

1) Family number: 7256007 (US3723137A)

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Title: METHOD OF FORMING A CONTINUOUS ADHERENT BATTER ON A FOODPIECE

Abstract: (Claim 1) A method of forming a continuous adherent batter on a food piece comprising wetting a bare food piece with a fluid, coating said food piece with a dry composition comprising 3 to 45 wt. percent gelatinized starch, 28 to 97 wt. percent ungelatinized starch, 0 to 8 wt. percent leavening acid, 0 to 8 wt. percent sodium bicarbonate, 0 to wt. percent salt and 0 to 8 wt. percent browning agent to form a continuous adherent coating about said food piece, treating said coated food piece with a fluid for a time sufficient for said coated food piece to absorb to 150 wt. percent of fluid, based on the weight of said dry composition, whereby a viscous batter is formed directly on said food piece.

Classifications:

International (IPC 8-9): A22C18/00 A22C25/00 A23L1/00 A23L1/315 B65B33/00 (Advanced/Invention);

A22C18/00 A22C25/00 A23L1/00 A23L1/315

B65B33/00 (Core/Invention)

International (IPC 1-7): A22C18/00 A22C25/00 A23B4/10 A23L1/00 A23L1/176 B65B33/00

CPC: A23L13/57 A23P20/12 A23P2020/251

European: A23L1/00P8B4 A23L1/315D2 K23P1/08L

US: 426/102 426/293 426/296 426/549 426/552 426/555 426/558 426/92 426/93 99/16.6

PatBase - CA988775_A1

**SUBSTITUTE
REPLACEMENT**

SECTION is not Present

Cette Section est Absente

Family:

Publication number	Publication date	Application number	Application date
CA988775 A1	19760511	CA19720156826	19721117
US3723137 A	19730327	US19710200852	19711122

Priority:

US19700039154 19700520 US19710200852 19711122

Probable Assignee: DCA FOOD IND

Assignee(s): (std): DCA FOOD IND

Assignee(s): DCA FOOD IND INC ; DCA FOOD IND INC US ; DCA FOOD INDUSTRIES INC ; SHERAIN MONROE B ; FISCHER LEONARD G ; MANDELIN NANCY A ; ENTNER BERNARD J ; PETTINATO FERDINAND E

Inventor(s): (std): SHERAIN MONROE B ; SHERAIN M ; PETTINATO FERDINAND E ; PETTINATO F ; MANDELIN NANCY A ; FISCHER LEONARD G ; FISCHER L ; ENTNER BERNARD J ; ENTNER B ; CORNACCHIO N

Inventor(s): CORNACCHIO N US ; ENTNER B US ; FISCHER L US ; PETTINATO F US ; SHERAIN M US

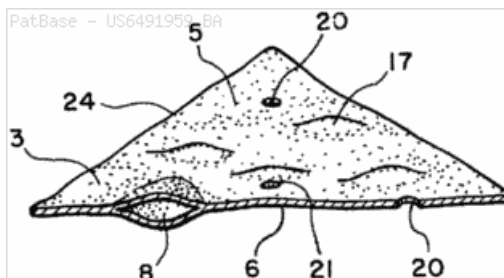
2) Family number: 27984046 (US6491959B)

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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.

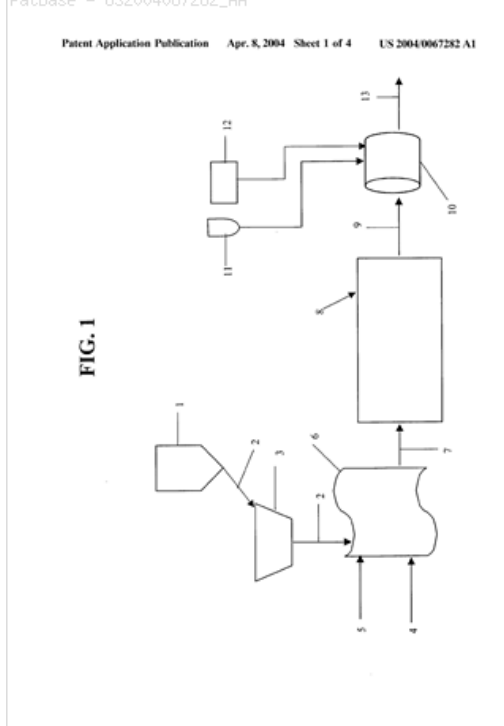
Classifications:



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

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

PatBase - US2004067282 AA



Publication number	Publication date	Application number	Application date
CA2442249 AA	20040404	CA20032442249	20030923
US2004067282 AA	20040408	US20020264561	20021004
US7867537 BB	20110111	US20020264561	20021004

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

Assignee(s): WANG C Y ; YOUNG RANDY G ; WANG CY ERIC ; INTERCONTINENTAL GREAT BRANDS LLC ; KARWOWSKI JAN

Inventor(s): (std): KARWOWSKI JAN ; WANG C Y ; YOUNG RANDY G ; WANG C Y ERIC

Inventor(s): WANG C Y (ERIC) ; WANG CY ERIC

Agent(s): MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP; GREENBLUM AND BERNSTEIN PLC

4) Family number: 12174056 (US6537602B)

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Title: CHOCOLATE COMPOSITIONS AND UTILIZATION THEREOF

Abstract: The present invention provides a ganache-type chocolate composition outstanding in inclusion (mechanical) fitness when contained in confectionery dough, and moreover having good baking tolerance. The chocolate composition includes 1 to 30 weight percent non-fat cacao part, 10 to 50 weight percent fats/oils, 4 to 40 weight percent moisture and by anhydride conversion, 0.2 to 10 weight percent heat-coagulating proteins, and is in non-liquid at 5 degrees centigrade Chocolate confectionery may be easily manufactured by including or coating this chocolate composition in/on other confectionery dough. Moreover, separately baking the chocolate composition itself can provide chocolate confectionery having new tastes/textures.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D2/16 A21D2/18 A23G1/00 A23G1/30 A23G1/32 A23G1/36 A23G1/40 A23G1/44 A23G1/56 A23G3/00 A23G3/34 (Advanced/Invention); A23G1/00 (Advanced/Non-invention); A21D13/00 A21D2/00 A23G1/00 A23G1/30 A23G3/00 A23G3/34 (Core/Invention)

International (IPC 1-7): A21D13/00 A21D13/08 A21D2/16 A21D2/18 A23G1/00 A23G3/00 A23L1/09

CPC: A21D13/24 A21D13/28 A21D13/38 A23G1/305 A23G1/325 A23G1/36 A23G1/40 A23G1/44 A23G1/56 A23G2200/06 A23G2200/08 A23G2200/10 A23G2210/00

European: A21D13/00B4 A21D13/00B8 A21D13/00D12 A21D13/08B A21D13/08D A23G1/00 A23G1/00+D10 A23G1/00+D6 A23G1/00+D8 A23G1/00+F A23G1/00K A23G1/00K+D10 A23G1/00K+D6 A23G1/00K+D8 A23G1/00K+F A23G1/00M A23G1/00M+D10 A23G1/00M+D6 A23G1/00M+D8 A23G1/00M+F A23G1/30C A23G1/32F A23G1/36 A23G1/40 A23G1/44 A23G1/56 K23G200/06 K23G200/08 K23G200/10 K23G210/00

US: 426/283 426/496 426/631 426/660 426/94

Family:

Publication number	Publication date	Application number	Application date
CN1108106 C	20030514	CN19998001770	19991006
CN1287476 A	20010314	CN19998001770	19991006
EP1046342 A1	20001025	EP19990969998	19991006
EP1046342 A4	20050518	EP19990969998	19991006
ID27667 A	20010419	ID20000001074	19991006
JP2000106822 A2	20000418	JP19980287031	19981008
JP2000189058 A2	20000711	JP19990339325	19991130
JP2000262217 A2	20000926	JP19990073463	19990318
JP2000270775 A2	20001003	JP19990079679	19990324
JP3419446 B2	20030623	JP19990339325	19991130
JP3659022 B2	20050615	JP19980287031	19981008
JP4144101 B2	20080903	JP19990079679	19990324
JP4399889 B2	20100120	JP19990073463	19990318
KR100571532 B1	20060414	KR20007006219	19991006
KR20010032888 A	20010425	KR20007006219	19991006
TWI221083 B	20040921	TW19990117324	19991007
US6537602 BA	20030325	US20000555631	20000602
WO0019834 A1	20000413	WO1999JP05524	19991006

Priority:

JP19980287031 19981008 JP19990005761 19990112 JP19990073463 19990318
JP19990079679 19990324 WO1999JP05524 19991006 JP19990339325 19991130

Probable Assignee: FUJI OIL CO LTD

Assignee(s): (std): FUJI OIL CO LITIMED ; FUJI OIL CO LTD ; KAWABATA YASUSHI ; MORIKAWA KAZUTOSHI ; NAKAJIMA SATOKO ; SHIOTA FUMIKO ; KUROOKA AKIRA ; YAMAWAKI YOSHIO ; UMENO KOJI ; KOBAYASHI MAKOTO ; FUJI OIL COMPANY LITIMED

Assignee(s): FUJI OIL CO

Inventor(s): (std): KAZUTOSHI MORIKAWA ; SATOKO NAKAJIMA ; YASUSHI KAWABATA ; YAMAWAKI YOSHIO ; UMENO KOJI ; SHIOTA FUMIKO ; SHIOTA FUMIKO ; NAKAJIMA TOMOKO ; NAKAJIMA SATOKO ; MORIKAWA KAZUTOSHI ; MORIKAWA KAZUSUE ; MORIKAWA ; KUROOKA AKIRA ; KOBAYASHI MAKOTO ; KAWABATA YASUSHI ; AL NAKAJIMA SATOKO ET

Inventor(s): KUROOKA AKIRA AND ; NAKAJIMA SATOKO ET AL ; YOSHIO YAMAWAKI ; MAKOTO KOBAYASHI ; KOJI UMENO ; FUMIKO SHIOTA ; AKIRA KUROOKA

Designated states: CH CN DE FR GB ID KR LI NL US

5) Family number: 1738059 (US4199603A)

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Title: PRODUCTION OF COATED FROZEN FISH OR OTHER COMESTIBLE

Abstract: Frozen food products, such as fish, poultry and vegetable frozen products, suitable for micro-wave or oven cooking, which when cooked resemble in taste, texture and appearance fat-fried products, are prepared by coating frozen portions of said products with an edible oil containing a moisture absorbing substance such as pregelatinized starch, and then applying to the coated portions finely divided hygroscopic, crisp particulate, such as toasted bakery, cereal or carbohydrate particulate, capable on cooking of giving the appearance of a fat-fried product. The dilatometric profile of the edible oil is critical, and is such that the oil is fluid at room temperature but has a plastic consistency at the temperature of the frozen portions.

Classifications:

International (IPC 8-9): A23B4/08 A23L1/00 A23L1/325 (Advanced/Invention); A23B4/06 A23L1/00 A23L1/325 (Core/Invention)

International (IPC 1-7): A23B4/10 A23B7/16 A23L1/00 A23L1/01 A23L1/176 A23L1/315 A23L1/325
CPC: A23L17/75 A23P20/12 A23B4/08
European: A23B4/08 A23L1/00P8B4 A23L1/325H
US: 426/100 426/102 426/104 426/243 426/289 426/293 426/296 426/92 426/96 426/99

Family:

Publication number	Publication date	Application number	Application date
DE2932801 A1	19800228	DE19792932801	19790813
GB2029687 A1	19800326	GB19790028107	19790813
US4199603 A	19800422	US19780933180	19780814

Priority:

US19780933180 19780814

Probable Assignee: SCM CORP

Assignee(s): (std): SCM CORP

Assignee(s): DOLPHIN SEAFOODS ; DOLPHIN SEAFOODS INC ; ICELAND SEAFOOD A CORP OF PA CORP ; ICELAND SEAFOOD CORP

Inventor(s): (std): SORTWELL DANIEL R ; SORTWELL DANIEL R III

Inventor(s): R SORTWELL DANIEL

6) Family number: 34118087 (US2007020355A)

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Title: METHOD OF PRODUCING AN ANIMAL FOOD PRODUCT WITH A CORE AND SHELL

Abstract: The present invention relates to a method of producing an animal food product with a core and a shell at least partially covering the core, in which the core starting material includes meat and/or meat-like components, water, oil and/or fat, vitamins, minerals, salts, antioxidising agents, dyes and/or preservatives, vegetable fibres, and other ingredients. The shell starting material includes vegetable and/or animal protein, cereal, starch and/or dextrin, blood plasma, water, cereal derivative and/or sugar or sugar derivative, and vitamins, minerals, salts, antioxidising agents, dyes and/or preservatives. The method includes the steps of: either producing core particles by mixing the core materials, baking the mixture thus obtained, conditioning, cutting into small pieces and conditioning again, or producing core particles by mixing the core materials, cold forming the mixture thus obtained and cutting it into small pieces, and then mixing the core particles with the components of the shell in a coating pan, baking or deep-frying and finally conditioning.

Classifications:

International (IPC 8-9): A23K1/00 A23K1/10 A23K1/18 A23L1/00 (Advanced/Invention);
A23K1/00 A23K1/10 A23K1/18 A23L1/00 (Core/Invention)

CPC: Y10S426/805 A23K50/40 A23K10/26 A23K40/00 A23K40/30 A23K10/24

European: A23K1/00B A23K1/00B3 A23K1/04 A23K1/10C A23K1/18N

US: 426/2 426/289 426/518 426/523 426/656 426/805

Family:

Publication number	Publication date	Application number	Application date
AU2006203071 AA	20070208	AU20060203071	20060720
AU2006203071 BB	20110317	AU20060203071	20060720
DE102005034568 A1	20070201	DE200510034568	20050722
DE502006000558 D1	20080515	DE200650000558T	20060202
EP1745703 A1	20070124	EP20060002117	20060202
EP1745703 B1	20080402	EP20060002117	20060202
US2007020355 AA	20070125	US20060477328	20060629
US7651708 BB	20100126	US20060477328	20060629

Priority:

DE200510034568 20050722 EP20060002117 20060202

Probable Assignee: MARS INC

Assignee(s): (std): BEZENAC EMILIE D ; BRAUSS MICHAEL ; MARS INC ; SCHLEBUSCH JOHANNES P ; WASSERFUHR UTE

Inventor(s): (std): WASSERFUHR UTE ; SCHLEBUSCH JOHANNES P ; BRAUSS MICHAEL ; BEZENAC EMILIE D ; BEZENAC EMILIE DE ; DE BEZENAC EMILIE

Inventor(s): BEZENAC EMILIE ; SCHLEBUSCH JOHANNES ; UTE WASSERFUHR ; MICHAEL BRAUSS ; JOHANNES P SCHLEBUSCH ; EMILIE DE BEZENAC

Agent(s): WATERMARK INTELLECTUAL PROPERTY PTY LTD; WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WINKLER ANDREAS FRITZ ERNST; FULBRIGHT AND JAWORSKI LLP FULBRIGHT TOWER; FULBRIGHT AND JAWORSKI LLP

Designated states: AL BA DE FR GB HR MK YU

7) Family number: 34402096 (US2007092620A)

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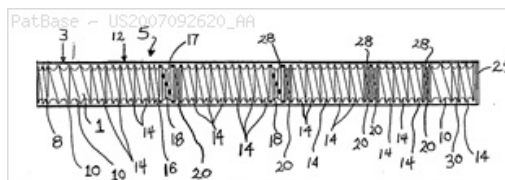
Title: PRODUCTION OF LOW CALORIE, EXTRUDED, EXPANDED FOODS HAVING A HIGH FIBER CONTENT

Abstract: An extruded, directly expanded, high fiber reduced calorie food product, such as a ready-to-eat (RTE) cereal or sweet or savory snack, is produced at high production rates without substantial loss of extrusion functionality and extrudability by replacing a substantial portion of at least one flour with a gelatinized, enzyme-resistant starch type III ingredient or bulking agent as a reduced-calorie, high fiber flour replacer. The resistant starch type III ingredient or bulking agent contains an enzyme-resistant starch type III having a melting point with an endothermic peak temperature of at least about 140 degrees centigrade, and may have a water-holding capacity of less than 3 grams water per gram of the starch-based bulking agent. The total dietary fiber retention of the gelatinized, starch-based bulking agent may be at least about 90 percent by weight after the extrusion using a die temperature of at least about 100 degrees centigrade, and a die pressure of at least about 150 psig.

Classifications:

International (IPC 8-9): A21D10/00 A21D13/00 A21D13/08
A23G3/34 A23G3/42 A23L1/0522 A23L1/10 A23L1/164 A23L1/18
A23L1/308 (Advanced/Invention);

A23L1/10 A23L1/164 A23L1/18 (Advanced/Non-invention);
A21D10/00 A21D13/00 A23G3/34 A23L1/0522 A23L1/10 A23L1/164
A23L1/18 A23L1/308 (Core/Invention)
CPC: A23L7/17 A23L7/117 A23P30/20
European: A23L1/00P12 A23L1/164 A23L1/18B2
US: 426/445 426/446 426/448 426/449 426/496 426/516 426/518
426/523 426/549 426/549P 426/559 426/559P 426/621 426/625



Family:

Publication number	Publication date	Application number	Application date
CA2562605 AA	20070426	CA20062562605	20061005
CA2562605 C	20140729	CA20062562605	20061005
KR101323521 B1	20131029	KR20060103800	20061025
KR20070045108 A	20070502	KR20060103800	20061025
MXPA06012471 A1	20081001	MX2006PA12471	20061026
US2007092620 AA	20070426	US20050258759	20051026
US2010080883 AA	20100401	US20090631587	20091204
US2012276268 AA	20121101	US20120437485	20120402
US7648723 BB	20100119	US20050258759	20051026
US8163324 BB	20120424	US20090631587	20091204
US8563065 BB	20131022	US20120437485	20120402

Priority:

US20050258759 20051026 CA20062562605 20061005 US20090631587 20091204
US20120437485 20120402

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS HOLDINGS INC ; SLADE LOUISE ; KWEON MEERA ; OLSON ALLAN ; LEVINE HARRY ; OLSON ALLAN R ; ARORA VIJAY K ; ARORA VIJAY KUMAR ; HAYNES LYNN ; ZIMMERI JEANNY E

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC ; INTERCONTINENTAL GREAT BRANDS LLC100 DEFOREST AVENUEEAST HANOVERNJ07936US ; LEVINE HAROLD I ; KRAFT FOODS HOLDINGS INCTHREE LAKES DRIVENORTHFIELDIL60093US ; KRAFT FOODS GLOBAL BRANDS LLCTHREE LAKES DRIVENORTHFIELDIL60093US

Inventor(s): (std): ARORA VIJAY KUMAR ; LEVINE HAROLD I ; OLSON ALLAN R ; SLADE LOUISE ; HAYNES LYNN ; KWEON MEERA ; OLSON ALLAN ; LEVINE HARRY ; ARORA VIJAY K ; ZIMMERI JEANNY E

Inventor(s): LOUISE SLADE ; HAROLD I LEVINE ; VIJAY KUMAR ARORA ; LYNN HAYNES ; JEANNY E ZIMMERI ; ALLAN R OLSON ; MEERA KWEON ; ARORA VIJAY ; ZIMMERI JEANNY ; ZIMMERI JEANNY EUS ; LEVINE HAROLD IUS ; ARORA VIJAY KUMARUS ; KWEON MEERAUS ; OLSON ALLAN RUS ; SLADE LOUISEUS ; HAYNES LYNNUS

Agent(s): MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP; HOLLANDER LAW FIRM PLC; GREENBLUM AND BERNSTEIN PLC

8) Family number: 3291139 (US5281432A)

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Title: METHOD OF MAKING FOODS CONTAINING SOLUBLE HIGH AMYLOSE STARCH

Abstract: The present invention provides foods containing soluble high amylose starch selected from: (i) spray-dried, non-granular starch, characterized in that the starch is substantially non-crystalline, substantially nonretrograded, and fully dispersed; (ii) spray-dried, uniformly gelatinized starch in the form of granular indented spheres, with at least a majority of the granules being whole and unbroken, the starch granules being in the form of loosely-bound agglomerates or individual granules; (iii) enzymatically debranched gelatinized starch, comprising at least 40 percent amylose; and (iv) mixtures thereof. The foods prepared with soluble high amylose starch are characterized by one or more of the following beneficial properties: stronger gels, improved appearance, improved adhesion, air-, oil- and/or water-impermeable surfaces; and improved textures. These foods are easier to prepare when they contain the soluble high amylose starches herein, since these starches, in contrast to high amylose starches used in the same foods under normal preparation temperatures, can be completely and thoroughly dispersed in the food formulation using hot or cold water, without chemical modification of the starch.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D2/18 A23B4/00 A23B4/10 A23B4/14 A23G3/00 A23G3/34 A23K1/16 A23K1/18 A23L1/00 A23L1/05 A23L1/0522 A23L1/06 A23L1/09 A23L1/16 A23L1/176 A23L1/187 A23L1/217 A23L1/325 (Advanced/Invention)

International (IPC 1-7): A21D13/08 A21D2/18 A23B4/10 A23G3/00 A23K1/16 A23L1/05 A23L1/052 A23L1/0522 A23L1/06 A23L1/16 A23L1/176 A23L1/217 A23L1/325 A23P1/08 C08B30/00 C08B30/14 C08B30/20

CPC: A23G3/343 A23G2200/02 A23G2200/06 C12Y302/01041

A23L7/109 A23L7/157 A23L9/10 A23L17/70 A23L19/19 A23L29/212 A23L29/35 A23P20/12 A21D13/26 A23K50/48 C08B30/12 C08L3/02

European: A21D13/00B6 A21D13/08B A23G3/00M A23G3/00M+D2 A23G3/00M+D6 A23G3/34C A23K1/18N6 A23L1/00P8B4 A23L1/0522 A23L1/09D A23L1/16 A23L1/176 A23L1/187 A23L1/217B A23L1/325E C12Y302/01041 K23G200/02 K23G200/06

US: 127/71 426/443 426/549 426/578 426/579 426/637 426/661 426/7

PatBase 表 P735971_B4

スリミゲル強度	
デンプン	グラム/cm ²
可溶性高アミロース*	500
コーンスターチ	430
ワキシーメイズスターチ	400
高アミロースデンプン ¹	300

Family:

Publication number	Publication date	Application number	Application date
CA2052969 AA	19920413	CA19912052969	19911008
EP0480433 A2	19920415	EP19910117314	19911010
EP0480433 A3	19930728	EP19910117314	19911010
JP4311356 A2	19921104	JP19910265050	19911014
JP7046971 B4	19950524	JP19910265050	19911014
US5281432 A	19940125	US19920893582	19920602

Priority:

US19900597918 19901012 CA19912052969 19911008 US19920893582 19920602

Probable Assignee: CORN PRODUCTS DEVELOPMENT INC

Assignee(s): (std): NAT STARCH CHEM INVEST ; NATL STARCH AND CHEM INVESTMENT ; ABLESTIK LAB

Assignee(s): ABLESTIK LABORATORIES ; BRUNOB II BV ; CHIU CHUNG WAI ; CORN PRODUCTS DEVELOPMENT INC ; NATL STARCH AND CHEM INVESTMENT HOLDING CORP ; NATIONAL STARCH AND CHEMICAL INVESTMENT HOLDING CORP ; NASHONARU SUTAACHI ANDO CHEM INBESUTOMENTO HOORUDEINGU CORP ; PLUTCHOK GARY ; ZWIERCAN GARY ; ZALLIE JAMES ; KASICA JAMES ; EDEN JAMES

Inventor(s): (std): ZWIERCAN GARY ; ZALLIE JAMES ; PLUTCHOK GARY ; KASICA JAMES ; JIEEMUZU ZARII ; JIEEMUZU KASHIKA ; JIEEMUZU EDEN ; GEIRII TSUBIAAKAN ; GEIRII PURATSUTOCHIYOTSUKU ; EDEN JAMES ; CHIU CHUNG WAI ; CHIU CHIYUNNWAII

Inventor(s): JIEEMUZU ZARII ; JIEEMUZU KASHIKA ; JIEEMUZU EDEN ; GEIRII PURATSUTOCHOTSUKU ; CHIU CHUNNWAII

Agent(s): BORDEN LADNER GERVAIS LLP

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

9) Family number: 44995160 (CO5690516A)

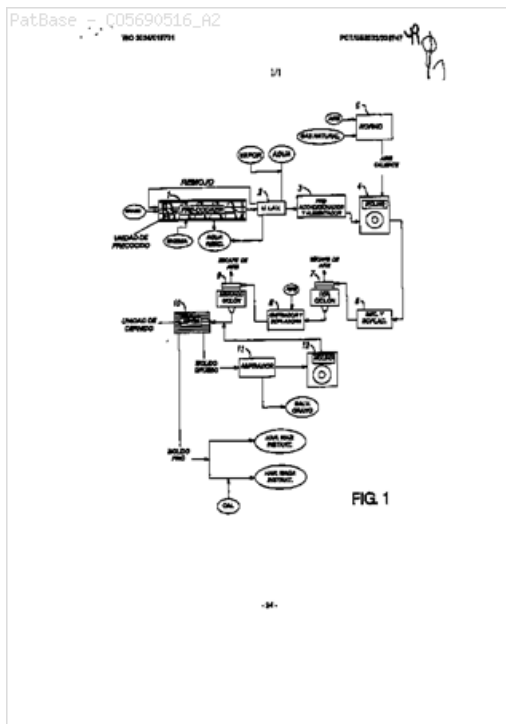
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Title: PRECOCCION ENZIMATICA CONTINUA PARA LA PRODUCCION DE UNA HARINA DE MAIZ INSTANTANEA PARA PASABOCAS Y TORTILLAS Precooking ENZYME PRODUCTION CONTINUES FOR AN INSTANT CORN FLOUR FOR snacks and tortillas (Machine translation)

Abstract: Source: CO5690516A [ES] 1.- Un proceso bioquímico para la producción continua de una harina de maíz precocida y parcialmente desprovista de salvado, que comprende los pasos de: precocer grano de maíz limpio con agua de remojo calentada, proveniente de un acondicionador húmedo corriente abajo para formar una suspensión de maíz y agua, con una proporción de maíz a agua entre 1:1 y 1:1.5, precocer el grano de maíz a un pH cercano a neutro con una solución que comprende por lo menos una enzima seleccionada del grupo conformado por una endoxilanas y una endoamilasa, para efectuar una hidrólisis parcial de las heteroxilanas del salvado y paredes celulares feculentas durante la precocción, acondicionar en húmedo dicho grano precocido a un rango predeterminado de humedad con agua caliente proveniente de una unidad de lavado corriente abajo, lavar dicho grano precocido acondicionado para eliminar sólidos solubles y dicha enzima desnaturalizada, como mínimo, estabilizando un contenido de humedad de dicho grano de maíz precocido lavado con agua, moler dicho grano de maíz precocido y secar dicho grano de maíz molido para pre-gelatinización adicional, enfriar y secar aun mas dicho grano de maíz molido y secado, cernir dicho grano molido para obtener una fracción fina, con una malla 16 a 60 para producir una harina de maíz con un tamaño de partícula fino y una fracción gruesa, y aspirar dicha fracción gruesa cernida para eliminar un salvado de maíz. **Machine translation:** 1. A biochemical for the continuous production of precooked corn flour and partially devoid of bran, which process comprises the steps of: precooked corn grain clean with heated water soaking, wet from a downstream conditioner to form a suspension of corn and water, with a ratio of corn to water between 1: 1 and 1: 1.5, precooked corn grain at a pH close to neutral with a solution comprising at least one enzyme selected from the group consisting by an endoxylanase and endoamylase to effect a partial hydrolysis heteroxilanes bran and starchy cell walls during precooking said wet condition in a predetermined precooked grain moisture with hot water from a downstream cleaning unit range, washing said grain parboiled conditioned to remove soluble solids and denatured enzyme that, at a minimum, stabilizing a moisture content of the corn grain parboiled water washing, milling said parboiled grain corn and grain drying said ground corn for further pregelatinization, cool and dry even more said grain milling and drying corn, sifting said ground to obtain a fine grain fraction with a 16-60 mesh to produce a corn flour with fine particle size and a coarse fraction, such fraction and vacuum sifted to remove a thick corn bran.

Classifications:

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



Family:

Publication number	Publication date	Application number	Application date
CO5690516 A2	20061031	CO20050014548	20050217

Priority:

CO20050014548 20050217

Probable Assignee: INVEST DE TECNOLOGIA AVANZADA SA DE CV

Assignee(s): (std): INVEST DE TECNOLOGIA AVANZADA SA DE CV

Assignee(s): INVESTIGACION DE TECNOLOGIA AVANZADA S A DE C V

Inventor(s): (std): CONTRERAS MEDELLIN ROBERTO ; RAMIREZ JUAN FERNANDO ; RUBIO FELIPE A ; RUBIO MANUEL J

Title: DRY MIX SUITABLE FOR THE PREPARATION OF A PUFFABLE FOOD PRODUCT, PROCESSES FOR THE USE THEREOF, AND THE PUFFABLE AND/OR PUFFED FOODS PRODUCTS SO PRODUCED

Abstract: The present invention is directed to a novel composition suitable for the preparation of a puffable food product, and to processes for the use thereof, and to the puffed and/or puffable products so produced. The composition broadly comprises certain native starches, a maltodextrin of a specified dextrose equivalent, and specified modified pregelatinized starches.

Classifications:

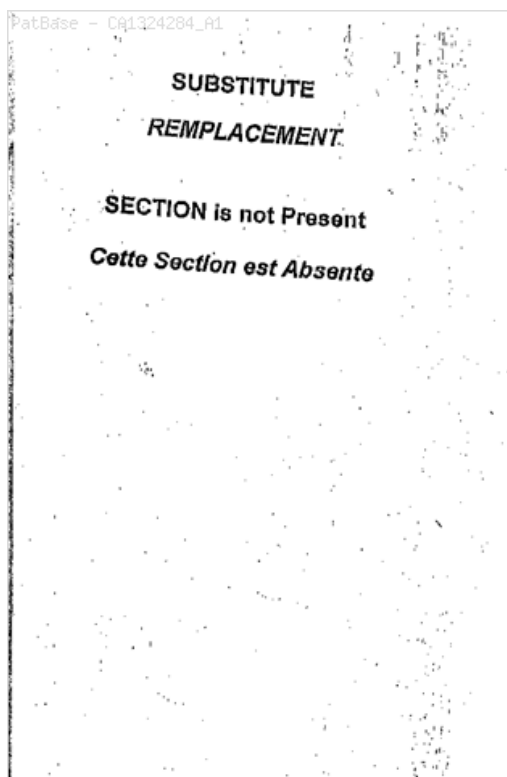
International (IPC 8-9): A23G3/00 A23G3/34 A23L1/00 A23L1/0522 A23L1/18 A23L1/217 A23P1/14 (Advanced/Invention); A23G3/00 A23G3/34 A23L1/00 A23L1/0522 A23L1/18 A23L1/214 A23P1/14 (Core/Invention)

International (IPC 1-7): A21D10/00 A23D1/00 A23G3/00 A23L1/00 A23L1/0522 A23L1/18 A23L1/522 A23P1/14

CPC: A23L19/19 A23L7/165

European: A23L1/18B A23L1/217B

US: 426/242 426/445 426/449 426/549 426/550 426/559



Family:

Publication number	Publication date	Application number	Application date
AT83614 E	19930115	AT19890119393T	19891019
CA1324284 A1	19931116	CA19890613726	19890927
DE68904048 D1	19930204	DE19896004048	19891019
DE68904048 T2	19930429	DE19896004048T	19891019
EP0367031 A2	19900509	EP19890119393	19891019
EP0367031 A3	19910724	EP19890119393	19891019
EP0367031 B1	19921223	EP19890119393	19891019
ES2037366 T3	19930616	ES19890119393T	19891019
JP2182158 A2	19900716	JP19890282062	19891031
US4965081 A	19901023	US19880265737	19881101

Priority:

US19880265737 19881101 CA19890613726 19890927 EP19890119393 19891019
EP19890119393 19891019 EP19890119393 19891019

Probable Assignee: HAARMANN AND REIMER CORP

Assignee(s): (std): HAARMANN AND REIMER CORP ; HAARMANN AND REIMER GMBH ; LAZARUS CHARLES R

Assignee(s): HAARMANN AND REIMER A CORP OF DE CORP ; HAARMANN AND REIMER GMBH 3450 HOLZMINDEN DE

Inventor(s): (std): CHIYAARUZZU AARU RAZARASU ; LAZARUS CHARLES R

Inventor(s): LAZARUS CHARLES R KITCHAWAN NEW YORK 10562 US

Agent(s): SWABEY OGILVY RENAULT

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

Title: ENCAPSULATION OF READILY OXIDIZABLE COMPONENTS

Abstract: A stabilized emulsion is employed to produce shelf stable, controlled release, discrete, solid particles or pellets which contain an encapsulated and/or embedded component, such as a readily oxidizable component, such as omega-3 fatty acids. An oil encapsulant component which contains an active, sensitive encapsulant, dissolved and/or dispersed in an oil is admixed with an aqueous component and a film-forming component, such as a protein, to form an emulsion. The emulsion is admixed with a matrix material for obtaining a formable mixture or dough. An acidic antioxidant for prevention of oxidation of the active, sensitive encapsulant, and a plasticizer which solubilizes the acidic antioxidant are included in the matrix material which encapsulates film-coated oil droplets containing the readily oxidizable component. The plasticizer, such as glycerol, provides mobility for the acidic antioxidant within the matrix material of the pellets for reaction with any ambient oxygen and malodorous amines.

Classifications:**International (IPC 8-9):** A23B A23B4/03 A23B7/16 A23D7/005 A23D7/04 A23L1/00 (Advanced/Invention);

A23B7/00 A23L1/00 (Core/Invention)

CPC: A21D2/165 A23D7/0053 A23D7/011 C11B5/0028 A23L7/117 A23L7/17 A23L33/12 A23P10/30 A23P30/20 A23K20/158**European:** A21D2/16D A23D7/005N A23D7/01N A23K1/16I A23L1/00P12 A23L1/00P4 A23L1/164 A23L1/18B2 A23L1/30C2 C11B5/00F2**US:** 264/4 264/4.1 264/4.3 426/302 426/443 426/541 426/541S 426/546 426/546P 426/89 426/98 426/99 427/213.3**Family:**

Publication number	Publication date	Application number	Application date
AU2006312230 AA	20070518	AU20060312230	20060927
AU2006312230 BB	20120712	AU20060312230	20060927
AU2012238278 AA	20121101	AU20120238278	20121010
AU2012238278 BB	20140306	AU20120238278	20121010
BRPI0618269 A2	20110823	BR2006PI18269	20060927
BRPI0618269 B1	20180626	BR2006PI18269	20060927
EP1951058 A1	20080806	EP20060815588	20060927
EP1951058 A4	20121031	EP20060815588	20060927
EP1951058 B1	20180815	EP20060815588	20060927
ES2690303 T3	20181120	ES20060815588T	20060927
HK1115276 A1	20081128	HK20080110813	20080929
HK1115276 A3	20081128	HK20080110813	20080929
MX2008005587 A1	20080531	MX20080005587	20080429
MX2008005587 A1	20080513	MX20080005587	20080429
NZ567628 A	20110527	NZ20060567628	20060927
RU2008121897 A	20091210	RU20080121897	20060927
RU2420082 C2	20110610	RU20080121897	20060927
US2007098853 AA	20070503	US20050263360	20051031
US2007098854 AA	20070503	US20060500545	20060808
US2011020520 AA	20110127	US20100924428	20100927
US7803413 BB	20100928	US20050263360	20051031
US7803414 BB	20100928	US20060500545	20060808
US8142831 BB	20120327	US20100924428	20100927
WO07055815 A1	20070518	WO2006US37696	20060927

Priority:

US20050263360 20051031

WO2006US37696 20060927

US20060500545 20060808

US20100924428 20100927

AU20060312230 20060927

AU20120238278 20121010

Probable Assignee: GENERAL MILLS INC**Assignee(s):** (std): DZHENERAL MILLZ INK ; GEN MILLS INC ; GEN MILLS IP HOLDINGS II LLC ; VAN AUKEN BENJAMIN ; WALTHER GOERAN ; VAN LENERICH BERNHARD H ; WALTHER GEORAN**Assignee(s):** GENERAL MILLS IP HOLDINGS II LLC ; GENERAL MILLS INC**Inventor(s):** (std): VAN AUKEN BENJAMIN ; WALTHER GOERAN ; VAN LENERICH BERNHARD H ; WALTHER GEORAN ; VAN LENERIKH BERNKHARD KH ; VAL TKHER GERAN ; VAN OKEN BENDZHAMIN ; LENERICH BERNHARD H VAN ; AUKEN BENJAMIN VAN ; BENJAMIN VAN AUKEN ; GOERAN WALTHER ; BERNHARD H VAN LENERICH**Inventor(s):** VAL TKHER GERAN ; VAN LENERICH BERNHARD**Agent(s):** BALDWIN INTELLECTUAL PROPERTY; VOSSIUS AND PARTNER; VOSSIUS AND PARTNER
PATENTANWAELTE RECHTSANWAELTE MBB; JSM; GENERAL MILLS INC; DOUGLAS J TAYLOR GENERAL MILLS INC; DOUGLAS J; ARLENE L; BARRY I; BARRY**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 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**12) Family number: 44121185 (US2010055284A)**

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Title: PRODUCTION OF EXTRUDED CHEESE CRACKERS AND SNACKS**Abstract:** Cheese crackers or snacks having a pasta shape are produced by admixing at least one flour, cheese, and water to obtain a dough having a real cheese content of from about 5 percent by weight, to about 60 percent by weight, based upon the weight of the dough, extruding the dough at a pressure and temperature which avoid substantial gelatinization of starch and expansion of the dough. The dough is extruded through a die to obtain a shaped dough rope, which may be cut at the die into shaped dough pieces. The shaped dough pieces may be baked or fried to obtain shaped cheese crackers or snacks in the form of a pasta shape, such as a hollow, grid, helix or spiral shape. Additionally, the crackers or snacks exhibit a non-glassy crispy or crunchy, texture, and a leavened, non-puffed cell structure.**Classifications:****International (IPC 8-9):** A21C11/16 A21C3/04 A21D13/00

A21D13/08 A21D2/18 A21D2/34 A21D8/00 A23C19/09 A23G3/00

A23G3/34 A23G3/36 A23G3/50 A23G3/52 A23L1/0522 A23L1/10

A23L1/164 A23L1/48 A23P A23P1/12 (Advanced/Invention);

A23C19/09 (Advanced/Non-invention);

A21C11/00 A21C3/00 A21D13/00 A21D2/00 A21D8/00 A23C19/00

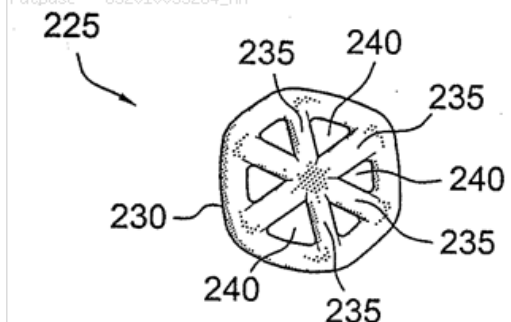
A23G3/00 A23G3/34 A23L1/10 A23P1/10 (Core/Invention);

A23C19/00 (Core/Non-invention);

A21D A23L (Subclass/Invention)

International (IPC 1-7): A21D13/00 A21D8/02 A23L1/164 A23P1/12**CPC:** A23L7/13 A23L29/212 A23P30/20 A23V2002/00 A23G3/52**European:** A23L1/00P12 A23L1/0522 A23L1/164E K23V2/00**US:** 426/446 426/446P 426/458 426/458S 426/560 426/560P

PatBase - US2010055284_AA

**Family:**

Publication number	Publication date	Application number	Application date
AR073221 AA	20101020	AR2009P103311	20090827
AT512591 E	20110715	AT20090167561T	20090810
AU2009208102 AA	20100318	AU20090208102	20090811
AU2009208102 BB	20150115	AU20090208102	20090811
BRPI0902780 A2	20100525	BR2009PI02780	20090826
CA2677133 AA	20100228	CA20092677133	20090804
CN101990926 A	20110330	CN200910168361	20090827
CN101990926 B	20130717	CN200910168361	20090827
CR10994 A	20091103	CR20090010994	20090826
DE602009001538 D1	20110728	DE200960001538T	20090810
EP2163157 A1	20100317	EP20090167561	20090810
EP2163157 B1	20110615	EP20090167561	20090810
ES2365198 T3	20110926	ES20090167561T	20090810
IL200228 A0	20100429	IL20090200228	20090804
IN02043CH2009 A	20100305	IN2009CH02043	20090826
JP2010057487 A2	20100318	JP20090196853	20090827
KR20100027027 A	20100310	KR20090079727	20090827
MX2009009210 A1	20100301	MX20090009210	20090828
MY148888 A	20130614	MY20090003572	20090827
NZ578895 A	20101224	NZ20090578895	20090806
RU2009132398 A	20110310	RU20090132398	20090827
RU2531753 C2	20141027	RU20090132398	20090827
UA103876 C2	20131210	UA20090008941	20090827
US2010055284 AA	20100304	US20080230359	20080828
US2012164294 AA	20120628	US20120415362	20120308
ZA200905481 A	20100428	ZA20090005481	20090805

Priority:

US20080230359 20080828 CA20092677133 20090804 EP20090167561 20090810
US20120415362 20120308

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): INTERCONTINENTAL GREAT BRANDS LLC ; KARWOWSKI JAN ; KRAFT FOODS GLOBAL BRANDS LLC ; VEMULAPALLI VANI

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

Inventor(s): (std): KARWOWSKI JAN ; VEMULAPALLI VANI ; KARVOVSKI JAN ; VANI VEMULAPALLI ; JAN KARWOWSKI

Inventor(s): VEMULAPALLI VANI WHIPPANY ; KARWOWSKI JAN MIDLAND PARK

Agent(s): GRIFFITH HACK; OSLER HOSKIN AND HARCOURT LLP; MURRAY ADRIAN D COLIGNY; GREENBLUM AND BERNSTEIN PLC

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 MK MT NL NO PL PT RO RS SE SI SK SM TR

13) Family number: 15309210 (US6500463B)

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Title: Encapsulation of sensitive components into a matrix to obtain discrete shelf-stable particles

Abstract: A solid active, sensitive encapsulant and/or a liquid encapsulant component which contains an active, sensitive encapsulant, is admixed with at least one plasticizable matrix material, a matrix component which is substantially non-plasticizable at temperatures lower than the decomposition temperature of the encapsulant and which increases the rate of release of the encapsulant from the matrix, and a liquid plasticizer to obtain a formable, extrudable, cuttable, mixture or dough. The matrix material is plasticized by the liquid plasticizer and the encapsulation of the active encapsulant, such as a live microorganism or an enzyme, is accomplished at a low temperature and under low shear conditions. The active component is encapsulated and/or embedded in the plasticizable matrix component or material in a continuous process to produce discrete, solid particles. The formable mixture may be obtained without or substantially no cooking or gelatinizing of the matrix ingredients. A solid encapsulant may be dry-blended with the plasticizable matrix material and the substantially non-plasticizable matrix material, followed by plasticization of the plasticizable matrix material.

Classifications:

International (IPC 8-9): A21D2/00 A23K1/14 A23K1/16 A23K1/165 A23K1/18 A23L1/00 A23L1/30 A23L1/302 A23P1/02 A23P1/04 A23P1/08 A23P1/12 A61J3/06 A61J3/07 A61K35/66 A61K38/43 A61K45/00 A61K47/26 A61K47/36 A61K47/38 A61K47/44 A61K47/46 A61K9/26 A61K9/48 A61P1/00 A61P1/14 A61P3/02 B01J13/02 B01J13/04 C12N1/04 C12N11/10 C12N9/96 (Advanced/Invention);

A23K1/14 A23K1/16 A23K1/165 A23K1/18 A23L1/00 A23L1/30 A23L1/302 A23P1/04 A61J3/06 A61J3/07 A61K35/66 A61K38/43 A61K45/00 A61K47/26 A61K47/36 A61K47/38 A61K47/44 A61K47/46 A61K9/48 A61P1/00 C12N1/04 C12R1/23 (Advanced/Non-invention);

A23K1/14 A23K1/16 A23K1/165 A23K1/18 A23L1/00 A23L1/30 A23L1/302 A23P1/04 A61J3/06 A61J3/07 A61K35/66 A61K38/43 A61K45/00 A61K47/26 A61K47/36 A61K47/38 A61K47/44 A61K47/46 A61K9/26 A61K9/48 A61P1/00 A61P3/00 B01J13/02 B01J13/04 C12N1/04 C12N11/00 C12N9/96 (Core/Invention)

International (IPC 1-7): A23K1/00 A23K1/14 A23K1/16 A23K1/165 A23K1/18 A23L1/00 A23L1/30 A23L1/302 A23P1/04 A61J3/06 A61J3/07 A61K35/66 A61K38/43 A61K45/00 A61K47/26 A61K47/30 A61K47/36 A61K47/38 A61K47/42 A61K47/44 A61K47/46 A61K9/14 A61K9/26 A61K9/48 A61K9/50 A61P1/00 A61P1/14 A61P3/02 B01J13/02 B01J13/04 C12N1/04 C12N11/10 C12N9/96 H04Q7/20

CPC: B01J13/02 B01J13/04 C12N9/96 C12N11/10

European: B01J13/02 B01J13/04 C12N11/10 C12N9/96

US: 424/409 424/410 424/439 424/488 424/499 424/500 424/501

Family:

Publication number	Publication date	Application number	Application date
AR025892 AA	20021218	AR2000P105113	20000928
AR025909 AA	20021218	AR2000P105138	20000928
AT426017 E	20090415	AT20000954113T	20000817
AU200066450 A1	20010510	AU20000066450	20000817
AU200066450 A5	20010510	AU20000066450D	20000817
AU778000 B2	20041111	AU20000066450	20000817

CA2385696 AA	20020325	CA20002385696	20000817
CA2385696 C	20160112	CA20002385696	20000817
CL2000002685 A1	20010717	CL20000002685	20000929
CO5200846 A1	20020927	CO20000074264	20000929
DE60041822 D1	20090430	DE20006041822	20000817
DK1218498 T3	20090706	DK20000954113T	20000817
EP1218498 A1	20020703	EP20000954113	20000817
EP1218498 A4	20040901	EP20000954113	20000817
EP1218498 B1	20090318	EP20000954113	20000817
ES2324460 T3	20090807	ES20000954113T	20000817
JP2003511024 T2	20030325	JP20010528568T	20000817
JP4833473 B2	20111207	JP20010528568	20000817
PE06242001 A1	20010530	PE20000001008	20000925
PT1218498 T	20090624	PT20000954113T	20000817
US6500463 BA	20021231	US19990410017	19991001
WO0125414 A1	20010412	WO2000US22529	20000817

Priority:

US19990410017 19991001 WO2000US22529 20000817

Probable Assignee: GENERAL MILLS INC

Assignee(s): (std): GEN MILLS INC ; GEN MILLS MARKETING INC ; GENERAL MILLS INC ; LENDERICH BERNHARD H VAN

Assignee(s): VAN LENDERICH BERNHARD H ; GENERAL MILLS MARKETING INC

Inventor(s): (std): LENDERICH BERNHARD H VAN ; VAN LENDERICH BERNHARD H ; VAN LENDERICH BERNHARD ; BERNHARD H VAN LENDERICH

Agent(s): SPRUSON AND FERGUSON; CALLINANS; FISHER ADAMS KELLY CALLINANS; FETHERSTONHAUGH AND CO; PORZIO; DILIA MARIA RODRIGUEZ DALEMAN; KUHNEN AND WACKER

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 CR CU CY CZ DE DK DM DZ 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 MZ NE NL NO NZ PL PT RO RU SD SE SG SI SK SL SN SZ TD TG TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

14) Family number: 33582230 (US2006246193A)

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Title: PRODUCTION OF WHOLE GRAIN SHREDDED PRODUCTS

Abstract: Shredded whole grain products, such as ready-to-eat cereals, and sweet and savory snacks, such as whole grain shredded corn chips are continuously produced by pelletizing agglomerates of cooked, tempered, whole cereal grain particles. Cooked whole grains, such as corn and other non-gluten or low-gluten containing grains have a tendency to become hard and rubbery after cooking during the cooling and tempering process. The pelletization results in the production of whole grain pellets having a soft, pliable texture, which are shreddable into continuous net-like sheets on a mass production basis. The pelletizing may be at a pressure of about 200 psig to about 600 psig, preferably from about 400 psig to about 500 psig. The pelletizing temperature may be controlled to provide a pellet temperature of about 80 degrees Fahrenheit to about 120 degrees Fahrenheit, preferably from about 90 degrees Fahrenheit to about 110 degrees Fahrenheit, upon exiting the pelletizer.

Classifications:

International (IPC 8-9): A21D A21D13/00 A23L A23L1/00 A23L1/10 A23L1/164 A23L1/168 A23L1/2165 A23L1/217

A23P1/02 (Advanced/Invention);

A23L1/10 A23L1/164 A23L1/168 (Advanced/Non-invention);

A21C11/00 A21D13/00 A23L1/00 A23L1/10 A23L1/164 A23L1/168

A23L1/214 A23P1/02 (Core/Invention);

A23L1/00 (Core/Non-invention);

A21D A23L A23P A61K (Subclass/Invention)

International (IPC 1-7): A21D13/00 A21D13/00 A21D13/08

A23L1/10 A23L1/136 A23L1/164 A23L1/164 A23L1/168 A23L1/217

A23P1/00 A23P1/02 B02B1/08 B02B5/00

CPC: A23L7/135 A23L7/122 A23L7/139 A23L7/10 A23L7/117

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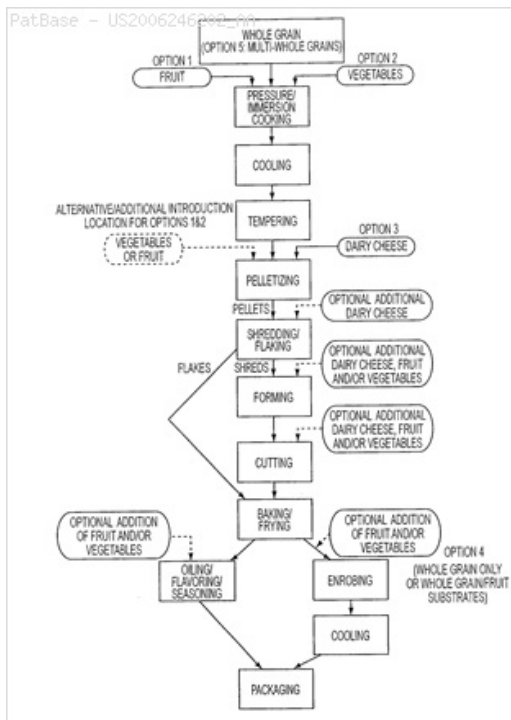
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A23L1/164C A23L1/164F A23L1/164F2

US: 426/452 426/452P 426/454 426/454P 426/459 426/462

426/462P 426/516 426/516P 426/560 426/618 426/619 426/620

426/621 426/621P 426/631 426/93



Family:

Publication number	Publication date	Application number	Application date
AR053250 AA	20070425	AR2006P101743	20060428
AR056169 AA	20070919	AR2006P104818	20061102
AT443997 E	20091015	AT20060113245T	20060427
AU2006201670 AA	20061116	AU20060201670	20060421
AU2006201670 BB	20110929	AU20060201670	20060421

BRPI0601661 A	20070109	BR2006PI01661	20060428
BRPI0604507 A	20070828	BR2006PI04507	20061031
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CA2564540 C	20140513	CA20062564540	20061018
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EP1782697 A3	20080528	EP20060123435	20061103
EP1782697 B1	20150520	EP20060123435	20061103
ES2333458 T3	20100222	ES20060113245T	20060427
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NO20061809 L	20061030	NO20060001809	20060425
NO331042 B1	20110919	NO20060001809	20060425
NO331086 B1	20111003	NO20060005040	20061102
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PH2006000229 A	20071119	PH20060000229	20060424
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RU2006114617 A	20071110	RU20060114617	20060428
RU2006138779 A	20080510	RU20060138779	20061102
RU2395212 C2	20100727	RU20060114617	20060428
SG126889 A1	20061129	SG20060002598	20060424
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Priority:

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US20060382306 20060509	CA20062564540 20061018	EP20060123435 20061103
US20110103781 20110509	US20110107656 20110513	US20130733624 20130103

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): GIRARD MARIE MICHELLE ; GONG ALEX ; GONG ALEXANDER ; INTERCONTINENTAL GREAT BRANDS LLC ; MAAS KENNETH ; KARWOWSKI JAN ; KRAFT FOODS HOLDINGS INC ; KRAFT FOODS GLOBAL BRANDS LLC ; MAAS KENENTH ; WANG C Y ; MIHALOS MIHAELOS N ; VEMULAPALLI VANI ; WANG C Y ERIC ; MIHALOS MIHAELOS NICHOLAS ; KRAFT FUDZ GLOBAL BREHND S EHLE

Assignee(s): KARWOWSKI JAN P ; KRAFT FOOD HOLDINGS INC ; MIHALOS MIHAELOS ; WANG CHEN Y ; KRAFT FUDZ GLOBAL BREHND S EHLEHLSI ; INTERCONTINENTAL GREAT BRANDS LLC EAST HANOVER

Inventor(s): (std): C Y ERIC WANG ; CY ERIC WANG ; GIRARD MARIE MICHELLE ; GONG ALEX ; JAN KARWOSKI ; MAAS KENNETH ; MIHAELOS KARWOWSKI JAN VEMULAP ; MIHALOS MIHAELOS ; MIHALOS MIHAELOS N ; MIHALOS MIHAELOS NICHOLAS ; MIKHALOS MIKHEJLOS ; VANG S I EHRIC ; KARWOWSKI JAN ; KARWOWSKI JAN P ; WANG C ERIC ; WANG C Y ; WANG C Y ERIC ; VEMULAPALLI VANI ; WANG CHEN Y ; MAAS KENNET ; KARVOVSKI JAN ; GONG ALEKS ; KENNETH MAAS ; VANI VEMULAPALLI ; MIHAELOS MIHALOS ; JAN KARWOWSKI ; CY WANG ; ALEX GONG ; MAAS KENENTH ; GONG ALEXANDER ; ERIC WANG C Y ; VAMULAPALLI VANI ; ERIC C Y WANG

Inventor(s): C Y WANG ERIC ; WANG C Y (ERIC) ; VANI VAMULAPALLI ; VANG SI EHRIC ; KARWOWSKI JAN VEMULAPALLI VANI WANG C Y ERIC... ; WANG CY (ERIC) ; WANG CY ; WANG CY ERIC ; VEMULAPALLI VANI MORRISTOWN ; WANG C ; WANG C Y ERIC MORRIS PLAINES ; KARWOWSKI JAN P MIDLAND PARK ; KARWOWSKI JAN VEMULAPALLI VANI WANG C Y ERIC MAAS ; KARWOWSKI JAN VEMULAPALLI

VANI WANG C Y ERIC MAAS KENNETH GONG ALEX MIHALOS MIHAELLOS ; VANG S.I. (EHRIK) ; JAN P KARWOWSKI ; C Y WANG

Agent(s): GRIFFITH HACK; MCFADDEN FINCHAM; MCFADDEN FINCHAM INC; OSLER HOSKIN AND HARCOURT LLP; SMAGGASGALE GILLIAN HELEN; DEL VALLE SONIA; HONG KONG PATENT REGISTRATIONS CO; SYCIP ET AL; HOLLANDER LAW FIRM PLC; KRAFT FOODS - NF576; KRAFT FOODS NF576; FITCH EVEN TABIN AND FLANNERY; GREENBLUM AND BERNSTEIN PLC; FITCH EVEN TABIN AND FLANNERY LLP; FITCH EVEN TABIN AND FLANNERY LLC

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 MK NL PL PT RO RS SE SI SK TR YU

15) Family number: 49339238 (US2011183036A)

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Title: TREATS AND METHODS FOR PRODUCING SAME

Abstract: Treats have a water activity of less than 0.5 and good organoleptic properties. A method for obtaining such treats having low water activity involves injection molding a dough made from a polyol and at least one of a source of casein and a source of starch.

Classifications:

International (IPC 8-9): A23K1/00 A23K1/16 A23K1/18 A23K10/00 A23K20/00 A23K40/20 A23K50/40 (Advanced/Invention)

CPC: A23K50/40 A23K40/20 A23K50/42

European: A23K1/00B2 A23K1/18N A23K1/18N2

US: 426/549 426/549S 426/580 426/61 426/61P 426/661 426/72 426/72S 426/805

Family:

Publication number	Publication date	Application number	Application date
CA2788269 AA	20120726	CA20112788269	20110127
CA2788269 C	20170627	CA20112788269	20110127
US2011183036 AA	20110728	US20100694823	20100127
US8697174 BB	20140415	US20100694823	20100127
WO11094394 A1	20110804	WO2011US22704	20110127

Priority:

US20100694823 20100127 WO2011US22704 20110127

Probable Assignee: AINSWORTH PET NUTRITION LLC

Assignee(s): (std): DAD S PET CARE INC ; SISSON RHONDA ; TECONCHUK ANDREW ; RANDALL LEE ; SISSON RHONDA L ; AINSWORTH PET NUTRITION ; ASQUITH THOMAS ; ASQUITH THOMAS N ; TECONCHUK ANDREW T

Assignee(s): DAD'S PET CARE INC ; AINSWORTH PET NUTRITION INC ; AINSWORTH PET NUTRITION LLC ; CITIZENS BANK OF PENNSYLVANIA ADMINISTRATIVE AGENT AS ; HAMPSHIRE PET PRODUCTS LLC ; DAD S PRODUCTS CO INC ; BIG HEART PET INC

Inventor(s): (std): TECONCHUK ANDREW T ; SISSON RHONDA L ; RANDALL LEE ; ASQUITH THOMAS N ; SISSON RHONDA ; TECONCHUK ANDREW ; ASQUITH THOMAS

Agent(s): SIM AND MCBURNEY; SMART AND BIGGAR; OLIFF PLC; ARMSTRONG JOEL

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 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

16) Family number: 41824244 (US2008166456A)

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Title: ENCASED SNACK

Abstract: The invention is directed to a process for the preparation of an encased snack comprising in this order the steps of (1) providing crumb material, (2) forming the crumb material under pressure to produce a shell, (3) introducing a filling into the shell, (4) forming a cover of crumb material on the filling in the shell under pressure, and (5) optionally baking the thus formed assembly. The invention is also directed to the encased snack obtainable by the process and to a mould comprising a lower die and first and second upper dies for use in the process.

Classifications:

International (IPC 8-9): A21B3/13 A21D13/00 A21D13/08

A21D17/00 A21D8/00 A21D8/06 A23C19/09 A23G3/54 A23L1/00

A23L1/164 A23L1/212 A23L1/31 A23L11/00 A23L13/00 A23L7/00

A23L7/117 A23P1/08 A23P1/10 A23P10/00 A23P20/20

A23P30/10 (Advanced/Invention);

A23L1/025 (Advanced/Non-invention);

A21B3/00 A21D13/00 A21D17/00 A21D8/00 A23C19/00 A23G3/34

A23L1/00 A23L1/164 A23L1/212 A23L1/31 A23P1/08

A23P1/10 (Core/Invention);

A23L1/025 (Core/Non-invention)

CPC: A21C9/066 A21C11/006 A21D17/002 A23G3/2015 A23G3/203

A23L5/36 A23P20/12 A23P20/20 A23P20/25 A23P30/10 A21D13/80

A21D13/31

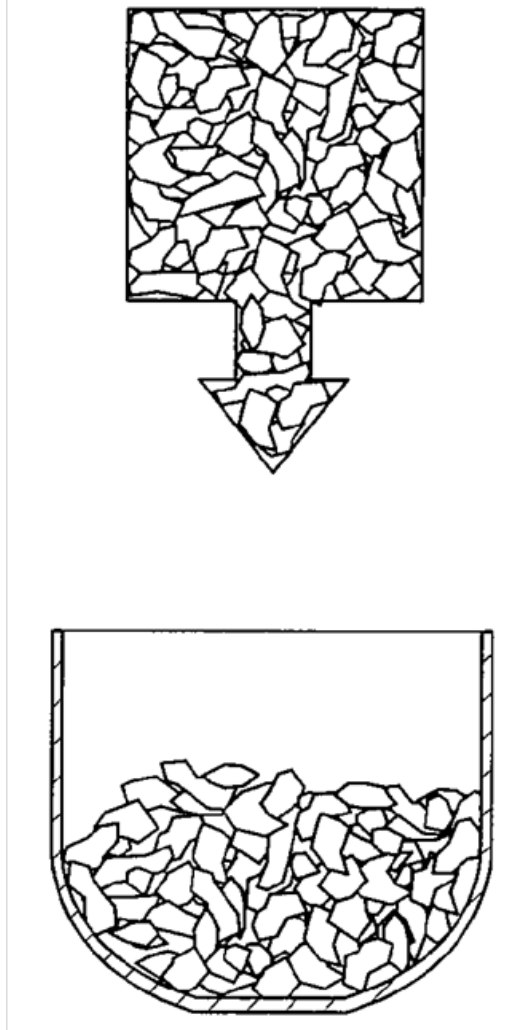
European: A21C11/00C2 A21C9/06E A21D13/00D2 A21D17/00B

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A23L1/00P8E A23L1/025D A23P1/08E2 A23P1/10B

US: 426/240 426/243 426/243S 426/279 426/279S 426/280 426/282

426/282S 426/283 426/283S 426/94 426/96 426/96P

**Family:**

Publication number	Publication date	Application number	Application date
CA2597631 AA	20080527	CA20072597631	20070815
CA2597631 C	20160802	CA20072597631	20070815
DK1925212 T3	20170102	DK20060024515T	20061127
EP1925212 A1	20080528	EP20060024515	20061127
EP1925212 B1	20160907	EP20060024515	20061127
ES2606303 T3	20170323	ES20060024515T	20061127
NO20074846 A	20080528	NO20070004846	20070924
NO20074846 L	20080528	NO20070004846	20070924
PL1925212 T3	20170331	PL20060024515T	20061127
RU2007136060 A	20090410	RU20070136060	20070928
US2008166456 AA	20080710	US20070945597	20071127
US2015305397 AA	20151029	US20150792737	20150707

Priority:

EP20060024515 20061127 CA20072597631 20070815 US20070945597 20071127
 US20150792737 20150707

Probable Assignee: KRAFT FOODS R AND D INC

Assignee(s): (std): KORTUM OLAF CHRISTOPH ; KRAFT FOODS R AND D INC

Assignee(s): KRAFT FOODS R AND D INC ZWEIGNIEDERLASSUNG MUENCHEN

Inventor(s): (std): KORTUN OLAF CHRISTOPH ; KORTUM OLAF CHRISTOPH

Agent(s): MCFADDEN FINCHAM; OSLER HOSKIN AND HARCOURT LLP; HOFFMANN EITL; DEL VALLE SONIA;
 FITCH EVEN TABIN AND FLANNERY

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 MK NL PL PT RO
 RS SE SI SK TR

17) Family number: 34616251 (US2007148318A)

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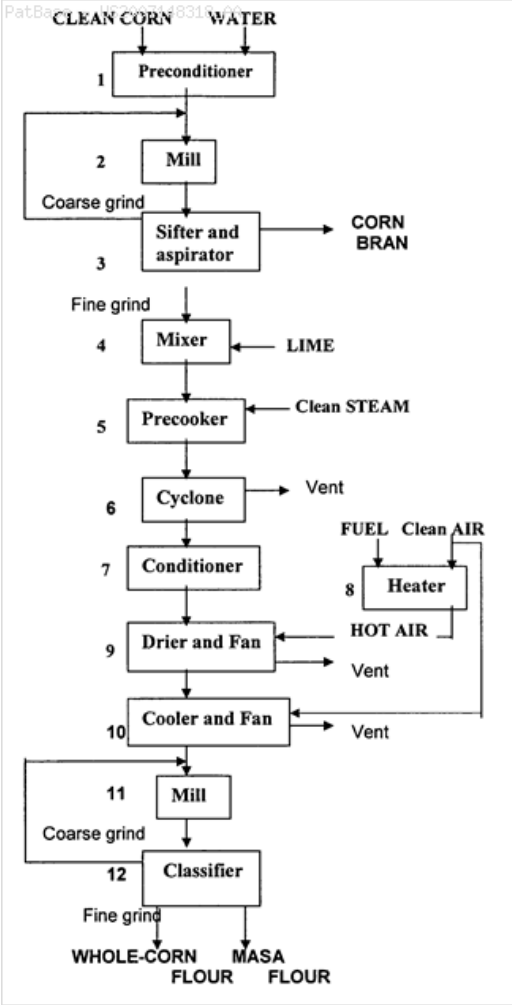
Title: CONTINUOUS PRODUCTION OF MASA FLOUR AND WHOLE-CORN FLOUR FOR GRAIN-BASED FOODS, USING A NOVEL PRECOOKING

Abstract: A process and apparatus for the continuous production of masa and whole-corn flour for grain-based foods, includes a preconditioning of clean corn, grinding the moisturized corn to produce fine and coarse grind fractions, sieving the fine grind and aspirating from both fractions a light-bran fraction as animal feed, remilling the coarse grind for further bran extraction and admixing the sifted fine grind with lime to produce a limed grind, low-moisture precooking of a stream of limed corn particles in another stream of saturated steam to obtain a partial starch pregelatinization and protein denaturation

degree, venting and separating the moist-heated corn particles, conditioning the segregated fine grind to soften and swell the endosperm, germ and bran fractions, hot-air drying the tempered fine grind and stabilizing for extended shelf-life, cooling the dried fine grind with clean air; grinding the agglomerated particles, classifying and separating the fine grind produced from the coarse grind.

Classifications:

International (IPC 8-9): A21D13/00 A21D2/00 A23L1/00 A23L1/10 A23L1/164 A23L1/168 A23L1/172 (Advanced/Invention); A21D13/00 A21D2/00 A23L1/10 A23L1/164 A23L1/168 (Core/Invention)
International (IPC 1-7): A21D2/00
CPC: A23L7/117 A23L7/198 A21D13/42 A23L7/143
European: A21D13/00H4 A23L1/10M A23L1/164 A23L1/168
US: 426/622 426/622P



Family:

Publication number	Publication date	Application number	Application date
AU2006330500 AA	20070705	AU20060330500	20061221
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CA2634082 AA	20080616	CA20062634082	20061221
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EP1976394 A2	20081008	EP20060846750	20061221
EP1976394 A4	20100106	EP20060846750	20061221
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GT200800127 A	20090119	GT20080000127	20080623
HN2008000960 A	20110708	HN20080000960	20080624
IN05264DN2008 A	20081024	IN2008DN05264	20080618
IN05270DN2008 A	20081010	IN2008DN05270	20080618
IN277916 B	20161209	IN2008DN05270	20080618
IN289035 B	20171103	IN2008DN05264	20080618
JP2009521231 T2	20090604	JP20080547724T	20061219
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JP4807806 B2	20111102	JP20080547724T	20061219
JP4891338 B2	20120307	JP20080547770T	20061221
US2007148318 AA	20070628	US20050313765	20051222
US2007184175 AA	20070809	US20060614380	20061221
WO07076356 A2	20070705	WO2006US62301	20061219
WO07076356 A3	20071115	WO2006US62301	20061219
WO07076436 A2	20070705	WO2006US62484	20061221
WO07076436 A3	20071129	WO2006US62484	20061221

Priority:

Probable Assignee: INVESTIGACION DE TECNOLOGIA AVANZADA DE CV SA

Assignee(s): (std): CONTRERAS ROBERTO ; INVEST DE TECNOLOGIA AVANZAD S A DE C V ; INVEST DE TECNOLOGIA AVANZADA ; INVEST DE TECNOLOGIA AVANZADA S A DE C V ; INVESTIGACION DE TECNOLOGIA AVANZADA S A DE C V ; LOBEIRA MASSU RODRIGO ; RUBIO MANUEL J ; RUBIO FELIPE A ; SOSA FRANCISCO ; RAMIREZ J F ; MASSU RODRIGO L ; RAMIREZ J FERNANDO

Assignee(s): INVESTIGACION DE TECNOLOGIA AVANZADA SA DE CV ; INVESTIGACION DE TECNOLOGIA AVANZADA SA ; INVESTIGACION DE TECNOLOGIA AVANZADA DE CV SA ; INVESTIGACION DE TECNOLOGIA AVANZAD S A DE C V ; INVESTIGACION DE TECNOLOGIA AVANZADA SADE CV ; INVESTIGACION DE TECNOLOGIA AVANZAD SADE CV

Inventor(s): (std): FERNANDO RAMIREZ J ; SOSA FRANCISCO ; RUBIO MANUEL J ; RUBIO FELIPE A ; RODRIGO LOBEIRA MASSU ; ROBERTO CONTRERAS ; RAMIREZ J FERNANDO ; RAMIREZ J F ; MASSU RODRIGO LOBEIRA ; MASSU RODRIGO L ; MANUEL J RUBIO ; LOBEIRA MASSU RODRIGO ; ROBERTO CONTRERAS ; FRANCISCO SOSA ; FERNANDO RAMIREZ ; FELIPE A RUBIO ; CONTRERAS ROBERTO

Inventor(s): RUBIO FELIPE ; RUBIO MANUEL ; MANUEL JRUBIO ; MASSU RODRIGO ; RAMIREZ J ; J FERNANDO RAMIREZ

Agent(s): PIPERS; PIPERS PATENT ATTORNEYS; SMART AND BIGGAR; NEIJ HANS MIKAEL; YOUNG AND THOMPSON

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 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 MG MK ML MN MR MW MX MY MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

18) Family number: 20771283 (US6083552A)

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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
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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
EP1154706 A1	20011121	EP20000913382	20000207
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
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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: METHOD FOR CONSTRAIN-FRYING SNACK PIECES HAVING INTACT SURFACE FEATURES

Abstract: Uniformly shaped snack chips, preferably tortilla-type chips, having raised surface features and a method for preparing the same. The chips can be made from a dough composition comprising pre-cooked starch-based material and pregelatinized starch. Preferably, the snack chips have raised surface features comprising from about 12 percent to about 40 percent large surface features; from about 20 percent to about 40 percent medium surface features; and from about 25 percent to about 60 percent small surface features. In one embodiment, the average thickness of the snack chip is from about 1 mm to about 3 mm; the average thickness of raised surface features is from about 2.3 mm to about 3.2 mm; the maximum thickness of the chip is less than about 5.5 mm; and the coefficient of variation of the chip thickness is greater than about 15 percent.

Classifications:

International (IPC 8-9): A21B5/08 A23G3/00 A23G3/34 A23L1/164 A47J37/10 (Advanced/Invention); A23G3/00 (Advanced/Non-invention)

International (IPC 1-7): A21B5/08 A21D10/00 A23G3/00 A23L1/01 A23L1/164 A47J37/10

CPC: Y10S426/808 A21B5/08 A47J37/108 A23L7/13

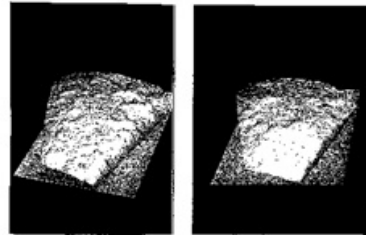
European: A21B5/08 A23L1/164E A47J37/10D

US: 426/439 426/439P 426/440 426/505 426/549 426/549S 426/56 426/560 426/560S 426/808 426/808S

PatBase - US2002028273_AA

Patent Application Publication Mar. 7, 2002 Sheet 1 of 11 US 2002/0028273 A1

FIGURE 1



Family:

Publication number	Publication date	Application number	Application date
AU2001265054 AA	20011211	AU20010265054	20010525
AU200165054 A1	20011211	AU20010065054	20010525
AU200165054 A5	20011211	AU20010065054D	20010525
BRPI0111213 A	20030401	BR2001PI11213	20010525
CA2406971 AA	20021022	CA20012406971	20010525
CN1431871 A	20030723	CN20018010272	20010525
EP1284607 A2	20030226	EP20010939548	20010525
JP2003534021 T2	20031118	JP20010587604T	20010525
KR20030038548 A	20030516	KR20027016122	20010525
MXPA02011751 A1	20030327	MX2002PA11751	20010525
US2002028273 AA	20020307	US20010864834	20010524
US6830767 BB	20041214	US20010864834	20010524
WO0191583 A2	20011206	WO2001US17181	20010525
WO0191583 A3	20020321	WO2001US17181	20010525

Priority:

US20000207944P 20000527 US20010864834 20010524 WO2001US17181 20010525

Probable Assignee: KELLOGG NORTH AMERICA CO

Assignee(s): (std): P AND G CO ; PROCTER AND GAMBLE ; TERAS LEE MICHAEL ; THE PROCTER AND GAMBLE COMPANY ; ZIMMERMAN STEPHEN PAUL

Assignee(s): THE PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE CO ; HERRING JOHN RUSSELL ; KELLOGG NORTH AMERICA CO

Inventor(s): (std): HERRING J R ; HERRING JOHN RUSSELL ; TERAS L M ; TERAS LEE MICHAEL ; ZIMMERMAN S P ; ZIMMERMAN STEPHEN PAUL ; SP ZIMMERMAN ; LM TERAS ; JR HERRING

Inventor(s): JOHN RUSSELL HERRING ; LEE MICHAEL TERAS ; STEPHEN PAUL ZIMMERMAN ; J R HERRING ; L M TERAS ; S P ZIMMERMAN

Agent(s): DIMOCK STRATTON LLP; TANI YOSHIKAZU; ABE KAZUO

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 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 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

Title: PROCESS FOR MAKING A FRIED SNACK PRODUCT

Abstract: A process for making a shaped snack product having a light, crispy, crunchy texture. The process comprises the steps of extruding a dough mixture comprising a source of starch based flour, pregelated modified starch and emulsifier blend selected from the group consisting of diacetyl tartaric acid monoglyceride, mono- and diglyceride, polyglycerol esters and mixtures thereof, water, shortening or oil, and leavening, and then frying the snack piece.

Classifications:

International (IPC 8-9): A21D10/02 A21D13/06 A21D2/18 A21D8/02 A23G3/50 A23L1/0522 A23L1/09 A23L1/164 A23L1/18 A23L1/217 A23P1/12 (Advanced/Invention); A23G3/34 A23L1/164 A23L1/214 (Core/Invention)

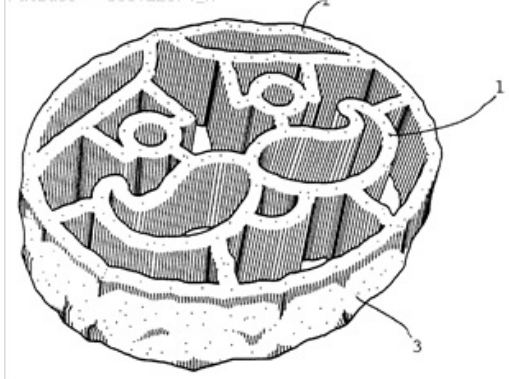
International (IPC 1-7): A21D10/02 A21D13/06 A21D2/18 A21D8/02 A23G3/00 A23L1/01 A23L1/0522 A23L1/09 A23L1/164 A23L1/18 A23L1/21 A23L1/217 A23P1/12

CPC: Y10S426/808 A23L19/19 A23L7/13

European: A23L1/164E A23L1/217B

US: 426/440 426/443 426/445 426/446 426/496 426/516 426/549 426/559 426/656 426/658 426/661 426/808

PatBase - US6022574_R

**Family:**

Publication number	Publication date	Application number	Application date
AT203145 E	20010815	AT19970900880T	19970106
AU199713588 A1	19970811	AU19970013588	19970106
AU200038650 A1	20010604	AU20000038650	20000303
AU200038650 A5	20010604	AU20000038650D	20000303
BRPI9706990 A	19990720	BR1997PI06990	19970106
CA2242902 AA	19980710	CA19972242902	19970106
CA2242902 C	20031007	CA19972242902	19970106
CA2391436 AA	20020516	CA20002391436	20000303
CN1211163 A	19990317	CN19971092259	19970106
DE69705700 D1	20010823	DE19976005700	19970106
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EP0874556 A1	19981104	EP19970900880	19970106
EP0874556 B1	20010718	EP19970900880	19970106
EP1215966 A1	20020626	EP20000917720	20000303
ES2160922 T3	20011116	ES19970900880T	19970106
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JP3137655 B2	20010226	JP19970526027T	19970106
MXPA02005169 A1	20021209	MX2002PA05169	20000303
US6022574 A	20000208	US19970943459	19971003
US6033707 A	20000307	US19970964533	19971105
US6136359 A	20001024	US19990448137	19991124
US6277423 BA	20010821	US20000642896	20000821
WO0137672 A1	20010531	WO2000US05609	20000303
WO9725880 A1	19970724	WO1997US00080	19970106

Priority:

US19960586047 19960116 WO1997US00080 19970106 US19970943459 19971003
US19970964533 19971105 US19990448137 19991124 WO2000US05609 20000303
US20000642896 20000821

Probable Assignee: KELLOGG NORTH AMERICA CO

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

Assignee(s): PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE COMPANY ; THE PROCTER AND GAMBLE COMPANY CINCINNATI ; THE PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE CO CINCINNATI ; CHANG DAVID SHANG JIE ; HSIEH YEN PING CHIN ; KELLOGG NORTH AMERICA CO ; LANNER DAVID ARTHUR ; OROSA MARIO ESCOBAR

Inventor(s): (std): CHANG DAVID SHANG JIE ; CHANG SHANG JIE ; HSIEH CHIN ; HSIEH YEN PING CHIN ; LANNER ARTHUR ; LANNER DAVID ARTHUR ; MARIO ESCOBAR OROSA ; Y P C HSIEH ; OROSA MARIO ESCOBAR ; LANNER D A ; HSIEH Y P C ; D S J CHANG ; D A LANNER ; CHANG DAVID SHANG JI ; CHANG D S J

Inventor(s): DAVID SHANG JIE CHANG ; DAVID SHANG JI CHANG ; DAVID ARTHUR LANNER ; YEN PING CHIN HSIEH

Agent(s): SIM AND MCBURNEY; DIMOCK STRATTON LLP

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 HW 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

21) Family number: 30569348 (US2004091596A)

© PatBase

Title: FOOD PRODUCT AND METHOD OF MANUFACTURE

Abstract: A starch based cooked food product that is resistant to degradation during storage. The food product includes modified starch in an amount sufficient to reduce the degradation rate of a stored cooked food product. A method is provided for making the cooked food product.

Classifications:

International (IPC 8-9): A21D13/00 A21D8/02 A23L1/0522 A23L1/10 A23L1/164 (Advanced/Invention);

A21D13/00 A21D8/02 (Core/Invention)

International (IPC 1-7): A21D10/00 A21D13/00 A23L1/0522

A23L1/10 A23L1/164

CPC: A21D13/42 A21D8/02

European: A21D13/00H A21D13/00H4 A21D8/02

US: 426/549

PatBase - US2004091596_AA

Patent Application Publication May 13, 2004

US 2004/0091596 A1

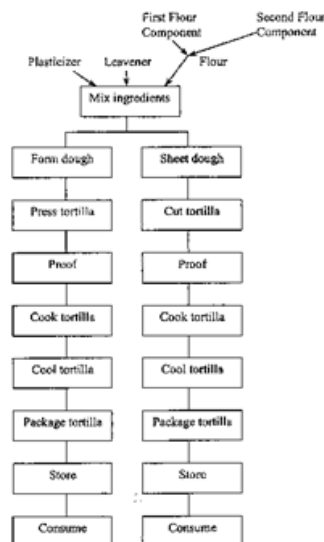


FIG. 1

Family:

Publication number	Publication date	Application number	Application date
CA2447968 AA	20040513	CA20032447968	20031104
MXPA03010246 A1	20050701	MX2003PA10246	20031110
US2004091596 AA	20040513	US20020294542	20021113
US2005142273 AA	20050630	US20050905435	20050104

Priority:

US20020294542 20021113 CA20032447968 20031104 US20050905435 20050104

Probable Assignee: AZTECA FOODS

Assignee(s): (std): AZTECA FOODS ; AZTECA FOODS INC ; HOSENEY R CARL ; SCHELLHAASS STEVE ; SKARRA LESLIE ; YASOSKY JOHN

Inventor(s): (std): HOSENEY R C ; R CARL HOSENEY ; YASOSKY JOHN ; SKARRA LESLIE ; SCHELLHAASS STEVE ; HOSENEY R CARL

Inventor(s): HOSENEY R

Agent(s): DEETH WILLIAMS WALL LLP; BLACKWELL SANDERS PEPER MARTIN LLP

22) Family number: 31934351 (US2007154607A)

© PatBase

Title: DOUGH AND METHOD FOR PREPARING LEAVENED FOOD PRODUCT

Abstract: A dough composition is disclosed comprising native starch, pre-gelatinized starch, egg, milk, bulking agent, and fat, wherein the dough contains less flour than starch as provided by the native and pregelatinized starches combined, and water serves as the primary leavening agent. A method of preparing a dough for a leavened product is also disclosed. The method involves combining native starch, pre-gelatinized starch, water, fat, egg and less than 3 percent by weight gluten at a temperature lower than the gelatinization temperature of the native starch.

Classifications:

International (IPC 8-9): A21D13/06 A21D2/18 A23D9/013 (Advanced/Invention);

A21D13/00 A21D2/00 A23D9/00 A23D9/007 (Core/Invention)

International (IPC 1-7): A21D13/06 A21D2/18

CPC: A21D2/186 A21D13/06

European: A21D13/06 A21D2/18E

US: 426/531

Family:

Publication number	Publication date	Application number	Application date
AU2003291283 AA	20050606	AU20030291283	20031103
AU2003291283 AH	20050606	AU20030291283	20031103
BRPI0318569 A	20061010	BR2003PI18569	20031103
CA2546325 AA	20060501	CA20032546325	20031103
EP1681936 A1	20060726	EP20030768673	20031103
US2007154607 AA	20070705	US20030577571	20031103
WO05046334 A1	20050526	WO2003US35227	20031103

Priority:

US20030577571 20031103 WO2003US35227 20031103

Probable Assignee: GENERAL MILLS INC

Assignee(s): (std): PILLSBURY CO ; LEVIN LIZA B ; GENERAL MILLS MARKETING INC ; ULATE JORGE A ; GEN MILLS MARKETING INC ; ULATE RODRIGUEZ JORGE A

Assignee(s): GENERAL MILLS INC ; THE PILLSBURY COMPANY

Inventor(s): (std): Ulate JORGE A ; LEVIN LIZA B ; Ulate RODRIGUEZ JORGE A ; JORGE A Ulate ; LIZA B LEVIN
Inventor(s): Ulate RODRIGUEZ JORGE ; LEVIN LIZA
Agent(s): CALLINANS; FISHER ADAMS KELLY CALLINANS; SPRUSON AND FERGUSON; FETHERSTONHAUGH AND CO; GENERAL MILLS INC
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 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 US UZ VC VN YU ZA ZM ZW

23) Family number: 15674366 (US6287621B) © PatBase

Title: SWEETENED EXTRUDED CEREALS CONTAINING PREGELATINIZED HIGH AMYLOSE STARCHES

Abstract: The present invention provides a method for preparing a dry, sweetened, extruded, ready to eat flaked or puffed cereal. Cereal flours, sweeteners such as sugars and/or syrups, and other cereal ingredients are formulated with added water and about 4-28 percent, preferably 5-15 percent of selected pregelatinized spray-dried starches having an amylose content of at least about 70 percent or up to 25 percent of a preextruded fully dispersed high amylose flour having an amylose content of at least about 70 percent. The pregelatinized high amylose starch may be unmodified or converted and in granular or non-granular form. The cereal is extruded at a temperature of about 120-160 degrees centigrade and a pressure of about 100 to 500 psi.

Classifications:

International (IPC 8-9): A21D2/18 A23L1/00 A23L1/0522 A23L1/09 A23L1/10 A23L1/105 A23L1/176 A23L1/18 A23P1/12 A23P1/14 C08L3/12 (Advanced/Invention);

A21D2/00 A23L1/00 A23L1/0522 A23L1/09 A23L1/10 A23L1/176 A23L1/18 A23P1/10 A23P1/14 C08L3/00 (Core/Invention)

International (IPC 1-7): A21D10/00 A21D2/18 A23K1/14 A23L1/00 A23L1/05 A23L1/052 A23L1/0522 A23L1/09 A23L1/10 A23L1/105 A23L1/164 A23L1/176 A23L1/18 A23L1/522 A23P1/12 A23P1/14

CPC: A23L7/157 A23L7/17 A23L29/212 A23L29/35 C08L3/12

European: A23L1/0522 A23L1/09D A23L1/176 A23L1/18B2 C08L3/12

US: 426/516 426/549 426/559 426/620 426/621

PatBase

IP261

上清液の透光度／上清液の経路の長さ

× 1 0 0

%冷水溶解度

ストック溶液の透光度／ストック溶液の経路の長さ

Family:

Publication number	Publication date	Application number	Application date
AT177288 E	19990315	AT19920105617T	19920401
BRP19201604 A	19921215	BR1992PI01604	19920429
CA2064394 AA	19921104	CA19922064394	19920330
CA2064394 C	19961022	CA19922064394	19920330
DE69228572 D1	19990415	DE19926028572	19920401
DE69228572 T2	19991021	DE19926028572T	19920401
DK0512249 T3	19990927	DK19920105617T	19920401
EP0512249 A1	19921111	EP19920105617	19920401
EP0512249 B1	19990310	EP19920105617	19920401
ES2133291 T3	19990916	ES19920105617T	19920401
JP2614960 B2	19970528	JP19920107266	19920427
JP5292934 A2	19931109	JP19920107266	19920427
US6287621 BA	20010911	US19960733381	19961017

Priority:

US19910695112 19910503 CA19922064394 19920330 US19930012961 19930129
US19940270844 19940705 US19950436071 19950505 US19950460082 19950602
US19960733381 19961017

Probable Assignee: CORN PRODUCTS DEVELOPMENT INC

Assignee(s): (std): NAT STARCH CHEM INVEST ; NATL STARCH AND CHEM INVESTMENT ; ABLESTIK LAB ; ABLESTIK LABORATORIES

Assignee(s): ALTIERI PAUL ; BRUNOB II BV ; CHIU CHUNG WAI ; CORN PRODUCTS DEVELOPMENT INC ; NATL STARCH AND CHEM INVESTMENT HOLDING CORP ; NATIONAL STARCH AND CHEMICAL INVESTMENTS HOLDING C ; NATIONAL STARCH AND CHEMICAL INVESTMENTS HOLDING CORP ; NATIONAL STARCH AND CHEMICAL INVESTMENT HOLDING CORP WILMINGTON DEL US ; TRKSAK RALPH ; ZWIERCAN GARY ; ZALLIE JAMES ; NATIONAL STARCH AND CHEMICAL INVESTMENT HOLDING CO ; NATIONAL STARCH AND CHEMICAL INVESTMENT HOLDING CORP WILMINGTON ; NATIONAL STARCH AND CHEMICAL INVESTMENT HOLDING CORP ; LACOURSE NORMAN ; EDEN JAMES ; KASICA JAMES ; MADAIO LISA

Inventor(s): (std): ALTIERI PAUL A ; LACOURSE NORMAN L ; RISA MADEIO ; RARUFU TORUKUSAKU ; POORU ARUTEIARI ; NOOMAN RAKOOSU ; JIEIMUZU ZARII ; JIEIMUZU KASHIKA ; JIEIMUZU EDEN ; GEIRII TSUUIIAAKAN ; CHIYUNNWAII CHIU ; ZWIERCAN GARY ; ZALLIE JAMES ; TRKSAK RALPH ; ZALLIE JAMES P ; MADAIO LISA ; KASICA JAMES ; LACOURSE NORMAN ; EDEN JAMES ; CHIU CHUNG WAI ; ALTIERI PAUL

Inventor(s): CHUNG WAI CHIU ; KASICA JAMES WHITEHOUSE STATION NEW JERSEY 08889 US ; JAMES ZALLIE ; JAMES KASICA ; JAMES EDEN ; GARY ZWIERCAN ; LISA MADAIO ; ZWIERCAN GARY CALIFON NEW JERSEY 07830 US ; RALPH TRKSAK ; PAUL ALTIERI ; NORMAN LACOURSE ; MADAIO LISA LEONIA NEW JERSEY 07605 US ; TRKSAK RALPH MANVILLE NEW JERSEY 08835 US ; ZALLIE JAMES HILLSBOROUGH NEW JERSEY 08876 US ; ALTIERI PAUL BELLE MEAD NEW JERSEY 08502 US ; CHIU CHUNG WAI WESTFIELD NEW JERSEY 08840 US ; EDEN JAMES MILLSTONE NEW JERSEY 08873 US ; KASICA JAMES WHITEHOUSE STATION NEW JERSEY 08889 U ; LACOURSE NORMAN INDIANAPOLIS INDIANA 46250 US

Agent(s): BORDEN LADNER GERVAIS LLP

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

24) Family number: 29970377 (US6432465B) © PatBase

Title: DOUGH COMPOSITIONS USED TO PREPARE REDUCED AND LOW-CALORIE SNACKS

Abstract: Dough compositions used to prepare reduced-calorie and low-calorie farinaceous snacks. The snacks made from the dough compositions have a high degree of mouth-melt, less waxiness and increased crispness. The organoleptical

improvements are obtained by incorporating a modified starch and/or high amylopectin flour or starch into the dough composition.

Classifications:

International (IPC 8-9): A21D10/00 A23L1/164 A23L1/216

A23L1/217 A23L1/307 (Advanced/Invention);

A23L1/307 (Advanced/Non-invention);

A23L1/164 A23L1/214 A23L1/307 (Core/Invention)

International (IPC 1-7): A21D10/00 A23L1/164 A23L1/216

A23L1/217 A23L1/307 A23L1/64 A23L12/16

CPC: Y10S426/808 A23L19/19 A23L7/13

European: A23L1/164E A23L1/217B

US: 426/438 426/439 426/549 426/560 426/637 426/808 426/94

PatBase -

成分	重量%
デンプン	75
小麦デンプン	9
コーンデンプン	9
*N-Lite LP (液体成分)	3
ワットデンプン	4

* ニュージャージー州BridgewaterのNational Starch and Chemical Companyから入手可能。

Family:

Publication number	Publication date	Application number	Application date
AT224148 E	20021015	AT19970931555T	19970701
AT237953 E	20030515	AT19980964984T	19981230
AT304297 E	20050915	AT19970075435T	19970701
AU199735152 A1	19980121	AU19970035152	19970701
AU199920187 A1	19990719	AU19990020187	19981230
BRPI9710109 A	19990810	BR1997PI10109	19970701
BRPI9814599 A	20001017	BR1998PI14599	19981230
CA2259304 AA	19981229	CA19972259304	19970701
CA2259304 C	20030624	CA19972259304	19970701
CA2316797 AA	20000629	CA19982316797	19981230
CN1110263 C	20030604	CN19971096605	19970701
CN1225557 A	19990811	CN19971096605	19970701
CN1283963 A	20010214	CN19988013375	19981230
DE69715630 D1	20021024	DE19976015630	19970701
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DE69813890 D1	20030528	DE19986013890T	19981230
DE69813890 T2	20040311	DE19986013890T	19981230
EP0915666 A1	19990519	EP19970931555	19970701
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EP1043940 A1	20001018	EP19980964984	19981230
EP1043940 B1	20030423	EP19980964984	19981230
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EP1203536 A3	20020515	EP20020075435	19970701
EP1203536 B1	20050914	EP20020075435	19970701
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US6432465 BA	20020813	US19970886630	19970701
US6558730 BA	20030506	US19970001455	19971231
WO9800037 A1	19980108	WO1997US11651	19970701
WO9933357 A1	19990708	WO1998US27726	19981230

Priority:

US19960020934P 19960701 US19960020937P 19960701 EP19970931555 19970701
WO1997US11651 19970701 US19970886630 19970701 US19970001455 19971231
WO1998US27726 19981230

Probable Assignee: KELLOGG NORTH AMERICA CO

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

Assignee(s): VILLAGRAN MARIA DOLORES ; VILLAGRAN FRANCISCO VALENTINO ; VILLAGRAN MARIA DOLORES MARTINES SERNA ; PROCTER AND GAMBLE CO CINCINNATI ; THE PROCTER AND GAMBLE COMPANY CINCINNATI ; THE PROCTER AND GAMBLE CO ; ASQUITH THOMAS NORTHRUP ; COLE BRANDI RENE ; GISAW YONAS ; HSIEH YEN PING CHIN ; KELLOGG NORTH AMERICA CO ; LAI OIKI SYLIVA ; LANNER DAVID ARTHUR

Inventor(s): (std): VILLAGRAN MARIA DOLORES ; LANNER DAVID ARTHUR ; HSIEH YEN PING CHIN ; VILLAGRAN FRANCISCO VALENTINO ; GISAW YONAS ; ASQUITH THOMAS NORTHRUP ; LAI OIKI SYLIVA ; VILLAGRAN MARIA DOLORES MARTIN ; COLE BRANDI RENE ; VILLAGRAN MARIA DOLORES MARINE ; VILLAGRAN M D ; LANNER D A ; HSIEH Y P C ; MARTINES SERNA VILLAGRAN MARIA ; GISAW Y ; ASQUITH T N ; LAI O S ; COLE RENE ; ASQUITH NORTHRUP ; LAI SYLIVA ; MARTINEZ SERNA VILLAGRAN MARIA ; HSIEH CHIN ; VILLAGRAN VALENTINO ; LANNER ARTHUR ; VILLAGRAN DOLORES ; COLE BRANDI R ; VILLAGRAN MARIA DOLORES MARTINES SERNA ; OS LAI ; MD VILLAGRAN ; Y PC HSIEH ; TN ASQUITH ; MARIA DOLORES VILLAGRAN ; FRANCISCO VALENTINO VILLAGRAN ; DAVID ARTHUR LANNER ; BRANDI RENE COLE ; Y GISAW ; MARIA DOLORES MARTINES SERNA VILLAGRAN ; YEN PING CHIN HSIEH ; M D VILLAGRAN ; Y P C HSIEH ; OIKI SYLIVA LAI ; LAI OIKI SYLVIA ; THOMAS NORTHRUP ASQUITH ; D A LANNER ; YONAS GISAW ; DA LANNER

Inventor(s): VILLAGRAN MARIA DOLORES MARTINEZ SERNA ; MARTINES SERNA VILLAGRAN MARIA DOLORES ; T N ASQUITH ; O S LAI ; VILLAGRAN MARIA DOLORES MARTINEZ ; MARIA DOLORES MARINES SERNA VILLAGRAN ; MARTINEZ SERNA VILLAGRAN MARIA DOLORES

Agent(s): SIM AND MCBURNEY; DIMOCK STRATTON LLP; TANI YOSHIKAZU; ABE KAZUO

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

Title: LOW FAT FRIED SNACK

Abstract: A process for preparing low fat shaped snack products having a light, crispy, crunchy texture is disclosed. A dough is formed from 50 percent to 70 percent flour, preferably potato flour, at least 3 percent hydrolyzed starches and a relatively low level of water (20 percent to 40 percent). This dough is formed into a sheet from which snack pieces are cut. The snack pieces are fried to provide a snack having 20 percent to 32 percent fat and having more and better flavor.

Classifications:

International (IPC 8-9): A23G3/34 A23L1/035 A23L1/10 A23L1/164 A23L1/214 A23L1/217 A23L1/307 (Advanced/Invention); A23G3/34 A23L1/307 (Advanced/Non-invention);

A23G3/34 A23L1/164 A23L1/214 A23L1/307 (Core/Invention)

International (IPC 1-7): A21D10/00 A21D13/00 A21D8/02 A23G3/00 A23L1/035 A23L1/09 A23L1/10 A23L1/214 A23L1/217 A23L1/307

CPC: Y10S426/808 A23L19/19 A23L7/13

European: A23L1/164E A23L1/217B

US: 426/439 426/549 426/808

Family:

Publication number	Publication date	Application number	Application date
AT104519 E	19940515	AT19900202421T	19900911
AU199063058 A1	19910328	AU19900063058	19900921
AU647045 B2	19940317	AU19900063058	19900921
CA2023885 AA	19910323	CA19902023885	19900823
CA2023885 C	19960227	CA19902023885	19900823
DE69008285 D1	19940526	DE19906008285	19900911
DE69008285 T2	19940929	DE19906008285T	19900911
DK0418955 T3	19940524	DK19900202421T	19900911
EP0418955 A2	19910327	EP19900202421	19900911
EP0418955 A3	19910612	EP19900202421	19900911
EP0418955 B1	19940420	EP19900202421	19900911
ES2053084 T3	19940716	ES19900202421T	19900911
JP3043385 B2	20000522	JP19900254032	19900921
JP3168050 A2	19910719	JP19900254032	19900921
MX171880 B	19931122	MX19900022513	19900921
SA74 B1	20030125	SA19910110217	19910122
US5464643 A	19951107	US19930164583	19931209

Priority:

US19890411353 19890922 US19890438275 19891116 CA19902023885 19900823
EP19900202421 19900911 US19930164583 19931209

Probable Assignee: KELLOGG NORTH AMERICA CO

Assignee(s): (std): LODGE RICHARD W ; PROCTER AND GAMBLE ; PUROKUTAA ANDO GYANBURU CO ZA ; THE PROCTER AND GAMBLE COMPANY

Assignee(s): THE PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE COMPANY THE ; THE PROCTER AND GAMBLE CO CINCINNATI OHIO ; THE PROCTER AND GAMBLE CO CINCINNATI OHIO US ; PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE CO THE ; LODGE RICHARD WORTHINGTON ; KELLOGG NORTH AMERICA CO

Inventor(s): (std): RICHYAADO WAASHINGTON ROTSUJI ; RICHYAADO WAASHINGTON ROTSUJI ; LODGE RICHARD W ; LODGE RICHARD WORTHINGTON ; RICHARD WORTHINGTON LODGE

Inventor(s): LODGE RICHARD WORTHINGTON CINCINNATI OHIO 45239 US ; LODGE RICHARD WORTHINGTON CINCINNATI OHIO 45239

Agent(s): PHILLIPS ORMONDE FITZPATRICK; SIM AND MCBURNEY

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

Title: HOLLOW CONFECTIONERY AND METHOD FOR PRODUCING THE SAME

Abstract: This invention provides a food product that allows intake of all of the nutritional components of soybeans, has no smell of raw soybeans, has good flavor, is easy to eat, can increase the soybean content, and can be eaten by children and adults. Provided is a hollow confectionery obtained by baking dough comprising soybeans, a starch, and a pregelatinized starch.

Classifications:

International (IPC 8-9): A21D A21D13/00 A21D13/08 A23G A23G3/00 A23G3/34 A23G3/50 A23G3/54 A23L1/0522 A23L1/20 A23L1/211 A23P1/14 (Advanced/Invention);

A21D13/00 A23G3/50 (Core/Invention);

A21D A23G (Subclass/Invention)

CPC: A21D2/186 A21D2/266 A23G3/545 A23L11/07 A23L29/212 A21D13/80

European: A21D2/18E A21D2/26D4 A23G3/54H A23L1/0522 A23L1/20D4

US: 426/496 426/502 426/550

Family:

Publication number	Publication date	Application number	Application date
AU2011319045 AA	20120426	AU20110319045	20111019
AU2011319045 BB	20150212	AU20110319045	20111019
BR112013009384 A2	20160719	BR20131109384	20111019
CA2814087 AA	20130408	CA20112814087	20111019
CN103167804 A	20130619	CN201180049878	20111019
CN103167804 B	20151014	CN201180049878	20111019
EP2630871 A1	20130828	EP20110834375	20111019
HK1185764 A1	20140228	HK20130113353	20131129
IN03175DN2013 A	20141114	IN2013DN03175	20130410

JP2012053536 A1	20140224	JP20120539744T	20111019
JP5959437 B1	20160802	JP20120539744T	20111019
KR20130129202 A	20131127	KR20137012742	20111019
MX2013004378 A1	20130628	MX20130004378	20111019
RU2013122742 A	20141127	RU20130122742	20111019
RU2565725 C2	20151020	RU20130122742	20111019
SG189237 A1	20130628	SG20130024633	20111019
TH136656 A	20140919	TH20131002066	20111019
TW201223453 A	20120616	TW20110137923	20111019
US2013216680 AA	20130822	US20110880300	20111019
WO12053536 A1	20120426	WO2011JP74014	20111019
ZA201302433 A	20140625	ZA20130002433	20111019

Priority:

JP20100234488 20101019 WO2011JP74014 20111019

Probable Assignee: OTSUKA PHARMACEUTICAL CO LTD

Assignee(s): (std): OTSUKA PHARMA CO LTD ; YAMADA KAORU

Assignee(s): OTSUKA PHARMACEUTICAL CO ; OTSUKA PHARMACEUTICAL CO LTD ; OTSUKA FARMAS JUTIKAL KO ; OTSUKA PHARMA CO

Inventor(s): (std): JAMADA KAORU ; YAMADA KAORU

Inventor(s): KAORU YAMADA

Agent(s): FREEHILLS PATENT ATTORNEYS; FPA PATENT ATTORNEYS PTY LTD; MARKS AND CLERK; HOFFMANN EITL; KING AND WOOD MALLESONS; SAEGUSA AND PARTNERS

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

27) Family number: 1256499 (GB1484455A)

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Title: METHOD OF PRODUCING A SIMULATED PASTA SNACK PRODUCT

Abstract: Process for producing a novel foodstuff, that is a simulated dough snack product and a semi-manufactured product thereof, by mixing a dehydrated potato product with ungelatinised starch and water, extruding this mixture under pressure and temperature conditions under which partial gelatinisation of the starch takes place, slicing and subsequent drying of the extruded product to form a semi-manufactured product and, if required, subsequent cooking of the semi-manufactured product by boiling, frying or baking.

Classifications:

International (IPC 8-9): A23L1/164 A23L1/216 A23L1/217 A23L19/18 (Advanced/Invention);

A23L1/164 A23L1/214 (Core/Invention)

International (IPC 1-7): A23G A23L1/00 A23L1/04 A23L1/10 A23L1/16 A23L1/164 A23L1/18 A23L1/214 A23L1/216

CPC: A23L19/19 A23L7/117 A23L7/13

European: A23L1/164 A23L1/164E A23L1/217B

Family:

Publication number	Publication date	Application number	Application date
AT342960 B	19780510	AT19740008305	19741016
AT377898 B	19850510	AT19760000833	19760206
AT830574 A	19770815	AT19740008305	19741016
AT83376 A	19841015	AT19760000833	19760206
BE821144 A	19750416	BE19740149597	19741016
BE838332 A4	19760806	BE19760164141	19760206
BE838332 R	19760806	BE19760164141	19760206
CA1050816 A1	19790320	CA19740211553	19741016
CH611778 A	19790629	CH19740013882	19741016
CH621689 A	19810227	CH19760001486	19760206
DE2449283 A1	19750430	DE19742449283	19741016
DE2449283 C2	19830721	DE19742449283	19741016
DE2604716 A1	19760819	DE19762604716	19760206
ES431068 A1	19761016	ES19740431068	19741016
ES444952 A2	19771201	ES19760444952	19760206
FR2247985 A1	19750516	FR19740034993	19741017
FR2247985 B1	19790608	FR19740034993	19741017
FR2299820 A2	19760903	FR19760003277	19760206
FR2299820 B2	19811218	FR19760003277	19760206
GB1484455 A	19770901	GB19730048463	19731017
GB1525631 A	19780920	GB19750005401	19750207
IE40065 B	19790228	IE19740002135	19741016
IE40065 L	19750417	IE19740002135	19741016
IE43842 B	19810617	IE19760000234	19760205
IE43842 L	19760807	IE19760000234	19760205
IT1026023 A	19780920	IT19740053564	19741016
IT1066089 A	19850304	IT19760047957	19760205
LU71123 A	19760819	LU19740071123	19741016
LU74317 A	19760819	LU19760074317	19760206
NL159000 B	19790115	NL19740013594	19741016
NL179180 B	19860303	NL19760001229	19760206
NL7413594 A	19750421	NL19740013594	19741016
NL7601229 A	19760810	NL19760001229	19760206
NO141302 B	19791105	NO19740003740	19741016

NO141302 C	19800213	NO19740003740	19741016
NO144784 B	19810803	NO19750001335	19750415
NO144784 C	19811111	NO19750001335	19750415
NO743740 A	19750512	NO19740003740	19741016
NO743740 L	19750512	NO19740003740	19741016
NO751335 A	19760810	NO19750001335	19750415
NO751335 L	19760810	NO19750001335	19750415
SE411996 B	19800218	SE19740013061	19741016
SE411996 C	19800605	SE19740013061	19741016
SE422525 B	19820315	SE19750004346	19750415
SE422525 C	19820624	SE19750004346	19750415
SE7413061 A	19750418	SE19740013061	19741016
SE7413061 L	19750418	SE19740013061	19741016
SE7504346 A	19760809	SE19750004346D	19750415
ZA7406595 A	19760630	ZA19740006595	19741016
ZA7600705 A	19770126	ZA19760000705	19760206

Priority:

GB19730048463 19731017 GB19750005401 19750207

Probable Assignee: TOMS FOODS LTD

Assignee(s): (std): CPG PROD CORP ; TOMS FOODS LTD ; TOM S FOOD LTD ; TOMS S FOODS LTD ; TOM S FOODS LTD ; TOM S FOODS LIMITED

Assignee(s): TOM S FOODS LTD WILMINGTON DELAWARE VER ST V AM ; TOM S FOODS LTD TE WILMINGTON DELAWARE VER ST V AM ; TOMS FOODS LTD US ; CPG PRODUCTS CORP ; CPG PRODUCTS CORP 55426 MINNEAPOLIS MINN US ; CPG PRODUCTS CORP TE WILMINGTON DELAWARE VER ST V ; CPG PRODUCTS CORP TE WILMINGTON DELAWARE VER ST V AM ; ROMPALA TADEUSZ ; SEAL RICHARD

Inventor(s): (std): ROMPALA T ; ROMPALA TADEUS ; SEAL R ; SEAL RICHARD ; ROMPALA TADEUSZ

Inventor(s): RICHARD SEAL ; R SEAL ; ROMPALA TADEUSZ LONDON GB ; TADEUSZ ROMPALA ; T ROMPALA ; SEAL RICHARD CHILCOMPTON SOMERSET GB

28) Family number: 33434525 (US2006222740A)

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Title: FOOD PRODUCT

Abstract: This invention pertains to a baked product comprising rice flour, pregelatinised rice starch, and optionally modified rice starch. Such products have good acceptability in internal and external properties and appearance, similar to that of wheat flour containing baked products.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/04 A21D13/06 A21D13/08 A23L1/29 A23L33/00 (Advanced/Invention); A21D13/00 A23G0/54 A23L1/29 (Core/Invention)

International (IPC 1-7): A23G0/54

CPC: A21D13/047 A21D13/40 A21D13/066 A21D13/04

European: A21D13/04 A21D13/06D2

US: 426/94

Family:

Publication number	Publication date	Application number	Application date
AU2006232333 AA	20061012	AU20060232333	20060403
AU2006232333 BB	20120216	AU20060232333	20060403
CA2603713 AA	20071003	CA20062603713	20060403
CN101155514 A	20080402	CN200680011036	20060403
CN102334526 A	20120201	CN201110235946	20060403
EP1865783 A1	20071219	EP20060749114	20060403
MY148853 A	20130614	MY20060001493	20060403
SG126004 A1	20061030	SG20050002033	20050404
TH84557 A	20070517	TH20061001508	20060403
US2006222740 AA	20061005	US20060395767	20060331
WO06107809 A1	20061012	WO2006US12192	20060403

Priority:

SG20050002033 20050404 WO2006US12192 20060403

Probable Assignee: NATIONAL STARCH AND CHEMICAL INVESTMENT HOLDING CORP

Assignee(s): (std): WONG NYOK J ; LEOW BOON K ; OON SOON K ; TRKSAL RALPH ; NAT STARCH CHEM INVEST ; LEOW BOON KENG ; OON SOON KEAT ; KAO CHAI Y ; KAO CHAI YEN ; KOH MAY W ; KOH MAY WEI ; NATINAL STARCH AND CHEMICAL IN ; BRUNOB II BV ; CORN PRODUCTS DEV INC ; WONG NYOK JOO

Assignee(s): CORN PRODUCTS DEVELOPMENT INC ; NATIONAL STARCH AND CO ; NATIONAL STARCH AND CHEMICAL INVESTMENT HOLDING CORP ; NATINAL STARCH AND CHEMICAL INVESTMENT HOLDING CORP ; NATIONAL STARCH AND CO INVESTMENT HOLDING CORP ; NATIONAL STARCH AND CHEMICAL INVESTMENT HOLDING CO ; NATINAL STARCH AND CHEMICAL INVESTMENT HOLDING COR

Inventor(s): (std): KAO CHAI Y ; WONG NYOK J ; LEOW BOON K ; KOH MAY W ; OON SOON K ; TRKSAL RALPH ; KAO CHAI YEN ; WONG NYOK JOO ; LEOW BOON KENG ; KOH MAY WEI ; OON SOON KEAT ; JOO WONG NYOK ; YEN KAO CHAI ; LEOW BOON KENG AMY ; KOH MAY WEI WINNIE ; KEAT OON SOON ; KENG LEOW BOON ; WEI KOH MAY ; RALPH TRKSAL

Inventor(s): OON SOON ; KOH MAY ; KAO CHAI ; WONG NYOK ; LEOW BOON ; BOON KENG LEOW ; MAY WEI KOH ; CHAI YEN KAO ; SOON KEAT OON ; NYOK JOO WONG

Agent(s): CALLINANS; FISHER ADAMS KELLY CALLINANS; SPRUSON AND FERGUSON; OGILVY RENAULT LLP SENCRL SRL; NATIONAL STARCH AND CHEMICAL COMPANY; NATIONAL STARCH AND CHEMICAL CO

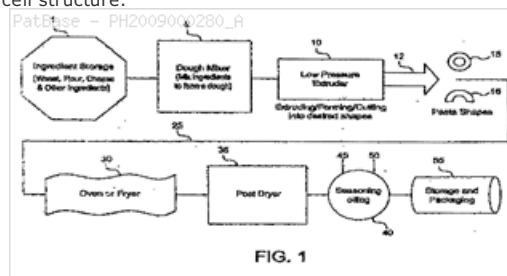
Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LC LI LK LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG PH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

Abstract: Cheese crackers or snacks having a pasta shape are produced by admixing at least one flour, cheese, and water to obtain a dough having a real cheese content of from about 5 percent by weight, to about 60 percent by weight, based upon the weight of the dough, extruding the dough at a pressure and temperature which avoid substantial gelatinization of starch and expansion of the dough. The dough is extruded through a die to obtain a shaped dough rope, which may be cut at the die into shaped dough pieces. The shaped dough pieces may be baked or fried to obtain shaped cheese crackers or snacks in the form of a pasta shape, such as a hollow, grid, helix or spiral shape. Additionally, the crackers or snacks exhibit a non-glassy crispy or crunchy, texture, and a leavened, non-puffed cell structure.

Classifications:

International (IPC 8-9): A21D2/00 A21D2/18
A23L1/0522 (Advanced/Invention)

**Family:**

Publication number	Publication date	Application number	Application date
PH2009000280 A	20110627	PH20090000280	20090826

Priority:

US20080230359 20080823

Probable Assignee: KRAFT FOODS GLOBAL BRANDS LLC
Assignee(s): KRAFT FOODS GLOBAL BRANDS LLC
Inventor(s): (std): JAN KARWOWSKI ; VANI VEMULAPALLI
Agent(s): SYCIP SALAZAR ET AL

Title: CAT FOOD COATED WITH ASCOMYCETUS OR ASPOROGENOUS YEASTS

Abstract: The palatability of dry animal food is improved by coating such food with yeast such as ascomycetous yeasts or asporogenous yeasts. In one embodiment dry animal food kibbles are coated with either *Torulopsis utilis* or *Saccharomyces cerevisiae*.

Classifications:

International (IPC 8-9): A23J3/32 A23J3/34 A23K1/00 A23K1/18 A23L1/28 A23L1/30 A61K36/064
A61K47/00 (Advanced/Invention);
A23J3/00 A23K1/00 A23K1/18 A23L1/30 A61K36/06 (Core/Invention)

International (IPC 1-7): A23B4/00 A23B4/14 A23K1/00 A23K1/16 A23K1/18 A23L1/216 A23L1/28 A61K35/72 A61K47/00
CPC: Y10S426/805 Y10S514/974 A23K40/30 A23K10/16 A23J3/32 A23J3/347 A61K36/064 A23L33/14 A23K50/45

European: A23J3/32 A23J3/34D A23K1/00B3 A23K1/00C2 A23K1/18N4 A23L1/30P A61K35/72 A61K36/064
US: 424/359 424/93.51 426/2 426/289 426/533 426/534 426/62 426/635 426/650 426/656 426/805 426/92 426/96 514/773 514/974

Family:

Publication number	Publication date	Application number	Application date
CA1047925 A1	19790206	CA19750220133	19750214
FR2361908 A1	19780317	FR19750006832	19750305
FR2361908 B1	19790209	FR19750006832	19750305
GB1489444 A	19771019	GB19750006622	19750217
US3997675 A	19761214	US19740448208	19740305
US4000319 A	19761228	US19740463314	19740423
US4118512 A	19781003	US19750598993	19750725
US4265913 A	19810505	US19760653214	19760128

Priority:

US19740448208 19740305 US19740463314 19740423 US19740473347 19740528
 CA19750220133 19750214 GB19750006622 19750217 FR19750006832 19750305
 US19760653214 19760128

Probable Assignee: CANAAN PRODUCTS

Assignee(s): (std): CANAAN PROD INC ; CANAAN PRODUCTS ; EICHELBURG ROBERT J ; EICHELBURG ROBERT JAMES

Assignee(s): CANAAN PRODUCTS INC

Inventor(s): (std): EICHELBURG ROBERT J ; EICHELBURG ROBERT JAMES

Title: COMPOSITION CONTAINING ANIMAL PARTS FOR PRODUCTION OF A FRIED SNACK FOOD AND METHOD FOR PRODUCTION THEREOF

Abstract: A puffed food composition is provided by extruding a mixture of ground animal parts and starch whereby the mixture is at least partially gelatinized during extrusion into a shape-sustaining form. The form is puffed either at the die of

the extruder, or in subsequent hot oil frying, or both. With added flavoring, the puffed composition has the taste, texture and mouth feel of fried pork skins. The process accommodates a wide variety of animal parts without the necessity of substantial changes in the process parameters.

Classifications:

International (IPC 8-9): A22C7/00 A23L1/00 A23L1/01 A23L1/31 A23L1/312 A23L1/314 A23P1/00 (Advanced/Invention); A23L1/00 A23L1/01 A23L1/31 A23L1/314 A23P1/00 (Core/Invention)
International (IPC 1-7): A22C7/00 A23L1/01 A23L1/195 A23L1/31 A23P1/00
CPC: Y10S426/808 A23L13/426 A23L13/20 A23P30/34
European: A23L1/00P14B2 A23L1/312 A23L1/314B4
US: 426/417 426/438 426/445 426/513 426/641 426/661 426/808

PatBase - CA1122847_A1

SUBSTITUTE

REMPLACEMENT

SECTION is not Present

Cette Section est Absente

Family:

Publication number	Publication date	Application number	Application date
AR225177 A1	19820226	AR19800281443	19800618
AT6190 E	19840315	AT19800100716T	19800213
AU198058476 A1	19810108	AU19800058476	19800516
AU527635 B2	19830317	AU19800058476	19800516
BR8008715 A	19810414	BR19800008715	19800618
CA1122847 A1	19820504	CA19800351934	19800514
DE3066534 D1	19840322	DE19803066534	19800213
DK71081 A	19810218	DK19810000710	19810218
EP0020849 A1	19810107	EP19800100716	19800213
EP0020849 B1	19840215	EP19800100716	19800213
ES492272 A0	19810616	ES19800492272	19800610
ES8105560 A1	19810616	ES19800492272	19800610
MX6316 U	19850401	MX19800008881U	19800618
NZ193747 A	19811215	NZ19800193747	19800516
US4262028 A	19810414	US19790049063	19790618
WO8002788 A1	19801224	WO1980US00796	19800618

Priority:

US19790049063 19790618 EP19800100716 19800213 CA19800351934 19800514
WO1980US00796 19800618

Probable Assignee: BEATRICE COMPANIES INC

Assignee(s): (std): BEATRICE FOODS CO

Assignee(s): CITICORP INDUSTRIAL CREDIT INC ; FOODS CO BEATRICE ; RUDOLPH FOODS CO INC ; RUDOLPH FOODS CO INC A CORP OF DE ; RUDOLPH FOODS CO INC A CORP OF OH ; HAAS ROBERT E ; RUDOLPH JOHN E ; GRAHAM CHARLES I ; MEYER ROBERT H ; BEATRICE COMPANIES INC

Inventor(s): (std): GRAHAM C ; GRAHAM CHARLES I ; HAAS R ; HAAS ROBERT E ; HASS ROBERT E ; MEYER R ; MEYER ROBERT H ; RUDOLPH J ; RUDOLPH JOHN E ; RUDOLPHS J E ; BRAMAM CHARLES I ; MEYER R H ; HAAS R E ; GRAHAM C I

Inventor(s): CHARLES I BRAMAM ; CHARLES I GRAHAM ; R H MEYER ; RH MEYER ; ROBERT E HAAS ; ROBERT E HASS ; ROBERT H MEYER ; JOHN E RUDOLPH

Agent(s): GRIFFITH HACK; GEORGE H RICHES AND ASSOCIATES

Designated states: AT BE BR CH DE DK FR GB IT JP LU NL SE

(32) Family number: 29125550 (US2005100652A)

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Title: PROCESS FOR THE PREPARATION OF SOY BASED LOW-FAT AND HIGH PROTEIN SNACK

Abstract: The present invention relates to a soy based ready-to-eat low-fat high protein snack food and a process thereof, said process comprising d ready-to-eat low-fat, high protein snack by blending in a ribbon blend, full fat soy flour (5-20 percent) bengal gram flour (24-40 percent) rice flour (18-20 percent), chilli powder (0.5-0.7 percent), salt (1.8-1.9 percent), ajwain (0.5-0.7 percent), baking powder (0.25-0.35 percent) to obtain a dry mix, which, in turn, is mixed with water (25-30 percent) in Hobart mixer to form a dough which is extruded into desired shape and thickness and baked for 15-60 minutes at a temperature range of 165-190 degrees centigrade to finally obtain a product having protein content (24-25 percent), fat (10-11.5 percent)

Classifications:

International (IPC 8-9): A23L1/217 A23L1/305 A23L1/36 A21D13/00 A23G3/50 A23L1/164 A23L1/20 A23L1/30 (Advanced/Invention);
A21D13/00 A23G3/34 A23L1/164 A23L1/20 A23L1/214 A23L1/30 A23L1/305 A23L1/36 (Core/Invention)
International (IPC 1-7): A23G3/00 A23L1/164 A23L1/20 A23L1/217 A23L1/305 A23L1/36
CPC: A23L33/185 A23L7/117 A23L11/07
European: A23L1/164 A23L1/20D4 A23L1/305C
US: 426/496 426/549 426/629 426/634 426/653

Family:

Publication number	Publication date	Application number	Application date
AU2002247923 AA	20031008	AU20020247923	20020326
JP2005520531 T2	20050714	JP20030577658T	20020326
JP4154340 B2	20080924	JP20030577658T	20020326
NO20031251 A0	20030318	NO20030001251	20030318
NO325379 B1	20080414	NO20030001251	20030318
SE200300753 A	20030927	SE20030000753D	20030320
SE200300753 A0	20030320	SE20030000753	20030320
SE200300753 L	20030927	SE20030000753	20030320
SE527355 C2	20060214	SE20030000753	20030320
US2005100652 AA	20050512	US20020380863	20020326
US7462371 BB	20081209	US20020380863	20020326
WO03079815 A1	20031002	WO20021B01154	20020326

Priority:

WO20021B01154 20020326

Probable Assignee: COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH

Assignee(s): (std): CHANDRASEKHARA HOLENARASIPURA ; COUNCIL SCIENT IND RES ; COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH ; KANYA THIRUMAKUDALU CHIKKARAJA ; INDIRA TYAKAL NANJUNDIAH ; PRAKASH VISWESHWARIAH ; INDIRA TYAKAL N ; RAO APPU RAO GOPALA R A ; RAO APPU RAO GOPALA RAO APPU

Assignee(s): RAO APPU RAO GOPALA RA ; KANYA THIRUMAKUDALU CHIKKARAJA SINDHU ; DELHI 110 001 IN ; KANYA THIRUMAKUDALU CHIKKARAJA S ; CHANDRASEKHARA HOLENARASIPURA NANJUNDIAH ; CHANDRASEKHARA HOLENARASIPURA N

Inventor(s): (std): VISWESHWARIAH PRAKASH ; TYAKAL NANJUNDIAH INDIRA ; THIRUMAKUDALU CHIKKARAJA SINDHU KANYA ; PRAKASH VISWESHWARIA ; KANYA THIRUMAKUDALU CHIKKARAJU ; KANYA THIRUMAKUDALU CHIKKARAJA SINDHU ; HOLENARASIPURA NANJUNDIAH CHANDRASEKHARA ; GOPALA APPU RAO ; APPU RAO GOPALA RAO APPU RAO ; RAO APPU RAO GOPALA RAO APPU ; PRAKASH VISWESHWARIAH ; KANYA THIRUMAKUDALU CHIKKARAJA ; INDIRA TYAKAL NANJUNDIAH ; CHANDRASEKHARA HOLENARASIPURA ; RAO APPU RAO GOPALA R A ; KANYA THIRUMAKUDALU CHIKKARAJU SINDHU ; INDIRA TYAKAL N ; CHANDRASEKHARA HOLENARASIPURA NANJUNDIAH

Inventor(s): CHANDRASEKHARA HOLENARASIPURA N ; CHANDRASEKHARA HOLENARASIPURA NANJUNDIAH ; KANYA THIRUMAKUDALU CHIKKARAJA S ; RAO APPU RAO GOPALA RA ; INDIRA TYAKAL ; RAO APPU RAO GOPALA

Agent(s): IKEUCHI SATO AND PARTNER PATENT ATTORNEYS; GROTH AND CO KB; JAY S CINAMON, ABELMAN FRAYNE AND SCHWAB; JAY S CINAMON ABELMAN FRAYNE AND SCHWAB; ABELMAN FRAYNE AND SCHWAB

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

33) Family number: 43384568 (US2009155447A)

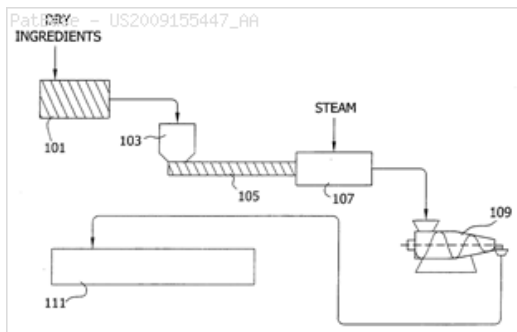
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Title: PROTEIN EXTRUDATES COMPRISING OMEGA-3 FATTY ACIDS

Abstract: The present invention relates to food materials containing a high concentration of vegetable protein and omega-3 fatty acids and processes for their manufacture. More particularly, the present invention relates to protein extrudates containing high concentrations of soy protein and omega-3 fatty acids, processes for manufacturing such protein extrudates, and the use of such protein extrudates as food ingredients.

Classifications:

International (IPC 8-9): A23J1/00 A23J3/00 A23J3/16 A23J3/26 A23L1/00 A23L1/30 A23L1/305 A23P1/14 (Advanced/Invention); A23J1/00 A23J3/00 A23L1/00 A23L1/30 A23L1/305 A23P1/14 (Core/Invention)
CPC: A23L7/126 A23L33/115 A23L33/12 A23L33/185 A23P30/20 A23P30/34 A23J3/26 A23J3/16 A23V2002/00
European: A23J3/16 A23J3/26 A23L1/00P12 A23L1/00P14B2 A23L1/164C A23L1/305C A23L1/30C A23L1/30C2 A23P1/14B2 K23V2/00
US: 426/448 426/448S 426/656 426/656P



Family:

Publication number	Publication date	Application number	Application date
US2009155447 AA	20090618	US20070955117	20071212
WO09076131 A1	20090618	WO2008US85381	20081203

Priority:

US20070955117 20071212

Probable Assignee: SOLAE LLC

Assignee(s): (std): MOORE JOSHUA J ; SOLAE LLC ; SOLORIO SANTIAGO

Inventor(s): (std): SOLORIO SANTIAGO ; MOORE JOSHUA J
Agent(s): SOLAE LLC; AMJAD HOLLY M 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 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 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

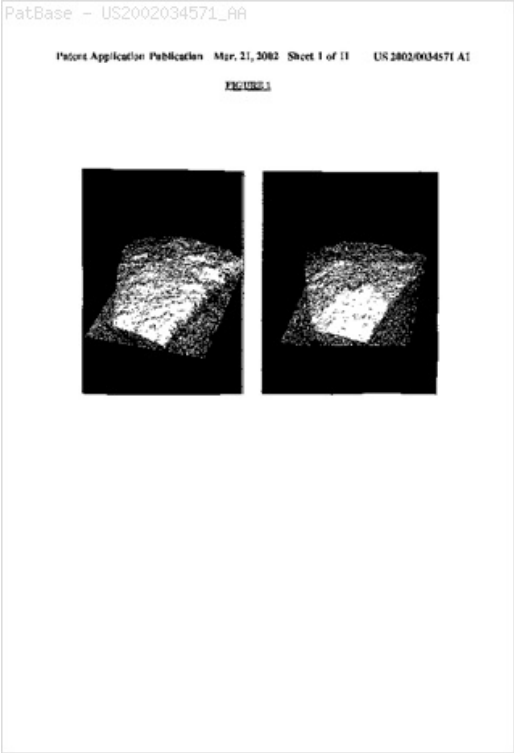
34) Family number: 29530570 (US2002034571A) © PatBase

Title: PROCESS FOR PREPARING TORTILLA CHIP DOUGH

Abstract: Uniformly shaped snack chips, preferably tortilla-type chips, having raised surface features and a method for preparing the same. The chips can be made from a dough composition comprising pre-cooked starch-based material and pregelatinized starch. 20 Preferably, the snack chips have raised surface features comprising from about 12 percent to about 40 percent large surface features; from about 20 percent to about 40 percent medium surface features; and from about 25 percent to about 60 percent small surface features. In one embodiment, the average thickness of the snack chip is from about 1 mm to about 3 mm; the average thickness of raised surface features is from about 2.3 mm to about 3.2 mm; the maximum 25 thickness of the chip is less than about 5.5 mm; and the coefficient of variation of the chip thickness is greater than about 15 percent.

Classifications:

International (ipc 8-9): A21C1/00 A21C1/14 A21D10/00 A23G3/34 A23L1/164 B01F15/00 (Advanced/Invention); A21C1/14 A21D10/00 B01F15/00 (Advanced/Non-invention)
International (ipc 1-7): A21C1/14 A21D10/00 A23G3/00 B01F15/00
CPC: A23L7/117 A23L7/13 A21C1/145 A21C1/006
European: A21C1/00D A21C1/14K A23L1/164 A23L1/164E
US: 426/519 426/519S 426/549 426/549P



Family:

Publication number	Publication date	Application number	Application date
AU2001265055 AA	20011211	AU20010265055	20010525
AU200165055 A1	20011211	AU20010065055	20010525
AU200165055 A5	20011211	AU20010065055	20010525
BRPI0111181 A	20030603	BR2001PI11181	20010525
CA2406934 AA	20021022	CA20012406934	20010525
CN1635835 A	20050706	CN20018010274	20010525
EP1471790 A2	20041103	EP20010939549	20010525
JP2003534017 T2	20031118	JP20010587583T	20010525
KR20030010644 A	20030205	KR20027016120	20010525
MXPA02011746 A1	20030327	MX2002PA11746	20010525
US2002034571 AA	20020321	US20010866012	20010524
WO0191561 A2	20011206	WO2001US17183	20010525
WO0191561 C1	20030530	WO2001US17183	20010525

Priority:

US20000207937P 20000527 US20000207945P 20000527 US20010866012 20010524
WO2001US17183 20010525

Probable Assignee: PROCTER AND GAMBLE CO

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

Assignee(s): PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE COMPANY ; THE PROCTER AND GAMBLE CO ; TERAS LEE MICHAEL ; ZIMMERMAN STEPHEN PAUL ; GROVES RUSSELL WILLIAM ; HANEY MICHAEL WAYNE ; JONES CHARLES EDWARD ; LANNER DAVID ARTHUR ; PALCIC MERRILEE LADONNA

Inventor(s): (std): ZIMMERMAN STEPHEN PAUL ; TERAS LEE MICHAEL ; GROVES RUSSELL WILLIAM ; LANNER DAVID ARTHUR ; JONES CHARLES EDWARD ; PALCIC MERRILEE LADONNA ; HANEY MICHAEL WAYNE ; GROVES RUSSEL WILLIAM ; JONES CHARLES EDWARDS ; PAUL ZIMMERMAN STEPHEN ; MICHAEL TERAS LEE ; WILLIAM GROVES RUSSELL

Inventor(s): STEPHEN PAUL ZIMMERMAN ; LEE MICHAEL TERAS ; RUSSELL WILLIAM GROVES ; DAVID ARTHUR LANNER ; CHARLES EDWARD JONES ; MERRILEE LADONNA PALCIC ; MICHAEL WAYNE HANEY ; RUSSEL WILLIAM GROVES ; CHARLES EDWARDS JONES

Agent(s): DIMOCK STRATTON LLP; TANI YOSHIKAZU; ABE KAZUO

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 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 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

35) Family number: 29611574 (US2002022076A) © PatBase

Title: PROCESS FOR MAKING TORTILLA CHIPS WITH CONTROLLED SURFACE BUBBLING

Abstract: Uniformly shaped snack chips, preferably tortilla-type chips, having raised surface features and a method for preparing the same. The chips can be made from a dough composition comprising pre-cooked starch-based material and pregelatinized starch. Preferably, the snack chips have raised surface features comprising from about 12 percent to about 40 percent large surface features; from about 20 percent to about 40 percent medium surface features; and from about 25 percent to about 60 percent small surface features. In one embodiment, the average thickness of the snack chip is from about 1 mm to about 3 mm; the average thickness of raised surface features is from about 2.3 mm to about 3.2 mm; the maximum thickness of the chip is less than about 5.5 mm; and the coefficient of variation of the chip thickness is greater than about 15 percent.

Classifications:

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

A23L1/164 (Advanced/Invention);

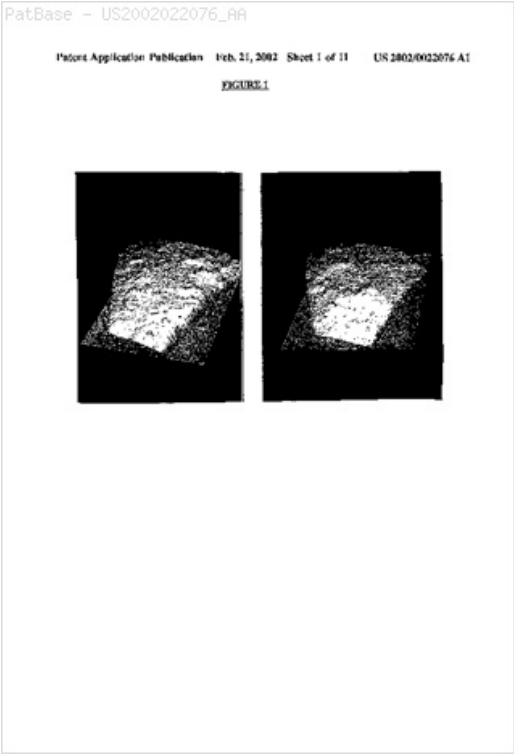
A23L1/164 (Advanced/Non-invention)

International (IPC 1-7): A21D10/00 A23G3/00 A23L1/164

CPC: Y10S426/808 A23L7/13 A23L7/117

European: A23L1/164 A23L1/164E

US: 426/438 426/438S 426/439 426/512 426/512S 426/516 426/516S 426/517 426/517S 426/549 426/549S 426/560 426/560P 426/808 426/808S



Family:

Publication number	Publication date	Application number	Application date
AU2001265053 AA	20011211	AU20010265053	20010525
AU200165053 A1	20011211	AU20010065053	20010525
AU200165053 A5	20011211	AU20010065053	20010525
BRPI0111214 A	20030401	BR2001PI11214	20010525
CA2406969 AA	20021022	CA20012406969	20010525
CN1441640 A	20030910	CN20018010275	20010525
EP1284606 A2	20030226	EP20010939547	20010525
JP2003534785 T2	20031125	JP20010587603T	20010525
KR20030063115 A	20030728	KR20027016121	20010525
MXPA02011752 A1	20030327	MX2002PA11752	20010525
US2002022076 AA	20020221	US20010866007	20010524
US6572910 BB	20030603	US20010866007	20010524
WO0191582 A2	20011206	WO2001US17180	20010525
WO0191582 A3	20020321	WO2001US17180	20010525

Priority:

US20000208080P 20000527 US20010866007 20010524 WO2001US17180 20010525

Probable Assignee: KELLOGG NORTH AMERICA CO

Assignee(s): (std): PROCTER AND GAMBLE ; ZIMMERMAN STEPHEN PAUL ; TERAS LEE MICHAEL

Assignee(s): LANNER DAVID ARTHUR ; KELLOGG NORTH AMERICA CO ; PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE COMPANY ; CHIN HSIEH YEN PING ; FITENY MARK JOSEPH ; GROVES RUSSELL WILLIAM ; HERRING JOHN RUSSELL ; HSIEH YEN PING CHIN ; JONES CHARLES EDWARD

Inventor(s): (std): CHIN HSIEH YEN PING ; FITENY MARK JOSEPH ; GROVES RUSSELL WILLIAM ; HERRING JOHN RUSSELL ; HSIEH Y P C ; HSIEH YEN PING CHIN ; JONES CHARLES EDWARD ; LANNER D A ; LANNER DAVID ARTHUR ; TERAS LEE MICHAEL ; ZIMMERMAN S P ; ZIMMERMAN STEPHEN PAUL

Inventor(s): CHARLES EDWARD JONES ; Y P C HSIEH ; Y PC HSIEH ; YEN PING CHIN HSIEH ; LEE MICHAEL TERAS ; MARK JOSEPH FITENY ; RUSSELL WILLIAM GROVES ; S P ZIMMERMAN ; SP ZIMMERMAN ; STEPHEN PAUL ZIMMERMAN ; JOHN RUSSELL HERRING ; D A LANNER ; DA LANNER ; DAVID ARTHUR LANNER

Agent(s): DIMOCK STRATTON LLP; TANI YOSHIKAZU; ABE KAZUO

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 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 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

36) Family number: 30320586 (US2006134285A)

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Title: METHOD OF MAKING A SHELF STABLE EDIBLE SNACK HAVING AN OUTER DOUGH LAYER

Abstract: The present invention is directed to a method of making a shelf stable edible snack. The method comprises the steps of: (A) providing an edible core having an outside surface; and (B) applying at least one outer dough layer that substantially covers the outside surface of the edible core; wherein the outer layer is applied by a method comprising the steps of: (a) applying a base liquid onto the outside surface of the edible core, thereby forming a liquid coated component; (b) applying a dry powder to the liquid coated component, thereby forming an edible layered component; and (c) optionally, (i) drying the liquid coated core after step (a), (ii) drying the edible layered component after step (b), or (iii) drying the liquid coated core after step (a) and drying the edible layered component after step (b); and (d) cooking to form the shelf stable edible snack, wherein the outer dough layer has a water activity of about 0.2 to about 0.8 at 25 degrees centigrade

Classifications:

International (IPC 8-9): A21D10/00 A21D13/00 A21D13/08 A23L1/00 A23L1/164 A23L1/36 (Advanced/Invention)

International (IPC 1-7): A21D13/00 A21D13/08 A23L1/00 A23L1/164 A23L1/36

CPC: A23L7/122 A23P20/10 A23P20/12 A21D6/001 A21D13/22 A21D13/31 A23L25/25

European: A21D13/00B A21D13/00B2 A21D13/00D2 A21D13/08B A21D6/00B A23L1/00P8B A23L1/00P8B4 A23L1/164B A23L1/36B2

US: 426/302 426/302P 426/549 426/549S

Family:

Publication number	Publication date	Application number	Application date
AT468026 E	20100615	AT20030751866T	20030814
AU2003269971 AA	20040303	AU20030269971	20030814
AU2003269971 BB	20100527	AU20030269971	20030814
CA2495224 AA	20050211	CA20032495224	20030814
DE60332632 D1	20100701	DE20036032632	20030814
EP1528862 A1	20050511	EP20030751866	20030814
EP1528862 B1	20100519	EP20030751866	20030814
US2006134285 AA	20060622	US20030524373	20030814
WO04016103 A1	20040226	WO2003US25783	20030814

Priority:

US20020403268P 20020814 US20030524373 20030814 WO2003US25783 20030814
US20050524373 20050912

Probable Assignee: MARS INC

Assignee(s): (std): BHATT JALAJ ; DOMBROSKI AMY ; MARS INC ; SCHNIEBER JOAN

Inventor(s): (std): BHATT JALAJ ; DOMBROSKI AMY ; SCHNIEBER JOAN

Inventor(s): AMY DOMBROSKI ; JALAJ BHATT ; JOAN SCHNIEBER

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; BERESKIN AND PARR LLP SENCRL SRL; 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 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 US UZ VC VN YU ZA ZM ZW

37) Family number: 30127606 (US4834996A)

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Title: EXTRUDED STARCH SNACK FOODS AND PROCESS

Abstract: The invention is a continuous process and a product of the process for preparing a low fat content chip-like baked snack food from a composition containing at least one ingredient having starch. Water and the ingredient having starch comprise substantially all of the ingredients of the composition. The method involves mixing and heating the composition in a cooker extruder or continuous mixer to form a dough-like consistency. In the most preferred embodiments of the invention the ingredient including starch is either a corn or a potato ingredient. The heating is conducted until the composition obtains a temperature of from about 130 DEG F. to about 260 DEG F. The composition is extruded under a pressure drop which substantially avoids expansion of the extrudate to obtain an extrudate having a water content of from about 25 percent by weight to about 60 percent by weight. The extrudate is sheeted, while hot. The sheeted composition is then laminated, reduced in thickness, formed into pieces, and baked in a conventional oven. During baking the exterior layer of the dough cooks rapidly and traps steam in the interior portion of the dough. Blisters and curls result in the final product that impart a chip-like appearance to the final product. An alternative embodiment includes applying a spray oil to the pieces before baking to obtain a final product having a flat cracker-like appearance.

Classifications:

International (IPC 8-9): A23G3/00 A23G3/34 A23L1/10 A23L1/164

A23L1/214 A23L1/216 A23L1/217 (Advanced/Invention);

A23G3/00 A23G3/34 A23L1/10 (Advanced/Non-invention);

A23L1/164 A23L1/214 (Core/Invention)

International (IPC 1-7): A21D6/00 A21D8/06 A23G3/00 A23L1/10

A23L1/164 A23L1/216 A23L1/217 A23P1/08

CPC: Y10S426/808 A23L19/19 A23L7/117 A23L7/13 A23L19/11

European: A23L1/164 A23L1/164E A23L1/214D A23L1/217B

US: 425/335 425/363 426/28 426/302 426/439 426/441 426/456

426/458 426/502 426/523 426/549 426/550 426/559 426/560

426/634 426/808

SUBSTITUTE
REPLACEMENT

SECTION is not Present
Cette Section est Absente

Family:

Publication number	Publication date	Application number	Application date
AT63427 E	19910615	AT19850402476T	19851212
AT94723 E	19931015	AT19880401436T	19880610
AU198551229 A1	19860619	AU19850051229	19851212
AU198817748 A1	19881222	AU19880017748	19880616
AU589386 B2	19891012	AU19850051229	19851212
AU603680 B2	19901122	AU19880017748	19880616
CA1275195 A1	19901016	CA19850497560	19851213
DE3582868 D1	19910620	DE19853582868	19851212
DE3884285 D1	19931028	DE19883884285	19880610
DE3884285 T2	19940120	DE19883884285T	19880610
EP0184964 A2	19860618	EP19850402476	19851212
EP0184964 A3	19880330	EP19850402476	19851212
EP0184964 B1	19910515	EP19850402476	19851212
EP0296039 A2	19881221	EP19880401436	19880610
EP0296039 A3	19910130	EP19880401436	19880610
EP0296039 B1	19930922	EP19880401436	19880610
ES2046316 T3	19940201	ES19880401436T	19880610
JP1047347 A2	19890221	JP19880147062	19880616
JP64047347 A2	19890221	JP19880147062	19880616
US4834996 A	19890530	US19870062673	19870616
US4873093 A	19891010	US19850772918	19850905
US5104673 A	19920414	US19890310096	19890214
US5320858 A	19940614	US19920848889	19920310
US5554405 A	19960910	US19940257814	19940608
US5652010 A	19970729	US19950394071	19950224
US5690982 A	19971125	US19950459241	19950602
US6001409 A	19991214	US19970892989	19970715

Priority:

US19840681647 19841214	US19850772918 19850905	EP19850402476 19851212
EP19850402476 19851212	CA19850497560 19851213	US19870062673 19870616
EP19880401436 19880610	EP19880401436 19880610	EP19880401436 19880610
US19890310096 19890214	US19920848889 19920310	US19940257814 19940608
US19950394071 19950224	US19950459241 19950602	US19970892989 19970715

Probable Assignee: KRAFT FOODS HOLDINGS INC**Assignee(s):** (std): NABISCO BRANDS ; NABISCO BRANDS INC ; NABISCO TECHNOLOGY COMPANY ; NABISCO TECHNOLOGY CO ; NABISCO INC**Assignee(s):** RJR NABISCO INC ; NABISCO INC A NJ CORP ; NABISCO INC PARSIPPANY N J US ; SZWERC JOSEPH A ; NABISCO BRANDS INC 100 DEFOREST AVENUE EAST HANOVE ; NABISCO BRANDS INC 100 DEFOREST AVENUE EAST HANOVER NEW JERSEY 07936 A CORP OF DE ; NABISCO BRANDS INC A CORP OF DE ; NABISCO BRANDS INC PARSIPPANY N J US ; FAZZOLARE RICHARD D ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS HOLDINGS INC ; MCFEATERS RICK**Inventor(s):** (std): GIMMLER NORBERT ; JIYOSFU EE ZOWAAKU ; JOSEPH A SZWERC ; KAISER JOHN M ; LINGERICH BERNHARD VAN ; LESCHKE RUDOLPH J ; MCFEATERS RICH ; MCFEATERS RICHARD R ; MCFEATERS RICK ; MENJIVAR JUAN A ; RETHWILL CRAIG E ; RICH MCFEATERS ; RICHARD D FAZZOLARE ; RICHIAADO DEII FUAZORAA ; RUDOLPH J LESCHKE ; RUDORUFU JIEI RESHIYUKE ; SZWERC JOSEPH A ; BERNHARD VAN LINGERICH ; BERUNHARUTO FUAN RENGURITSUHI ; FAZZOLARE RICHARD D ; SZWERC JOSPEH A ; VAN LINGERICH BERNHARD**Inventor(s):** VAN LINGERICH BERNHARD RINGWOOD NEW JERSEY 07456 U ; VAN LINGERICH BERNHARD RINGWOOD NEW JERSEY 07456 US ; FAZZOLARE RICHARD D PEARL RIVER NEW YORK 10965 US ;

Agent(s): DAVIES COLLISON CAVE; DAVIES COLLISON CAVE PTY LTD; SMART AND BIGGAR

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

38) Family number: 47693641 (US2010303991A)

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Title: HIGH FIBER AND HIGH PROTEIN BAKED GOODS PRODUCTION

Abstract: Substantially uniform hydration and dispersion of high amounts of protein and fiber are achieved while avoiding lump formation, hard textures, and off-tastes in the continuous, mass production of high protein and high fiber content sheetable doughs, and baked goods such as crackers, snacks, and cookies made from the sheeted doughs, by hydrating the protein and fiber with water at a temperature below the denaturation temperature of the proteins, and steaming the hydrated mixture without substantial gelatinization of starch during dough production. The steamed, hydrated mass may be admixed with ingredients comprising at least one flour comprising starch to obtain a dough while avoiding substantial gelatinization of starch of the at least one flour during mixing. The baked goods may have a protein content of at least about 4 g, a fiber content of at least about 4 g, and a whole grain flour content of at least about 4 g per 30 g serving.

Classifications:

International (IPC 8-9): A21D A21D10/00 A21D13/00 A21D13/02 A21D13/06 A21D13/08 A21D2/00 A21D2/08 A21D2/14 A21D2/18 A21D2/26 A21D2/34 A21D2/36 A21D2/38 A21D6/00 A21D8/00 A21D8/02 A21D8/06 A23G3/00 A23G3/34 A23G3/44 A23G3/46 A23J A23J3/08 A23J3/14 A23L1/00 A23L1/30 (Advanced/Invention); A23L1/00 (Core/Invention); A23L (Subclass/Invention)

International (IPC 1-7): A23L1/00

CPC: A21D2/183 A21D2/186 A21D2/26 A21D2/362 A21D6/003 A21D10/002 A21D13/064 A23G3/44 A23G3/42

European: A21D10/00B A21D13/06D A21D2/18C A21D2/18E A21D2/26 A21D2/36B A21D6/00D

US: 426/560 426/560P

PatBase - NZ585480_R

END

Family:

Publication number	Publication date	Application number	Application date
AU2010201963 AA	20101216	AU20100201963	20100517
AU2010201963 BB	20160211	AU20100201963	20100517
BRPI1001717 A2	20110426	BR2010PI01717	20100525
CA2704524 AA	20101127	CA20102704524	20100518
CA2704524 C	20130716	CA20102704524	20100518
CN101897353 A	20101201	CN201010200626	20100526
CN101897353 B	20140326	CN201010200626	20100526
EP2255663 A2	20101201	EP20100250987	20100527
EP2255663 A3	20170503	EP20100250987	20100527
IL205826 A0	20101230	IL20100205826	20100517
IN01419CH2010 A	20101203	IN2010CH01419	20100521
JP2010279352 A2	20101216	JP20100120441	20100526
JP5917793 B2	20160518	JP20100120441	20100526
KR20100128246 A	20101207	KR20100048951	20100526
MX2010005799 A1	20101214	MX20100005799	20100527
NZ585480 A	20120727	NZ20100585480	20100519
PH2010000153 A	20120410	PH20100000153	20100521
RU2010121432 A	20111210	RU20100121432	20100526
RU2557111 C2	20150720	RU20100121432	20100526
US2010303991 AA	20101202	US20090472865	20090527
ZA201003591 A	20110223	ZA20100003591	20100520

Priority:

US20090472865 20090527 CA20102704524 20100518

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): INTERCONTINENTAL GREAT BRANDS LLC ; KRAFT FOODS GLOBAL BRANDS LLC

Assignee(s): VEMULAPALLI VANI ; OKONIEWSKA MONIKA ; KARWOWSKI JAN ; BEAVER MICHELLE D ; CLEARY KATHERINE

Inventor(s): (std): KATHERINE CLEARY ; MONIKA OKONIEWSKA ; JAN KARWOWSKI ; VANI VEMULAPALLI ; MICHELLE BEAVER ; KARVOVSKI JAN ; KLIRI KEHTRIN ; OKONIEVSKA MONIKA ; BIVER MISHALL D ; KARWOWSKI JAN P ; OKONIEWSKA MONIKA K ; BEAVER MICHELLE D ; OKONIEWSKA MONIKA ; CLEARY KATHERINE ; KARWOWSKI JAN ; VEMULAPALLI VANI

Inventor(s): MICHELLE D BEAVER

Agent(s): GRIFFITH HACK; MCFADDEN FINCHAM INC; OSLER HOSKIN AND HARCOURT LLP; SETNA ROHAN P; BOULT WADE TENNANT; TANI AND ABE PC; SYCIP SALAZAR HERNANDEZ AND GATMAITAN; GREENBLUM AND BERNSTEIN PLC

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

39) Family number: 85669 (US3595681A) © PatBase

Title: MICROBIAL STABILIZATION PROCESS FOR PRODUCE AND PRODUCT

Abstract: ABSTRACT OF THE DISCLOSURE Microbial stabilization of produce is effected by the infusion of dehydrated produce having a moisture content of less than 20% with an aqueous polyhydric alcohol solution whereby the moisture level of the produce is increased to 20-40% and the polyhydric alcohol is caused to be present therein at a level of at least 5% of the total water soluble compounds present.

Classifications:

International (IPC 8-9): A23B4/20 A23B7/154 A23K3/00 A23L1/01

A23L1/31 A23L3/3463 A23L5/10 H03J5/02 (Advanced/Invention);

A23B4/14 A23B7/14 A23K3/00 A23L1/01 A23L1/31 A23L3/3463 H03J5/00 (Core/Invention)

International (IPC 1-7): A23B1/01 A23B1/03 A23B1/04 A23B1/12 A23B1/14 A23B4/06 A23B4/14 A23B7/02 A23B7/08 A23B7/10 A23L1/00 A23L1/01 A23L3/00 A23L3/34 A23L3/36

CPC: H03J5/02 A23L3/3463 A23L13/06 A23B4/20 A23B7/154 A23L5/19 A23K30/00

European: A23B4/20 A23B7/154 A23K3/00 A23L1/01K A23L1/31K A23L3/3463 H03J5/02

US: 426/32.6 426/321 426/324 426/326 426/331 426/332 426/335 426/413 426/442 426/532 426/589 426/639 426/641 99/154 99/157 99/19.9 99/199 99/204 99/540 99/570 99/990 992/40



Family:

Publication number	Publication date	Application number	Application date
AU196846658 A1	19700528	AU19680046658	19681122
AU206846658 A1	19700528	AU19680046658	19681122
BE724212 A	19690520		19681120
BR6804168 A0	19730614	BR19680204168	19681120
CA918489 A1	19730109	CA19680035654	19681120
DE1810035 A1	19691016	DE19681810035	19681120
ES360477 A1	19701016	ES19680360477	19681120
FR1602209 A	19701026		19681120
GB1251357 A	19711027		19681120
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US3595681 A	19710727	US19670684952	19671122
US3634104 A	19720111	US19680758679	19680910
US3745027 A	19730710	US19700093510	19701127
US3769042 A	19731030	US19710140617	19710505

Priority:

US19670684551 19671120 US19670684952 19671122 US19680758679 19680910
US19700093510 19701127 US19710140617 19710505

Probable Assignee: GEN FOODS CORP

Assignee(s): (std): GEN FOODS CORP

Assignee(s): GENERAL FOODS CORP ; GENERAL FOODS CORP US ; JOSEPH J HALIK ; MILTON KAPLOW

Inventor(s): (std): HALIK J ; HALIK JOSEPH J ; KAPLOW M ; KAPLOW MILTON ; HALIK JOSEPH ; JOHN HALIK JOSEPH ; HALIK J J

Inventor(s): KAPLOW M US ; MILTON KAPLOW ; MILTON KAPLOW AND JOSEPH JOHN HALK ; JOSEPH HALIK ; JOSEPH J HALIK ; HALIK J US

40) Family number: 57411735 (US2016015051A) © PatBase

Title: FOOD PRODUCTS AND CHOCOLATE COMPOSITIONS CONTAINING COFFEE CHERRY BYPRODUCTS AND METHODS OF FORMING THE SAME

Abstract: Food products having portions of a dried deseeded coffee cherry are described, as well as components thereof and methods of forming. The food product may include one or more portions of a dried deseeded coffee cherry and a chocolate composition.

Classifications:

International (IPC 8-9): A21D10/00 A21D13/00 A21D13/04

A21D13/06 A21D13/08 A21D13/16 A21D13/80 A21D2/36 A21D8/00

A23F5/00 A23F5/02 A23F5/24 A23F5/46 A23G1/00 A23G1/30

A23G1/48 A23G3/34 A23G3/50 A23L1/00 A23L1/015 A23L1/16

A23L1/164 A23L1/212 A23L1/22 A23L1/221 A23L1/30 A23L1/48

A23L19/00 A23L2/38 A23L2/39 A23L2/56 A23L27/00 A23L3/36

A23L33/10 A23L33/105 A23L35/00 A23L5/00 A23L5/10 A23L5/20

A23L7/109 A23L7/117 A23L7/126 (Advanced/Invention);

A23F5/00 (Advanced/Non-invention)

CPC: A23V2002/00 A23L2/39 A23L2/56 A23L2/38 A23G1/48

A21D13/066 A23L5/23 A23L7/109 A23L7/13 A23L7/139 A23L19/07

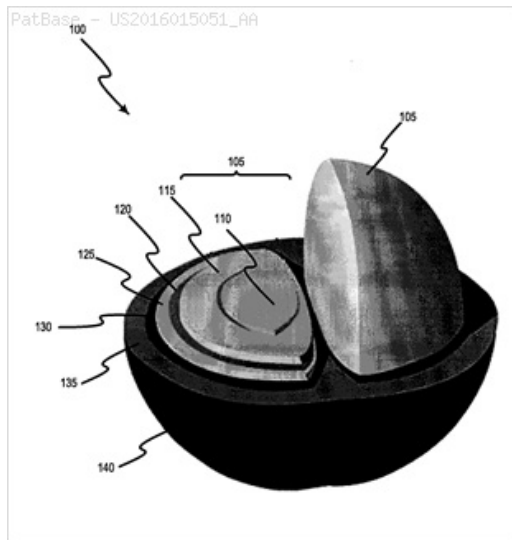
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A21D10/005 A21D13/04 A23L7/117 A23L7/126 A23L19/01

A23L27/00 A23L33/105

US: 426/296 426/542

**Family:**

Publication number	Publication date	Application number	Application date
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CR20150540 A	20160329	CR20150000540	20151013
EP2967098 A1	20160120	EP20130877511	20131220
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EP2967099 A1	20160120	EP20130879848	20131220
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EP2967100 A1	20160120	EP20130880211	20131220
EP2967100 A4	20161109	EP20130880211	20131220
EP2967101 A1	20160120	EP20130880284	20131220
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EP2967103 A1	20160120	EP20130880691	20131220
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IN05619CN2015 A	20160701	IN2015CN05619	20150915
IN05620CN2015 A	20160701	IN2015CN05620	20150915
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KR20150120465 A	20151027	KR20157025613	20131220
KR20150120466 A	20151027	KR20157025625	20131220
KR20180020318 A	20180227	KR20187004441	20131220
US2016015051 AA	20160121	US20130774124	20131220
US2016015059 AA	20160121	US20130774121	20131220
US2016015073 AA	20160121	US20130774084	20131220
US2016021894 AA	20160128	US20130774074	20131220
US2016021897 AA	20160128	US20130774112	20131220
US2016037785 AA	20160211	US20130774116	20131220
US2016037810 AA	20160211	US20130774095	20131220
WO14143328 A1	20140918	WO2013US77131	20131220
WO14158265 A1	20141002	WO2013US77161	20131220
WO14158266 A1	20141002	WO2013US77207	20131220
WO14158267 A1	20141002	WO2013US77247	20131220
WO14158269 A1	20141002	WO2013US77268	20131220
WO14158270 A1	20141002	WO2013US77293	20131220
WO14158271 A1	20141002	WO2013US77295	20131220

Priority:

US20130785195P	20130314	AU20130384157	20131220	US20130774084	20131220
US20130774074	20131220	US20130774095	20131220	JP20160500136T	20131220
WO2013US77207	20131220	WO2013US77131	20131220	WO2013US77161	20131220
US20130774124	20131220	US20130774121	20131220	US20130774112	20131220
US20130774116	20131220	WO2013US77247	20131220	WO2013US77295	20131220
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Probable Assignee: EMPIRE TECHNOLOGY DEVELOPMENT LLC

Assignee(s): (std): EMPIRE TECHNOLOGY DEV LLC ; EMPRIE TECH DEVELOPMENT LLC ; EMPIRE TECH DEVELOPMENT LLC

Assignee(s): EMPIRE TECHNOLOGY DEVELOPMENT LLC ; BELLIVEAU DANIEL ALDERIC ; EMPRIE TECHNOLOGY DEVELOPMENT LLC ; MCMARTIN SCOTT ALLEN JAMES ; NOHBELL CORP

Inventor(s): (std): BELLIVEAU DANIEL ALDERIC ; DANIEL ALDERIC BELLIVEAU ; MCMARTIN SCOTT ALLEN JAMES ; SCOTT ALLEN JAMES MCMARTIN

Agent(s): GRIFFITH HACK; BLAKE CASSELS AND GRAYDON LLP; DENNEMEYER AND ASSOCIATES SA; INABA YOSHIYUKI; PISANO ANTHONY L; HELMSEN JOSEPH T

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 IR 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 SA 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

41) Family number: 28167747 (US2002018838A)

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Title: TORTILLA CHIPS WITH CONTROLLED SURFACE BUBBLING

Abstract: Uniformly shaped snack chips, preferably tortilla-type chips, having raised surface features and a method for preparing the same. The chips can be made from a dough composition comprising pre-cooked starch-based material and pregelatinized starch. Preferably, the snack chips have raised surface features comprising from about 12 percent to about 40 percent large surface features; from about 20 percent to about 40 percent medium surface features; and from about 25 percent to about 60 percent small surface features. In one embodiment, the average thickness of the snack chip is from about 1 mm to about 3 mm; the average thickness of raised surface features is from about 2.3 mm to about 3.2 mm; the maximum thickness of the chip is less than about 5.5 mm; and the coefficient of variation of the chip thickness is greater than about 15 percent.

Classifications:

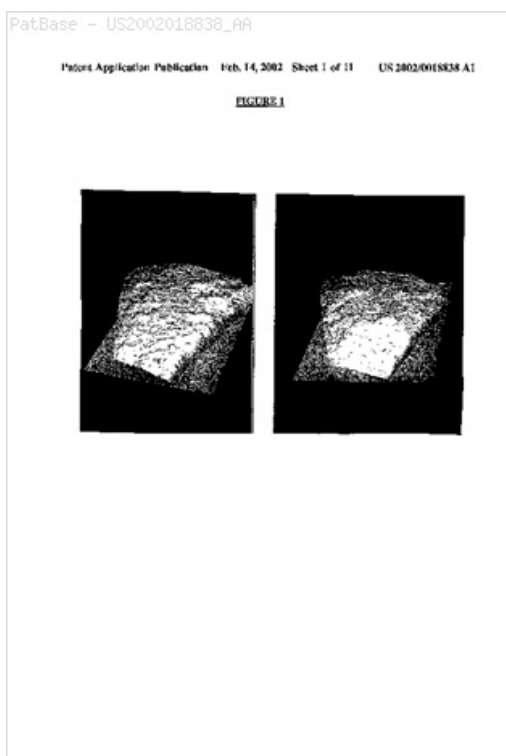
International (IPC 8-9): A23G3/00 A23G3/34 A23L1/00 A23L1/0522 A23L1/164 (Advanced/Invention); A23L1/164 (Advanced/Non-invention)

International (IPC 1-7): A21C1/14 A23G3/00 A23L1/00 A23L1/0522 A23L1/164

CPC: A23L7/13 Y10S426/808

European: A23L1/164E

US: 426/549 426/549S 426/560 426/560P 426/808 426/808S



Family:

Publication number	Publication date	Application number	Application date
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AU2001265017 AA	20011211	AU20010265017	20010525
AU200165017 A1	20011211	AU20010065017	20010525
AU200165017 A5	20011211	AU20010065017	20010525
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CN1431872 A	20030723	CN20018010273	20010525
EP1284605 A2	20030226	EP20010939506	20010525
JP2003534020 T2	20031118	JP20010587602T	20010525
KR20030005418 A	20030117	KR20027016126	20010525
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TW509555 B	20021111	TW20010112650	20010828
US2002018838 AA	20020214	US20010865074	20010524
WO0191581 A2	20011206	WO2001US17090	20010525
WO0191581 A3	20020321	WO2001US17090	20010525

Priority:

US20000207939P 20000527 US20010865074 20010524 WO2001US17090 20010525

Probable Assignee: PROCTER AND GAMBLE CO

Assignee(s): (std): P AND G CO ; PROCTER AND GAMBLE ; WOO AMY KAI ; ZIMMERMAN STEPHEN PAUL

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

Inventor(s): (std): JOA SUSAN LOUISE ; JOA S L ; WOO AMY KAI ; ZIMMERMAN S P ; WOO A K ; ZIMMERMAN STEPHEN

PAUL

Inventor(s): STEPHEN PAUL ZIMMERMAN ; S P ZIMMERMAN ; SUSAN LOUISE JOA ; SP ZIMMERMAN ; SL JOA ; A K WOO ; AK WOO ; S L JOA ; AMY KAI WOO

Agent(s): DIMOCK STRATTON LLP; TANI YOSHIKAZU; ABE KAZUO

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 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 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

42) Family number: 55312750 (US2015104551A)

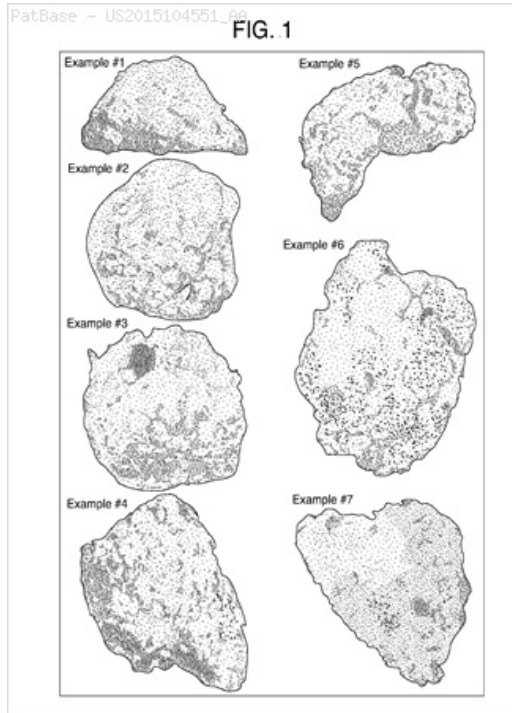
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Title: BAKED COATINGS AND METHODS FOR APPLYING TO FOOD PRODUCTS

Abstract: Systems and methods for producing a baked product that have the appearance, texture and/or flavor of fried foods are disclosed. In one embodiment, a method for producing a baked product that imparts fried food properties includes at least partially coating a food product with an oil product, combining a breading composition with the food product, applying water to the food product, and baking the food product. Aspects of the disclosure are particularly directed to a method of baking food products by providing a bread composition and process that imparts a deep fried texture and flavor without having to deep fat fry the food product, thereby reducing the fat content of the final food product and avoiding the need to use a fryer.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/01 A23L1/10 A23L1/176 (Advanced/Invention)
CPC: A23V2002/00 A23L5/10 A23L5/13 A23L7/10 A23L29/219 A23P20/11 A23P20/12
US: 426/243 426/293



Family:

Publication number	Publication date	Application number	Application date
US2015104551 AA	20150416	US20130403784	20130531
WO13181524 A2	20131205	WO2013US43598	20130531
WO13181524 A3	20150709	WO2013US43598	20130531

Priority:

US20120653831P 20120531 US20130403784 20130531 WO2013US43598 20130531

Probable Assignee: CARGILL INC

Assignee(s): (std): CARGILL INC

Inventor(s): (std): CASPER JEFFREY L ; PECK ANDREA RUTH ; GENNRICH MATTHEW ARNOLD ; MOELLER ANDREA PECK

Agent(s): IYER GIRISH S

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

43) Family number: 41013751 (US2008003340A)

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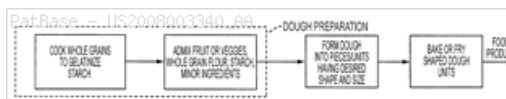
Title: PRODUCTION OF WHOLE GRAIN-CONTAINING COMPOSITE FOOD PRODUCTS

Abstract: Shelf-stable whole grain-containing composite food products, such as savory and sweet snacks and cereals, are continuously produced by preparing a dough comprising cooking whole grain cereal grain particles in the presence of water effective to gelatinize starch content of the whole grain cereal particles to provide gelatinized whole grain cereal grain particles, and mixing the gelatinized whole grain cereal grain particles with starch, whole grain flour, optional minor dough ingredients such as leavening agent, and a food component selected from the group consisting of vegetables and fruits, effective to prepare dough. The dough is formed into discrete dough units, which are baked or fried to provide a whole-grain containing composite food product that is nutritious, low fat, multi-flavored, and a good source of dietary fiber.

Classifications:

International (IPC 8-9): A21D10/00 A21D13/00 A21D13/02

A21D13/08 A21D2/36 A21D6/00 A21D8/00 A23G3/34 A23G3/50
A23L1/10 A23L1/162 A23L1/164 (Advanced/Invention);
A23L1/10 A23L1/162 A23L1/164 (Advanced/Non-invention);
A21D10/00 A21D13/00 A21D2/00 A21D6/00 A21D8/00 A23G3/34
A23L1/00 A23L1/10 A23L1/162 A23L1/164 (Core/Invention);
A23L (Subclass/Invention)
International (ipc 1-7): A21D8/00 A23L1/10 A23L1/164 A23L1/172
CPC: A23L7/13 A23L7/126 A23L7/197
European: A23L1/10H A23L1/164C A23L1/164E
US: 426/549 426/549P 426/94



Family:

Publication number	Publication date	Application number	Application date
AR061773 AA	20080917	AR2007P102950	20070629
AT466487 E	20100515	AT20070111471T	20070629
AU2007202915 AA	20080117	AU20070202915	20070625
AU2007202915 BB	20130704	AU20070202915	20070625
BRPI0705233 A2	20090714	BR2007PI05233	20070629
CA2592693 AA	20071230	CA20072592693	20070629
CA2592693 C	20141125	CA20072592693	20070629
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IN01416CH2007 A	20090417	IN2007CH01416	20070702
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US7829128 BB	20101109	US20060428011	20060630
ZA200705199 A	20080430	ZA20070005199	20070628

Priority:

US20060428011 20060630 CA20072592693 20070629

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS HOLDINGS INC ; KRAFT FUDZ GLOBAL BREHND S
EHLEHLSI ; INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC100 DEFOREST AVENUEEAST HANOVERNJ07936US ;
KARWOWSKI JAN ; WANG CHEN Y ; VEMULAPALLI VANI ; KRAFT FOODS HOLDINGS INCTHREE LAKES
DRIVENORTHFIELDIL60093US ; KRAFT FOODS GLOBAL BRANDS LLCTHREE LAKES
DRIVENORTHFIELDIL60093US ; KRAFT FOODS HOLDINGS

Inventor(s): (std): VEMULAPALLI CANI ; VANG CHEN J ; KARVOVSKI JAN ; CHEN Y WANG ; JAN KARWOWSKI ;
VEMULAPALLI VANI ; KARWOWSKI JAN ; WANG CHEN Y ; KARWOWSKI JAN P ; VANI VEMULAPALLI

Inventor(s): WANG CHEN ; WANG CHEN YUS ; VEMULAPALLI VANIUS ; KARWOWSKI JANUS

Agent(s): GRIFFITH HACK ; MCFADDEN FINCHAM ; OSLER HOSKIN AND HARCOURT LLP ; SMAGGASGALE GILLIAN
HELEN ; SYCIP SALAZAR HERNANDEZ AND GATMAITAN ; FITCH EVEN TABIN AND FLANNERY

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

44) Family number: 43683787 (US2009220654A)

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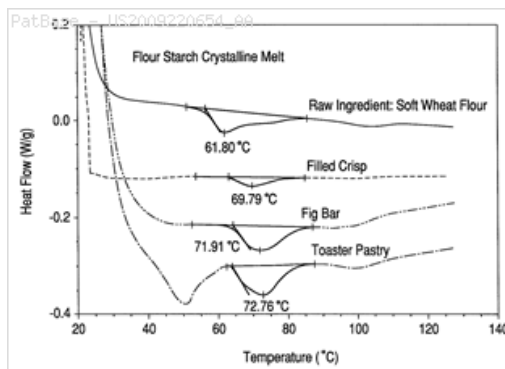
Title: FILLED, BAKED CRISPY SNACK HAVING A HIGH MOISTURE CONTENT

Abstract: A shelf-stable, filled, baked crispy snack which possesses a crispy textured casing and a moist, soft textured filling over a prolonged period of time is obtained by formulating a casing which when baked has a high glass temperature (Tg) at a high moisture content. Increasing the degree of starch gelatinization to increase the Tg may be achieved during baking and by the addition of a pregelatinized starch. The high Tg baked casing permits the use of a high moisture content filler in high amounts to provide a shelf-stable substantial textural dichotomy in the filled, baked, crispy snack. The filled, baked snack exhibits an unexpectedly high resistance to deformation or peak force at high baked casing moisture contents. The baked snack is ready-to-eat out of the packaging and does not have to be toasted, microwaved or further baked, cooked, or heated for consumption, or to achieve a crisp textured casing.

Classifications:

International (ipc 8-9): A21D13/00 A21D13/08 A21D13/30
A21D13/31 A21D15/00 A21D2/08 A21D2/18 A21D8/00 A21D8/02
A23G3/00 A23G3/48 A23G3/50 A23G3/54 A23L1/00 A23L1/0522
A23L1/164 A23L1/48 A23P1/08 C08B30/14 (Advanced/Invention);
A23C19/09 A23L1/10 A23L1/212 A23L19/00 A23L7/10 (Advanced/Non-
invention);
A21D13/00 A21D15/00 A21D2/00 A21D8/00 A21D8/02 A23G3/00
A23G3/34 A23L1/00 A23L1/0522 A23L1/48 A23P1/08

C08B30/00 (Core/Invention);
A23C19/00 A23L1/10 A23L1/212 (Core/Non-invention);
A21D (Subclass/Invention)
International (IPC 1-7): A21D15/00 A21D2/08 A21D2/18 A21D8/02
CPC: A21D2/186 A23V2002/00 A23V2250/5118 A23V2200/18
A23L7/13 A23L29/212 A23P20/20 A21D13/31
European: A21D13/00D2 A21D2/18E A23L1/00P8E A23L1/0522
A23L1/164E A23P1/08E K23V2/00
US: 1/1 426/103 426/103S 426/275 426/275S 426/89 426/89S
426/94 426/94P



Family:

Publication number	Publication date	Application number	Application date
AR070722 AA	20100428	AR2009P100717	20090227
AU2009200656 AA	20090917	AU20090200656	20090219
AU2009200656 BB	20150423	AU20090200656	20090219
BRPI0900294 A2	20090613	BR2009PI00294	20090226
CA2655105 AA	20090829	CA20092655105	20090223
CA2655105 C	20160614	CA20092655105	20090223
CN101558778 A	20091021	CN200910203948	20090227
CN101558778 B	20151125	CN200910203948	20090227
CR10641 A	20090813	CR20090010641	20090226
DE602009027818 D1	20141231	DE200960027818T	20090223
EP2100511 A1	20090916	EP20090153476	20090223
EP2100511 B1	20141119	EP20090153476	20090223
ES2529462 T3	20150220	ES20090153476T	20090223
IL197086 A0	20091224	IL20090197086	20090217
IL197086 A1	20130228	IL20090197086	20090217
IN00416CH2009 A	20090911	IN2009CH00416	20090226
JP2009219489 A2	20091001	JP20090046909	20090227
JP5448040 B2	20140319	JP20090046909	20090227
KR20090093871 A	20090902	KR20090016759	20090227
MX2009002322 A1	20090831	MX20090002322	20090227
NZ575031 A	20100730	NZ20090575031	20090220
RU2009107294 A	20100910	RU20090107294	20090227
RU2480011 C2	20130427	RU20090107294	20090227
US2009220654 AA	20090903	US20080040428	20080229
US9119410 BB	20150901	US20080040428	20080229
ZA200901195 A	20091230	ZA20090001195	20090219
ZA200901195 A	20100127	ZA20090001195	20090219

Priority:

US20080040428 20080229 CA20092655105 20090223 EP20090153476 20090223

Probable Assignee: KRAFT FOODS HOLDINGS INC

Assignee(s): (std): JANULIS THEODORE N ; KINO ALAN JOHN ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS HOLDINGS INC ; KRAFT FUDZ GLOBAL BREHND S EHLEHLSI ; NESKE JENNETTE ; DERRICK DESIREE S ; HAYNES LYNN C ; INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): INTERCONTINENTAL GREAT BRANDS LLC EAST HANOVER ; KINO JOHN ALAN

Inventor(s): (std): HAYNES LYNN C ; JANULIS THEODORE N ; DERRICK DESIREE S ; KINO JOHN ALAN ; NESKE JENNETTE ; KINO ALAN JOHN ; JENNETTE NESKE ; THEODORE N JANULIS ; LYNN C HAYNES ; DESIREE S DERRICK ; ALAN JOHN KINO ; JOHN KINO ALAN ; NESK DZHENNETT ; KINO ALAN DZHON ; KHEJNS LINN S ; DERRIK DEJIREJ S ; JANULIS TEODOR N

Inventor(s): HAYNES LYNN C MORRIS PLAINS ; DERRICK DESIREE S MONMOUTH JUNCTION ; JANULIS THEODORE N RANDOLPH ; KINO ALAN JOHN WALDWICK ; NESKE JENNETTE BRANBURG ; JANULIS THEODRE ; HAYNES LYNN ; KINO ALAN ; DERRICK DESIREE

Agent(s): GRIFFITH HACK ; OSLER HOSKIN AND HARCOURT LLP ; SMAGGASGALE GILLIAN HELEN ; DEL VALLE SONIA ; REINHOLD COHN AND PARTNERS ; GREENBLUM AND BERNSTEIN PLC

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 MK MT NL NO PL PT RO RS SE SI SK TR

45) Family number: 3040856 (US4950140A)

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Title: COOKIES CONTAINING PSYLLIUM

Abstract: Disclosed are cookies containing psyllium and a method for making those cookies. The cookies may additionally contain polyol polyesters. These cookies provide an effective method for introducing psyllium into the diet to treat gastrointestinal disorders, such as constipation or diarrhea, as well as a method for introducing psyllium and polyol polyesters into the diet to reduce blood cholesterol levels.

Classifications:

International (IPC 8-9): A21D13/06 A21D13/08 A21D2/16 A21D2/36 A21D8/00 A21D8/02 A23G3/50

A61K36/68 (Advanced/Invention);

A21D8/02 (Advanced/Non-invention);

A21D13/00 A21D2/00 A21D8/02 A23G3/34 A61K36/185 (Core/Invention)

International (IPC 1-7): A21D13/00 A21D13/06 A21D13/08 A21D2/36 A21D8/00 A21D8/02 A23G3/00 A23L1/29 A23L1/30 A23L1/308 A61K31/70 A61K35/78

CPC: Y10S426/804 Y10S514/867 Y10S514/824 A21D2/36 A21D2/16

European: A21D2/16 A21D2/36

US: 424/195.1 424/439 424/738 426/548 426/804 514/23 514/824 514/867

Family:

Publication number	Publication date	Application number	Application date
AT82467 E	19921215	AT19880201978T	19880912
AU198822183 A1	19890316	AU19880022183	19880913
AU199220439 A1	19921008	AU19920020439	19920722
AU628020 B2	19920910	AU19880022183	19880913
AU660474 B2	19950629	AU19920020439	19920722
CA1329777 A1	19940524	CA19880577241	19880913
DE3876054 D1	19921224	DE19883876054	19880912
DE3876054 T2	19930401	DE19883876054T	19880912
EP0309029 A1	19890329	EP19880201978	19880912
EP0309029 B1	19921119	EP19880201978	19880912
ES2045090 T3	19940116	ES19880201978T	19880912
GR3006320 T3	19930621	GR19920402684T	19921124
JP1157337 A2	19890620	JP19880231418	19880914
MX169969 B	19930803	MX19880013037	19880914
US4950140 A	19900821	US19870096685	19870914
US5095008 A	19920310	US19900555328	19900719

Priority:

US19870096685 19870914 EP19880201978 19880912 EP19880201978 19880912
EP19880201978 19880912 AU19880022183 19880913 CA19880577241 19880913
US19900555328 19900719

Probable Assignee: PROCTER AND GAMBLE CO**Assignee(s):** (std): PROCTER AND GAMBLE

Assignee(s): PROCTER AND GAMBLE CO ; PROCTER AND GAMBLE CO THE ; PROCTER AND GAMBLE COMPANY THE ; SMITH EDWARD DEWEY III ; THE PROCTER AND GAMBLE COMPANY ; THE PROCTER AND GAMBLE CO CINCINNATI OHIO US ; HUDSON WILBUR GEORGE JR ; PFLAUMER PHILLIP FLOYD

Inventor(s): (std): EDOWAADO DEYUUI SUMISU ZA SAAD ; HUDSON JR WILBUR G ; PFLAUMER PHILLIP F ; HUDSON WILBUR G JR ; HUDSON WILBUR GEORGE ; SMITH EDWARD D III ; SMITH EDWARD DEWEY III ; SMITH III EDWARD D ; SMITH III EDWARD DEWEY ; UIRUBAA JIYOOJI HADOSON JIYUNI ; FUJIRITSUPU FUROIDO PUFURAUMAA ; SMITH EDWARD DEWEY ; PFLAUMER PHILLIP FLOYD ; HUDSON WILBUR GEORGE JR

Inventor(s): EDOWAADO DEYUUI SUMISU ZA SAADO ; WILBUR GEORGE HUDSON JR ; UIRUBAA JIYOOJI HADOSON JIYUNIA ; SMITH III EDWARD DEWEY CINCINNATI OH 45239 US ; SMITH EDWARD DEWEY 111 ; HUDSON WILBUR GEORGE HEBRON KY 41048 US ; PFLAUMER PHILLIP FLOYD HAMILTON OH 45013 US ; PHILLIP FLOYD PFLAUMER ; SMITH EDWARD D ; HUDSON WILBUR G ; EDWARD DEWEY SMITH 111 ; EDWARD DEWEY SMITH III

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; SIM AND MCBURNEY

Designated states: AT BE CH DE ES FR GB GR IT LI LU NL SE**46) Family number: 56395858 (US2015250190A)**

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Title: CRISPY FOODSTUFF WITH SOFT PORTION

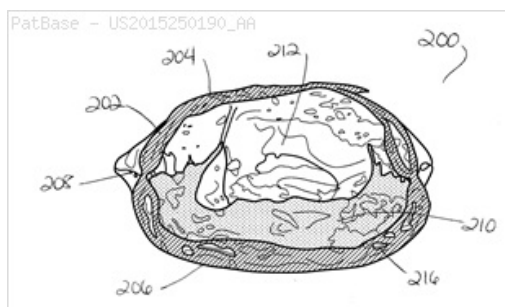
Abstract: Compositions and methods related to a baked dough-based component based on a pre-baked heat-treated flour, the baked dough-based component having a first fat concentration and a crispy texture; and a baked fat-based component in direct contact with the baked dough-based component, having a second fat concentration that is higher than the first fat concentration, the baked fat-based component having a soft texture; wherein the foodstuff exhibits a dual texture comprising a crispy texture of the dough-based component and a soft texture of the fat-based component, and wherein the dual texture is maintained throughout the shelf life of the foodstuff.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D13/30 A21D13/31 A21D13/34 A21D13/37 A21D6/00 A21D8/02 A23L1/10 A23L7/10 A23L7/122 (Advanced/Invention)

CPC: A21D2/36 A21D2/186 A21D6/003 A23P20/20 A21D13/31 A21D13/37 A21D8/025

US: 426/19 426/549 426/550 426/89

**Family:**

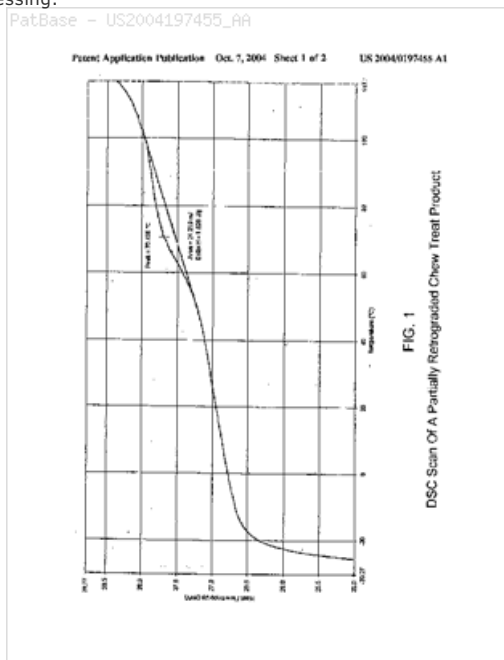
Publication number	Publication date	Application number	Application date
AR093348 AA	20150603	AR2013P104026	20131104
AU2013337372 AA	20140508	AU20130337372	20131104
BR112015009539 A2	20170704	BR20151109539	20131104
CA2888815 AA	20150420	CA20132888815	20131104
CN104768393 A	20150708	CN201380056258	20131104
EP2914130 A1	20150909	EP20130850579	20131104
EP2914130 A4	20160525	EP20130850579	20131104
EP2914130 B1	20190206	EP20130850579	20131104
IN02411CN2015 A	20160701	IN2015CN02411	20150427
RU2015112635 A	20161227	RU20150112635	20131104
US2015250190 AA	20150910	US20130440671	20131104
WO14071300 A1	20140508	WO2013US68291	20131104

Priority:

US20120722543P 20121105 US20130440671 20131104 WO2013US68291 20131104

Probable Assignee: INTERCONTINENTAL GREAT BRAND LLC**Assignee(s):** (std): INTERCONTINENTAL GREAT BRANDS LLC**Assignee(s):** KARWOWSKI JAN ; VEMULAPALLI VANI ; COLEMAN EDWARD C ; INTERCONTINENTAL GREAT BRAND LLC**Inventor(s):** (std): COLEMAN EDWARD C ; VEMULAPALLI VANI ; KARWOWSKI JAN ; VANI VEMULAPALLI ; EDWARD C COLEMAN ; JAN KARWOWSKI**Agent(s):** GRIFFITH HACK; GOWLING LAFLEUR HENDERSON LLP; GOWLING WLG CANADA LLP; BOULT WADE TENNANT; BOULT WADE TENNANT LLP; KOLESAR DANA ET AL**Designated states:** AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR 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 SA 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**47) Family number: 30550872 (US2004086616A)**

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Title: EXTRUSION PROCESSED STARCH-BASED, LONG LASTING DOG CHEW PRODUCT**Abstract:** Starch-based extruded products are provided which are suitable as long-lasting dog chews. The products comprise quantities of starch, plasticizer, water and less than about 3 percent by weight fat. Preferably the starch comprises gelatinized starch which is capable of physical crosslinking or retrogradation. Preferably, a twin screw extrusion system including a preconditioner is used for production of the chews. Extrusion conditions are established so as to ensure adequate moisture content for retrograding of the gelatinized starch after processing.**Classifications:****International (IPC 8-9):** A01K15/02 A21D10/00 A23K1/00 A23K1/16 A23K1/165 A23K1/18 (Advanced/Invention); A23K1/00 A23K1/16 A23K1/18 (Core/Invention)**International (IPC 1-7):** A21D10/00 A23K1/165 A23K1/18**CPC:** A23K20/163 A23K50/40 A23K40/25 A23K20/20 A23K40/20 A23K50/42**European:** A23K1/00B2 A23K1/16L A23K1/18N A23K1/18N2**US:** 424/442 424/442P 426/549 426/549P 426/635 426/635S**Family:**

Publication number	Publication date	Application number	Application date
AU2003285123 AA	20040525	AU20030285123	20031030
EP1565072 A1	20050824	EP20030779440	20031030
EP1565072 A4	20060118	EP20030779440	20031030
US2004086616 AA	20040506	US20020284553	20021030
US2004197455 AA	20041007	US20040755597	20040112
US2005214349 AA	20050929	US20050050205	20050203
US2006193959 AA	20060831	US20060360651	20060223
WO04039173 A1	20040513	WO2003US34790	20031030
WO07101115 A2	20070907	WO2007US62735	20070223
WO07101115 A3	20071115	WO2007US62735	20070223

Priority:US20020284553 20021030 WO2003US34790 20031030 US20040755597 20040112
US20050050205 20050203 US20060360651 20060223**Probable Assignee:** MGP INGREDIENTS INC**Assignee(s):** (std): MGP INGREDIENTS INC ; NIE LI ; MANINGAT CLODUALDO C ; PARKER MICHAEL D ; PARKER MICHAEL DOUGLAS ; MANINGATM CLODUALDO C ; BASSI SUKH ; BASSI SUKH D ; WORTHY NORMAN ; WOO KYUNGSOO**Assignee(s):** DERMAPET INC ; BANK OF SCOTLAND PLC ; SERGEANT'S PET CARE PRODUCTS INC ; SERGEANT S PET CARE PRODUCTS INC**Inventor(s):** (std): PARKER MICHAEL D ; WOO KYUNGSOO ; WORTHY NORMAN ; SUKH BASSI ; NORMAN WORTHY ; LI NIE ; CLODUALDO C MANINGAT ; PARKER MICHAEL DOUGLAS ; MANINGATM CLODUALDO C ; BASSI SUKH ; BASSI SUKH D ; MANINGAT CLODUALDO C ; NIE LI**Inventor(s):** PARKER MICHAEL ; MANINGAT CLODUALDO**Agent(s):** LATHROP AND GAGE LC**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 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 MG MK ML MN MR MW MX MY MZ
NA NE NG NI NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN SV SY SZ TD TG TJ
TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

48) Family number: 29361893 (US5368878A)

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Title: REDUCED FAT MEAT PRODUCTS

Abstract: A processed meat article having a reduced level of fat and/or oil is provided. The article contains a fragmented granular starch hydrolysate. The fragmented granular starch hydrolysate is capable of forming an aqueous dispersion at 20 percent starch hydrolysate solids having a yield stress of from about 100 to about 1,500 pascals. The article is in the form of a patty or a molded sausage product, either being prepared from coarse ground meat and/or a meat emulsion.

Classifications:

International (ipc 8-9): A21D13/00 A21D13/06 A21D13/08
A21D2/18 A23C13/16 A23C19/09 A23D7/005 A23D7/015 A23G1/00
A23G1/30 A23G3/00 A23G3/34 A23G9/32 A23G9/34 A23L1/00
A23L1/025 A23L1/05 A23L1/0522 A23L1/09 A23L1/19 A23L1/24
A23L1/29 A23L1/307 A23L1/308 A23L1/314 A23L1/317 A23L1/39
A23L33/20 A23P1/06 A23P1/16 C08B30/12 C08B30/14 C08B30/18
C08B30/20 C08L1/28 C08L3/00 C08L3/02 C08L3/12 C08L5/00
C12P19/14 C12P19/16 (Advanced/Invention);
A23G3/00 A23L1/05 A23L1/19 A23L1/307 C08L1/28 C08L3/00
C08L5/00 (Advanced/Non-invention);
A21D13/00 A21D2/00 A23C13/00 A23C19/00 A23D7/005 A23D7/015
A23G1/00 A23G1/30 A23G3/00 A23G3/34 A23G9/32 A23L1/00
A23L1/09 A23L1/24 A23L1/307 A23L1/308 A23L1/314 A23L1/317
A23P1/10 C08B30/00 C08L3/00 C12P19/00 (Core/Invention);
A23G A23L C08L (Subclass/Invention)

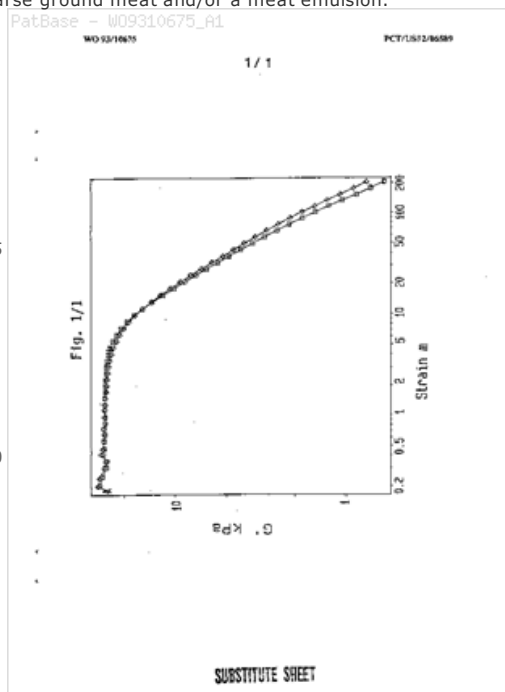
International (ipc 1-7): A21D13/08 A23G3/00 A23G3/60 A23L1/05
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A23L1/317 A23P1/06 C08B30/00 C08B30/12 C08B30/14 C08B30/20
C08L3/02 C08L3/12 C12P19/16 C13K1/06 H23L1/0522

CPC: Y10S426/804 Y10S426/802 A21D13/068 C08B30/12
C12P19/14 A23L13/426 A23L27/60 A23P30/40 A23P10/47 A23L23/00
A23L29/212 A23L5/32 C08B30/18 C08B30/20 C12Y302/01001
A23G1/305 A23G9/34 C12Y302/01041 C12Y302/01068 A21D2/186
A23C19/0912 A23D7/0056 A23D7/015 A23G3/346 A23G2200/06
A23G2200/08 C08L1/286 C08L3/02 C08L5/00 A21D13/16
A23C13/16 A23C19/09 A21D13/31 A23L29/35 A23L13/60 A23L33/21

European: A21D13/00D2 A21D13/00F4 A21D13/06F A21D13/08F
A21D2/18E A23C13/16 A23C19/09 A23C19/09C A23D7/005S
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A23G9/02+D6 A23G9/34 A23L1/00P16 A23L1/00P6D A23L1/025B
A23L1/0522 A23L1/09D A23L1/24 A23L1/308 A23L1/314B4

A23L1/317 A23L1/39 A23P1/06D A23P1/16 C08B30/12 C08B30/18
C08B30/20 C08L3/02 C12P19/14 C12Y302/01001 C12Y302/01041 C12Y302/01068 K23G200/06 K23G200/08 M08L1/28F
M08L5/00

US: 127/1 127/29 127/32 127/33 127/36 127/38 127/39 127/40 127/58 127/65 127/67 127/69 127/70 127/71 252/315.3
426/18 426/238 426/28 426/521 426/549 426/573 426/578 426/603 426/604 426/646 426/658 426/661 426/802 426/804
435/99 516/105



Family:

Publication number	Publication date	Application number	Application date
AT139417 E	19960715	AT19910301368T	19910220
AU199173337 A1	19910918	AU19910073337	19910215
AU199224467 A1	19930316	AU19920024467	19920807
AU199224607 A1	19930316	AU19920024607	19920807
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AU199225460 A1	19930628	AU19920025460	19920807
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AU199455411 A1	19940524	AU19940055411	19931028
AU652743 B2	19940908	AU19910073337	19910215
BG96799 A	19940324	BG19920096799	19920819
CA2036490 AA	19910821	CA19912036490	19910215
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CS9102191 A3	19920513	CS19910002191	19910715
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EP0529893 A1	19930303	EP19920307460	19920814
EP0529894 A1	19930303	EP19920307461	19920814
EP0656750 A1	19950614	EP19930920371	19930825
EP0666715 A1	19950816	EP19940900410	19931028
EP0666715 A4	19970205	EP19940900410	19931028
FI923749 A	19920820	FI19920003749	19920820
FI923749 A0	19920820	FI19920003749	19920820
HU67293 A2	19950328	HU19920002707	19910215
IL102826 A0	19930131	IL19920102826	19920816

IL102827 A0	19930131	IL19920102827	19920816
IL102828 A0	19930131	IL19920102828	19920816
IL102829 A0	19930131	IL19920102829	19920816
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KR19927002929 A	19921217	KR19927001956	19910215
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Priority:

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Designated states: AT AU BB BE BF BG BJ BR BY CA CF CG CH CI CM CS CZ DE DK ES FI FR GA GB GN GR HU IE IT JP KP KR KZ LI LK LU LV MC MG ML MN MR MW NE NL NO NZ PL PT RO RU SD SE SK SN SU TD TG UA UZ VN

49) Family number: 30085975 (US2002018837A)

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Title: DOUGH FOR MAKING TORTILLA CHIPS WITH CONTROLLED SURFACE BUBBLING

Abstract: Uniformly shaped snack chips, preferably tortilla-type chips, having raised surface features and a method for preparing the same. The chips can be made from a dough composition comprising pre-cooked starch-based material and pregelatinized starch. Preferably, the snack chips have raised surface features comprising from about 12 percent to about 40 percent large surface features; from about 20 percent to about 40 percent medium surface features; and from about 25 percent to about 60 percent small surface features. In one embodiment, the average thickness of the snack chip is from about 1 mm to about 3 mm; the average thickness of raised surface features is from about 2.3 mm to about 3.2 mm; the maximum thickness of the chip is less than about 5.5 mm; and the coefficient of variation of the chip thickness is greater

than about 15 percent.

Classifications:

International (IPC 8-9): A21D2/18 A21D2/36 A23G3/34 A23L1/0522 A23L1/164 (Advanced/Invention); A21D2/18 (Advanced/Non-invention)

International (IPC 1-7): A21D10/00 A21D2/18 A21D2/36 A23G3/00 A23L1/0522 A23L1/164 A23L10/522 A23L11/64

CPC: A23L7/117 A23L7/13 A21D2/186 A21D2/36

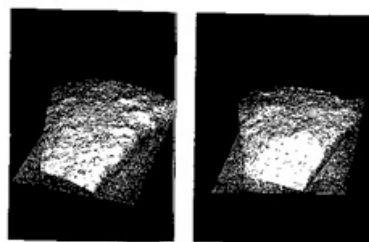
European: A21D2/18E A21D2/36 A23L1/164 A23L1/164E

US: 426/549 426/549S 426/560 426/560P 426/808 426/808S

PatBase - US2002018837_AA

Patent Application Publication Feb. 14, 2002 Sheet 1 of 11 US 2002/0018837 A1

FIGURE 1



Family:

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Priority:

US20000207940P 20000527 US20000207943P 20000527 US20010865073 20010524
WO2001US17182 20010525

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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 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 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

50) Family number: 43550997 (WO09094421A1)

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Title: EXTRUSION PROCESS USING PREGELATINIZED STARCH TO PRODUCE PUFFED/EXPANDED FOOD PRODUCT

Abstract: An extrusion process for producing a puffed food comprises: (1) providing a feed composition that comprises pre-gelatinized starch, and at least one heat sensitive ingredient, such as fiber, protein, vitamins, omega 3 fatty acids, choline, flavors or sugars, and (2) extruding the feed composition through an extruder that comprises at least one die. The feed composition comprises sufficient water to plasticize the composition in the extruder, and the barrel temperatures are below about 600C.

Classifications:

International (IPC 8-9): A23L1/00 A23L1/0522 (Advanced/Invention); A23L1/00 A23L1/0522 (Core/Invention)

CPC: A23L29/212 A23P30/20 A23P30/32

European: A23L1/00P12 A23L1/00P14B A23L1/0522

Family:

Publication number	Publication date	Application number	Application date
WO09094421 A1	20090730	WO2009US31657	20090122

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US20080023751P 20080125

Probable Assignee: TATE AND LYLE INGREDIENTS AMER

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Inventor(s): (std): WAITE BRENDA ; TURNER JUDY ; NAPIER LORI ; LUKE XIE

Agent(s): EICH RAYMUND F

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 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 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