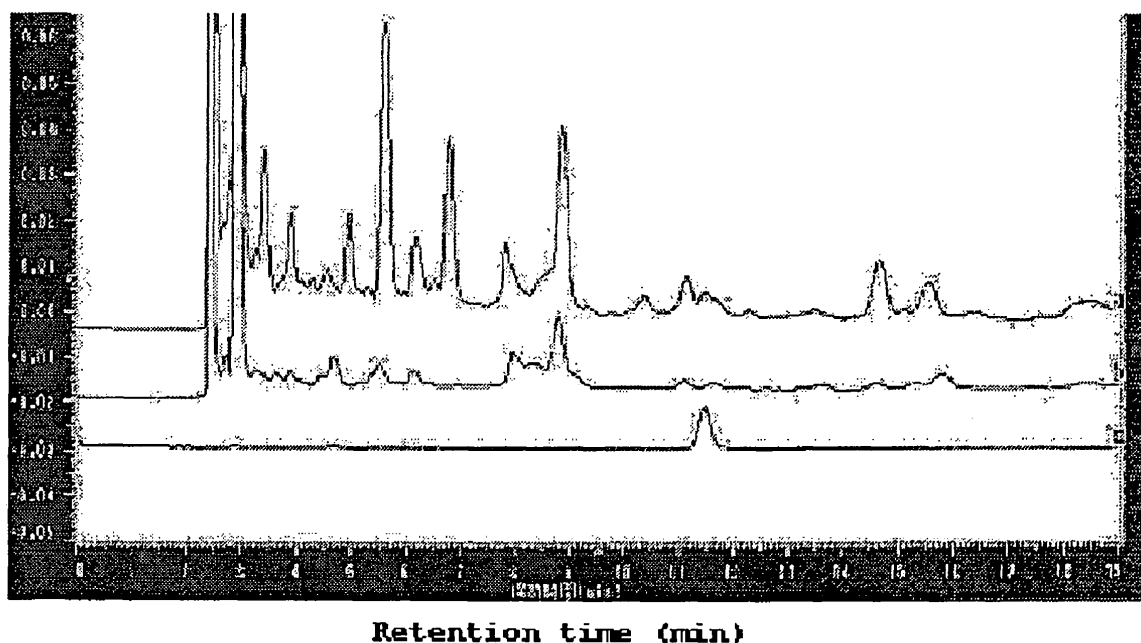
Family 6/21 - FAMPAT - ©Questel

Title

(EP1716757)

Coffee drink composition

Images



Publication data including kind & date

WO2005072533	A1	2005-08-11	WO200572533
TW200534791	A	2005-11-01	TW200534791
JP2006204192	A	2006-08-10	JP2006204192
JP2006271392	A	2006-10-12	JP2006271392
JP3839831	B2	2006-11-01	JP3839831
EP1716757	A1	2006-11-02	EP1716757
KR20060128907	A	2006-12-14	KR20060128907
CN1909793	A	2007-02-07	CN1909793
EP1716757	A4	2007-06-13	EP1716757
US20070160726	A1	2007-07-12	US20070160726



RU2006131124	A	2008-03-10	RU2006131124				
JP4197347	B2	2008-12-17	JP4197347				
RU2354126	C2	2009-05-10	RU2354126				
EP1716757	B1	2009-07-22	EP1716757				
DE602005015547	D1	2009-09-03	DE602005015547				
CN100566583	C	2009-12-09	CN100566583C				
US8178148	B2	2012-05-15	US8178148				
TWI365718	B	2012-06-11	TWI365718				
KR101214030	B1	2012-12-20	KR101214030				

Abstract

(EP1716757)

Provided is a coffee composition having an excellent hypotensive effect. The coffee composition has the following components (A) and (B): 0.01 to 1 wt.% of chlorogenic acids (A), less than 0.1 wt.%, based on the weight of the chlorogenic acids, of (B) hydroxyhydroquinone.

Inventors

FUJII AKIHIKO

SUZUKI ATSUSHI

OOMINAMI HIDEO

OCHIAI RYUJI

SHIBUYA YUSUKE

Latest standardized assignees - inventors removed

KAO

Family 7/21 - FAMPAT - ©Questel

Title

(EP1761245)

Natural extract containing xanthohumol, and method for the production thereof and products produced therefrom

Publication data including kind & date

WO2006066941	A2	2006-06-29	WO2006066941			
CA2575793	A1	2006-06-29	CA2575793			
AU2005318345	A1	2006-06-29	AU2005318345			
DE102004063125	A1	2006-07-13	DE102004063125			
WO2006066941	A3	2006-10-26	WO2006066941			
EP1761245	A2	2007-03-14	EP1761245			
DE102004063125	B4	2007-03-15	DE102004063125			
EA200700252	A1	2007-06-29	EA200700252			
IL181200	A	2007-07-04	IL-181200			
MX2007002593	A	2007-07-05	MX2007002593			
IN0962/DELNP/2007	A	2007-08-03	IN2007DN00962			
NO20073805	A	2007-09-24	NO200703805			
CN101060833	A	2007-10-24	CN101060833			
KR20070115864	A	2007-12-06	KR20070115864			
US20080008776	A1	2008-01-10	US20080008776			
ZA200700396	B	2008-04-30	ZA200700396			
JP2008524299	A	2008-07-10	JP2008524299			
CR9256	A	2008-07-17	CR---9256			
BRPI0516123	A	2008-08-26	BR200516123			
BRPI0516123	A1	2008-08-26	BR200516123			
NZ552824	A	2009-11-27	NZ-552824			

EA014609	B1	2010-12-30	EA--14609			
AU2005318345	B2	2011-06-09	AU2005318345			
US8003135	B2	2011-08-23	US8003135			
US20110280968	A1	2011-11-17	US20110280968			
VN0010221	B	2012-05-25	VN--10221B			
EP1761245	B1	2012-05-30	EP1761245			
DK1761245	T3	2012-08-27	DK1761245T			
HK1096608	A1	2012-10-05	HK1096608			
ES2388927	T3	2012-10-19	ES2388927			
ES2388927	T8	2012-11-02	ES2388927			
US8303999	B2	2012-11-06	US8303999			
VN0010947	B	2013-01-25	VN--10947B			
CN103141536	A	2013-06-12	CN103141536			
KR20130063025	A	2013-06-13	KR20130063025			
KR101285676	B1	2013-07-12	KR101285676			
IL181200	B	2013-10-31	IL-181200			
CA2575793	C	2014-02-18	CA2575793			
JP2015134771	A	2015-07-27	JP2015134771			
JP5770410	B2	2015-08-26	JP5770410			
CN101060833	B	2015-08-26	CN101060833B			
IN271308	B	2016-02-19	IN-271308			
NO340069	B1	2017-03-06	NO-340069			
BRPI0516123	A2	2018-11-06	BRPI0516123			
BRPI0516123	B1	2019-01-02	BR200516123			

Abstract

(EP1761245)

The invention relates to a method for producing an extract containing xanthohumol (XN), which is obtained from toasted cereal products, cereal malt, coffee or cocoa. The XN-content in said extract is in the region of 10 mg/kg - 2 g/kg xanthohumol. The use of XN- toasted extracts enables the XN-content of foodstuffs and pharmaceutical products to be increased in a natural manner.

Inventors

BACK WERNER

ZUERCHER ACHIM

WUNDERLICH SASCHA

Latest standardized assignees - inventors removed

TA XAN

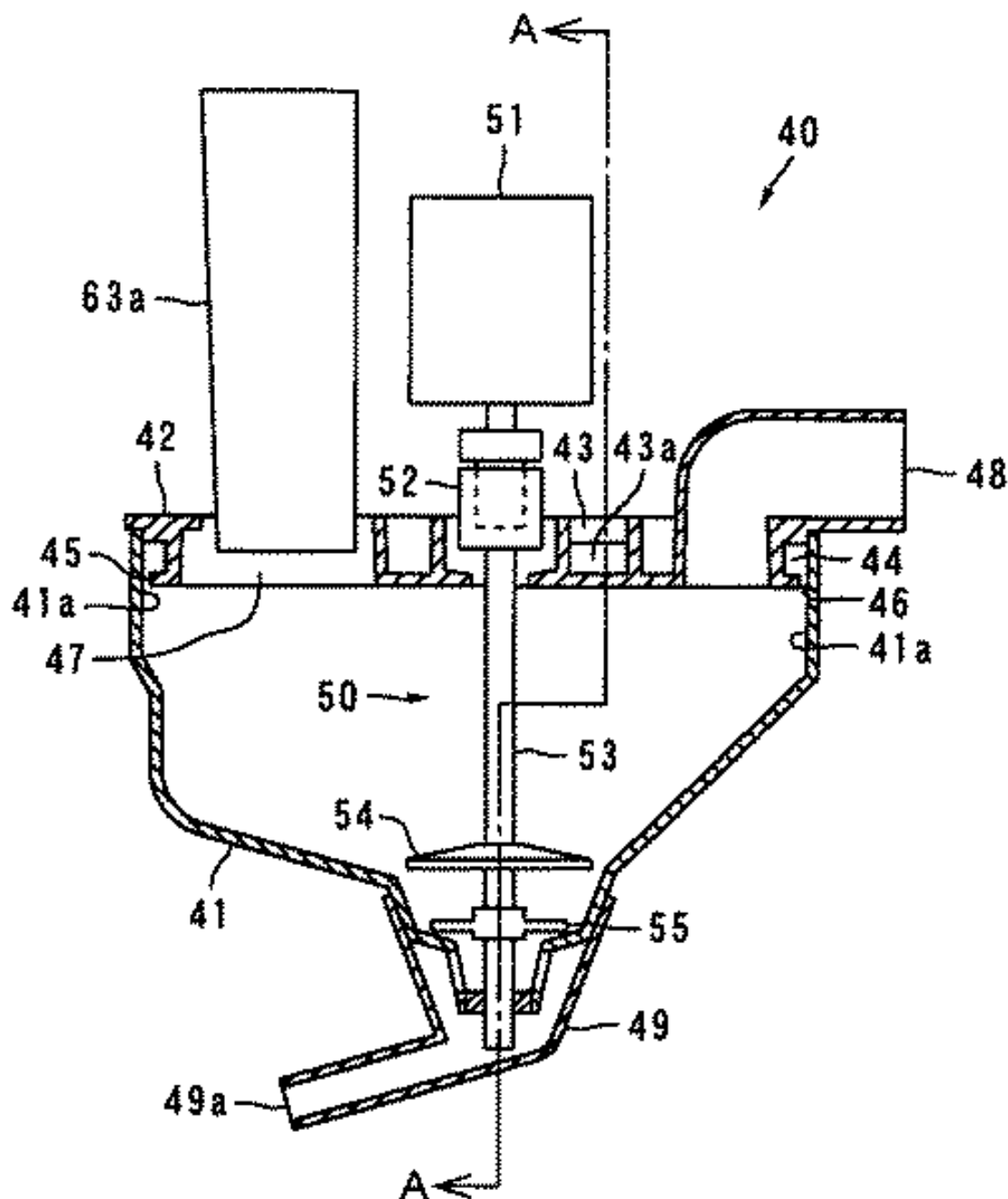
Family 8/21 - FAMPAT - ©Questel

Title

(JP2006325961)

Beverage preparation device

Images



Publication data including kind & date

JP2006325961

A 2006-12-07 JP2006325961



Abstract

(JP2006325961)

PROBLEM TO BE SOLVED: To provide a beverage preparation device capable of preventing soiling of the surface inside an **agitation** vessel when making beverage.

SOLUTION: A **mixing** bowl 40 comprises the **agitation** vessel 41 and a lid body 42, to which the **agitation** vessel 41 is mounted. The **agitation** vessel 41 is formed of synthetic resin in a variant funnel shape so as to efficiently **agitate** the beverage, and has an **agitation** mechanism 50 inside. The upper end of the **agitation** vessel 41 opens widely for **removably** fitting and mounting to the lid body 42. A beverage pouring part 49 having a discharging port 49a is mounted to a lower part of the **agitation** vessel 41 so as to cover an end of a perpendicular shaft 53 of the **agitation** mechanism 50. The inner surface 41a of the **agitation** vessel 41 is coated with a hydrophilic material, and its contact angle with water is 50° or smaller, preferably 5°-20°.

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Inventors

NZ602104	A	2013-08-30	NZ-602104				
EP2555658	B1	2014-01-08	EP2555658				
DK2555658	T3	2014-03-24	DK2555658T				
RU2012144570	A	2014-05-20	RU2012144570				
AU2010281286	B2	2015-05-07	AU2010281286				
US9107541	B2	2015-08-18	US9107541				
CN102821662	B	2015-09-23	CN102821662B				

Abstract

(EP2555658)

The invention relates to a beverage maker, which comprises a container (10) that is open at the top thereof and a lid (20) that covers the container. A **removal** opening (29) is formed in the lid. A vertical actuation rod (41) passes through the lid. Inside the container, a preparing element (42), for example, a **mixing** element, is attached to the actuation rod. Outside the container, a grip element (45) is attached to the actuation rod. The grip element can be **moved** together with the actuation rod between a lower position and an upper position. A closure (30) can be swiveled about a horizontal swivel axis between a closed position that closes the **removal** opening and a retaining position that releases the **removal** opening, wherein in the retaining position, the closure fixes the grip element in the lower position thereof. The actuation rod is thereby effectively prevented from sliding out through the **removal** opening when the beverage is **removed**.

Inventors

BODUM JOERGEN

Latest standardized assignees - inventors removed

PI DESIGN

Family 10/21 - FAMPAT - ©Questel

Title

(EP1164860)

Beverage topping

Images

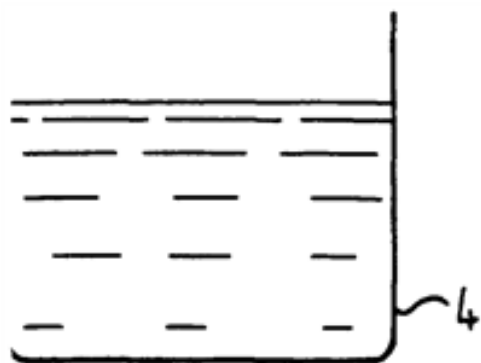


FIG. 1A

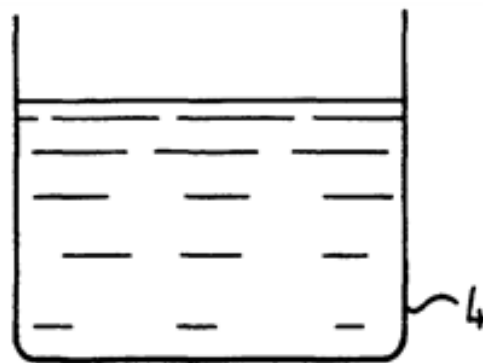


FIG. 2A

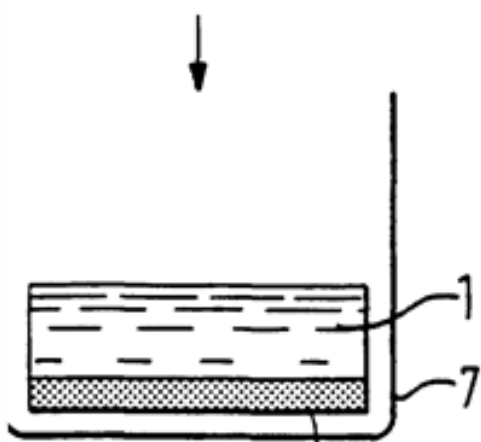


FIG. 1B

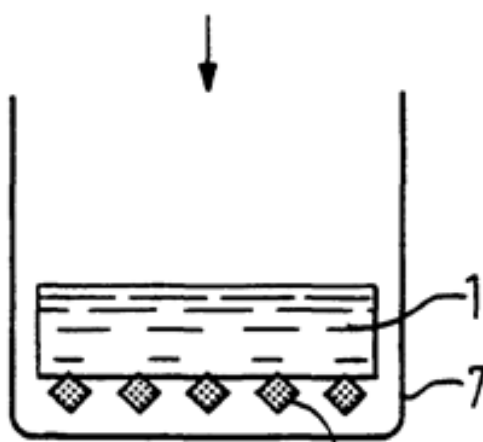


FIG. 2B

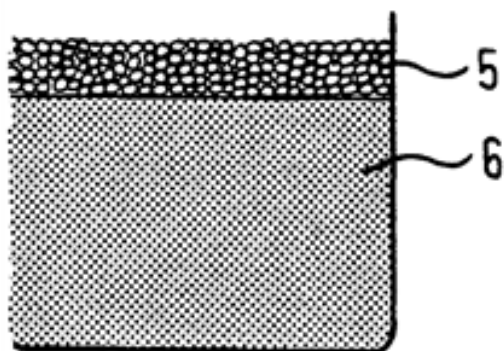


FIG. 1C

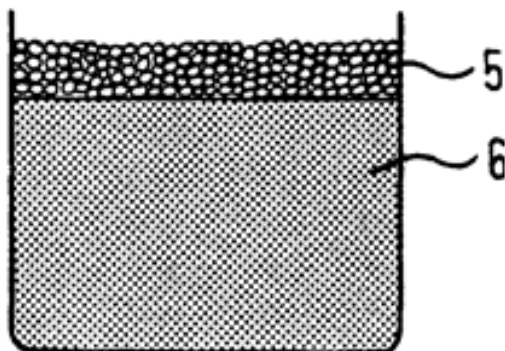


FIG. 2C

Publication data including kind & date

WO200056163	A1	2000-09-28	WO200056163
CA2366661	A1	2000-09-28	CA2366661
AU4036899	A	2000-10-09	AU9940368
EP1164860	A1	2002-01-02	EP1164860
JP2002538844	A	2002-11-19	JP2002538844



EP1164860	B1	2005-07-27	EP1164860				
AT300187	T	2005-08-15	ATE300187				
DE69926405	D1	2005-09-01	DE69926405				
CA2366661	C	2005-11-22	CA2366661				
ES2246570	T3	2006-02-16	ES2246570				
DE69926405	T2	2006-05-24	DE69926405				

Abstract

(EP1164860)

The invention relates to a method for preparing a hot beverage having foamed milk-based topping. A frozen concentrated and aerated milk is **combined** with a liquid to form the beverage. The invention also relates to a product comprising a flavored beverage base and frozen milk concentrates constituting distinct separate portions of the product. The frozen milk incorporates gas, so that the product provides a flavored beverage having a foamed milk topping upon addition of a liquid.

Inventors

JIMENEZ-LAGUNA ANTONIO

LOMETILLO JOSEPHINE

Latest standardized assignees - inventors removed

NESTLE

Family 11/21 - FAMPAT - ©Questel

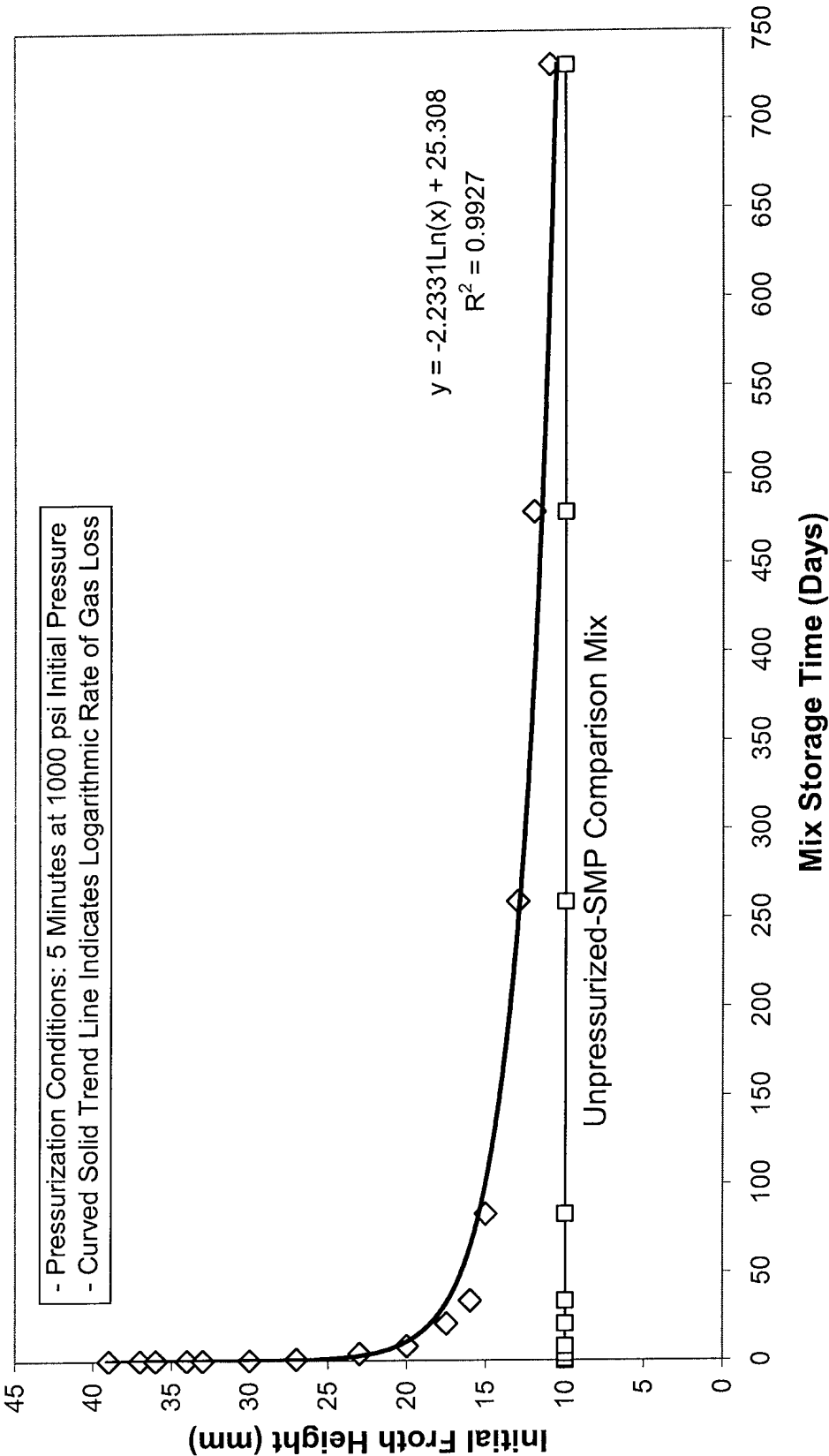
Title

(EP2179657)

Gas-effusing compositions and methods of making same

Images

FIG. 1: Cappuccino Beverage Initial Froth Height vs Mix Storage Time
SMP Lot-1 Pressurized with Nitrogen Gas; Tested Five Minutes after Depressurization



Publication data including kind & date

CA2681081	A1	2010-04-24	CA2681081
EP2179657	A2	2010-04-28	EP2179657
US20100104717	A1	2010-04-29	US20100104717
KR20100045940	A	2010-05-04	KR20100045940
JP2010099067	A	2010-05-06	JP2010099067



TW201018408	A	2010-05-16	TW201018408				
IL201364	A	2010-06-30	IL-201364				
BRPI0904056	A2	2010-11-03	BR200904056				
CN101911977	A	2010-12-15	CN101911977				
RU2009139276	A	2011-04-27	RU2009139276				
RU2426449	C2	2011-08-20	RU2426449				
CA2681081	C	2013-02-12	CA2681081				
KR101268656	B1	2013-05-29	KR101268656				
US8486477	B2	2013-07-16	US8486477				
IL201364	B	2013-10-31	IL-201364				
CN101911977	B	2014-11-19	CN101911977B				
JP2014236751	A	2014-12-18	JP2014236751				
TWI479997	B	2015-04-11	TWI479997				
EP2179657	A3	2015-06-03	EP2179657				
HK1151438	A1	2015-10-02	HK1151438				
JP6019075	B2	2016-11-02	JP6019075				
JP6059858	B2	2017-01-11	JP6059858				
EP2179657	B1	2018-02-28	EP2179657				
ES2668394	T3	2018-05-17	ES2668394				
PL2179657	T3	2018-08-31	PL2179657				
BRPI0904056	B1	2018-12-18	BR200904056				

Abstract

(EP2179657)

Gas-effusing compositions, particularly, particulate compositions having pressurized gas held within open internal voids thereof, are provided as well as methods of making and using such compositions.

Inventors

ZELLER BARY LYN

Latest standardized assignees - inventors removed

DOUWE EGBERTS

Family 12/21 - FAMPAT - ©Questel

Title

(EP1103210)

Device for preparing beverages or the like from water-reconstitutable foodstuffs

Images

ROSSE MEINRAD

POULIN JEAN-MARC

LEBET CLAUDE RENE

Latest standardized assignees - inventors removed

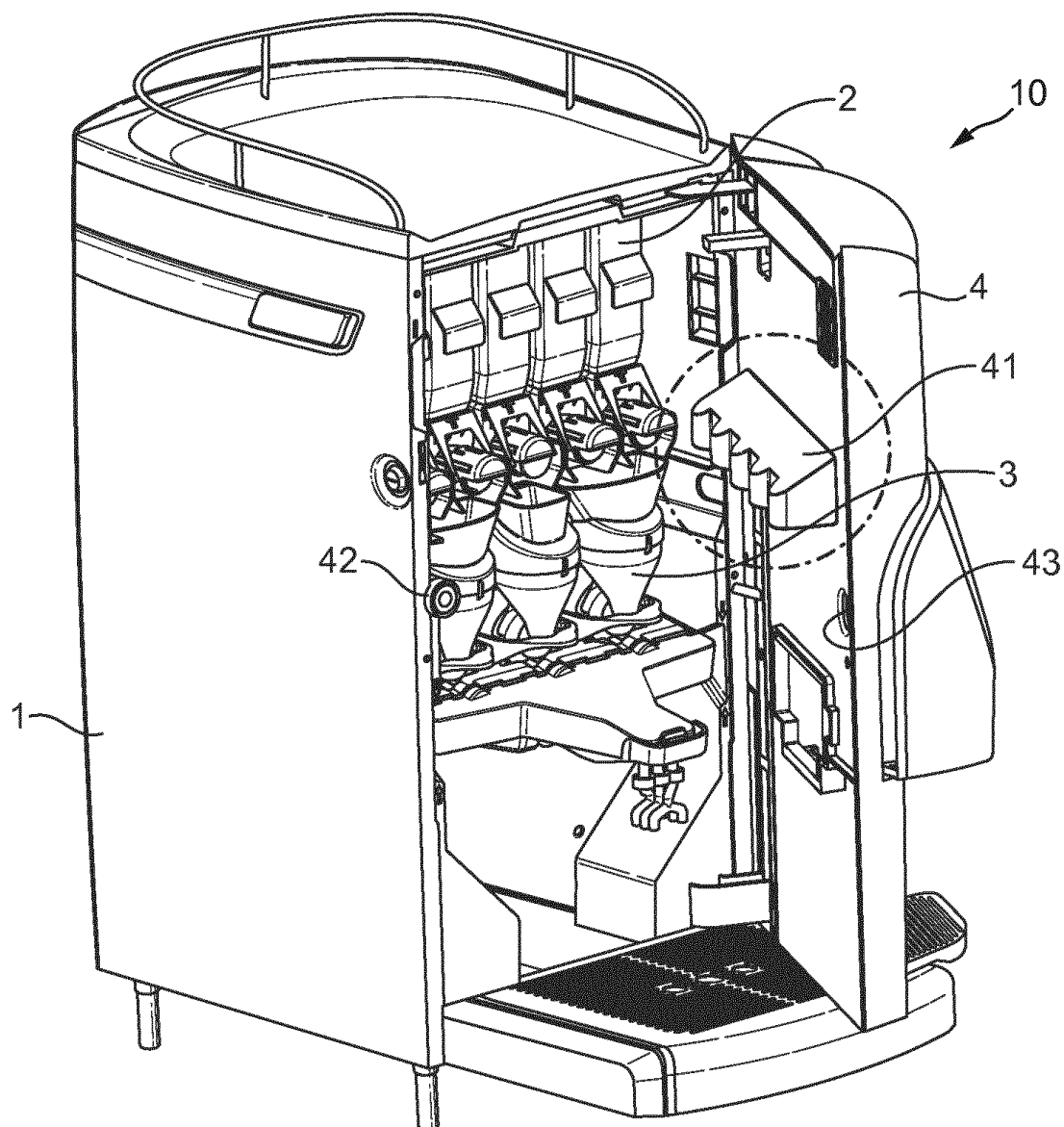
NESTEC

Family 13/21 - FAMPAT - ©Questel

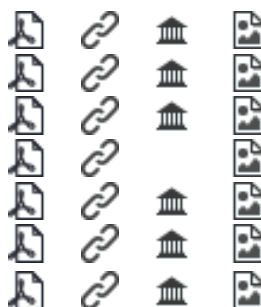
Title

(EP2736389)

Beverage dispenser with automatic closure of the powder containers chutes

Images**Publication data including kind & date**

CA2842919	A1	2013-01-31	CA2842919
WO2013014040	A1	2013-01-31	WO201314040
AU2012289030	A1	2014-02-13	AU2012289030
MX2014001094	A	2014-02-27	MX2014001094
BR112014001969	A1	2014-05-13	BR112014001969
CN103841863	A	2014-06-04	CN103841863
EP2736389	A1	2014-06-04	EP2736389



US20140150671	A1	2014-06-05	US20140150671				
JP2014527944	A	2014-10-23	JP2014527944				
IN0653/DELNP/2014	A	2015-01-09	IN2014DN00653				
RU2014107666	A	2015-09-10	RU2014107666				
ZA201401516	B	2015-12-23	ZA201401516				
US9301641	B2	2016-04-05	US9301641				
EP2736389	B1	2016-04-06	EP2736389				
ES2575702	T3	2016-06-30	ES2575702				
RU2598575	C2	2016-09-27	RU2598575				
JP6038140	B2	2016-12-07	JP6038140				
AU2012289030	B2	2017-01-05	AU2012289030				
BR112014001969	A2	2017-02-21	BR112014001969				
MX347143	B	2017-04-17	MX-347143				
CN103841863	B	2017-05-03	CN103841863B				

Abstract

(EP2736389)

The invention concerns a beverage dispenser comprising: a housing (1), at least one refillable container (2) for storing bulk beverage ingredient, said container comprising : a tank (22), a discharge port (5) at the outlet (23) of the tank, at least a beverage preparation unit (3) operatively linked to the container for preparing a beverage from the stored bulk beverage ingredient, a door, wherein the discharge port (6) of the container (2) is configured for being automatically closed due to the opening **movement** of the door.

Inventors

REY CÉDRIC

ZWICKER SVEN

HESS MICHEL

LARDELLI SILVIO

Latest standardized assignees - inventors removed

NESTEC

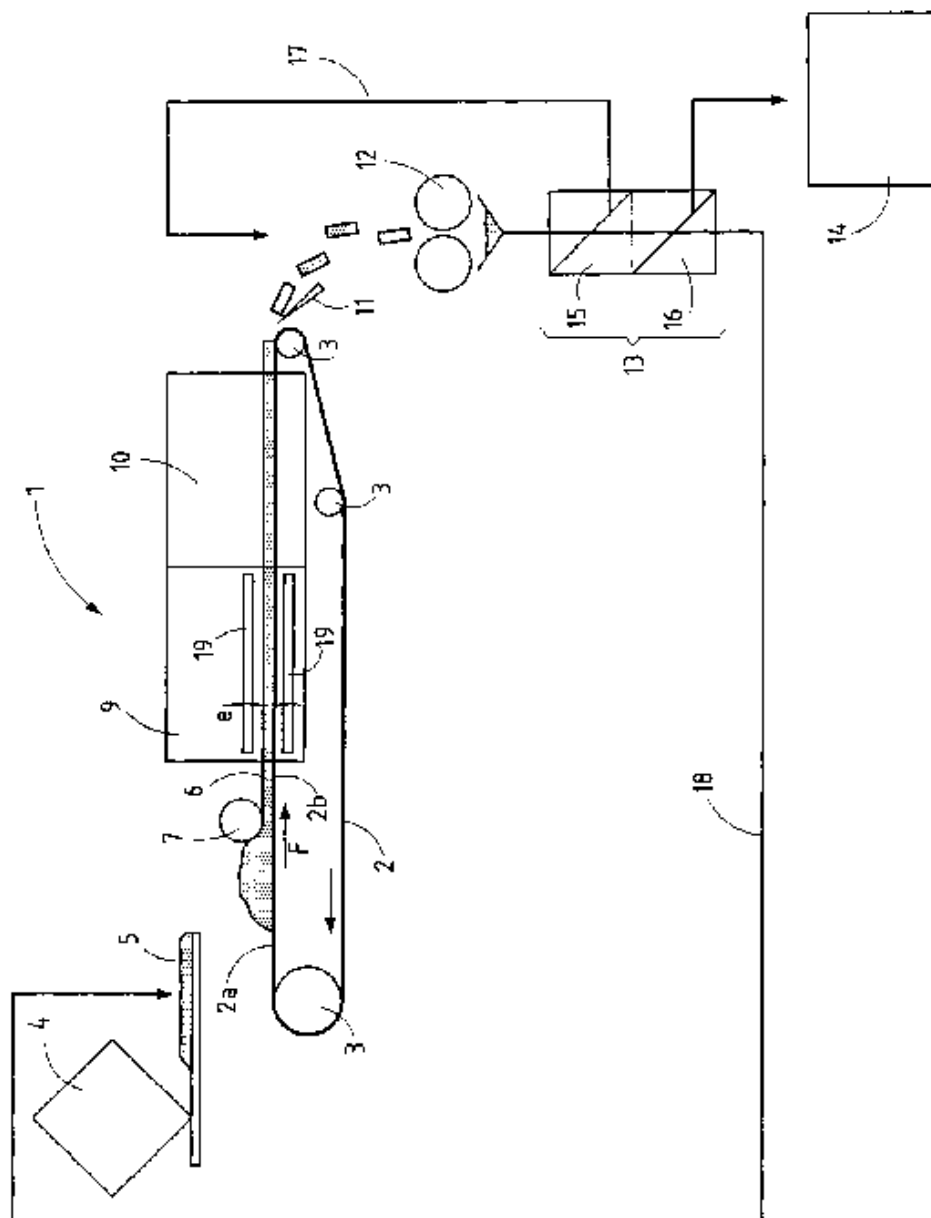
Family 14/21 - FAMPAT - ©Questel

Title

(EP-852909)

Process for preparing a product based on chicory

Images



Publication data including kind & date

EP0852909	A1	1998-07-15	EP-852909
FR2758242	A1	1998-07-17	FR2758242
JPH10201456	A	1998-08-04	JP10201456
FR2758242	B1	1999-04-09	FR2758242
US5916622	A	1999-06-29	US5916622
EP0852909	B1	2000-04-26	EP-852909
DE69800120	D1	2000-05-31	DE69800120
ES2146491	T3	2000-08-01	ES2146491
DK0852909	T3	2000-08-07	DK-852909T
DE69800120	T2	2000-09-21	DE69800120



PT852909 E 2000-10-31 PT-852909

Abstract

(EP-852909)

Production of a foodstuff based on chicory comprises forming a layer (6) of a material without previous wetting and as a soluble powder containing a **mixture** with a proportion of chicory. The layer is carried by free air at a temperature to give the powder a surface thermofusion and agglomeration, followed by freezing. The **mixture** preferably contains equal parts of chicory and other material. After freezing, the material is crushed, ground and sifted to give granules. The powder layer can also be placed in a mould to give a compressed disc. During heating, the food powder is **removed** from the heat for part of the heating time during its **movement** to give complete and homogenous agglomeration. The freezing action is through passage of laminary cold air over the layer. The heat is provided by infra red radiators above and below the layer which is carried by a belt with low infra red absorption. Heating is alternatively achieved through recirculating hot air at 95 degrees C in a laminary flow. The soluble chicory powder is in a layer 5-20 mm thick, carried at 95 degrees C, with freezing through a laminary air flow at 20-25 degrees C. The soluble product has grains of size 0.5-3.0 mm or it is a compressed soluble disc in a protective wrapping.

Inventors

ECOCHARD CLAUDE

Latest standardized assignees - inventors removed

LEROUX

Family 15/21 - FAMPAT - ©Questel

Title

(US3886297)

Flavor compositions and processes

Publication data including kind & date

US3655397	A	1972-04-11	US3655397
BE775633	R	1972-05-23	BE-775633
NL7115652	A	1972-10-03	NL7115652
DE2157809	A1	1972-10-12	DE2157809
FR2131928	A	1972-11-17	FR2131928
FR2131928	A2	1972-11-17	FR2131928
AU3478571	A	1973-05-03	AU7134785
GB1345220	A	1974-01-30	GB1345220
CH548165	A	1974-04-30	CH-548165
FR2131928	B2	1974-05-10	FR2131928
CA950751	A	1974-07-09	CA-950751
AU452656	B2	1974-09-12	AU-452656
SE374259	B	1975-03-03	SE-374259
US3886297	A	1975-05-27	US3886297
NO133778	B	1976-03-22	NO-133778
IT1003509	B	1976-06-10	IT1003509
NO133778	C	1976-06-30	NO-133778
JPS5439463	B2	1979-11-28	JP79039463
DK143092	B	1981-03-30	DK-143092
DE2157809	B2	1981-04-30	DE2157809
DK143092	C	1981-09-14	DK-143092C
DE2157809	C3	1982-03-25	DE2157809
NL174799	B	1984-03-16	NL-174799
NL174799	C	1984-08-16	NL-174799



Abstract

(US3886297)

Enhancement of the flavor of foodstuffs is achieved by the addition of a small but effective amount of 2-nonenal, and/or 2-nonenol. Particular derivatives of both the alcohol and the aldehyde are also useful.

Inventors

PARLIMENT THOMAS H

CLINTON WILLIAM P

SCARPELLINO RICHARD

SOUKUP ROBERT J

EPSTEIN MARTIN F

Latest standardized assignees - inventors removed

GENERAL FOODS

Family 16/21 - FAMPAT - ©Questel

Title

(EP1268305)

Infusion packet with useful and decorative elements, support member, delivery system and method

Images

$$\text{viscosity} = \eta = \frac{2(\Delta p)gr^2}{9v}$$

Publication data including kind & date

WO200170591	A1	2001-09-27	WO200170591				
CA2401593	A1	2001-09-27	CA2401593				
AU4767901	A	2001-10-03	AU200147679				
BR0109498	A	2002-12-17	BR200109498				
BRPI0109498	A1	2002-12-17	BRPI0109498				
EP1268305	A1	2003-01-02	EP1268305				
WO03028477	A2	2003-04-10	WO200328477				
IL151633	A	2003-04-10	IL-151633				
AU2002340032	A1	2003-04-14	AU2002340032				
CN1422230	A	2003-06-04	CN1422230				
ZA200206909	B	2003-08-20	ZA200206909				
JP2003528011	A	2003-09-24	JP2003528011				
WO03028477	A3	2003-10-30	WO200328477				
WO2004023899	A1	2004-03-25	WO200423899				
MXPA02009231	A	2004-04-05	MX2002PA009231				
AU2003270663	A1	2004-04-30	AU2003270663				
IN1196/MUMNP/2002	A	2004-06-05	IN2002MN01196				
CN1206133	C	2005-06-15	CN1206133C				
NZ522114	A	2006-04-28	NZ-522114				
US20070009576	A1	2007-01-11	US20070009576				
IN203741	B	2007-05-18	IN-203741				
EP1268305	B1	2007-09-12	EP1268305				
AT372938	T	2007-09-15	ATE372938				
DE60130440	D1	2007-10-25	DE60130440				
IL151633	B	2010-05-17	IL-151633				
CA2401593	C	2010-06-22	CA2401593				
BRPI0109498	A2	2010-08-17	BR200109498				
BR0109498	B1	2012-02-07	BR200109498				

[JP4942273](#)

B2 2012-05-30 JP4942273

[US20140220181](#)

A1 2014-08-07 US20140220181

**Abstract**

(EP1268305)

A system allowing the tea bag/infusion packet (14) to dispense health enhancing agents and promote the sale and use of safe and health enhancing beverages. The basic packet (14) is a permeable sac containing soluble ingredients tethered to a tag (16). In one embodiment soluble dietary fiber, nutraceuticals, enzymes, and other health promoting ingredients are dispensed. In one embodiment the tag (16) forms part of a game, acts as a prize, or toy, or otherwise promotes the sale and use of the product. In one embodiment the packet (14) is modified to change color or reveal indicia upon contact with water. An additional support member may be supplied to hold or join the infusion packets (14) and may act as a toy, or prize, or game piece. For use in bottles, such as water bottles, a version is provided with features to prevent accidental ingestion of the infusion packet (14).

Inventors

STILLMAN SUZANNE JAFFE

Latest standardized assignees - inventors removed

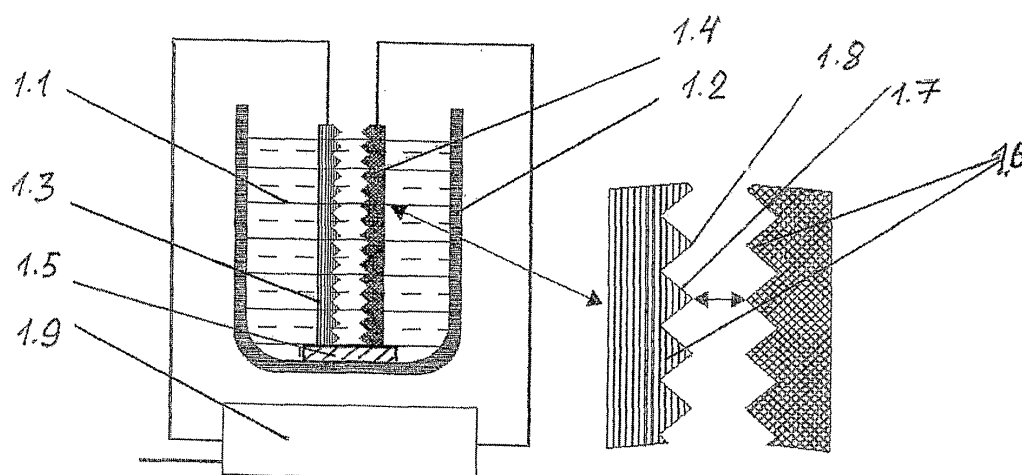
SUZANNE JAFFE STILLMAN

Family 17/21 - FAMPAT - ©Questel

Title

(WO2010151168)

Electrolyzer for activating products and media and devices comprising such an electrolyzer

Images**Фиг.1****Publication data including kind & date**[RU2009123736](#)

A 2010-12-27 RU2009123736

[WO2010151168](#)

A1 2010-12-29 WO2010151168

[RU2437842](#)

C2 2011-12-27 RU2437842

[CN102387996](#)

A 2012-03-21 CN102387996

[CN102387996](#)

B 2014-08-20 CN102387996B

**Abstract**

(WO2010151168)

A method for electrochemical activation with the aid of an electrolyzer involves carrying out activation by bringing

electrodes into direct contact with the product to be activated. Furthermore, the method makes it possible to activate by contact drinking water and natural and synthetic water-containing products of different consistencies in the form of hot or cold beverages, yoghurts, protein beverages and mixtures, fruit and vegetable juices, fruit drinks, vitaminized drinks, lemonades, still and carbonated alcohol-free beverages, baby food and drinks, all alcoholic drinks, fruits and vegetables, vegetable and fruit puree and jelly-like mixtures, soups and bouillons, as well as cosmetic and hygiene agents and foam-forming, aromatizing and pharmaceutical agents, wherein the activation process is carried out over a period of 0.5-15.0 minutes according to the nature and volume of the product to be activated. The electrolyzer for electrochemical activation comprises at least one container with electrodes (at least one anode and one cathode) accommodated therein, and a dc current source in the form of an adjustable voltage source. The electrolyzer is a non-diaphragm electrolyzer and the electrodes thereof can have different forms, i.e. round, oval, lamellar, mesh, tubular with different size openings, etc., and different surfaces, i.e. smooth, rough, cellular, etc.

Inventors

KHACHATRYAN ASHOT PAPIKOVICH

KHACHATRYAN MANUK PAPIKOVICH

KHACHATRYAN, ARTEM ASHOTOVICH

TRISTAN SHAUN DEI

Latest standardized assignees - inventors removed

SETH DALIP KUMAR

Family 18/21 - FAMPAT - ©Questel

Title

(EP2637511)

Methods of improving mental or physical health conditions in an individual

Images

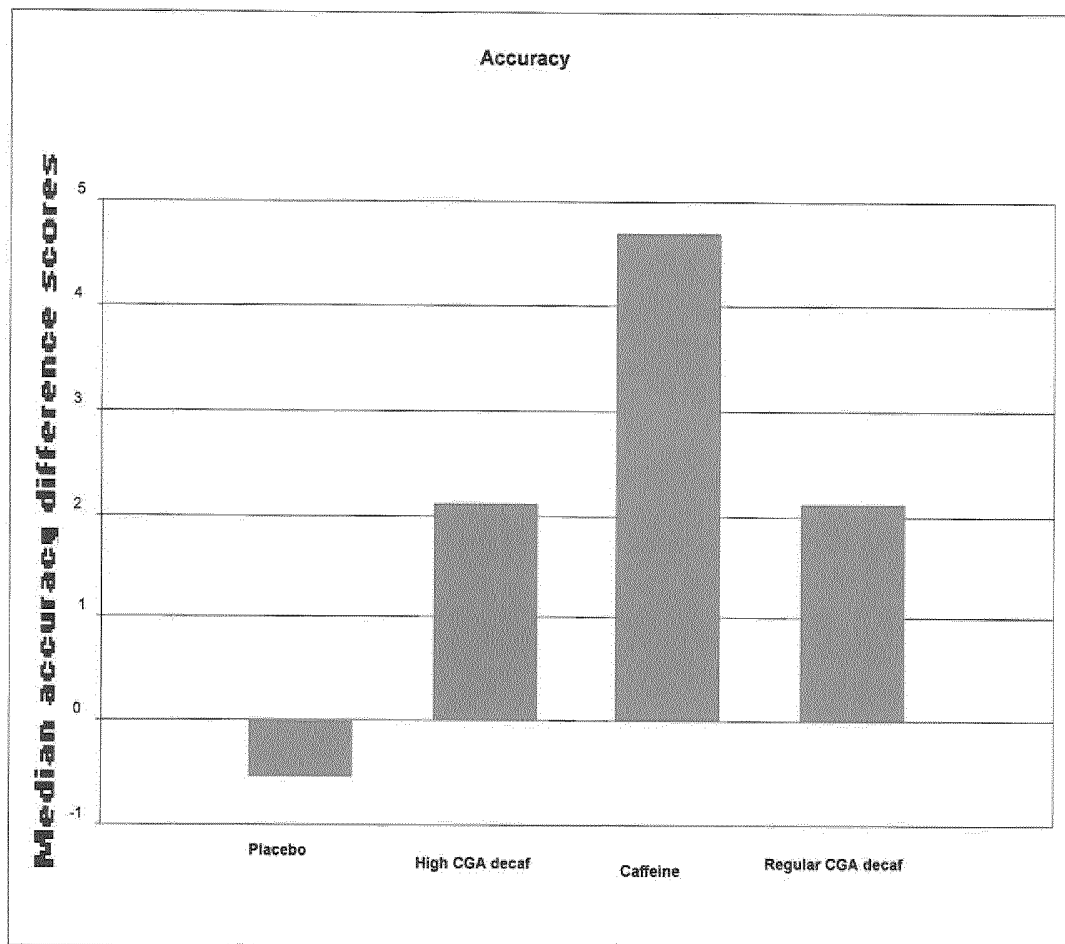


FIG. 1

Publication data including kind & date

CA2817113	A1	2012-05-18	CA2817113
WO2012062928	A1	2012-05-18	WO2012062928
EP2454945	A1	2012-05-23	EP2454945
MX2013005339	A	2013-07-03	MX2013005339
US20130230608	A1	2013-09-05	US20130230608
CN103298354	A	2013-09-11	CN103298354
EP2637511	A1	2013-09-18	EP2637511
JP2013543856	A	2013-12-09	JP2013543856

**Abstract**

(EP2637511)

Methods of improving mental or physical health conditions of an individual are provided. In a general embodiment, the method provides administering to an individual in need of an improved mental or physical health condition a decaffeinated coffee product comprising an unroasted coffee. The mental or physical health condition can be, for example, sustained attention in the individual, improvement in the individual's mood or alertness, reduced headaches in the individual, and/or improved relaxation in the individual.

Inventors

SILBER YVONNE BEATA

LANTZ INGO

Latest standardized assignees - inventors removed

TCHIBO

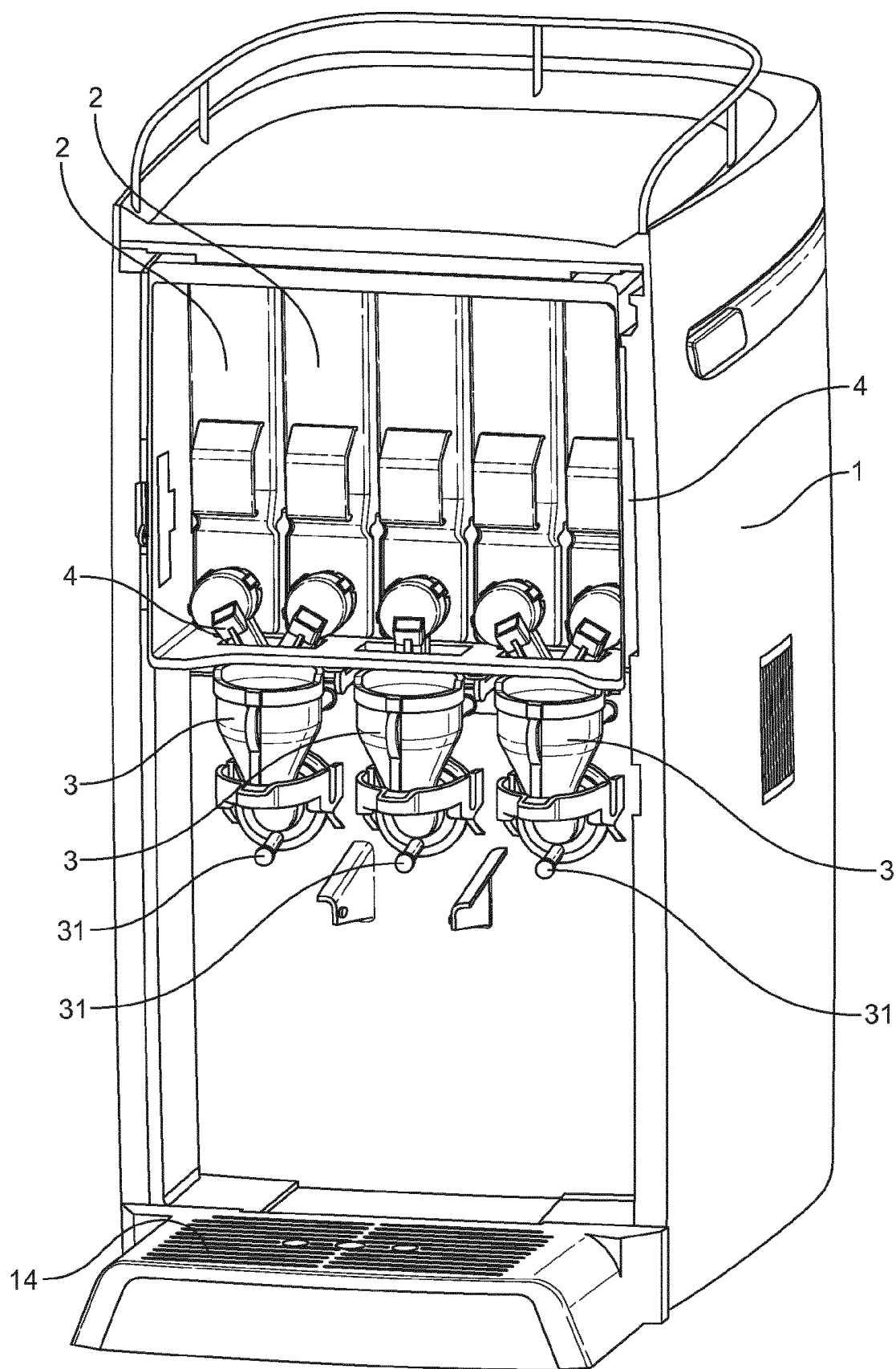
Family 20/21 - FAMPAT - ©Questel

Title

(EP2736388)

Beverage dispenser with improved refilling operation

Images


Publication data including kind & date

CA2842936	A1	2013-01-31	CA2842936
WO2013014142	A1	2013-01-31	WO201314142
AU2012288872	A1	2014-02-13	AU2012288872
MX2014001093	A	2014-02-27	MX2014001093
BR112014001922	A1	2014-05-13	BR112014001922
CN103826509	A	2014-05-28	CN103826509



EP2736388	A1	2014-06-04	EP2736388				
US20140166697	A1	2014-06-19	US20140166697				
JP2014521423	A	2014-08-28	JP2014521423				
IN0652/DELNP/2014	A	2015-01-09	IN2014DN00652				
EP2736388	B1	2015-03-04	EP2736388				
ES2533579	T3	2015-04-13	ES2533579				
RU2014107667	A	2015-09-10	RU2014107667				
US9161653	B2	2015-10-20	US9161653				
ZA201401517	B	2015-12-23	ZA201401517				
MX337825	B	2016-03-22	MX-337825				
JP5937685	B2	2016-06-22	JP5937685				
CN103826509	B	2016-07-06	CN103826509B				
RU2589436	C2	2016-07-10	RU2589436				
AU2012288872	B2	2016-12-01	AU2012288872				
BR112014001922	A2	2017-02-21	BR112014001922				
CA2842936	C	2018-09-11	CA2842936				

Abstract

(EP2736388)

The invention concerns a beverage dispenser comprising : - a housing (1), - at least two refillable containers (2) for storing bulk beverage ingredients, - at least a beverage preparation unit (3) operatively linked to the containers for preparing a beverage from at least one of the stored bulk beverage ingredients, - a sub-housing (4) in which the containers are placed, said sub-housing being **removable** from the housing.

Inventors

REY CÉDRIC

SCORRANO LUCIO

ZSOLT ALBERT

Latest standardized assignees - inventors removed

NESTEC

Family 21/21 - FAMPAT - ©Questel

Title

(FR1399021)

Apparatus to be infused beverages

Publication data including kind & date[FR1399021](#) A 1965-05-14 FR1399021**Latest standardized assignees - inventors removed**

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