

1) Family number: 45103480 (US2010136165A)

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Title: CONFECTIONERY COMPOSITION, ARTICLE, METHOD, AND APPARATUS

Abstract: A dough-like confectionery material contains a solid particulate, a liquid, and a diffusion controller. The dough-like confectionery material is an effective replacement for panned coatings, and it can be applied to an edible substrate, such as candy or chewing gum to form a layered confection. Methods and apparatus for forming layered confections are also described.

Classifications:

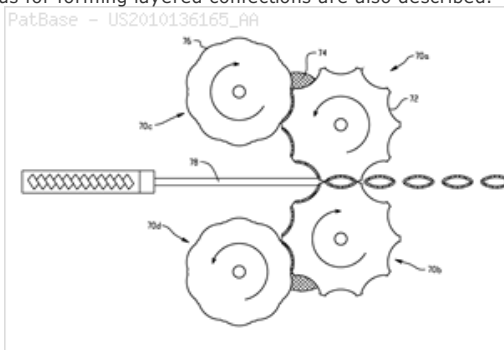
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CPC: A23G4/20 A23G3/0068 A23G3/2015 A23G3/54 A23G4/043 A23G4/046

European: A23G3/00P20F4 A23G3/20F4 A23G3/54 A23G4/04R A23G4/04R4 A23G4/20

US: 425/445 425/445S 425/90 425/90S 426/103 426/103P 426/5 426/573 426/573S 426/575 426/575S 426/5P 99/450.1 99/450.100S

JP F-Term: 4B014 4B014/GB14 4B014/GK08 4B014/GK12 4B014/GL11 4B014/GB13 4B014/GB17 4B014/GE02 4B014/GG07 4B014/GG16 4B014/GL03 4B014/GL08 4B014/GL10 4B014/GP18 4B014/GQ02 4B014/GQ10 4B014/GU02 4B014/GU08 4B014/GB04 4B014/GB06 4B014/GB07 4B014/GE03 4B014/GG08 4B014/GP01 4B014/GB09 4B014/GB01 4B014/GP03 4B014/GK03 4B014/GK05

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Family:

Publication number	Publication date	Application number	Application date
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WO10062867 A2	20100603	WO2009US65603	20091124
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Priority:

US20080200403P	20081128	US20080200403	20081128	US20090208926P	20090302
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US20170609311	20170531	US20170609830	20170531		

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): ELEJALDE CESAR CARLOS ; CHAO JIANPING ; CADBURY JAPAN LTD ; ELEJALDE CESAR C ; KABSE KISHOR ; MILADINOV VESSELIN D ; JANI BHARAT ; KIEFER JESSE ; MITSUI YUZURU ; KRAFT FOODS GLOBAL INC ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFTS FOODS GLOBAL BRANDS LLC ; INTERCONTINENTAL GREAT BRANDS LLC ; MONDELEZ JAPAN LTD ; ALDRIDGE ALLEN ; BEAM MATTHEW ALLAN ; CADBURY ADAMS USA LLC ; SEGAWA HIROSHI ; TAKITA OSAMU ; NIHON KRAFT FOODS LTD

Assignee(s): NIHON KRAFT FOODS LIMITED ; CADBURY JAPAN LIMITED ; N A

Inventor(s): (std): KABSE KISHOR ; ALDRIDGE ALLEN ; MILADINOV VESSELIN D ; BEAM MATTHEW ALLAN ; ELEJALDE CESAR CARLOS ; CHAO JIANPING ; JANI BHARAT ; KIEFER JESSE ; SEGAWA HIROSHI ; MITSUI YUZURU ; TAKITA OSAMU ; ELEJALDE CESAR C ; MATTHEW ALLAN BEAM ; CESAR C ELEJALDE ; BHARAT JANI ; ALLAN BEAM MATTHEW ; KISHOR KABSE ; ALLEN ALDRIDGE ; JESSE KIEFER ; CARLOS ELEJALDE CESAR ; OSAMU TAKITA ; HIROSHI SEGAWA ; JIANPING CHAO ; YUZURU MITSUI ; VESSELIN DANAILOV MILADINOV ; ALDRIDGE ALLEN S ; BEEM M A ; ELEJALDE CESAR ; KEEFER J ; SEGAWA HIROYUKI ; MITSUI KEN ; MILADINOV VESSELIN ; BEAM MATTHEW ; MILASDINOV VASSELIN D

Inventor(s): CESAR ELEJALDE ; DANAILOV MILADINOV VESSELIN ; VASSELIN D MILASDINOV ; CESAR CARLOS ELEJALDE ; VESSELIN D MILADINOV

Agent(s): GRIFFITH HACK ; WILSON GUNN ; DEL VALLE SONIA ; FUJITA KAZUKO ; CANTOR COLBURN LLP ; BUCHANAN J MICHAEL

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 TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

2) Family number: 29774296 (US2002150655A)

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Title: NUTRITIOUS SUPPORTS FOR COMESTIBLES WITH OPTIONAL, EDIBLE MESS GUARDS AND DRIP GUARDS

Abstract: A supported comestible comprises a frozen comestible (84), or a non-frozen comestible (102), that is supported by an edible support (60, 62, 64, 68, 70, 72, 74, 96, 98, 116). The edible support has sufficient surface area inside the comestible (84, 102) to support the comestible. The edible support has sufficient surface area outside the comestible to provide a utilitarian support for the comestible. Protective, edible mess guards (76, 78), for the hands and fingers, protective, edible drip guards (80), freestanding edible supports (98), edible moisture-proof barriers/coatings and sealants (86), edible supported working models, multi-ingredient supports, mini and large size confections, comestible kits, protective packaging (112), stick alignment device (80, 118), and an "all in one" mold and packaging apparatus for frozen confections (120) are also provided.

Classifications:

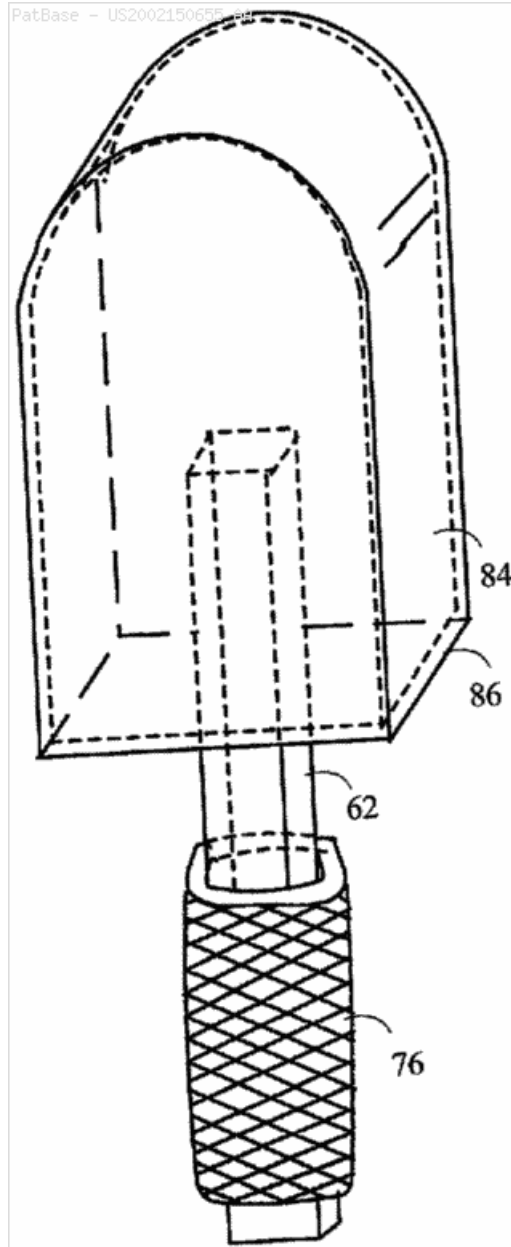
International (IPC 8-9): A21D13/00 A23G3/00 A23G3/50 A23G3/54 A23G3/56 A23G9/26 A23G9/32 A23G9/44 A23G9/48 A23G9/50 A23L1/00 A23L1/025 A23L1/48 A23P1/00 A23P1/08 B65D85/00 (Advanced/Invention); A21D13/00 A23G3/00 A23G3/34 A23G9/04 A23G9/32 A23G9/44 A23L1/00 A23L1/025 A23L1/48 A23P1/00 A23P1/08 B65D85/00 (Core/Invention)

International (IPC 1-7): A23G3/00 A23L1/00

CPC: A23V2002/00 A23G9/26 A21D13/48 A23G3/50 A23G3/54 A23G3/566 A23G9/44 A23G9/48 A23G9/506 A23P20/20

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US: 426/102 426/103 426/420 426/420S 426/5 426/524 426/524S 426/549 426/549P 426/665 426/665S 426/89 426/89P 426/91 426/91P 426/93 426/94

**Family:**

Publication number	Publication date	Application number	Application date
US2002150655 AA	20021017	US20020167812	20020612
US2002155196 AA	20021024	US20020163209	20020605
US2002168451 AA	20021114	US20020183074	20020627
US2003072847 AA	20030417	US20020291339	20021108
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US2003134009 AA	20030717	US20030350934	20030124
US2003228397 AA	20031211	US20030372353	20030224
US2007134377 AA	20070614	US20060634624	20061206
US2008020119 AA	20080124	US20070903117	20070920
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US2015305366 AA	20151029	US20150705921	20150506

Priority:

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Probable Assignee: PAYMENT PROTECTION SYSTEMS INC**Assignee(s):** (std): KIELY ALICE MARY O DONNELL ; O DONNELL KIELY ALICE M**Assignee(s):** O DONNELL KIELY ALICE MARY ; PAYMENT PROTECTION SYSTEMS INC ; KIELY ALICE MARY O ; KIELY ALICE MARY O APOS DONNELL**Inventor(s):** (std): KIELY ALICE MARY O ; O DONNELL KIELY ALICE MARY ; O DONNELL KIELY ALICE M ; KIELY ALICE MARY O DONNELL**Inventor(s):** O DONNELL KIELY ALICE ; KIELY ALICE MARY O APOS DONNELL

3) Family number: 50078769 (US2013209644A)

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Title: CONFECTIONERY COMPOSITION AND ARTICLE

Abstract: A dough-like confectionery material contains a solid particulate, a liquid, and a diffusion controller. The dough-like confectionery material is an effective replacement for panned coatings, and it can be applied to an edible substrate, such as candy or chewing gum to form a layered confection. Methods and apparatus for forming layered confections are also described.

Classifications:

International (IPC 8-9): A23G1/00 A23G1/30 A23G1/54 A23G3/00 A23G3/02 A23G3/20 A23G3/34 A23G3/36 A23G3/42 A23G3/54 A23G4/00 A23G4/02 A23G4/06 A23G4/08 A23G4/10 A23G4/20 A23L1/05 A23L29/20 (Advanced/Invention); A23G3/00 A23G3/02 A23G3/20 A23G4/02 (Advanced/Non-invention); A23G3/00 (Core/Invention)

CPC: A23G3/343 A23G3/0065 A23G3/0068 A23G3/0072 A23G3/34 A23G3/36 A23G3/42 A23G3/54 A23G4/025 A23G4/062 A23G4/20 A23V2002/00 A23G1/54 A23G4/10 A23L29/269 A23P30/20

European: A23G3/00P20F A23G3/00P20F4 A23G3/00P20F8D A23G3/34 A23G3/36 A23G3/42 A23G3/54 K23V2/00

US: 426/548 426/658 426/96

JP F-Term: 4B014 4B014/GB13 4B014/GB17 4B014/GE02 4B014/GE03 4B014/GG08 4B014/GK03 4B014/GL10 4B014/GL11 4B014/GP01 4B014/GP18 4B014/GP19 4B014/GQ02 4B041 4B041/LD01 4B041/LD02 4B041/LD03 4B041/LE06 4B041/LH09 4B041/LH10 4B041/LH11 4B041/LH16 4B041/LK12 4B041/LK21 4B041/LK31 4B041/LK42 4B041/LP05 4B041/LP11 4B041/LP12 4B014/GB07 4B014/GB11 4B014/GG07 4B014/GK05 4B014/GK08 4B014/GP14 4B014/GQ10

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PatBase - US2013209644_AA

Patent Application Publication Aug. 15, 2013 Sheet 1 of 7 US 2013/0209644 A1

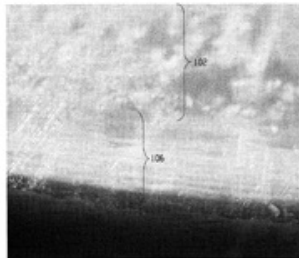


Fig. 1

Family:

Publication number	Publication date	Application number	Application date
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CN103037704 B	20140604	CN201180037796	20110601
DE602011022098 D1	20160128	DE201160022098T	20110601
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EP2575493 B1	20151216	EP20110781895	20110601
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WO11153223 A3	20120322	WO2011US38738	20110601
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Priority:

US20100350561P 20100602	US20100350564P 20100602	EP20110781895 20110601
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Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KABSE KISHOR ; MILADINOV VESSELIN D ; ELEJALDE CESAR CARLOS ; CHAO JIANPING ; JANI BHARAT ; KRAFT FOODS GLOBAL BRANDS LLC ; KIEFER JESSE ; NIHON KRAFT FOODS LTD ; MITSUI YUZURU ; INTERCONTINENTAL GREAT BRANDS LLC ; ADIVI KRISHNA MOHAN ; ALDRIDGE ALLEN ; BEAM MATTHEW ; BEAM MATTHEW ALLAN ; SEGAWA HIROSHI ; TAKITA OSAMU

Assignee(s): CADBURY ADAMS USA LLC ; CADBURY JAPAN LTD ; NIHON KRAFT FOODS LIMITED ; INTERCONTINENTAL GREAT BRANDS LLC EAST HANOVER

Inventor(s): (std): KABSE KISHOR ; BEAM MATTHEW ; ALDRIDGE ALLEN ; ADIVI KRISHNA MOHAN ; MILADINOV VESSELIN D ; ELEJALDE CESAR CARLOS ; CHAO JIANPING ; JANI BHARAT ; KIEFER JESSE ; SEGAWA HIROSHI ; BEAM MATTHEW ALLAN ; TAKITA OSAMU ; MITSUI YUZURU ; BHARAT JANI ; ALLEN ALDRIDGE ; VESSELIN D

MILADINOV ; KISHOR KABSE ; JESSE KIEFER ; KRISHNA MOHAN ADIVI ; MATTHEW BEAM ; CESAR CARLOS ELEJALDE ; JIANPING CHAO

Inventor(s): OSAMU TAKITA ; MATTHEW ALLAN BEAM ; HIROSHI SEGAWA ; YUZURU MITSUI

Agent(s): WILSON GUNN; DEL VALLE SONIA; FUJITA KAZUKO; BUCHANAN J MICHAEL

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

4) Family number: 41861301 (US2008166449A)

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Title: CONFECTIONERY COMPOSITIONS INCLUDING AN ELASTOMERIC COMPONENT AND A SACCHARIDE COMPONENT

Abstract: The present invention relates to the confectionery compositions including a saccharide and a chewing gum base.

Classifications:

International (IPC 8-9): A23G3/00 A23G3/50 A23G4/00 A23G4/10 A23G4/18 A23G4/20 A23L1/05 A23L1/236 A23L27/30 A23P1/00 A23P1/12 B65B25/00 (Advanced/Invention);

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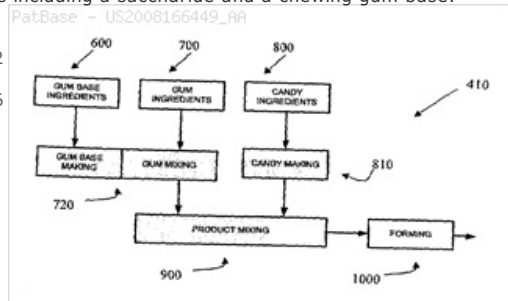
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US: 426/103 426/103S 426/104 426/104S 426/3 426/392 426/392S

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Family:

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Priority:

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EP20120005961 20071119 WO2007US85099 20071119

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): ALLISON SCOTT B ; AMARISTA JOSE ; BOGHANI NAVROZ ; CADBURY ADAMS USA LLC ; COOPER JANIE M ; CONSTANCE PATRICIA REINHART ; GEBRESELAASSIE PETROS ; COTTEN GERALD ; KABSE KISHOR ; KRAFT FOODS GLOBAL BRANDS LLC ; INTERCONTINENTAL GREAT BRANDS LLC ; KRAMER COLLEEN M ; SCHMITZ KRISTEN A ; MCCORMICK DEMETRIUS TORINO ; ROBINSON MARY

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC EAST HANOVER ; KRAFT FOODS GLOBAL INC

Inventor(s): (std): ALLISON SCOTT B ; AMARISTA JOSE ; BOGHANI NAVROZ ; CONSTANCE PATRICIA REINHART ; COOPER JANIE ; COOPER JANIE M ; COTTEN GERALD ; GEBRESELAASSIE PETROS ; KABSE KISHOR ; KRAMER COLLEEN M ; MCCORMICK DEMETRIUS TORINO ; ROBINSON MARY ; SCHMITZ KRISTEN ; SCHMITZ KRISTEN A ; COTTON GERALD ; COOPER JANIE M

Inventor(s): SCHMITZ KRISTEN A JERSEY CITY ; ROBINSON MARY SPARTA ; MCCORMICK DEMETRIUS TORINO CLINTON ; KRAMER COLLEEN M HO HO KUS ; KABSE KISHOR MORRIS PLAINS ; GEBRESELAASSIE PETROS PISCATAWAY ; COTTEN GERALD SPARTA ; COOPER JANIE M LAFAYETTE ; CONSTANCE PATRICIA REINHART WYCKOFF ; BOGHANI NAVROZ FLANDERS ; AMARISTA JOSE MORRISTOWN ; ALLISON SCOTT B STAMFORD

Agent(s): GLEISS GROSSE SCHRELL U PARTNER MBB PATENTANWAELTE RECHTSANWAELTE; OFFICE FREYLINGER SA; GOODWIN MARK; WILSON GUNN; DE ELZABURU ALBERTO; OBLON SPIVAK MCCLELLAND MAIER AND NEUSTADT PC; PEREIRA DANIEL J ET AL

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

5) Family number: 11267899 (US2002041919A)

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Title: FROZEN NOVELTIES AND THEIR MANUFACTURE

Abstract: An edible novelty including an edible core mounted on a stick at one end of the core. The core having another end opposite the one end and the core having an edible coverture layer. A layer of an edible viscous material covering the coverture layer of the core from the other end of the core to, at the most, adjacent the one end of the core. The material being viscous at

ambient temperature and remaining substantially unfrozen at a temperature which maintains the core frozen and also at a temperature at which the novelty is eaten. The coverture layer providing an adhesive surface for the edible viscous material. An outer layer over the edible viscous material and at least substantially all of the coverture layer. The outer layer being anchored with respect to the coverture layer.

Classifications:

International (IPC 8-9): A23G3/02 A23G3/24 A23G9/00 A23G9/04 A23G9/24 A23G9/26 A23G9/32 A23G9/48 (Advanced/Invention); A23G3/02 A23G9/00 A23G9/04 A23G9/32 A23G9/44 (Core/Invention)

International (IPC 1-7): A21D13/00 A23G3/02 A23G9/04 A23G9/26

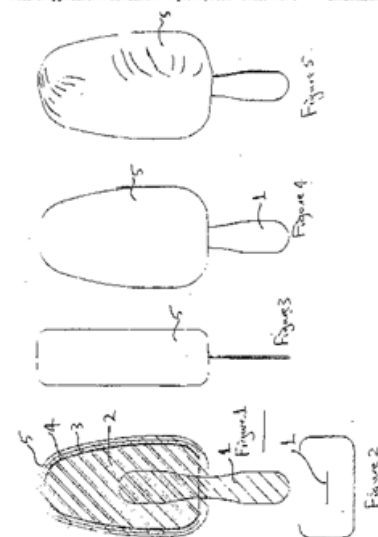
CPC: A23G3/24 A23G9/245 A23G9/26 A23G9/322 A23G9/48 A23G2220/20

European: A23G3/24 A23G9/02 A23G9/02+H6 A23G9/02M A23G9/02M+H6 A23G9/24D A23G9/26 A23G9/32C A23G9/48 K23G220/20

US: 118/13 118/13S 426/101 426/101P 426/289 426/306 426/306S 426/91 426/91S 426/95 426/99

PatBase - US2002041919_AA

Patent Application Publication Apr. 11, 2002 Sheet 1 of 6 US2002/0041919 A1



Family:

Publication number	Publication date	Application number	Application date
AU199853904 A1	19990107	AU19980053904	19980212
AU200014837 A1	20000720	AU20000014837	20000201
AU200014837 A5	20000720	AU20000014837D	20000201
AU700285 B1	19981224	AU19980080771	19980817
AU700285 B3	19981224	AU19980080771	19980817
AU700324 B1	19981224	AU19980080770	19980817
AU700324 B3	19981224	AU19980080770	19980817
EP0919133 A2	19990602	EP19980309587	19981124
EP0919133 A3	20000705	EP19980309587	19981124
GB2331912 A1	19990609	GB19980005563	19980316
GB9805563 A0	19980513	GB19980005563	19980316
US2002041919 AA	20020411	US20010978572	20011018
US6099874 A	20000808	US19980008566	19980116
US6491958 BA	20021210	US19990427577	19991027

Priority:

NZ19970329283 19971128	US19980008566 19980116	AU19980053904 19980212
AU19980053904 19980817	US19990427577 19991027	AU20000014837 20000201
US20010978572 20011018		

Probable Assignee: TIP TOP INVESTMENTS

Assignee(s): (std): TIP TOP INVEST ; TIP TOP INVESTMENTS ; TIP TOP INVESTMENTS LIMITED ; TIP TOP INVESTMENTS LTD

Assignee(s): TIP TOP INVESTMENTS MOUNT WELLINGTON

Inventor(s): (std): MORCOM SELMA ELIZABETH ; TUCKER JOHN VINCENT

Inventor(s): JOHN VINCENT TUCKER ; SELMA ELIZABETH MORCOM

Agent(s): DAVIES COLLISON CAVE; DAVIES COLLISON CAVE PTY LTD

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

6) Family number: 24151445 (US2003035877A)

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Title: Chewy candy analogue, method of making, and composite ice confections containing same

Abstract: A chewy candy analogue that is compatible with ice confectionery products, particularly in terms of the process, storage and consumption conditions of ice confectionery products, is manufactured to provide specific properties in respect of fluid rheology, heat conduction, insulation characteristics, setting rate and plastic deformation characteristic when processed in conjunction with regular ice confection products.

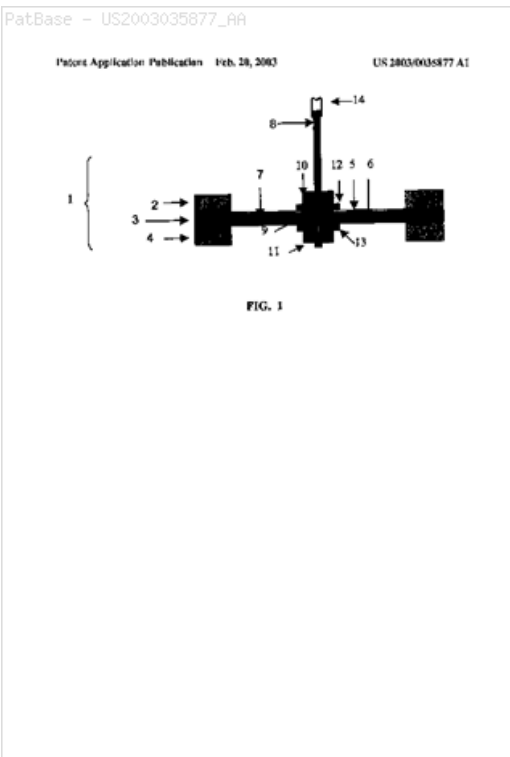
Classifications:

International (IPC 8-9): A23G3/00 A23G3/34 A23G9/00 A23G9/02

A23G9/04 A23G9/26 A23G9/32 A23G9/40 A23G9/42

A23G9/48 (Advanced/Invention);

A23G3/00 A23G3/34 A23G9/00 A23G9/04 A23G9/32
A23G9/44 (Core/Invention)
International (IPC 1-7): A23G A23G3/0 A23G9/00 A23G9/02
CPC: A23G9/32 A23G9/325 A23G9/42 A23G9/48
European: A23G9/32 A23G9/32F A23G9/42 A23G9/48
US: 426/100 426/101 426/565 426/572 426/660



Family:

Publication number	Publication date	Application number	Application date
AR033719 AA	20040107	AR2002P101673	20020508
AU2002254990 AA	20021118	AU20020254990	20020418
AU2002254990 BB	20080807	AU20020254990	20020418
BRPI0209432 A	20040803	BR2002PI09432	20020418
CA2445263 AA	20031027	CA20022445263	20020418
CL2002000952 A1	20030313	CL20020000952	20020509
CN1298234 C	20070207	CN20028009605	20020418
CN1531397 A	20040922	CN20028009605	20020418
EP1387619 A1	20040211	EP20020724291	20020418
IL158240 A0	20040512	IL20020158240	20020418
IL158240 A1	20060115	IL20020158240	20020418
MXPA03010200 A1	20040310	MX2003PA10200	20020418
MY136888 A	20081128	MY20020001564	20020429
RU2003135643 A	20050420	RU20030135643	20020418
RU2313225 C2	20071227	RU20030135643	20020418
TH60280 A	20040109	TH20021001633	20020507
US2003035877 AA	20030220	US20010851694	20010509
US6824808 BB	20041130	US20010851694	20010509
WO02089596 A1	20021114	WO2002EP04335	20020418
ZA200309526 A	20041208	ZA20030009526	20031208

Priority:

US20010851694 20010509 WO2002EP04335 20020418

Probable Assignee: DES PRODUITS NESTLE SA SOC

Assignee(s): (std): DE PRODUITS NESTLE SA SOC ; NESTLE SA ; NESTEC SA

Assignee(s): MACINNES WILLIAM MICHAEL ; SOS ETE DE PRODUITS NESTLE SA ; SOS ETE DE PRODUITS NESTLE S A ; NESTEC S A ; BEST ERIC THOMAS ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLE SOC SA ; KIBLER LAWRENCE ALLAN ; MACINNES WILLIAM MICHAEL ; RAEMY ALOIS ; RENATI RONALD PAUL ; SOCIETE DES PRODUITS NESTLE S A

Inventor(s): (std): PAUL RENATI RONALD ; MICHAEL MACINNES WILLIAM ; MAKINNES UIL JAM MAJKL ; MACINNES WILLIAM MICHAEL ; MACINNES WILLIAM MICHAEL ; RENATI RONALD POL ; RENATI RONALD PAUL ; RENATI R P ; REMI ALOIS ; RAEMY ALOIS ; KIBLER LOURENS ALLAN ; KIBLER LAWRENCE ALLAN ; KIBLER L A ; KIBLER E T BEST R P RENATI L A ; BEST ERIC THOMAS ; BEST EHRIC TOMAS ; BEST E T ; ALOIS RAEMY ; ALLAN KIBLER LAWRENCE ; THOMAS BEST ERIC

Inventor(s): RONALD PAUL RENATI ; MAKINNES UIL JAM MAJKL ; ERIC THOMAS BEST ; E T BEST R P RENATI L A KIBLER ; E T BEST ; R P RENATI ; LAWRENCE ALLAN KIBLER ; L A KIBLER ; ALOIS ; BEST ; ERIC THOMAS ; ET BEST ; KIBLER ; LA KIBLER ; LAWRENCE ALLAN ; MACINNES ; RAEMY ; RENATI ; RONALD PAUL ; RP RENATI ; WILLIAM MICHAEL ; WILLIAM MICHAEL MACINNES

Agent(s): SHELSTON IP PTY LTD; SHELSTON IP; BORDEN LADNER GERVAIS LLP; HARNECKER; DR YITZHAK HESS AND PARTNERS

Designated states: AE AG AL AM AT AU AZ BA BB BE BG BR BY BZ CA CH CN CO CR CU CY CZ DE DK DM DZ EC EE ES FI FR GB GD GE GH GM GR HU HR 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 MN MW MX MZ NL NO NZ OM PH PL PT RO RU SD SE SG SI SK SL TJ TM TN TR TT TZ UA UG UZ VN YU ZA ZM ZW

Title: COATING AND COMPOSITE FROZEN CONFECTIONS**Abstract:** A composite ice confectionery article is made by bringing ice confectionery into contact with a biscuit-like mass, wherein the biscuit-like mass is liquid and pumpable at a temperature of 10 degrees centigrade and above and has a biscuit-like consistency on storage and consumption.**Classifications:****International (IPC 8-9):** A21D13/00 A21D13/08 A23G A23G3/20 A23G3/40 A23G9/00 A23G9/02 A23G9/24 A23G9/28 A23G9/32 A23G9/48 (Advanced/Invention);

A21D13/00 A23G3/34 A23G9/32 A23G9/44 (Core/Invention);

A23G (Subclass/Invention)

International (IPC 1-7): A23G A23G1/00 A23G3/20 A23G9/02 A23G9/28**CPC:** A23G9/48**European:** A23G9/02 A23G9/02+H6 A23G9/48**US:** 426/100 426/101 426/139 426/275 426/660 426/94 426/95**Locarno class:** 42/61**Family:**

Publication number	Publication date	Application number	Application date
AR036803 AA	20041006	AR2002P103840	20021011
AU2002337130 AA	20030428	AU20020337130	20020924
AU2002337130 BB	20081023	AU20020337130	20020924
BRPI0213194 A	20040831	BR2002PI13194	20020924
BRPI0213194 B1	20140527	BR2002PI13194	20020924
CA2463005 AA	20040406	CA20022463005	20020924
CA2463005 C	20110315	CA20022463005	20020924
CL2002002336 A1	20031003	CL20020002336	20021011
CN100352361 C	20071205	CN20028020239	20020924
CN1568148 A	20050119	CN20028020239	20020924
EP1302112 A1	20030416	EP20010124506	20011012
HK1070789 A1	20050630	HK20050103740	20050503
HK1070789 A3	20050630	HK20050103740	20050503
MY141934 A	20100730	MY20020003644	20020930
PE05152003 A1	20030710	PE20020000999	20021010
TH63666 A	20040831	TH20021003746	20021009
US2004224055 AA	20041111	US20040820880	20040409
US7754260 BB	20100713	US20040820880	20040409
WO03032746 A1	20030424	WO2002EP10704	20020924
ZA200403599 A	20050511	ZA20040003599	20040511
ZA200403599 A	20050727	ZA20040003599	20040511

Priority:

EP20010124506 20011012 WO2002EP10704 20020924

Probable Assignee: NESTEC SA**Assignee(s):** (std): GAENG WOLFGANG ; NESTLE SA ; KRUIK ADRIANUS CORNELIS ; NESTEC SA**Assignee(s):** AUSTRALASIAN FOOD GROUP PTY LTD ; DES PRODUITS NESTLE S A P O BOX 353 CH 1800 VEVEY SOC ; SOCIETE DES PRODUITS NESTLE S A ; NESTEC S A ; DES PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE SOC SA**Inventor(s):** (std): GAENG WOLFGANG ; KRUIK ADRIANUS CORNELIS ; KRUIK ARCO ; WOLFGANG GAENG ; ADRIANUS CORNELIS KRUIK ; CORNELIS KRUIK ADRIANUS**Inventor(s):** GAEN WOLFGANG**Agent(s):** SHELSTON IP; ALLENS PATENT AND TRADE MARK ATTORNEYS; BORDEN LADNER GERVAIS LLP; HARNECKER; CHINA PATENT AGENT HK LTD 22 F GREAT EAGLE CENTRE 23 HARBOUR ROAD; K AND L GATES LLP**Designated states:** AE AG AL AM AT AU AZ BA BB BE BG BR BY BZ CA CH CN CO CR CU CY CZ DE DK DM DZ EC EE ES FI FR GB GD GE GH GM GR 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 MN MW MX MZ NL NO NZ OM PH PL PT RO RU SD SE SG SI SK SL TJ TM TN TR TT TZ UA UG US UZ VN YU ZA ZM ZW**Title:** DRUG CONTAINING MATRIX**Abstract:** The present invention is directed to methods and compositions for noninvasively administering drugs in a dose-to-effect manner to produce a cardiovascular or renal vascular activity. A cardiovascular or renal vascular drug, which is capable of absorption through mucosal tissues of the mouth, pharynx, and esophagus is incorporated into a matrix which is in the form of a lollipop. A patient is put at ease when given the lollipop, and the drug rapidly enters the patient's bloodstream as the lollipop is sucked. When treating the patient, the physician can observe the patient's condition and remove the lollipop when it has had a desired effect on the patient. A lollipop into which a cardiovascular or renal vascular drug has been dispersed is particularly useful for achieving rapid vasodilating, calcium channel blocking, beta-blocking, serotonin receptor blocking, angina blocking, anti-hypertensive, and cardiac stimulating effects and for controlling urine output.**Classifications:****International (IPC 8-9):** A23G3/00 A23G3/36 A61J3/00 A61K31/135 A61K31/14 A61K31/16 A61K31/19 A61K31/275 A61K31/34 A61K31/40 A61K31/455 A61K31/465 A61K31/55 A61K45/00 A61K9/00 A61K9/20 A61P43/00 A61P9/06 A61P9/08 A61P9/12 H02M3/335 (Advanced/Invention)**International (IPC 1-7):** A61K9/00 A61K9/20

CPC: Y10S426/801 Y10S514/948 A23G3/368 A61K9/0056 A61K31/465
European: A23G3/36M4 A61K31/465 A61K9/00M18B

Family:

Publication number	Publication date	Application number	Application date
AT136210 E	19960415	AT19890910318T	19890905
EP0490891 A1	19920624	EP19890910318	19890905
EP0490891 A4	19920916	EP19890910318	19890905
EP0490891 B1	19960403	EP19890910318	19890905
WO9103234 A1	19910321	WO1989US03802	19890905

Priority:

US19850729301 19850501 CA19890609378 19890824 CA19890609378 19890824
EP19890910318 19890905 WO1989US03802 19890905 WO1989US03802 19890905

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Assignee(s): (std): UNIV UTAH RES FOUND

Assignee(s): UNIVERSITY OF UTAH RESEARCH FOUNDATION ; UTAH RESEARCH FOUNDATION UNIV ; OF UTAH RESEARCH FOUNDATION UNIV

Inventor(s): (std): HAGUE BRIAN ; STANLEY THEODORE H

Designated states: AT AU BE CH DE DK FR GB IT JP LI LU NL NO SE

9) Family number: 50909026 (US2014308389A)

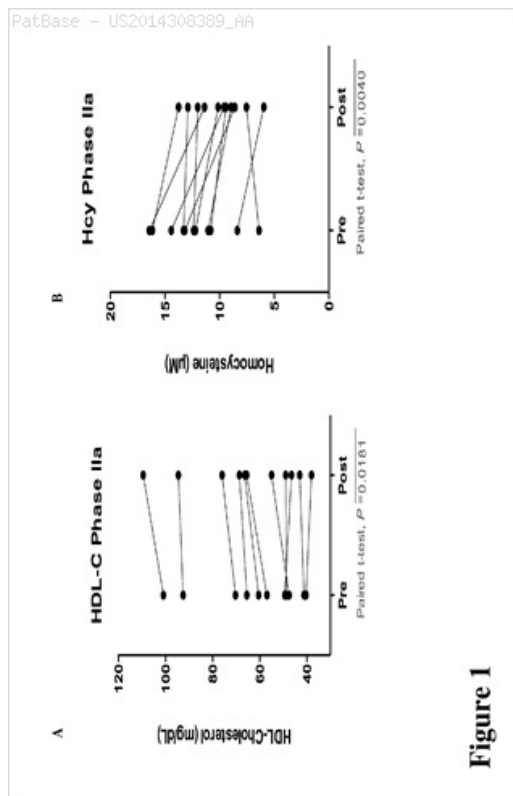
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Title: LOW CALORIE NUTRITIONAL COMPOSITIONS FOR MAINTAINING METABOLIC BALANCE

Abstract: The present invention provides nutritional compositions (for example, sensorially acceptable nutritional compositions) that comprise a fruit component, a fiber component, and a micronutrient component. Also provided are methods of making and using the nutritional compositions.

Classifications:

International (IPC 8-9): A23G1/48 A23L1/212 A23L1/29 A23L1/30 A23L1/302 A23L1/303 A23L1/304 A23L1/308 A23L33/00 A23L33/10 A23L33/105 A23L33/12 A23L33/15 A23L33/155 A23L33/16 A23L33/175 A23L33/21 A61K31/202 A61P3/04 A61P9/00 (Advanced/Invention)
CPC: A23L19/09 A23L33/30 A23L33/40 A23L33/105 A23L33/12 A23L33/15 A23L33/155 A23L33/16 A23L33/175 A23L33/21 A23V2002/00
European: A23L1/212E A23L1/29D A23L1/302 A23L1/305A A23L1/308 A23L1/30B A23L1/30C2 K23V2/00
US: 426/2 426/615 426/72 426/73



Family:

Publication number	Publication date	Application number	Application date
CA2813305 AA	20130328	CA20112813305	20110930
US2014308389 AA	20141016	US20110877103	20110930
US2017215466 AA	20170803	US20170419579	20170130
WO12045045 A1	20120405	WO2011US54433	20110930

Priority:

US20100388890P 20101001 US20110877103 20110930 WO2011US54433 20110930
US20130877103 20131017 US20170419579 20170130

Probable Assignee: CHILDREN S HOSPITAL OAKLAND RESEARCH INST

Assignee(s): (std): AMES BRUCE ; CHILDREN S HOSPITAL AND RES CENTER AT OAKLAND ; CHILDREN S HOSPITAL OAKLAND RES INST ; MCHUGH TARA H ; OLSON DANALD A ; MCCANN JOYCE ; SHIGENAGA MARK ; SNYDER MICHELE M ; SNYDER MICHELE MIETUS ; US AGRICULTURE

Assignee(s): SECRETARY OF AGRICULTURE AS US GOV ; UNITED STATES DEPARTMENT OF AGRICULTURE ; CHILDREN S HOSPITAL OAKLAND RESEARCH INST ; CHILDREN S HOSPITAL OAKLAND RESEARCH INSTITUTE ; CHILDREN S HOSPITAL AND RESEARCH CENTER AT OAKLAND

Inventor(s): (std): SNYDER MICHELE M ; MCHUGH TARA ; OLSON DONALD A ; OLSON DANALD A ; MCCANN JOYCE ; MCHUGH TARA H ; AMES BRUCE ; SHIGENAGA MARK ; SNYDER MICHELE MIETUS

Agent(s): BORDEN LADNER GERVAIS LLP; XIAO JIAN 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 LK LR LS LT LU LV 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

10) Family number: 52664496 (US2013004622A)

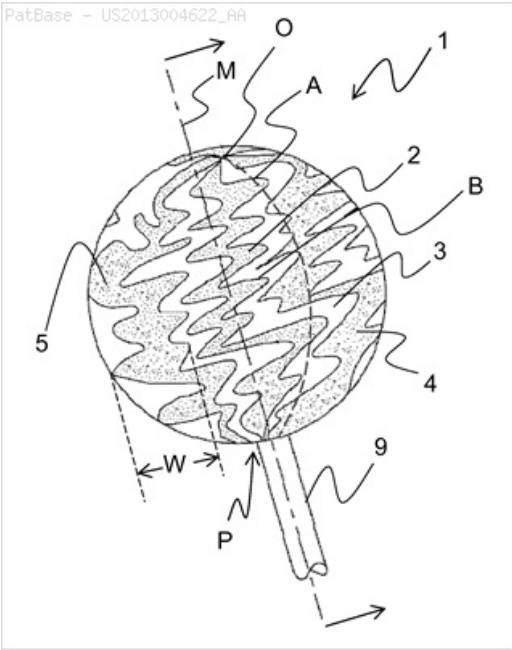
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Title: DEPOSITED HARD SHELL AND SOFT CHEWY CENTER CANDY AND METHOD OF MAKING

Abstract: A hard candy, namely lollipops, suckers or similar confectionary comestibles and a method of making and packaging the same by a depositing manufacturing process which produces a multi-colored and multi-flavored lollipop which colors and flavors extend entirely through the lollipop body and hard shell and are visible in the final packaging and particularly to a double depositing method incorporating a soft chewy center into a deposited lollipop body which soft center is entirely surrounded by and of a different consistency and viscosity from the hard outer candy shell.

Classifications:

International (IPC 8-9): A23G3/02 A23G3/12 A23G3/34 A23G3/54 A23G3/56 (Advanced/Invention)
CPC: A23G3/0252 A23G3/54 A23G3/0027 A23G3/0044 A23G3/0072 A23G3/0091 A23G3/563 A23G3/0055 A23G3/0078
US: 425/126.2 425/129.1 425/130 425/200 425/259 425/261 425/447 425/578 426/103 426/250 426/421 426/91 99/407



Family:

Publication number	Publication date	Application number	Application date
CA2782257 AA	20121230	CA20122782257	20120629
US2013004622 AA	20130103	US20120531985	20120625
US2014248401 AA	20140904	US20140276673	20140513
US2018168181 AA	20180621	US20180898087	20180215
US8757997 BB	20140624	US20120531985	20120625

Priority:

US20110503194P 20110630 US20120531985 20120625 CA20122782257 20120629
US20140276673 20140513 US20180898087 20180215

Probable Assignee: ORIGINAL GOURMET FOOD CO INC

Assignee(s): (std): ALIMENTI RICHARD ; ORIGINAL GOURMET FOOD CO ; ORIGINAL GOURMET FOOD CO INC ; ORIGINAL GOURMET FOOD COMPANY ; ORIGINAL GOURMET FOOD COMPANY INC

Inventor(s): (std): ALIMENTI RICHARD

Agent(s): BORDEN LADNER GERVAIS LLP; GOWLING LAFLEUR HENDERSON LLP; CLAIRE; ZIP LAW PLLC

11) Family number: 15718031 (US2003064137A)

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Title: ICED CONFECTIONERY ARTICLE AND PROCESS FOR PREPARING IT

Abstract: An iced confectionery article, which is in particular a molded iced confectionery article based on water ice with a soft-core texture. This article includes i) a core of water ice containing 20 to 40 percent by weight of solids, having a degree of overrun of 20 to 80 percent and a texture which is similar to that of an extruded ice-cream, which contains, where appropriate, pieces, and ii) a shell of water ice with no overrun, containing 20 to 35 percent by weight of solids. In another embodiment, the core contains inclusions ranging in size from 1 to 10 mm. The invention also relates to processes for preparing these molded iced confectionery articles.

Classifications:

International (IPC 8-9): A23G A23G3/20 A23G9/00 A23G9/02 A23G9/04 A23G9/08 A23G9/24 A23G9/26 A23G9/32 A23G9/42 A23G9/44 A23G9/46 A23G9/48 A23G9/50 A23G9/52 (Advanced/Invention)

International (IPC 1-7): A23G1/00 A23G9/02 A23G9/04 A23G9/24 A23G9/26 A23L1/05

CPC: A23G9/083 A23G9/24 A23G9/26 A23G9/48

European: A23G9/02 A23G9/02+H6 A23G9/08D A23G9/24 A23G9/26 A23G9/48

US: 426/100 426/103 426/578 426/621 426/660 426/68

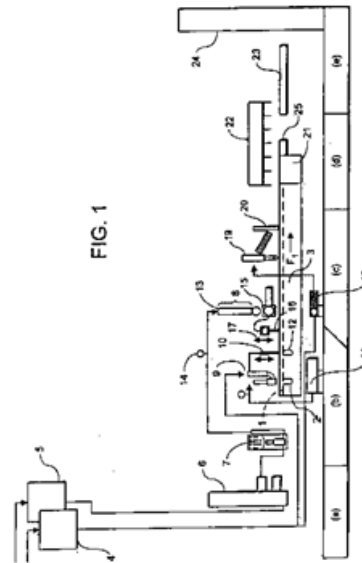
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JP F-Index: A23G9/00/101 A23G9/02 A23G9/04 A23G9/32 A23G9/46 A23G9/50

PatBase - US2003064137_AA

Patent Application Publication Apr. 3, 2003

US 2003/064137 A1

**Family:**

Publication number	Publication date	Application number	Application date
AR028663 AA	20030521	AR2001P102624	20010531
AR066339 AB	20090812	AR2008P101802	20080428
AT387101 E	20080315	AT20010951534T	20010530
AT432013 E	20090615	AT20000201932T	20000531
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AU200162324 A1	20011211	AU20010062324	20010530
AU200162324 A5	20011211	AU20010062324	20010530
AU200172436 A1	20011211	AU20010072436	20010530
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EP1159879 B2	20140716	EP20000201932	20000531
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HK1055379 B	20060915	HK20030107737	20031027
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US2003064137 AA	20030403	US20020300030	20021120
US2003068423 AA	20030410	US20020299734	20021120
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US2008226771 AA	20080918	US20080126107	20080523
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ZA200210307 A	20040126	ZA20020010307	20021219

Priority:

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Probable Assignee: NESTEC SA

Assignee(s): (std): CATHENAUT PHILIP IGOR ; COSSIN VERONIQUE ; DELANDE BRUNO ; DES PRODUITS NESTLE S A SOC ; NESTLE SA ; CATHENAUT PHILIP I ; SOCIETE DES PRODUITS NESTLE S A ; NESTEC SA

Assignee(s): DES PRODUITS NESTLE SOC SA ; NESTEC S A ; CATHENAUT PHILIP IGNOR ; DES PRODUITS NESTLE SA SOC

Inventor(s): (std): CATHENAUT PHILIP IGOR ; COSSIN VERONIQUE ; DELANDE BRUNO ; CATHENAUT PHILIP IGNOR ; CATHENAUT P I ; COSSIN V ; DELANDE B ; CATHENAUT PHILIP I ; VERONIQUE COSSIN ; BRUNO DELANDE ; PHILIP IGOR CATHENAUT ; CATHENAUT PHILIP ; IGOR CATHENAUT PHILIP ; DELANDE P I CATHENAUT V COSSIN

Inventor(s): P I CATHENAUT V COSSIN B DELANDE ; P I CATHENAUT ; CATHENAUT PHILIP IGOR COSSIN VERONIQUE ; PI CATHENAUT V COSSIN B DELANDE ; PI CATHENAUT ; V COSSIN ; B DELANDE

Agent(s): SHELSTON IP PTY LTD; SHELSTON IP; BORDEN LADNER GERVAIS LLP; HARNECKER; ELLEBY GUDRUN ET AL; RUPP CHRISTIAN; ISERN JORGE; CHINA PATENT AGENT HK LTD; DR YITZHAK HESS AND PARTNERS; BELL BOYD AND LLOYD LLP

Designated states: AT AU BE BR CA CH CN CY DE DK ES FI FR GB GR IE IL IT JP LI LU MC MX NL NZ PT SE TR US ZA

12) Family number: 30261280 (US2004071826A)

© PatBase

Title: PRESERVATION OF PROCESS SENSITIVE INGREDIENTS IN AN ENERGY FOOD PRODUCT BY PRODUCT PARTITIONING

Abstract: A process for preparing an energy food product comprising the steps of (a) processing at least one base energy food component at a temperature and shear sufficient to form a homogeneous base energy food matrix; and (b) subsequently mixing at least one process sensitive component with said homogeneous base energy food matrix at a temperature and shear that does not deleteriously affect said process sensitive component.

Classifications:

International (IPC 8-9): A21C1/00 A23G1/00 A23G1/44 A23G1/48 A23G3/00 A23G3/44 A23G3/48 A23L1/09 A23L1/10 A23L1/164 A23L1/29 A23L1/30 A23L1/305 (Advanced/Invention); A21C1/00 A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23L1/09 A23L1/10 A23L1/164 A23L1/29 A23L1/305 (Core/Invention)

International (IPC 1-7): A21C1/00 A23G3/00 A23G3/20 A23L1/00 A23L1/03 A23L1/09 A23L1/10 A23L1/164 A23L1/30 A23L1/305

CPC: Y10S426/81 A23L7/126 A23L29/30 A23L33/185 A23L33/40 A23G1/44 A23G1/48 A23G3/44 A23G3/48 A23V2002/00 A23L5/00 A23L7/00 A23L21/00 A23L33/125

European: A23G1/00 A23G1/00+D10 A23G1/00+D14 A23G1/44 A23G1/48 A23G3/00 A23G3/00+D10 A23G3/00+D14 A23G3/44 A23G3/48 A23L1/09 A23L1/164C A23L1/29F A23L1/305C K23V2/00

US: 426/102 426/103 426/519 426/549 426/601 426/618 426/656 426/658 426/72 426/72P 426/74 426/810 426/89 426/96 426/99

PatBase - US2004071828_AA

Patent Application Publication Apr. 15, 2004 Sheet 1 of 2 US 2004/0071828 A1

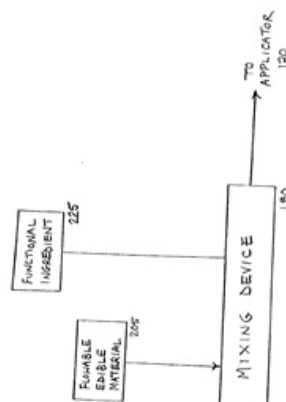


Fig. 1

Family:

Publication number	Publication date	Application number	Application date
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EP1790232 B1	20091216	EP20060077072	20031015
EP2111764 A1	20091028	EP20090075360	20030708
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WO04004485 A3	20040610	WO2003US21507	20030708
WO04034799 A2	20040429	WO2003US32697	20031015
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WO04034817 A1	20040429	WO2003US32696	20031015

Priority:

US20020394672P	20020708	US20020272618	20021015	US20020272571	20021015
US20020271710	20021015	US20030446151P	20030210	AU20030263773	20030708
EP20030763420	20030708	US20030615249	20030708	WO2003US21507	20030708
EP20030770768	20031015	WO2003US32697	20031015	WO2003US32696	20031015
WO2003US32695	20031015	AU20070201055	20070309	AU20090212801	20090825

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Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; BERESKIN AND PARR LLP SENCRL SRL; CASSAN MACLEAN; JAMES ANTHONY CHRISTOPHER W P; FITZPATRICK CELLA HARPER AND SCINTO

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 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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SN SY SZ TD TG TJ TM TN TR TT TZ UA UG UZ VC VN YU ZA ZM ZW

13) Family number: 32421844 (WO05110111A1)

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Title: FROZEN CONFECTION AND METHOD OF MANUFACTURE

Abstract: The present invention relates to a frozen confection of a shape generally inscribed in parallelepiped, which comprises a core in the form of a folded over ribbon with a multiplicity of waves, and a method for preparing frozen ice confectionery articles by moulding involving a freezer having a freezer pump that cools and transports the frozen confectionery material, a rotative distributor that receives it under pressure and distributes it into flexible pipes, and a slidable filler that includes a motor having a

pre-programmable motion pattern to provide a desired pattern of deposition into a plurality of molds while sliding the filler toward and away from the molds, a plurality of nozzle pipes to deposit the material, and a metering device, wherein each mold receives frozen ice confection material from a corresponding nozzle pipe that discharges the same under a pressure greater than atmospheric pressure into the mold.

Classifications:

International (IPC 8-9): A23G9/00 A23G9/02 A23G9/04 A23G9/08 A23G9/16 A23G9/22 A23G9/28 A23G9/44 A23G9/48

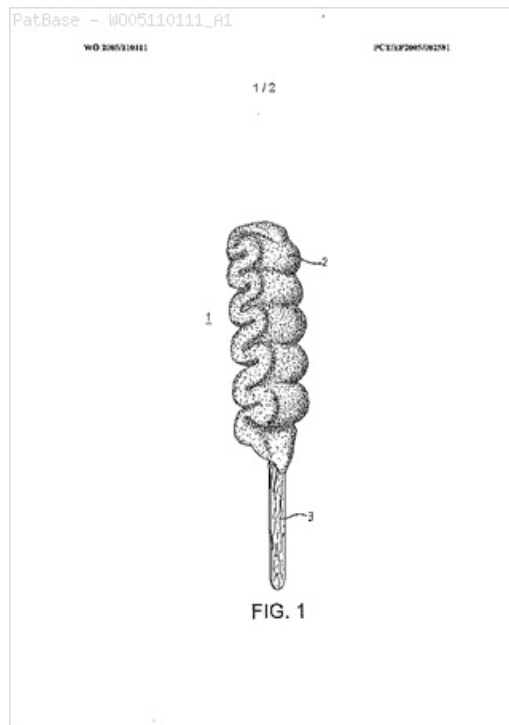
A23G9/50 (Advanced/Invention);

A23G9/00 A23G9/04 A23G9/16 A23G9/44 A47F1/00 (Core/Invention)

International (IPC 1-7): A23G9/00 A23G9/02 A23G9/08 A23G9/16 A23G9/28 A47F1/00

CPC: A23G2220/00 A23G2220/12 A23G9/48 A23G9/00 A23G9/221 A23G9/44 A23G9/503

European: A23G9/00 A23G9/22D A23G9/44 A23G9/48 A23G9/50D



Family:

Publication number	Publication date	Application number	Application date
AT413811 E	20081115	AT20040011752T	20040518
BRPI0511163 A	20071204	BR2005PI11163	20050311
BRPI0511163 B1	20160210	BR2005PI11163	20050311
CL2005001158 A1	20060224	CL20050001158	20050517
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WO05110111 A1	20051124	WO2005EP02581	20050311

Priority:

EP20040011752 20040518 WO2005EP02581 20050311

Probable Assignee: NESTEC SA

Assignee(s): (std): BERTRAND FRANCIS VICTOR ; BEUCHER LOIC ; DELANDE BRUNO SADI HENRI ; HARLAUX PASQUIER GINETTE ANGEL ; NESTEC SA

Assignee(s): HARLAUX PASQUIER GINETTE ANGELINE ; NESTEC S A

Inventor(s): (std): BERTRAND FRANCIS VICTOR ; BEUCHER LO C ; BEUCHER LOIC ; HARLAUX GINETTE ; HARLAUX PASQUIER GINETTE ANGEL ; HARLAUX PASQUIER GINETTE ANGELINE ; DELANDE BRUNO SADI HENRI

Inventor(s): FRANCIS VICTOR BERTRAND ; GINETTE ANGELINE HARLAUX PASQUIER ; HARLAUX PASQUIER GINETTE ANGELINE BERTRAND FRANCIS VICTOR DELANDE BRUNO SADI HENRI BEUCHER LOIC ; LO C BEUCHER ; LOIC BEUCHER ; BRUNO SADI HENRI DELANDE ; BEUCHER LO AND 239 C

Agent(s): HARNECKER; ELLEBY GUDRUN ET AL

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 KP KR KZ LC LI LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NA NE 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

14) Family number: 33542039 (US4885173A)

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Title: Methods and compositions for noninvasive dose-to-effect administration of drugs with cardiovascular or renal vascular activities

Abstract: OF THE DISCLOSURE The present invention is directed to methods and compositions for noninvasively administering drugs in a dose-to-effect manner to produce a cardiovascular or renal vascular activity. A cardiovascular or renal vascular drug, which is capable of absorption through mucosal tissues of the mouth, pharynx, and esophagus is incorporated into a matrix which is in the form of a lollipop. A patient is put at ease when given the lollipop, and- the drug rapidly enters the patient's bloodstream as the lollipop is sucked. When treating the patient, the physician can observe the patient's condition and remove the lollipop

when it has had a desired effect on the patient. A lollipop into which a cardiovascular or renal vascular drug has been dispersed is particularly useful for achieving rapid vasodilating, calcium channel blocking, beta-blocking, serotonin receptor blocking, angina blocking antihypertensive, and cardiac stimulating effects and for controlling urine output. 53 Claims, No Drawings

Classifications:

International (IPC 8-9): A23G3/00 A23G3/36 A61K31/465 A61K9/00 (Advanced/Invention);
A23G3/34 (Core/Invention)

International (IPC 1-7): A61K9/68

CPC: A23G3/368 A61K9/0056 A61K31/465

European: A23G3/36M4 A61K31/465 A61K9/00M18B

US: 424/439 424/440 424/441

Family:

Publication number	Publication date	Application number	Application date
US4885173 A	19891205	US19870060046	19870608

Priority:

US19850729301 19850501 US19870060046 19870608 CA19890609378 19890824

Probable Assignee: OF UTAH RESEARCH FOUNDATION SALT LAKE CITY UT A CO

Assignee(s): (std): UNIV UTAH

Assignee(s): UTAH UNIV ; UNIVERSITY OF UTAH ; OF UTAH A CORP OF UT UNIV ; OF UTAH RESEARCH FOUNDATION SALT LAKE CITY UT A CO ; OF UTAH SALT LAKE CITY UT A CORP UNIV ; OF UTAH UNIV

Inventor(s): (std): HAGUE BRIAN ; STANLEY THEODORE H

15) Family number: 1417573 (US4392803A)

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Title: Stick confection extraction apparatus

Abstract: An apparatus for extracting several frozen confections from the mold cups of the mold member of a freezing apparatus and for conveying the frozen confections away from the freezing apparatus while rotating each confection 90 DEG and separating the confections to wider intervals. Such extractor-conveyor includes a plurality of extractor bar assemblies and an endless conveyor for moving the extractor bar assemblies from an extraction station to an ejection station. Each extractor bar assembly includes a plurality of gripper units that are initially arranged at relatively close intervals along the length of the extractor bar assembly that are each aligned with their direction of travel. The gripper units are connected by links and are mounted within a transverse channel so they may be rotated and separated as they are conveyed by a camming rail that is positioned to engage a cam follower roller attached to an end gripper unit.

Classifications:

International (IPC 8-9): A23G3/02 A23G9/14 A23G9/26

B65B35/10 (Advanced/Invention);

A23G3/02 A23G9/04 B65B35/00 (Core/Invention)

International (IPC 1-7): A23G9/14 A23G9/26 B28B5/00 B65B35/10

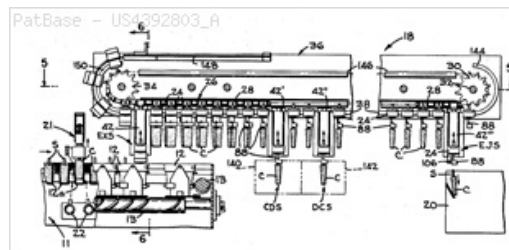
CPC: A23G3/0284 A23G9/26 A23G9/265

European: A23G3/02M8M A23G9/26 A23G9/26D

US: 425/126.2 425/126S 425/436R

JP F-Term: 3E054 3E054/AA05 3E054/DC11 3E054/DC15 3E054/DC20 3E054/FE10 3E054/HA02 3E054/HA07 4B014 4B014/GE03 4B014/GE08 4B014/GP05 4B014/GP12 4B014/GP20 4B014/GP23 4B014/GP25 4B014/GQ06 4B014/GQ09 4B014/GQ12 4B014/GT03 4B014/GT04 4B014/GU05 4B014/GU07

JP F-Index: A23G9/14 A23G9/26 A23G9/46 A23G9/50 B65B35/10



Family:

Publication number	Publication date	Application number	Application date
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BR8102727 A	19820126	BR19810002727	19810504
DK197781 A	19811106	DK19810001977	19810504
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EP0039515 A3	19820217	EP19810103400	19810505
JP1349247 C3	19861128	JP19810065326	19810501
JP57002641 A2	19820108	JP19810065326	19810501
JP61013785 B4	19860415	JP19810065326	19810501
US4392803 A	19830712	US19810274987	19810618

Priority:

US19800146844 19800505 US19810274987 19810618

Probable Assignee: ALLIANCE FOOD EQUIPMENT PROCESSING LLC

Assignee(s): (std): FMC CORP

Assignee(s): UNITED DOMINION IND INC ; UNITED DOMINION IND INC A CORP OF DELAWARE ; UNITED DOMINION IND ; WCB ; ALLIANCE FOOD EQUIPMENT CORP ; ALLIANCE FOOD EQUIPMENT PROCESSING LLC ; APV ANDERSON BROS INC ; APV ANDERSON BROS INC A DE CORP ; APV CREPACO INC ; APV CREPACO INC A CORP OF DE ; COMERICA BANK

Inventor(s): (std): ANDERSON D ; ANDERSON D N ; ANDERSON DAVID N ; ANDERSON DAVID NORRIS ; CROSS S ; CROSS S D ; CROSS STEPHEN D ; CROSS STEPHEN DOUGLAS ; DEIBITSUDO NOORISU ANDAASON ; ERUMAA FURANKU FUROSUTO JIYUNI ; ERUMAA FURANKU FUROSUTO JUNIA ; FROST E ; FROST E F ; FROST ELMER FRANK JR ; FROST JR ELMER F ; SUTEFUAN DAGURASU KUROSU

Inventor(s): S D CROSS ; SD CROSS ; FROST ELMER FRANK ; DN ANDERSON ; E F FROST ; EF FROST ; D N ANDERSON

Agent(s): GRIFFITH HACK

Designated states: BE DE FR GB IT NL

Title: Process for making articles of ice confectionery

Abstract: Articles of ice confectionery are prepared in a cavity formed by a complementary counter mould and master mould assembly into which a composition for forming an ice confectionery is introduced. The assembly is cooled for freezing the confectionery composition which then is demoulded in two steps wherein the counter mould is heated and removed first and the master mould is heated second for removal of the frozen article.

Classifications:

International (IPC 8-9): A23G3/20 A23G9/04 A23G9/14 A23G9/22

A23G9/26 (Advanced/Invention);

A23G9/04 (Advanced/Non-invention);

A23G3/02 A23G9/04 (Core/Invention);

A23G9/14 (Core/Non-invention)

International (IPC 1-7): A23G A23G3/20 A23G9/04 A23G9/14 A23G9/16

A23G9/22 A23G9/24 A23G9/26 A23G9/28 A23G9/29 A23G9/30

CPC: A23G3/2023 A23G9/14 A23G9/221 A23G9/26

European: A23G3/20F8 A23G9/14 A23G9/22D A23G9/26

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426/249 426/279 426/282 426/302 426/389 426/421 426/512 426/515

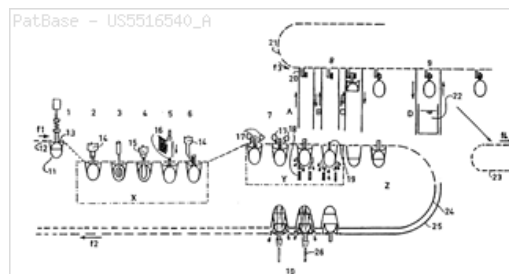
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4B014/GT03 4B014/GT04 4B014/GT05 4B014/GU05 4B014/GU07 4B014/GU17

JP F-Index: A23G9/04 A23G9/26 A23G9/44



Family:

Publication number	Publication date	Application number	Application date
AU199457742 A1	19940929	AU19940057742	19940310
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CL41280 B	20020103	CL19940000360	19940314
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DK0622026 T3	19970825	DK19930105076T	19930327
EG20113 A	19970731	EG19940000165	19940324
EP0622026 A1	19941102	EP19930105076	19930327
EP0622026 B1	19970319	EP19930105076	19930327
ES2099855 T3	19970601	ES19930105076T	19930327
FI941348 A	19940928	FI19940001348	19940323
FI941348 A0	19940323	FI19940001348	19940323
HU219130 B	20010228	HU19940000672	19940307
HU66876 A2	19950130	HU19940000672	19940307
HU9400672 A0	19940628	HU19940000672	19940307
JP6303914 A2	19941101	JP19940053940	19940324
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NO308931 B1	20001120	NO19940001117	19940325
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NO941117 A0	19940325	NO19940001117	19940325
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NZ260106 A	19960326	NZ19940260106	19940316
PH30623 A	19970806	PH19940047896	19940308
PL173859 B1	19980529	PL19940302719	19940322
RU2126214 C1	19990220	RU19940009957	19940325
RU94009957 A	19970310	RU19940009957	19940325
TNSN94026 A1	19950425	TN1994SN00026	19940324
TW307675 B	19970611	TW19940101954	19940307
US5516540 A	19960514	US19940206111	19940304
ZA9401735 A	19941006	ZA19940001735	19940311

Priority:

EP19930105076 19930327 CA19942119510 19940321

Probable Assignee: NESTEC SA

Assignee(s): (std): FRISCO FINDUS AG ; NESTEC SA ; FRISCO FINDUS AG

Assignee(s): NESTEC AVENUE NESTLE SA ; NESTEC S A ; FRISCO-FINDUS AG ; FRISCO FINDUS AG RORSCHACH CH ; FRISCO FINDUS AGCH ; CATHENAUT PHILIP IGOR ; FRISCO FINDUS A G

Inventor(s): (std): CATHENAUT PHILIP I ; FILIP IGOR KATENO ; FUJITSUPU IGOORU KATENO ; IGOR CATHENAUT PHILIP ; CATHENAUT P I ; CATHENAUT PHILIP IGOR

Inventor(s): CATHENAUT PHILIP IGOR F 60000 BEAUVAIS FR ; P I CATHENAUT ; PHILIP IGOR CATHENAUT ; FILIP IGOR KATENO[FR]

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP; HARNECKER

Designated states: BE CH DE DK ES FR GB IT LI NL PT SE

Title: METHODS AND COMPOSITIONS FOR NONINVASIVE ADMINISTRATION OF SEDATIVES, ANALGESICS, AND ANESTHETICS

Abstract: The present invention is directed to methods and compositions for noninvasively administering drugs having a sedative, analgesic, or anesthetic effect. A drug capable of absorption through mucosal tissues is incorporated into a candy matrix, which is then advantageously formed into a lollipop. A patient is put at ease when given the lollipop, and the drug rapidly enters the patient's bloodstream as the lollipop is sucked. When sedating or anesthetizing the patient, the physician can observe the patient's condition and remove the lollipop when it has had a desired effect on the patient. Alternatively, the physician can alter placement of the lollipop to slow the rate of the drug release for absorption into the patient's system. An analgesic-containing lollipop can be self-administered by a patient in response to his own subjective experience of pain and to the patient's susceptibility to the particular drug utilized.

Classifications:

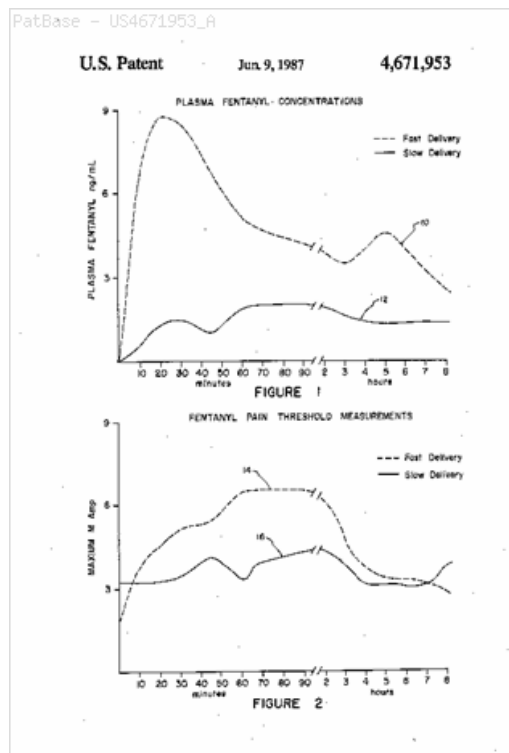
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International (IPC 1-7): A23G3/00 A61J3/08 A61K31/445 A61K9/00 A61K9/20

CPC: Y10S426/801 Y10S514/948 A23G3/368 A61K9/0056 A61K31/465

European: A23G3/36M4 A61K31/465 A61K9/00M18B

US: 424/440 426/104 426/660 426/801 514/317 514/777 514/948



Family:

Publication number	Publication date	Application number	Application date
AT116131 E	19950115	AT19860114597T	19860425
CA1271421 A1	19900710	CA19860507763	19860428
CA1338978 A1	19970311	CA19890609378	19890824
DE3650189 D1	19950209	DE19863650189	19860425
DE3650189 T2	19950504	DE19863650189T	19860425
DE3678195 D1	19910425	DE19863678195	19860425
EP0200490 A2	19861105	EP19860303128	19860425
EP0200490 A3	19870701	EP19860303128	19860425
EP0200490 B1	19910320	EP19860303128	19860425
US4671953 A	19870609	US19850729301	19850501

Priority:

US19850729301 19850501 CA19860507763 19860428 CA19890609378 19890824

Probable Assignee: OF UTAH UNIV

Assignee(s): (std): UNIV UTAH ; UNIV UTAH RES FOUND

Assignee(s): OF UTAH UNIV ; UTAH RESEARCH FOUNDATION SALT LAKE CITY UTAH US ; THE UNIVERSITY OF UTAH RESEARCH FOUNDATION SALT LA ; UNIVERSITY OF UTAH RESEARCH FOUNDATION ; OF UTAH SALT LAKE CITY UTAH A CORP UNIV ; UNIVERSITY OF UTAH THE ; THE UNIVERSITY OF UTAH RESEARCH FOUNDATION SALT LAKE CITY UTAH US ; STANLEY THEODORE H ; OF UTAH THE UNIV ; HAGUE BRIAN ; OF UTAH A CORP OF UTAH UNIV ; OF UTAH A CORP UNIV ; OF UTAH RESEARCH FOUNDATION A CORP OF UTAH UNIV ; OF UTAH RESEARCH FOUNDATION A CORP UNIV ; OF UTAH RESEARCH FOUNDATION SALT LAKE CITY UTAH A ; OF UTAH RESEARCH FOUNDATION SALT LAKE CITY UTAH US UNIV ; OF UTAH RESEARCH FOUNDATION UNIV ; UTAH RESEARCH FOUNDATION UNIV

Inventor(s): (std): STANLEY THEODORE H ; HAGUE BRIAN

Inventor(s): HAGUE BRIAN WEST VALLEY CITY UTAH 84119 US ; STANLEY THEODORE H HOLLADAY UTAH 84117 US

Agent(s): CASSAN MACLEAN

Designated states: AT BE CH DE FR GB IT LI LU NL SE

Title: Methods and compositions for noninvasive dose-to-effect administration of drugs with cardiovascular or renal vascular activities

Abstract: The present invention is directed to methods and compositions for noninvasively administering drugs in a dose-to-effect manner to produce a cardiovascular or renal vascular activity. A cardiovascular or renal vascular drug, which is capable of absorption through mucosal tissues of the mouth, pharynx, and esophagus is incorporated into a matrix which is in the form of a lollipop. A patient is put at ease when given the lollipop, and the drug rapidly enters the patient's bloodstream as the lollipop is sucked. When treating the patient, the physician can observe the patient's condition and remove the lollipop when it has had a desired effect on the patient. A lollipop into which a cardiovascular or renal vascular drug has been dispersed is particularly useful for achieving rapid vasodilating, calcium channel blocking, beta-blocking, serotonin receptor blocking, angina blocking, antihypertensive, and cardiac stimulating effects and for controlling urine output.

Classifications:

International (IPC 8-9): A23G3/00 A23G3/36 A61K31/465 A61K9/00 (Advanced/Invention); A23G3/34 (Core/Invention)

International (IPC 1-7): A61K9/68

CPC: A23G3/368 A61K9/0056 A61K31/465

European: A23G3/36M4 A61K31/465 A61K9/00M18B

US: 424/434 424/435 424/440 424/441 424/484

Family:

Publication number	Publication date	Application number	Application date
US5484602 A	19960116	US19950376642	19950120

Priority:

US19850729301	19850501	US19870060046	19870608	CA19890609378	19890824
US19890421068	19891013	US19910732723	19910718	US19930090485	19930712
US19940209113	19940309	US19950376642	19950120		

Probable Assignee: UNIV UTAH RES FOUND

Assignee(s): (std): UNIV UTAH RES FOUND

Assignee(s): UNIVERSITY OF UTAH RESEARCH FOUNDATION ; UTAH RESEARCH FOUNDATION UNIV ; OF UTAH RESEARCH FOUNDATION UNIV

Inventor(s): (std): STANLEY THEODORE H ; HAGUE BRIAN

19) Family number: 28321930 (US2002164403A)

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Title: FROZEN DESSERT NOVELTY AND METHOD FOR ITS PREPARATION

Abstract: A frozen dessert novelty which is a water ice molded confection product that includes a thin translucent shell and a multi-colored core which is encased into the shell and which is visible in the product before and during consumption, and a process for preparing it. The product is mounted on a stick to facilitate handling and eating.

Classifications:

International (IPC 8-9): A23G9/00 A23G9/08 A23G9/14 A23G9/26

A23G9/32 (Advanced/Invention);

A23G9/00 A23G9/04 A23G9/32 (Core/Invention)

International (IPC 1-7): A23G3/00 A23G9/00 A23G9/08 A23G9/26

CPC: A23G9/48 A23G9/503 A23G9/325 A23G9/00 A23G9/083 A23G9/14

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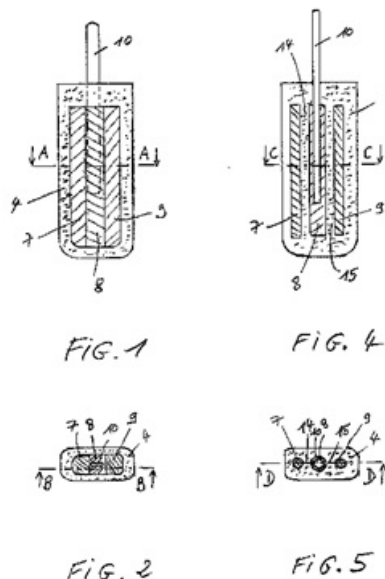
European: A23G9/00 A23G9/02 A23G9/02+F A23G9/08D A23G9/14

A23G9/32F

US: 426/100 426/249 426/565 426/576 426/578 426/68 426/91 426/91P

PatBase - US2002164403_AA

Peterson Application Publication Nov. 7, 2002 Sheet 1 of 2 US 2002/0164403 A1



Family:

Publication number	Publication date	Application number	Application date
AR033299 AA	20031210	AR2002P101601	20020430
CA2444888 AA	20031021	CA20022444888	20020417
CL2002000900 A1	20030313	CL2002000900	20020430
MXPA03009949 A1	20040129	MX2003PA09949	20020417
TH55389 A	20030228	TH20021001543	20020429

US2002164403 AA	20021107	US20010846989	20010501
US6713101 BB	20040330	US20010846989	20010501
WO02087353 A1	20021107	WO2002EP04296	20020417
WO02087353 C1	20050310	WO2002EP04296	20020417

Priority:

US20010846989 20010501 WO2002EP04296 20020417

Probable Assignee: NESTEC SA

Assignee(s): (std): NESTEC SA ; NESTLE SA ; SURINTRANSPANOT SINGHACHAI

Assignee(s): SURINTRSPANONT SINGHACHAI ; SOCIETE DES PRODUITS NESTLE S A ; DES PRODUITS NESTLE S A SOC ; DES PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLE SOC SA ; LOMETILLO JOSEPHINE E ; NESTEC AVENUE NESTLE SA ; NESTEC S A

Inventor(s): (std): LOMETILLO JOSEPHINE E ; SURINTRANSPANOT SINGHACHAI ; SURINTRSPANONT SINGHACHAI

Inventor(s): SURINSTRSPANONT SINGHACHAI ; LOMETILLO JOSEPHINE ; JOSEPHINE E LOMETILLO

Agent(s): BORDEN LADNER GERVAIS LLP; HARNECKER

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 TD TG TJ TM TN TR TT TZ UA UG UZ VN YU ZA ZM ZW

20) Family number: 16057873 (US6416800B)

© PatBase

Title: Fiber optic candy

Abstract: An edible fiberoptic light source is combined with confectioneries, in particular candy, to form a safe edible material possessing unusual combinations of internally generated colors and optical images. The basic design consists of a edible food pipes that may be placed within various confectioneries or foodstuffs that elicits light of various colors and intensities while standing untouched and even as the product is ingested. Digestible optical fibers act as light pipes to carry light into confectioneries where different colors and patterns of light are generated as the candy is reduced in size. Indigestible fiberoptics may see use delivering light energy into areas of digestible fiberoptic or digestible optic carriage. The light source and edible fiber optics not only has uses in candies of all types, especially lollipops and hard candy, but also is suitable for frozen food products (Popsicles), cakes and pies with lettering and decorations that emit light. The candy or other decorated edible may be of liquid, solid or gelatinous form.

Classifications:

International (IPC 8-9): A23G3/00 A23G3/50 A23G3/56

F21V33/00 (Advanced/Invention);

A23G3/00 A23G3/34 F21V33/00 (Core/Invention)

International (IPC 1-7): A21D13/00 A23G1/00 A23G3/00 A23G3/28

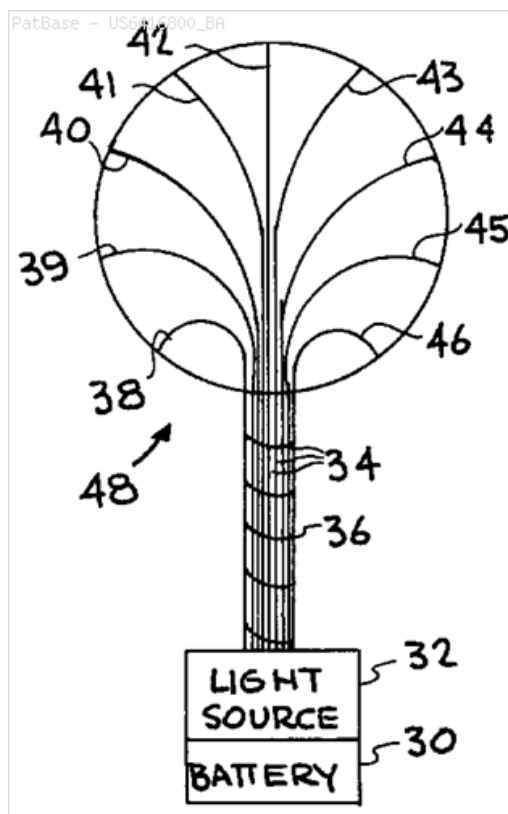
A23L1/212 A23P1/00

CPC: A23G3/50 A23G3/56 F21V33/0028

European: A23G3/00 A23G3/00+H A23G3/00+H4 A23G3/50 A23G3/56

F21V33/00A4B

US: 362/109 426/103 426/104 426/132 426/134 426/91



Family:

Publication number	Publication date	Application number	Application date
AU2001286406 AA	20020218	AU20010286406	20010802
US6416800 BA	20020709	US20000632869	20000804
WO0211553 A2	20020214	WO2001US24343	20010802
WO0211553 A3	20020530	WO2001US24343	20010802

Priority:

US20000632869 20000804 WO2001US24343 20010802

Probable Assignee: PEARL TECHNOLOGY HOLDINGS LLC
Assignee(s): (std): PEARL TECHNOLOGY HOLDINGS LLC
Assignee(s): PEARL LLC
Inventor(s): (std): ANDRESEN BRIAN D ; WEBER PAUL J
Inventor(s): BRIAN D ANDRESEN ; PAUL J WEBER
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 HU HR ID IE IL IN IS IT JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MC MD MG MK ML MN MR MW MX MZ NE NL NO NZ PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

21) Family number: 34116300 (US2007172542A)

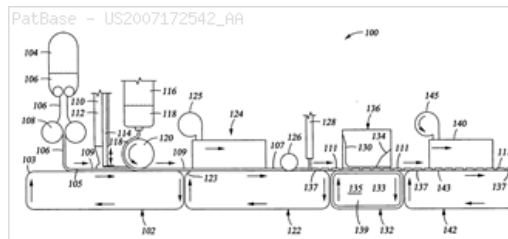
© PatBase

Title: STIMULANT-CONTAINING NUTRITION BAR PRODUCT AND METHOD OF MANUFACTURE

Abstract: A stimulant-containing nutrition bar where the stimulant added to the bar exhibits a physical structure which is compatible with the manufacturing process used to prepare a nutrition bar. Simultaneously, the physical structure and the chemical composition of the stimulant reduces the amount of bitter taste which is experienced by a person eating the nutrition bar. Stimulants of the kind which are useful in the nutrition bar must be approved as food grade materials and are typically selected from the group consisting of caffeine, theobromine, green tea with high EGCG, taurine, ginseng, synephrine, and combinations thereof. The amount of stimulant present in the nutrition bar ranges from about 0.08 percent by weight to about 0.16 percent by weight of the nutrition bar.

Classifications:

International (IPC 8-9): A23G1/00 A23G4/18 A61K36/00 A61K47/00 B65D85/02 (Advanced/Invention);
A23G1/00 A23G4/18 A61K36/00 A61K47/00 B65D85/02 (Core/Invention)
CPC: A23L33/22 A23L7/126 A23L33/10 A23L33/105 A23P20/18 A23P20/20
European: A23L1/00P8B14 A23L1/00P8E A23L1/164C A23L1/30 A23L1/308A A23L1/30B
US: 426/5 426/5P 426/72 426/72S



Family:

Publication number	Publication date	Application number	Application date
US2007172542 AA	20070726	US20060488536	20060717
WO07011892 A2	20070125	WO2006US27740	20060718
WO07011892 A3	20071004	WO2006US27740	20060718

Priority:

US20050700546P 20050718 US20060488536 20060717

Probable Assignee: NEXT PROTEINS INC

Assignee(s): (std): KROGSGAARD DAVID L ; NEXT PROTEINS INC

Assignee(s): CIT GROUP COMMERCIAL SERVICES INC

Inventor(s): (std): KROGSGAARD DAVID L

Agent(s): SHIRLEY L CHURCH ESQ DUCKOR SPRADLING METZGER AND WYNNE

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 HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX 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 SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

22) Family number: 11229524 (US2003068414A)

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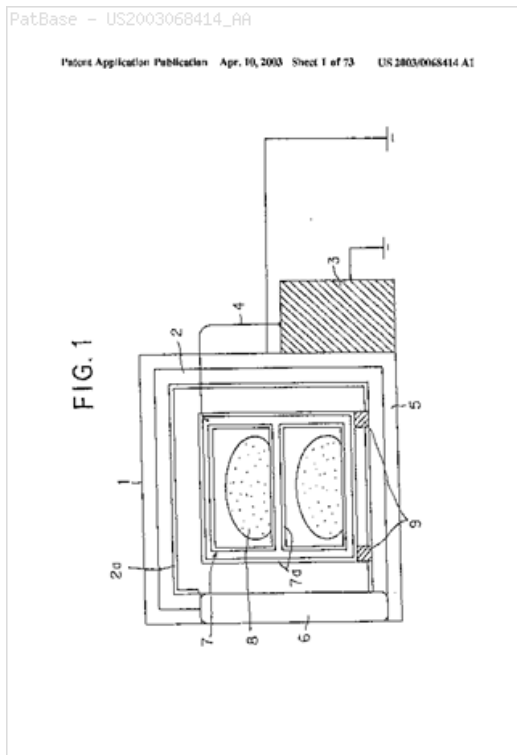
Title: Method and equipment for treating electrostatic field and electrode used therein

Abstract: A method of treating a food object in an electrostatic field to thaw food rapidly at temperatures between 0 degrees centigrade and a freezing temperature of an object to be treated. By applying the electrostatic field, the freezing temperature of the food is lowered but the food does not freeze in the electrostatic field. Accordingly, foods are kept fresher longer and the freshness can be maintained over a range of temperatures.

Classifications:

International (IPC 8-9): A01N1/00 A01N1/02 A23L3/26 A23L3/32 A23L3/36 A23L3/365 A47J37/12 F25D11/02 F25D23/12 F28F13/16 (Advanced/Invention);
A23B4/015 A23B4/07 A23L3/26 A23L3/32 A23L3/36 A23L3/365 (Advanced/Non-invention);
A23L3/26 A23L3/365 (Core/Invention)
International (IPC 1-7): A01N1/00 A01N1/02 A01N3/00 A23B4/015 A23B4/07 A23L1/00 A23L3/26 A23L3/32 A23L3/36 A23L3/365 A47J37/12 A61F2/00 C11B5/00 C12H1/06 F25D23/00 F25D25/00 H01H21/28
CPC: A23L3/26 A23L3/32 A23L3/36 A23L3/365 A47J37/1257 F25D2331/807
European: A23L3/26 A23L3/32 A23L3/36 A23L3/365 A47J37/12H R25D331/807
US: 426/237 426/237P 426/244 426/524 607/100 607/100P 607/103 607/103S
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3L045/CA04 3L045/DA02 3L045/EA01 3L045/GA07 3L045/KA08
3L045/KA11 3L045/KA12 3L045/LA12 3L045/MA02 3L045/NA01
3L045/NA19 3L045/PA01 3L045/PA04 3L045/PA06 3L066 4B021
4B021/LA01 4B021/LA41 4B021/LP10 4B021/LT03 4B021/LT06
4B021/LT09 4B021/LW02 4B021/LW03 4B021/LW04 4B021/LW08
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4B022/LT11 4B059 4B059/AA01 4B059/AB17 4B059/AE02 4B059/AE03
4B059/BB01 4B059/BF10 4B059/BG02 4H011 4H011/CA04 4H011/CB15
4H011/CC05 4H011/CD05 4H011/CD06 4H011/CD13
JP F-Index: A01N1/02 A01N3/00 A23L3/26 A23L3/365/A A47J37/12
F25D11/02/L F25D23/12/R F28F13/16



Family:

Publication number	Publication date	Application number	Application date
AU199863119 A1	19981012	AU19980063119	19980317
AU729352 B2	20010201	AU19980063119	19980317
CA2255689 AA	19981116	CA19982255689	19980317
CA2255689 C	20130709	CA19982255689	19980317
CN1095635 C	20021211	CN19988000590	19980317
CN1225558 A	19990811	CN19988000590	19980317
EP0968662 A1	20000105	EP19980907260	19980317
EP0968662 A4	20011010	EP19980907260	19980317
JP4445594 B2	20100407	JP19980540360T	19980317
KR100720012 B1	20080118	KR19980709238	19981116
KR20000011081 A	20000225	KR19980709238	19980317
KR20050103313 A	20051028	KR20057018255	19980317
US2003068414 AA	20030410	US20020199002	20020722
US2004093049 AA	20040513	US20030703534	20031110
US6451364 BA	20020917	US20000690627	20001018
WO9841115 A1	19980924	WO1998JP01114	19980317

Priority:

JP19970063021 19970317	JP19970218652 19970813	JP19970323624 19971125
JP19970336163 19971205	JP19970360955 19971226	JP19980033194 19980216
WO1998JP01114 19980317	KR19980709238T 19981116	KR19980709238 19981116
KR19987009238 19981116	US19980180927 19981116	US20000690627 20001018
US20020199002 20020722	US20030703534 20031110	

Probable Assignee: MARS CO

Assignee(s): (std): AKINORI ITO ; ISHIKAWA YASUO ; ITO AKINORI

Assignee(s): MARS CO

Inventor(s): (std): AKINORI ITO ; ITO AKINORI

Inventor(s): ISHIKAWA YASUO

Agent(s): SPRUSON AND FERGUSON; ASPEN PHARMA PTY LTD; MACRAE AND CO

Designated states: AT AU BE CA CH CN DE DK ES FI FR GB GR IE IT JP KR LU MC NL PT SE US

23) Family number: 54512541 (US2015024098A)

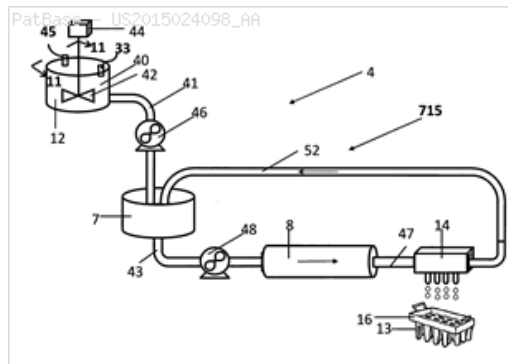
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Title: APPARATUS AND METHODS FOR MAKING FROZEN BANANA FOOD PRODUCTS

Abstract: An apparatus and method for making frozen food products from a fruit puree, i.e. a flowable banana meat or a flowable blend of fruit meat and other edible ingredients. A composition that includes peeled bananas and at least one antioxidant may be mixed in a mixing device at ambient temperature and under less than one atmosphere of pressure, forming the puree. The temperature of the puree is reduced to a semi-frozen state by passing the puree through a heat exchanger. The semi-frozen puree is then formed into food products with a pre-determined volume, shape, and weight by a molding or extrusion process. Sticks, if desired, may be inserted, and the shaped puree is then frozen to solidified cores. The solidified cores may be coated with chocolate and treated with other edible toppings and then packaged.

Classifications:

International (IPC 8-9): A23G9/04 A23G9/08 A23G9/22 A23G9/26 A23G9/42 A23G9/48 A23G9/50 A23L1/212 A23L19/00 A23P1/10 A23P30/10 B29C33/38 B29C33/42 (Advanced/Invention); B29L31/00 (Advanced/Non-invention)
CPC: A23G9/48 A23G9/083 B29C33/42 B29C33/38 A23V2002/00 B29K2905/08 B29K2995/0094 B29L2031/7739 A23G9/42 A23G9/503 A23G9/04 A23G9/221 A23G9/26 A23L19/09 A23P30/10
US: 249/55 426/307 426/393 426/421 426/512 426/516 426/541

**Family:**

Publication number	Publication date	Application number	Application date
CA2899068 AA	20150722	CA20132899068	20130131
US2015024098 AA	20150122	US20130375779	20130131
US10159263 BB	20181225	US20130375779	20130131
WO13116410 A1	20130808	WO2013US23957	20130131

Priority:

US20120593560P 20120201 US20120624386P 20120415 WO2013US23957 20130131
US20130375779 20130131

Probable Assignee: TOTALLY BANANAS INC

Assignee(s): (std): PHETERSON CHARLES J ; TOTALLY BANANAS INC ; TOTALLY BANANAS LLC

Inventor(s): (std): PHETERSON CHARLES J

Agent(s): PERRY AND CURRIER; DUDDING GERALD F; GFD PATENTS LLC

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 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

24) Family number: 30757527 (US2004151807A)

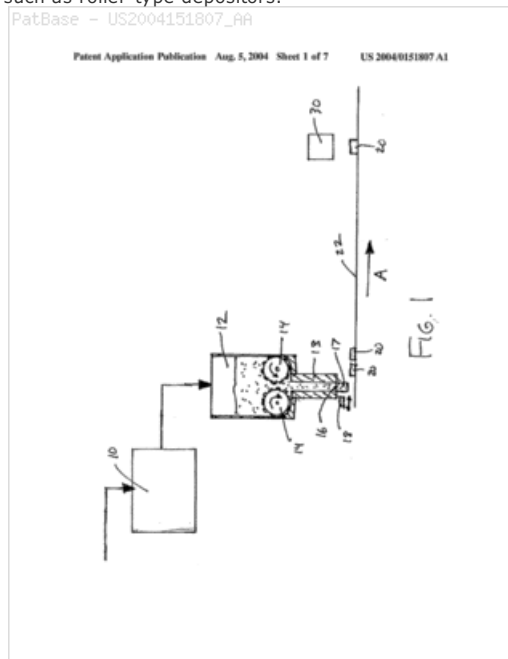
© PatBase

Title: METHOD FOR MAKING SWEET COOKIE DOUGH HAVING AN IMPRINTED SURFACE

Abstract: Rapid, efficient, and systematic processes and apparatuses for making repeatable imprints on multiple, individual sweet dough pieces are provided. An advantage of the process is the ease of making uniform imprints that are aligned with the individual dough pieces as formed and deposited. Such provides the ability to create a three-dimensional pattern on the surface of a sweet dough piece, particularly a soft cookie dough piece. The methods can be accomplished by high-speed wire cutting production methods as well as other dough piece depositing apparatuses, such as roller-type depositors.

Classifications:

International (IPC 8-9): A21C11/02 A21D10/02 A21D13/00 A21D6/00 (Advanced/Invention); A21C11/00 A21D10/00 A21D13/00 A21D6/00 (Core/Invention)
International (IPC 1-7): A23L1/00
CPC: A21D13/47 A21D10/025 A21C11/02 A21D6/001
European: A21C11/02 A21D10/02 A21D10/02B A21D13/00H12 A21D13/00H2 A21D6/00B
US: 425/94 426/119 426/121 426/128 426/383 426/420 426/87

**Family:**

Publication number	Publication date	Application number	Application date
US2004151807 AA	20040805	US20030356341	20030131

US7067167 BB	20060627	US20030356341	20030131
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Priority:

US20030356341 20030131

Probable Assignee: GENERAL MILLS INC

Assignee(s): (std): DAMSGARD CHRISTOPHER E ; GEN MILLS MARKETING INC

Assignee(s): GENERAL MILLS INC ; GENERAL MILLS MARKETING INC

Inventor(s): (std): BAETEN JAMES R ; DAMSGARD CHRISTOPHER E

Agent(s): ANNETTE M; KARRIE G

25) Family number: 23696972 (US6130244A)

© PatBase

Title: PRODUCT AND METHOD TO REDUCE STRESS INDUCED IMMUNE SUPPRESSION

Abstract: In its broadest aspect, the present invention is directed to the discovery of immunonutritional products that are useful in reducing the immunological system suppression that results from stress. The stress may be in the form of physical exertion, mental exhaustion, disease states and the like. In one embodiment, the invention relates to a nutritional composition comprising a structured glyceride component and an antioxidant system. This nutritional composition has been shown to be highly effective in reducing immune system down regulation or dysregulation as a result of stress.

Classifications:

International (IPC 8-9): A23D9/007 A23L A23L1/29 A23L1/30 A23L1/302 A23L1/304 A61K31/015 A61K31/23 A61K31/355 A61K31/375 A61K33/04 A61K47/14 A61P3/02 A61P37/02 A61P37/04 A61P39/06 (Advanced/Invention)

International (IPC 1-7): A23D9/007 A23L1/29 A23L1/30 A23L1/302 A23L1/304 A23L1/305 A61K31/015 A61K31/07 A61K31/23 A61K31/355 A61K31/375 A61K33/04 A61K47/14 A61P3/02 A61P37/02 A61P37/04 A61P39/06

CPC: Y10S514/904 Y10S514/905 A23V2002/00 A23L33/16 A23L33/12 A23L33/15

European: A23L1/302 A23L1/304 A23L1/30C2 K23V2/00

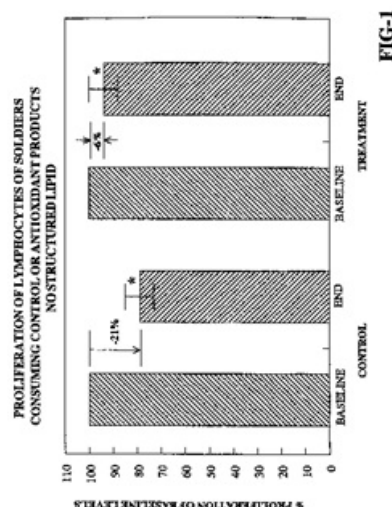
US: 424/195.1 424/600 424/630 424/638 424/641 424/643 424/702 424/725 424/757 514/12 514/15.1 514/168 514/17.5 514/2 514/21.2 514/23 514/249 514/400 514/419 514/423 514/458 514/474 514/494 514/499 514/5.5 514/500 514/52 514/54 514/546 514/547 514/549 514/552 514/556 514/558 514/561 514/562 514/564 514/565 514/567 514/7 514/706 514/725 514/756 514/763 514/786 514/904 514/905

JP F-Term: 4B018 4B018/LB10 4B018/LE05 4B018/MD05 4B018/MD10 4B018/MD14 4B018/MD23 4B018/MD25 4B018/MD26 4B018/MD31 4B018/ME06 4B018/ME07 4B026 4B026/DC05 4B026/DG01 4B026/DG11 4B026/DL01 4B026/DL02 4B026/DL03 4B026/DX02 4C086 4C086/AA01 4C086/AA02 4C086/BA15 4C086/BA18 4C086/CB09 4C086/HA01 4C086/HA03 4C086/HA08 4C086/MA16 4C086/MA52 4C086/ZA18 4C086/ZB01 4C201 4C206 4C206/AA01 4C206/AA02 4C206/BA04 4C206/DB03 4C206/DB06 4C206/MA03 4C206/MA05 4C206/MA36 4C206/MA72 4C206/ZA18 4C206/ZB01

JP F-Index: A23D9/00516 A23D9/007 A23L1/29 A23L1/302 A23L1/304 A23L33/00 A23L33/12 A23L33/15 A23L33/16 A61K31/015 A61K31/23 A61K31/355 A61K31/375 A61K33/04 A61P3/02 A61P37/02

PatBase - US6130244_A

U.S. Patent Oct. 10, 2000 Sheet 1 of 3 6,130,244



Family:

Publication number	Publication date	Application number	Application date
AT275836 E	20041015	AT19990936019T	19990224
CA2321909 AA	20000822	CA19992321909	19990224
CA2321909 C	20061010	CA19992321909	19990224
DE69920180 D1	20041021	DE19996020180T	19990224
DE69920180 D1	20041021	DE19996020180	19990224
DE69920180 T2	20050922	DE19996020180T	19990224
DK1056359 T3	20050110	DK19990936019T	19990224
EP1056359 A1	20001206	EP19990936019	19990224
EP1056359 B1	20040915	EP19990936019	19990224
ES2229746 T3	20050416	ES19990936019T	19990224
HK1034647 A1	20050513	HK20010103777	20010531
HK1034647 B	20050513	HK20010103777	20010531
JP2002504501 T2	20020212	JP20000533028T	19990224
JP4555471 B2	20100929	JP20000533028T	19990224
NO20004191 A	20001024	NO20000004191	20000822
NO20004191 A0	20000822	NO20000004191	20000822
NO20004191 L	20001024	NO20000004191	20000822
NO317048 B1	20040726	NO20000004191	20000822
PT1056359 T	20050131	PT19990936019T	19990224
US6130244 A	20001010	US19980028987	19980225
US6255341 BA	20010703	US19990267557	19990312
US6444700 BA	20020903	US20010812107	20010319

WO9943220 A1	19990902	WO1999US04021	19990224
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Priority:

US19980028987 19980225 US19980028987 19980225 EP19990936019 19990224
WO1999US04021 19990224 WO1999US04021 19990224 US19990267557 19990312
US20010812107 20010319

Probable Assignee: ABBOTT LABORATORIES

Assignee(s): (std): ABBOTT LAB ; ABBOTT LABORATORIES

Assignee(s): ABBOTT LABORATORIES ABBOTT PARK ; ABBOTT LABORATORIES CHAD 0377 AP6D 2 100 ABBOTT PARK ROAD ABBOTT PARK ; DEMICHELE STEPHEN J ; MCEWEN JOHN WILLIAM ; WOOD STEVEN M

Inventor(s): (std): DEMICHELE STEPHEN J ; MCEWEN JOHN W ; WOOD STEVEN M ; WOOD M ; MCEWEN WILLIAM ; DEMICHELE J ; MCEWEN JOHN WILLIAM ; JOHN WILLIAM MCEWEN

Inventor(s): STEVEN M WOOD ; STEPHEN J DEMICHELE

Agent(s): OGILVY RENAULT LLP SENCRL SRL; LLOYD WISE AND CO 4005 TOWER TWO LIPPO CENTRE 89 QUEENSWAY CENTRAL HONG KONG; TSUBOI YUSHIRO; TAMURA YASUO; AOYAMA TAMOTSU

Designated states: AT BE CA CH CY DE DK ES FI FR GB GR IE IT JP LI LU MC MX NL NO PT SE

26) Family number: 28630937 (US2003104078A)

PatBase

Title: METHOD OF IMPROVING THE ANTIOXIDANT STATUS OF AN INFANT

Abstract: The present invention relates generally to a method of improving the antioxidant status of an infant. More particularly, the present invention relates to a method of improving the antioxidant status of an infant by administering a mixture of natural tocopherols. The natural tocopherol mixture is an effective blend of alpha- and gamma-tocopherol. For ease of administration and improved taste, the mixture of natural tocopherols are typically delivered in vehicle which may be in the form, for example, of a tablet, capsule, liquid, and nutritional formula. The present invention also relates to a method of improving the antioxidant status of an infant by supplementing the lactating woman wherein the supplemented breast milk is fed to the infant. Additionally, the present invention relates to a method of improving the antioxidant status of a newborn infant by supplementing the pregnant woman.

Classifications:

International (IPC 8-9): A23L1/29 A23L1/302 A23L33/00 A23L33/15 A61K31/35 A61K31/355 A61K36/00 A61K36/185 A61K36/28 A61K36/286 A61K36/31 A61K36/48 A61K36/52 A61K36/88 A61K36/889 A61K36/89 A61K36/899 A61K47/00 A61K47/06 A61K9/14 A61K9/50 (Advanced/Invention);

A23L1/29 A23L1/302 A61K31/35 A61K31/352 A61K36/18 A61K36/185 A61K36/88 A61K47/06 A61K9/14 A61K9/50 (Core/Invention)

International (IPC 1-7): A61K31/355 A61K31/70 A61K35/78

CPC: A23L33/15 A23L33/40 A61K36/31 A23V2002/00 A61K31/355 A61K36/185 A61K36/28 A61K36/286 A61K36/48 A61K36/52 A61K36/889 A61K36/899

European: A23L1/29F A23L1/302 A61K31/355 A61K35/78 A61K35/78+M A61K36/185 A61K36/28 A61K36/286 A61K36/31 A61K36/48 A61K36/52 A61K36/889 A61K36/899 A61K47/00R K23V2/00

US: 424/439 424/439P 424/439S 424/489 424/499 424/727 424/727P 424/727S 424/75 424/750 424/750S 424/755 424/755S 424/757 424/757S 424/764 424/764S 424/769 424/769S 424/771 424/771S 424/776 424/776S 514/23 514/23S 514/458 514/458S

Family:

Publication number	Publication date	Application number	Application date
US2003104078 AA	20030605	US20020112823	20020329
US2006171993 AA	20060803	US20060391798	20060329
US7090862 BB	20060815	US20020112823	20020329
US8697115 BB	20140415	US20060391798	20060329

Priority:

US20010280393P 20010330 US20020112823 20020329 US20060391798 20060329

Probable Assignee: ABBOTT LABORATORIES

Assignee(s): (std): BARRETT REIS BRIDGET ; MASOR MARC L ; ABBOTT LAB

Assignee(s): ABBOTT LABORATORIES

Inventor(s): (std): BARRETT REIS BRIDGET ; MASOR MARC L

Inventor(s): MASOR MARC

Agent(s): ROSS PRODUCTS DIVISION OF ABBOTT LABORATORIES; WILLIAM J; THOMAS D; CALFEE HALTER AND GRISWOLD LLP

27) Family number: 20407624 (US1923587A)

PatBase

Title: CONFECTION AND METHOD OF MAKING THE SAME

Abstract: 1. As a new article of manufacture, a frozen confection comprising a body of edible substance liuid at normal temperature, a shell in which said body is received, formed with a hollow projection extending inwardly into the said body, and a handle member received in the said hollow projection and bonded solely to the walls of said hollow projection, the said shell being relatively hard at normal temperature.

Classifications:

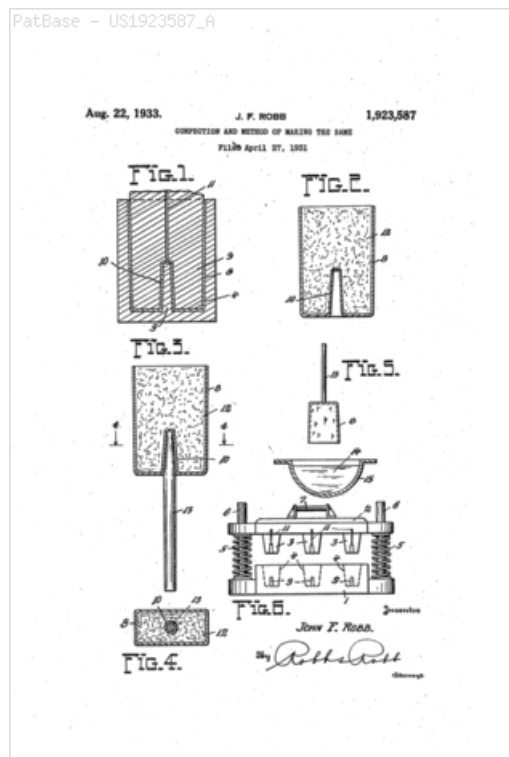
International (IPC 8-9): A23G9/26 (Advanced/Invention); A23G9/04 (Core/Invention)

International (IPC 1-7): A23G9/26

CPC: A23G9/26

European: A23G9/26

US: 425/346 426/134 426/306 426/91

**Family:**

Publication number	Publication date	Application number	Application date
US1923587 A	19330822	US19310533301	19310427

Priority:

US19310533301 19310427

Probable Assignee:

GOOD HUMOR CORP

Assignee(s): (std):

GOOD HUMOR CORP

Inventor(s): (std):

ROBB JOHN F

28) Family number: 22418879 (US2577433A)

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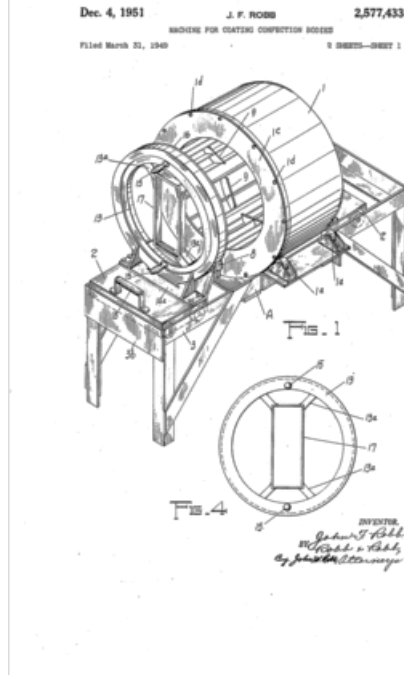
Title: MACHINE FOR COATING CONFECTION BODIES

Abstract: (Claim 1) 1. In a confection coating machine, a support, a coating material holding drum mounted to rotate about a horizontal axis on the support, and having an open end portion, blades on the drum interiorly thereof and rotatable therewith to pick up and spill coating material downward toward the axis of the drum, a carrier at the open end of the drum, means supporting said carrier for rotation independently of the drum, said carrier having means for supporting confections to be coated within the zone of the spilling of said material, and means to rotate the carrier independently of the drum.

Classifications:**International (IPC 8-9):** A23G9/24 (Advanced/Invention);

A23G9/04 (Core/Invention)

International (IPC 1-7): A23G9/24**CPC:** A23G9/245**European:** A23G9/24D**US:** 118/19

**Family:**

Publication number	Publication date	Application number	Application date
US2577433 A	19511204	US19490084712	19490331

Priority:

US19490084712 19490331

Probable Assignee:

GOOD HUMOR CORP

Assignee(s): (std):

GOOD HUMOR CORP

Inventor(s): (std):

ROBB JOHN F

29) Family number: 50123223 (US2012270766A)

© PatBase

Title: EARLY PROGRAMMING OF BRAIN FUNCTION THROUGH SOY PROTEIN FEEDING

Abstract: Disclosed are methods for improving memory and/or cognition in an infant by administering soy protein to the infant's mother during pregnancy, and further administering soy protein to the infant after delivery. The soy protein may be administered to the infant's mother during lactation if the infant is breastfed and/or may be directly administered, for example, by administering the infant an infant and/or nutritional formula comprising soy protein. Also disclosed are compositions comprising soy protein that may be used in the methods.

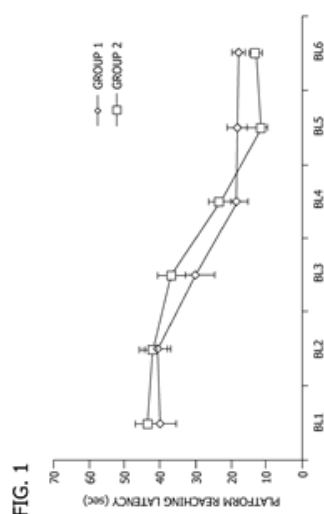
Classifications:

International (IPC 8-9): A23L A23L1/29 A23L1/305 A61K38/02
A61P25/00 (Advanced/Invention)

CPC: A23V2002/00 A23L33/185 A23L33/40

European: A23L1/29F A23L1/305C K23V2/00

US: 514/1.1

**Family:**

Publication number	Publication date	Application number	Application date
BR112012033064 A2	20150908	BR20121133064	20110621
CA2802910 AA	20121214	CA20112802910	20110621
CN103037714 A	20130410	CN201180040307	20110621
EP2397038 A1	20111221	EP20100380082	20100621
HK1183769 A1	20140110	HK20130111325	20131007
IL223672 A0	20130228	IL20110223672	20110621
MX2012015123 A1	20130501	MX20120015123	20110621
NZ604981 A	20140926	NZ20110604981	20110621
SG186440 A1	20130130	SG20120094678	20110621
US2012270766 AA	20121025	US20110513456	20110621
WO11163174 A1	20111229	WO2011US41171	20110621

Priority:

EP20100380082 20100621 WO2011US41171 20110621

Probable Assignee: ABBOTT LABORATORIES**Assignee(s):** (std): BARRANCO PEREZ ALEJANDRO ; MARTIN JESUS MARAI ; RAMIREZ GONZALEZ MARIA ; RUEDA CABRERA RICARDO ; JESUS MARTIN MARIA ; ABBOTT LAB ; ABBOTT LABORATOIRES**Assignee(s):** ABBOTT LABORATORIES**Inventor(s):** (std): CABRERA RICARDO RUEDA ; GONZALES ALEJANDRO BARRANCO PEREZ ; GONZALEZ MARIA RAMIREZ ; JESUS MARAI MARTIN ; MARTIN JESUS MARAI ; PEREZ ALEJANDRO BARRANCO ; RAMIREZ MARIA ; RUEDA RICARDO CABRERA ; RUEDA CABRERA RICARDO ; RAMIREZ GONZALEZ MARIA ; JESUS MARTIN MARIA ; BARRANCO PEREZ ALEJANDRO**Inventor(s):** ALEJANDRO BARRANCO PEREZ ; ALEJANDRO BARRANCO PEREZ GONZALES ; RICARDO CABRERA RUEDA ; RICARDO RUEDA CABRERA ; MARAI MARTIN JESUS ; MARIA RAMIREZ ; MARIA RAMIREZ GONZALEZ**Agent(s):** MBM INTELLECTUAL PROPERTY LAW LLP; UNGRIA LOPEZ JAVIER; CHINA PATENT AGENT HK LTD; WEIDA SANDRA E 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**30) Family number: 21867227 (US2599937A)**

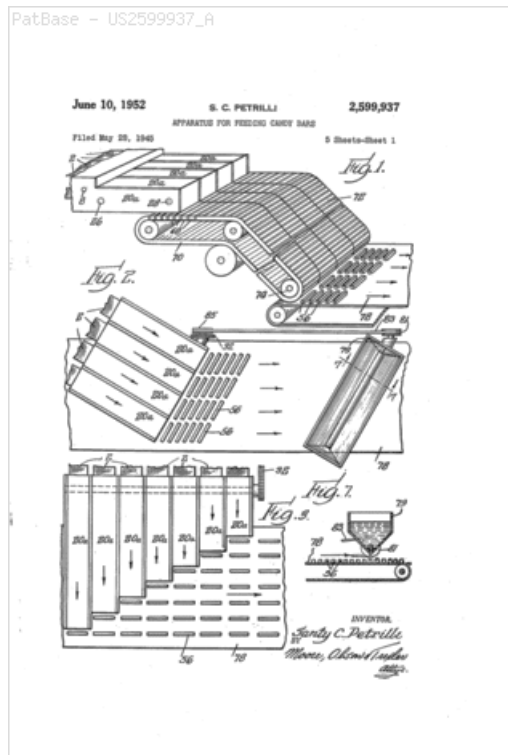
© PatBase

Title: APPARATUS FOR FEEDING CANDY BARS

Abstract: (Claim 1) 1. Having thus described my invention, what I claim as new, and desire to secure by Letters Patent is:
 1. Means for producing coated candy bars, comprising feeding means adapted to receive and feed a plurality of, juxtaposed, parallel, relatively fragile, elongated candy cores of relatively small cross section along a predetermined path, an endless series of interconnected spaced apart troughs substantially of the same length and cross section, as the candy bars, said troughs each being adapted to receive and support a candy bar therein, means for advancing said series of troughs along a predetermined path, and mechanism associated with the first mentioned feed means and the endless series of troughs for successively and periodically feeding individual candy bars from the first mentioned feed means and depositing a single bar into a single trough of the series of interconnected spaced apart troughs, said mechanism including an inclined plate supporting the cores throughout their length, a member having a flat candy core, a contact point periodically clamping a candy core against said inclined plate. I claim

Classifications:**International (IPC 8-9):** A23G3/20 A23G7/00 (Advanced/Invention);

A23G3/02 A23G7/00 (Core/Invention)
CPC: A23G3/20 A23G3/203 A23G7/0037
European: 53L4 A23G3/20 A23G3/20F8D A23G7/00H
US: 118/16 198/412 198/456



Family:

Publication number	Publication date	Application number	Application date
US2599937 A	19520610	US19450596262	19450528

Priority:

US19450596262 19450528

Probable Assignee:

GEN CANDY CORP

Assignee(s): (std):

GEN CANDY CORP

Assignee(s):

GENERAL CANDY CORP

Inventor(s): (std):

PETRILLI SANTY C

31) Family number: 3341935 (US5212960A)

© PatBase

Title: METHOD AND A SYSTEM FOR PRODUCING EXTRUDED EDIBLE ICE PRODUCTS

Abstract: PCT No. PCT/DK90/00177 Sec. 371 Date Jan. 7, 1992 Sec. 102(e) Date Jan. 7, 1992 PCT Filed Jul. 9, 1990 PCT Pub. No. WO91/00693 PCT Pub. Date Jan. 24, 1991. A method and system for producing extruded edible ice products wherein an extruded string is conveyed unbroken through a continuous freezing zone, with only constrictions or notches being provided in the string by transversely movable tools while the ice substance is still formable. After a hard freezing of the extruded string, single bodies are separated from the extruded string by a simple successive breaking action on a front end of the string, and a desired distance between individual severed bodies can be produced by permitting the bodies to fall onto a conveyor moving at a speed which is higher than a conveying speed of the extruded string.

Classifications:

International (IPC 8-9): A23G1/20 A23G3/02

A23G9/28 (Advanced/Invention);

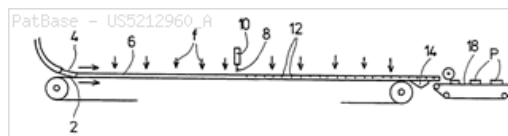
A23G1/04 A23G3/02 A23G9/04 (Core/Invention)

International (IPC 1-7): A23G9/28 B02C18/02

CPC: A23G1/203 A23G3/0247 A23G9/285

European: A23G1/20M4C A23G3/02M4C A23G9/28D6

US: 425/308 426/518 62/320 62/345 99/537



Family:

Publication number	Publication date	Application number	Application date
AU199059585 A1	19910206	AU19900059585	19900709
DE69028543 D1	19961017	DE19906028543	19900709
DE69028543 T2	19970417	DE19906028543T	19900709
DK0491704 T3	19970217	DK19900910606T	19900709
DK336989 A0	19890707	DK19890003369	19890707
EP0491704 A1	19920701	EP19900910606	19900709
EP0491704 B1	19960911	EP19900910606	19900709
ES2094755 T3	19970201	ES19900910606T	19900709
US5212960 A	19930525	US19920781131	19920107
WO9100693 A1	19910124	WO1990DK00177	19900709

Priority:

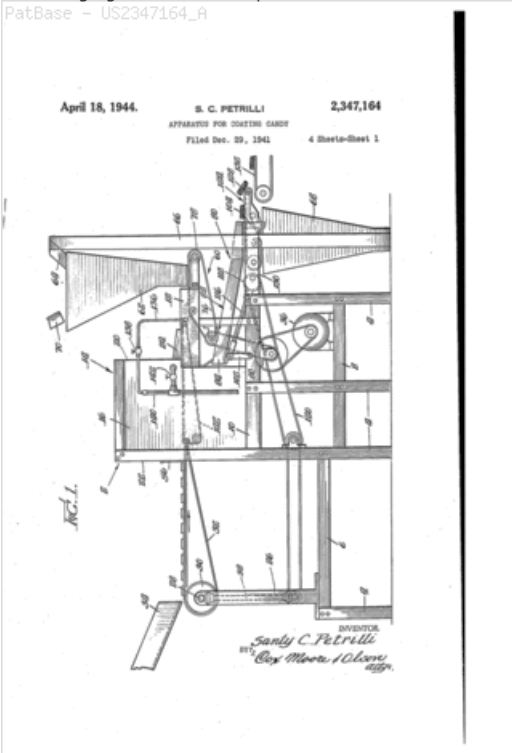
Probable Assignee: HOEYER AS O G
Assignee(s): (std): HOEYER AS O G ; HOEYER O G AS
Assignee(s): O G HOEYER A S ; O G HOYER A S ; O G HOYER A S HOEJBJERG DK ; OG HOEYER A S ; OG HOYER A S ; OG HOYER A S SOREN NYMARKSVEJ
Inventor(s): (std): WALDSTROEM EJVIND ; WALDSTROM EJVIND
Inventor(s): EJVIND WALDSTROM ; WALDSTROEM EJVIND DK 8310 TRANBJERG DK
Designated states: AT AU BB BE BF BG BJ BR CA CF CG CH CM DE DK ES FI FR GA GB HU IT JP KP KR LI LK LU MC MG ML MR MW NL NO RO SD SE SN SU TD TG US

32) Family number: 22185359 (US2347164A) © PatBase

Title: APPARATUS FOR COATING CANDY

Abstract: 1. In combination with a conveyor adapted to convey a succession of sticky caramel coated candy bars along a, substantially horizontal path. additional conveying mechanism having a downwardly inclined surface disposed below and spaced from the discharge end of said first mentioned conveyor, means for moving said conveying mechanism in a. direction opposite to the direction of movement of the first mentioned conveyor, means for applying a continuous layer of nuts on the upper surface of said second mentioned conveyor, whereby said sticky candy bars as they discharge from the first conveyor discharge onto the upper surface of said downwardly traveling layer of nuts, and shaker mechanism disposed below and spaced from the discharge end of said downwardly inclined Portion of said second mentioned conveyor, whereby said tacky caramel bars having nuts embedded on the underside thereof only will be discharged downwardly through the air through a mass Of nuts falling from the continuous layer of said downwardly inclined portion, whereby to cause substantially all surfaces of said tacky bar to be covered with nuts, and means for operating said shaker mechanism whereby to feed the nut coated bars received thereonto in a direction away from the discharge end of said downwardly inclined conveyor and for discharging the same at a point remote theref!

Classifications:
International (IPC 8-9): A23G3/20 (Advanced/Invention);
A23G3/02 (Core/Invention)
International (IPC 1-7): A23G3/20
CPC: A23G3/2076
European: A23G3/20G
US: 118/13 118/16 118/19 118/20 118/206 118/24 118/257 118/304 118/417



Family:

Publication number	Publication date	Application number	Application date
US2347164 A	19440418	US19410424700	19411229

Priority:
US19410424700 19411229

Probable Assignee: GEN CANDY CORP
Assignee(s): (std): GEN CANDY CORP
Assignee(s): GENERAL CANDY CORP
Inventor(s): (std): PETRILLI SANTY C

33) Family number: 23483079 (WO02052944A1) © PatBase

Title: EMBOSSING METHOD AND DEVICE FOR FROZEN FOOD PRODUCTS

Abstract: An embossing device and a method comprise embossing characters or structures onto food products of plastic consistency, such as frozen confectionery articles, preferably extruded ice cream sticks, by means of a metal stamp at a

temperature of 0 DEG C to 60 DEG C.

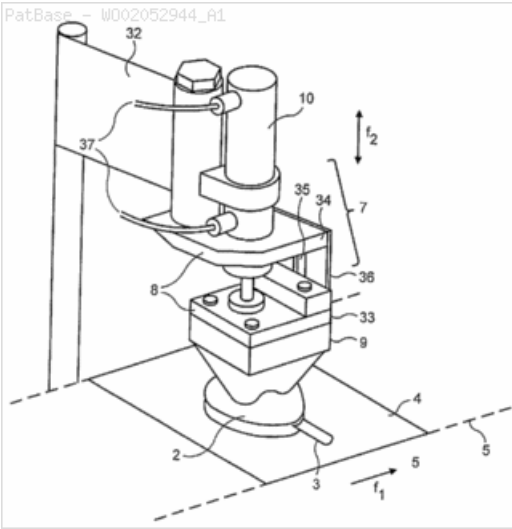
Classifications:

International (IPC 8-9): A23G1/00 A23G1/20 A23G1/50 A23G3/00 A23G3/02 A23G3/28 A23G3/50 A23G9/22 A23G9/32 A23G9/44 (Advanced/Invention);
A23G1/00 A23G1/04 A23G1/30 A23G3/00 A23G3/02 A23G3/34 A23G9/04 A23G9/32 A23G9/44 (Core/Invention)

International (IPC 1-7): A23G1/20 A23G3/00 A23G9/00

CPC: A23G1/203 A23G1/50 A23G3/0236 A23G3/28 A23G3/50 A23G9/22 A23G9/44

European: A23G1/00 A23G1/00+H A23G1/20M4C A23G1/50 A23G3/00 A23G3/00+H A23G3/02M A23G3/28 A23G3/50 A23G9/02 A23G9/02+H A23G9/22 A23G9/44



Family:

Publication number	Publication date	Application number	Application date
AU2001228465 AA	20020716	AU20010228465	20010104
WO02052944 A1	20020711	WO2001EP00269	20010104

Priority:

WO2001EP00269 20010104

Probable Assignee: NESTLE SA

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Assignee(s): SOCIETE DES PRODUITS NESTLE S A ; DES PRODUITS NESTLE SA SOC

Inventor(s): (std): AMEND THOMAS ; CAO KARL

Designated states: AT AU BE BR CA CH CN CY DE DK ES FI FR GB GR IE IL IT JP LU MC MX NL NO NZ PT RU SE SG TR US ZA

34) Family number: 20311122 (US1922563A)

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Title: MACHINE FOR OPERATING ON PLASTIC MATERIALS

Abstract: 1. Having described my invention, what I claim as new and desire to secure by Letters Patent, is: I. A machine for operating on frozen material, so ss so as ion in; no _comprising in combination, severing means for dividing said material, feed mechanism for advancing said material toward said severing means, means for piercing stick receiving holes in said material, and means adapted automatically to insert sticks in such holes.

Classifications:

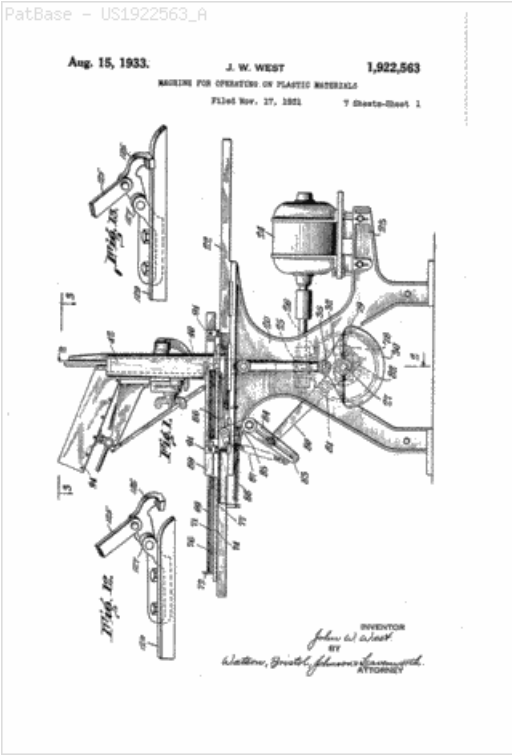
International (IPC 8-9): A23G9/26 A23G9/28 (Advanced/Invention);
A23G9/04 (Core/Invention)

International (IPC 1-7): A23G9/22

CPC: A23G9/26 A23G9/285

European: A23G9/26 A23G9/28D6

US: 99/483



Family:

Publication number	Publication date	Application number	Application date
US1922563 A	19330815	US19310575571	19311117

Priority:

US19310575571 19311117

Probable Assignee:

FROZEN CONFECTIONS INC

Assignee(s): (std):

FROZEN CONFECTIONS INC

Inventor(s): (std):

WEST JOHN W

35) Family number: 56387866 (EP2730172B1)

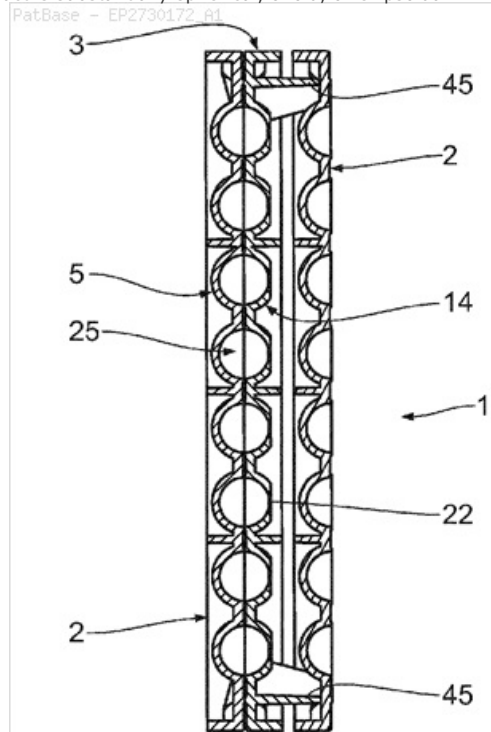
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Title: CASTING METHOD FOR FRUIT GUMS PROCEDE DE COULAGE DES GOMMES A F

Abstract: Casting mold for producing fruit gum articles from a fruit gum mass, comprises: (a) a first casting mold body (2), which has spatially limited first mold chambers (5), (b) a second casting mold body (3) which has spatially limited second mold chambers (14); (c) fruit gum mass-feed openings (22) provided in the mold second chambers. The first and second casting mold bodies are movable relative to one another between a closing position and an opening position. The first and second mold chambers are arranged adjacent to each in the closed position of the first and second casting mold body. Casting mold for producing fruit gum articles from a fruit gum mass, comprises: (a) a first casting mold body (2), which has spatially limited first mold chambers (5), (b) a second casting mold body (3) which has spatially limited second mold chambers (14); (c) fruit gum mass-feed openings (22) provided in the mold second chambers. The first casting mold body and the second casting mold body are movable relative to one another between a closing position and an opening position. The first mold chamber and the second mold chambers are arranged adjacent to each in the closed position of the first casting mold body and the second casting mold body, to form mold chambers of the respective three-dimensional complete mold chambers for filling the fruit gum mass through the fruit gum mass-feed openings. Independent claims are also included for: (1) a casting apparatus for the production of fruit gum products comprising at least one casting mold, and cast filling device for introducing the fruit gum mass via the fruit gum mass-feed openings; (2) at least one cast filling device has at least one casting body for immersion in the cast mold, preferably in the total molding chambers having a filling, where the at least one cast body is designed like a nozzle; (3) producing fruit gum articles comprising providing at least one cast mold and fruit gum mass, and introducing the fruit gum mass via the fruit gum mass-feed openings into the complete molding chambers, when the first cast molding, and the second cast mold body are in its closed position; and (4) fruit gum products manufactured by the casting mold comprising a first portion, a second portion, where the first and second portions are firmly connected, and the fruit gum product is substantially spherical, ovoid, or ellipsoidal.

Classifications:**International (IPC 8-9):** A23G3/02 A23G3/06 A23G3/34

A23G3/54 (Advanced/Invention)

CPC: A23G3/0031 A23G3/54 A23G3/0268 A23G3/0025 A23G3/0252**Fig. 6****Family:**

Publication number	Publication date	Application number	Application date
DE102012220327 A1	20140508	DE201210220327	20121108
DE502013007611 D1	20170810	DE201350007611T	20131106
DK2730172 T3	20171016	DK20130191806T	20131106
EP2730172 A1	20140514	EP20130191806	20131106
EP2730172 B1	20170628	EP20130191806	20131106
ES2640579 T3	20171103	ES20130191806T	20131106
HU034463 T2	20180228	HU20130191806T	20131106
PL2730172 T3	20171229	PL20130191806T	20131106

Priority:

DE201210220327 20121108 EP20130191806 20131106

Probable Assignee: MEDERER GMBH

Assignee(s): (std): MEDERER GMBH

Inventor(s): (std): MEDERER HERBERT ; HERBERT MEDERER

Agent(s): RAU SCHNECK AND HUEBNER PATENTANWAELTE RECHTSANWAELTE PARTGMBB; RAU SCHNECK AND HUEBNER PATENTANWAELTE RECHTSANWAELTE PARTGMBB; VALLEJO JUAN PEDRO

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