

1) Family number: 10840023 (US3719182A)

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Title: AUGMENTATION OF THE PRODUCTION OF ANTIBODIES IN ANIMALS AND HUMANS AND THE COLLECTION THEREOF

Abstract: ABSTRACT OF THE DISCLOSURE It has been found that very large production of antibodies can be achieved by removing specific feedback regulatory antibodies by means of a lymphorectomy per- 15 formed under special conditions in a patient or subject (e.g., an animal or human) with induced anatomical and physiological changes. The subject is first given antigen administration then, preferably, but not mandatorily, is splenectomized. A 20 thoracic duct fistula is next performed. The central venous system pressure is then preferably raised so that it is above the atmospheric pressure of the thoracic duct. In this manner, substantially all the lymph fluid is allowed to flow out of the thoracic duct from the fistula (through an 25 indwelling catheter) for a prolonged period of time. The lymph is separated into cells and lymph fluid. The cells are returned to the subject intravenously. The subject must be given replacement fluid, which can be of several kinds, but all lacking the specific antibody. By virtue of the above procedure, the plasma and extracellular fluid of the subject is continuously depleted of feedback antibody because the antibody is continuously removed prior to its reaching the blood stream. Because of this lack of antibody, in the presence of antigen admin- 35 istration, it is found that the antibody production in the lymphoid tissue and therefore its content in the lymph fluid is enormous and ever-increases. The tremendous increase in antibody production appears to be several orders of magnitude greater than other modes of antibody production and therefore appears to have very substantial utility in the fields of biology, chemistry and veterinary and clinical medicine.

Classifications:

International (IPC 8-9): A61K35/14 A61K35/26 A61K35/28 A61K35/32 A61K35/55 A61K39/00 A61M1/02 A61M1/36 B04B1/00 B04B5/04 C07K16/00 C07K16/06 C07K16/30 C12M1/00 C12N5/02 C12N5/06 C12P19/00 F04B43/10 F04B9/02 G01N33/48 (Advanced/Invention); A61K35/14 A61K35/26 A61K35/28 A61K35/32 A61K35/34 A61K35/55 A61K39/00 A61M1/02 A61M1/36 C12N5/02 G01N33/48 (Advanced/Non-invention); A61K35/14 A61K35/26 A61K35/28 A61K35/32 A61K35/34 A61K35/55 A61K39/00 A61M1/02 A61M1/36 B04B1/00 B04B5/00 C07K16/00 C07K16/06 C07K16/18 C12N5/02 C12N5/06 F04B43/00 F04B9/02 G01N33/48 (Core/Invention); A61M1/36 (Core/Non-invention); A61K A61M (Subclass/Invention)

International (IPC 1-7): A01N1/02 A61B19/00 A61K17/00 A61K23/00 A61K35/12 A61K35/14 A61K35/20 A61K35/26 A61K35/28 A61K35/32 A61K35/34 A61K35/55 A61K39/00 A61K39/395 A61K39/40 A61K39/42 A61M1/00 A61M1/02 A61M1/03 B04B1/00 B04B11/00 B04B5/00 B04B5/04 B04B7/08 B04B7/12 C07G7/00 C12B1/00 C12D9/00 C12K9/00 C12M1/10 C12N1/00 C12N5/00 C12N5/02 C12N5/06 F04B23/10 F04B43/00 F04B43/02 F04B43/12 F04B9/02 F16K7/07 G01F11/00 G01N1/14 G01N33/16 G01N33/54 G05D7/00

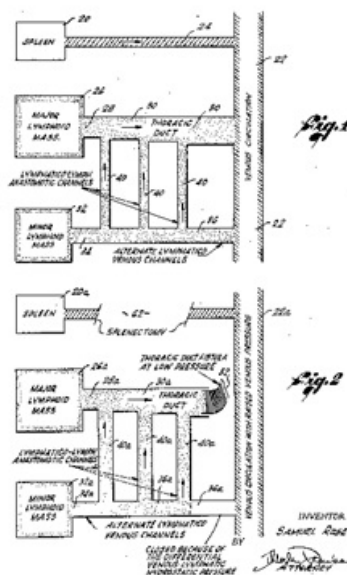
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European: A61M1/362 B04B1/00 B04B5/04B4 B04B5/04C C07K16/00 C07K16/06 C07K16/30 F04B43/10 F04B9/02 K61M1/36A30 K61M1/36P L04B5/04C1 L04B5/04C3

US: 128/0.1R 128/1 128/1R 128/21.4R 128/898 195/1.8 383/127 424/140.1 424/537 424/806 424/85 435/1 435/2 435/240 435/241 435/391 435/394 435/397 435/401 494/18 494/45 530/364 530/387.1 530/389.1 530/389.4 530/389.5 530/389.6 530/389.7 530/412 530/413 530/427 530/806 530/837 530/838 530/863 604/28 604/5.01 604/8

PatBase - US3719182_A

March 6, 1973 S. ROSE 3,719,182
AUGMENTATION OF THE PRODUCTION OF ANTIBODIES IN ANIMALS
AND HUMANS AND THE COLLECTION THEREOF
Filed April 22, 1972 (Sheet 1 of 2)

**Family:**

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CH624712 A	19810814	CH19740004873	19740408
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FR2309838 B1	19790406	FR19750038214	19751212
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JP59013898 B4	19840402	JP19780097157	19780808
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ZA7402091 A	19751126	ZA19740002091	19740402

Priority:

US19710136476 19710422	US19730328048 19730130	US19730349330 19730409
US19770824182 19770812	US19770851744 19771115	DE19782835307 19780811
US19790059497 19790723	US19810287032 19810727	US19820380960 19820521
US19900463694 19900111	US19910660710 19910225	US19910744947 19910814
US19910771729 19911004	US19920900897 19920618	US19940277706 19940720
US19950472671 19950607		

Probable Assignee: BAXTER INT INC

Assignee(s): (std): BIO RESPONSE INC ; BAXTER TRAVENOL LAB ; BAXTER INT

Assignee(s): BAXTER INT INC ; BAXTER INT INC A CORP OF DE ; BAXTER INT INC N D GES D STAATES DELAWA ; BAIO RESUPONSU INC ; BAXTER INTERNATIONAL INC ; BAXTER TRAVENOL LABOR INC ; BIO RESPONSE INC SCARBOROUGH N Y V ST A ; BAXTER TRAVENOL LABORATORIES INC ; BAXTER TRAVENOL LABORATORIES INC DEERFIELD ILL US ; BIO RESPONSE INC SCARBOROUGH N Y US ; BAXTER INTERNATIONAL INC N D GES D STAATES DELAWARE DEERFIELD ILL US ; BIO RESPONSE ; FENWAL INC ; MORGAN STANLEY AND CO INC ; BIO RESPONSE INC US ; FENWAL HOLDINGS INC ; ROSE SAM

Inventor(s): (std): ROSE SAM ; SAMU ROOZU ; HAABAATO EMU KARISU ; DEEBITSUDO BUI BASEHOUSUKII ; AAMONDO AARU FUANBEEREN ; VANBAELEN ARMAND R ; CULLIS HERBERT M ; BACEHOWSKI DAVID V ; ROSE S ; VAN BAELEN ARMAND R

Inventor(s): ROSE S US ; M CULLIS HERBERT ; R VANBAELEN ARMAND ; V BACEHOWSKI DAVID ; ROSE SAM EGGERTSVILLE N Y V ST A ; ROSE SAM EGGERTSVILLE NY VSTA ; ROSE SAM EGGERTSVILLE NY ; ROSE SAM EGGERTSVILLE N Y ; DEEBITSUDO BUI BASEHOSUKII ; SAM ROSE

2) Family number: 8695040 (US5366746A)

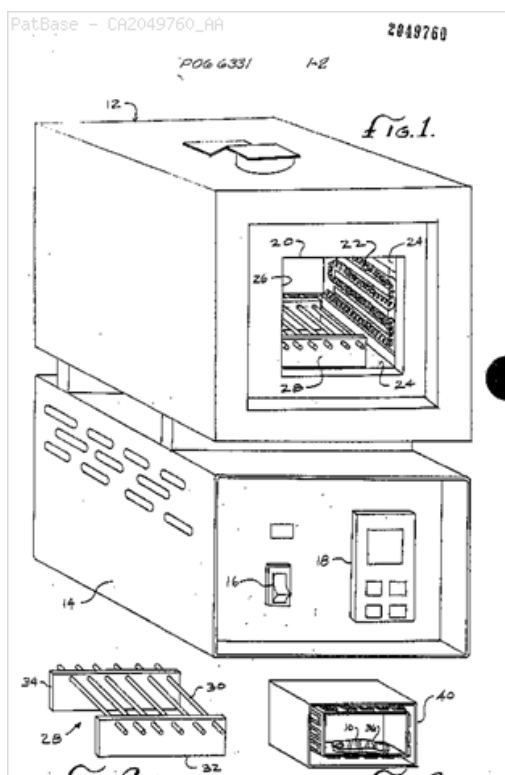
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Title: Ultra-high temperature pasteurization and electron beam technology for sterilization of meat and meat products

Abstract: A method is disclosed for accelerating the ageing process and sterilizing raw meat for extended storage at refrigerated temperatures by treating the meat at ultra-high temperature (UHT), e.g. 900 DEG to 1200 DEG C., for a time sufficient to denature proteins, without burning, to a depth of up to about 2 mm. After UHT treatment the meat is cooled to a refrigerated temperature and packaged in a hermetically sealed container. The meat can be rendered storage stable at ambient temperatures by subjecting the hermetically sealed meat to electron beam radiation (EBR) at an irradiating dosage sufficient to destroy all mesophilic vegetative pathogens, spores of pathogens, toxins, and spoilage microorganisms which grow at ambient temperatures.

Classifications:

International (ipc 8-9): A23B4/005 A23B4/015 A23B4/02 A23B4/027 A23B4/06 A23B4/07 A23B4/08 A23B4/16 A23L1/015 A23L1/31 A23L1/317 A23L1/318 A23L13/00 A23L13/70 A23L3/26 A23L3/36 (Advanced/Invention); A23B4/02 (Advanced/Non-invention); A23B4/005 A23B4/02 A23B4/06 A23L1/31 A23L1/318 A23L3/36 (Core/Invention)
International (ipc 1-7): A23B4/00 A23B4/005 A23B4/02 A23B4/027 A23B4/06 A23B4/07 A23B4/16 A23L1/015 A23L1/31 A23L1/317 A23L3/00 A23L3/36 B65B55/00
CPC: A23L13/03 A23L13/72 A23B4/0053 A23B4/005 A23B4/0056 A23B4/015 A23B4/027 A23B4/06 A23B4/068 A23B4/08 A23B4/16 A23L3/263
European: A23B4/005 A23B4/005F A23B4/005F4 A23B4/015 A23B4/027 A23B4/06 A23B4/06F2 A23B4/08 A23B4/16 A23L1/318B A23L1/31H A23L3/26N
US: 426/234 426/290 426/393 426/518 426/519 426/521 426/524



Family:

Publication number	Publication date	Application number	Application date
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Priority:

US19900573358 19900827 CA19912049760 19910823 US19920944792 19920914
US19930131321 19931004 US19940316033 19940930 WO1994US11213 19941003
US19950380305 19950130 WO1995US16734 19951218

Probable Assignee: QUICKGRILL FOODS LLC**Assignee(s):** (std): UNIV UTAH STATE ; UNIV UTAH**Assignee(s):** UTAH STATE UNIV ; QUICKGRILL FOODS LLC ; VON T MENDENHALL ; UTAH STATE UNIVERSITY FOUNDATION ; UTAH STATE UNIVERSITY ; UTAH STATE UNIV FOUNDATION ; VON T MENDENHALL PO BOX ; MENDENHALL VON T ; MENDENHALL VON T PO BOX ; QUIC KG ; QUICKGRILL FOOD LLC**Inventor(s):** (std): MENDENHALL VON T**Inventor(s):** VON T MENDENHALL**Agent(s):** GOWLING LAFLEUR HENDERSON LLP; SMART AND BIGGAR**Designated states:** AL AM AT AU BB BE BF BG BJ BR BY CA CF CG CH CI CM CN CZ DE DK EE ES FI FR GA GB GE GN GR HU IE IS IT JP KE KG KP KR KZ 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 SN SZ TD TG TJ TM TT UA UG UZ VN**3) Family number: 30258082 (US2004009269A)**

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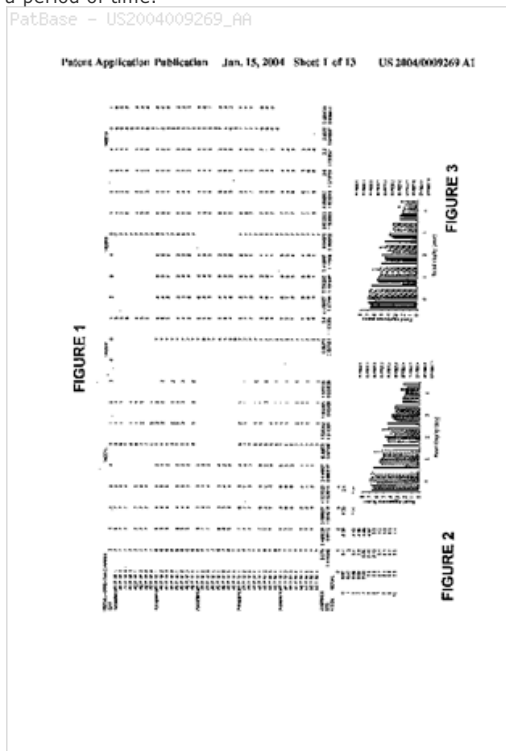
Title: METHOD AND APPARATUS FOR EXTENDING SHELF-LIFE AND PREVENTION OF DISCOLORATION OF MEAT PRODUCTS

Abstract: A packaging system and method of the same designed to extend the shelf-life of meat cuts operatively positioned onto a tray. One or more trays is wrapped in a permeable film and is/are inserted into a master bag filled with a gas, namely nitrogen. The packaging system has a storage life of at least ten weeks and a display life of at least three days. Specifically, the method of extending shelf-life of meat includes where at least one meat cut is placed onto the tray and the film is sealed over the tray. The master bag is filled with nitrogen gas and the tray(s) is/are introduced into the bag. Finally, the master bag is sealed into a closed position and placed in a cooling device for a period of time.

Classifications:**International (IPC 8-9):** A23B4/00 A23B4/16 A23L3/00 A23L3/3418 A23L3/3427 A23L3/3436 A23L3/3445 B65B25/06 B65D81/20

B65D81/26 B65D81/28 (Advanced/Invention);

A23B4/14 A23L3/34 B65B25/00 (Core/Invention)

International (IPC 1-7): A23B A23B4/00 A23G1/00 A23L3/00 A23L3/3418 A23L3/3427 A23L3/3436 A23L3/3445 B65D81/20 B65D81/26 B65D81/28 C12C1/027**CPC:** A23B4/16 A23L3/3418 A23L3/3436 B65B25/067**European:** A23B4/16 A23L3/3418 A23L3/3436 B65B25/06D1**US:** 426/106 426/129 426/129P 426/133 426/133P 426/232 426/263**Family:**

Publication number	Publication date	Application number	Application date
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AU2003298687 AH	20041213	AU20030298687	20031120
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WO04103081 A2	20041202	WO2003US37322	20031120
WO04103081 A3	20050106	WO2003US37322	20031120

Priority:

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US20030343010 20030127 US20030434010 20030508 WO2003US37322 20031120
US20060366148 20060302 US20060366726 20060302

Probable Assignee: TEXAS MEAT PACKAGING SYSTEMS LLC

Assignee(s): (std): TEWARI GAURAV

Assignee(s): TEWARI GUARAV ; TEXAS MEAT PACKAGING SYSTEMS LLC

Inventor(s): (std): TEWARI GAURAV

Inventor(s): GAURAV TEWARI

Agent(s): KIRBY EADES GALE BAKER; D SCOTT HNGWAY LLP; D SCOTT HEMINGWAY HEMINGWAY LLP

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

4) Family number: 29539111 (US5858781A)

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Title: Method of tissue transfer and retrieval

Abstract: The Tissue Transfer method consists of transferring intact, organized cells from the surfaces of biological tissues or organs to a transfer substrate. A surface of the tissue or organ is selected, in most cases, a freshly cut surface. At least one layer of intact cells is transferred by adhesion of the cells to a transfer substrate, which is a membrane, film, plate or liquid layer bound to a solid structure. The substrate is brought into contact with the selected surface and removed. A layer of cells is removed by the adhesion of the cells to the substrate and the cells retain the organization of the organ or tissue. Method and apparatus for retrieving glomeruli dislodged from renal biopsy cores during the biopsy procedure and immobilizing the glomeruli on a membrane substrate. The morphological quality of these glomeruli is such that they can be used for diagnostic evaluation.

Classifications:

International (IPC 8-9): G01N1/28 G01N1/31 G01N1/36

G01N1/40 (Advanced/Invention);

G01N1/31 G01N1/40 (Advanced/Non-invention);

G01N1/28 (Core/Invention);

G01N1/30 G01N1/40 (Core/Non-invention)

International (IPC 1-7): C12N5/06 G01N1/28 G01N1/36

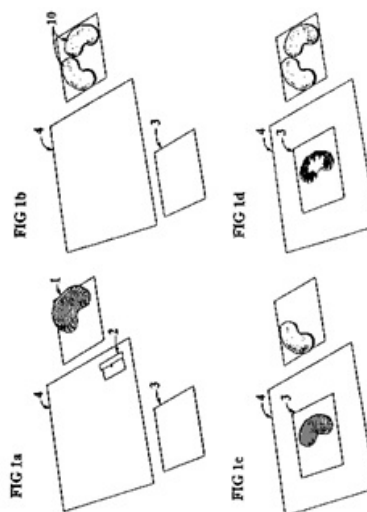
CPC: G01N1/2813 G01N1/312 G01N1/40

European: G01N1/28F S01N1/31B S01N1/40

US: 435/174 435/284.1 435/369 435/378

PatBase - US5858781_A

U.S. Patent Jan. 12, 1999 Sheet 1 of 11 5,858,781



Family:

Publication number	Publication date	Application number	Application date
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CA2188954 AA	19961025	CA19952188954	19950512
US5858781 A	19990112	US19950438956	19950511
US5866417 A	19990202	US19950550629	19951031
WO9531708 A2	19951123	WO1995US06133	19950512
WO9531708 A3	19960201	WO1995US06133	19950512

Priority:

US19940242290 19940513 US19950438956 19950511 WO1995US06133 19950512
US19950550629 19951031

Probable Assignee: MATYAS JOHN R

Assignee(s): (std): JEROME B RATTNER ; JOHN R MATYAS ; MATYAS JOHN R ; RATTNER JEROME B

Inventor(s): (std): MATYAS JOHN R ; RATTNER JEROME B

Inventor(s): JOHN R MATYAS ; JEROME B RATTNER

Agent(s): BORDEN LADNER GERVAIS LLP
Designated states: AM AT AU BB BE BF BG BJ BR BY CA CF CG CH CI CM CN CZ DE DK EE ES FI FR GA GB GE GN GR HU IE IT JP KE KG KP KR KZ LK LR LT LU LV MC MD MG ML MN MR MW MX NE NL NO NZ PL PT RO RU SD SE SI SK SN SZ TD TG TJ TT UA UG UZ VN

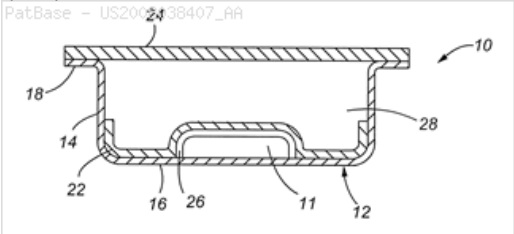
5) Family number: 40747147 (US2008038407A) © PatBase

Title: OXYGEN ENHANCED MEAT AND METHOD OF MAKING SAME

Abstract: A system and method are described that provide a way to package food products. More specifically, a method of packaging food is described that provides an alternative to packaging food products with carbon monoxide. Instead, oxygen can be used during packaging in an attempt to preserve food product quality and color.

Classifications:

International (IPC 8-9): A21D4/00 A22C17/02 A23B4/22 A23L3/35 A23L3/3571 B65B31/02 (Advanced/Invention); A21D4/00 A22C17/00 A23B4/14 A23L3/34 A23L3/3463 B65B31/02 (Core/Invention)
CPC: A23B4/16 B65D81/2015 B65D81/2076
European: A23B4/16 B65D81/20B1 B65D81/20F1
US: 426/129 426/232 426/316 426/392 426/61



Family:

Publication number	Publication date	Application number	Application date
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WO07120737 A2	20071025	WO2007US08987	20070411
WO07120737 A3	20080110	WO2007US08987	20070411

Priority:

US20060791680P 20060412 US20070733300 20070410

Probable Assignee: BANK OF AMERICA NA ADMINISTRATIVE AGENT AS

Assignee(s): (std): RILEY CHAD E ; MUSAT PETER ; SWIFT AND CO

Assignee(s): SKIPPACK CREEK CORP ; SWIFT BEEF CO ; JPMORGAN CHASE BANK NA ADMINISTRATIVE AGENT AS ; JPMORGAN CHASE BANK NA ; BANK OF AMERICA NA ADMINISTRATIVE AGENT AS ; BARCLAYS BANK PLC ADMINISTRATIVE AGENT AS ; JBS USA LLC ; JBS USA LUX SA ; SWIFT AND COMPANY

Inventor(s): (std): MUSAT PETER ; RILEY CHAD E

Agent(s): SHERIDAN ROSS PC

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BH BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM 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

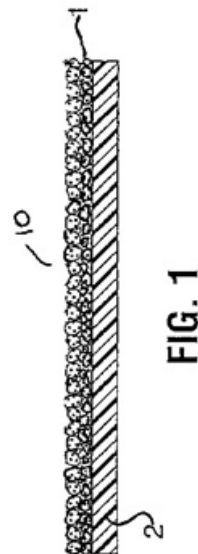
6) Family number: 28137172 (US2001055640A) © PatBase

Title: METHOD AND PRODUCT FOR CURING OR MARINATING FRESH FOODS DURING STORAGE AT LOW TEMPERATURES

Abstract: A method and packaging material for packaging a selected fluid-containing fresh food item for providing simultaneous curing or marinating of such food item and storage of the same at normal refrigeration temperatures. A fresh food item is wrapped in a packaging material comprising a substrate suitable for contact with food and a food treatment layer comprising a predetermined amount of edible adhesive applied to a food contacting surface of the substrate and a curing or marinating agent mixed in, retained and calibrated by the adhesive. The adhesive is capable of dissolving in fluid from the food at a temperature in the range of -3 degrees centigrade to +4 degrees centigrade. The amount of curing or marinating agent retained by the predetermined amount of adhesive is that which is required to substantially cure or marinate the selected food item. The amount of the adhesive is determined by the amount of curing or marinating agent required to be retained by it. When the food item is wrapped in the packaging material the food treatment layer is in intimate contact with the food item. The substrate may be a film and the film may be substantially impermeable to air and microorganisms. If it is not impermeable to air and microorganisms the wrapped food item may be sealed in a container that is substantially impermeable to air and microorganisms. The wrapped/sealed food item is maintained at said low temperature at least until it is substantially cured or marinated.

Classifications:

International (IPC 8-9): A23B4/00 A23B4/10 A23B4/12 A23B4/18 A23B7/10 A23B7/14 A23B7/153 A23B7/154 A23B7/16 A23L3/00 A23L3/34 B29D7/01 B65B25/00 B65B55/00 B65D65/22 B65D65/38 B65D65/40 B65D65/42 B65D65/46 B65D81/18 B65D81/24 B65D81/26 B65D81/28 B65D81/34 (Advanced/Invention); A23B4/00 A23B7/14 A23L3/00 B65B25/00 B65B55/00 B65D65/40 B65D65/46 B65D81/24 B65D81/28 (Advanced/Non-invention); A23B4/00 A23B4/12 A23B4/14 A23B7/10 A23B7/14 A23L3/00 A23L3/34 B29D7/00 B65B25/00 B65B55/00 B65D65/38 B65D65/40 B65D65/46 B65D81/24 B65D81/26 B65D81/28 B65D81/34 (Core/Invention)
International (IPC 1-7): A23B4/00 A23B4/10 A23B4/18 A23B7/14 A23B7/153 A23B7/154 A23B7/154 A23L1/00 A23L1/22 A23L3/00 A23L3/34 B29D7/01 B65B25/00 B65B55/00 B65D65/22 B65D65/38 B65D65/40 B65D65/42 B65D65/46 B65D81/18 B65D81/24 B65D81/26 B65D81/28 B65D81/34
CPC: A23B4/12 A23B4/18 A23B7/10 A23B7/154 A23L3/34 B65D65/42 B65D81/267
European: A23B4/12 A23B4/18 A23B7/10 A23B7/154 A23L3/34 B65D65/42 B65D81/26F1
US: 426/112 426/129 426/130 426/132 426/133 426/324 426/415 426/415P 426/418 426/418S

**Family:**

Publication number	Publication date	Application number	Application date
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CA2135416 AA	19960510	CA19942135416	19941109
CA2135416 C	19980210	CA19942135416	19941109
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CZ139997 A3	19971015	CZ19970001399	19951106
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DE69526241 D1	20020508	DE19956026241	19951106
DE69526241 T2	20021212	DE19956026241T	19951106
DK0788319 T3	20020729	DK19950935787T	19951106
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EP0788319 B1	20020403	EP19950935787	19951106
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IS4477 A	19970506	IS19970004477	19970506
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NO972132 A0	19970507	NO19970002132	19970507
NO972132 L	19970709	NO19970002132	19970507
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PL320197 A1	19970915	PL19950320197	19951106
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Priority:

CA19942135416 19941109 EP19950935787 19951106 WO1995CA00632 19951106
 US19950554772 19951107 US19980065534 19980424

Probable Assignee: TRANSFORM PACK INC**Assignee(s):** (std): TRANSFOR PACK INC ; TRANSFORM PACK INC ; TRANSFORM PEHK INK**Assignee(s):** VISCOFAN CANADA INC ; TRANSFORM PACK INC DIEPPE ; CAISSIE RAYMOND ; LANDRY GERMAIN ; MEIER HANS J**Inventor(s):** (std): CAISSIE RAYMOND ; MEIER HANS J ; LANDRY GERMAIN ; HANS J MEIER ; RAYMOND CAISSIE ; GERMAIN LANDRY ; KAJSI RAJMOND ; LEHNDRI GERMAN ; MEIER KHANS JU ; MEIER H J ; CAISSIE R ; LANDRY G ; MAYER H J**Inventor(s):** HJ MAYER ; H J MAYER ; G LANDRY ; R CAISSIE ; H J MEIER**Agent(s):** SPRUSON AND FERGUSON; ASPEN PHARMA PTY LTD; CASSAN MACLEAN

Designated states: AL AM AT AU BB BE BF BG BJ BR BY CF CG CH CI CM CN CZ DE DK EE ES FI FR GA GB GE GN GR HU IE IS IT JP KE KG KP KR KZ LI LK LR LS LT LU LV MC MD MG ML MN MR MW MX NE NL NO NZ PL PT RO RU SD SE SG SI SK SN SZ TD TG TJ TM TT UA UG UZ VN

7) Family number: 20709242 (DE585971A)

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Title: VERFAHREN ZUM KONSERVIEREN VON FLEISCH DURCH EINFRIEREN DES FLEISCHES IN EIS METHOD FOR PRESERVATION OF MEAT BY FREEZING OF MEAT IN ICE (Machine translation)

Abstract: Source: DE585971A [DE] (Claim 1) 1. PATENTANSPRUECHE: z. Verfahren zum Konservieren von Fleisch durch Einfrieren des Fleisches in Eis, dadurch gekennzeichnet, dass man das gefrorene Fleisch in ein aus Eisplatten gebildetes Gefaess oder eine Kammer mit einem nach Art einer Betonarmatur an den Innenwandungen liegenden Geruest aus Metallstaeben, Metalldraehten o. dgl. legt und die Kammer abwechselnd mit gefrorenem Fleisch und zerkleinertem Eis unter Zusatz von Eiswasser so ausfuellt, dass sich in allen Luecken zwischen den einzelnen Fleischstuecken zerkleinertes Eis befindet, worauf die Kammer durch Auflegen einer Eisplatte abgeschlossen, gegebenenfalls zwecks Bildung eines kompakten Eisblockes noch der Einwirkung von Kaelte ausgesetzt und dann in bekannter Weise mit einem wasserfesten Umschlag aus wasserfestem Papier, Stroh o. dgl. versehen wird. z. Ausfuhrungsform des Verfahrens nach Anspruch 1, dadurch gekennzeichnet, dass die Kanten und Ecken des Eisblockes noch mit Schonern, z. B. aus Holz, Blech oder wasserfester Pappe, versehen werden.

Machine translation: (claim 1) 1 CLAIMS: For method of preserving meat by freezing the meat in ice, characterized in that the frozen meat in one of the Eisplat formed vessel or a chamber with a concrete mixer on the type of scaffold lying on the inner walls of metal bars, Metalldraehten o. similar sets and the chamber alternately with gefrorenem meat and crushed ice with the addition of ice-Sun would fill that in all the gaps between the pieces of meat is shredded ice, after which the chamber by a sheet of ice to create complete them, if appropriate to form a compact Eisblockes still exposed to the effects of cold and then in a known manner with a waterproof ter is provided in order of impact of waterproof paper, straw or the like. such embodiment, the method according to claim 1, wherein the block of ice edges and corners are still provided with protectors, such as wood, metal or water-resistant cardboard.

Classifications:

International (IPC 8-9): A23B4/06 (Advanced/Invention); A23B4/06 (Core/Invention)

International (IPC 1-7): A23B4/06 A23L3/36

CPC: A23B4/068

European: A23B4/06F2

Family:

Publication number	Publication date	Application number	Application date
DE585971 A	19331013		19300628

Priority:

19300628

Probable Assignee:

MARTIN ZIZLAVSKY

Assignee(s): (std):

MARTIN ZIZLAVSKY

8) Family number: 22137299 (US2995452A)

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Title: GROUND BEEF PRODUCT AND METHOD OF PRODUCING THE SAME

Abstract: (Claim 1) 1. In a method of preserving ground beef, the steps of chilling said ground beef to a temperature of from about 25' F. to about 42' F. and promptly storing said beef in the substantial absence of air while at a temperature of from about 25' F. to about 42' F.

Classifications:

International (IPC 8-9): A23B4/06 A63F9/34 B65B25/06 (Advanced/Invention);

A23B4/06 A63F9/00 B65B25/00 (Core/Invention)

International (IPC 1-7): A23L3/00 B65B25/06

CPC: A23B4/068 B65B25/067

European: A23B4/06F2 B65B25/06D1

US: 426/393 426/404 426/418 426/645

Family:

Publication number	Publication date	Application number	Application date
US2995452 A	19610808	US19570673566	19570723

Priority:

US19570673566 19570723

Probable Assignee: ARMOUR AND CO

Assignee(s): (std): ARMOUR AND CO

Assignee(s): ARMOUR AND COMPANY

Inventor(s): (std): KRAMMER EMIL J ; O BRIEN EMMETT E ; ODEGAARD DAVID C

9) Family number: 29618315 (US2005042341A)

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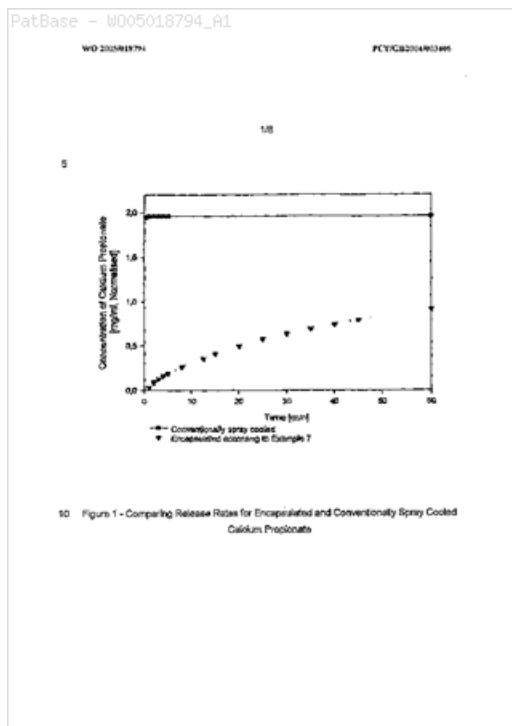
Title: NATAMYCIN DOSAGE FORM, METHOD FOR PREPARING SAME AND USE THEREOF

Abstract: The present invention relates to a novel natamycin dosage form for the food industry, and more particularly to microcapsules where natamycin is encapsulated within a physiologically acceptable shell to provide a protected natamycin product. The present invention relates also to novel processes for preparing the capsules according to the invention, as well as to the use of the capsules of the present invention. The invention further relates to food products containing natamycin in encapsulated form.

Classifications:

International (IPC 8-9): A01N25/12 A01N25/28 A01N25/30

A01N31/08 A01N31/16 A01N35/06 A01N37/36 A01N37/38
A01N37/46 A01N43/90 A01N45/00 A01N63/02 A01N65/00
A01N65/22 A01P3/00 A21D2/00 A21D2/24 A23B4/02 A23B4/10
A23B4/12 A23B4/20 A23B4/22 A23B5/06 A23B5/14 A23B5/16
A23C19/084 A23C19/11 A23L1/00 A23L1/30 A23L1/318 A23L1/48
A23L13/70 A23L2/52 A23L3/34 A23L3/3463 A23L3/3472 A23L3/3544
A23L3/3571 A23L33/10 A23L33/135 A23P10/04 A23P10/30 A23P10/35
A61J3/07 A61K36/53 A61K38/12 A61K9/50 A61K9/56 B01J13/02
B01J13/04 B01J13/06 B01J13/08 B01J13/14 B01J13/22
B32B9/00 (Advanced/Invention);
A01N25/26 A01N31/00 A01N35/00 A01N37/36 A01N43/90
A01N45/00 A01N63/02 A01N65/00 A21D2/00 A23B4/00 A23B4/12
A23B4/14 A23B5/00 A23C19/00 A23L1/00 A23L1/30 A23L1/318
A23L2/52 A23L3/3463 A61J3/07 A61K36/185 A61K9/52 B01J13/02
B01J13/04 B01J13/06 (Core/Invention)
International (IPC 1-7): A01N25/26 A01N25/28 A01N31/08
A01N31/16 A01N35/06 A01N37/36 A01N37/38 A01N37/44
A01N37/46 A01N38/37 A01N43/90 A01N45/00 A01N63/02
A01N65/00 A21D2/00 A21D2/24 A21D2/28 A23B4/00 A23B4/10
A23B4/12 A23B4/20 A23B4/22 A23B5/06 A23B5/14 A23B5/16
A23C3/08 A23L1/00 A23L3/3463 A23L3/3472 A23L3/3526
A23L3/3535 A23L3/3544 A23L3/3571 B01J13/04 B01J13/08
B01J13/22 C12H1/10
CPC: A01N65/22 A01N37/46 A01N31/08 A01N35/06 A01N37/36
A01N37/38 A23B4/12 A23B4/20 A23B4/22 A23L3/34635 A23L3/3472
A23L3/3544 A23L3/3571 A23V2002/00 Y02A40/946 A23V2200/224
A23V2200/10 A01N63/02 A01N25/28 A21D2/00 A23B4/10 A23B5/06
A23B5/14 A23B5/16 A23C19/084 A23C19/11 A23L2/52 A23L13/72
A23L33/127 A23L33/135 A23P10/30 A23P10/35 B01J13/043
B01J13/08 B01J13/14 B01J13/22 Y10T428/2984
European: A21D2/00 A23B4/10 A23B4/12 A23B4/20 A23B4/22
A23B5/06 A23B5/14 A23B5/16 A23C19/084 A23C19/11 A23L1/00P4
A23L1/00P4B A23L1/30F A23L1/30M A23L1/318B A23L2/52
A23L3/3463A A23L3/3472 A23L3/3544 A23L3/3571 B01J13/04B
B01J13/08 B01J13/14 B01J13/22 K23V2/00
US: 424/745 424/745P 424/94.1 426/321 426/321P 426/326 426/326P 426/98 428/402.2 428/402.200P 514/10 514/2
514/2.9 514/2.900S



Family:

Publication number	Publication date	Application number	Application date
AR045385 AA	20051026	AR2004P103004	20040820
AR045473 AA	20051026	AR2004P103005	20040820
CL2004002143 A1	20060428	CL20040002143	20040820
CL2004002144 A1	20060428	CL20040002144	20040820
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CL51509 B	20151210	CL20040002144	20040820
CN1921755 A	20070228	CN200480029229	20040806
CN1921755 B	20100512	CN200480029229	20040806
CN1925908 A	20070307	CN200480026636	20040806
DE602004044850 D1	20140522	DE200460044850T	20040806
DK1656026 T3	20140714	DK20040768009T	20040806
EP1656026 A1	20060517	EP20040768009	20040806
EP1656026 B1	20140416	EP20040768009	20040806
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ES2481167 T3	20140729	ES20040768009T	20040806
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GB2388581 A1	20031119	GB20030019817	20030822
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JP2007503215 T2	20070222	JP20060525553T	20040806
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RU2006108859 A	20070927	RU20060108859	20040806
RU2006108860 A	20070927	RU20060108860	20040806
RU2006108863 A	20070927	RU20060108863	20040806
RU2359662 C2	20090627	RU20060108860	20040806
RU2378830 C2	20100120	RU20060108859	20040806
RU2395204 C2	20100727	RU20060108863	20040806
US2005042341 AA	20050224	US20040820147	20040408
US2007042184 AA	20070222	US20040568661	20040806
US2007065547 AA	20070322	US20040568664	20040806
US2007104809 AA	20070510	US20040568324	20040806
US2016100588 AA	20160414	US20150974437	20151218
US8337923 BB	20121225	US20040568664	20040806
US10271557 BB	20190430	US20150974437	20151218
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WO05018333 A1	20050303	WO2004GB03423	20040806
WO05018794 A1	20050303	WO2004GB03406	20040806
WO05018794 C1	20060406	WO2004GB03406	20040806

Priority:

EP20030019817 20030822 US20030497409P 20030822	EP20030019817 20030822 EP20030023335 20031006	GB20030019817 20030822 GB20030023335 20031006
EP20030023335 20031006 US20040820147 20040408 JP20060525553T 20040806 WO2004GB03423 20040806 WO2004GB03406 20040806	US20030533053P 20031230 JP20060525553 20040806 US20040568664 20040806 WO2004GB03397 20040806 US20060568324 20061013	US20040560270P 20040408 EP20040768009 20040806 US20040568324 20040806 US20040568661 20040806 US20150974437 20151218

Probable Assignee: DUPONT NUTRITION BIOSCIENCES APS

Assignee(s): (std): THOMAS LINDA VALERIE ; GOUIN SEBASTIEN ; TSE KATHRYN LOUISE ; HANSEN CARSTEN BJORN ; FARAGHER JOHN ; INGRAM RICHARD ; ISAK TORBEN ; DANISKO AS ; COYNE BOB ; DANISCO ; DUPONT NUTRITION BIOSCI APS

Assignee(s): DANISCO A S ; DANISCO AS ; DANISCO A S ; HANSEN CRASTEN BJORN ; DUPONT NUTRITION BIOSCIENCES APS

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Inventor(s): COYNE BOB FARAGHER JOHN GOUIN SEBASTIEN HANSEN CAR ; COYNE BOB FARAGHER JOHN GOUIN SEBASTIEN HANSEN ; GUEN SEBAST'EN ; KHANSEN KARSTEN B'ERN ; COYNE BOB FARAGHER JOHN GOUIN SEBASTIEN HANSEN CARSTEN B ; FARAGHER JOHN RICHFIELD ; COYNE BOB LENEXA ; GOUIN SEBASTIEN GENEVA ; INGRAM RICHARD YEOVIL ; THOMAS LINDA VALERIE DORCHESTER ; CARSTEN BJORN HANSEN ; KATHRYN LOUISE TSE ; HANSEN CARSTEN ; TSE KATHRYN ; THOMAS LINDA

Agent(s): SARGENT; SARGENT AND KRAHN; OFFICE FREYLINGER SA; ALCOCK DAVID; DE ELZABURU ALBERTO; AHMED NAJDAT BAZARBASHE; STEPTOE AND JOHNSON LLP ATTN DOCKET ADMINISTRATOR BOX USPTO; STEPTOE AND JOHNSON LLP

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

10) Family number: 92362 (US3667970A)

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Title: PROCESS FOR PRESERVING MEAT

Abstract: ABSTRACT OF THE DISCLOSURE The surface of fresh meat is treated with a mixture of from 2-30% by weight of a monoglyceride and from 98-70% by weight of a di- or triglyceride of paraffinic or olefinic carboxylic acids with from 8-22 carbon atoms to 2o form a coherent film over the meat surface to improve the storageability and quality of the meat. This application is a continuation-in-part of applications Ser. Nos. 822,290 and 822,291, both filed on May 6, 1969 and now abandoned.

Classifications:

International (IPC 8-9): A23B4/10 (Advanced/Invention);

A23B4/00 (Core/Invention)

International (IPC 1-7): A23B1/00 A23B1/10 A23B3/00 A23B4/06 A23B4/10 A23B4/14 A23L1/00 A23L1/31 A23L1/325 A23L3/36

CPC: A23B4/10

European: A23B4/10

US: 426/302 426/92 991/690

Family:

Publication number	Publication date	Application number	Application date
BE732829 A	19691110		19690509
BE732830 A	19691110		19690509
CH522367 A	19720630	CH19690006822	19690505
DE1767438 A1	19710909	DE19681767438	19680510
DE1767439 A1	19710909	DE19681767439	19680510
FR2008279 A1	19700116	FR19690015117	19690509
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GB1263389 A	19720209	GB19690024070	19690512
GB1263390 A	19720209	GB19690024072	19690512
JP49001540 B4	19740114	JP19690035559	19690510
NL6907179 A	19691112	NL19690007179	19690509
NL6907180 A	19691112	NL19690007180	19690509
SE356204 B	19730521	SE19690006631	19690509
SE356205 B	19730521	SE19690006630	19690509
US3667970 A	19720606	US19710149813	19710603

Priority:

DE19671767439 19680510

DE19681767438 19680510

DE19681767439 19680510

Probable Assignee: HAARMANN AND REIMER GMBH

Assignee(s): (std): BAYER AG ; HAARMANN AND REIMER GMBH ; HAARMANN ET REIMER ; HAARMANN AND REIMEL GMBH

Assignee(s): HAARMANN AND REIMER GESELLSCHAFT MIT BESCHRANKTER ; HAARMANN AND REIMER GESELLSCHAFT MIT BESCHRANKTER HAFTUNG ; HAARMANN ET REIMER GMBH ; HAARMANN U REIMER GMBH DT ; FARBENFABRIKEN BAYER AG ; HAARMANN AND REIMEL GESELLSCHAFT MIT BESCHRANKTER ; HAARMANN AND REIMEL GESELLSCHAFT MIT BESCHRANKTER HAFTUNG

Inventor(s): (std): SCHEIDE JUERGEN ; SCHEIDE JUERGEN DR ; SCHEIDE J

Inventor(s): JUERGEN SCHEIDE ; SCHEIDE J DT

11) Family number: 22681390 (US2784102A)

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Title: METHODS OF PRESERVING MEAT

Abstract: (Claim 1) 1. The method of preserving beef cuts which comprises stacking fresh cuts of beef in alternate layers of flake salt for a period of at least five days at a temperature of the order of 40, F. and draining off resulting liquid, stacking the cuts in alternate layer with flake salt for a period of at least five days at a temperature of the order of 60' F. and, thereafter, draining off resulting liquid, and thereafter air drying the cuts, with air at a temperature of about 100 to 170' F. for a period of about four days and, until a white crust forms on the exterior.

Classifications:

International (IPC 8-9): A23B4/00 (Advanced/Invention);

A23B4/00 (Core/Invention)

International (IPC 1-7): A23B4/00

CPC: A23B4/00

European: A23B4/00

US: 426/641 426/92

Family:

Publication number	Publication date	Application number	Application date
US2784102 A	19570305	US19560611366	19560921

Priority:

US19560611366 19560921

Probable Assignee: MORRIS HERMAN

Assignee(s): (std): MORRIS HERMAN ; NATHAN HERMAN

Inventor(s): (std): MORRIS HERMAN ; NATHAN HERMAN

Inventor(s): HERMAN MORRIS ; HERMAN NATHAN

12) Family number: 1106393 (US3860725A)

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Title: PROCESS FOR THE TREATMENT OF COCONUT AND PRODUCTS RESULTING THEREFROM

Abstract: A process for the treatment of coconut meat to produce modified edible coconut in divided form, and food products incorporating the same. Also a process for producing pastes suitable for use in bakery and confectionary products and other products like jams. The process employs acid treatment to disrupt and disorient the cell structures of the coconut, thereby tenderizing and increasing the absorptivity of the coconut. Processing following such treatment includes neutralization to arrest the tenderizing operation and to remove the acid. The products produced by the process include the modified coconut in moist paste form without additives, the moist paste refrigerated or frozen, the coconut particles in dry powder form, sugar based pastes, and pastes and products derived from the same, including without limitation jams, marmalades, spreads and other products with edible additives.

Classifications:

International (IPC 8-9): A21D2/00 A21D2/36 A21D8/00 A23G1/00

A23G1/48 A23G3/00 A23G3/02 A23G3/34 A23G3/48 A23L1/06

A23L1/36 A23L21/10 A23L25/00 (Advanced/Invention);

A21D2/00 A21D8/00 A23G3/00 (Advanced/Non-invention);

A21D2/00 A21D8/00 A23G1/00 A23G1/30 A23G3/00 A23G3/02

A23G3/34 A23L1/06 A23L1/36 (Core/Invention)

International (IPC 1-7): A21D10/04 A21D13/08 A21D2/08 A23B7/00

A23B7/08 A23G3/00 A23L1/00 A23L1/06 A23L1/36

CPC: A23L25/30 A23G1/48 A23G3/0205 A23G3/48 A21D2/364

A23G3/346 A23G2200/14

European: A21D2/36C A23G1/00 A23G1/00+D14 A23G1/48

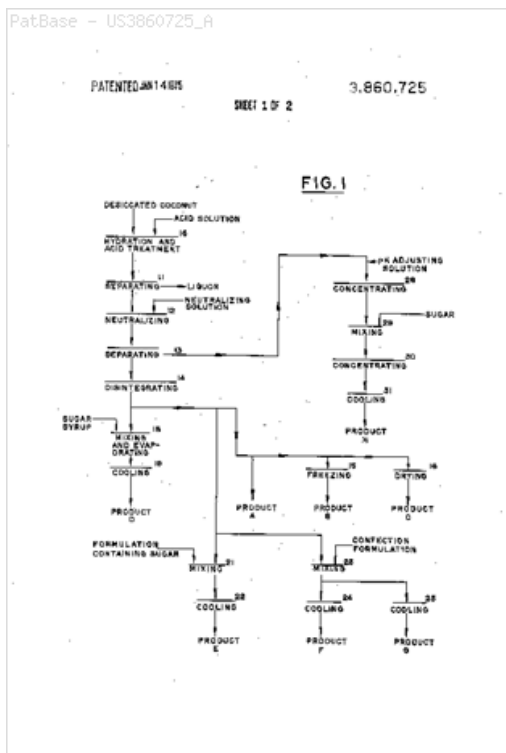
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US: 426/102 426/199 426/250 426/327 426/331 426/44 426/456

426/459 426/506 426/518 426/617 426/626 426/639 426/656

426/658

**Family:**

Publication number	Publication date	Application number	Application date
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CA1006396 A1	19770308	CA19730166037	19730313
CA1006397 A1	19770308	CA19730166275	19730316
DE2315890 A1	19731025	DE19732315890	19730330
FR2178970 A1	19731116	FR19730011644	19730330
FR2178970 B1	19760521	FR19730011644	19730330
GB1423593 A	19760204	GB19730013872	19730322
JP1031631 C3	19810129	JP19730036577	19730330
JP49006151 A2	19740119	JP19730036577	19730330
JP55024875 B4	19800702	JP19730036577	19730330
PH12644 A	19790711	PH19730014470	19730328

US3860725 A	19750114	US19730335688	19730226
US3860731 A	19750114	US19730335834	19730226
US3899606 A	19750812	US19740452740	19740320

Priority:

US19720240191 19720331 US19730335688 19730226 US19730335834 19730226
US19740452740 19740320

Probable Assignee: PILLSBURY CO

Assignee(s): (std): PILLSBURY CO

Assignee(s): PILLSBURY CO MINNEAPOLIS MINN V ST A ; PILLSBURY CO THE ; PILLSBURY COMPANY THE ; THE PILLSBURY COMPANY ; PILLSBURY CY US ; PILLSBURY CY ; THE PILLSBURY CO ; THE PILLSBURY CO MINNEAPOLIS MINN V ST A ; FORKNER JOHN H

Inventor(s): (std): FORKNER JOHN H ; FORKNER J

Inventor(s): FORKNER JOHN H FRESNO CALIF V ST A ; JOHN H FORKNER

13) Family number: 30467398 (US4296130A)

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Title: Methylsulfonylmethane and methods of use

Abstract: Preparations containing methylsulfonylmethane (MSM) for administration to the skin, nails, other tissue and/or body fluids of a human or other animal subject are disclosed. Such compositions soften skin, strengthen nails and provide other benefits when applied topically. And, MSM compositions may also be administered orally, by injection and by inhalation. In many instances, the effectiveness of MSM compositions is enhanced when such compositions contain carbamide (urea). Also, carbamide compositions are stabilized when they contain the MSM. For topical administration, MSM compositions may be formulated in creams, lotions or gels which may be used alone or to serve as stable, neutral vehicles for other skin conditioning substances or therapeutically active drugs. Aqueous MSM solutions are suitable blood diluents.

Classifications:

International (ipc 8-9): A23C9/152 A23K1/16 A23L1/03 A23L1/05 A23L1/226 A23L1/29 A23L1/30 A23L1/304 A24B15/32 A24B15/34 A61K31/047 A61K31/10 A61K31/17 A61K31/18 A61K31/19 A61K31/40 A61K31/405 A61K31/415 A61K31/60 A61K33/14 A61K45/06 A61K8/00 A61K8/20 A61K8/30 A61K8/34 A61K8/40 A61K8/46 A61K8/60 A61K8/86 A61K9/00 A61K9/06 A61K9/08 A61K9/16 A61K9/20 A61P1/00 A61P11/00 A61P29/00 A61P3/00 A61P33/00 A61P37/08 A61P43/00 A61P7/08 A61P9/12 A61Q11/00 A61Q19/00 A61Q3/00 A61Q3/02 A61Q3/04 A61Q5/00 A61Q5/02 (Advanced/Invention); A23L1/29 A61K31/415 A61K8/00 A61K8/30 A61K9/00 A61K9/06 A61K9/08 A61K9/16 A61K9/20 A61P1/00 A61P43/00 A61Q19/00 A61Q3/02 A61Q3/04 A61Q5/00 A61Q5/02 (Advanced/Non-invention); A23C9/152 A23K1/16 A23L1/03 A23L1/226 A23L1/30 A23L1/304 A24B15/00 A61K31/045 A61K31/095 A61K31/17 A61K31/18 A61K31/185 A61K31/403 A61K31/415 A61K31/60 A61K33/14 A61K8/00 A61K8/19 A61K8/30 A61K8/72 A61K9/00 A61K9/06 A61K9/08 A61K9/16 A61K9/20 A61P1/00 A61P43/00 A61P7/00 A61Q19/00 A61Q3/00 A61Q3/02 A61Q3/04 A61Q5/00 A61Q5/02 (Core/Invention)

International (ipc 1-7): A23C9/152 A23K1/00 A23K1/16 A23L1/00 A23L1/03 A23L1/05 A23L1/226 A23L1/29 A23L1/30 A23L2/00 A24B15/32 A24B15/34 A61K31/10 A61K31/135 A61K31/17 A61K31/19 A61K31/34 A61K31/40 A61K31/405 A61K31/415 A61K31/42 A61K31/425 A61K31/43 A61K31/44 A61K31/60 A61K31/605 A61K35/10 A61K45/06 A61K7/00 A61K7/04 A61K7/043 A61K7/06 A61K7/08 A61K7/09 A61K7/16 A61K7/48 A61K9/06 A61K9/08 A61K9/14 A61K9/16 A61K9/20 C07C147/02

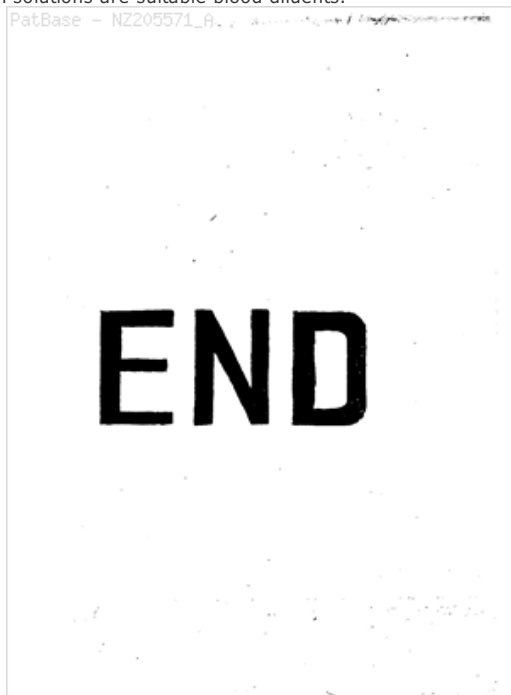
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European: A23C9/152 A23K1/16D A23L1/03D8 A23L1/226B2 A23L1/30 A24B15/32 A61K31/10 A61K31/17 A61K31/60 A61K31/7004 A61K33/14 A61K8/46 A61K9/16P2 A61Q11/00 A61Q19/00 A61Q3/00 K23V2/00 K61K800/75 K61Q11/00 K61Q17/02 K61Q19/00K K61Q3/02 K61Q5/00F K61Q5/02 K61Q5/06

US: 264/117 424/14 424/16 424/322 424/337 424/439 424/465 424/489 426/520 426/580 426/623 426/630 426/636 426/646 426/648 426/72 426/74 426/805 426/807 514/164 514/199 514/357 514/372 514/420 514/474 514/557 514/588 514/652 514/708 514/711 514/772 514/951 514/960

Family:

Publication number	Publication date	Application number	Application date
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EP0200526 A2	19861105	EP19860303238	19860429
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WO8401105 A1	19840329	WO1983US01396	19830913

Priority:

US19790071068 19790830	US19790071068 19790930	CA19800357803 19800807
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US19910654856 19910206		

Probable Assignee: CARDINAL ASSOCIATES INC

Assignee(s): (std): HERSCHLER ROBERT ; HERSCHLER R J ; ROBERT DZHEJ GERSHLER

Assignee(s): ROBERT DZHEJ GERSHLER US ; ROBAATO JIEI HAASHIYURAA ; HERSCHLER RJ ; HERSCHLER ROBERT J ; HERSCHLER ROBERT J CAMAS WASH US ; ROBERT J HERSCHLER ; CARDINAL ASSOCIATES INC

Inventor(s): (std): GERSHLER ROBERT DZHEJ ; HAASHURAA ROBAATO JEI ; ROBAATO JIEI HAASHIYURAA ; HERSCHLER R J ; HERSCHLER ROBERT J

Inventor(s): ROBERT DZHEJ GERSHLER US ; J HERSCHLER ROBERT ; HERSCHLER ROBERT JOHN ; RJ HERSCHLER ; HERSCHLER RJ ; ROBAATO JIEI HAASHURAA ; ROBERT J HERSCHLER

Agent(s): DAVIES COLLISON CAVE; DAVIES COLLISON CAVE PTY LTD; FB RICE; FB RICE PTY LTD; GEORGE H RICHES AND ASSOCIATES; JOHNSON ERNEST PETER

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

14) Family number: 11130401 (US5804265A)

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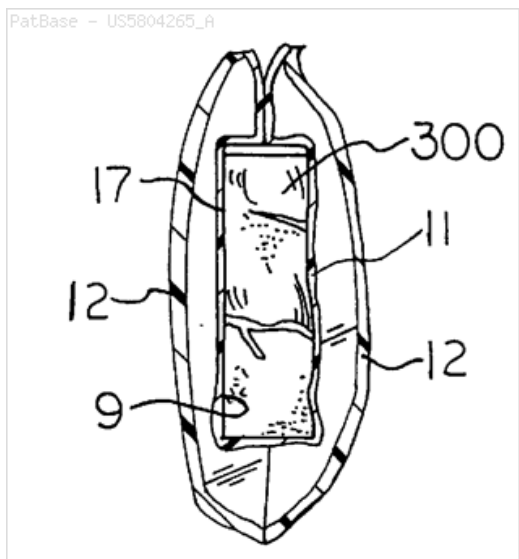
Title: FUNCTIONAL FREEZER STORAGE BAG

Abstract: The present invention provides a freezer bag comprising a multibag having at least an inner liner bag and an outer support bag, the inner liner bag having a first sidewall and a second sidewall attached together along respective lateral edges forming edge seals, each sidewall having a top edge, and the liner bag having a folded edge defining the bottom of the liner bag, the outer support bag having two sidewalls attached together along respective lateral edges forming edge seals, each sidewall having top edges defining the opening to the multibag, and the support bag having a folded edge defining the bottom of the multibag, the top edges of the liner bag being attached to an inner surface of each respective sidewall of the support bag wherein the liner is thermoplastic and has a thickness of less than 2.0 mil (50.8 micron).

Classifications:

International (IPC 8-9): A23B4/06 B31B39/00 B32B7/04 B65D30/08
B65D33/01 B65D33/16 B65D77/04 B65D81/18
B65D81/26 (Advanced/Invention);

A23B4/06 B65D77/04 B65D81/18 B65D81/26 (Advanced/Non-invention);
A23B4/06 B31B39/00 B65D30/08 B65D33/01 B65D33/16 B65D77/04 B65D81/18 B65D81/26 (Core/Invention)
International (IPC 1-7): A23B4/06 B32B7/04 B65B65/00 B65D30/08 B65D30/14 B65D30/22 B65D33/00 B65D33/01 B65D33/16 B65D77/04 B65D81/18 B65D81/26 B65D85/00 B65D85/50
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European: B31B37/00 B65D31/04 B65D33/01 L31B237/05
US: 206/484 206/484.1 206/524.2 383/100 383/102 383/103 383/109 383/113 383/119 426/127 426/129 426/415 426/418 428/103 428/131 428/156 428/195 428/195.1 428/198 428/216 428/219 428/220 428/340 428/35.2 428/35.3 428/35.7 428/353 428/357



Family:

Publication number	Publication date	Application number	Application date
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CA2198484 AA	19970225	CA19952198484	19950828
CA2198484 C	20070109	CA19952198484	19950828
EP0776270 A1	19970604	EP19950930970	19950828
EP0776270 A4	19991117	EP19950930970	19950828
JP10505046 T2	19980519	JP19960508891T	19950828
JP3621418 B2	20050216	JP19960508891T	19950828
US5804265 A	19980908	US19960601602	19960214
US6550966 BA	20030422	US19970776681	19970512
WO9606733 A1	19960307	WO1995US10862	19950828

Priority:

US19940296785 19940826 WO1995US10862 19950828 US19960601602 19960214
US19970776681 19970512

Probable Assignee: S C JOHNSON HOME STORAGE INC

Assignee(s): (std): GERARDO CLAUDIA J ; GUNDLACH DOUGLAS P ; SAAD ZAIN E M ; KARUL VIRGINIA D ; VROOMAN ROGER D ; MCINTOSH ROGER V ; SMITH DAVID A ; ALLISON LINDA W ; BABINEC MICHAEL A ; DAWKINS RICHARD ; DOWBRANDS INC ; S C JOHNSON HOME STORAGE INC

Assignee(s): SC JOHNSON HOME STORAGE INC ; DOWBRANDS LP ; SAAD ZAIN E

Inventor(s): (std): GERARDO CLAUDIA J ; GUNDLACH DOUGLAS P ; KARUL VIRGINIA D ; ALLISON LINDA W ; BABINEC MICHAEL A ; SAAD ZAIN E M ; VROOMAN ROGER D ; SMITH DAVID A ; MCINTOSH ROGER V ; DAWKINS RICHARD

Inventor(s): ZAIN E M SAAD ; SAAD ZAIN EM ; VIRGINIA D KARUL ; CLAUDIA J GERARDO ; DAVID A SMITH ; DOUGLAS P GUNDLACH ; LINDA W ALLISON ; MICHAEL A BABINEC ; RICHARD DAWKINS ; ROGER D VROOMAN ; ROGER V MCINTOSH ; SAAD ZAIN E

Agent(s): SMART AND BIGGAR

Designated states: AM AT AU BB BE BF BG BJ BR BY CA CF CG CH CI CM CN CZ DE DK EE ES FI FR GA GB GE GN GR HU IE IS IT JP KE KG KR KZ LK LR LT LU LV MC MD MG ML MN MR MW MX NE NL NO NZ PL PT RO RU SD SE SG SI SK SN SZ TD TG TJ TM TT UA UG US UZ

15) Family number: 3517466 (WO9203938A1)

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Title: SHELF-STABLE PROTEINACEOUS PRODUCTS AND PROCESSES FOR THEIR PRODUCTION

Abstract: Proteinaceous, and in particular meat, products are made shelf-stable by acid heat-treatment in the presence of a polymeric acid such as alginic acid.

Classifications:

International (IPC 8-9): A23K1/16 A23L1/314 A23L1/317

A23L1/48 (Advanced/Invention);

A23K1/16 A23L1/317 A23L1/48 (Advanced/Non-invention);

A23K1/16 A23L1/314 A23L1/317 A23L1/48 (Core/Invention)

International (IPC 1-7): A23B4/00 A23B4/005 A23B4/12 A23J3/00

A23K1/16 A23L1/314 A23L1/317 A23L1/48 A23L3/00 A23L3/005

C09D133/08 C09D133/10 C09D143/04

CPC: A23L13/428 A23L13/422

European: A23L1/314B1 A23L1/314B8

END

Family:

Publication number	Publication date	Application number	Application date
AU199185233 A1	19920330	AU19910085233	19910830
AU644902 B2	19931223	AU19910085233	19910830
AU8523391 A1	19920330	AU19910085233D	19910830
CA2090333 AA	19930224	CA19912090333	19910830
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Priority:

GB19900019035 19900831 WO1991GB01469 19910830

Probable Assignee: MARS INC

Assignee(s): (std): MARS INC

Assignee(s): WONG RICKY ; SIREL TASUJA ; AGER MARTIN C ; ATHERTON JOHN ; BIEWALD ROSEMARIE ; BROOKS JOHN S

Inventor(s): (std): BROOKS JOHN STEVEN ; BIEWALD ROSEMARIE ; SIREL TASUGA ; ATHERTON JOHN ; AGER MARTIN CONRAD ; WONG RICKY ; BROOKS JOHN S ; SIREL TASUJA ; AGER MARTIN C ; AGER MARTIN CONRAD DULTON GRAN ; ATHERTON JOHN WESTFIELD HOUSE

Inventor(s): ROSEMARIE BIEWALD ; JOHN STEVEN BROOKS ; JOHN ATHERTON ; RICKY WONG ; TASUGA SIREL ; MARTIN CONRAD AGER ; AGER MARTIN CONRAD DULTON GRANGE OWTORPE ROAD ; ATHERTON JOHN WESTFIELD HOUSE SCHOOL ROAD

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; KIRBY EADES GALE BAKER

Designated states: AT AU BB BE BF BG BJ BR CA CF CG CH CI CM CS DE DK ES FI FR GA GB GN GR HU IT JP KP KR LI LK LU MC MG ML MN MR MW NL NO PL RO SD SE SN SU TD TG US

16) Family number: 47894473 (WO12046086A1)

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Title: METHOD FOR EXTENDING THE SHELF-LIFE OF A FOODSTUFF

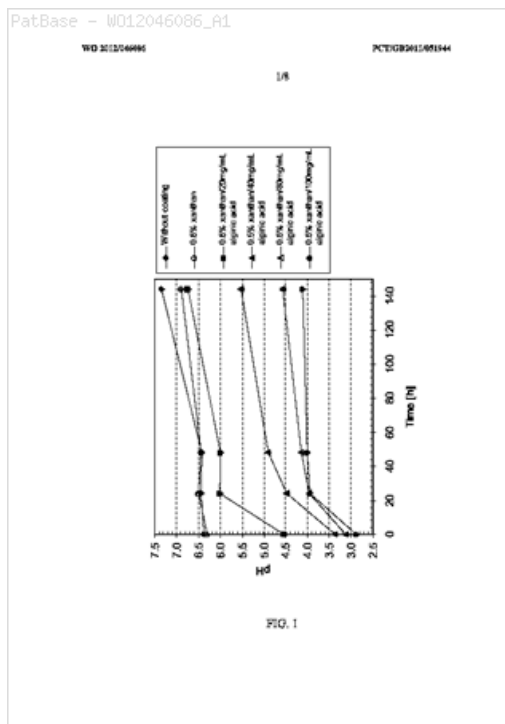
Abstract: Method for extending the shelf-life of a foodstuff Methods of extending the shelf-life of a foodstuff and/or for preventing or reducing microbial (e.g. bacterial) growth on said foodstuff are provided. The methods comprise coating the foodstuff with a composition comprising at least one acidic biopolymer, preferably an edible acidic biopolymer, e.g. a polysaccharide, and optionally storing said coated foodstuff. Also provided are compositions for use in said methods, processes for coating foods with said compositions and uses of said compositions.

Classifications:

International (IPC 8-9): A23B4/10 A23B4/12 A23B7/10 A23B7/16 A23B9/26 A23C19/10 A23C19/16 A23L1/00 A23L1/0524 A23L1/0532 A23L1/0534 A23L3/3508 (Advanced/Invention)

CPC: A23L13/57 A23L17/75 A23L29/256 A23L29/27 A23P20/105 A23B4/10 A23B4/12 A23B7/10 A23B7/16 A23B9/14 A23B9/26 A23L3/3508 A23V2002/00

European: A23B4/10 A23B4/12 A23B7/10 A23B7/16 A23B9/14 A23B9/26 A23L1/00P8B6 A23L1/0532 A23L1/054B A23L1/315D2 A23L1/325H A23L3/3508 K23V2/00



Family:

Publication number	Publication date	Application number	Application date
GB201017003 A0	20101124	GB20100017003	20101008
WO12046086 A1	20120412	WO2011GB51944	20111010

Priority:

GB20100017003 20101008

Probable Assignee: NTNU TECHNOLOGY TRANSFER AS

Assignee(s): (std): CHRISTENSEN BJORN E ; COCKBAIN JULIAN ; KRISTIANSEN KAARE A ; NTNU TECHNOLOGY TRANSFER AS ; STRAND SABINA P

Assignee(s): KRISTIANSEN KARE A

Inventor(s): (std): CHRISTENSEN BJORN E ; KRISTIANSEN KAARE A ; STRAND SABINA P

Inventor(s): KRISTIANSEN KARE A

Agent(s): DEHNS

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 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

17) Family number: 1744486 (DE2165737A1)

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Title: MEAT PRODUCTS WITH LOW SODIUM CONTENT - USING POTASSIUM PHOSPHATE BINDER

Abstract: Processed meat products with low Na content are made using 0.2-2 weight percent (esp. 0.4-1.25 wt.) of a non-toxic water sol. of potassium orthophosphate, metaphosphate, polyphosphate or pyrophosphate as binder. Meat products suitable for people on low sodium diet. Binder is mono-, di- or tripotassium orthophosphate potassium metaphosphate, potassium tripolyphosphate or tetrapotassium pyrophosphate. Meat pieces are injected with 5-20 percent of an aqs. preserving soln. which is practically free from Na⁺ and Cl⁻ ions, and contg. 1-20 weight percent (esp. 4-12.5 weight percent) of a potassium phosphate (mixture) as described. The soln. may also contain 0.05-0.2 weight percent K nitrite or a mixture, and 1-8 weight percent sugar. The soln. pref. has a pH of 6-8 and is injected at 0-30 degrees C.

Classifications:

International (IPC 8-9): A23B4/02 A23L1/314 A23L13/40 (Advanced/Invention); A23B4/02 A23L1/314 (Core/Invention)

International (IPC 1-7): A23B1/01 A23B4/02

CPC: A23B4/02 A23L13/432

European: A23B4/02 A23L1/314B12

Family:

Publication number	Publication date	Application number	Application date
DE2165737 A1	19730816	DE19712165737	19711230

Priority:

DE19712165737 19711230

Probable Assignee: APPLEMAN JUN

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Inventor(s): ZYSS THADEUS BRONISLAW HIGHLAND CALIF V ST A ; ZYSS THADEUS BRONISLAW HIGHLAND CALIF VSTA

Title: PROCESS FOR PRODUCING LOW FAT MEAT PRODUCTS

Abstract: A fractionation process for commercially producing low fat, low cholesterol, reduced calorie, natural and raw uncooked meat, fowl and seafood products. The process involves size reduction of the meat in the presence of water with ionic strength pH manipulation and fractionation of the meat into fatty materials, connective tissues and extremely low fat, low cholesterol meat particles. The resulting naturally defatted meat exhibits excellent eating and cooking characteristics, extended shelf life and is free from carcinogenic substances found in broiled high fat meat.

Classifications:

International (IPC 8-9): A23L1/314 A23L1/315 A23L1/317 A23L1/325 A23L13/40 A23L13/50 A23L13/60 A23L17/00 (Advanced/Invention); A23L1/314 A23L1/317 A23L1/325 (Core/Invention)

International (IPC 1-7): A23L1/31

CPC: A23L17/70 A23L13/428 A23L13/46 A23L13/60 A23L13/422 A23L13/424 A23L13/52 A23L13/67

European: A23L1/314B1 A23L1/314B2 A23L1/314B8 A23L1/314D2

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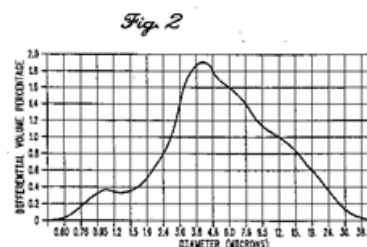
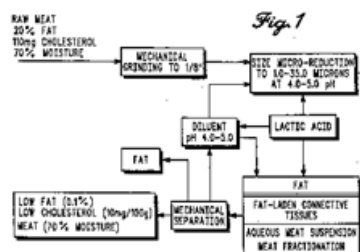
US: 426/417 426/480 426/646

PatBase - US5167977_A

U.S. Patent

Dec. 1, 1992

5,167,977

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Priority:

US19910813317 19911224 US19920926731 19920806 WO1992US10561 19921208
 WO1993US07011 19930726

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Inventor(s): (std): GAMAY ALY

Inventor(s): ALY GAMAY

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

Title: ON-DEMAND MEAT TENDERIZING PACKAGE

Abstract: The presently disclosed subject matter is directed to a compartmented marinade package comprising a food product, such as a cut of meat, loaded into a first compartment and a frozen food additive loaded into a second compartment. The package includes a rupturable seal separating the two compartments to allow the mixing and marinating of the food product and food additive when desired by a user. The user squeezes the desired storage chamber and the pressure applied thereto causes the rupturable seal to break, allowing intermixing between the compartments.

Classifications:

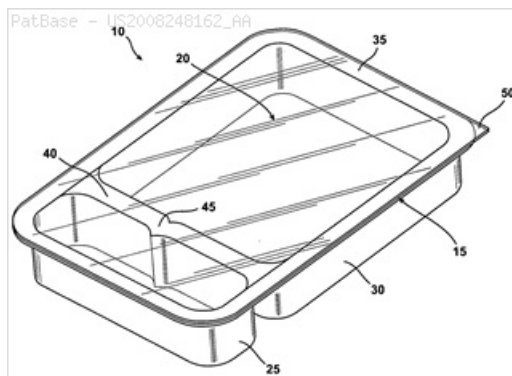
International (IPC 8-9): A23L1/00 A23L1/318 B65D25/08 B65D81/32 (Advanced/Invention);

A23L1/00 A23L1/318 B65D25/04 B65D81/32 (Core/Invention)

CPC: B65D81/3294

European: B65D81/32M

US: 426/112 426/394 426/61



Family:

Publication number	Publication date	Application number	Application date
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Priority:

US20070920248P 20070327 US20080079409 20080326 WO2008US03923 20080326

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Agent(s): DAVIES COLLISON CAVE; DAVIES COLLISON CAVE PTY LTD; UEXKUELL AND STOLBERG; SEALED AIR CORP; WILSON PRISCILLA A 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 LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

20) Family number: 31167560 (US4659578A)

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Title: Method of storing perishables such as meat

Abstract: An arrangement for storing or preserving perishables such as meat has a vessel with an open upper end. The vessel may be provided with a cooling system. The vessel has a projecting rim and a U-shaped carrier is placed on top of the vessel upside down so as to engage the rim. The carrier supports a plunger which may be moved up-and-down inside the vessel and may be clamped in any position. A jack is releasably mounted on the carrier and operates to move the plunger down in the vessel. Perishables such as slabs of meat are placed in the vessel to form a stack therein. Air spaces in the stack are minimized by placing the perishables in full surface-to-surface contact with one another and with the walls of the vessel. A cover is placed on the stack and the plunger is lowered onto the cover. The jack is operated to move the plunger downward and thereby pressurize the stack. Sufficient pressure is applied to essentially eliminate any air spaces which remain in the stack and to squeeze a small amount of juice out of the perishables near the upper surface of the stack. The amount of juice is just sufficient to cover and thereby protect the upper surface of the stack. The sides and bottom of the stack are protected by the walls of the vessel. The plunger is clamped so that it continues to apply pressure to the stack and the jack is removed and used to pressurize perishables in another vessel.

Classifications:

International (IPC 8-9): A22C7/00 A23B4/00

A23L3/015 (Advanced/Invention);

A22C7/00 A23B4/00 A23L3/015 (Core/Invention)

International (IPC 1-7): A22C7/00 A23B4/00 A23B4/06 A23L3/00

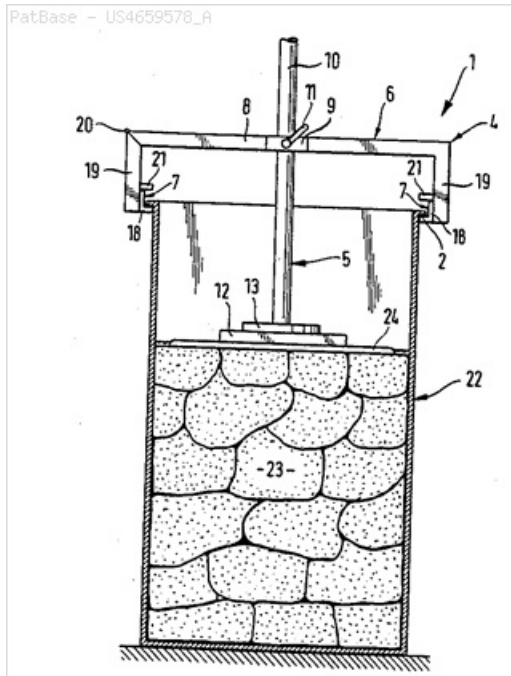
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European: A22C7/00D2 A22C7/00D2C A23B4/00 A23L3/015

US: 100/910 17/32 426/397 426/418 426/513 426/645 452/198

53/127 53/436 53/526

**Family:**

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PT85251 B	19930730	PT19870085251	19870703
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Priority:

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US19830559231 19831208	DE19868617814 19860703	DE19860017814U 19860703
DE19873771133 19870604	EP19870108052 19870604	EP19870108052 19870604

Probable Assignee: VESTEN A CO OF SWITZERLAND AG**Assignee(s):** (std): SCHLEGEL JUERGEN ; SCHLEGEL JURGEN ; VESTEN AG**Assignee(s):** VESTEN AG STANS CH ; VESTEN A CO OF SWITZERLAND AG ; V E S T E N A CO OF SWITZERLAND AG ; V E S T E N AG ; SCHLEGEL JUERGEN 7801 UMKIRCH DE**Inventor(s):** (std): JAN JANSEN DIEDRIK ; RENE AEMIG ; SCHLEGEL JURGEN ; JANSEN DIEDRIK JAN ; JANSEN DIEDRIK J ; JANSEN DIEDRIK ; DIEDRIK JAN JANSEN ; AEMIG RENE ; SCHLEGEL JUERGEN**Inventor(s):** AEMIG RENE W 5300 BONN DE ; JANSEN DIEDRIK 1403 EC BUSSUM NL**Agent(s):** FB RICE; FB RICE PTY LTD**Designated states:** AT BE CH DE ES FR GB GR IT LI LU NL SE

Abstract: The invention relates to a package having a first web defining a cavity and a second web bonded to the first web, wherein the second web includes microperforations at a location that is specific to minimize the escape of liquids from the cavity to the exterior of the package. In one particular embodiment, the first web defines a four sided cavity with walls and corresponding flaps attached to the walls that can be folded and bonded to the cavity walls. The second web is an overwrapping lidding web, wherein microperforations are provided on the web material so that the microperforations are aligned with a flap recess, which in turn is in communication with the interior of the tray cavity. In this manner, suitable gas exchange can occur with minimal to no escape of liquids from the tray cavity.

Classifications:

International (IPC 8-9): A22C17/00 A22C17/08 A22C17/10 A22C18/00 A23B4/00 A23B4/12 A23B4/16 A23B4/18 A23B4/20 A23B4/24 A23B4/26 A23K1/18 A23L1/015 A23L1/27 A23L1/31 A23L1/312 A23L1/313 A23L1/317 A23L1/48 A23L13/00 A23L13/20 A23L13/30 A23L13/60 A23L3/015 A23L3/34 A23L3/3418 A23L3/3445 A23L35/00 A23L5/20 A23L5/40 A23P1/00 A23P1/02 A23P1/10 A61L2/16 B01D21/02 B01D21/26 B04B3/04 B32B37/00 B60K6/12 B61J1/08 B65B25/06 B65B31/00 B65B31/02 B65B47/02 B65B55/00 B65B55/12 B65B7/16 B65D21/00 B65D21/06 B65D5/42 B65D6/10 B65D77/20 B65D81/00 B65D81/20 B65D81/26 B65D81/28 B65D85/00 B65G47/61 C10L1/18 C10L5/00 C10L5/40 C12C3/04 F02B57/08 G01N21/00 G01N31/12 G01N33/12 G06Q30/00 (Advanced/Invention); B04B1/20 (Advanced/Non-invention); A23B4/00 A23B4/12 A23B4/14 A23B4/26 A23L1/015 A23L1/27 A23L1/31 A23L1/317 A23L3/015 A23L3/34 A23P1/02 A61L2/16 B01D21/02 B32B37/00 B65B25/00 B65B31/02 B65B7/16 B65D21/06 B65D6/00 B65D77/10 B65D81/20 B65D81/26 B65D81/28 C12C3/00 G01N33/02 (Core/Invention)

International (IPC 1-7): A01J1/00 A23B4/00 A23B4/12 A23C9/12 A23L1/27 A23P1/00 B01D11/02 B61J1/08 B65B25/06 B65B31/00 B65B31/02 B65B47/02 B65B51/10 B65B55/00 B65B9/04 B65D21/00 B65D5/42 B65D77/20 B65D81/00 B65D81/20 B65D85/00 B65G47/61 C12C3/04 G01N21/00 G01N33/02

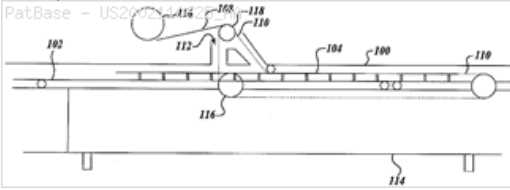
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European: A22B5/00B2 A22B5/00B4 A22C17/00 A22C17/08 A22C17/10 A23B4/00 A23B4/10 A23B4/12 A23B4/16 A23B4/20 A23B4/24 A23B4/26 A23L1/015 A23L1/015C A23L1/31 A23L1/317 A23L3/015F A23L3/3409 A23L3/3418 A23L3/3445 A61L2/20C A61L2/22 B01D21/02 B01D21/24A B01D21/24D B01D21/24G B01D21/24N4 B01D21/24V B01D21/30 B29C65/48 B29C66/344 B29C66/534 B65B25/06D1 B65B31/02F2 B65B7/16B B65B7/16B1 B65D21/06B B65D21/06D B65D77/20B1 B65D77/20E B65D81/20F1 B65D81/26E B65D81/26F2 B65D81/26F2 B65D81/28 B65G47/61 G06Q30/0621 K23V2/00 L01D21/26 L01D221/06 L29C65/48B2F L29C65/48B4 L29C795/00B L29K27/06 L29L31/712 Y02E50/30

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Family:

Publication number	Publication date	Application number	Application date
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AU200110977 A5	20010508	AU20010010977	20001019
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AU2003206384 AA	20030724	AU20030206384	20030102
AU2003206384 AH	20030724	AU20030206384	20030102
AU2003249694 AA	20031219	AU20030249694	20030603
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Priority:

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Probable Assignee: SAFEFRESH TECHNOLOGIES LLC

Assignee(s): (std): ATKINSON KEVAN J ; CASE READY SOLUTIONS LLC ; GARWOOD ANTHONY J ; GARWOOD ANTHONY J M ; STEPHENS ROBERT M ; SAFEFRESH TECHNOLOGIES LLC ; AGB LLC ; GARWOOD NICHOLAS J

Assignee(s): STONE MICHAEL ; TIMMERMAN SF LLC ; MILLER ANDREW W ; AMERICAN BEEF PROCESSING LLC ; ANTHONY J GARWOOD ; GARWOOD ANTHONY JM ; FEFRESH TECHNOLOGIES LLC SA

Inventor(s): (std): GARWOOD ANTHONY J ; STEPHENS ROBERT M ; ATKINSON KEVAN J ; GARWOOD ANTHONY J M ; ANTHONY JM GARWOOD ; ANTHONY J GARWOOD ; ANTHONY J M GARWOOD ; ANTHONY J ; GARWOOD NICHOLAS J

Inventor(s): GARWOOD ANTHONY ; GARWOOD ANTHONY JM ; ROBERT M STEPHENS ; KEVAN J ATKINSON

Agent(s): FPA PATENT ATTORNEYS PTY LTD; FREEHILLS PATENT AND TRADE MARK ATTORNEYS; FREEHILLS PATENT ATTORNEYS; HERBERT SMITH FREEHILLS; SMART AND BIGGAR; CHRISTENSEN OCONNOR JOHNSON KINDNESS PLLC; FOLEY AND LARDNER; CHRISTENSEN O'CONNOR JOHNSON KINDNESS PLLC; FOLEY AND LARDNER LLP; CHRISTENSEN; JOHNSON KINDNESS PLLC

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 LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI

22) Family number: 32681626 (NZ533399A)

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Title: IMPROVEMENTS IN PACKAGING AND PACKAGING METHODS RELATING THERETO

Abstract: A modified atmosphere pack is disclosed that contains at least a meat cut that is at least partially enveloped by a flexible sheet that includes a breather layer of gas permeable configuration, and a pad provided in a location to be capable of being in fluid connection with the meat cut. The pad has an absorbent material and a ply of plastic film. The film is located intermediate of (i) the meat cut and said flexible sheet and (ii) part of the pack.

Classifications:

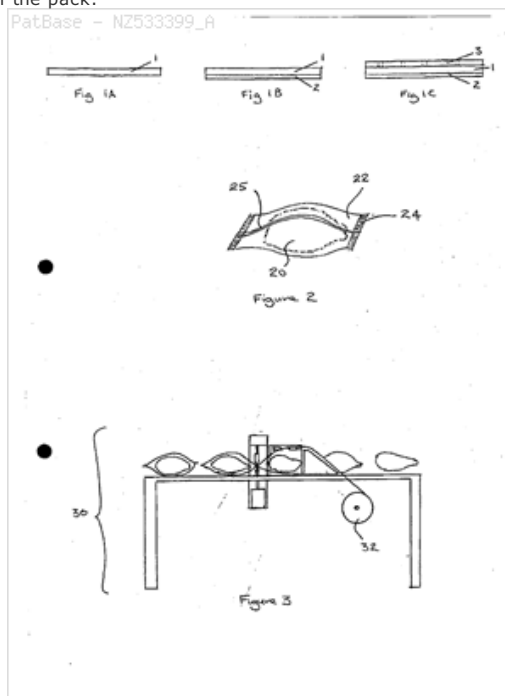
International (IPC 8-9): B32B27/08 B65B25/06 (Advanced/Invention);
B32B27/08 B65B25/00 (Core/Invention)

International (IPC 1-7): B65D65/40

CPC: A23B4/16 B32B27/02 B32B27/12 B32B27/32 B65B9/06

B65B25/065 B65B31/048 B65B61/20 B65D81/2084

European: A23B4/16 B32B27/02 B32B27/12 B32B27/32
B65B25/06D B65B31/04E3 B65B61/20 B65B9/06 B65D81/20F2

**Family:**

Publication number	Publication date	Application number	Application date
AU2005202390 AA	20051222	AU20050202390	20050603
AU2011200656 AA	20110310	AU20110200656	20110216
NZ533399 A	20070531	NZ20040533399	20040604

Priority:

NZ20040533399 20040604 AU20050202390 20050603 NZ20050551820 20050603
AU20110200656 20110216

Probable Assignee: ALTO PACKAGING LTD

Assignee(s): (std): ALTO PACKAGING LTD ; VERTEX PACIFIC LIMITED ; VERTEX PACIFIC LTD

Assignee(s): ALTO PACKAGING LIMITED

Inventor(s): (std): MILES ROYLANCE PATTERSON ; PATTERSON MILES ROYLANCE

Agent(s): A J PARK; AJ PARK

23) Family number: 7239700 (US4132809A)

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Title: TEXTURED SEMIMOIST MEAT ANALOGS

Abstract: This invention relates generally to formulation and manufacture of a meat substitute (and meat extender) base derived from textured soy protein particles and a "functional protein source" such as whey solids, skim milk solids, egg solids and/or wheat gluten to yield a cotextured particle which closely resembles freshly cooked ground meat, both as initially prepared and after prolonged cooking, and to a process for preserving same in a semimoist, ready to use condition. Textured soy protein particles are moisture cooked until soft and pliable in water containing 1 percent to 3 percent of common salt, dried to a moisture content of about 30 percent to 60 percent, and blended with the "functional protein source" and suitable humectants and antimicrobials to develop a cotextured matrix by gentle kneading and grinding, and drying the particled matrix to a moisture content of about 20 percent to 35 percent, which is set by means of heat. When flavored, unique moist spongy texture of this product make it an excellent extender and tasty substitute, for natural beef or other meat, poultry or fish products. When fortified by selected vitamin, mineral and fat sources, the product becomes a meat substitute having handling qualities, taste and nutritional values closely resembling natural ground meats.

Classifications:

International (IPC 8-9): A23J3/22 A23L1/314 A23L13/40 (Advanced/Invention);
A23J3/00 A23L1/314 (Core/Invention)

International (IPC 1-7): A23J3/00 A23L3/34

CPC: Y10S426/802 A23J3/227 A23L13/424 A23L13/426

European: A23J3/22C2 A23L1/314B2 A23L1/314B4

US: 426/104 426/302 426/334 426/335 426/509 426/532 426/583 426/588 426/614 426/641 426/656 426/657 426/802

Family:

Publication number	Publication date	Application number	Application date
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US4132809 A	19790102	US19770818501	19770725
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Priority:

US19760748363 19761207

Probable Assignee: DESROSIER NORMAN W

Assignee(s): (std): DESROSIER NORMAN W

Inventor(s): (std): DESROSIER NORMAN W

24) Family number: 32310709 (US2006233985A)

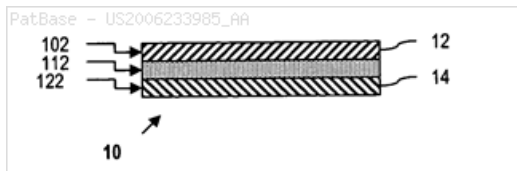
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Title: MYOGLOBIN BLOOMING AGENT CONTAINING SHRINK FILMS, PACKAGES AND METHODS FOR PACKAGING

Abstract: Heat shrinkable, oxygen barrier, packaging films, methods of packaging and packages are provided having a myoglobin blooming agent to provide, promote, enhance or maintain a desirable coloration on the surface of a myoglobin-containing meat product.

Classifications:

International (IPC 8-9): A23B4/00 A23B4/02 A23B4/033 A23B4/10 A23B4/14 A23B4/16 A23B4/18 A23B4/20 A23B4/24 A23L1/27 A23L1/272 A23L1/31 A23L1/311 A23L13/00 A23L13/10 A23L3/34 A23L3/3427 A23L3/3445 A23L3/358 A23L5/40 A23L5/41 B31B45/00 B32B1/02 B32B23/00 B32B23/08 B32B23/16 B32B27/00 B32B27/08 B32B27/12 B32B27/14 B32B27/16 B32B27/18 B32B27/28 B32B27/30 B32B27/32 B32B5/16 B32B7/02 B32B9/04 B65B25/02 B65B25/06 B65B31/00 B65D25/06 B65D25/14 B65D65/02 B65D65/40 B65D65/42 B65D75/36 B65D81/20 B65D81/24 B65D81/26 B65D81/28 B65D85/00 B65D85/50 B82Y30/00 C01B21/20 C08J5/00 C08J5/18 C08J7/12 F16B4/00 (Advanced/Invention); A23L3/34 A23L3/3526 A23L3/3535 B23B23/00 B32B1/02 B32B1/08 B32B23/00 B32B27/00 B32B27/28 B32B27/32 B32B7/02 B32B9/04 B65D65/40 (Advanced/Non-invention); A23B4/00 A23B4/02 A23B4/14 A23L1/27 A23L1/31 A23L3/34 A23L3/3454 B31B45/00 B32B23/00 B32B27/00 B32B27/08 B32B27/16 B32B27/18 B32B27/28 B32B27/30 B32B7/32 B32B9/04 B65B25/02 B65B31/00 B65D25/04 B65D25/14 B65D65/02 B65D65/40 B65D75/28 B65D81/20 B65D81/24 B65D81/26 B65D81/28 B65D85/00 B65D85/50 C01B21/00 C08J5/00 C08J5/18 C08J7/00 F16B4/00 (Core/Invention); A23L3/34 A23L3/3463 B32B7/02 (Core/Non-invention); B32B (Subclass/Invention)



International (IPC 1-7): A23B4/00 A23B4/10 A23B4/14 A23L1/31 B32B1/06 B32B27/00 B32B27/08 B32B3/08 B32B5/00 B32B7/00 B32B9/04 B65D65/38

CP: B32B2307/31 B32B2307/7242 B32B5/18 B32B15/08 B32B27/10 B32B2307/308 B32B2307/738 B32B2307/30 B32B2307/75 B65D81/2076 A23L3/3427 B32B2250/02 B32B2307/726 C08J5/18 Y10T428/13 Y10T428/1303 Y10T428/1352 Y10T428/1359 Y10T428/139 Y10T428/1328 Y10T428/25 B32B27/18 A23B4/20 A23B4/24 B32B7/02 B32B27/00 B32B27/306 B32B27/32 B32B27/34 B32B2250/24 B32B2270/00 B32B2307/412 B32B2307/518 B32B2307/7244 B32B2439/46 B32B2439/62 B32B2439/70 A23B4/18 B32B27/304 B32B27/36 B32B2250/05 B32B2264/104 B32B2274/00 B32B2307/406 B32B2307/736 B32B2250/40 B32B2264/105 B32B27/30 B32B27/308 A23B4/14 B32B5/022 B32B27/12 B32B2262/062 B32B2307/74 B65D81/24 Y10T428/273 Y10T428/23 Y10T428/24331 Y10T428/31993 Y10T442/60 A23L13/03 A23L5/41 B32B7/06 B32B2307/202 B32B2307/208 B32B2405/00 A23B4/10 A23B4/16 A23L3/3445 B32B27/08 B32B27/16 B65D65/40

European: A23B4/10 A23B4/14 A23B4/16 A23B4/18 A23B4/20 A23B4/24 A23L1/272 A23L1/31H A23L3/3427 A23L3/3445 B32B27/00 B32B27/08 B32B27/12 B32B27/18 B32B27/30 B32B27/30B B32B27/30C B32B27/30D B32B27/32 B32B27/34 B32B27/36 B32B5/02A B32B7/02 B65D81/24 C08J5/18 L32B250/02 L32B250/05 L32B250/24 L32B250/40 L32B262/06A L32B264/10F L32B264/10H L32B270/00 L32B274/00 L32B307/406 L32B307/412 L32B307/518 L32B307/724B2 L32B307/726 L32B307/736 L32B307/740 L32B439/46 L32B439/62 L32B439/70 L65D81/20F1

US: 206/524.3 423/385 426/129 426/129P 426/132 426/132P 426/264 426/264S 426/265 426/266 426/266P 426/410 426/415 428/138 428/323 428/323S 428/34.1 428/34.100P 428/34.100S 428/34.2 428/34.9 428/34.900P 428/34.900S 428/341 428/35.7 428/35.700P 428/35.9 428/36.9 428/537.5 428/68 428/704 442/327 523/100

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Priority:

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Probable Assignee: BEMIS CO INC

Assignee(s): (std): NELSON KEVIN P ; POCKAT GREGORY R ; LATREILLE DOUGLAS M ; MENGEL MATTHEW L ; MICHAUD RYAN A ; KERVUD INK ; NELSON KEVIN PHILIP ; MENGEL MATTHEW LEROY ; LATREILLE DOUGLAS MARK ; MICHAUD RYAN ARTHUR ; POCKAT GREGORY ROBERT ; CURWOOD INC SOC ORGANIZADA BAJO LAS LEYES DEL ESTADO DE DELAWARE ; SIEGEL DAN G ; SCHELL THOMAS A ; SCHELL THOMAS ANDREW ; BERBERT OTACILIO T ; BERBERT OTACILIO TEIXEIRA ; CURWOOD INC

Assignee(s): CURWOOD INC OSHKOSH ; BEMIS CO INC

Inventor(s): (std): NELSON KEVIN PHILIP ; PHILIP SIEGEL DAN G NELSON KEV ; MENGEL MATTHEW ; LATREILLE DOUGLAS ; LATREILLE DOUGLAS MARK ; MENGEL MATTHEW LEROY ; DAN G SIEGEL ; SCHELL THOMAS ANDREW ; SIDZHEL DEHN G ; SIGEL DEHN DZH ; NEL SON KEVIN FILIP ; SIEGAL DAN G ; NELSON KEVIN PHILLIP

Inventor(s): MICHAUD RYAN ARTHUR ; KEVIN P NELSON ; POCKAT GREGORY ROBERT ; SIEGEL DAN ; BERBERT OTACILIO TEIXEIRA ; BERBERT OTACILIO T ; SCHELL THOMAS A ; POCKAT GREGORY R ; MICHAUD RYAN A ; NELSON KEVIN P ; LATREILLE DOUGLAS M ; MENGEL MATTHEW L ; SIEGEL DAN G NELSON KEVIN P ; SIEGEL DAN G KEVIN PHILIP NELSON ; RYAN ARTHUR MICHAUD ; MICHAUD RYAN ; NELSON KEVIN ; POCKAT GREGORY ROBERT RIPON ; BERBERT OTACILIO TEIXEIRA OSHKOSH ; SIEGEL DAN BELLEVILLE ; SIEGEL DAN G BELLEVILLE ; NELSON KEVIN PHILIP APPLETON ; SCHELL THOMAS ; BERBERT OTACILIO ; POCKAT GREGORY ; NELSON KEVIN FILIP ; DOUGLAS MARK LATREILLE ; MATTHEW LEROY MENGEL ; GREGORY ROBERT POCKAT ; OTACILIO TEIXEIRA BERBERT ; THOMAS ANDREW SCHELL

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; SIM AND MCBURNEY; VILLASECA; HOEGER STELLRECHT AND PARTNER PATENTANWAELTE MBB; ACKROYD ROBERT; EDDOWES SIMON; SMAGGASGALL GILLIAN HELEN; DR SHLOMO COHEN AND CO; BEMIS CO INC; BEMIS CO INC PATENT AND TRADEMARK DEPARTMENT; TOM J; CHRISTINE E; CEDRIC M

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

25) Family number: 29262712 (US5939112A)

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Title: METHOD FOR PRODUCING A PROCESSED MEAT PRODUCT BY TREATMENT WITH A SALT AND/OR ALKALI SOLUTION AND PRODUCT

Abstract: Processed meat is prepared by impregnating raw meat with a solution of a salt and a solution of an alkali in a concentration of 1.0 mole to 7.0 mole or a solution containing the salt and the alkali or by physically applying external force to the meat in the salt solution and in the alkali solution in a concentration of 0.1 mole to 4.0 mole or in a solution containing the salt and the alkali or while injecting the meat with the salt solution and in the alkali solution in a concentration of 0.1 mole to 4.0 mole or in a solution containing the salt and the alkali.

Classifications:

International (IPC 8-9): A23B4/00 A23B4/02 A23B4/023 A23B4/027 A23B4/08 A23L1/31 A23L1/311 A23L1/314 A23L13/00 A23L13/10 A23L13/40 (Advanced/Invention); A23B4/00 A23B4/02 A23L1/31 A23L1/311 (Advanced/Non-invention); A23B4/00 A23B4/02 A23B4/06 A23L1/31 A23L1/314 (Core/Invention); A23L1/311 (Core/Non-invention)

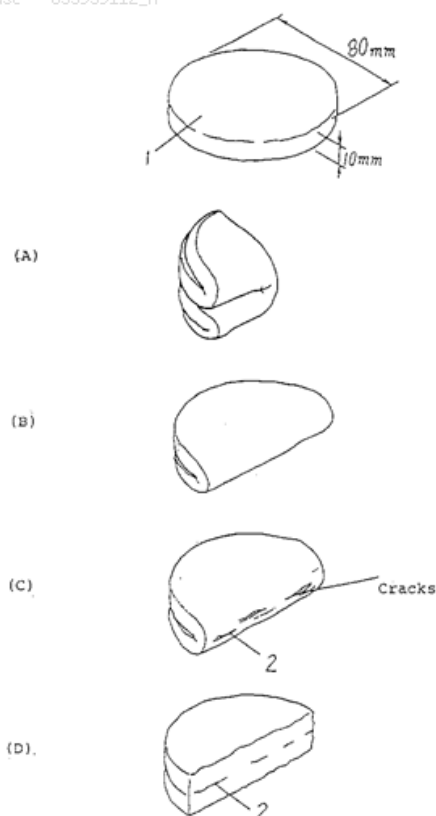
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CPC: A23L13/00 A23L13/42 A23L13/432 A23B4/027 A23B4/023 Y02A40/945

European: A23B4/023 A23B4/027 A23L1/31 A23L1/314B A23L1/314B12

US: 426/302 426/303 426/331 426/332 426/442 426/534 426/641 426/644 426/645 426/646 426/647 426/649 426/650 426/652 426/72 426/74 426/89 426/92

PatBase - US5939112_R



Family:

Publication number	Publication date	Application number	Application date
AR000160 AA	19970521	AR19950334288	19951117
AU199514676 A1	19950815	AU19950014676	19950130
AU703527 B2	19990325	AU19950014676	19950130
CA2166735 AA	19960731	CA19962166735	19960108
CA2166735 C	19990727	CA19962166735	19960108
CN1061514 C	20010207	CN19951090021	19950130
CN1122101 A	19960508	CN19951090021	19950130
DE69532802 D1	20040506	DE19956032802	19950130
EP0743011 A1	19961120	EP19950906544	19950130
EP0743011 A4	19981021	EP19950906544	19950130
EP0743011 B1	20040331	EP19950906544	19950130
JP11196761 A2	19990727	JP19980312560	19980101
JP11196761 A2	19990727	JP19980312560	19950130
JP11196761 A2	19990727	JP19980312560	19981102
JP11196761 A2	19990727	JP19980312560	19950130
JP11196761 A2	19990727	JP19980312560	19981102

JP3043070 B2	20000522	JP19950519984T	19950130
KR100352145 B1	20041231	KR19950703311	19950130
KR19960700637 A	19960224	KR19950703311	19950130
KR960700637 A	19960224	KR19950703311	19950809
NZ278679 A	19970526	NZ19950278679	19950130
TH22307 A	19961217	TH19951001909	19950803
TW350763 B	19990121	TW19950107522	19950720
US5939112 A	19990817	US19970997062	19971223
WO9520323 A1	19950803	WO1995JP00118	19950130

Priority:

JP19940029023 19940131 JP19950519984 19950130 WO1995JP00118 19950130
US19960690977 19960801 US19970997062 19971223

Probable Assignee: KATAYAMA KK

Assignee(s): (std): KATAYAMA FUKUOKA KK ; KATAYAMA HIROSHI ; KATAYAMA KK ; KATAYAME K K ; KATAYAMA TARO ; KATAYAME KK

Assignee(s): KABUSHIKI KAISHA KATAYAMA ; KABUSHIKI KAISHA KATAYAMA FUKUOKA ; Kabushiki Kaisha Katayama. ; OTSUKA FOODS CO LTD

Inventor(s): (std): KATAYAMA HIROSHI ; KATAYAMA TARO ; HIROSHI KATAYAMA ; TARO KATAYAMA

Inventor(s): Taro ; Katayama ; Hiroshi

Agent(s): FB RICE; FB RICE PTY LTD

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

26) Family number: 42112760 (US2008199577A)

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Title: CONSUMER FOOD STORAGE PACKAGE WITH ABSORBENT FOOD PAD

Abstract: The present disclosure is directed to a consumer food storage package to preserve the freshness of food, having an absorbent food pad positioned within a food storage container. The container or absorbent food pad can have a securing means, so that the pad can be positioned in place in the food storage container. Also disclosed is a method for using the food storage package to preserve the freshness of food.

Classifications:

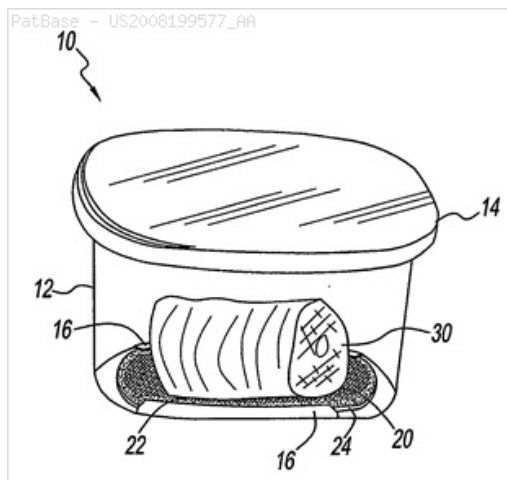
International (IPC 8-9): A23B4/16 A23B4/20 A23B4/22 A23L3/3418 A23L3/3427 A23L3/3436 A23L3/3454 A23L3/3571 A47J47/10 B01J20/00 B01J20/22 B32B3/02 B65B55/00 B65B55/12 B65B55/19 B65D81/24 B65D81/26 B65D81/28 (Advanced/Invention); A23B4/32 A23L3/3427 A23L3/3436 A23L3/3454 (Advanced/Non-invention);

A23L3/3454 B01J20/00 B01J20/22 B32B3/02 B65B55/00 B65B55/02 B65D81/24 B65D81/26 (Core/Invention)

CPC: Y10T428/23 Y10T428/239 A23B4/16 A23B4/20 A23B4/22 A23L3/3418 A23L3/3427 A23L3/3571 A47J47/10 Y02C10/08 A23B4/32 A23L3/3454 B65D81/264 B65D81/267 A23L3/3436 A23L3/3445

European: A23L3/3427 A23L3/3436 A47J47/10 B65D81/26E Y02C10/08

US: 1/1 206/204 206/204S 426/124 426/124P 426/133 426/133P 426/326 426/326S 426/335 426/335S 426/393 426/398 428/68 428/76 502/400 502/400S 502/401 502/401S



Family:

Publication number	Publication date	Application number	Application date
AU2009221698 AA	20090911	AU20090221698	20090307
CA2717873 AA	20090911	CA20092717873	20090307
CA2717873 C	20140603	CA20092717873	20090307
EP2265136 A1	20101229	EP20090718152	20090307
EP2265136 A4	20130320	EP20090718152	20090307
MX2010009831 A1	20110330	MX20100009831	20090307
US2008199577 AA	20080821	US20070807138	20070525
US2010047405 AA	20100225	US20090558434	20090911
US2011165294 AA	20110707	US20090921362	20090307
US9198457 BB	20151201	US20090921362	20090307
US9247851 BB	20160202	US20090558434	20090911
US9364119 BB	20160614	US20090558434	20090911
WO08103427 A2	20080828	WO2008US02323	20080221
WO08103427 A3	20081016	WO2008US02323	20080221
WO09111768 A1	20090911	WO2009US36442	20090307

Priority:

US20070890968P 20070221 US20070807138 20070525 WO2008US02323 20080221
US20080034751 20080307 US20080034751P 20080307 WO2009US36442 20090307
US20090921362 20090307 US20090558434 20090911

Probable Assignee: NOVIPAX INC

Assignee(s): (std): JENSEN RONALD ; PAPER PAK IND ; VERSTEYLEN SAYANDRO ; RIEHLE LINDSAY A ; RIEHLE LINDSAY SNOWDEN

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Inventor(s): (std): VERSTEYLEN SAYANDRO ; JENSEN RONALD ; LINDSAY A RIEHLE ; RIEHLE LINDSAY SNOWDEN ; SAYANDRO VERSTEYLEN ; RIEHLE LINDSAY A

Inventor(s): LINDSAY SNOWDEN RIEHLE

Agent(s): LORD AND CO; PERLEY ROBERTSON HILL AND MCDUGALL LLP; COHAUSZ AND FLORACK; CHARLES NJ RUGGIERO OHLANDT GREELEY RUGGIERO AND PERLE LLP; OHLANDT GREELEY RUGGIERO AND PERLE LLP; RUGGIERO CHARLES NJ; RUGGIERO CHARLES N J

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 LI LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RS RU SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

27) Family number: 21490863 (GB964068A)

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Title: Process for the manufacture of fish preserves

Abstract: The white meat of large fish e.g. coalfish, pollack, cod, ray, halibut and c. is preserved by making parallel cuts along the cleaned and filleted fish (laid out flat) down to a lower layer of meat or skin which is left intact to hold meat together, and the meat is then treated in one or more baths containing edible dye, smoke-flavourings and preservatives. Flavouring with herbs and oven smoking may also be effected and a binding or coating, e.g. of gelatine, applied.

Classifications:

International (IPC 8-9): A22C25/00 A23B4/00 A23B4/023 (Advanced/Invention);

A22C25/00 A23B4/00 A23B4/02 (Core/Invention)

International (IPC 1-7): A22C25/00 A23B4/14

CPC: A22C25/14 A23B4/00 A23B4/0235

European: A22C25/00B A22C25/14 A23B4/00 A23B4/023C

Family:

Publication number	Publication date	Application number	Application date
GB964068 A	19640715	GB19630008713	19630305
LU43306 A	19630506		19630305

Priority:

DE1962H045080 19620306 DE1962H045785 19620515

Probable Assignee: HENNING WOLFGANG

Assignee(s): (std): HENNING WOLFGANG

Assignee(s): WOLFGANG HENNING

28) Family number: 2601865 (WO8201640A1)

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Title: A PROCESS FOR INCORPORATING INTO MEAT SUBSTANCES WHICH ARE PRESENT IN A DISSOLVED SUSPENDED AND/OR PULVERIZED SOLID STATE AND A PLASTIC BAG TO BE USED IN THE PROCESS

Abstract: In pork such as hams or shoulders salt is often incorporated for enhancing the aroma, colour and keeping qualities. A quick incorporation is provided by placing pieces of meat - which have been multi needle injected and possibly been rubbed with a dry salt mixture in a film packing, partially evacuating air from the packing and then sealing it. The package thus obtained is then subjected to a mechanical treatment in a massaging vat, tumbler or churn, until the desired amount of brine and dry salt mixture has been absorbed in the meat, whereafter the packing is removed - if desired.

Classifications:

International (IPC 8-9): A23B4/00 A23B4/02 A23B4/32 (Advanced/Invention);

A23B4/00 A23B4/02 A23B4/32 (Core/Invention)

International (IPC 1-7): A23B4/00

CPC: A23B4/02 A23B4/021 A23B4/325

European: A23B4/02 A23B4/02F A23B4/32S

Family:

Publication number	Publication date	Application number	Application date
DE3173749 D1	19860320	DE19813173749	19811109
DK478180 A	19820512	DK19800004781	19801111
EP0064077 A1	19821110	EP19810903132	19811109
EP0064077 B1	19860205	EP19810903132	19811109
WO8201640 A1	19820527	WO1981DK00098	19811109

Priority:

DK19800004781 19801111 WO1981DK00098 19811109

Probable Assignee: SLAGTERIERNES FORSKNINGSINDTIT

Assignee(s): (std): JENSEN JENS L ; SLAGTERIERNES FORSKNINGSINDTIT ; SLAGTERIERNES FORSKNINGSINST

Assignee(s): SLAGTERIERNES FORSKNINGSINSTITUT ; SLAGTERIERNES FORSKNINGSINDTITUT

Inventor(s): (std): JENSEN J L B ; JENSEN JENS L ; JENSEN JENS LAUGE BOLUND

Designated states: AT CH DE DK FR GB LU NL SE US

29) Family number: 11701876 (WO9729966A1)

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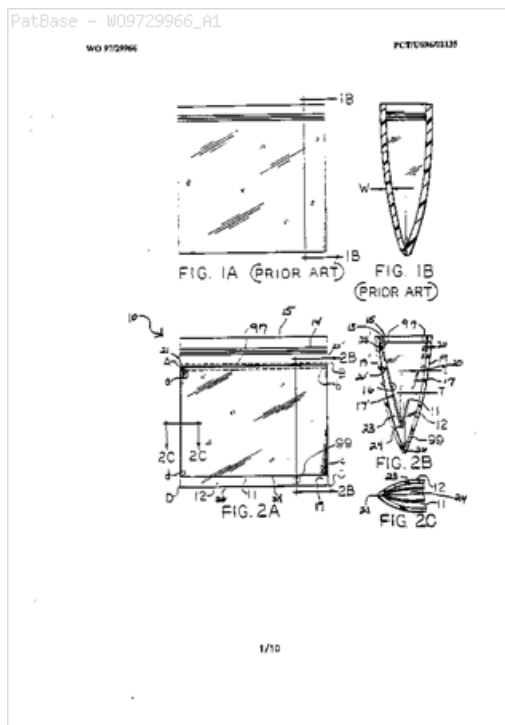
Title: FREEZER STORAGE BAG

Abstract: The present invention provides a freezer bag comprising a multibag (90) having at least an inner liner bag (91) and an outer support bag (92), the inner liner bag having a first sidewall (94) and a second sidewall (94') attached together along respective lateral edges forming edge seals, each sidewall having a top edge (95, 95'), and the liner bag having a folded edge defining the bottom of the liner bag, the outer support bag having two sidewalls (96, 96') attached together along respective lateral edges forming edge seals, each sidewall having top edges defining the opening to the multibag, and the support bag having a folded edge defining the bottom of the multibag, the top edges of the liner bag being attached to an

inner surface of each respective sidewall of the support bag wherein the liner is thermoplastic and has a thickness of less than 2.0 mil (50.8 micron).

Classifications:

International (IPC 8-9): B31B39/00 B65D30/00 B65D30/08 B65D81/03 (Advanced/Invention); B65D30/00 (Advanced/Non-invention); B31B39/00 B65D30/00 B65D30/08 B65D81/03 (Core/Invention)
International (IPC 1-7): B31B39/00 B31B39/64 B65D30/00 B65D30/00 B65D30/08 B65D81/18
CPC: B65D81/03 B65D31/04 B31B70/81 B31B2155/00 B31B2170/20
European: B31B37/00 B65D31/04 B65D81/03 L31B219/90 L31B237/05



Family:

Publication number	Publication date	Application number	Application date
AT231090 E	20030215	AT19960908474T	19960216
CA2246277 AA	19980813	CA19962246277	19960216
CA2246277 C	20040127	CA19962246277	19960216
DE69625829 D1	20030220	DE19966025829	19960216
DE69625829 T2	20030807	DE19966025829T	19960216
DK0880457 T3	20030512	DK19960908474T	19960216
EP0880457 A1	19981202	EP19960908474	19960216
EP0880457 B1	20030115	EP19960908474	19960216
ES2185767 T3	20030501	ES19960908474T	19960216
HK1017656 A1	20020830	HK19990102694	19990623
JP2000504658 T2	20000418	JP19970529302T	19960216
KR100395185 B1	20031224	KR19980706308	19960216
KR19990082570 A	19991125	KR19980706308	19980814
WO9729966 A1	19970821	WO1996US02135	19960216

Priority:

WO1996US02135 19960216

Probable Assignee: SCJOHNSON HOME STORAGE INC

Assignee(s): (std): DOWBRANDS INC ; S C JOHNSON HOME STORAGE INC ; JOHNSON AND SON INC S C

Assignee(s): SC JOHNSON HOME STORAGE INC ; S C JOHNSON AND SON INC ; KARUL VIRGINIA D ; SAAD ZAIN E ; GERARDO CLAUDIA J ; GUNDLACH DOUGLAS P ; SCJOHNSON AND SON INC ; SCJOHNSON HOME STORAGE INC ; VROOMAN ROGER D ; ALLISON LINDA W ; BABINEC MICHAEL A

Inventor(s): (std): ALLISON LINDA W ; ALLISON W ; BABINEC A ; BABINEC MICHAEL A ; GERARDO CLAUDIA J ; GERARDO J ; GERRARDO CLAUDIA J ; GUNDLACH DOUGLAS P ; GUNDLACH P ; KARUL D ; KARUL VIRGINIA D ; SAAD E ; SAAD ZAIN E ; SAAD ZAIN E M ; VROOMAN D ; VROOMAN ROGER D

Inventor(s): SAAD ZAIN EM

Agent(s): BERESKIN AND PARR

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

30) Family number: 34554896 (US2008292771A)

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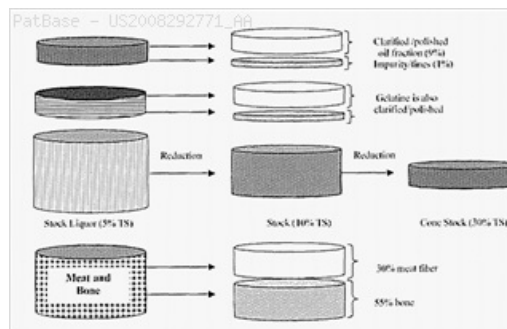
Title: MEAT AND STOCK RECOVERY PROCESS AND PRODUCTS THEREOF

Abstract: The present invention is directed to the recovery of meat and stock from offal and the generation of enriched stock products derived from selected fractions and products of this meat recovery process. Specifically the present invention relates to a meat recovery process comprising the general steps of collecting offal material, cooking the offal material in water, decanting the cooked material into a solids fraction and a liquor fraction, separating the solids fraction into meat material and bone material using a non-destructive gravity separation method and delivering said meat material and said bone material for further processing and reducing the water content of the liquor fraction to produce a concentrated stock product. Additionally, according to another aspect the present invention also discloses a process for making an enriched stock product comprising a collagen rich fraction.

Classifications:

International (IPC 8-9): A22C17/00 A23J1/00 A23J3/00 A23J3/06 A23L1/31 A23L1/312 A23L1/40 A23L13/00 A23L13/20 A23L23/10 (Advanced/Invention); A22C17/00 A23J1/00 A23J3/00 A23L1/31 A23L1/39 (Core/Invention)
CPC: A23L13/03 A23L13/20 A23L13/30 A23L23/10 A23L33/28 A22C17/00 A23J1/002 A23J3/06

European: A22C17/00 A23J1/00B2 A23J3/06 A23L1/308K
A23L1/312 A23L1/313 A23L1/31H A23L1/40
US: 426/589 426/589P



Family:

Publication number	Publication date	Application number	Application date
BRPI0619523 A2	20111004	BR2006PI19523	20061206
CA2632464 AA	20080605	CA20062632464	20061206
EP1976392 A2	20081008	EP20060830426	20061206
IE20060885 A1	20070808	IE20060000885	20061206
IE86105 B	20121205	IE20060000885	20061206
NO20082901 A	20080825	NO20080002901	20080626
NO20082901 L	20080825	NO20080002901	20080626
US2008292771 AA	20081127	US20060096514	20061206
WO07065917 A2	20070614	WO2006EP69394	20061206
WO07065917 A3	20071206	WO2006EP69394	20061206

Priority:

IE20050000820 20051208 IE20060000631 20060822 IE20060000631 20060828
WO2006EP69394 20061206 IE20060000885 20061206

Probable Assignee: JOHN FRANCIS KERRY

Assignee(s): (std): JACKMAN NICHOLAS ANTHONY ; KERRY JOHN FRANCIS

Assignee(s): NICHOLAS ANTHONY JACKMAN ; JOHN FRANCIS KERRY

Inventor(s): (std): JACKMAN NICHOLAS ANTHONY ; KERRY JOHN FRANCIS

Inventor(s): NICHOLAS ANTHONY JACKMAN ; JOHN FRANCIS KERRY

Agent(s): MBM INTELLECTUAL PROPERTY LAW LLP; K AND L GATES LLP

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 ZA ZM ZW

31) Family number: 12146907 (US5780085A)

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Title: CHEMICAL TREATMENT AND PACKAGING PROCESS TO IMPROVE THE APPEARANCE AND SHELF LIFE OF FRESH PORK

Abstract: A process for packaging fresh pork and the fresh pork package having enhanced visual appeal and shelf life stability, the process including the steps of introducing into the pork a treatment solution comprising a lactate buffer salt, a phosphate sequestrant and a diacetate flavor enhancement agent, and packaging the pork in a display unit. The display unit can comprise a thermoplastic tray covered by a transparent film and further packaging one or more display units in a film wrapped container. The atmosphere within the container can be maintained as a high oxygen atmosphere.

Classifications:

International (IPC 8-9): A23B4/00 A23B4/027 A23B4/06 A23B4/16

A23B4/20 A23B4/24 A23L1/231 A23L1/272 A23L1/314 A23L1/318

A23L13/40 A23L13/70 A23L3/34 A23L3/3481 A23L3/358

B65D81/28 (Advanced/Invention);

A23B4/00 A23B4/02 A23B4/06 A23B4/14 A23L1/314 A23L1/318

A23L3/34 A23L3/3454 A23L3/3463 B65D81/28 (Core/Invention)

International (IPC 1-7): A23B4/00 A23B4/027 A23B4/06 A23B4/14

A23B4/16 A23B4/18 A23B4/20 A23B4/24 A23L1/231 A23L1/272

A23L1/314 A23L3/34 A23L3/3481 A23L3/358 A23L33/481 B65B55/00

B65D81/24 B65D81/28

CPC: A23L13/428 A23L13/432 A23L13/72 A23B4/24 A23B4/027

A23B4/064 A23B4/16 A23B4/20

European: A23B4/027 A23B4/06D2 A23B4/16 A23B4/20 A23B4/24

A23L1/314B12 A23L1/314B8 A23L1/318B

US: 426/281 426/326 426/327 426/332

U.S. Patent

Jul. 14, 1998

5,780,085

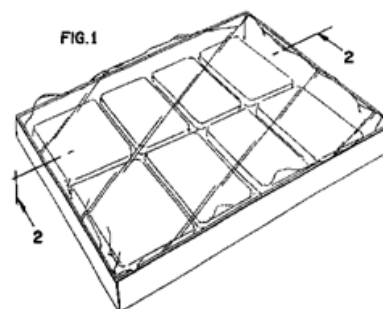


FIG. 2

Family:

Publication number	Publication date	Application number	Application date
AU199726183 A1	19980409	AU19970026183	19970623
AU199921410 A1	19991028	AU19990021410	19990325
AU717804 B2	20000330	AU19970026183	19970623
CA2206332 AA	19980404	CA19972206332	19970528
CA2268725 AA	19991017	CA19992268725	19990414
CN1096388 C	20021218	CN19971014631	19970711
CN1096836 C	20021225	CN19991005114	19990416
CN1178752 A	19980415	CN19971014631	19970711
CN1250629 A	20000419	CN19991005114	19990416
ES2155777 AA	20010516	ES19990000768	19990413
ES2155777 BB	20020516	ES19990000768	19990413
JP11332457 A2	19991207	JP19990109044	19990416
US5780085 A	19980714	US19960725858	19961004
US5976593 A	19991102	US19980062153	19980417
US5985342 A	19991116	US19980062265	19980417
US5989610 A	19991123	US19980114867	19980713

Priority:

US19960725858 19961004 CA19972206332 19970528 US19980062153 19980417
 US19980062265 19980417 US19980114867 19980713 CA19992268725 19990414

Probable Assignee: HORMEL FOODS CORP**Assignee(s):** (std): HALLMO FOOD CORP ; HORMAL FOODS CORP ; HORMEL FOOD CORP**Assignee(s):** HORMEL FOODS CORP ; HORMEL FOODS LLC ; RUZEK DAVID C**Inventor(s):** (std): RUZEK D C ; RUZEK DAVID C ; LUCZK D C ; DAVID C RUZEKKU**Inventor(s):** D C RUZEK ; D C LUCZK ; DAVID C RUZEK ; DC LUCZK ; DC RUZEK**Agent(s):** GRIFFITH HACK; WRAYS; WRAYS PTY LTD; RIDOUT AND MAYBEE LLP; GOUDREAU GAGE DUBUC**32) Family number: 22617922 (US3265605A)**

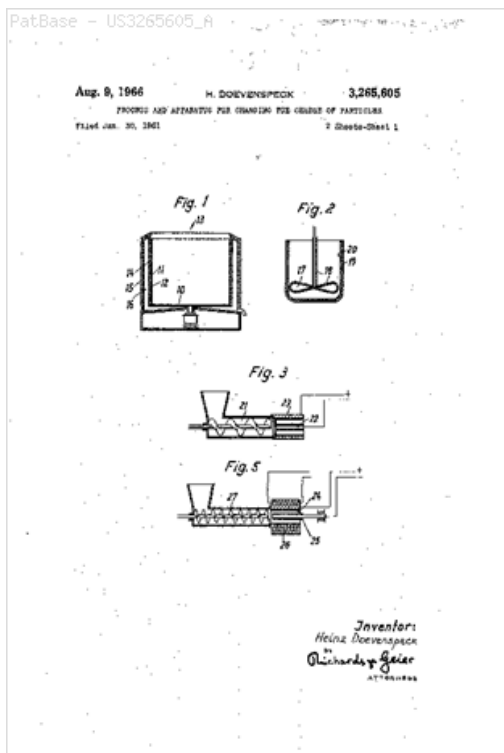
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Title: Process and apparatus for changing the charge of particles

Abstract: In a process for varying the charging state of dispersed systems of inorganic and/or organic origin for the purpose of sterilizing and utilizing the phases or substances contained therein, the dispersion systems are arranged concentrically between electrodes of carbon, where they are subjected to impulse-like discharged direct current fields, from high tension condensers. The process is effected with apparatus comprising several parallel mounted capacitors dischargeable by means of mercury reversible switches over carbon electrodes connected with them which serve to produce steep direct current impulses, the mercury reversible switches disconnecting the capacitors from the charge lead shortly before the commencement of discharge. High current amplitudes may be produced by causing the capacitors to discharge at the same time oscillatorily at high frequency and/or aperiodically in a very short time. The energy necessary for the attainment of the separation effect, the gradient of the discharge curve, the frequency of discharge, the strength of the magnetic field and a number of impulses in a cross-section of the material to be treated, is a function of the qualities of the system dependent on the desired effect. Examples describe (1) the separation of unwanted scums in centrifuging and filtration processes, (2) the extraction of sub-strata from animal and plant material, (3) the production of foams and emulsions, (4) the increase or decrease in the activity of enzymes, and (5) the manufacture of protein concentrates. Under (2) meat or fish is disintegrated, forced between concentrically arranged carbon electrodes. Following discharge the muscle threads contract and liberate the fluid they contain. After impulse treatment the materials separated into the phases aqueous, oleaginous and solid. A further development of this procedure sterilizes animal and plant substances and splits them into aqueous and oleaginous phases and solids for the extraction of substances from the separated phases.

Classifications:

International (IPC 8-9): A23J1/00 A23L3/32 B01J13/00 B01J19/08 C02F1/463 C10G33/02 (Advanced/Invention); C02F1/461 (Advanced/Non-invention); A23J1/00 A23L3/32 B01J13/00 B01J19/08 C02F1/463 C10G33/00 (Core/Invention); C02F1/461 (Core/Non-invention)
International (IPC 1-7): A23J1/04 B01D17/06 B01J13/00 C02C5/12
CPC: A23J1/00 A23L3/325 B01J13/0039 B01J19/088 C02F1/463 C02F2001/46133 C02F2101/32 C02F2201/46175 C10G33/02
European: 30H8 30I11 A23J1/00 A23L3/32D B01J13/00B10 B01J19/08D2 C02F1/463 C10G33/02 M02F1/461B2J M02F101/32 M02F201/461B10F
US: 204/165 422/186.04



Family:

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DE1237541 B	19670330	DE1960D032565	19600208
GB948784 A	19640205	GB19600025746	19600725
NL253723 A	00000000		00000000
US3265605 A	19660809	US19610085531	19610130

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DE1960D032565 19600208

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Inventor(s): (std): DOEVENSPECK HEINZ ; HEINZ DOEVENSPECK

33) Family number: 11467947 (US6592919B)

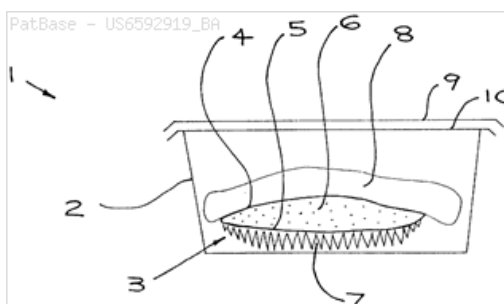
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Title: Carbon dioxide atmosphere modifiers for packaging

Abstract: A device or sachet (3) for maintaining or modifying the atmosphere in a package suitable for meat, beef, lamb, pork, etc. the device including at least two containing layers (4, 5), a moisture activated chemical substance (6) contained by the containing layers, and at least one absorbent layer (7). Moisture within the package is soaked up by the absorbing layer. The moisture is then transferred from the absorbing layer to permeate through a micro-porous layer (5) as water vapor and activate the chemicals. The gas produced by the chemicals then passes through the sachet and into the package's atmosphere. This modifies the atmosphere to ensure that there is an adequate quantity of CO₂ for achieving the desired shelf life of the packaged food.

Classifications:

International (IPC 8-9): A23L3/3409 A23L3/3418 A23L3/3427 B65D81/20 B65D81/26 (Advanced/Invention); A23L3/34 B65D81/20 B65D81/26 (Core/Invention)
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CPC: A23L3/34095 A23L3/3418 A23L3/3427 B65D81/2076
European: A23L3/3409B A23L3/3418 A23L3/3427 B65D81/20F1
US: 426/124 426/316 426/398 426/418



Family:

Publication number	Publication date	Application number	Application date
AU199945343 A1	19991220	AU19990045343	19990601
AU765665 B2	20030925	AU19990045343	19990601
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EP1084066 A1	20010321	EP19990928241	19990601
EP1084066 A4	20020925	EP19990928241	19990601
NZ508556 A	20030926	NZ19990508556	19990601
US6592919 BA	20030715	US20010719020	20010409

Probable Assignee: MARS INC

Assignee(s): (std): MARS INC ; SCHLEBUSCH JOHANNES

Assignee(s): MARS INC MCLEAN

Inventor(s): (std): SCHLEBUSCH JOHANNES ; SCHLEBUSCH JOHANNES P

Agent(s): WATERMARK PATENT AND TRADE MARKS ATTORNEYS; WATERMARK INTELLECTUAL PROPERTY PTY LTD; BOEHMERT AND BOEHMERT ANWALTSPARTNERSCHAFT MBB PATENTANWAELTE RECHTSANWAELTE; WINKLER ANDREAS FRITZ ERNST; SCHOLZ VOLKER; WINKLER ANDREAS ET AL

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