

Search history

Search 1: SFT=(corn kernel*) (Results 5630)
Search 2: popcorn (Results 9764)
Search 3: microwave (Results 429772)
Search 4: lecithin (Results 110583)
Search 5: 1 and 2 (Results 411)
Search 6: 3 and 5 (Results 167)
Search 7: 6 and 4 (Results 23)
Search 8: 7 and pd<20150507 (Results 18)

Title: PRODUCTION OF CRISPY CORN-BASED SNACKS HAVING SURFACE BUBBLES

Abstract: Baked, corn-based, chip-like snacks having a plurality of surface bubbles comprising air pockets extending both above and below the substantially unleavened, adjacent portions of the snack are obtained with a pregelatinized waxy starch, a pregelatinized corn flour and baker's bran. The pregelatinized waxy starch forms the skin of the bubble. The pregelatinized corn flour aids in production of bubbles during baking and enhances corn flavor in the baked snacks. The baker's bran provides the baked corn-based chip-like snack with a rough appearance characteristic of tortilla chips. The pregelatinized waxy maize starch may be used in an amount of from about 5 percent by weight to about 25 percent by weight, the pregelatinized corn flour may be used in an amount of from about 5 percent by weight to about 20 percent by weight, and the baker's bran may be used in an amount of from about 0.1 percent by weight to about 10 percent by weight each based upon the weight of a corn flour having a degree of gelatinization of less than about 60 percent. Reduced fat, low-fat, and no-fat baked products, as well as full-fatted baked products, may be produced with a bubbled surface, and a crispy, crunchy, non-mealy, chip-like texture, but with a corn tortilla flavor.

Classifications:

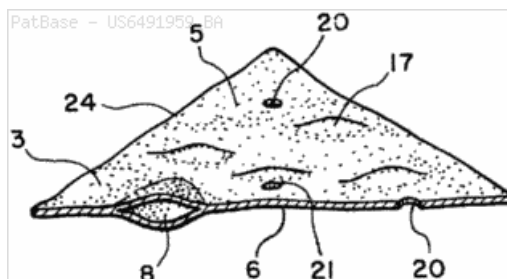
International (IPC 8-9): A21D13/00 A23L1/164 (Advanced/Invention); A21D13/00 A23L1/164 (Core/Invention)

International (IPC 1-7): A21D13/00

CPC: Y10S426/808 A23L7/117 A21D13/42

European: A21D13/00H A21D13/00H4 A23L1/164

US: 426/549 426/560 426/808

**Family:**

Publication number	Publication date	Application number	Application date
US6491959 BA	20021210	US20000723377	20001128

Priority:

US20000240156P 20001013 US20000723377 20001128

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KRAFT FOODS HOLDINGS INC

Assignee(s): KRAFT FOODS NORTH AMERICA INC ; N ISCO INC AB ; NABISCO INC ; NABISCO INC A OF NEW JERSEY CORP ; INTERCONTINENTAL GREAT BRANDS LLC ; KRAFT FOODS GLOBAL BRANDS LLC

Inventor(s): (std): CHIANG BIN YEA ; HAYNES LYNN C ; RUSSELL RONALD J ; GOMEZ MARTA H ; FOLTA KIM M ; BRYANT RAY ANITA ; FILETI CHRISTINA M ; CAREY JULIA M

Title: PROCESS FOR MAKING CANDY COATED SNACK FOODS SUCH AS **POPCORN**

Abstract: A process for making candy coated snack foods comprising popping **corn kernels** in a **microwave** oven and melting a candy bar of specified formulation and dimension over the popped corn. Specific moisture, shortening and emulsifier content assure satisfactory melt characteristics of the candy bar when subjected to **microwave** heating.

Classifications:

International (IPC 8-9): A23G3/00 A23L1/18 (Advanced/Invention);

A23G3/00 A23L1/18 (Core/Invention)

International (IPC 1-7): A23G3/0 A23G3/00 A23L1/18

CPC: A23L7/191

European: A23L1/18F

US: 426/103 426/241 426/307 426/613 426/660 426/93

PatBase - CA1307696_R1

SUBSTITUTE

REMPLACEMENT

SECTION is not Present

Cette Section est Absente

Family:

Publication number	Publication date	Application number	Application date
AT95988 E	19931115	AT19870307553T	19870826
CA1307696 A1	19920922	CA19870545062	19870821
DE3787861 D1	19931125	DE19873787861	19870826
DE3787861 T2	19940210	DE19873787861T	19870826
EP0262791 A2	19880406	EP19870307553	19870826
EP0262791 A3	19900411	EP19870307553	19870826
EP0262791 B1	19931020	EP19870307553	19870826
ES2044945 T3	19940116	ES19870307553T	19870826
US4927645 A	19900522	US19890313048	19890221

Priority:

US19860909485 19860919

CA19870545062 19870821

EP19870307553 19870826

US19890313048 19890221

Probable Assignee: FRITO LAY NORTH AMERICA INC

Assignee(s): (std): BORDEN INC

Assignee(s): BORDEN INC COLUMBUS OHIO US ; FRITO LAY NORTH AMERICA INC ; LEE YANIEN ; RECOT INC ; BORDEN FOODS CORP

Inventor(s): (std): LEE YANIEN

Inventor(s): LEE YANIEN MANLIUS NEW YORK 13104 US

Agent(s): MACRAE AND CO

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

Title: MELTABLE COATING AND BINDER COMPOSITION FOR POPPED CORN KERNELS

Abstract: Coated and shaped popped popcorn products may be prepared from a coating and a binding composition possessing a thermoplastic melt temperature substantially lower than preparatory melt and thermoset properties of conventional popped popcorn coating and binder compositions. Popped corn kernels coated and bound together with the coating compositions possess exceptional physical and chemical attributes under divergent environmental conditions. The edible coating compositions are formulated at a high sweeteners solids level along with a hydrophilic film former (e.g. gelatin, egg albumin, etc.) and a high fat component content level. The coating and binder systems possess remelt properties, and the products may be cooked in a microwave oven.

Classifications:

International (IPC 8-9): A23G3/32 A23L1/164 A23L1/18 A23P1/08 (Advanced/Invention);
A23L1/164 A23L1/18 (Core/Invention)

International (IPC 1-7): A23G3/32 A23L1/025 A23L1/18 A23P1/08 C12N1/00 C12R1/07

CPC: A23L7/191 A23L7/126

European: A23L1/164C A23L1/18F

US: 426/107 426/273 426/274 426/291 426/293 426/297 426/629 426/93

Family:

Publication number	Publication date	Application number	Application date
CA1283804 A1	19910507	CA19880582503	19881108
US4849233 A	19890718	US19870119695	19871112

Priority:

US19870119695 19871112 CA19880582503 19881108

Probable Assignee: HEMKER LEONARD E

Assignee(s): (std): HEMKER LEONARD E

Inventor(s): (std): HEMKER LEONARD E

Agent(s): GOWLING LAFLEUR HENDERSON LLP

Title: POLYUNSATURATED FATTY ACID-CONTAINING OIL PRODUCT AND USES AND PRODUCTION THEREOF

Abstract: The present invention includes a solid fat composition that includes an oil having saturated fat and a microbial oil having a long chain polyunsaturated fatty acid and an emulsifier. In particular, the solid fat composition can have high levels of long chain polyunsaturated fatty acid and low amounts of emulsifiers. In preferred embodiments, the polyunsaturated oil is an unwinterized microbial oil. The invention also relates to methods for making such compositions and food, nutritional, and pharmaceutical products comprising said compositions. The present invention also includes a microbial oil product prepared by extracting an oil-containing fraction comprising at least one LC-PUFA from a microbial biomass, and treating the fraction by a process of vacuum evaporation, wherein the oil product has not been subject to one or more of a solvent winterization step, a caustic refining process, a chill filtration process, or a bleaching process.

Classifications:

International (IPC 8-9): A23D A23D7/00 A23D7/02 A23D7/04 A23D7/06 A23D9/00 A23D9/007 A23D9/013 A23D9/02 A23D9/04 A23D9/06 A23L1/18 A23L1/2165 A23L1/30 A23L1/36 A61K31/202 A61K36/02 A61K47/12 A61K47/16 A61K47/26 A61K9/20 A61P25/18 A61P25/24 A61P25/28 A61P3/04 A61P3/10 A61P9/12 B65D81/34 C11B1/10 C11B15/00 C11B3/00 C11B3/08 C11B3/10 C11B3/12 C11B5/00 C11B7/00 C11C3/00 C12P7/64 (Advanced/Invention); A23D7/00 A23D7/02 (Advanced/Non-invention); A23D7/00 A23D7/02 A23D9/00 A23D9/007 A23L1/18 A23L1/214 A23L1/30 A61K31/185 A61K36/02 A61K47/12 A61K47/16 A61K47/26 A61K9/20 A61P25/00 A61P3/00 A61P9/00 B65D81/34 C11B15/00 C11B3/00 C11B5/00 C11B7/00 C11C3/00 C12P7/64 (Core/Invention)

International (IPC 1-7): A23D7/00

CPC: Y10S426/808 A23D7/04 A61K47/12 C11B15/00 C11B3/008 C11B1/10 C11B3/08 A23D7/06 A23D9/04 A23D9/06 A23D9/013 C11B1/025 C11B3/001 C11B3/10 C11B7/0075 A23L7/174 A23L7/183 A23L29/04 A23L33/12 C11B5/0092 A23D9/00 A23V2002/00

European: A23D9/00 A23D9/013 A23L1/03D2B A23L1/18C A23L1/18C6 A23L1/30C2 C11B1/02B C11B3/00B C11B3/10 C11B5/00S C11B7/00C K23V2/00

US: 426/417 426/490 426/541 426/542 426/545 426/549 426/583 426/589 426/601 426/601P 426/601S 426/602 426/607 426/61 426/61P 426/625 426/625P 426/808 426/93 514/784 554/22 554/224

PatBase - US2007003686_AA

Patent Application Publication Jan. 4, 2007 Sheet 1 of 3 US 2007/0003686 A1



Fig. 1

Family:

Publication number	Publication date	Application number	Application date
AU2006265801 AA	20070111	AU20060265801	20060630
AU2006265801 BB	20110714	AU20060265801	20060630
BRPI0613295 A2	20101228	BR2006PI13295	20060630
CA2614095 AA	20080102	CA20062614095	20060630
CN101252844 A	20080827	CN200680032162	20060630
DE602006051256 D1	20170119	DE200660051256T	20060630
EA200800225 A1	20080630	EA20080000225	20060630
EP1903883 A2	20080402	EP20060774412	20060630
EP1903883 A4	20100623	EP20060774412	20060630
EP2630869 A1	20130828	EP20130158376	20060630
EP2630869 B1	20161214	EP20130158376	20060630
HK1112159 A1	20080829	HK20080107152	20080627
HK1112159 A3	20080829	HK20080107152	20080627
IN00071DN2008 A	20080711	IN2008DN00071	20080102
JP2009500022 T2	20090108	JP20080519655T	20060630
JP4819888 B2	20111124	JP20080519655T	20060630
KR101358008 B1	20140206	KR20087002624	20060630
KR20080031045 A	20080407	KR20087002624	20060630
MX2008000177 A1	20080404	MX20080000177	20060630
MX300085 B	20120608	MX20080000177	20060630
SG163551 A1	20100830	SG20100047249	20060630
US2007003686 AA	20070104	US20060428277	20060630
US2007003687 AA	20070104	US20060428296	20060630
US2008026103 AA	20080131	US20070748330	20070514
US2008107791 AA	20080508	US20060470996	20060907
US2015018435 AA	20150115	US20140495406	20140924
US8034391 BB	20111011	US20060428277	20060630
US8039030 BB	20111018	US20060428296	20060630
US8753707 BB	20140617	US20070748330	20070514
WO07005725 A2	20070111	WO2006US25797	20060630
WO07005725 A3	20071206	WO2006US25797	20060630
WO07005727 A2	20070111	WO2006US25799	20060630
WO07005727 A3	20080807	WO2006US25799	20060630

Priority:

US20050695996	20050701	US20050695996P	20050701	US20050738304P	20051118
US20060805721P	20060623	EP20060774412	20060630	EP20130158376	20060630
US20060428296	20060630	US20060428277	20060630	WO2006US25797	20060630
US20060470996	20060907	US20070748330	20070514	US20140495406	20140924

Probable Assignee: ROYAL DSM NV

Assignee(s): (std): ABRIL JESUS RUBEN ; AHMED NASEER ; DSM IP ASSETS BV ; FICHTALI JAOUAD ; FORT THAYNE ; LEININGER NEIL FRANCIS ; MARTEK BIOSCIENCES CORP ; SENANAYAKE S P JANAKA NAMAL ; ROYAL DSM NV

Assignee(s): SENANAYAKE SP JANAKA NAMAL

Inventor(s): (std): LEININGER NEIL F ; ABRIL JESUS R ; SENANAYAKE S P JANAKA N ; FICHTALI JAOUAD ; AHMED NASEER ; FORT THAYNE ; LEININGER NEIL FRANCIS ; ABRIL JESUS RUBEN ; SENANAYAKE S P JANAKA NAMAL ; FITCHALI JAOUAD ; JAOUAD FICHTALI ; NASEER AHMED ; FRANCIS LEININGER NEIL ; RUBEN ABRIL JESUS ; AHMED NASCER ; FICHTALI JAQUAD ; SENANAYAKE S P JANAKE NAMAL ; NAMAL SENANAYAKE S P JANAKA ; FITCHTALI JAOUAD ; AHMED NASSER

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Agent(s): ALLENS ARTHUR ROBINSON PATENT AND TRADE MARKS ATTORNEYS; ALLENS PATENT AND TRADE MARK ATTORNEYS; MBM INTELLECTUAL PROPERTY LAW LLP; MALLALIEU CATHERINE LOUISE ET AL; MALLALIEU CATHERINE LOUISE; D YOUNG AND CO LLP; DEACONS; OSAKABE SUGURU; SHIMIZU HATSUSHI; SHERIDAN ROSS PC; STERNE KESSLER GOLDSTEIN AND FOX PLLC; SHANNON; JACQUELINE; XI

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 LI 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

Title: INTERNALLY FLAVORED HULLED CEREAL GRAIN AND PROCESS FOR PREPARATION

Abstract: Internally flavored hulled cereal grain, especially **popcorn** is provided along with a method for the preparation of same.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/10 A23L1/18 A23L27/00 A23L7/10 A23L7/152 A23L7/161 A23L7/174

A23L7/196 (Advanced/Invention);

A23L1/00 A23L1/10 A23L1/18 (Core/Invention)

International (IPC 1-7): A23L1/00 A23L1/10 A23L1/18

Family:

Publication number	Publication date	Application number	Application date
CA1297723 A1	19920324	CA19870528714	19870202

Priority:

CA19870528714 19870202

Probable Assignee:

MAY WILLIAM A

Assignee(s): (std):

MAY WILLIAM A

Assignee(s):

ENTRATECH INC

Inventor(s): (std):

MAY WILLIAM A

Agent(s):

SMART AND BIGGAR

Title: METHOD AND PACKAGING WHOLE KERNELS

Abstract: A method for the packaging of popcorn kernels for popping in microwave ovens, in which the method comprises a stage of the dispensing popcorn kernels, a distribution agent, and a flavouring agent into a microwaveable package through an arrangement of independent discharge openings, adapted to supply and dose, respectively, the popcorn kernels, distribution agent, and flavouring agent.

Classifications:

International (IPC 8-9): A23B7/022 A23B9/14 A23B9/16 A23J7/00 A23L A23L1/035 A23L1/18 A23L1/22 A23L27/00 A23L29/10 A23L7/161 B65B25/22 B65B29/08 B65B63/08 (Advanced/Invention); A01N3/00 (Core/Invention)

CPC: B65B63/08 B65B29/08 A23V2002/00 A23J7/00 A23L29/10 A23L7/161 B65B1/00 B65B2220/14

US: 426/618 53/440 53/445

Family:

Publication number	Publication date	Application number	Application date
BR112014017721 A2	20170620	BR20141117721	20130415
BR112014017721 A8	20170711	BR20141117721	20130415
CA2856760 AA	20140711	CA20132856760	20130415
DE602013040663 D1	20180816	DE201360040663T	20130415
DK2987414 T3	20181105	DK20130882103T	20130415
EP2987414 A1	20160224	EP20130882103	20130415
EP2987414 A4	20161214	EP20130882103	20130415
EP2987414 B1	20180718	EP20130882103	20130415
ES2696323 T3	20190115	ES20130882103T	20130415
HR20181674 T1	20181214	HR20180001674	20181015
HU040029 T2	20190228	HU20130882103T	20130415
MX2014016020 A1	20150401	MX20140016020	20130415
PL2987414 T3	20190329	PL20130882103T	20130415
TR201815174 T4	20181121	TR20180015174T	20130415
US2015374016 AA	20151231	US20130391232	20130415
US9609886 BB	20170404	US20130391232	20130415
WO14170507 A1	20141023	WO2013ES70239	20130415
ZA201405281 A	20161221	ZA20140005281	20140717

Priority:

EP20130882103 20130415 WO2013ES70239 20130415 ZA20140005281 20140717

Probable Assignee: DODE S A

Assignee(s): (std): DODE S A

Assignee(s): DODE SA ; DODE SAAVDA ALCALDE RAMON ESCAYOLA 66VALLDOREIXE-08197SAINT CUGAT DEL VALLESES ; MONTAGUT SALA SALVADOR ; CAMPA ANFRUNS JORDI

Inventor(s): (std): CAMPA ANFRUNS JORDI ; MONTAGUT SALA SALVADOR ; CAMP ANFRUNS JORDI ; SALA SALVADOR MONTAGUT ; ANFRUNS JORDI CAMPA

Inventor(s): SALVADOR MONTAGUT SALA ; JORDI CAMPA ANFRUNS ; JORDI CAMP ANFRUNS ; MONTAGUT SALA SALVADORES ; CAMPA ANFRUNS JORDIES

Agent(s): BERESKIN AND PARR LLP SENCRL SRL; ELZABURU SLP; ELZABURU SLP ELZABURU SLP; UGUR GUERSAD YALCINER; LADAS AND PARRY LLP; ELZABURU MARQUEZ ALBERTO DE

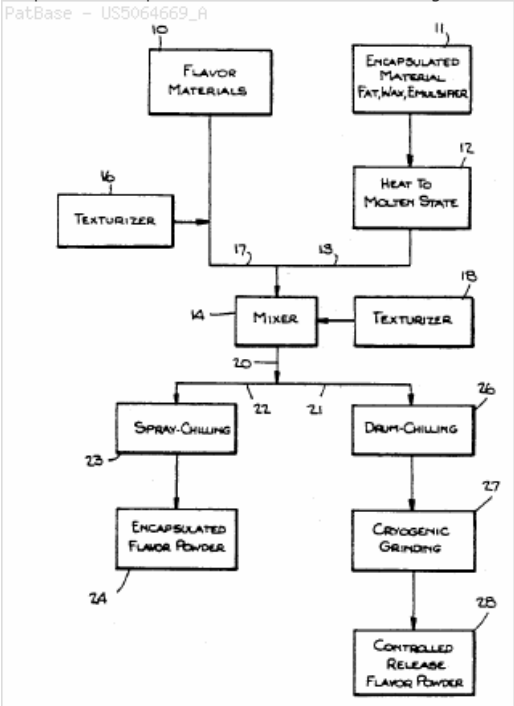
Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LA LC LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX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

Title: METHOD OF MAKING CONTROLLED RELEASE FLAVORS

Abstract: Novel controlled release flowable flavoring powders and processes and apparatus for preparing and using such agents, the processes comprising heating a high melting point encapsulating or enrobing material, such as a fat and/or wax and one or more emulsifiers to melt this starting material; mixing one or more water-containing flavor compositions with a texture conditioning agent; mixing the flavor compositions and texture conditioning agent(s) with the molten fat or wax to obtain a homogeneous mixture in the form of an emulsion; and chilling the flavor composition-containing mixture to provide discrete particles of solid encapsulated flavoring agent, together with the products so produced and methods for using same.

Classifications:

International (IPC 8-9): A23C19/086 A23C19/09 A23L1/18 A23L1/22 A23L1/39 (Advanced/Invention);
A23C19/00 A23L1/18 A23L1/22 A23L1/39 (Core/Invention)
International (IPC 1-7): A23L1/22
CPC: A23C19/086 A23C19/0904 A23L7/183 A23L23/00 A23L27/72
European: A23C19/086 A23C19/09A A23L1/18C6 A23L1/22B2 A23L1/39
US: 426/307 426/650 426/99



Family:

Publication number	Publication date	Application number	Application date
US5064669 A	19911112	US19910681479	19910403

Priority:

US19890407356 19890914 US19910681479 19910403

Probable Assignee: INT FLAVORS AND FRAGRANCES INC

Assignee(s): (std): INT FLAVORS AND FRAGRANCES INC

Assignee(s): INTERNATIONAL FLAVORS AND FRAGRANCES INC

Inventor(s): (std): KANG YOUNG C ; KING CHWAN K ; SCHULMAN MARVIN ; SUDOL MARION A ; TAN CHEE TECK

Title: **MICROWAVEABLE POPCORN** PRODUCT AND METHOD

Abstract: **Microwave** snacks that include mixtures of **popcorn** and an expandable or puffable food pellet are disclosed. The pellets are gelatinized dough pellets which puff or expand upon **microwave** heating in a **microwave** oven. The pellets may be in the shape of cylinders, hollow barrels, spheres, chips, flakes, and the like. The **popcorn** and pellet mixture is preferably contained in an expandable bag or rigid tub with an oil/fat slurry. Although the **popcorn** requires a longer heating period to pop, the explosions created by the **popcorn** agitate the pellets to minimize burning and clumping of the pellets.

Classifications:

International (IPC 8-9): A23L1/18 (Advanced/Invention);
A23L1/18 (Advanced/Non-invention);
A23L1/18 (Core/Invention)
International (IPC 1-7): A23L A23L1/025 A23L1/18
CPC: A23L7/183 A23L7/165
European: A23L1/18B A23L1/18C6
US: 426/234 426/242 426/309 426/446 426/559 426/93 426/94

Family:

Publication number	Publication date	Application number	Application date
AT224650 E	20021015	AT20000913382T	20000207
AU200034843 A1	20000914	AU20000034843	20000207
AU200034843 A5	20000914	AU20000034843D	20000207
BRPI0008102 A	20011106	BR2000PI08102	20000207
CA2362912 AA	20010822	CA20002362912	20000207
CN1340997 A	20020320	CN20008004042	20000207
DE60000507 D1	20021031	DE20006000507	20000207
DK1154706 T3	20021111	DK20000913382T	20000207
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EP1154706 B1	20020925	EP20000913382	20000207
ES2185578 T3	20030501	ES20000913382T	20000207
IN201424 B	00000000	IN2001KN00694	20010703
JP2002536987 T2	20021105	JP20000600511T	20000207
KR100632027 B1	20061004	KR20017009085	20000207
KR20010103742 A	20011123	KR20017009085	20000207
NZ514060 A	20010928	NZ20000514060	20000207
PL194504 B1	20070629	PL20000350858	20000207
PL350858 A1	20030210	PL20000350858	20000207
US6083552 A	20000704	US19990255349	19990223
WO0049894 A1	20000831	WO2000US03118	20000207
ZA200107801 A	20020923	ZA20010007801	20010921

Priority:

US19990255349 19990223 WO2000US03118 20000207 KR20017009085 20010719

Probable Assignee: SMTM GROUP

Assignee(s): (std): SMTM GROUP L L C ; SMTM GROUP

Assignee(s): SMTM GROUP LLC ; JENSEN MICHAEL L ; KERSHMAN ALVIN ; SCHILMOELLER LANCE B ; SCHMIDT LISA M

Inventor(s): (std): LISA M SCHMIDT ; MICHAEL L JENSEN ; SCHILMOELLER B ; SCHILMOELLER LANCE B ; SCHILMOELLER LANCE BERNARD ; SCHMIDT LISA M ; SCHMIDT LISA MARIE ; SCHMIDT M ; ALVIN KERSHMAN ; JENSEN L ; JENSEN MICHAEL L ; JENSEN MICHAEL LAURENCE ; KERSHMAN ALVIN

Inventor(s): LANCE B SCHILMOELLER

Agent(s): GOUDREAU GAGE DUBUC

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

Title: MICROWAVABLE COMPOSITIONS FOR PREPARING GLAZED SNACK FOODS

Abstract: This invention pertains to microwavable popcorn compositions useful for preparing popcorn with a glaze coating. The popcorn compositions comprise, in percentages by weight of the total mixture, (a) unpopped popcorn in an amount from about 20 percent to about 60 percent; and (b) a glaze coating premixture comprising (i) a hard candy base in an amount from about 40 percent to 80 percent; (ii) an emulsifying agent in an amount up to about 4 percent; and (iii) water in an amount from about 0.1 percent to about 5 percent. The glaze coating premixture is heated to form an amorphous premixture. The present invention also provides methods for preparing these microwavable popcorn compositions and for microwavable popcorn compositions prepared by the novel method.

Classifications:

International (IPC 8-9): A23L1/164 A23L1/18 A23L1/36 (Advanced/Invention);
A23L1/164 A23L1/18 A23L1/36 (Core/Invention)

International (IPC 1-7): A23L1/025 A23L1/36

CPC: A23L25/25 A23L7/122 A23L7/183

European: A23L1/164B A23L1/18C6 A23L1/36B2

Family:

Publication number	Publication date	Application number	Application date
WO0060954 A1	20001019	WO2000US09749	20000412

Priority:

US19990289906 19990413

Probable Assignee: BUSH BOAKE ALLEN INC

Assignee(s): (std): BUSH BOAKE ALLEN INC

Inventor(s): (std): SHEU SHAN SHAN

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

Title: PUFFED CHEESE PRODUCT AND PROCESS FOR MAKING SAME

Abstract: A dried, crisp, puffed cheese food product and a process for making it is provided wherein surfaces of low fat cheese precursor pieces containing about 12 to about 24 percent moisture are contacted with polysaccharide, followed by tempering the coated pieces by holding them in a moisture-tight environment, prior to puffing the pieces into a shelf-stable savory crispy puffed cheese product. The resulting snack food product comprises puffed cheese pieces having generally uniform expanded structures free of large voids and which do not stick tightly or clump to each other.

Classifications:

International (IPC 8-9): A23C19/00 A23C19/08 A23C19/086

A23C19/09 A23C19/14 A23L1/48 A23P1/06

A23P1/08 (Advanced/Invention);

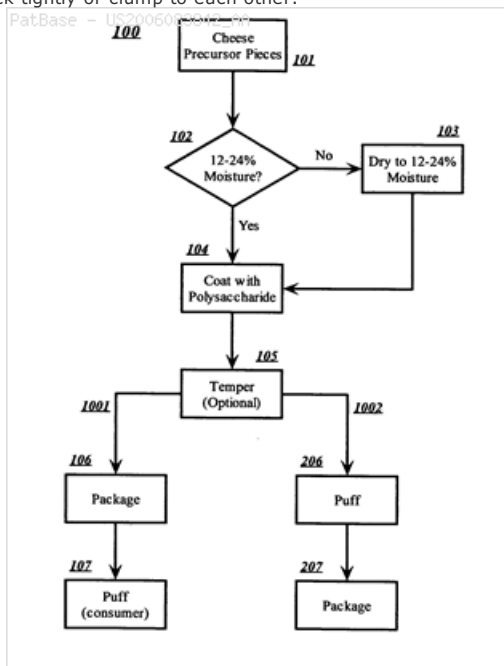
A23C19/00 A23L1/48 A23P1/06 A23P1/08 (Core/Invention)

CPC: A23P20/105 A23P20/11 A23P20/12 A23C19/0912

European: A23C19/09C A23L1/00P8B4 A23L1/00P8B6

A23L1/00P8B8

US: 426/443 426/445 426/580 426/582



Family:

Publication number	Publication date	Application number	Application date
AU2005295775 AA	20060427	AU20050295775	20051013
CA2583652 AA	20070412	CA20052583652	20051013
CN101080175 A	20071128	CN200580043055	20051013
EP1802201 A1	20070704	EP20050809972	20051013
US2006083842 AA	20060420	US20040966093	20041015
US7521078 BB	20090421	US20040966093	20041015
WO06044461 A1	20060427	WO2005US36681	20051013

Priority:

US20040966093 20041015 WO2005US36681 20051013

Probable Assignee: KRAFT FOODS GLOBAL BRANDS LLC

Assignee(s): (std): KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS HOLDINGS INC ; MILLER MIRANDA

Inventor(s): (std): MILLER MIRANDA ; MIRANDA MILLER

Agent(s): GRIFFITH HACK; MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP; FITCH EVEN TABIN AND FLANNERY

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KP KR KZ LC LI LK LR LS LT LU LV 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 RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: POPCORN

Abstract: The present invention relates to a method for preparing popcorn, wherein corn is popped, and wherein a composition is added to the popped corn, which composition comprises water, salt and a carbohydrate. The invention further relates to popcorn obtainable by such method.

Classifications:**International (IPC 8-9):** A23L1/18 (Advanced/Invention);

A23L1/18 (Core/Invention)

International (IPC 1-7): A23L1/18 A23P1/08 A23P1/8**CPC:** A23L7/191**European:** A23L1/18F**Family:**

Publication number	Publication date	Application number	Application date
EP1038448 A1	20000927	EP20000201011	20000320
NL1011616 C2	20000920	NL19991011616	19990319

Priority:

NL19991011616 19990319

Probable Assignee: SARA LEE DE NV**Assignee(s):** (std): LEE DE SARA NV ; SARA LEE DE NV**Assignee(s):** SARA LEE DE N V**Inventor(s):** (std): KRAMER BIRGITTA MARGARETHA MAR ; KREUNING JOHANNES**Inventor(s):** KRAMER BIRGITTA MARGARETHA MARIA ; BIRGITTA MARGARETHA MARIA KRAMER ; JOHANNES KREUNING**Designated states:** AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

Title: METHOD FOR THE TREATMENT OF **CORN KERNELS** INTENDED FOR THE PRODUCTION OF **POPCORN** USING **MICROWAVE** APPLIANCES, AND RESULTING PRODUCT

Abstract: The aim of the invention is to provide a healthier product which contains less fat and no allergens and which, once cooked in a **microwave** appliance, is crunchy and does not stick together, such that the resulting **popcorn** is as homogeneous as possible. For this purpose, according to the invention, instead of coating the **corn kernels** with oils during treatment, they are instead coated with sunflower **lecithin**, a much healthier product that can be used to achieve the results mentioned above.

Classifications:

International (IPC 8-9): A23L1/01 A23L1/18 A23L7/161 A23L7/174 A23L7/183 A23P1/08 A23P20/17 (Advanced/Invention); A23L (Subclass/Invention)

CPC: A23V2002/00 A23L5/15 A23L7/183

US: 426/309

Family:

Publication number	Publication date	Application number	Application date
AU2013308305 AA	20140306	AU20130308305	20130711
AU2013308305 BB	20170302	AU20130308305	20130711
BR112015003495 A2	20170704	BR20151103495	20130711
CA2882702 AA	20150220	CA20132882702	20130711
CL2015000463 A1	20150710	CL20150000463	20150225
CN104602541 A	20150506	CN201380045044	20130711
DE602013049328 D1	20190117	DE201360049328T	20130711
EA028868 B1	20180131	EA20150090375	20130711
EA201590375 A1	20150630	EA20150090375	20130711
EP2888949 A1	20150701	EP20130833356	20130711
EP2888949 A4	20160608	EP20130833356	20130711
EP2888949 B1	20190102	EP20130833356	20130711
ES2451592 AA	20140327	ES20120031330	20120827
ES2451592 BA	20150122	ES20120031330	20120827
ID201701615 A	20170303	ID2015P0001174	20130711
IN01701DN2015 A	20160831	IN2015DN01701	20150302
JP2015530088 T2	20151015	JP20150529078T	20130711
JP6501121 B2	20190417	JP20150529078T	20130711
KR20150044028 A	20150423	KR20157005894	20130711
MX2015002704 A1	20160331	MX20150002704	20130711
US2016058043 AA	20160303	US20130425009	20130711
WO14033338 A1	20140306	WO2013ES70497	20130711
ZA201304099 A	20140730	ZA20130004099	20130604

Priority:

ES20120031330 20120827 EP20130833356 20130711 WO2013ES70497 20130711

Probable Assignee: DODE SA

Assignee(s): (std): GALCERAN MARTORELL CARLOS ; NATURAL CORN SL ; NATURAL CORN S L ; DODE S A

Assignee(s): DODE SA ; CARLOS GALCERAN MARTORELL ; TORO GORDILLO IGNACIO MARIA

Inventor(s): (std): GALCERAN MARTORELL CARLOS ; TORO GORDILLO IGNACIO MARIA ; MARTORELL CARLOS GALCERAN ; GALCERAN CARLOS ; CARLOS GALCERAN MARTORELL

Inventor(s): NATURAL CORN S L

Agent(s): HODGKINSON MCINNES PATENTS; IP SOLVED ANZ PTY LTD; FETHERSTONHAUGH AND CO; JOHANSSON AND LANGLOIS LTDA; TORO GORDILLO IGNACIO MARIA; ELZABURU SLP; TORO FRANCISCO JAVIER; DONALD HALASAN SIAHAAN SH

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

Title: COMPOSITION POUR LA PREPARATION DE POP-CORN SUCRE AU MICRO-ONDES

Abstract: Composition comprises grains of unpopped corn and rebaudioside A as a sweetening agent. An independent claim is included for an article for preparing **popcorn** grains in the **microwave** oven comprising a closed container, in which the composition is placed.

Classifications:

International (IPC 8-9): A23L1/18 (Advanced/Invention)

CPC: A23L7/191 A23L7/161 A23L7/174

Family:

Publication number	Publication date	Application number	Application date
FR2985884 A1	20130726	FR20120000178	20120123
FR2985884 B1	20140606	FR20120000178	20120123

Priority:

FR20120000178 20120123

Probable Assignee:

NATAIS

Assignee(s): (std):

NATAIS

Inventor(s): (std):

EHMANN MICHAEL

Inventor(s):

MICHAEL EHMANN

Agent(s):

CABINET SCHMIT CHRETIEN

Title: SEASONING AND METHOD FOR SEASONING A FOOD PRODUCT UTILIZING SMALL PARTICLE SEA SALT

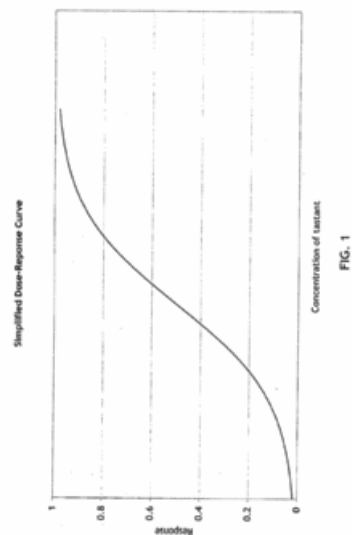
Abstract: A method and seasoning including sea salt for flavoring food is disclosed. The sea salt has a mean particle size less than about 20 microns. In another embodiment, the present invention is directed to a seasoning comprising a first seasoning component, including a sea salt, and a second seasoning component selected for at least one of complementing the first seasoning component and reducing the amount of the first seasoning component required for flavoring a food product. The sea salt component has a mean particle size less than 20 microns.

Classifications:

International (IPC 8-9): A23C15/00 A23L1/00 A23L1/18 A23L1/216 A23L1/22 A23L1/221 A23L1/237 A23L1/29 A23L1/304 A23L1/36 A23L13/40 A23L2/56 A23L25/00 A23L27/00 A23L27/10 A23L27/20 A23L27/40 A23L33/00 A23L33/16 A23L7/191 A23P1/04 A23P1/08 A23P10/30 A23P10/35 (Advanced/Invention); A23L1/304 (Advanced/Non-invention); A23C15/00 A23L1/00 A23L1/18 A23L1/214 A23L1/22 A23L1/221 A23L1/237 A23L1/29 A23L1/304 A23L1/36 A23L2/52 A23P1/04 A23P1/08 (Core/Invention); A23L1/304 (Core/Non-invention)
CPC: A23L33/16 A23L27/40 A23L27/72 A23L27/86 A23P10/35 A23L13/428 A23L7/174 A23L19/03 A23L19/18 A23L27/00 A23L7/161 A23L29/212 A23V2002/00 A23C19/09 A23L7/191
European: A23C19/09 A23L1/00P4B A23L1/0522 A23L1/18 A23L1/18C A23L1/18F A23L1/212C A23L1/217 A23L1/22 A23L1/22B2 A23L1/22T A23L1/237 A23L1/304 A23L1/314B8 K23V2/00
US: 426/106 426/279 426/289 426/294 426/302 426/390 426/390S 426/442 426/442S 426/443 426/534 426/549 426/581 426/601 426/618 426/625 426/625S 426/629 426/629P 426/648 426/648S 426/649 426/649S 426/650 426/74 426/74P 426/96 426/96S 426/97 426/97S 426/99 426/99P

PatBase - US2008003339_AA

Patent Application Publication Jan. 3, 2008 Sheet 1 of 15 US 2008/0003344 A1



Family:

Publication number	Publication date	Application number	Application date
AU2007269893 AA	20080110	AU20070269893	20070626
AU2007269893 BB	20130418	AU20070269893	20070626
AU2007300463 AA	20080403	AU20070300463	20070927
AU2007300463 BB	20120816	AU20070300463	20070927
AU2007300474 AA	20080403	AU20070300474	20070925
CA2656783 AA	20081230	CA20072656783	20070626
CA2656783 C	20141007	CA20072656783	20070626
CA2664561 AA	20090326	CA20072664561	20070925
CA2664585 AA	20090326	CA20072664585	20070927
CA2664585 C	20150414	CA20072664585	20070927
EP2043460 A2	20090408	EP20070809894	20070626
EP2043460 A4	20110427	EP20070809894	20070626
EP2043460 B1	20170726	EP20070809894	20070626
EP2043460 B8	20170830	EP20070809894	20070626
EP2081447 A2	20090729	EP20070839058	20070927
EP2081447 A4	20110518	EP20070839058	20070927
EP2081447 B1	20190102	EP20070839058	20070927
EP2083640 A2	20090805	EP20070838801	20070925
EP2083640 A4	20110504	EP20070838801	20070925
EP2083640 B1	20170920	EP20070838801	20070925
MX2009000203 A1	20090501	MX20090000203	20070626
MX20090003329 A1	20090731	MX20090003329	20070927
MX20090003331 A1	20090731	MX20090003331	20070925
NZ574469 A	20120427	NZ20070574469	20070626
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US2008003339 AA	20080103	US20070820530	20070620
US2008003344 AA	20080103	US20070708667	20070220
US2008008790 AA	20080110	US20070707774	20070216
US2008038411 AA	20080214	US20070703067	20070205
US2008075813 AA	20080327	US20070904554	20070927
US2011097449 AA	20110428	US20100909586	20101021
US2014093628 AA	20140403	US20130043392	20131001
US7923047 BB	20110412	US20070708667	20070220
US7923047 C1	20120131	US20070708667	20070220
WO08005230 A2	20080110	WO2007US14782	20070626
WO08005230 A3	20080221	WO2007US14782	20070626
WO08005231 A2	20080110	WO2007US14783	20070626
WO08005231 A3	20080731	WO2007US14783	20070626

WO08005231 A8	20090108	WO2007US14783	20070626
WO08005237 A2	20080110	WO2007US14801	20070626
WO08005237 A3	20080821	WO2007US14801	20070626
WO08039453 A2	20080403	WO2007US20669	20070925
WO08039453 A3	20080710	WO2007US20669	20070925
WO08039533 A2	20080403	WO2007US21022	20070927
WO08039533 A3	20080515	WO2007US21022	20070927

Priority:

US20060817993P 20060630	US20060847724P 20060927	US20060847725P 20060927
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WO2007US14801 20070626	WO2007US20669 20070925	US20070904554 20070927
WO2007US21022 20070927	US20100909586 20101021	US20130043392 20131001

Probable Assignee: CONAGRA FOODS PACKAGED FOODS LLC

Assignee(s): (std): CONAGRA FOOD INC ; CONAGRA FOODS INC ; JOHNSON CLINTON ; JENSEN MICHAEL ; FEAR SHAWN ; CONAGRA FOODS RDM INC ; SCHILMOELLER LANCE ; SMITH GARDON ; SMITH GORDON ; GIVAUDAN SA

Assignee(s): GIVAUDAN FLAVORS CORP ; SMITH GORDON LEE ; SCHILMOELLER LANCE B ; CONAGRA FOODS PACKAGED FOODS LLC ; CONAGRA FOODS RDM INCONE CONAGRA DRIVEOMAHANE68102US ; CONAGRA FOODS INCONE CONAGRA DRIVEOMAHANE68102-5001US ; CONAGRA FOODS PACKAGED FOODS CO INC

Inventor(s): (std): SCHILMOELLER LANCE ; JENSEN MICHAEL ; JOHNSON CLINTON ; SMITH GARDON ; SMITH GORDON ; FEAR SHAWN ; SCHILMOELLER LANCE B ; JOHNSON CLINT ; SMITH GORDON LEE

Inventor(s): FEAR SHAWNUS ; JOHNSON CLINTONUS ; SCHILMOELLER LANCEUS ; JENSEN MICHAELUS ; SMITH GORDONUS ; MICHAEL JENSEN ; LANCE SCHILMOELLER ; CLINTON JOHNSON ; GORDON SMITH ; SHAWN FEAR

Agent(s): FREEHILLS PATENT AND TRADE MARK ATTORNEYS; FREEHILLS PATENT ATTORNEYS; HERBERT SMITH FREEHILLS; FPA PATENT ATTORNEYS PTY LTD; GOWLING LAFLEUR HENDERSON LLP; GOWLING WLG CANADA LLP; HAMER CHRISTOPHER K; SUITER SWANTZ PC LLO; MERCHANT AND GOULD PC; KELLER GERALD M

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

Title: INTERNALLY FLAVORED HULLED CEREAL GRAIN AND PROCESS FOR PREPARATION

Abstract: Internally flavored hulled cereal grain, especially **popcorn** is provided along with a method for the preparation of same.

Classifications:

International (IPC 8-9): A23F3/34 A23F5/14 A23G3/00 A23G3/48 A23L1/10 A23L1/18 A23L1/22 (Advanced/Invention); A23F3/00 A23F5/00 A23G3/00 A23G3/34 A23L1/10 A23L1/18 A23L1/22 (Core/Invention)

International (IPC 1-7): A23L1/00 A23L1/18

CPC: A23G3/48 A23F3/34 A23F5/14 A23L7/183 A23L7/191 A23L7/197 A23L27/70

European: A23F3/34 A23F5/14 A23G3/00 A23G3/00+D14 A23G3/48 A23L1/10H A23L1/18C6 A23L1/18F A23L1/22B

US: 426/462 426/507 426/534 426/589 426/597 426/599 426/618 426/625 426/640 426/650 426/660

Family:

Publication number	Publication date	Application number	Application date
US4640842 A	19870203	US19850764711	19850813

Priority:

US19830547131 19831031 US19840577342 19840206 US19840605466 19840430
US19850697204 19850201 US19850764711 19850813

Probable Assignee: MAY WILLIAM A

Assignee(s): (std): MAY WILLIAM A

Assignee(s): ENTRATECH INC ; ENTRATECH INC A CORP OF NJ

Inventor(s): (std): MAY WILLIAM A

Title: CARAMEL CORN PRODUCT AND A METHOD OF MAKING THE CARAMEL CORN PRODUCT

Abstract: A composition that includes a puffable food component and an edible emulsion, where the edible emulsion is a water-in-oil emulsion or an oil-in-water-in-oil emulsion, and the edible emulsion includes a sweetening agent, the edible emulsion transformable into a coating on a puffed form of the puffable food component upon application of energy to the composition that is sufficient to puff the puffable food component.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/164

A23L1/18 (Advanced/Invention);

A23L1/00 A23L1/164 A23L1/18 (Core/Invention)

International (IPC 1-7): A23P1/08 A23P1/14

CPC: A23L7/183 A23L7/122 A23P20/11

European: A23L1/00P8B8 A23L1/164B A23L1/18C6

US: 426/234 426/242 426/302 426/309 426/445 426/507 426/93 426/99

PatBase - US6746700_BA

U.S. Patent

Jun. 8, 2004

Sheet 1 of 3

US 6,746,700 B1

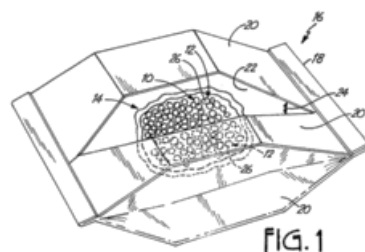


FIG. 1

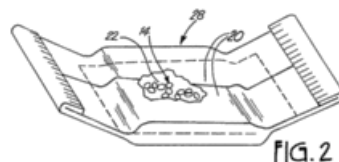


FIG. 2

Family:

Publication number	Publication date	Application number	Application date
US6746700 BA	20040608	US20010955823	20010919
WO03024254 A1	20030327	WO2002US29821	20020919

Priority:

US20010955823 20010919

Probable Assignee: LAND O LAKES INC

Assignee(s): (std): LAND O LAKES INC

Assignee(s): LAND O"LAKES INC ; LAND O'LAKES INC ; KIEL CHEESE LLC ; LAND O LAKES HOLDINGS INC ; LAND O LAKES INT ; LAND O LAKES PURINA FEED LLC ; LOL HOLDINGS II INC ; MILK PRODUCTS LLC ; NORTHWEST FOOD PRODUCTS CO INC ; NORTHWEST FOOD PRODUCTS TRANSPORTATION LLC ; NUTRA BLEND LLC ; PAPILLON AGRICULTURAL PRODUCTS INC ; PENNY NEWMAN MILLING LLC ; PMI AGRICULTURE LLC ; PMI NUTRITION INT ; PMI NUTRITION LLC ; PURINA MILLS LLC ; LAND O'LAKES HOLDINGS INC ; LAND O'LAKES INT ; LAND O'LAKES PURINA FEED LLC ; LAND O'LAKES INT DEVELOPMENT CORP ; PMI NUTRITION INT LLC ; LAND O LAKES INT DEVELOPMENT CORP ; US BANK NATIONAL ASSOCIATION ; RESEARCH SEEDS INC ; THOMAS PRODUCTS LLC ; AGRICULTURAL INDEMNITY INSURANCE CO ; ALLIANCE MILK PRODUCTS LLC ; AMERICA S COUNTRY STORES HOLDINGS LLC ; AMERICA S COUNTRY STORES LLC ; AMERICA'S COUNTRY STORES HOLDINGS LLC ; AMERICA'S COUNTRY STORES LLC ; CHASE MANHATTAN BANK AS COLLATERAL AGENT ; JPMORGAN CHASE BANK NA AS COLLATERAL AGENT ; CHEESE AND PROTEIN INT ; FEED SERVICES LLC ; FORAGE GENETICS INC ; GOLDEN STATE FEEDS LLC ; GOLDEN VALLEY DAIRY PRODUCTS ; HAY MARKETS INT ; CHEESE AND PROTEIN INT LLC ; HAY MARKETS INT LLC ; JPMORGAN CHASE BANK NA COLLATERAL AGENT AS ; CHASE MANHATTAN BANK COLLATERAL AGENT AS

Inventor(s): (std): LANDON TODD

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

Title: SHORTENING COMPOSITIONS AND METHODS OF MAKING AND USING THE SAME

Abstract: Described herein are shortening compositions having reduced levels of saturated and trans fats. The compositions comprise cellulose fibers, a hard fat and a liquid oil. Also provided are methods of preparing such compositions and use thereof.

Classifications:

International (IPC 8-9): A21D A21D13/00 A21D13/08 A21D13/28 A21D2/16 A21D2/18 A23D A23D9/00 A23D9/007

A23D9/02 A23D9/04 A23G3/40 A23G9/32 A23L A23L1/18 A23L7/161 (Advanced/Invention);

A21D13/08 A23L1/18 (Advanced/Non-invention)

International (IPC 1-7): A21D2/16 A21D2/18 A23D9/007 A23D9/02

CPC: A23D9/013 A23L33/24 A21D13/28 A21D2/188 A21D2/16 A23D9/02 A23G9/327 A23D9/007

European: A21D13/00B8 A21D2/16 A21D2/18F A23D9/007 A23D9/013 A23D9/02 A23G9/32G A23L1/308B

US: 426/549 426/549S 426/556 426/556P 426/606 426/606P 426/606S 426/607 426/625 426/625S

Family:

Publication number	Publication date	Application number	Application date
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US2011281015 AA	20111117	US20110072599	20110325
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US8486479 BB	20130716	US20110072599	20110325
WO11143520 A1	20111117	WO2011US36375	20110513

Priority:

US20100780769 20100514 US20110072599 20110325 EP20110731567 20110513
WO2011US36375 20110513 WO2011US36375 20110531 US20110295015 20111111

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Inventor(s): ROGER LDANIELS ; NEIL WHIGGINS

Agent(s): OSLER HOSKIN AND HARCOURT LLP; JONES DAY RECHTSANWAELE PATENTANWAELE; Jones Day; JONES DAY; DE ELZABURU ALBERTO; HARAKENZO WORLD PATENT AND TRADEMARK; RIEGER DALE L ET AL

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

Title: THERMOPLASTIC SHAPED-BODY OF TREHALOSE, PROCESS AND USES THEREOF

Abstract: A thermoplastic shaped-body of trehalose obtainable by concentrating a trehalose solution by heating either to lower the moisture content of the solution to a level of not higher than about 8.3 w/w percent in the presence of a substance capable of lowering the adhesion of a trehalose solution, or to lower the moisture content of the trehalose solution to a level of not higher than about 2.4 w/w percent.

Classifications:

International (IPC 8-9): C08B37/00 C08K5/00 A01G9/02 A01G9/10 A21D2/18 A23G3/00 A23G3/34 A23G3/50 A23L1/09 A23L1/18 A23L1/30 A61K31/7016 A61K8/00 A61K8/60 A61K8/73 A61P3/02 A61Q19/10 A63B57/00 C07H1/00 C07H3/04 C08L101/16 C08L5/00 C13B50/02 (Advanced/Invention); C08B37/00 (Advanced/Non-invention); A61K31/7016 C08B37/00 C08K5/00 C08L5/00 (Core/Invention)

International (IPC 1-7): A01G9/02 A01G9/10 A21D2/18 A23G3/00 A23L1/09 A23L1/18 A23L1/30 A23L3/3562 A61K31/7016 A61K7/50 A61P3/02 A63B57/00 C07H1/00 C07H3/04 C07H3/06 C08B37/00 C08K5/00 C08L5/00 C13F3/02

CPC: Y10T428/2991 C08L5/00 Y10T428/8305 C08B37/00

European: C08B37/00 C08L5/00

US: 252/194 426/443 426/658 428/403 428/543

物質	測定項目	加熱温度 (常圧, °C)									
		120	130	140	150	155	160	165	170	180	190
ト レ ハ ロ ー ス	付着量 (g)	0.230	0.569	0.890	1.250	1.474	1.726	1.580	0.915	0.761	0.579
	水分 (%)	12.1	8.3	6.1	4.4	3.6	3.0	2.4	2.0	1.3	0.9
	固着性	無	無	無	無	無	無	無	無	無	無
マ ル チ ト ー ル	付着量 (g)	0.200	0.317	0.338	0.369	0.356	0.336	0.345	0.313	0.294	0.287
	水分 (%)	9.1	5.5	4.1	3.2	2.7	2.5	2.1	1.9	1.4	0.9
	固着性	有	有	有	有	有	有	有	有	有	有

Family:

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DE60029533 D1	20060907	DE20006029533	20001019
DE60029533 D1	20060907	DE20006029533T	20001019
DE60029533 T2	20070201	DE20006029533T	20001019
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Priority:

JP19990299575 19991021 JP20000025100 20000202 JP20000079236 20000322
JP20000178424 20000614 JP20000320148 20001020

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Assignee(s): (std): HAYASHIBARA BIOCHEM LAB

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