

51 Documents

Publication numbers	Title	Current assignees
EP3179847 A1	Cooling system for cooling a flow of milk, milk storage facility, milking system, and method for reconfiguring a cooling system	DELAVAL
EP-744584 A2	Container for fast refrigeration and preservation of milk	N R DEVELOPMENT
EP2142316 A1	Chamber for washing the drain spout of a milk storage and cooling tank	SERAP INDUSTRIES
FR2428971 A1	Self contained mobile milking trailer - uses propane motor and has condenser water warmed by heat extracted when cooling milk	ALBIN ALEXIS
US3271968 A	Methods and apparatus for cooling milk for use with milking machines	MAX HENRY HOEPLI
EP1287738 A2	Method and device for storing and transporting milk and milk tank.	PROLION
EP2897507 A2	Device for preparing hot or cold milk froth	EUGSTER FRISMAG
EP2737792 A1	Apparatus for producing commercial-grade drinking milk	БЕЛОНОСОВ АЛЕКСАНДР ИВАНОВИЧ, ...
FR1033085 A	Improvements to devices for cooling milk cans after processes	
WO2018198103 A2	A method and apparatus for monitoring quality of milk	DAIRYMASTER
FR-664184 A	Method and device for the cooling of liquids, in particular milk	SEPARATOR
FR1324351 A	Cooling vessel for liquid, in particular for the milk	
FR-800443 A	Mobile installation for the skimming of milk and collection of the cream	
US3780644 A	Milk processing system	CANFIELD R, ...
FR2929865 A1	Milk storage and cooling tank's drain spout washing chamber for agro-food industry, has liquid outlet pipe placed tangentially at lowest point of chamber and another liquid outlet pipe extending symmetrically in extension of former pipe	SERAP INDUSTRIES
FR2929866 A1	Milk storage and cooling tank's drain spout washing chamber for agro-food industry, has articulation axle forming acute angle and oriented such that cover moves from closing position to opening position under effect of gravity by its weight	SERAP INDUSTRIES
EP-666024 A1	A construction including an implement for processing milk into cheese and/or butter	MAASLAND
EP1474969 A1	A device for milking an animal, with a milk tank	LELY ENTERPRISES
CN201563465U U	Portable milking machine	DONGFENG AUTOMOBILE

Publication numbers	Title	Current assignees
GB-743840 A	Improvements in or relating to milking apparatus	IDA VIOLET DAWSON
US3924007 A	Continuous preparation of fermented milk products	STICHTING BEDRIJVEN VAN HET
EP-739584 A1	Process and installation for semi-industrial making of very high quality cheese	HAXAIRE JACQUES
WO201718827 A1	Bubble removing device and milk collection system	DAIRY TECHNOLOGY
US3946657 A	Process for the continuous preparation of yogurt and other fermented milk products	STICHTING BEDRIJVEN VAN HET
GB-665753 A	Improvements in milking machines	GASCOIGNES READING, ...
FR1350782 A	Refrigerant closed tank, intended to receive milk or a liquid analog	
US3329126 A	Portable milk transfer system	SPARR SR ANDERS V
FR1322263 A	New unit for the storage and preservation of the milk before gathering	
FR1273645 A	Method for the transplanting of the cream of milk and installation for the implementation of this method or similar methods	
US20070048403 A1	Modular mobile dairy plant	DARLINGTON DAIRY SUPPLY
FR2475354 A1	Heat treatment vessel for milk prods. esp. thick cream - circulates heat transfer fluid through passages in rotary agitator impellers	GOAVEC
US3373720 A	Milking unit and process	ZERO MANUFACTURING
FR1552191 A	Machine pour le refroidissement rapide du lait après la traite	
EP1968374 A2	Dairy farm system and method for communication in such a dairy farm system	DELAVAL
FR2595198 A1	Creaming device for cheese-making installation	CHALON MEGARD
EP2007190 A1	Method for the continuous manufacture of cheese slices	BEL FROMAGERIES
BR8500325U U	M unit vel of milks	INTERMAQ SIST S
EP1285576 A2	A method of and a device for cleaning the teats and/or the udder of a dairy animal, a method of and a device for milking an animal	LELY ENTERPRISES
FR1326580 A	Improvement to methods and machines of processes	
FR1243755 A	Installation for the collection of milk samples, in particular for truck tankers for the milk collecting	SCHWARTE ALFONS
EP2470004 A2	Method for controlling and monitoring an automatized buttermaking process	GEA MECHANICAL EQUIPMENT
CH-475534 A	Vorrichtung zum Kühlen und Kühlhalten von Milch in Grossbehältern	ENGLISH ROSE KITCHENS
CH-183183 A	Milchkühlapparat.	ELLISON E

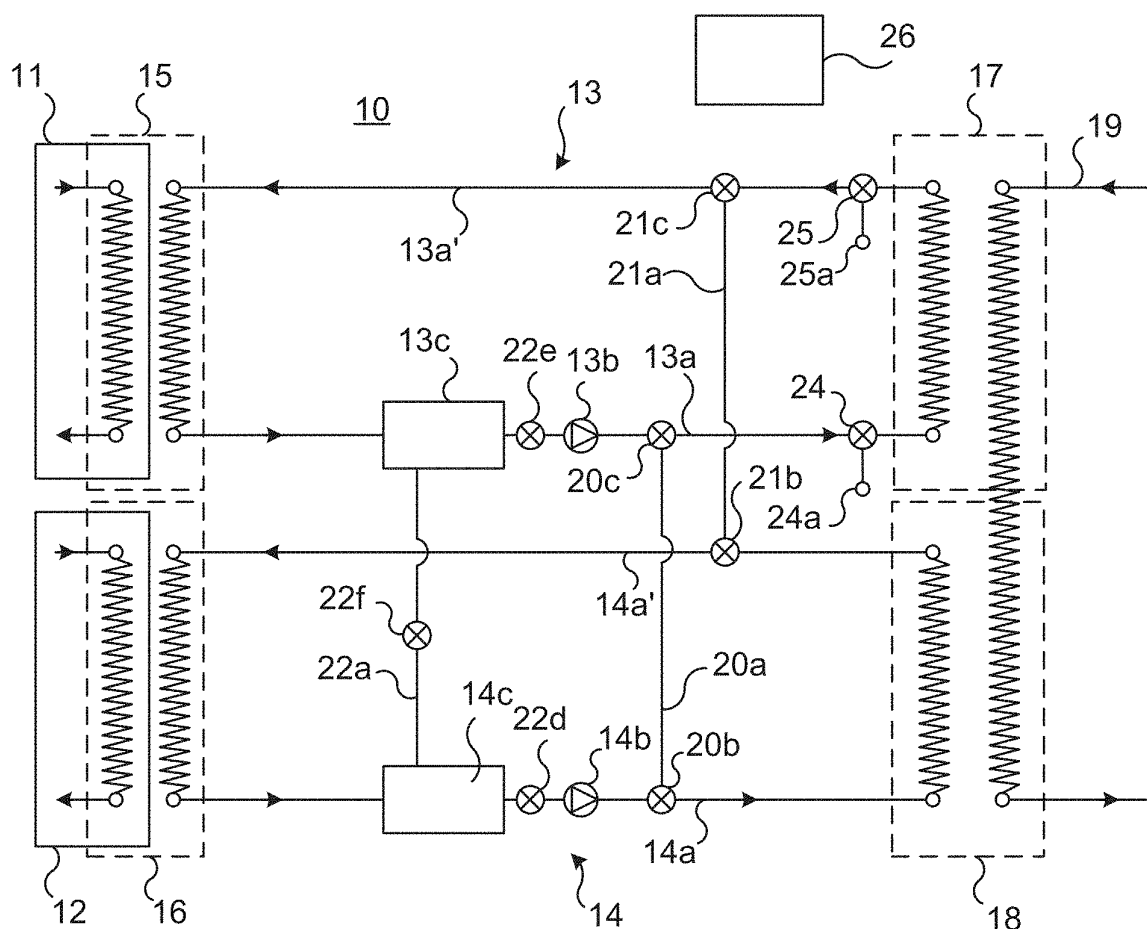
Publication numbers	Title	Current assignees
CH-325069 A	Installation pour la traite	DAWSON IDA VIOLET
FR1325755 A	Group refrigerant and refrigeration installation comprising application of liquids in the	
EP2793561 A1	Bulk fluid refrigeration and heating	DELAVAL
EP2154980 A2	System for pasteurizing animal food	FOERSTER TECHNIK, ...
EP2156103 A1	Animal shelter structure	HERD HOMES
WO201366919 A2	Systems and methods for maintaining breast or udder health	ZHANG HENIAN
FR1032513 A	Apparatus for the treatment by agitation of viscous liquids or the like	EQUIP INDUSTRY LAITIERES & AGRICOL
CH-399152 A	Verfahren zur Herstellung von Käse	PROPACK

Family 1/51 - FAMPAT - ©Questel

Title

(EP3179847)

Cooling system for **cooling** a flow of **milk**, **milk** storage facility, milking system, and method for reconfiguring a **cooling** system

Images**Publication data including kind & date**

EP3179847	A1	2017-06-21	EP3179847
EP3179847	B1	2018-07-11	EP3179847
WO2016/024905	A1	2016-02-18	WO201624905
US20170231188	A1	2017-08-17	US20170231188
RU2017105843	A	2018-09-13	RU2017105843
RU2017105843	A3	2019-02-20	RU2017105843
RU2682753	C2	2019-03-21	RU2682753
CA2957160	A1	2016-02-18	CA2957160
CN106535623	A	2017-03-22	CN106535623
AU2015302367	A1	2017-01-12	AU2015302367
AU2015302367	B2	2018-09-13	AU2015302367
ES2680823	T3	2018-09-11	ES2680823

**Abstract**

(EP3179847)

A **cooling** system (10) for **cooling** a flow of **milk** comprises a first and a second refrigeration system (11, 12); a first and a second intermediate coolant circulating system (13, 14); and a line manifold interconnectable between the first and second intermediate coolant circulating systems, wherein coolant in the first intermediate coolant circulating system is in heat exchange connection with the first refrigeration system in a first heat exchange section (15) and coolant in the second

intermediate coolant circulating system is in heat exchange connection with the second refrigeration system in a second heat exchange section (16). The **cooling** system is reconfigurable between first operation configuration providing two-stage **cooling** of the flow of **milk** and a second operation configuration providing one-stage **cooling** of the flow of **milk**.

Inventors

STOPA JERZY

Latest standardized assignees - inventors removed

DELAVAL

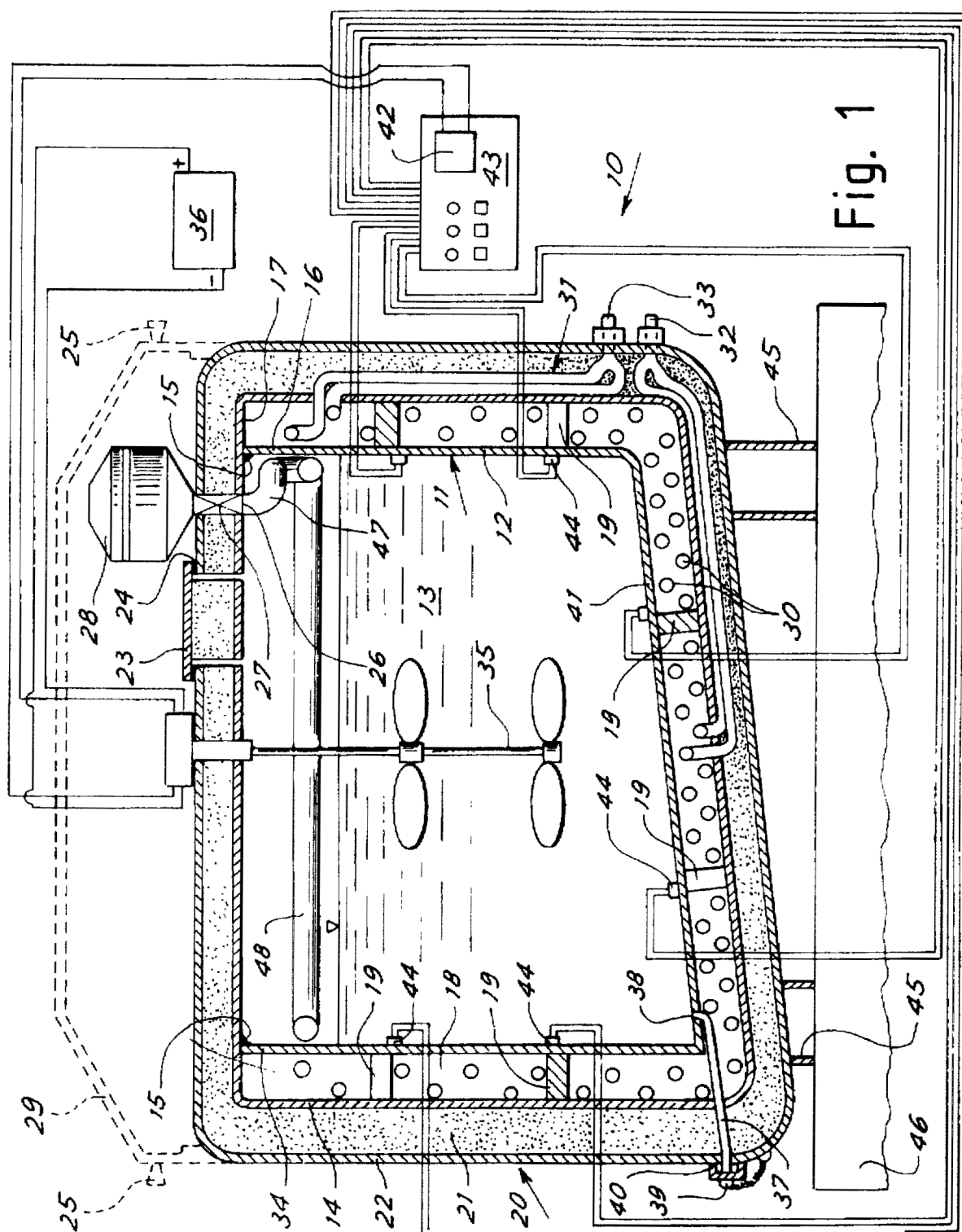
Family 2/51 - FAMPAT - ©Questel

Title

(EP-744584)

Container for fast refrigeration and preservation of milk

Images



Publication data including kind & date

EP0744584	A2	1996-11-27	EP-744584				
EP0744584	A3	1998-08-05	EP-744584				
US5701756	A	1997-12-30	US5701756				
CA2177319	A1	1996-11-27	CA2177319				
CN1144902	A	1997-03-12	CN1144902				
AR002112	A1	1998-01-07	AR---2112				
BR9602469	A	1998-10-27	BR9602469				
BRPI9602469	A1	2000-08-01	BR199602469				
IN180380	B	1998-01-24	IN-180380				

Abstract

(EP0744584)

A container for fast **cooling** of **milk** and its preservation and transportation at an optimal temperature (0-4 DEG C) comprises a body (11) consisting of an internal recipient (12) defining a tank (13) for containing the **milk** and an intermediate shell (14) surrounding the internal recipient (12) and connected in a sealed manner therewith to define between the recipient (12) and the intermediate shell (14) a jacket (18) designed to contain liquid at a freezing temperature lower than a predetermined preservation temperature. The container is covered with an insulating external shell (20). Ducts (30) for circulation of the refrigerating fluid are arranged in the jacket (18). There can also be provided means (48,49,54) for the controlled input of **milk** up to thermal contact with the refrigerating walls of the recipient (12) and means (35) for mixing the **milk** in the tank (13) during **cooling** and preservation. <IMAGE>

Inventors

GHIRALDI ALBERTO

Latest standardized assignees - inventors removed

N R DEVELOPMENT

Family 3/51 - FAMPAT - ©Questel

Title

(EP2142316)

Chamber for washing the drain spout of a milk storage and cooling tank

Images

FIG. 1

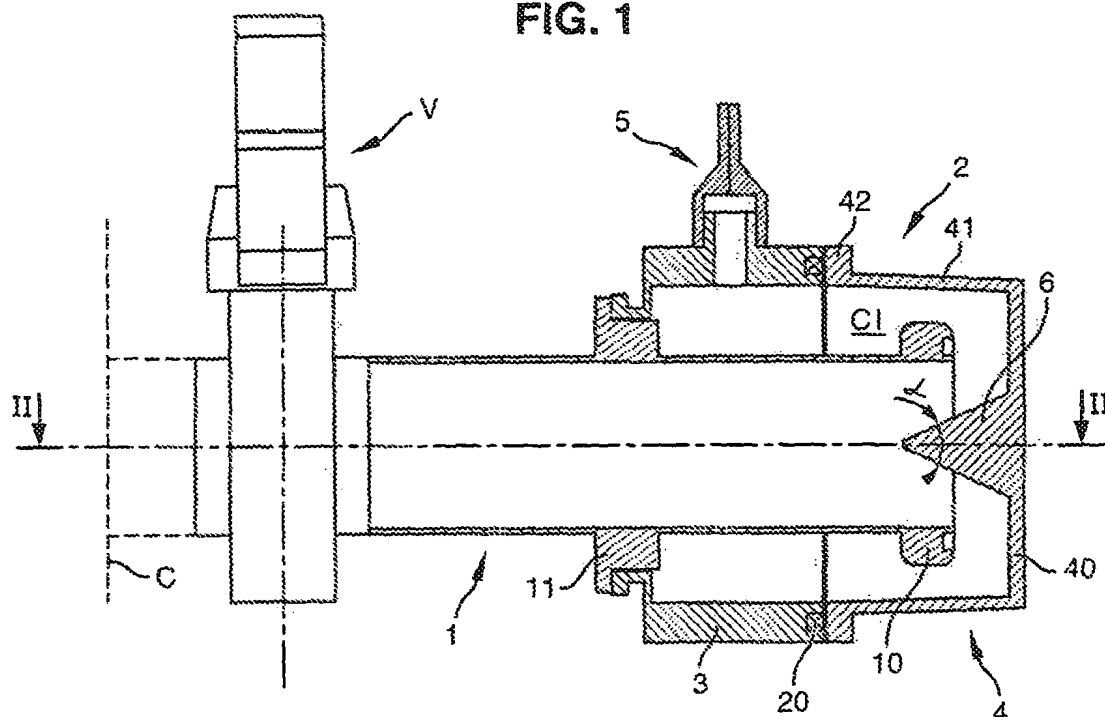
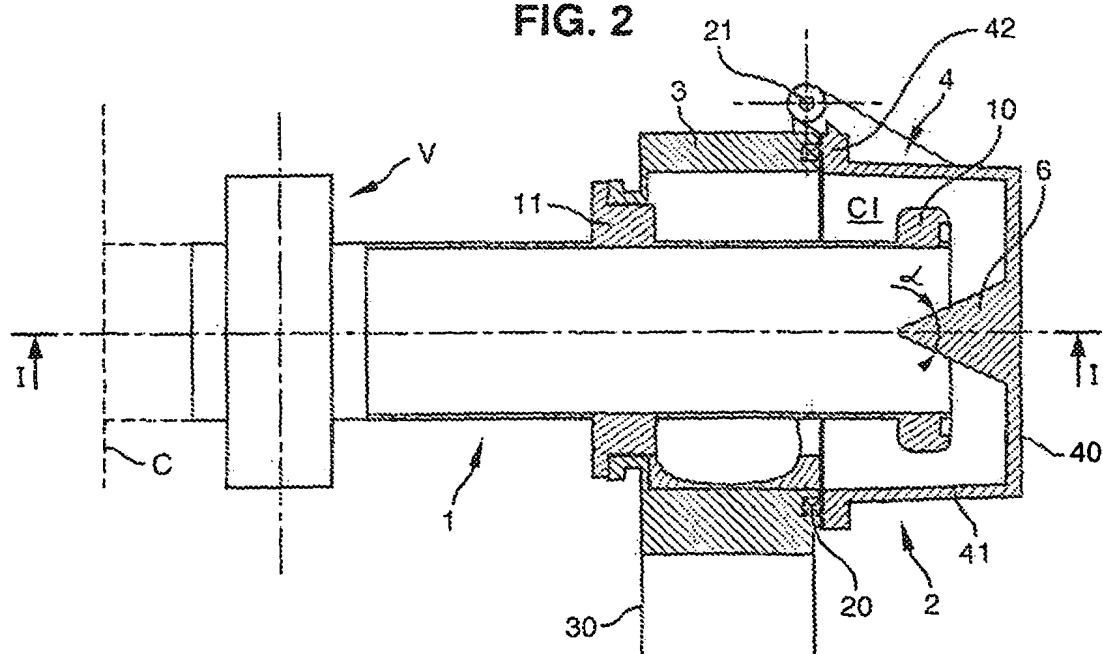


FIG. 2



Publication data including kind & date

EP2142316	A1	2010-01-13	EP2142316
EP2142316	B1	2010-07-28	EP2142316
WO2008/135323	A1	2008-11-13	WO2008135323
FR2915058	A1	2008-10-24	FR2915058
FR2915058	B1	2009-12-25	FR2915058
DE602008001979	D1	2010-09-09	DE602008001979
AT475495	T	2010-08-15	ATE475495
ES2349332	T3	2010-12-30	ES2349332



Abstract

(EP2142316)

The invention relates to a chamber for washing the drain spout (1) provided with a valve (V) and with a connection endpiece (10) for connection to a pumping hose, that comprises a fixed member permanently mounted on the spout (1) between the valve (V) and the endpiece (10), and a **mobile** member (4) in the shape of a shell having an inner cavity (C1) and adapted to be urged against and connected to the fixed member (3) so as to surround the endpiece (10), wherein said housing (2) is further provided with a liquid outlet duct. It is characterised in that the wall of the cavity is provided on the inside, substantially as an extension in the spout axis, with a protrusion that defines a diverting member (6) capable of radially diverting toward the outside a flow of washing or rinsing liquid exiting the spout (1) so that it is homogeneously distributed inside the shell, which increases the washing and rinsing efficiency. The invention can be used in the agro-food industry.

Inventors

GUESDON SERGE

Latest standardized assignees - inventors removed

SERAP INDUSTRIES

Family 4/51 - FAMPAT - ©Questel

Title

(FR2428971)

Self contained **mobile** milking trailer - uses propane motor and has condenser water warmed by heat extracted when **cooling milk**

Publication data including kind & date[FR2428971](#)

A1 1980-01-18 FR2428971

**Abstract**

(FR2428971)

The wheeled trailer has cylinders of propane gas, these supplying a motor driving an electrical alternator. The current enters a control cubicle and feeds the compressor, refrigerating the **milk** by means of a valve-controlled evaporator around the tank. Condensers heat the water contained in the other tanks. The current also drives a vacuum pump used for milking the animals and a mixer for the fresh **milk** in the tank. A circulating pump can be driven electrically or direct from the gas (16) and a provision is also made for lighting.

Latest standardized assignees - inventors removed

ALBIN ALEXIS

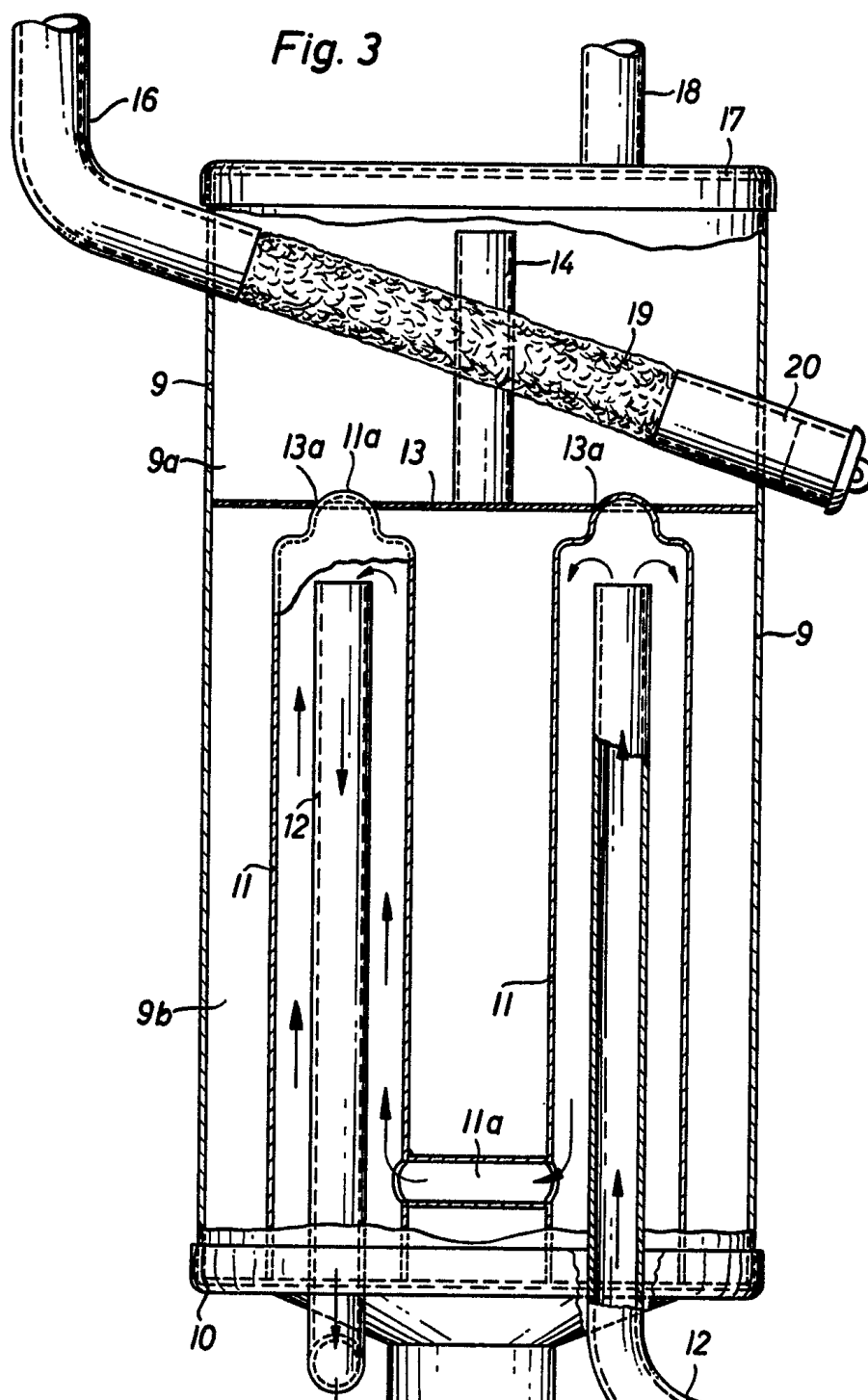
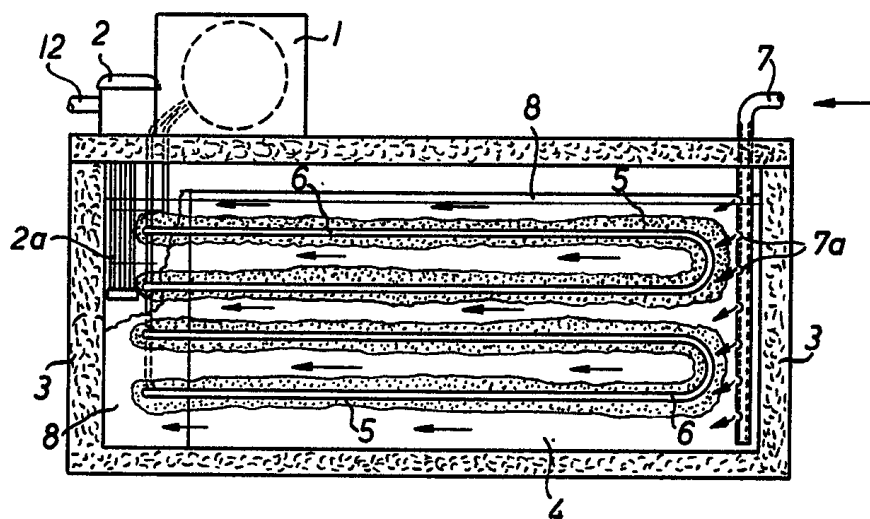
Family 5/51 - FAMPAT - ©Questel

Title

(US3271968)

Methods and apparatus for **cooling milk** for use with milking machines

Images



Publication data including kind & date

US3271968	A	1966-09-13	US3271968
FR1448859	A	1966-08-12	FR1448859
CH439854	A	1967-07-15	CH-439854
BE664488	A	1965-09-16	BE-664488
LU48758	A1	1965-10-01	LU--48758
NL6507026	A	1965-12-06	NL6507026

**Inventors**

GUNTHER KARNATH

Latest standardized assignees - inventors removed

MAX HENRY HOEPLI

Family 6/51 - FAMPAT - ©Questel

Title

(EP1287738)

Method and device for storing and transporting **milk** and **milk** tank.**Images**

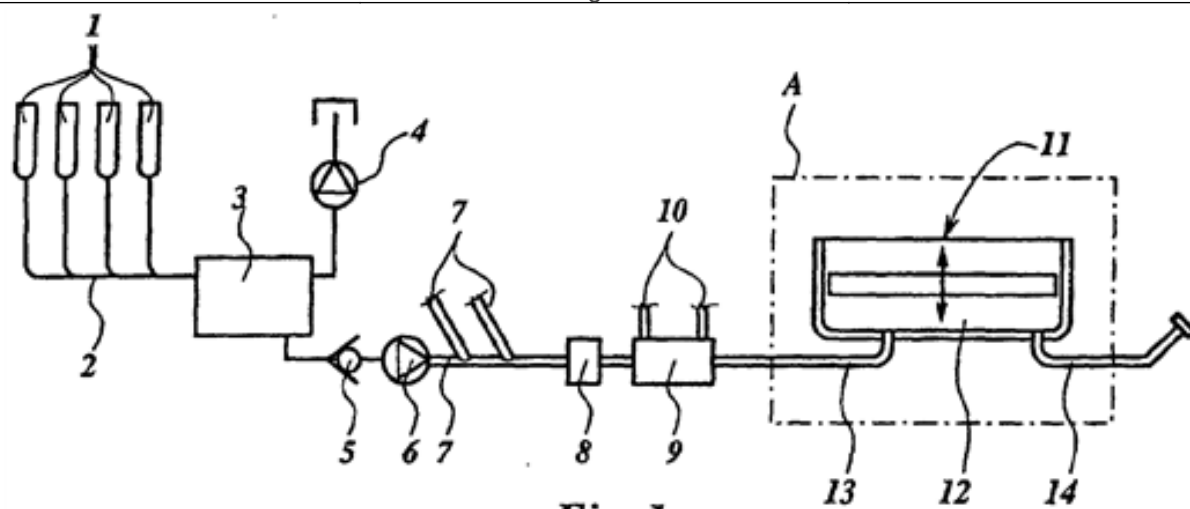


Fig. 1

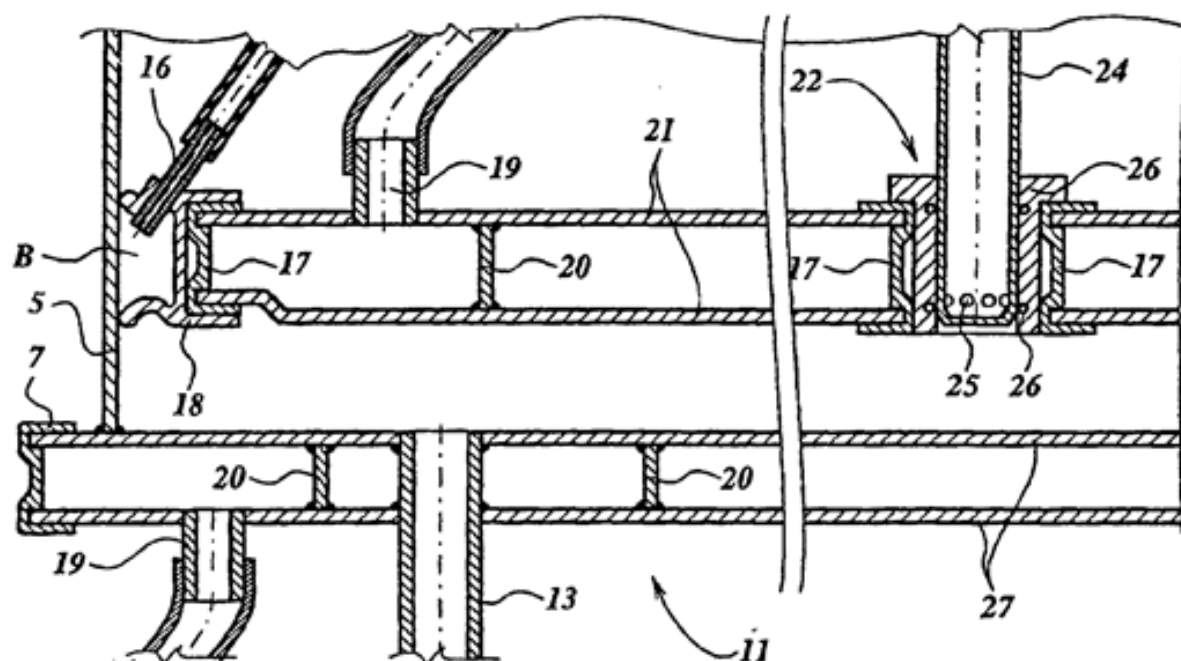


Fig. 2

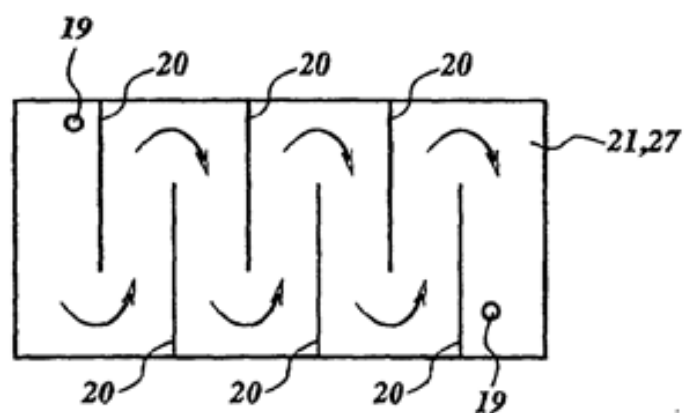


Fig. 3

Publication data including kind & date

EP1287738	A2	2003-03-05	EP1287738
EP1287738	A3	2003-05-14	EP1287738
EP1139723	A1	2001-10-10	EP1139723



EP2897507	A2	2015-07-29	EP2897507				
EP2897507	B1	2016-12-14	EP2897507				
WO2014/044407	A2	2014-03-27	WO201444407				
WO2014/044407	A3	2014-06-05	WO201444407				
US20150223633	A1	2015-08-13	US20150223633				
US9924829	B2	2018-03-27	US9924829				
DE202012009074	U1	2013-01-03	DE202012009074				
CN104661572	A	2015-05-27	CN104661572				
CN104661572	B	2017-06-20	CN104661572B				
HK1208322	A1	2016-03-04	HK1208322				

Abstract

(EP2897507)

The invention relates to a device for preparing **milk** froth that can be optionally hot or cold, or for dispensing optionally hot or cold **milk** (1), said device comprising a **milk** container (4) that can be removed from the device, a **milk** inlet which connects the **milk** container (4) to a cold froth device via a **milk** valve section, said cold froth device being activatable by means of an air valve section, and comprising an outlet line (15) that is located downstream of the cold froth device and comprises an outlet (16). The **milk** container (4) can be inserted into the device (1) in a guided manner and the base (4a) of said container is equipped with a **milk** snap-in valve (17). A complementary receiving section (17a) for the **milk** snap-in valve is fixed in the device (1) and is formed as a **milk** inlet directly on the **milk** valve section. When the **milk** container (4) is inserted, the **milk** snap-in valve (17) engages in the complementary receiving section (17a) for the snap-in valve and is locked therein.

Inventors

STUTZ DIETER

Latest standardized assignees - inventors removed

EUGSTER FRISMAG

Family 8/51 - FAMPAT - ©Questel

Title

(EP2737792)

Apparatus for producing commercial-grade drinking **milk****Images**

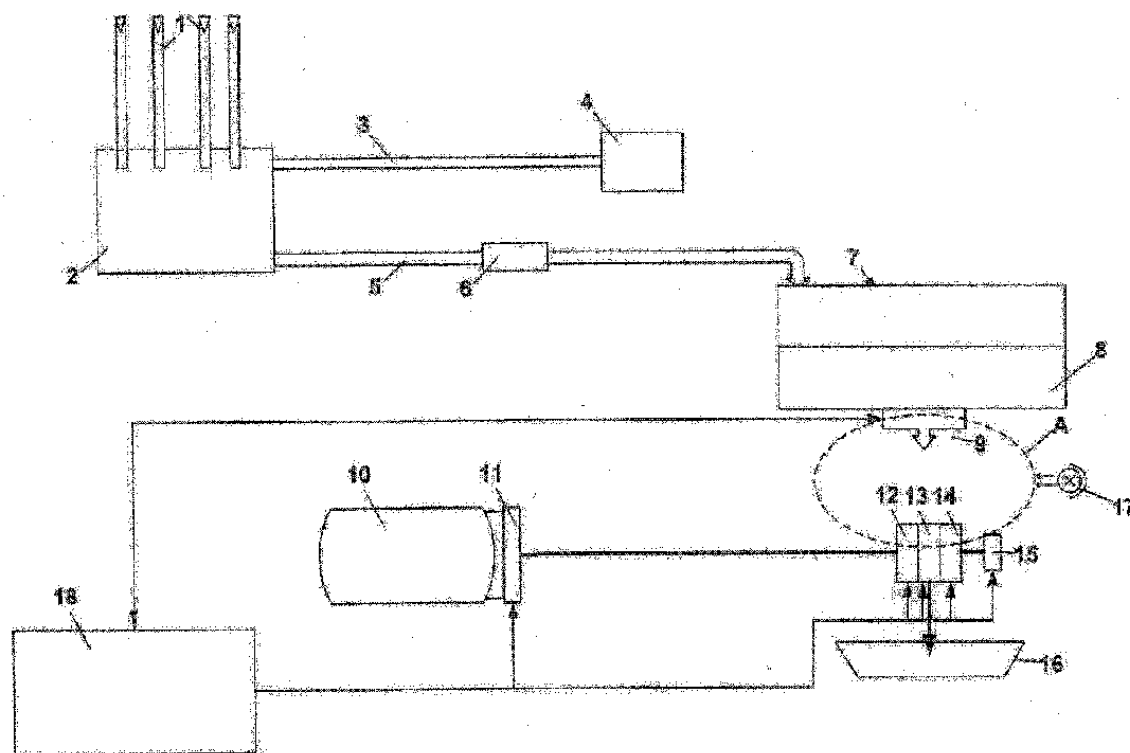


Fig.1

Publication data including kind & date

EP2737792	A1	2014-06-04	EP2737792
EP2737792	A4	2015-03-25	EP2737792
WO2013/015715	A1	2013-01-31	WO201315715
DE212012000142	U1	2014-04-24	DE212012000142
RU2473212	C1	2013-01-27	RU2473212

**Abstract**

(EP2737792)

The apparatus for producing commercial drinking milk comprises a milking machine on a common transport platform, said machine having teat cups (1) connected in series with a vacuum pump (4) and a milk line (5); a filter (6); a milk collecting tank (7) provided with a means (8) for cooling milk, a unit (25) of processing and packaging milk; and a control unit (18) for the automatic controlling the treatment process. The unit (25) comprises a dispenser (9); a packet roll (10), a mechanism (11) for feeding the packet; a means (12) for opening the packet neck; a means (13) for fixing the packet; a means for bactericidal treatment; a means (14) for air-tight sealing of the packet, and a mechanism (15) for discharging the packet to the receiving tray (16) for the finished products. The input of the unit (18) is electrically connected to a sensor of filling the dispenser (9), and the outputs are connected to the control inputs of a mechanism (11) for supplying a packet, of means (13, 14) for fixing and making the packet air-tight and of the mechanism (15) for discharging the packet in the receiving tray (16) for the finished products.

Inventors

BELONOSOV ALEKSANDR IVANOVICH

KUTEINIKOV ANDREI ANATOLIEVICH

Latest standardized assignees - inventors removed

БЕЛОНОСОВ АЛЕКСАНДР ИВАНОВИЧ

KUTEINIKOV ANDREI ANATOLIEVICH

Family 9/51 - FAMPAT - ©Questel

Title

(FR1033085)

Improvements to devices for **cooling milk** cans after processes

Publication data including kind & date

FR1033085

A 1953-07-08 FR1033085



Inventors

KANITZ OSWALD CLEMENT

Family 10/51 - FAMPAT - ©Questel

Title

(WO2018198103)

A method and apparatus for monitoring quality of **milk**

Images

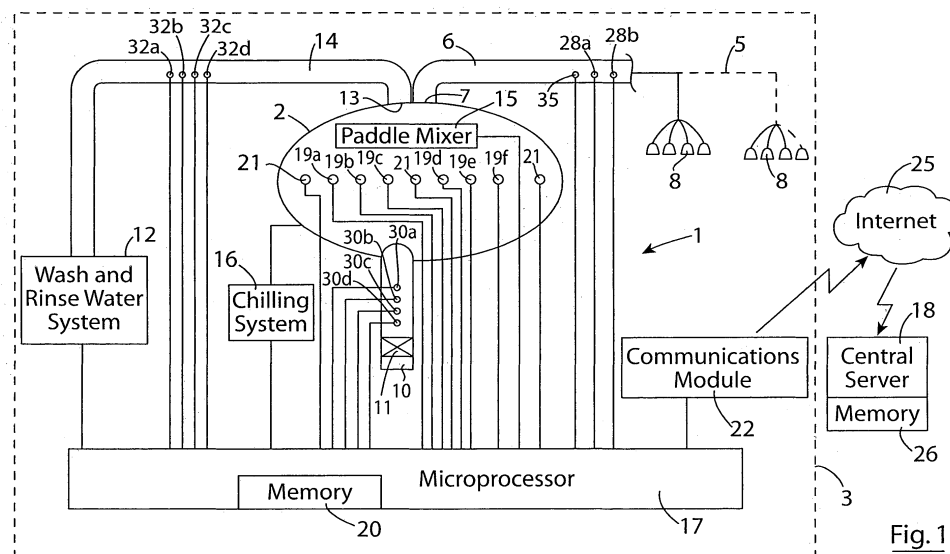


Fig. 1

Publication data including kind & date

WO2018/198103

A2 2018-11-01 WO2018198103

WO2018/198103

A3 2018-12-06 WO2018198103



Abstract

(WO2018/198103)

Apparatus (1) for monitoring and determining the **milk** quality category of **milk** in a **milk** storage tank (2) comprises a plurality of **milk** quality sensors (19) located in the **milk** storage tank (2), and **milk** quality sensors (28) located in a **milk** delivery pipeline (6) for delivering **milk** to the **milk** storage tank (2) from a milking system (5). A microprocessor (17) reads signals from the **milk** quality sensors (19) for determining the quality of the **milk** in the **milk** storage tank (2), and determines the data indicative of the **milk** quality category of the **milk** in the **milk** storage tank (2), which is stored in a memory (20) of the microprocessor (17). A communications module (22) wirelessly transmits via the internet (25) the data indicative of the **milk** quality category of the **milk** in the **milk** storage tank (2) to a central server (18), which in turn is stored in a memory (26) of the central server (18). A creamery is permitted access to the data indicative of the **milk** quality category of the **milk** stored in memory (26) prior to collection of **milk** from the **milk** storage tank (2). By comparing signals read from the **milk** quality sensors (28) in the **milk** delivery pipeline (6) with signals read from the **milk** quality sensors (19), it is possible to determine if the **milk** storage tank (2) is harbouring bacteria. Discharge rinse water quality sensors (30) are located in an outlet port (10) from the **milk** storage tank (2) and in a rinse water delivery pipeline (14) to the **milk** storage tank (2) for determining the cleanliness of the **milk** storage tank (2).

Inventors

HARTY EDMOND PATRICK

DALY JOHN GERARD

Latest standardized assignees - inventors removed

DAIRYMASTER

Family 11/51 - FAMPAT - ©Questel

Title

(FR-664184)

Method and device for the **cooling** of liquids, in particular **milk****Publication data including kind & date**[FR664184](#) A 1929-08-30 FR-664184**Latest standardized assignees - inventors removed**

SEPARATOR

Family 12/51 - FAMPAT - ©Questel

Title

(FR1324351)

Cooling vessel for liquid, in particular for the **milk****Publication data including kind & date**[FR1324351](#) A 1963-04-19 FR1324351**Inventors**

BRAULT JACQUES PIERRE FERNAND

Family 13/51 - FAMPAT - ©Questel

Title

(FR-800443)

Mobile installation for the skimming of **milk** and collection of the cream**Publication data including kind & date**[FR800443](#) A 1936-07-04 FR-800443**Inventors**

PETYT DIDIER

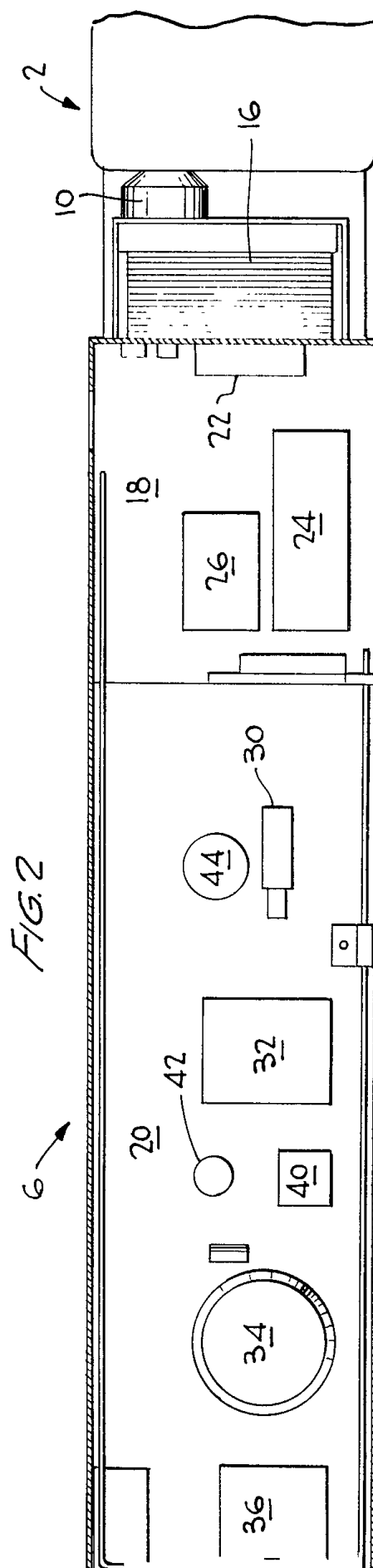
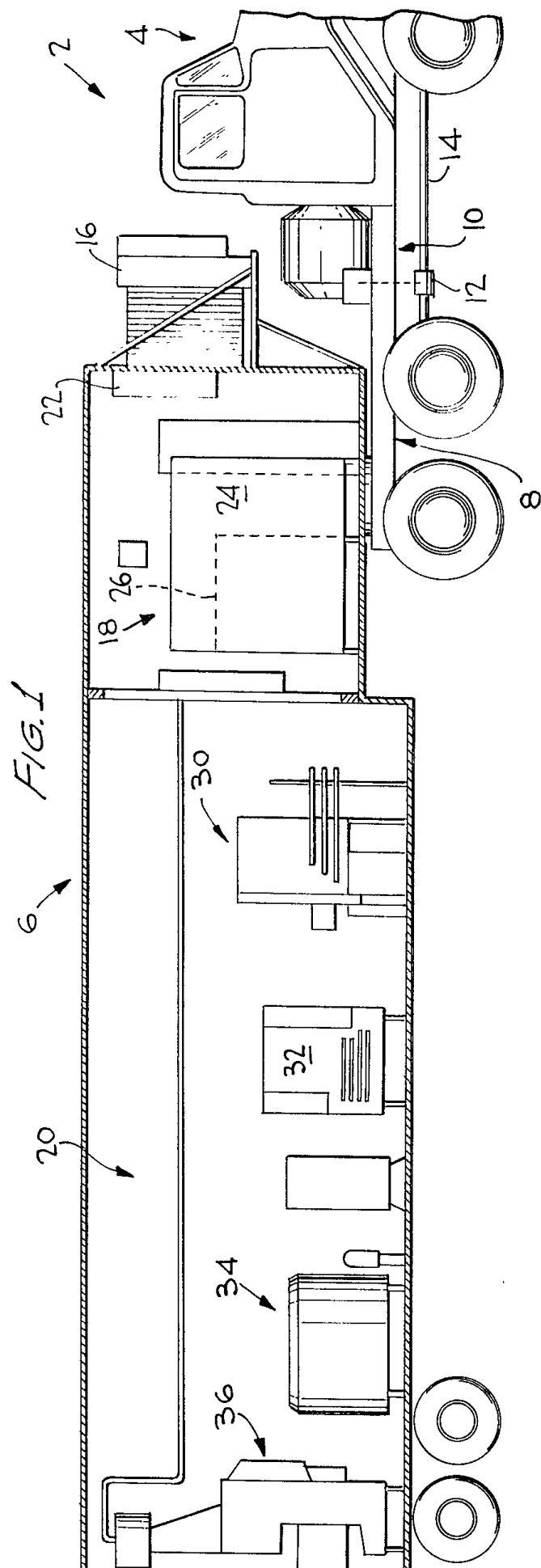
Family 14/51 - FAMPAT - ©Questel

Title

(US3780644)

Milk processing system**Images**

SHEET 1 OF 4



(FR2929865)

The chamber (2) has a fixed element mounted on a drain spout (1) between a valve (V) and connection end piece (10). A **mobile** element (4) i.e. cover, has an inner cavity (CI) and a mouthpiece (42). The element (4) is placed and connected to the fixed element at the mouthpiece so that the cavity surrounds the end piece, while a space for passage and circulation of washing liquid is provided around the end piece. Tubular liquid outlet pipe (30) is placed tangentially at a lowest point of the chamber and a liquid outlet pipe (31) extends symmetrically in the extension of pipe (30).

(From FR2929865 A1)

Inventors

GUESDON SERGE

BINEAU STEPHANE

Latest standardized assignees - inventors removed

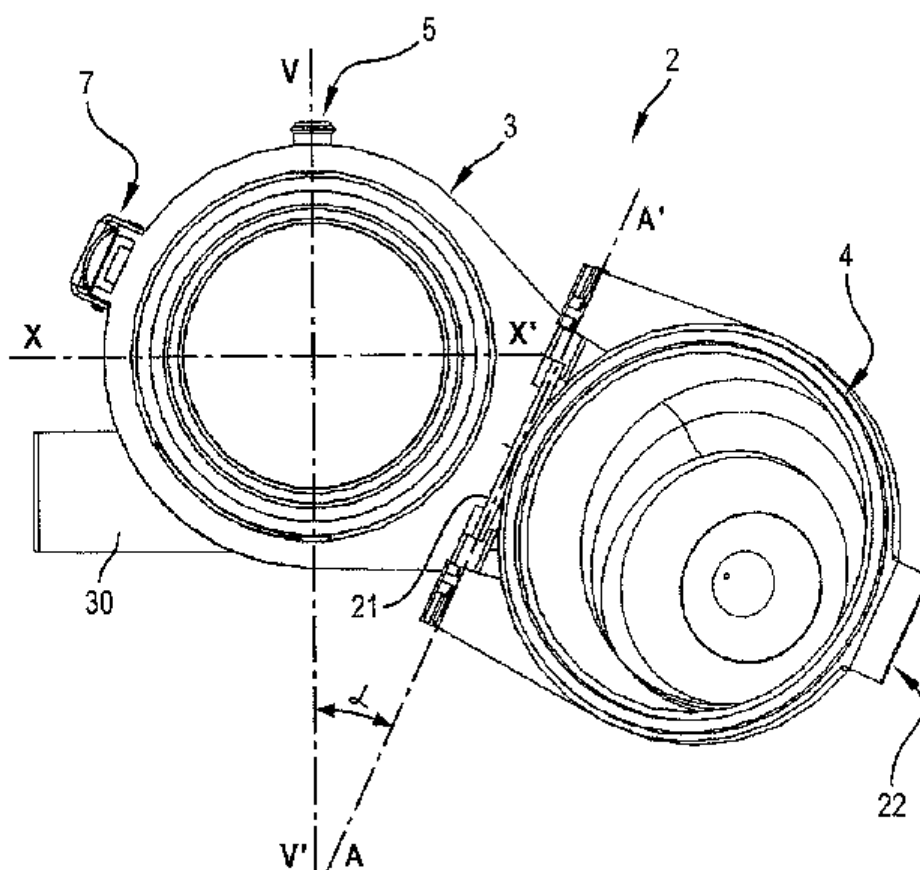
SERAP INDUSTRIES

Family 16/51 - FAMPAT - ©Questel

Title

(FR2929866)

Milk storage and **cooling** tank's drain spout washing chamber for agro-food industry, has articulation axle forming acute angle and oriented such that cover moves from closing position to opening position under effect of gravity by its weight

Images

FR2929866

B1 2011-01-14 FR2929866

Abstract

(FR2929866)

The chamber (2) has a **mobile** cover (4) in the shape of a shell moving from a closing position in which the cover is urged against and connected to a fixed element (3) to an opening position in which the cover permits free access to the end piece by pivoting around an articulation axle (21). Washing liquid discharge pipe (30) and another pipe are placed tangentially in the chamber. The axle forms an acute angle (α) relative to vertical (V-V') and oriented in such a way that the cover moves from the closing position to opening position under effect of gravity generated by its weight.

(From FR2929866 A1)

Inventors

GUESDON SERGE

RABOANASY LUCIEN

BOITTIN ERIC

Latest standardized assignees - inventors removed

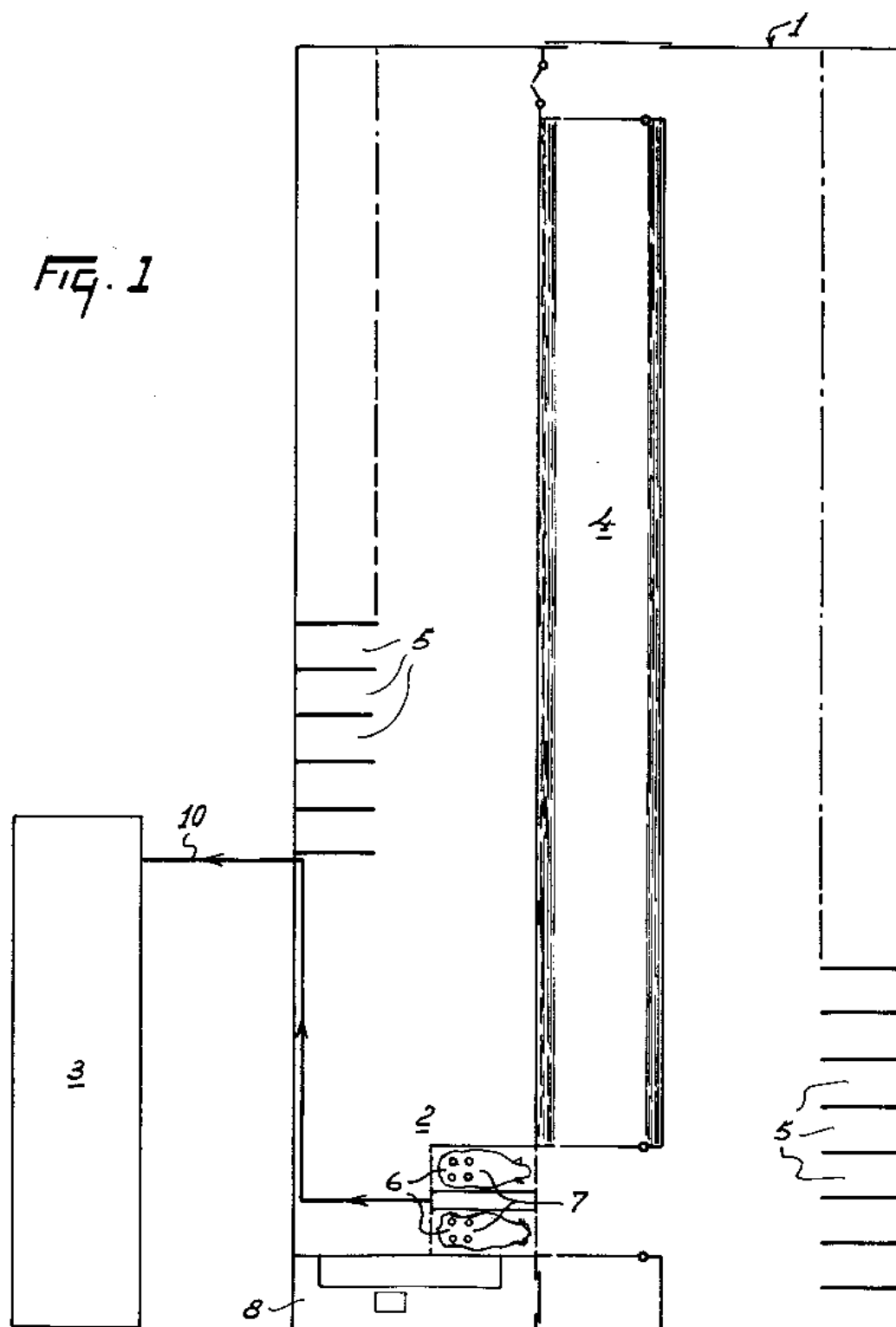
SERAP INDUSTRIES

Family 17/51 - FAMPAT - ©Questel

Title

(EP-666024)

A construction including an implement for processing **milk** into cheese and/or butter**Images**



Publication data including kind & date

EP0666024	A1	1995-08-09	EP-666024
EP0666024	B1	2000-10-18	EP-666024
DE69519114	D1	2000-11-23	DE69519114
DE69519114	T2	2001-05-17	DE69519114
NL9400178	A	1995-09-01	NL9400178



Abstract

(EP0666024)

A construction comprising an implement (2) for milking animals and an implement (3) for processing the **milk** obtained into cheese and/or butter, located at a farm, includes process control means (26) for directly and automatically feeding a

predetermined quantity of the **milk** obtained, without the necessity of previous **cooling**, to the implement (3) for the purpose of being automatically processed into cheese and/or butter. <IMAGE>

Inventors

VAN DER LELY CORNELIS

Latest standardized assignees - inventors removed

MAASLAND

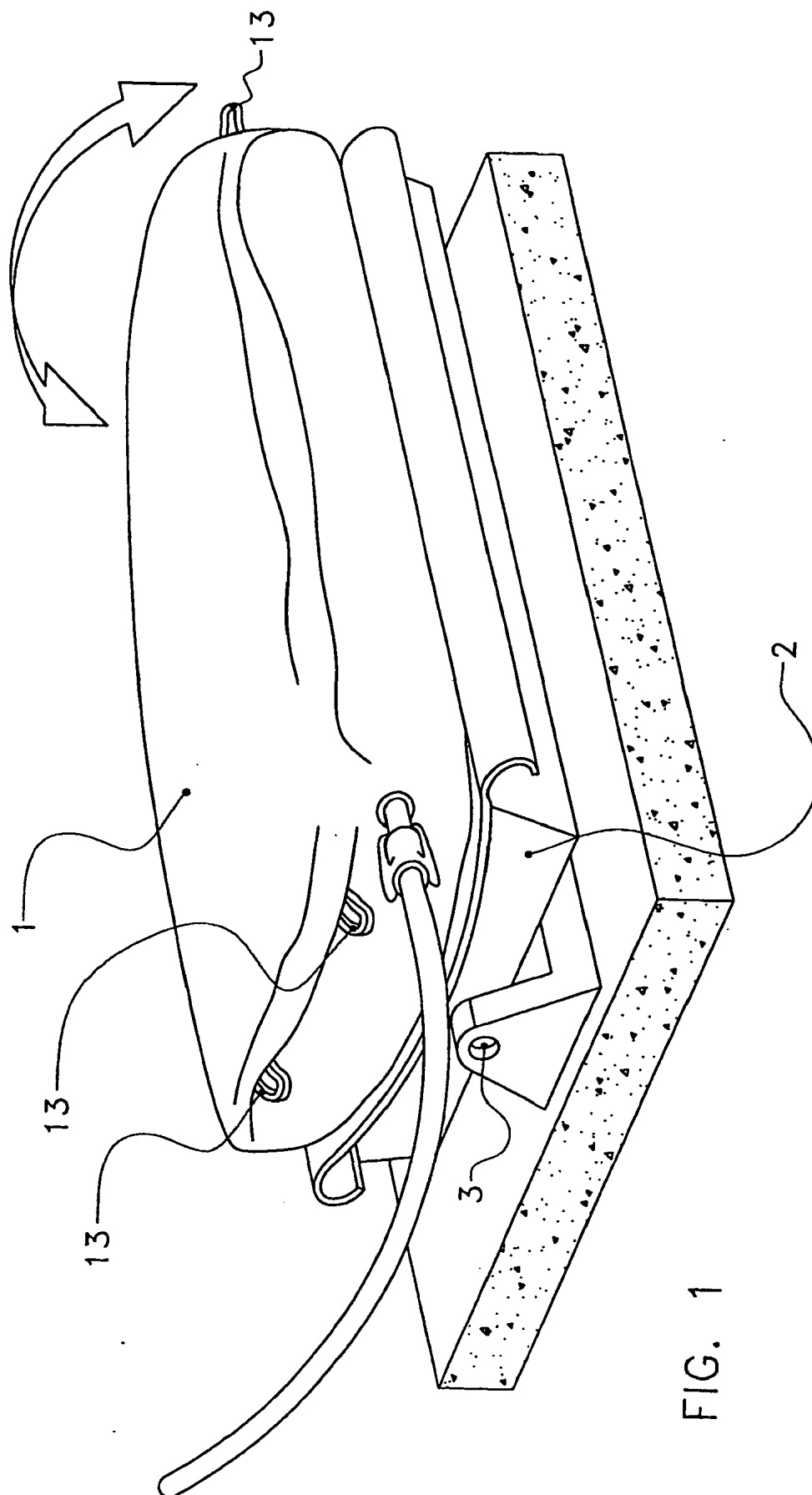
Family 18/51 - FAMPAT - ©Questel

Title

(EP1474969)

A device for milking an animal, with a **milk** tank

Images

**Publication data including kind & date**

EP1474969	A1	2004-11-10	EP1474969
EP1474969	B1	2006-05-31	EP1474969
DE602004001011	D1	2006-07-06	DE602004001011
DE602004001011	T2	2006-12-21	DE602004001011



[NL1023341](#)

C2 2004-11-09 NL1023341

[AT327664](#)

T 2006-06-15 ATE327664

[DK1474969](#)

T3 2006-10-02 DK1474969T

**Abstract**

(EP1474969)

A device for milking an animal, provided with a **milk** tank comprising a flexible bag (1). The flexible bag is self-supporting. The milking device comprises a **cooling** element (2), the flexible bag (1) being disposed on the **cooling** element (2). A motion device sets the **cooling** element in motion. The milking device comprises an axis of rotation (3), and the motion device is suitable for setting the **cooling** element (2) in an oscillatory motion about the axis of rotation (3).

Inventors

FRANSEN RENATUS IGNATIUS JOSEP

MEIJER EDUARD LODEWIJK

Latest standardized assignees - inventors removed

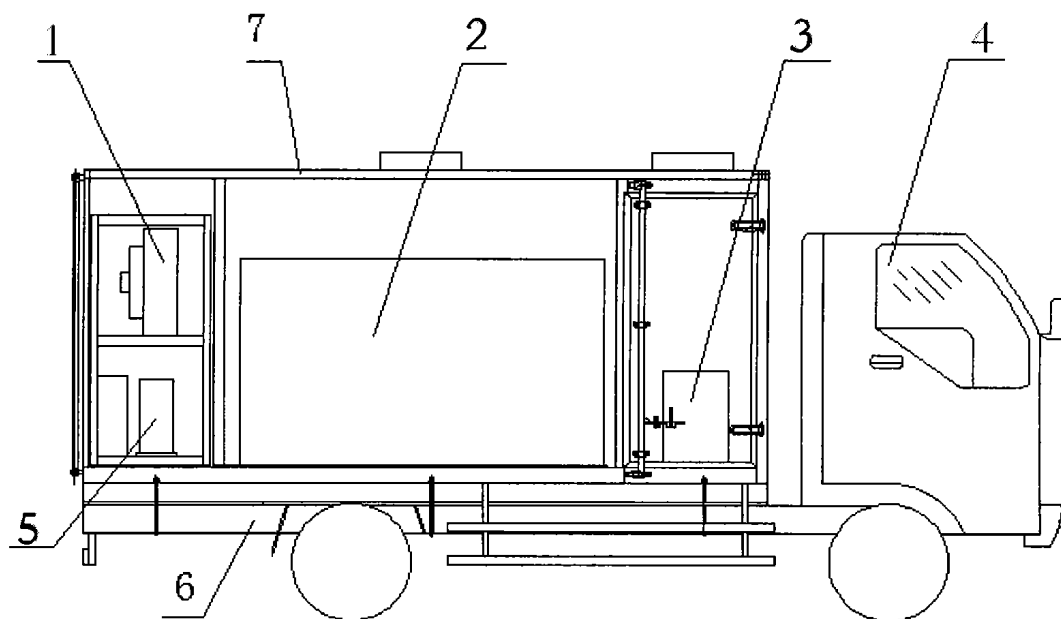
LELY ENTERPRISES

Family 19/51 - FAMPAT - ©Questel

Title

(CN201563465U)

Portable milking machine

Images**Publication data including kind & date**[CN201563465](#)

U 2010-09-01 CN201563465U

**Abstract**

(CN201563465)

The utility model relates to a portable milking machine which solves the problems that the existing milking machine has a large size and low portability. According to the technical scheme, the portable milking machine comprises a self-propelled device provided with a frame, wherein a milking device is mounted on the frame; and the milking device comprises a **milk** measuring cup set, a vacuuming device for providing negative pressure for the **milk** measuring cup set, and a direct **cooling** tank for storing **milk** communicated with the **milk** measuring cup set. Accordingly, the portable milking machine of the utility model can not only meet the requirements of milking for medium-size and small-size dairy farms and individually-owned

diary farms, but also ensure that the **milk** is fresh and healthy and the application is flexible and convenient.

Inventors

ZHOU ZHIPENG

GU TAO

WANG JIANDONG

XIAO JUN

Latest standardized assignees - inventors removed

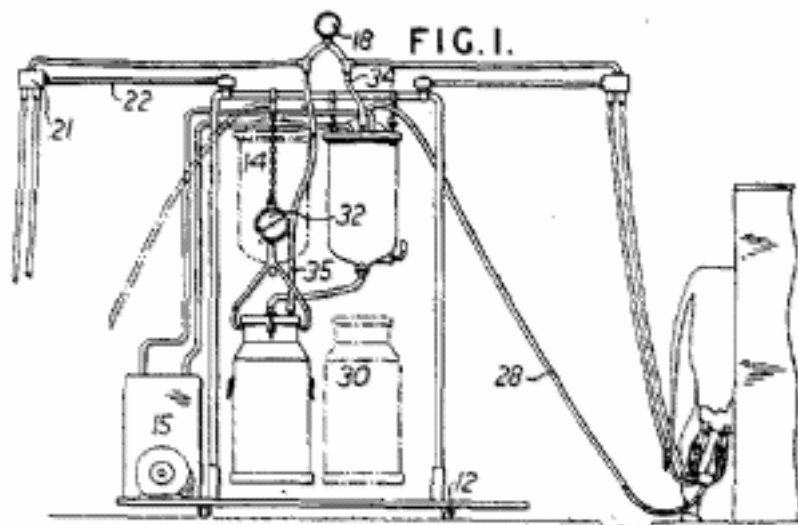
DONGFENG AUTOMOBILE

Family 20/51 - FAMPAT - ©Questel

Title

(GB-743840)

Improvements in or relating to milking apparatus

Images**Publication data including kind & date**

GB743840 A 1956-01-25 GB-743840

**Abstract**

(GB743840)

743,840. Cow-milkers. DAWSON, I. V. Dec. 7, 1951 [March 19, 1951], No. 25490/54. Divided out of 743,772. Class 84. [Also in Group XIII] A milking machine comprises teat cups, vacuum pulsator, a **milk** pipe from the teat cups to a hermetically sealed container, a delivery pipe leading from the bottom of the container to a hermetic closure for a storage vessel, separate vacuum connections on the closure, pulsator and container, a heat-exchanger in the container supplied with **cooling** fluid from an external refrigerator, and means within the heat-exchanger to direct the **milk** evenly over the surfaces of the heat exchanger. A platform mounted on four castor wheels 12 carries two coolers 14 supplied with refrigerant from a plant 15. A vacuum pipe 18 supplies pulsators 21 at the ends of pivotally mounted arms 22. **Milk** is delivered to the coolers via pipes 28 and is then stored in churns 30, to which vacuum is supplied by pipes 35 (only one shown). Pipes 34 (only one shown) supply the vacuum to the coolers. Weighing apparatus 32 carries the churns. In an alternative arrangement, the churns engage directly the bottoms of the coolers, no weighing apparatus being provided. Other arrangements are disclosed with the churns &c. on one **mobile** unit and the refrigerator and coolers on the other; or with the milking apparatus and coolers on one and the refrigerator on the other, the churns being on the ground. The heat-exchanger is identical with that disclosed in Specification 743,772.

Latest standardized assignees - inventors removed

IDA VIOLET DAWSON

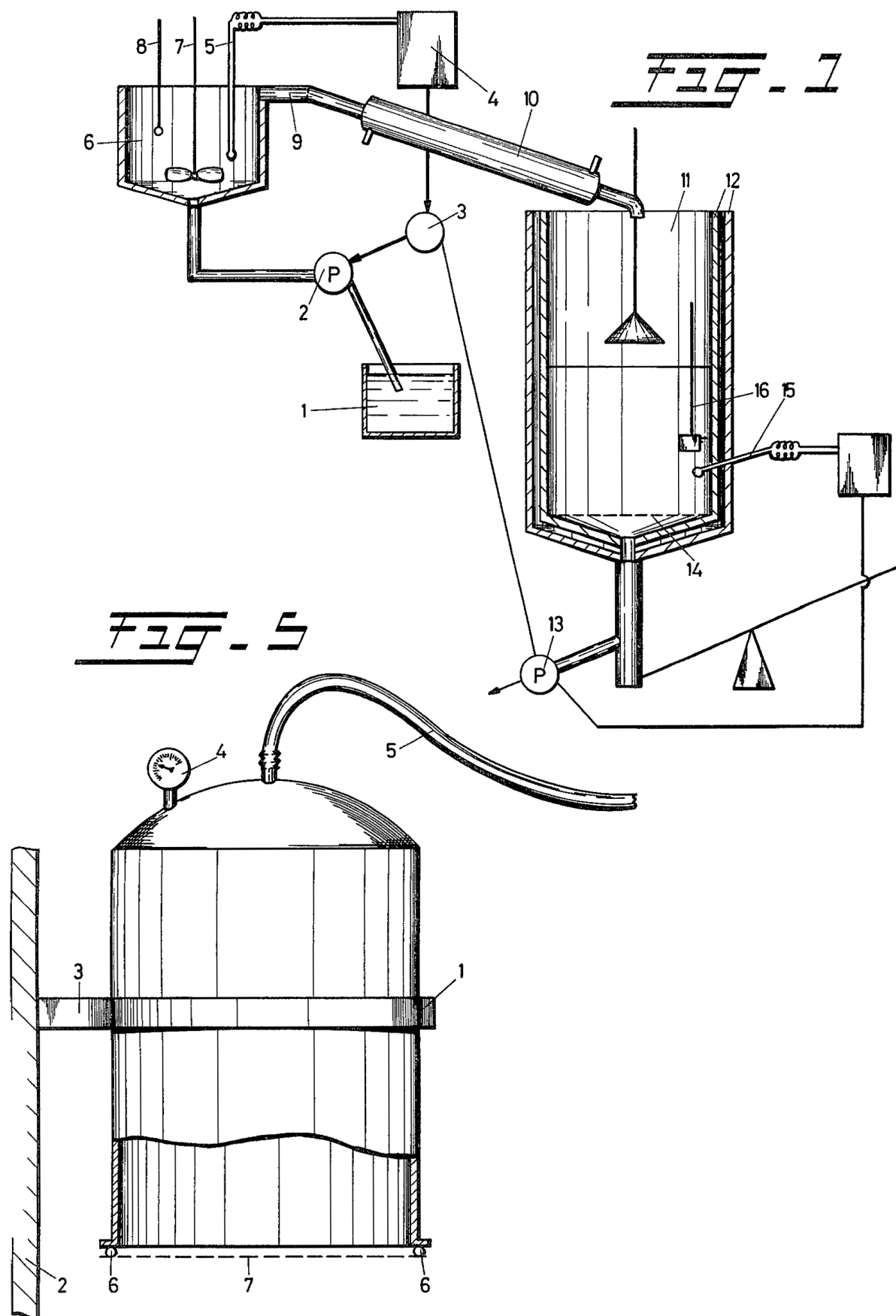
Family 21/51 - FAMPAT - ©Questel

Title

(US3924007)

Continuous preparation of fermented milk products

Images



Publication data including kind & date

US3924007	A	1975-12-02	US3924007
FR2179258	A1	1973-11-16	FR2179258
FR2179258	B1	1977-04-29	FR2179258



DE2317452	A1	1973-10-11	DE2317452				
DE2317452	C2	1984-02-09	DE2317452				
GB1398799	A	1975-06-25	GB1398799				
CH571826	A5	1976-01-30	CH-571826				
BE797870	A	1973-10-08	BE-797870				
AU5429273	A	1974-10-10	AU7354292				
NL176135	B	1984-10-01	NL-176135				
NL7204690	A	1973-10-09	NL7204690				
NL176135	C	1985-03-01	NL-176135				
ES414311	A1	1976-02-01	ES-414311				
CA996812	A	1976-09-14	CA-996812				
DK150676	B	1987-05-25	DK-150676				
DK150676	C	1987-12-28	DK-150676C				

Abstract

(US3924007)

Yogurt and other fermented **milk** products are prepared in a continuous process in which a continuous stream of **milk** is added to a fermenting mixture of **milk** and a starter in a prefermenting tank. The pH of the mixture in the prefermenting tank is maintained above the value at which stirring of the mixture will cause syneresis to occur in the final product. A portion of the prefermented mixture is sprayed into a coagulating tank in which further fermentation and coagulation take place to form a gel structure. In the coagulating tank, the mixture, when its pH surpasses the acidity at which stirring will no longer cause syneresis, is subjected to shearing forces by stirring the gel structure near the bottom of the tank to form a smooth consistency without disturbing that part of the gel structure upstream in the coagulating tank in which sufficient acidity has not been produced and thereafter filling into containers the product having a smooth consistency through a discharge pipe in the bottom of the coagulating tank.

Inventors

DRIESSEN FRANSISCUS M

STADHOUDERS JACOBUS J

UBBELS JACOB

Latest standardized assignees - inventors removed

STICHTING BEDRIJVEN VAN HET

Family 22/51 - FAMPAT - ©Questel

Title

(EP-739584)

Process and installation for semi-industrial making of very high quality cheese

Publication data including kind & date

EP0739584	A1	1996-10-30	EP-739584			
EP0739584	B1	1999-06-30	EP-739584			
FR2733387	A1	1996-10-31	FR2733387			
FR2733387	B1	1997-06-13	FR2733387			
DE69603046	D1	1999-08-05	DE69603046			
DE69603046	T2	2000-02-24	DE69603046			
AT181640	T	1999-07-15	ATE181640			

Abstract

(EP0739584)

Prodn. of "farmhouse" cheese on a semi-industrial scale is effected by collecting **milk** from producers, transporting the **milk** to the cheesemaking unit and transferring the **milk** to a tank. The **milk** is then treated with rennet in **mobile** basins, cut, separated and the curd is moulded into individual moulds or in moulds grouped in blocks. Finally the curd is drained. The process is characterised in that: (a) the **milk** is collected separately from each producer within 12 hr of milking and is kept at

4-16 degrees C at least until it arrives at the cheesemaking unit. (b) Each batch of **milk** is transported in a separate compartments in a tanker with a pneumatic suspension system. (c) The **milk** is transferred under gravity into individual basins equipped with covers (pref. of wood) designed to maintain the optimum temp. for the development of bacterial flora. The **milk** is treated with a classical rennet for a time determined by the compsn. and properties of the **milk**, esp. its bacterial flora and acidity. (d) After removing ca. 30% of the whey by suction through a sieve, the curd formed in the basins is transferred to the moulds, where it is drained at a temp. below 18 degrees C if it has a suitable acidity, or otherwise at 18-24 degrees C.

Inventors

HAXAIRE JACQUES

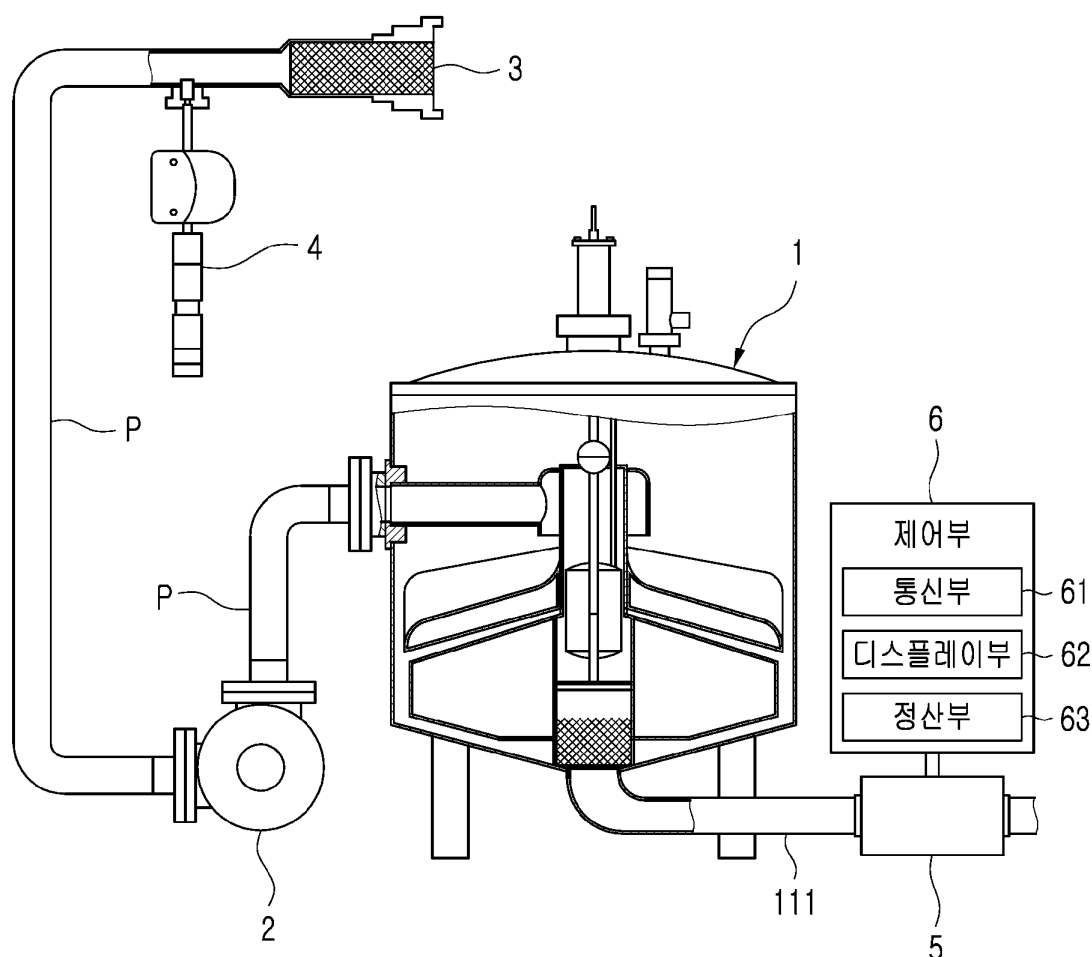
Family 23/51 - FAMPAT - ©Questel

Title

(WO201718827)

Bubble removing device and **milk** collection system

Images



- 6 ... Control part
- 61 ... Communication part
- 62 ... Display part
- 63 ... Calculation part

Publication data including kind & date

WO2017/018827	A1	2017-02-02	WO201718827
KR101590302	B1	2016-02-01	KR101590302

**Abstract**

(WO2017/018827)

The present invention relates to a device for removing bubbles generated in a process of collecting raw **milk**, and a **milk** collection system using the same, and, more specifically, is achieved by a bubble removing device comprising: a main body having an inner space in which raw **milk** is accommodated, and a discharge part provided at a lower part thereof; a bubble removing part which is penetratingly provided at an upper end of the main body in the center of the inside of the main body while being connected to the discharge part, and discharges the bubbles included in the raw **milk** to the outside of the main body; an inflow part provided inside the main body by penetrating one side of the main body, and through which the raw **milk** is poured into the main body; a bubble reducing part which is arranged at a lower part of the inflow part such that a plurality of blades are provided to the periphery of the bubble removing part, and reduces the bubbles generated when the raw **milk**, which flows into the main body, falls and collides; and a guide part which is provided to the periphery of the bubble removing part at a lower part of the bubble reducing part, and guides the raw **milk**, which has passed through the bubble reducing part, to an inner wall side on the periphery of the main body. In addition, the present invention is achieved by a **milk** collection system comprising: a filtering part for filtering foreign matter contained in raw **milk**; the bubble removing device for receiving the raw **milk**, which has passed through the filtering part; a sampling part for sampling the raw **milk**, which has passed through the filtering part, between the filtering part and the bubble removing device; a pump for supplying the raw **milk**, which has passed through the filtering part, to the bubble removing device; a measuring instrument which measures the flow rate of the raw **milk**, which has passed through the bubble removing device, and generates flow rate information; and a control part which calculates an amount of money on the basis of the flow rate information generated from the measuring instrument, and outputs the same through a display part. Therefore, the amount of bubbles generated when the raw **milk** is collected can be minimized, any generated bubbles can be removed rapidly, a raw **milk** collection time can be reduced, and a flow rate can be accurately measured.

Inventors

SONG BYUNG UK

SONG MAN SHIK

KANG SEUNG OH

Latest standardized assignees - inventors removed

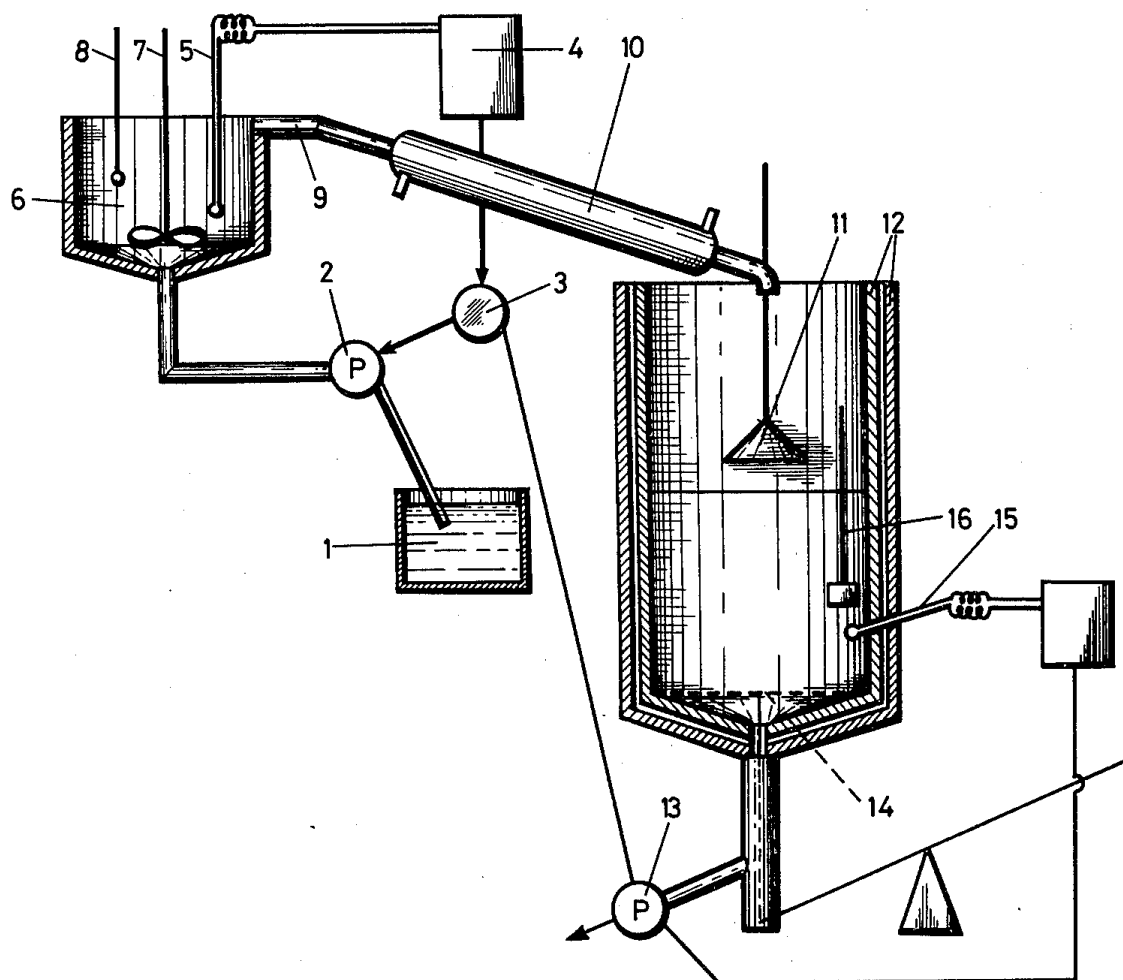
DAIRY TECHNOLOGY

Family 24/51 - FAMPAT - ©Questel

Title

(US3946657)

Process for the continuous preparation of yogurt and other fermented **milk** products**Images**

**Publication data including kind & date**[US3946657](#)

A 1976-03-30 US3946657

**Abstract**

(US3946657)

Yogurt and other fermented **milk** products are prepared in a continuous process in which a continuous stream of **milk** is added to a fermenting mixture of **milk** and a starter in a prefermenting tank. The pH of the mixture in the prefermenting tank is maintained above the value at which stirring of the mixture will cause syneresis to occur in the final product. A portion of the prefermented mixture is passed into a coagulating tank in which further fermentation and coagulation can take place. In the coagulating tank, the mixture, when its pH surpasses the acidity at which stirring will no longer cause syneresis, is subjected to shearing forces and thereafter filled into containers to produce the final product.

Inventors

DRIESSEN FRANSISCUS M

STADHOUDERS JACOBUS J

UBBELS JACOB

Latest standardized assignees - inventors removed

STICHING BEDRIJVEN VAN HET

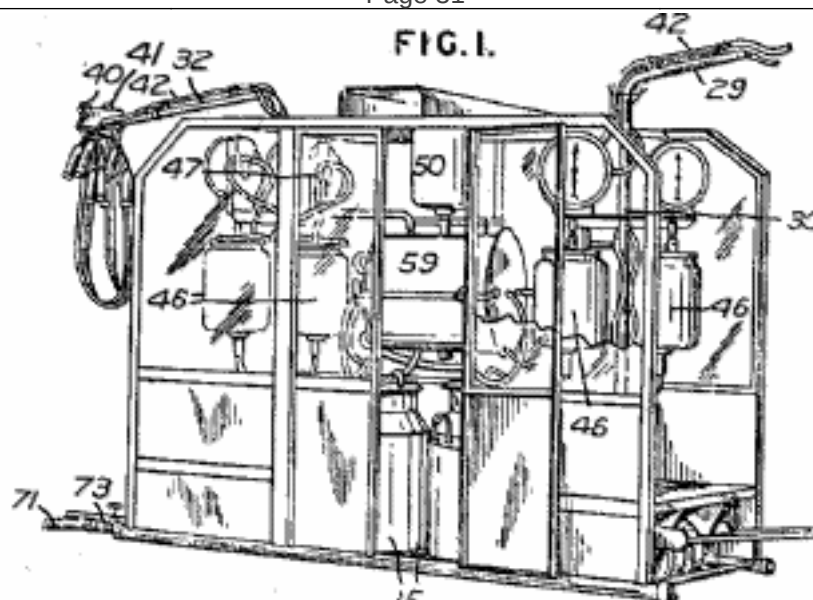
Family 25/51 - FAMPAT - ©Questel

Title

(GB-665753)

Improvements in milking machines

Images

**Publication data including kind & date**[GB665753](#)

A 1952-01-30 GB-665753

**Abstract**

(GB665753)

665,753. Milking machines. GASCOIGNES (READING), Ltd., and KINGSTON, J. A. March 9, 1950 [March 15, 1949] No. 7049?49. Class 84. A portable pneumatic milking machine mounted on a wheeled chassis has two horizontal arms 29, 32 supported for pivotal movement on uprights 30 and each carrying two teat clusters and their associated pulsators 40, 41. The vacuum is applied to the teat cups through **milk** pipes 42 and the pulsator vacuum through the arms, which are hollow. The **milk** from each teat cup cluster is delivered to containers 46 which actuate yield measuring devices 47, the whole assembly being mounted on the upright 30 for movement therewith. The **milk** is delivered to common containers 50 and may then be passed either direct or through cooler 59 to churns 15. The **milk** flow is maintained in the system by applying controlled vacuum, and to this end the churns are also under vacuum. The source of vacuum may be by a trailing hose 71 or self contained. Water is supplied to the cooler through hose 73. The tubular chassis forms part of the vacuum and water circuits. Self-contained power drive may be fitted. According to the Provisional Specification the **milk** receiver and vacuum cooler may be constructed as described in Specification 604,157, the teat cup cluster as in Specifications 604,157 and 648,455. Only one swing- able arm (29, 32) may be provided.

Latest standardized assignees - inventors removed

GASCOIGNES READING

JONAS ARTHUR KINGSTON

Family 26/51 - FAMPAT - ©Questel

Title

(FR1350782)

Refrigerant closed tank, intended to receive **milk** or a liquid analog**Publication data including kind & date**[FR1350782](#)

A 1964-01-31 FR1350782

**Inventors**

LIAGRE JEAN MARIE LOUIS

Family 27/51 - FAMPAT - ©Questel

Title

(US3329126)

Portable **milk** transfer system**Images**

Fig. 1

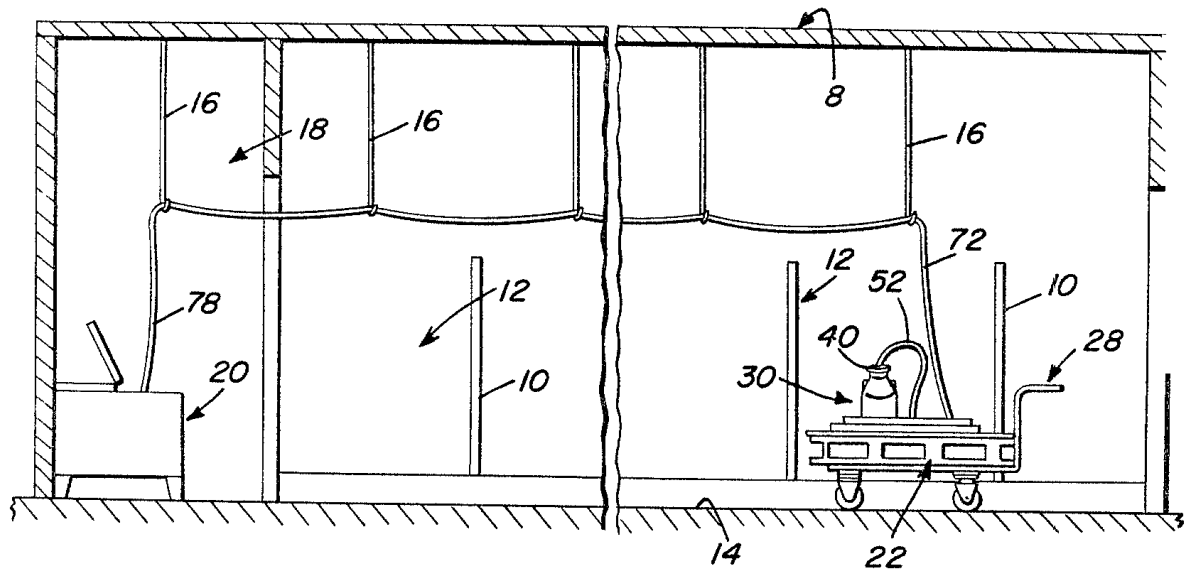
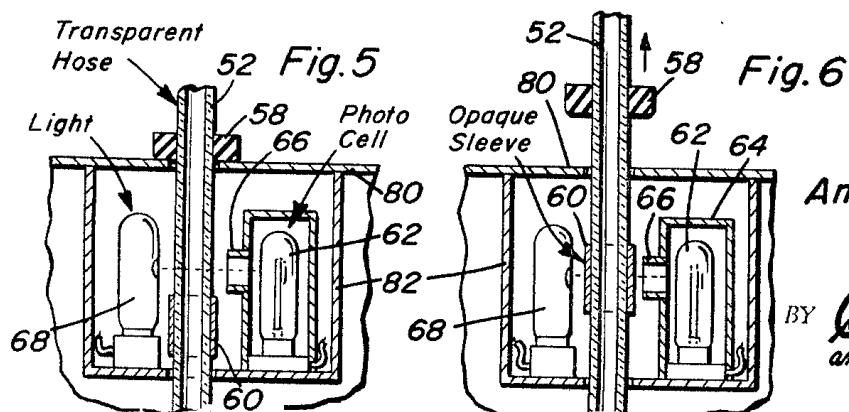
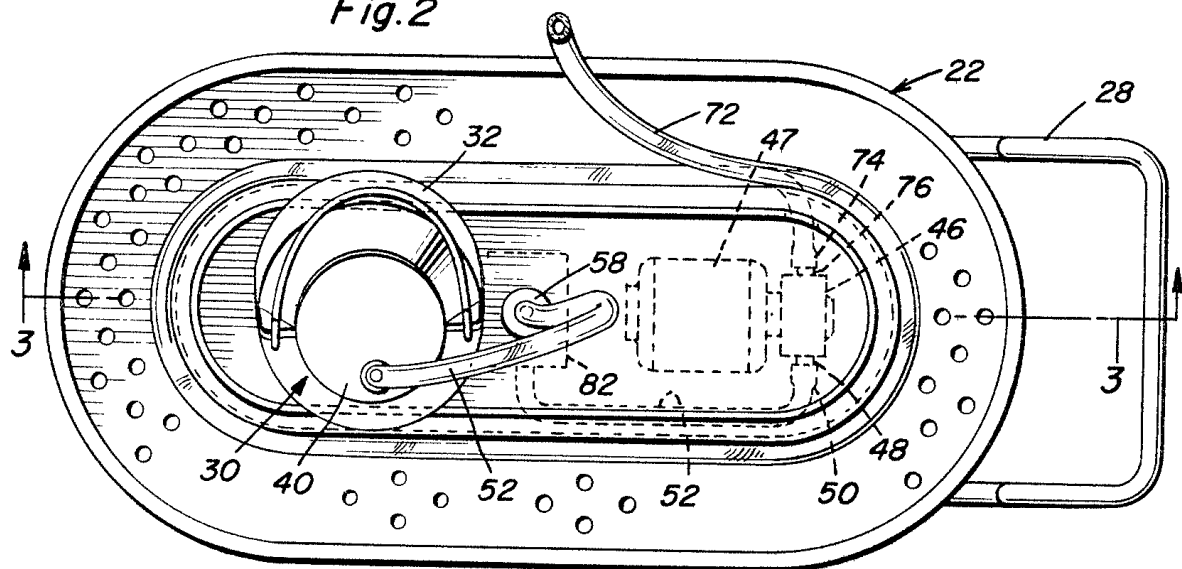


Fig. 2



Anders V. Sparr, Sr.
INVENTOR

BY *Clarence A. O'Brien*
and *Harvey B. Jacobson*
Attorneys

Publication data including kind & date

US3329126

A 1967-07-04 US3329126



Inventors

SPARR SR ANDERS V

Family 28/51 - FAMPAT - ©Questel

Title

dairy products from raw **milk** stored within the device and able to be moved to various locations in a simple and easy manner using various systems constructed in the **mobile** plant. The plant takes the form of a trailer connectable to a semi-tractor for transportation of the trailer to any number of locations. The trailer includes storage tanks for holding raw **milk**, potable water for use in the dairy processing, and for containing gray water and other waste products generated by the plant for later disposal. For a cheese-making plant configuration, the trailer includes a C.I.P. batch pasteurization unit, a multipurpose make vat, a multipurpose finishing table and a brine tank that are used to form various cheeses from the **milk** held within the storage container on the device. The trailer also includes an observation deck capable of allowing an individual to view the cheese-making process through the exterior of the trailer, a retail area for selling the cheese, a storage area for storing the cheese made in the trailer, and a mechanical area enclosing the various mechanical components utilized in the operation of the plant. The heated and cooled water streams employed by the plant are closed loop systems that avoid creation of additional waste and contamination of the in-process cheese.

Inventors

THULI THEODORE J

THULI ANTHONY J

THULI TORRENCE E

Latest standardized assignees - inventors removed

DARLINGTON DAIRY SUPPLY

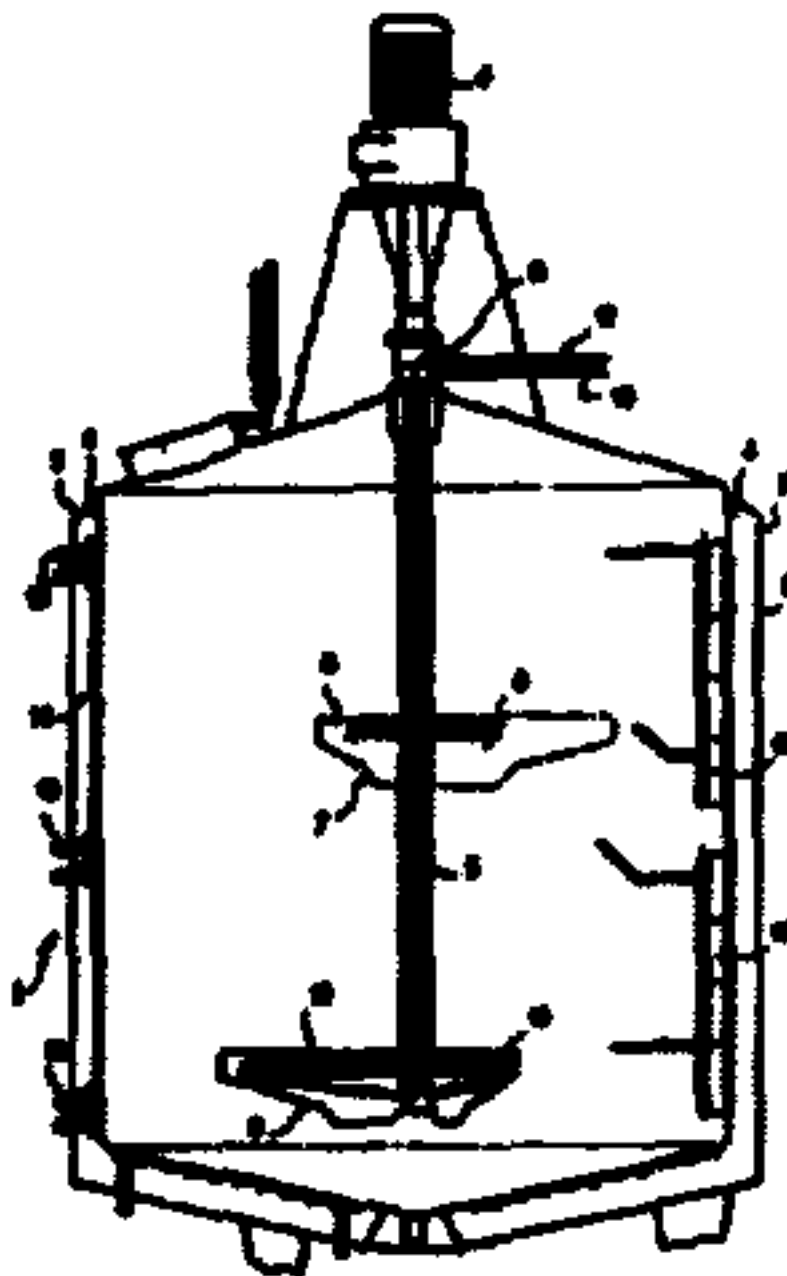
Family 31/51 - FAMPAT - ©Questel

Title

(FR2475354)

Heat treatment vessel for **milk** prods. esp. thick cream - circulates heat transfer fluid through passages in rotary agitator impellers

Images

**Publication data including kind & date**

FR2475354	A1	1981-08-14	FR2475354
FR2475354	B1	1984-05-18	FR2475354

**Abstract**

(FR2475354)

The vessel is pref vertical cylindrical and contains a vertical, coaxial, rotary shaft fitted with an agitator in the form of impeller blades. The vertical shaft and the blades now have internal passages through which heat transfer fluids are circulated under pressure in order to warm or cool the contents of the vessel above the surface level of the contents, the rotary shaft pref. has a rotary coupling with branch inlet and outlet for heat transfer fluid for circulation. The coupling pref. has a rotary inner member, integral with the shaft which contains inflow and return passages for heat transfer.

Inventors

GOAVEC JEAN

Latest standardized assignees - inventors removed

GOAVEC

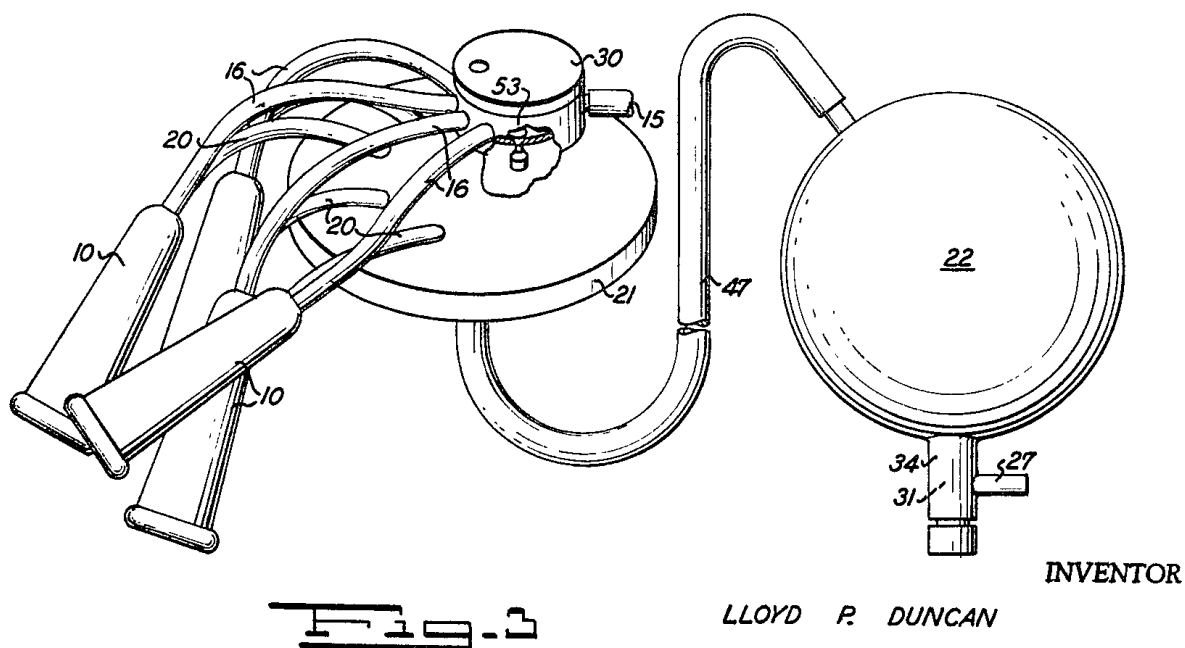
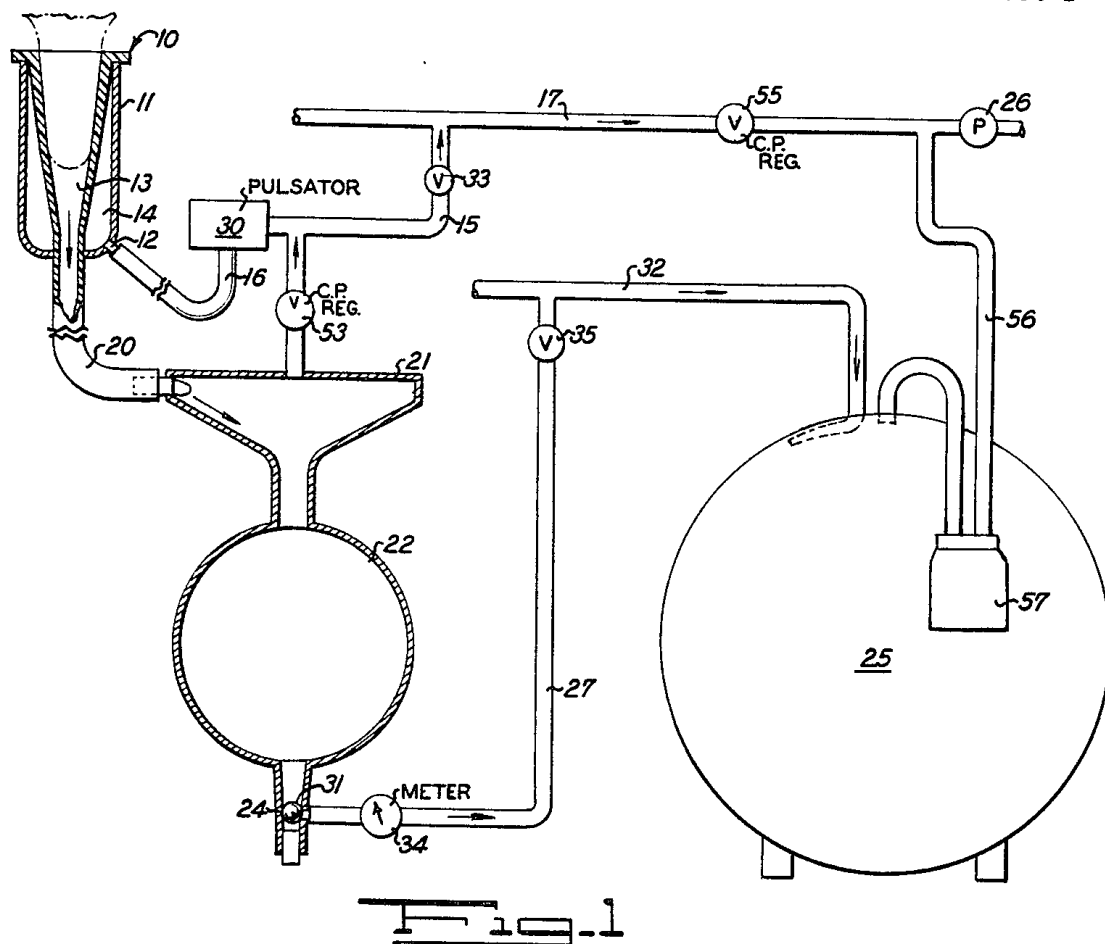
Family 32/51 - FAMPAT - ©Questel

Title

(US3373720)

Milking unit and process

Images



BY *Mason, Mason & Albright*
ATTORNEYS

Publication data including kind & date

US3373720

A 1968-03-19 US3373720

Inventors

DUNCAN LLOYD P

Latest standardized assignees - inventors removed



[FR2595198](#)

B1 1991-12-13 FR2595198

[CH670935](#)

A5 1989-07-31 CH-670935

**Abstract**

(FR2595198)

The device comprises a **milk** container 1 with heat lagged walls 2, the height of which is comparatively low compared to its horizontal extent. A suction scoop 10 that can move translationally (arrow 14) at a particular level 15 and is connected by a hose 12 to discharging means, draws off a comparatively shallow top fatty layer.

Inventors

MEGARD PIERRE

Latest standardized assignees - inventors removed

CHALON MEGARD

Family 36/51 - FAMPAT - ©Questel

Title

(EP2007190)

Method for the continuous manufacture of cheese slices

Images

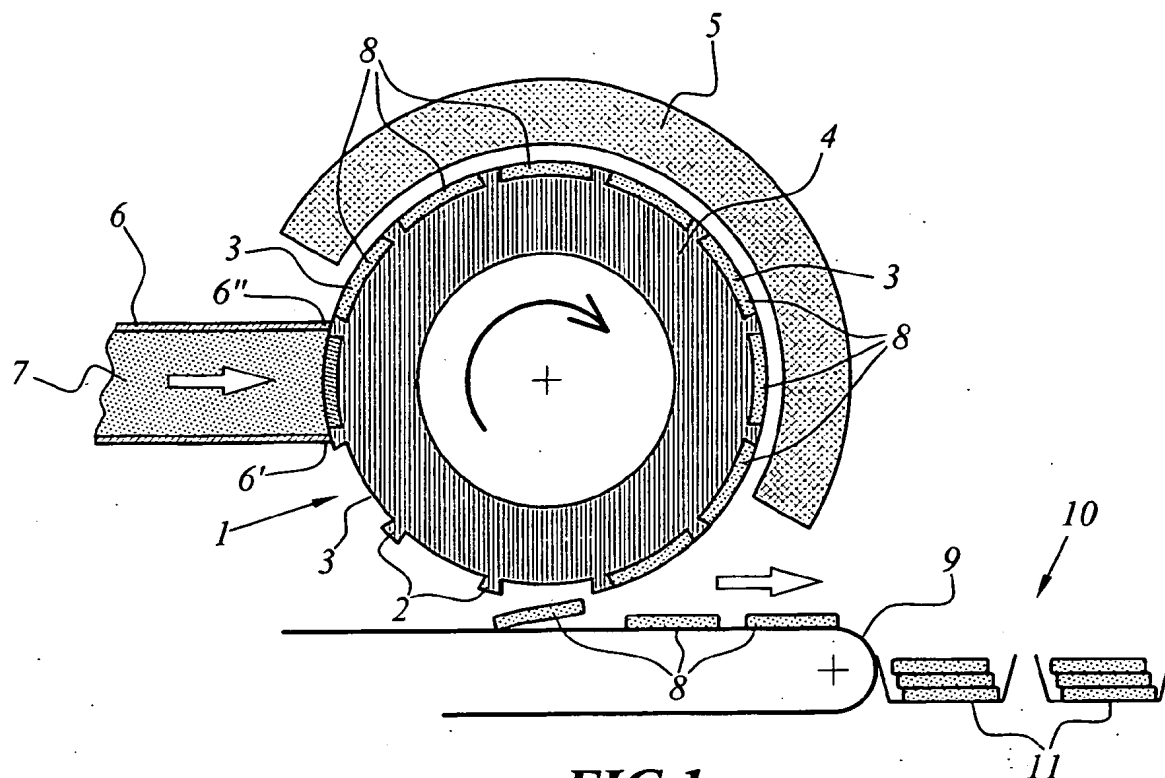


FIG.1

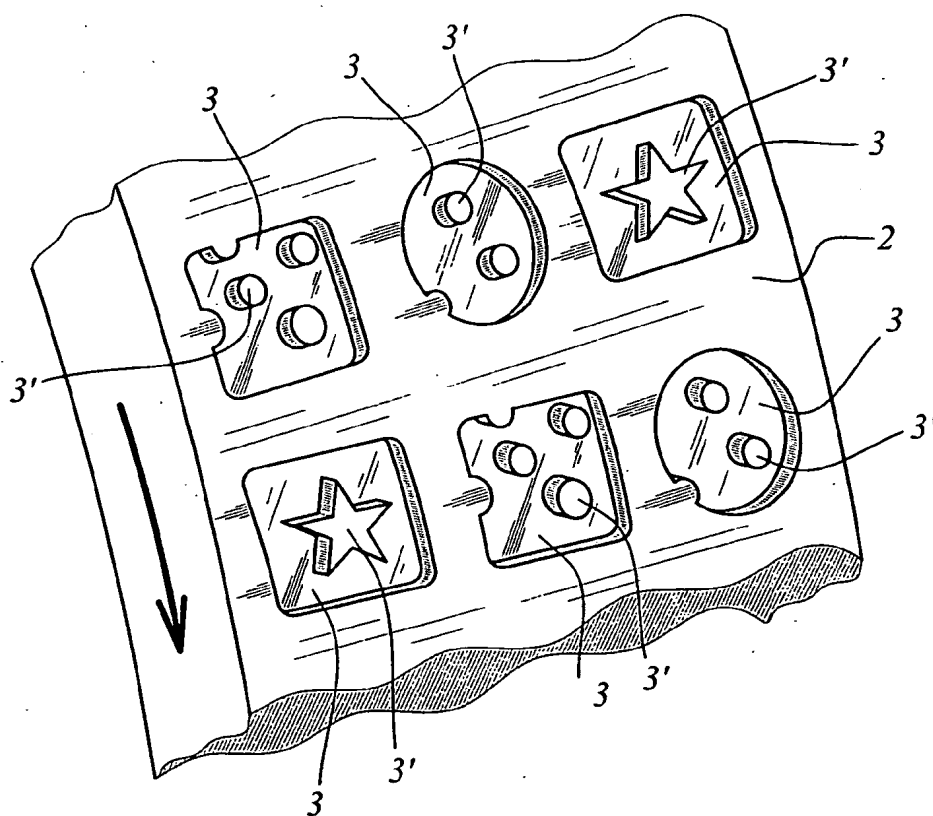


FIG. 2

Publication data including kind & date

EP2007190	A1	2008-12-31	EP2007190
EP2007190	B1	2016-02-03	EP2007190
EP2007190	B8	2016-03-23	EP2007190
WO2007/122311	A1	2007-11-01	WO2007122311
FR2900025	A1	2007-10-26	FR2900025



FR2900025

B1 2012-08-24 FR2900025

**Abstract**

(EP2007190)

Method for manufacturing cheese in slices, characterised in that a malleable cheese body is prepared, the malleable cheese body is injected onto a **mobile** moulding device comprising on its surface at least one hollow mould indentation (3) comprising at least one projecting stud (3'), the cheese body is scraped on the surface of the at least one indentation, so as to form a slice or a strip, the slice is hardened and it is ejected from the moulding device before it is wrapped.

Inventors

QUESTÉ DOMINIQUE

Latest standardized assignees - inventors removed

BEL FROMAGERIES

Family 37/51 - FAMPAT - ©Questel

Title

(BR8500325U)

M unit vel of milks

Publication data including kind & date

BRMU8500325	U	2006-10-10	BR8500325U
BRMU8500325	U1	2005-06-21	BR198500325U
BRMU8500325	U2	2010-11-09	BR198500325U

**Abstract**

(BRMU8500325)

"UNIDADE MÓVEL DE ORDENHA". O presente modelo de utilidade refere-se a uma disposição construtiva introduzida em ordenhadeira que a torna móvel, melhorando a higiene e facilitando o seu deslocamento entre o local de ordenha e a unidade de resfriamento de leite. A unidade de ordenha móvel compreende um carrinho (1) que serve como estrutura para o equipamento, sendo dotado de rodas (11), pés estabilizadores (12) na posição vertical e punhos (13) para o seu deslocamento. Na estrutura do carrinho (1) está montado um recipiente coletor (2) que armazena o leite oriundo das unidades convencionais de ordenha que são conectadas nos tubos de tomada de leite (21). Também está conectado no recipiente (2) uma tubulação (22) de ligação ao aerador (3). Na tampa (23) do recipiente (2) há um tubo de sonda (24) que é ligado ao painel elétrico (4) e tem como função receber o contato da bóia interna do recipiente (2) e acionar e desligar a bomba de leite (5). O aerador (3) é uma câmara de separação entre o vácuo e o leite, que é conectado a uma tubulação de vácuo (6) que se liga a uma fonte externa de vácuo. Em nível inferior ao recipiente coletor do leite (2) está posicionada uma bomba de movimentação de leite (5), cuja mangueira de sucção (51) é conectada no fundo do recipiente (2), servindo de tubulação de recalque (52) para o transbordo do leite para uma unidade de resfriamento externa. A mangueira de recalque (52) possui uma válvula (53) que permite a retrolavagem, empregando a bomba (5) para a vazão de água que entra pela tampa (23) do recipiente coletor (2). Uma válvula de drenagem (54) é disposta no ponto mais baixo do circuito de circulação de leite ou água, permitindo a total drenagem dos fluidos. O painel elétrico (4) está posicionado atrás da unidade móvel de ordenha e possui uma chave contatora e um transformador. Suportes (7) são fixados no carrinho (1) para as unidades convencionais de ordenha quando não em uso. Opcionalmente, a unidade móvel de ordenha pode ser dotada de pulsadores (8), que são responsáveis pela geração de alterações cíclicas da pressão entre ordenha e massageamento dos tetos dos animais.

Inventors

MACHADO CARLOS ALBERTO DELLA F

Latest standardized assignees - inventors removed

INTERMAQ SIST S

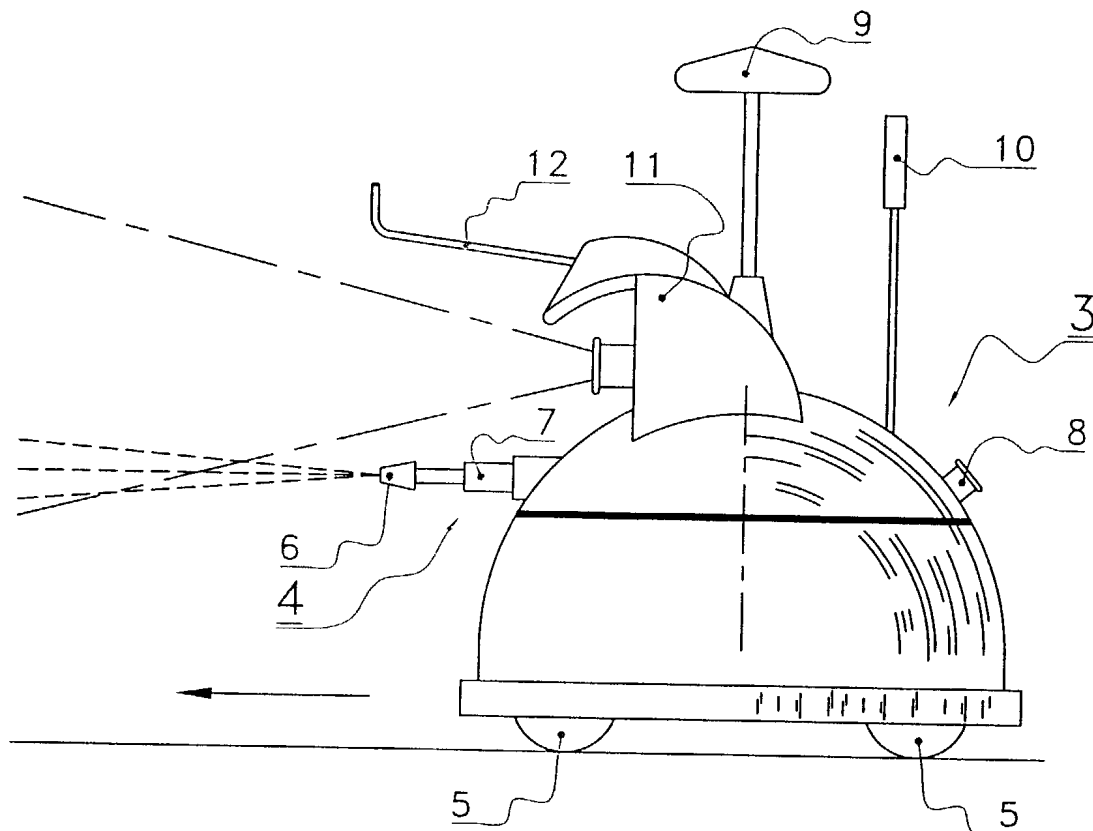
Family 38/51 - FAMPAT - ©Questel

Title

(EP1285576)

A method of and a device for cleaning the teats and/or the udder of a dairy animal, a method of and a device for milking an animal

Images



Publication data including kind & date

EP1285576	A2	2003-02-26	EP1285576
EP1285576	A3	2003-03-19	EP1285576
EP1285576	B1	2006-03-29	EP1285576
EP1285576	B2	2013-06-26	EP1285576
US20030029385	A1	2003-02-13	US20030029385
DE60210198	D1	2006-05-18	DE60210198
DE60210198	T2	2006-12-28	DE60210198
DE60210198	T3	2013-11-14	DE60210198
JP2003061495	A	2003-03-04	JP2003061495
CA2394595	A1	2003-02-07	CA2394595
NL1018723	C2	2003-02-10	NL1018723
DK1285576	T3	2006-07-31	DK1285576T



Abstract

(EP1285576)

A method of cleaning the teats and/or the udder of a dairy animal. The method comprises a cleaning step of applying a cleaning fluid on the teats and/or the udder. The method comprises prior to the cleaning step a soaking step of applying a soaking fluid on the teats and/or the udder. A device for cleaning the teats and/or the udder of a dairy animal. The device comprises a cleaning device for applying a cleaning fluid on the teats and/or the udder. The device is provided with a soaking device for applying a soaking fluid on the teats and/or the udder. The device preferably comprises a **mobile** device. A method of milking a dairy animal, the method comprising a step of stimulating the teats and/or the udder of the dairy

animal. The method comprises an application step of applying a fluid on the teats and/or the udder. A device for milking a dairy animal, the device being provided with a stimulation device for stimulating the teats and/or the udder of the dairy animal. The stimulation device comprises an application device for applying a fluid on the teats and/or the udder, the application device being provided with a reservoir for a stimulation fluid or with a connection device for connection with a reservoir for stimulation fluid.

Inventors

FRANSEN RENATUS IGNATUS JOSEPHUS

Latest standardized assignees - inventors removed

LELY ENTERPRISES

Family 39/51 - FAMPAT - ©Questel

Title

(FR1326580)

Improvement to methods and machines of processes

Publication data including kind & date[FR1326580](#) A 1963-05-10 FR1326580**Inventors**

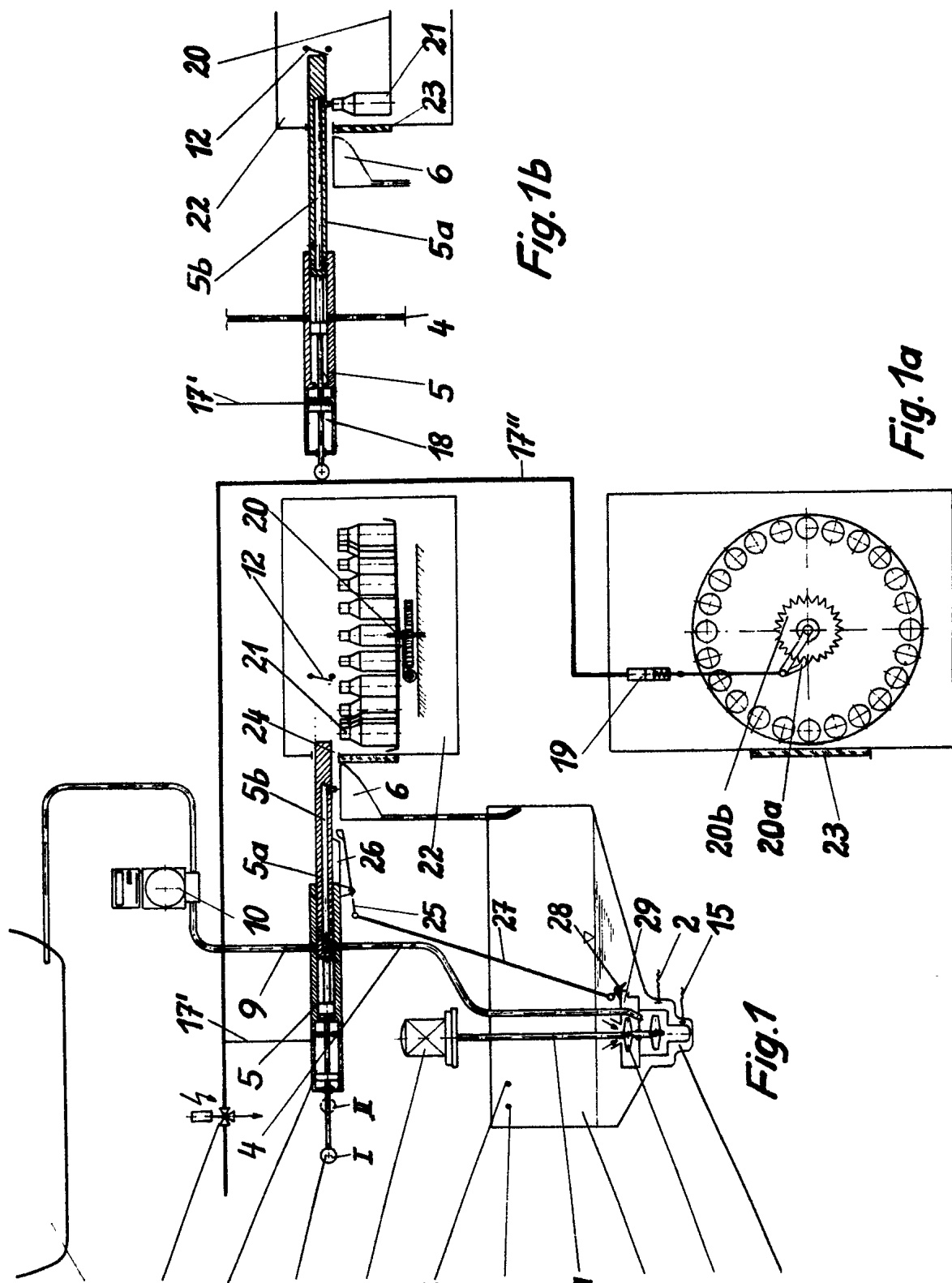
BOUTELLEAU CHARLES

Family 40/51 - FAMPAT - ©Questel

Title

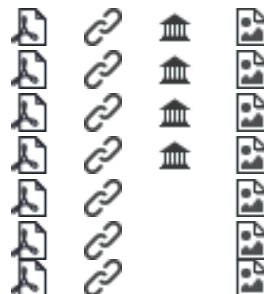
(FR1243755)

Installation for the collection of **milk** samples, in particular for truck tankers for the **milk** collecting**Images**



Publication data including kind & date

FR1243755	A	1960-10-14	FR1243755
DE1127630	B	1962-04-12	DE1127630
DE1205317	B	1965-11-18	DE1205317
CH384902	A	1965-02-26	CH-384902
NL128571	C	0	NL-128571D
NL246862	A	0	NL-246862D



AT242408

B 1965-09-10 AT-242408

Inventors

SCHWARTE HANS

EISMANN JOSEF

Latest standardized assignees - inventors removed

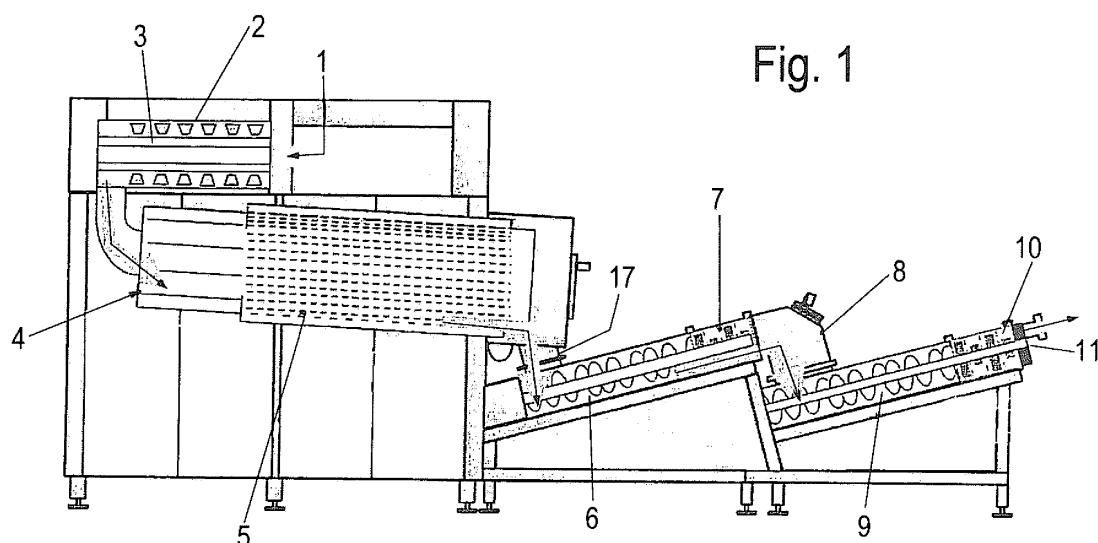
SCHWARTE ALFONS

Family 41/51 - FAMPAT - ©Questel

Title

(EP2470004)

Method for controlling and monitoring an automatized buttermaking process

Images**Publication data including kind & date**

EP2470004	A2	2012-07-04	EP2470004
EP2470004	B1	2015-06-10	EP2470004
WO2011/023802	A2	2011-03-03	WO201123802
WO2011/023802	A3	2011-06-16	WO201123802
DE102009039272	A1	2011-03-03	DE102009039272
DK2470004	T3	2015-08-31	DK2470004T

**Abstract**

(EP2470004)

The invention relates to a method for the production of butter in a buttermaking machine which comprises at least one inlet (1) into a churning cylinder (2) with a dasher (3), a second churning drum (5), a texturizer (6) and an outlet, characterized in that either a measurement of the current consumption for operating the second churning drum (5) and/or a measurement of the current consumption for operating a texturizer (6) and of the fluctuations of these current consumptions as a result of interferences during an excessive or insufficient churning is carried out and that countermeasures are initiated when a threshold value is exceeded or not met during fluctuations of the current consumption.

Inventors

KLAPPER SIEGFRIED

Latest standardized assignees - inventors removed

GEA MECHANICAL EQUIPMENT

Family 42/51 - FAMPAT - ©Questel

Title

(CH-475534)

Vorrichtung zum Kühlen und Kühlhalten von Milch in Grossbehältern

Images

FIG. 2.

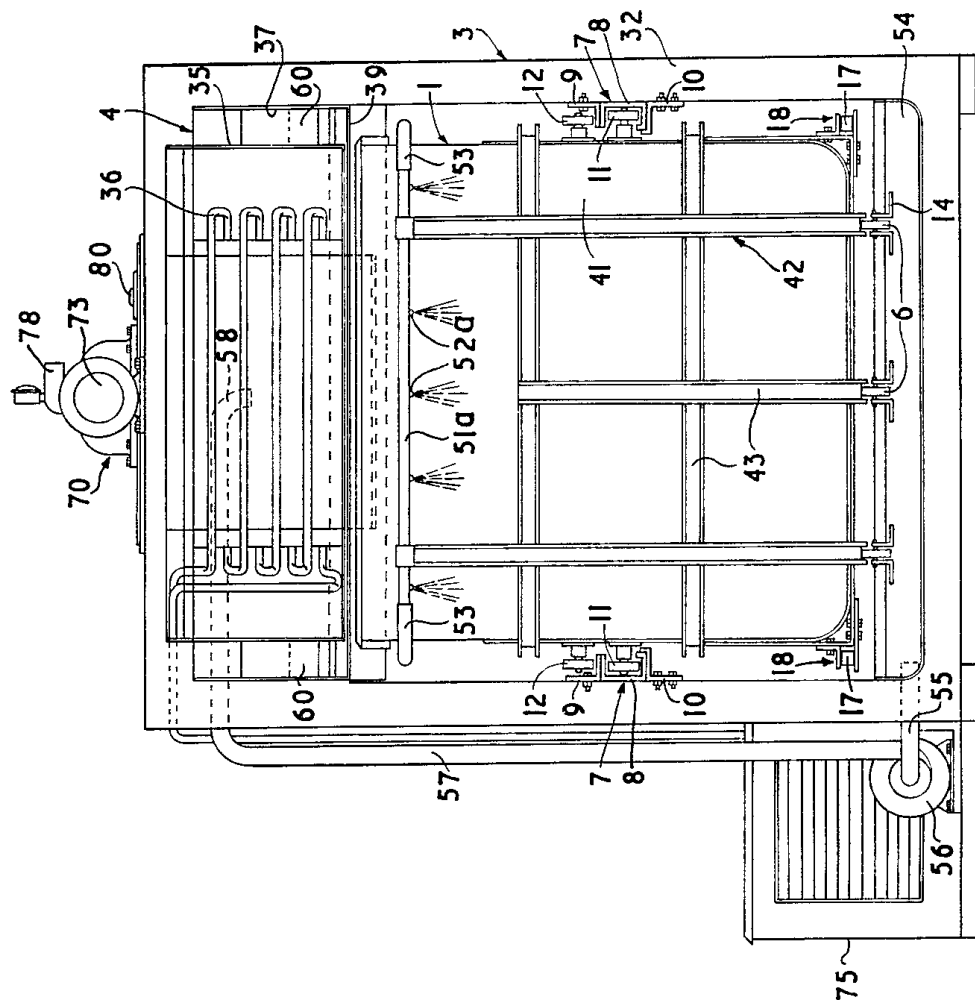
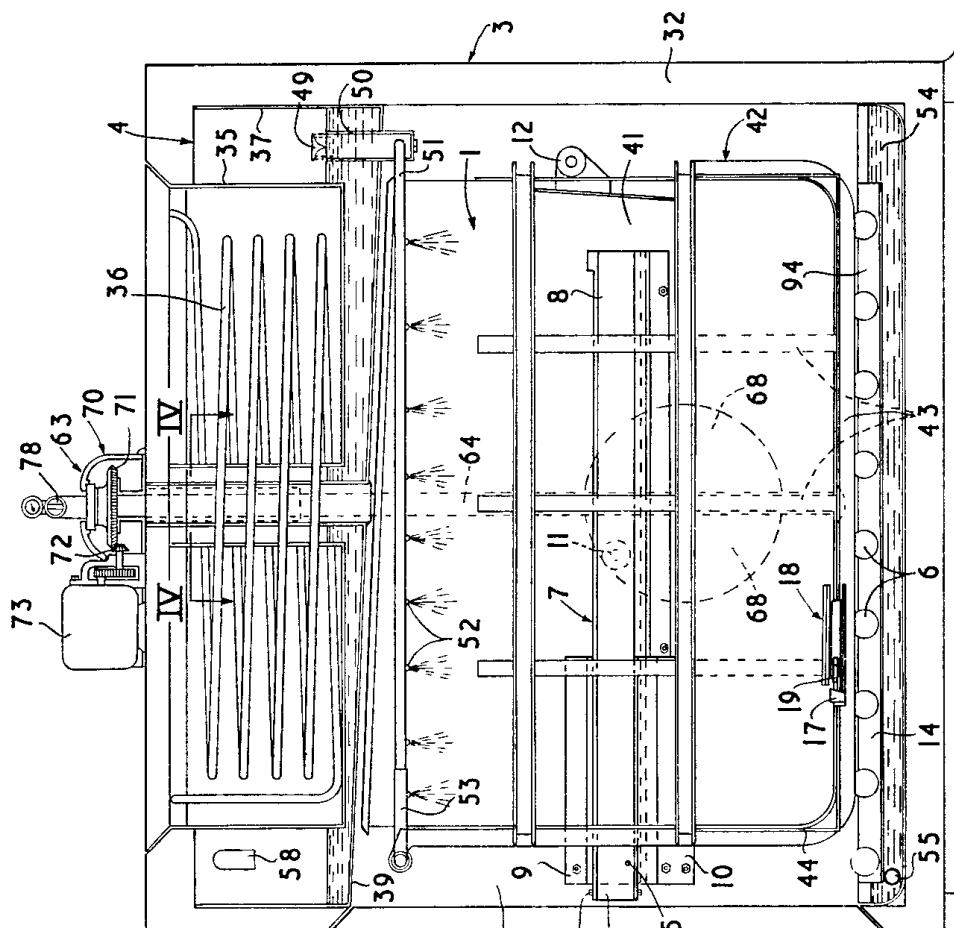


FIG. 1.



Publication data including kind & date

CH475534

A 1969-07-15

CH-475534



Inventors

FREDERICK GEORGE MARSHALL

GREVILLE SANDFORD RAVENSCROFT

Latest standardized assignees - inventors removed

ENGLISH ROSE KITCHENS

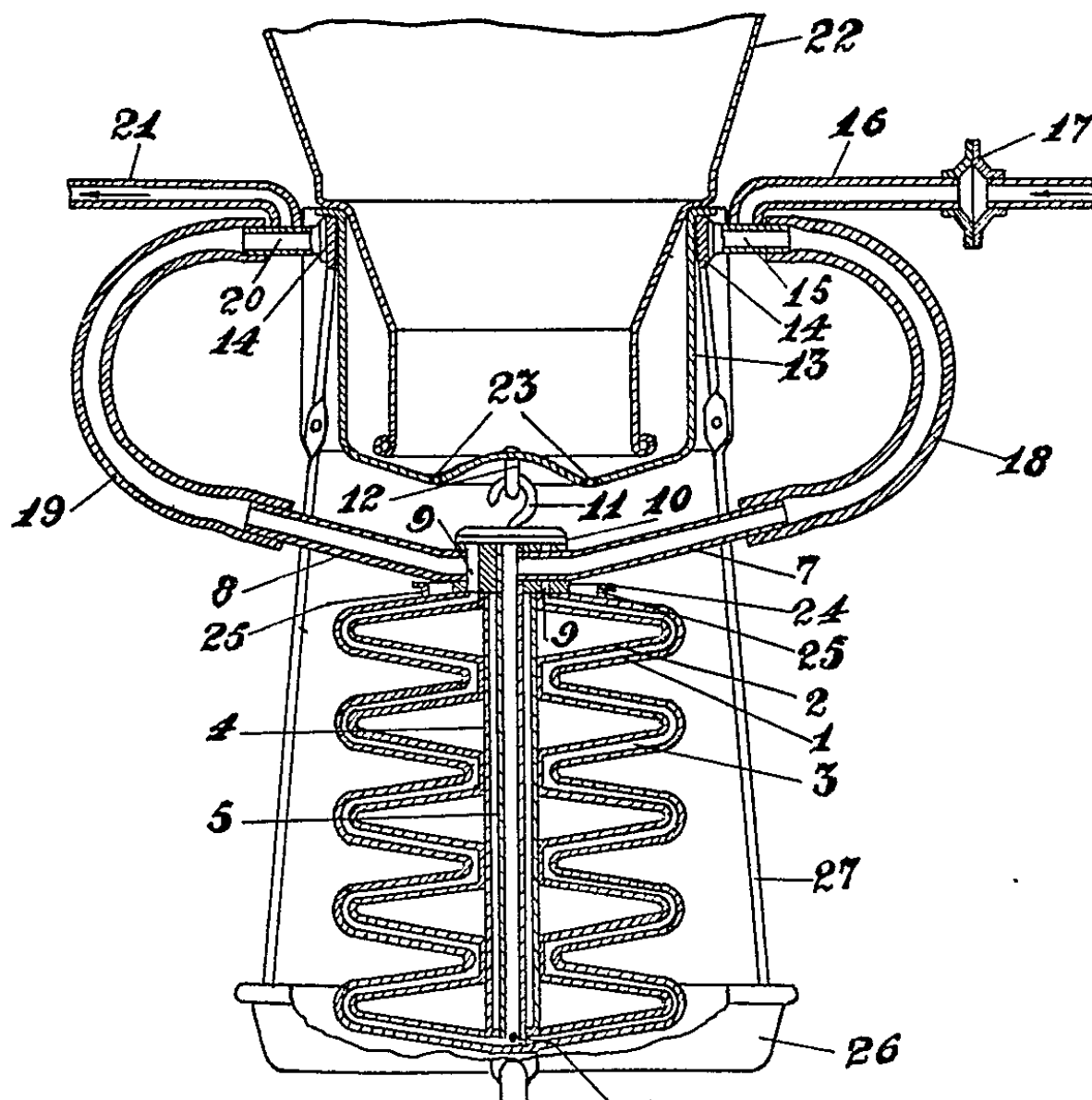
Family 43/51 - FAMPAT - ©Questel

Title

(CH-183183)

Milchkühlapparat.

Images

Fig. 1.

Publication data including kind & date

CH183183

A 1936-03-31

CH-183183



Inventors

ELLISON E

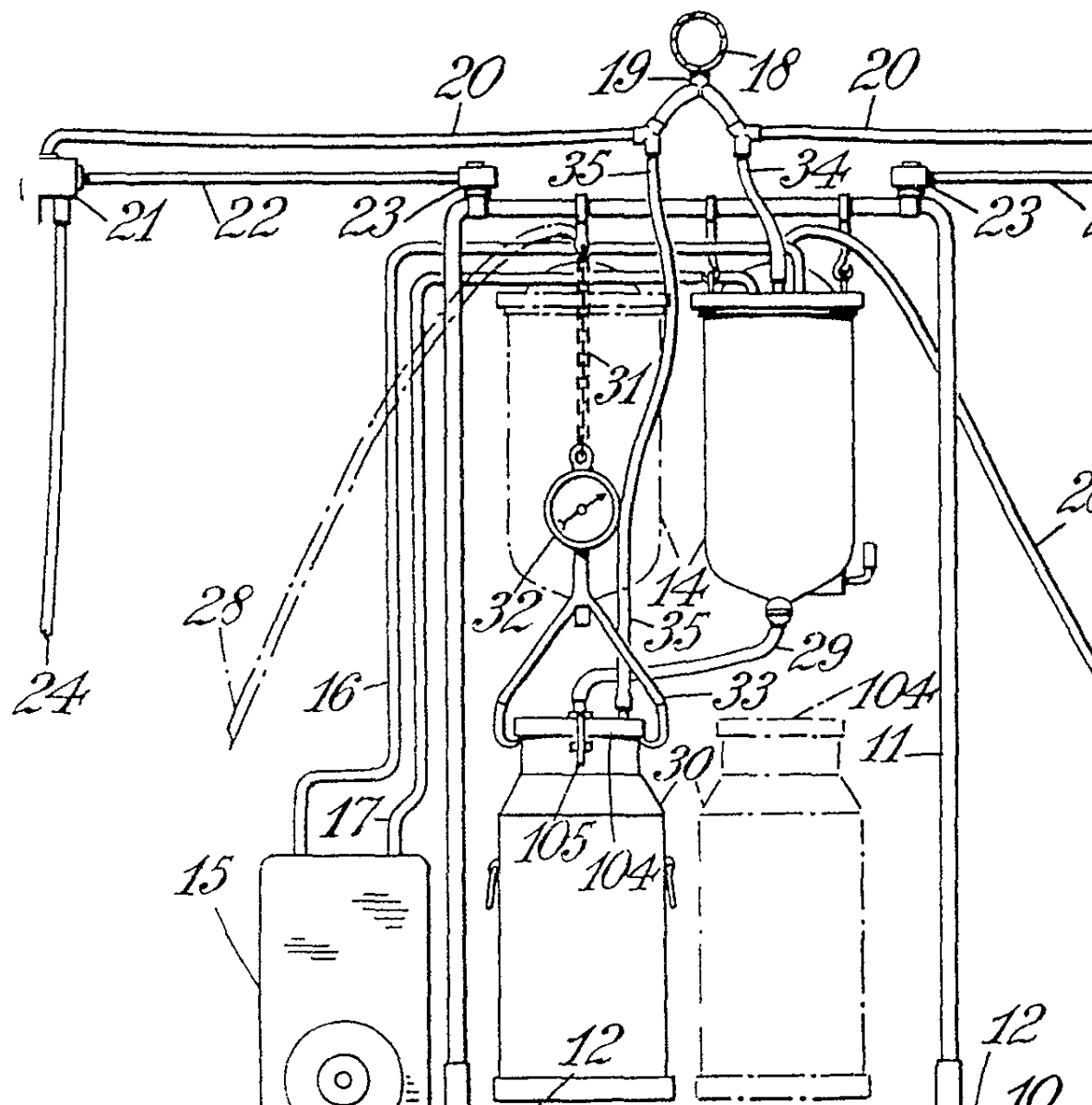
Family 44/51 - FAMPAT - ©Questel

Title

(CH-325069)

Installation pour la traite

Images



Publication data including kind & date

CH325069

A 1957-10-31 CH-325069



Inventors

IDA VIOLET DAWSON

Family 45/51 - FAMPAT - ©Questel

Title

(FR1325755)

Group refrigerant and refrigeration installation comprising application of liquids in the

Publication data including kind & date

FR1325755

A 1963-05-03 FR1325755



Inventors

PETYT DIDIER JEAN CHARLES

Family 46/51 - FAMPAT - ©Questel

Title

(EP2793561)

Bulk fluid refrigeration and heating

Images

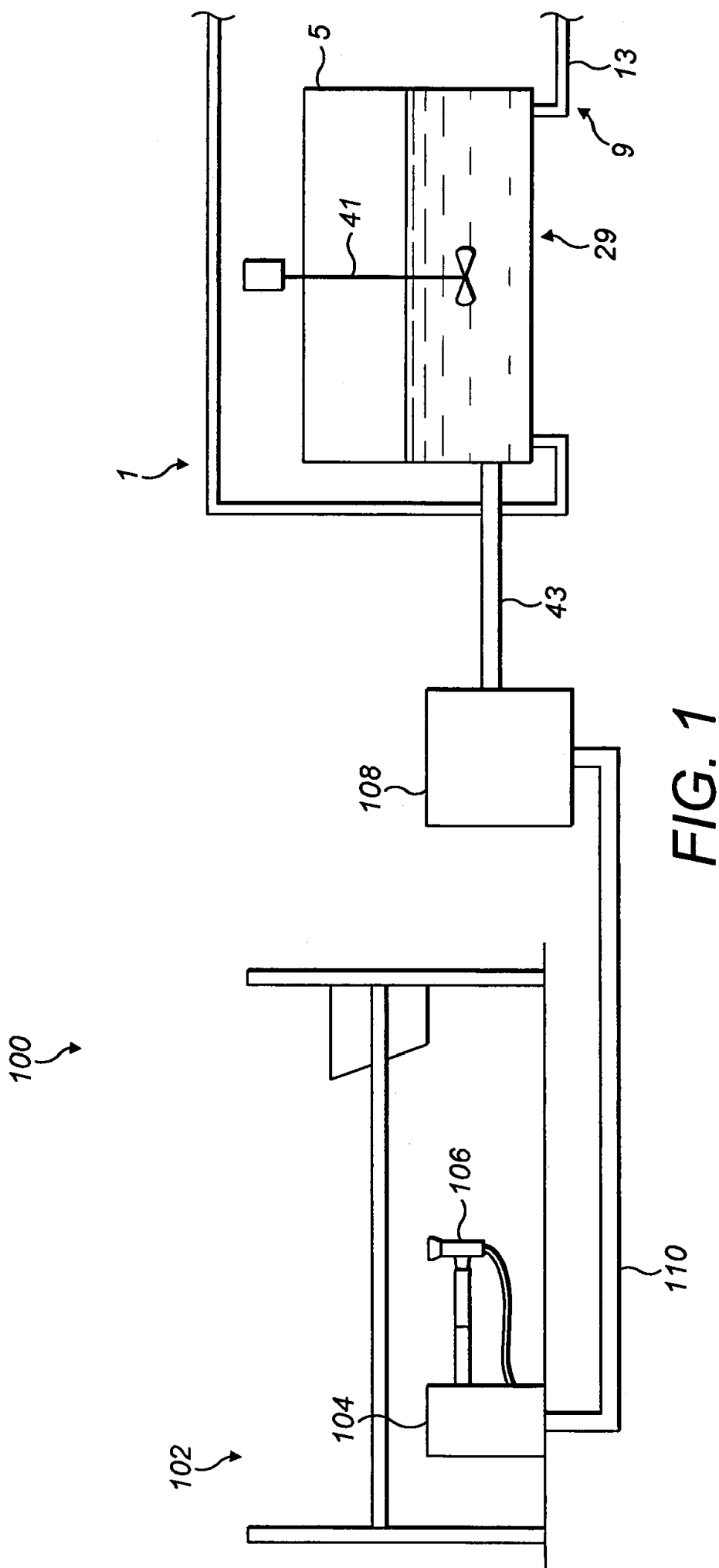


FIG. 1

Publication data including kind & date

EP2793561	A1	2014-10-29	EP2793561
EP2793561	B1	2017-02-01	EP2793561
WO2013/095292	A1	2013-06-27	WO201395292
DK2793561	T3	2017-04-24	DK2793561T

**Abstract**

(EP2793561)

The present invention relates to refrigeration and heating of bulk fluids and in particular, but not exclusively, to refrigeration and heating of bulk **milk** freshly obtained from dairy animals such as cows. Apparatus is provided comprising a refrigerated bulk fluid tank (5), refrigeration means (7) for refrigerating or heating fluid stored in said tank and at least one four- way valve (88) in fluid communication with the refrigeration means. The four-way valve comprises a first port (89), second port (90), third port (91), and fourth port (92); and a valve member (93) movable between a first position and a second position. In the first position, fluid is flowable along a first flow path between the first port (89) and the second port (90), and along a second flow path between said third port (91) and said fourth port (92). In the second position, fluid is flowable along a third flow path between the first port (89) and the forth port (92), and along a fourth flow path between the third port (91) and the second port (90).

Inventors

MEILLAN JEAN-PIERRE

Latest standardized assignees - inventors removed

DELAVAL

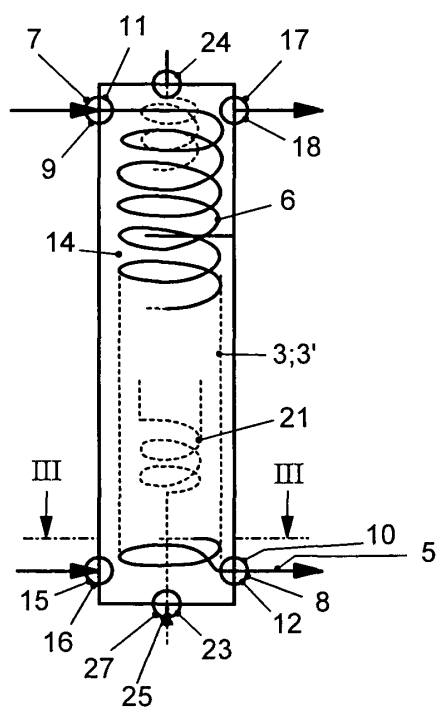
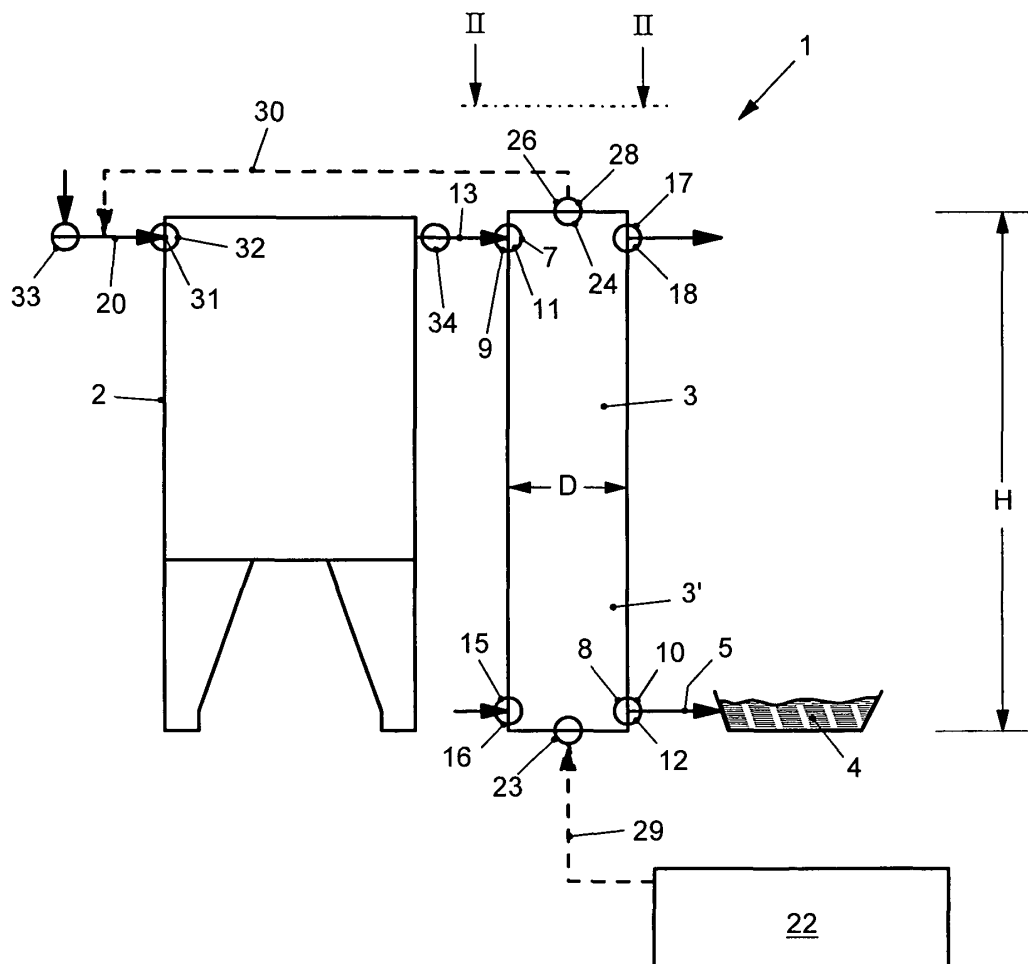
Family 47/51 - FAMPAT - ©Questel

Title

(EP2154980)

System for pasteurizing animal food

Images



Publication data including kind & date

EP2154980	A2	2010-02-24	EP2154980
EP2154980	B1	2011-10-26	EP2154980
WO2008/141841	A2	2008-11-27	WO2008141841
WO2008/141841	A3	2009-01-29	WO2008141841



US20100173058	A1	2010-07-08	US20100173058				
US8839713	B2	2014-09-23	US8839713				
JP2010530767	A	2010-09-16	JP2010530767				
NZ581400	A	2012-08-31	NZ-581400				
AU2008253247	A1	2008-11-27	AU2008253247				
CA2687814	A1	2008-11-27	CA2687814				
AU2008253247	B2	2014-05-01	AU2008253247				
CA2687814	C	2019-04-30	CA2687814				
AT530069	T	2011-11-15	ATE530069				
DK2154980	T3	2012-02-13	DK2154980T				

Abstract

(EP2154980)

Disclosed is a system for pasteurizing animal food, comprising a pasteurizing unit and a **cooling** unit that is designed as a heat exchanger (3 or 3'). The height (H) of the heat exchanger (3 or 3') is a multiple of the maximum width (D) thereof. A pipe is provided inside the heat exchanger (3 or 3') as a **cooling** serpentine (6) which extends nearly along the entire height (H) of the heat exchanger (3 or 3').

Inventors

FOERSTER MARTIN

Latest standardized assignees - inventors removed

FOERSTER TECHNIK

FOERSTER MARTIN

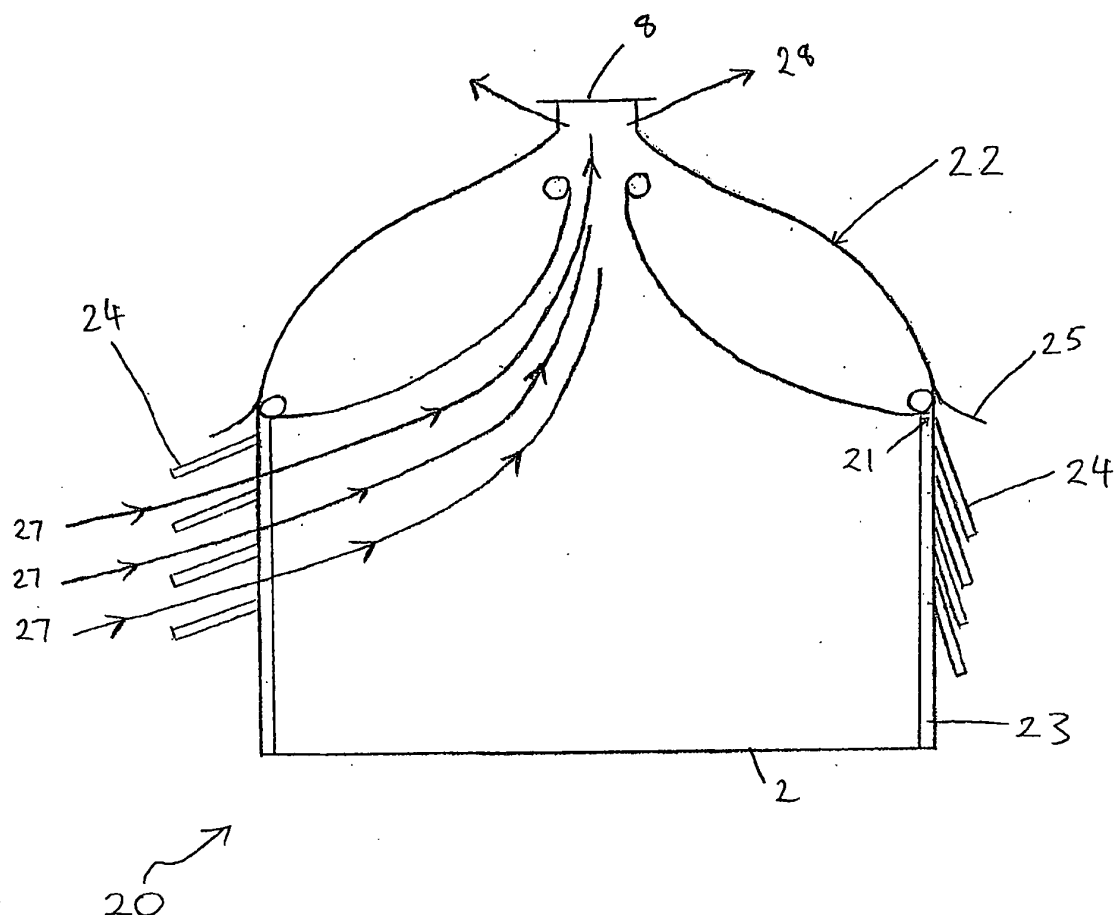
Family 48/51 - FAMPAT - ©Questel

Title

(EP2156103)

Animal shelter structure

Images



Publication data including kind & date

EP2156103	A1	2010-02-24	EP2156103
EP2156103	A4	2011-05-18	EP2156103
EP2156103	B1	2013-08-28	EP2156103
WO2008/147224	A1	2008-12-04	WO2008147224
US20100206236	A1	2010-08-19	US20100206236
US20150007775	A1	2015-01-08	US20150007775
AU2008257718	A1	2008-12-04	AU2008257718
CA2690429	A1	2008-12-04	CA2690429
NZ592557	A	2012-11-30	NZ-592557
CN101755171	A	2010-06-23	CN101755171
CN101755171	B	2013-07-10	CN101755171B
MY162857	A	2017-07-31	MY-162857



Abstract

(EP2156103)

An at least partially open sided outdoor animal shelter structure to condition animals, when positioned within the the structure, to a desired physiological state by controlling the environment in the structure, the structure including a floor to support animals, side supports, a water impervious canopy supported by the side supports, the canopy being supported above at least part of the floor, the canopy allowing at least some ambient light to pass therethrough and into the structure, and wherein there are ways in which to control the temperature and/or airflow under the canopy in a passive manner such as by a movable shade cloth, that in one condition is located intermediate of the canopy and the animals to offer shade to the animals when in the structure and in at least one other condition is retracted from being positioned to offer shade to such animals.

Inventors

POW THOMAS GEORGE

Latest standardized assignees - inventors removed

HERD HOMES

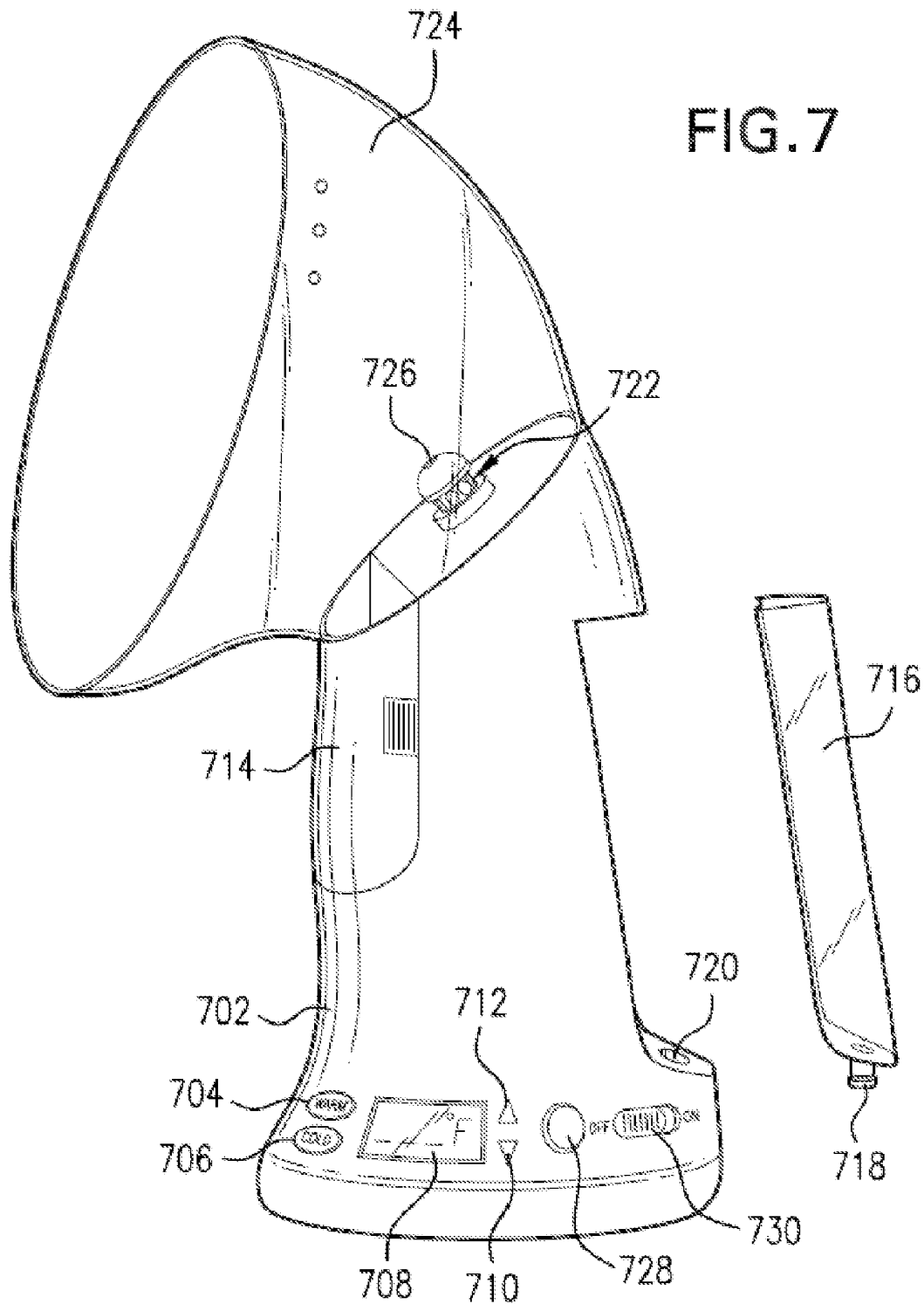
Family 49/51 - FAMPAT - ©Questel

Title

(WO201366919)

Systems and methods for maintaining breast or udder health

Images



Publication data including kind & date

[WO2013/066919](#)

A2 2013-05-10

WO201366919



[WO2013/066919](#)

A3 2013-07-25 WO201366919

Abstract

(WO2013/066919)

Provided herein are systems and methods for maintaining breast or udder health. The systems include a first container comprising a top and a bottom, one or more cups attached to the top of the container and a first temperature-controlling element for providing vapor from the container to a breast or udder via the cup.

Inventors

ZHANG HENIAN

Family 50/51 - FAMPAT - ©Questel

Title

(FR1032513)

Apparatus for the treatment by agitation of viscous liquids or the like

Publication data including kind & date[FR1032513](#)

A 1953-07-02 FR1032513

**Latest standardized assignees - inventors removed**

EQUIP INDUSTRY LAITIERES & AGRICOL

Family 51/51 - FAMPAT - ©Questel

Title

(CH-399152)

Verfahren zur Herstellung von Käse

Images

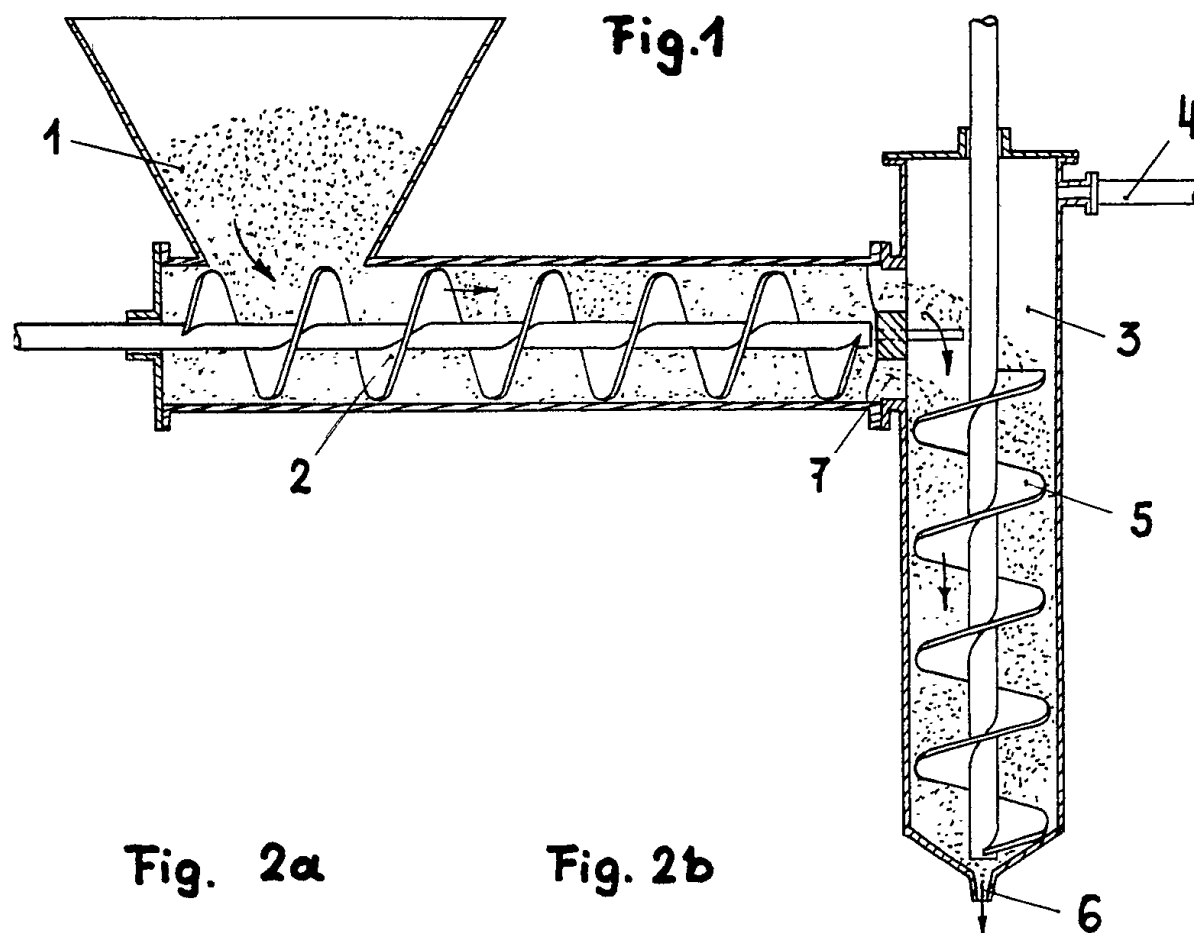


Fig. 2a

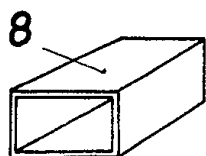


Fig. 2b

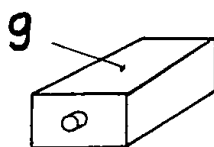


Fig. 2c

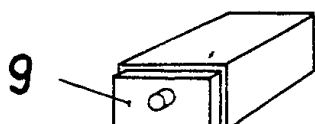
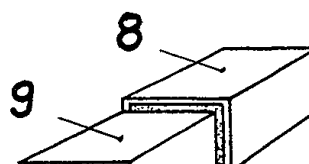


Fig. 2d



Publication data including kind & date

[CH399152](#)

A 1966-03-31 CH-399152

Latest standardized assignees - inventors removed

PROPACK

