

Diego Gonzalez

1) Family number: 54581607 (CN203122034U)

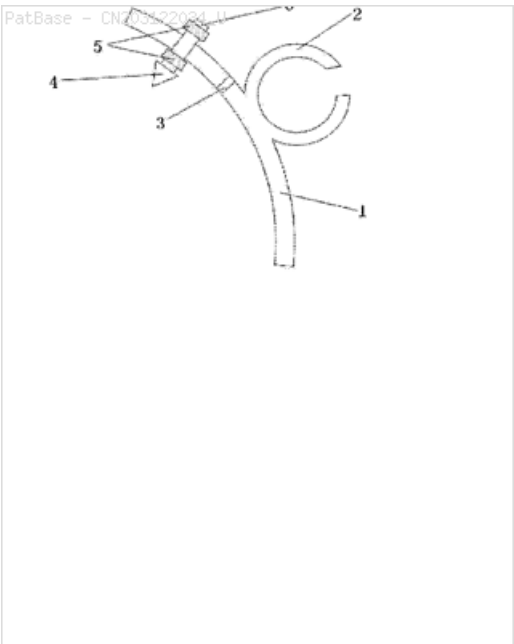
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Title: NOVEL ORANGE PEELER

Abstract: The utility model discloses a novel orange peeler. The peeler comprises an arc peeler body, an opening ring, a folding shaft, a peeling knife, screw holes and a screw, wherein the middle of the arc peeler body is connected with the opening ring, the screw is connected to the top of the arc peeler body, the folding shaft is arranged on the upper portion of the arc peeler body and between the screw and the opening ring, the peeling knife is connected to one end of the inner side of the screw, and the screw holes are connected with the screw and positioned on two sides of the top of the arc peeler body respectively. According to the novel orange peeler, the structure is simple, oranges can be cut according to different thicknesses, juice can not flow out due to scratch of pulp, and the peeler is adapted to fingers of different groups of people by the aid of the opening ring, application of force is facilitated; besides, potential safety problems caused by blades are eliminated due to usage of the folding shaft, the space is saved, and the peeler is convenient to carry.

Classifications:

International (IPC 8-9): A47J17/04 (Advanced/Invention)



Family:

Publication number	Publication date	Application number	Application date
CN203122034 U	20130814	CN201320160826U	20130402

Priority:

CN201320160826U 20130402

Probable Assignee:

JIANG XUEFENG

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Inventor(s): (std):

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2) Family number: 31649538 (BRPI9604638A)

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Title: Maquina extratora de sucos aperfeicoada Aperfeicoada juice extracting machine (Machine translation)

Abstract: Source: BRPI9604638A [PT] [Source: Claim 1] 1."MAQUINA EXTRATORA DE SUCOS APERFEICOADA", do tipo que e utilizado para produzir su- cos de laranja, compreendendo um conjunto extrator (2), 6. movimentado por um motor eletrico (4), dito conjunto ex- trator (2) aciona um conjunto de cabecotes (3), destina- dos a receber a fruta, apresenta-la para o corte em duas metades e proceder a extracao do seu suco, sendo que dita maquina e caracterizada pelo fato de compreender um chas- 10. si (1), que em sua porcao frontal superior, recebe por montagem o mencionado conjunto extrator (2), dita maquina conta com uma calha alimentadora inclinada (6), ligada superiormente com uma abertura circular (7), localizada na parte superior do. seu painel frontal (P), atraves do 15. qual cada uma das laranjas (L) e admitida no interior do equipamento; a calha alimentadora (6), no seu extremo in- ferior, termina em um setor tubular (8), que direciona as laranjas (L) para uma primeira bacia alimentadora (9); a bacia alimentadora (9), conta com um cone alimentador (10) , que pelo seu giro, faz com que as laranjas (L) con- tidas na bacia (9) sejam direcionadas pra um conduto (11) , que liga a bacia (9) a um dosador (12); o dosador 20. > • » # » # # • • • • • «! • «II IM » • • » | • • • • • saiss | ss • i • • • | # # ss ss # • « • | f a i (12), com seu movimento de giro faz com que somente uma laranja (L), de cada vez, seja admitida no interior do dispositivo-descascador (13), o qual compreende um par de cilindros descascadores (14) e (15), um transportador he- 5. licoidal (16), e um aspersor (17), todos estes componen- tes

1958], No. 9663/58. Class 28(2) Apparatus for use with an orange pulping machine e.g. as in Specification 356.997 has devices to separate the pith from the coloured skin and shredding the skin. The orange quarters pass over the pulp removing wheels 7 and down a conveyer 8 and guided by a belt 12 between a fluted roller 9 and a smooth roller 10 which pushes each skin against an adjustable knife 11 to separate the pith. The knife 11 is adjustable up or down by an adjuster 14 to vary the thickness of peel cut off while a screw 15 advances the blade to or from the nip of the rollers 9, 10. The coloured skin is then shredded by spaced cutter discs 19 against a smooth roller 10. A comb 20 removes the shreds which fall down to be cut by chipping knives 23 kept clear by a brush 24. A scraper blade 25 scrapes the skin oil from the smooth roller 10 into an oil tank 26 the shreds falling to a receptacle 30 while the pith falls out through a duct 29.

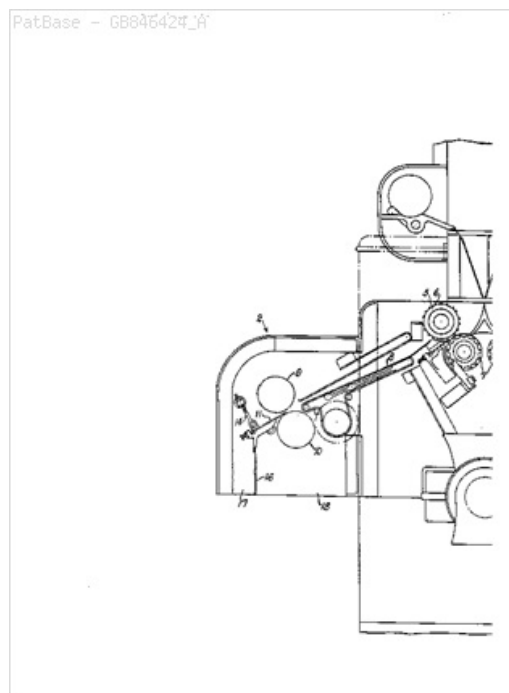
Classifications:

International (IPC 8-9): A23N1/02 A23N4/18 (Advanced/Invention);
A23N1/00 A23N4/00 (Core/Invention)

International (IPC 1-7): A23N15/08 B07B13/00

CPC: A23N1/02 A23N4/18

European: A23N1/02 A23N4/18



Family:

Publication number	Publication date	Application number	Application date
GB846424 A	19600831	GB19580009663	19580326

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Inventor(s): (std):

KELLIE ROBERT WALLACE

4) Family number: 78782152 (CN210488668U)

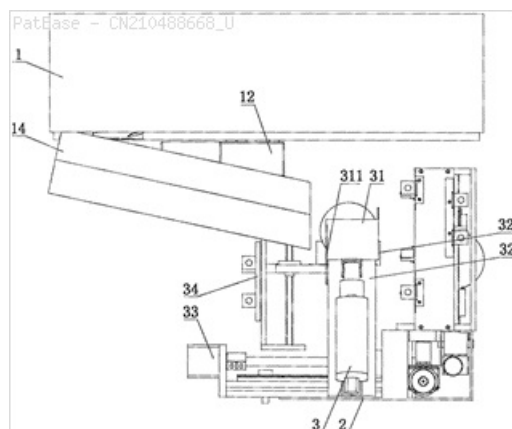
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Title: A vending machine for juice oranges inventory and peel peeler device (Machine translation)

Abstract: Source: CN210488668U **Machine translation:** The utility model discloses a vending machine for juice oranges inventory and peeling device comprising a disc oranges libraries and peeling mechanism is fixed to the bottom plate, the intermediate position of rotation of the disc oranges library connected turntable, the turntable is connected to the toggle grille, disc oranges library has a lower surface provided with the turntable motor, the turntable motor output end through the disc center turntable shaft connection, oranges libraries and library disc oranges side has opened blanking mouth. The present for fruit juice vending machine inventory of oranges and peeling means, using a disc placed oranges and oranges inventory by turntable motor driven turntable rotation, push the oranges from the blanking opening is exposed, and by storing orange pipe fell pick fruit holder, reasonable design, easy to implement, in the peeling mechanism fixed plate mounting a motor box and the control box, to achieve peeling blade and move up and down along the lead screw driven chuck, simple to use and easy to control.

Classifications:

International (IPC 8-9): A23N7/02 G07F13/00 (Advanced/Invention)



Family:

Publication number	Publication date	Application number	Application date
CN210488668 U	20200508	CN201921646681U	20190924

Priority:

CN201921646681U 20190924

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Assignee(s): RUI DONGGUAN CITY BO MACHINERY EQUIPMENT CO LTD

5) Family number: 4537703 (JP50089526A)

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Title: Stabilization of vitamin-containing composition of the production method 2 yeast and JP-bum, and having a surrounding edible wiles and cunning cream mixed with yeast-?); and, wherein the water content of about 8 percent or less. In order to reduce the activity of the mixture is not impaired thereby. i don't time of mud-like material and @conditions by dehydrating the alcohol drunkenness, significant high activity in the yeast having the reduction of the effect and the vitamin preparation of the concentrate (2). The product of the method of paragraph 1) 2 (3) (flat C7, thiamine, acetamin lipoic call-hee, niacin, IM and non-inactivated by at least 10% of yeast yeast is mixed with edible cream having a solids content; and, (b), in order to reduce the water content of the mixture is not impaired thereby thereby active granular product is obtained the basic time and temperature drying conditions, from the mud-like material, yeast-to dehydrate the vitamin preparation of the concentrate may call) plant, the third rubber is gum arabic (5) yeast to follow. The method cream of the solids content of between about 15 to 18%, (6) 3 the method according to sharpen fangs dehydrated mixture of a water content of about 8 percent or less levels (7, 3, and vitamins. The method according) yeast, prior to the final product mixture, dry so that it is not impaired the activity of the sterilized by a temperature and for a time, 3, (8) cream. The method according to the mixing of yeast, vitamins such prior to the removal of the third bitterness method according to (9)% plant gums rubber, gum arabic, guar gum, tragacanth Low caste bean and the toy karaya, radical 92 5 selected from the group consisting of (a) an aqueous method according to QOS vitamins edible yeast cream-Ge: e Ndpa riboflavin, and polyethyleneimine, and Niacin plant material of the non-inactivated lim to form a homogeneous mixture in the mixture <1)) yeast vitamins or to inactivate the enzyme and temperature conditions of sterilization to such time as not to kill and light amount of yeast enhanced by heating at a time; (0) mixture to reduce the moisture sterilization is the activity of enzymes in vitamins and yeast inactivation to lose a-, or so as not to be a time and temperature (L) drying the mixture; (dry mixture to a uniform fine pulverized product; (e) the dried granules mixture of microcrystalline cellulose and corn starch and their one selected from the group consisting of the compound of the mixed mixture; and, (f), to form a tableting tablets, method of producing things. (b) The method of claim 10 Tablets (2) Corn starch. The product CD to force microcrystalline cellulose ratio from 15:85 to about 85:12, 10 during the Bon Voyage corn starch, microcrystalline cellulose, the method according to the ratio of 20:80 to about 80:20 between the 10. The method according to sharpen fangs (b) tablets of packaging material moisture and air-impermeable packaging in ?Ni, the first 10 the method according to (g), following in the amount of have, riboflavin, niacin, and yeast, plant 2 and non-inactivated lim microcrystalline cellulose, starch consists essentially of the stabilization unit dosage tablet form vitamin and yeast composition: 40 to 200 riboflavin thiamine ? niacin 40 to 200 to 10 to 500 to 800 to about yeast plant, 2,000 to a ? starch 10 to 50#39;00 to 800 ? microcrystalline cellulose, 200 to 800 is blocked, the optimal ?) tablets moisture resistance, light-impermeable packaging material 5 is provided in dosage unit according to the first and stabilization. b Detailed Description of the Invention This application 1972 filed Aug. 10, 2003, US Patent Application No. 79 / NA 0.55 up (UP) such as described in copending application, the methods and products of those directed to improvements to the present invention, thiamine, riboflavin and edible vitamins and niacin yeast and to provide a stabilizing composition relates to a method of composition of the the reduction of the effect of alcohol consumption and undesirable reaction to alcohol, are useful in known in the art, in particular drunkenness consume a large amount for the effect of the cure for oral when by majority may propagate, and have been counted ? him to beat strong too large, but black coffee intake from the consumption of pure oxygen, it can be said that over may be obtained information of the date associated with the best of the drunkenness normal metabolic processes which can be observed by indication is once the final layer is very time reduction that would have been removed, suggesting that it is the time required for the metabolism of blood flow alcohol depends, then the identity of the individual metabolic rate, the amount of alcohol consumed and the body of the individual is determined by the magnitude of the Generally speaking, based on the people-to an appreciable automobile management and recently, some of the blood flow, based on work, expressed in percent, i.e. the value of alcohol specific time was reduced to 0.1% or less, it is determined not drunk. This value is slightly selfish human drunkenness of or legal and light amount of alcohol has in his blood flow to determine whether by forcing the breath analyzer legal (Tha), which is the basis for the use of the non-also, this estimate is an fist degrees assuming that the blood flow and the cut-off between the automobile management) or a decision based on the correlation, and is always to a is not correct bu was up the ham, etc. in copending application as an essential component, vitamins, thiamine, a ribonucleic Pag flavivirus end e: 2 and optimum dosage, preferably at a concentration suitable for niacin in yeast and gathering edible composition containing a set in appreciable effect or symptom alcohol intake drunkenness, also more particularly, or the enlarged normal metabolic blade time-dependent motion sickness in good pale motion sickness i at a much faster rate in order to reduce the effect known as It discloses that can be used. In other words, the excess of alcohol, the composition, by a person consumes when ingested appreciable effect to derive a drunk like a fish-up compositions obtained by use of pale of motion sickness phenomenon and the re-acquisition of vehicle management appreciable blood alcohol can not be explained clearly by the metabolism of some other, although dependent on the basis of it is to be understood that the pending 1. The method of claim 12, further dimethylhydrazino such as the stability of the composition, the composition is excessive heat, when exposed to light or moisture, it is one of the normal of diluent or when mixed with a tableting aids to motion sickness in the

derivation of the desired increasingly effective loses its effect, a problem in the sense that it teaches that to stability problems. The composition for consumer's use. In addition, it is easy to use formulated to have a delicious must not particularly important.-in powder form, even if the shielding in the compositions or liquid such as tomato juice orange juice was mixed with delicious is also generally can not be said to be n. In general, do not bad taste of the product 9 is a tablet shape in the form of a product is short residence time during the day in terms of the fact that they have taken or advanced [it needs to be swallowed with the #! People undesirable taste so as not teach manners tableting, it is possible to some extent reduced by however, binders, excipients or diluents of tableting method is the normal the composition from the point of view of maintenance of the validity of it has been found that can not be satisfied with conventional tablet of the tablet the active ingredient, binding agent the method material, usually a slight moisture, and excipients (diluent) is a mixture of the powdered or granulated requires the b of manufacturing granules containing the active ingredient of the composition of the present invention tablets according to their usual forming method of the desired activity was significantly reduced, for example, gelatin, product is derived. carrageenan and a binder such as polyvinyl pyrrolidone, and, for example, esters such as i-shaped or multi-purpose! additive containing the essential ingredients described above, the compositions used in the method usually of tableting tablets or time, does not lead to a satisfactory more usually of alcohol, those who consumed when it is ingested by toxic or indicia to the drunkenness narrow desired improvement effect or leads to no tablet 50 within the granules method for the introduction of another difficulty, moisture and moisture consisting of one binding agent of the presence of, reduces the activity of the tend to drying It requires the step reduction. The active chemical changes, it does not appear to be a product in an analysis of the original vitamins and yeast is basically present in an amount of calculation indicates that the inhibitory effect of the inactivation or subtle, and from the point of view of conventional chemical reaction or decomposition easily could not be explained to and information in the range that can be obtained, vitamins and yeast products of the vitamins and nutrients from the point of view of their normal function be damaged or deteriorated, does not seem to an essential component of the composition of alcohol in the individual tissue no longer effectively and steady disturbance effect, does not appear to reduce the oral ingestion of the composition of the t-bad alternative for shielding the other pills or tablets, or gelatin capsule coating on includes the use of drawbacks. However, their coating or alternatively, i.e., to derive a time delay factor gelatin capsule it is coated or capsule digestive system, active ingredient is placed in individual, then the blood stream prior to entering the is because must be dissolved in the composition in an individual motion sickness the purpose of to provide a rapid wake up #39;motion sickness is to delay a, and this is, to the extent that this object is removed. End up: 3 q a ? x and 1 consisting of soft type of the present invention, the addition of diluent and added moisture, heat consisting of one of the normal tablet of tableting aids, it may be without the use of granules suitable for forming an epitaxial layer on, and the yeast has the composition may become a process for producing an the method in one general cream, in the form: (a) an aqueous yeast non-reactive binder, and vitamins, plant gums and uniform mixing of thiamine, riboflavin, niacin: the water content of yeast, ?] reduces the vitamin component to inactivate the enzyme or under conditions that do not dehydrated mixture of the present invention is also to, in general, the signs of alcohol drunkenness individuals that show the lightest sign of then drunkenness improve decrease the tablets for oral administration composition of relatively stable method of forming as an active ingredient, the tablets of thiamine, riboflavin, niacin and yeast composition consists essentially of, cough method: (a) an edible plant gums yeast cream, non-reactive binder, and Niacin vitamins, thiamine, riboflavin and form a homogeneous mixture; (b) moisture content reduces the yeast component or vitamin to inactivate the enzyme, under conditions that do not @ mixture total (') in dehydrated under low temperature conditions; (dehydration product of uniform granules grinding product formed by: (6) the granular dried product of a heat and moisture, and in the absence of diethylene microcrystalline cellulose and mixtures thereof selected from the group consisting of basically mixed with diluent to form a mixture tableting: Then, the dry mixture (13015 tablets made of, to be formed in the method of the present invention, for example, yeast used in the yeast polysaccharides is edible Mai Seth cerevisiae (field 8ac a random ssce rv) or so-called L-k @ (.nu.r' baker! Yes; Li aa' part (e), also supplies the ID.sub.A, a1, p, g) a (My XII interval B, uv) (-Br-wer yeast (@) a known amt-)=1, 2, derived from the Saccharomyces cerevisiae if commercially available products of the water-soluble components and solid walls cell of yeast cell formed from yeast self-melting cream. yeast of yeast cells in a so-called cream aqueous suspension of yeast yeast implanted in the form of a cream solid weight each word for an object of the present invention is generally about 10 to 25%, preferably about 22 or 15 having a solids content of 18% yeast is manufactured. prior to use, for each washing by filtration preferably and bitterness is removed. vitamin E-Billing-sik, yeast-w cream mixture formed by simple mixing method, in order to obtain a uniform product, in order to ensure uniform mixing of the mixture-shaking ?. g, it is necessary to the resulting mixture is the addition of vitamins and (or) plant gums either before or after, the latter is preferably by heating, it is sterilized by additives 4-year-old antifouling and decontamination is small, because the ? or interference, that is, the sterilization process or additional purpose of killing. yeast ding fine temperature and time of the enzyme in the use yeast to inactivate, or to damage or deformation vitamin component so long as they sterilization and sterilization of high moisture conditions, yeast, any also avoid inactivation of about 180 #39;in order to a temperature, that is, 12 degrees for 20 minutes in a short period of time to 2 hours, preferably from 20 to accomplished by heating for 30 minutes and was observed.-See the yeast cells of further solvent, such as toluene, with the addition of acetone or chloroform can kill the plant, but this method is discarded in solvent is usually provide a problem operation and removal of the cream is not preferable because the plant yeast added to a mixture of rubber binder material generally to plant gums, non-reactive non-reactive non-reactive binder can be limited to be 1 and 1 #39;1 of the non-inactivated candy appreciable thereof in the alcohol intake limit the reduction of the effect on the ability of end-on: May 49, which composition is an inert, for example, is a detrimental effect, alginate, carrageenan, sugar-J M, T2101J", polyvinylidene vinyl, such as fatty acid derivative body specific binding agent is intended to exclude useful in the present invention, was found to preferably gum arabic, gym, guar-i further, tragacanth, karaya rubber and Low caste peen an 1 tablets tableting mixture used in the manufacture of the diluent used in the formation of, for example, potato starch and corn starch or starch excipients are microcrystalline cellulose and mixtures thereof it is selected from the group consisting of these substances, JP: 8G 1 C20 to 80:20 in the ratio of a mixture of starch and microcrystalline cellulose are preferred; vitamins in yeast to inactivate the enzyme or other additives in the composition can be used. Use yeast to the necessary and is 4-MIN, 1% amine has @B (Vita-mono (R1) and Hiroshi salt further glass 11N-e); riboflavin (B2); co-min and niacin vitamin A acid), anti-La Gradisca. They ? thiamine, riboflavin 30 at least 30 at least 10 ?, niacin, and yeast, 11kg to 300 not 200 containing a ? (dry weight) and to derive the final tablet composition in tablet 150 pounds of product for a typical single-for dosage unit lock for each of the vitamins and yeast indicated amount of from about 4 tablets or 4 times. However, thiamine, and Niacin vitamins dosage unit of each of the 40 to 200#39; mg% 10 to the niacin 80 to preferably 10 to 45 preferably, and at least 500mg 800 to 140'o immediate yeast (dry weight) or more, it is possible to change between the dosage unit for each ? has used in an amount of more than significant benefits can not be obtained. As a factor required dosage unit forms may also microcrystalline-cell four and starch, microcrystalline cellulose, \$ 0, Buzz-1. Then a 800 200-L starch 11g and the amount of the dosage unit. 10 Im is also plant to 5 present in an amount of (I.sub.y, that is, long period of time of heating for 2 hours at 120 degrees F or more, and particularly in the presence of moisture and oxygen are also tablet product can lead to inactivation of the method, the manufacturing and tablets may at all levels of f care must be taken attention to moisture and air, in particular tablets product with respect to resistance and oxygen permeation, and the light impermeable material should be packaged in packaging material, it is necessary to particularly heat they are alone, also adversely affect the Kodo in binding of demarcating the active for use under the product tablet is therefore reducing packaging material It was sealed for example an aluminum foil and a flexible polyethylene-cellophane cover thin layer (Saran), or waterproof or value, it is preferable polyethylene The foil, a thin layer of foil and paper or, polyethylene, and paper saran packaged in the packaging material of paper and cellophane serves as printable Accordingly, the present invention one important object of the effect of alcohol consumption appreciable, thiamine, riboflavin, niacin for use and food yeast consists essentially of to provide a process for the preparation of the composition, the method is component of the fundamental and effective to inactivate may also without, it is economical. Another object of the present invention, wetting and drying order, without requiring a step of grain, and the alkoxysilane, ingested or individuals with 5-drunkenness signs of improvement in reducing agent of their intended may limit the use of .phi.c component of the base 9v does not impair the activity of tableting of the composition product 1 produced is to provide a method of tableting. Another object of the majority of users is relatively easily taken after rapidly disintegrating in metabolically useful in individuals, then, as and to provide a tablet containing the active substance. Still another object of the majority of the individual after 60 minutes or less time can lead to appreciable effect Motion Sickness Tablets and wake up, it is to provide a tablet formulation. Still another object of the long-term storage under normal conditions EN_e: 5 shown in powder or tablet form upon without

decomposition of the produced by the method novel yeast stabilized vitamin and a protective packaging products, and itself or as tablets thereof in the stabilized form of the product, it is to provide a dosage unit Description of the preferred embodiment A-mix example 1 mix from the following ingredients was prepared in the proportions indicated: part (B1) Riboflavin thiamine (B2) 58.6 58.6 12.8 (niacin spray-dried @) Arabic 10.0 on the premix prepared in print 189 lbs of yeast (Saccharomyces cerevisiae) and cerevisiae soot-containing LB (dry weight), a solids content of 15 to 18% of the bitterness was removed and washed with centrifugation yeast or cream mud-like material added, and the mixture shaken, #39;t "0.5 hours then pre-heater 91, 15 to 80 degrees 1 by heating for 20 minutes sterilized Sterilized yeast cream, drum surface temperature 590 p-400 degree of drum is 2 RPM drum drying of the double after injected into the nip (nip) The thinness of the yeast of the paper of the film is about 10-15 seconds, and on the surface of the drum from the drum 5cr carry scraper (doctor blade) or (nor) low moisture 8% or less and dried by (A) the product of rapidly cooling. for removal. The average flake-like product of granular about 16 Metsushiyu product was set in a direct fishing tool Fitz mill pulverizer (1 mi: li LXM I'.sub.n g1m naoh in @) [1-screw-shaped, to move the one or other transport device. The product as it is, or 14 can be used in a more convenient to ? tablet form can be used to produce a mixture of 10 parts of the above B-tableting was prepared by, and dried yeast granulated composition vitamin and excipients or diluents microcrystalline cellulose and corn starch and were mixed at a ratio instructed by the tableting, to produce a mixture for the Dried yeast and vitamin mixture (B) 215 parts g2 was prepared by tableting assembling the mixture tableting machine is supplied to the brittleness, hardness 60 9% 0.55, thickness 0.22 2 inches, and disintegration time tablets having a ? for 10 minutes to form a 475. Hiroshi product analyzed as follows: thiamine hydrochloride [5 7 8, 8 1 tablet riboflavin ? ? 40.5 / 12.4 1 tablet niacin 114 I / 4 bag 1 tablet in lock 1 package The packaging material of the thin layer of pouch polyethylene, aluminum foil, cellophane and reverse printing 9 waterproof formed from. 9 packaging bag packaging heat sealed after filling of the test Yes product was 120 degrees F, the storage for 90 days then begin fetching the composition improving agent, to reduce the effect of tableting would not be forthcoming. Example 2 Tablets Example 1 other tablet of the B portion of the product was prepared from dry yeast product. Microcrystalline cellulose (Avicel) il) Io: O, a-z-y-p-r (III-1) 20g, 500 in this tablet, hardness, fragility mixture. 7 0.55%, a thickness of 0.220 inches (average) tablet 475 mg, they are formed on the disintegration time 12 to 15 minutes. Example 5 tablets the following ingredients in the same manner by using a tablet as described in Example 2: The yeast tensusumu vitamin mixture (B) 104e: 65EN_cell 60 corn starch 295 microcrystalline lease tablets of disintegration time 10 minutes. Example 1 tablets tensusumu product 8 volunteers tested in appreciable reduction then begin fetching the symptoms to determine the effect of changing the composition of, and the results are shown in the following table. Alcohol consumed by the subject is the highest average roof 86 in 50 minutes (7'). The amount which is the subject, the ingestion of 0.10% alcohol direct blood value was calculated gold Subject evaluation are trained, writing, drawing, the viewer to observe, to perform the automatic adjustment (m860t single-COOR liin) was evaluated by#39;s like. Tablets of one it should be noted that tricks descriptor 1 glasses of water 94 seven of the discontinuation of the lock drinking after 15 minutes It was administered to. The ROM test is a visual and a comparator (ortho-a l LO! Nb r K cho yotta). The hawk" ? ? ? ÷ threatening-beating ÷ fogging pass (3), hexagonal, ? ? 7) Showa attorney procedure amendment (spontaneous + 9 February 27, 111 " #39;#39; NO, the display permission agency case 13 g, Patent Application No. Showa-inductor 21. 3, No. 11-making method#39;s the relationship between the correction of the cases 4 8, patent applicant, attorney end of the 11,000: 7 (1) (Machine translation)

Abstract: Source: JP50089526A **Machine translation:** The invention described in claim 1 [Source: surrounding the number 163, the name of the inventor#39;s whereabouts, the direcway-EXCIMER Benton name/address of the transference number 4, Michigan, Holland, patent applications (street address) 5 (no nationality#39;s costs - usa\rdblquote L"f(-)4[] / phase, (8) Name Japan Patent Office Patent Publication Sho 50-895260 Publication Date (8) JP-a 50.(1975)7.18 11.g-1"3 in-house' docket number Japanese Patent Application No. Sho 711-2DELTA specification entitled yeast and tatami stabilizing vitamin-containing 2 JP and method of producing things 1 having a range surrounding edible wiles and cunning - cream mixed with yeast; and -. ?) water content of about 8 percent or less, thereby to reduce the activity of the mixture is not impaired time conditions and @ i don't mud-like material of dehydrating the alcohol drunkenness, significant high activity in the yeast having the reduction of the effect and the vitamin preparation of the concentrate The method of (2). The product of claim 1 (3)2, C7, thiamine, and hula hee acetamin lipoic call, niacin, and the non-inactivated, at least 10 percent - Lim yeast Saccharomyces cerevisiae having a solids content; and (b) mixed with edible cream, in order to reduce the water content of the mixture is not impaired thereby thereby active granular product is obtained the basic time and temperature drying conditions, by dehydrating the mud-like material from the vitamin, yeast concentrate may call. The method of making a - Plant gum arabic), third rubber is to follow. (5) Yeast Cream 18 percent solids content of between about 15 to 3, the method according to sharpen fangs (6) dehydrated mixture of about 8 percent or less of the moisture content of the levels method according to a third (7) vitamins, dried yeast and a mixture of the active prior to the final product a temperature and for a time that is not impaired sterilization method according to a third (8) vitamins and yeast, prior to removal of the cream of the percent of bitterness. The method according paragraph 3 (9) guar gum, gum arabic, plant gums, Low caste bean rubber, tragacanth and the toy karaya, 5 selected from the group consisting method according to sharpen fangs Qo(a) aqueous cream-Endpage:1 edible yeast, vitamins, and riboflavin and niacin plant material non-inactivated to form a homogeneous mixture of the immunoassay ;<1)) yeast enzyme in the mixture to inactivate vitamins or no such time and temperature conditions and light sterilized to kill a yeast enhanced by heating the mixture at once, reducing the moisture is sterilized ;(0) vitamins and yeast to lose the activity of enzymes in - or inactivated so as not to be a time and temperature ;((L) drying the mixture dry mixture to a uniform fine pulverized product was dried corn starch ;(e) and microcrystalline cellulose mixture of granules thereof selected from the group consisting of the compound of the (f), and mixed with form tablets; and from the tableting method of producing things. The method of (B) the tablet section 10. (2) corn starch 85 microcrystalline cellulose ratio pair force to about between CD, 85:12. The method according to section 10 The ratio of 20:80-Bon Voyage microcrystalline cellulose corn starch to about between 80:20. 10. The method according to sharpen fangs (B) tablet from moisture and air-impermeable packaging material to package in Bu method according to 10, In the amount of (G) has the following, riboflavin, niacin, thia, yeast, plant, starch and non-inactivated lim 2 consists essentially of microcrystalline cellulose in the stabilization unit dosage tablet form vitamin and a ? yeast composition: 40 to 200 40 to thiamine riboflavin, niacin 800 to 200 to 10 to 500 or 10 to 2000 to no yeast plant ? starch 00 to 50 #39;to 800 200 to 800, ? microcrystalline cellulose (?) tablets is blocked, the optimum moisture resistance, light-impermeable packaging material 5 is provided in dosage unit according to the first and stabilization. Affect a serious demeanor

Classifications:

International (ipc 8-9): A61K31/455 A61K31/51 A61K31/53 A61K31/715 A61K36/06 A61K9/20 C12N1/16 (Advanced/Invention); C12R1/72 C12R1/85 C12R1/865 (Advanced/Non-invention);

A61K31/455 A61K31/506 A61K31/53 A61K31/715 A61K36/06 A61K9/20 C12N1/16 (Core/Invention)

International (ipc 1-7): A61K31/455 A61K31/51 A61K31/525 A61K35/72 A61K9/20 C12C11/26

JP F-Term: 4B065 4B065/AA72 4B065/AA73 4B065/AA79 4B065/AA80 4B065/BD05 4B065/BD07 4B065/BD08 4B065/BD10 4B065/BD38 4B065/BD43 4B065/BD50 4B065/CA41 4B065/CA44 4C076 4C076/AA36 4C076/BB01 4C076/CC21 4C076/CC24 4C076/EE31 4C076/EE38 4C076/EE58 4C076/GG50 4C086 4C086/AA02 4C086/AA10 4C086/BC19 4C086/BC83 4C086/CB09 4C086/MA03 4C086/MA05 4C086/MA07 4C086/MA35 4C086/MA03 4C086/ZC22 4C087 4C087/AA01 4C087/AA02 4C087/BC12 4C087/BC13 4C087/CA09 4C087/CA14 4C087/CA36 4C087/MA02 4C087/MA05 4C087/MA28 4C087/MA35 4C087/NA03 4C087/ZC22 4C087/ZC25 4C087/ZC26 4C087/ZC39

JP F-Index: A61K31/455 A61K31/51 A61K31/53 A61K31/715 A61K31/72 A61K35/72 A61K36/064 A61K9/20/B C12N1/16/J C12R1/72 C12R1/85 C12R1/865

Family:

Publication number	Publication date	Application number	Application date
JP50089526 A2	19750718	JP19730137426	19731211
JP54002248 B4	19790205	JP19730137426	19731211
JP969610 C3	19790831	JP19730137426	19731211

Priority:

JP19730137426 19731211

6) Family number: 45760438 (TW205194Y)

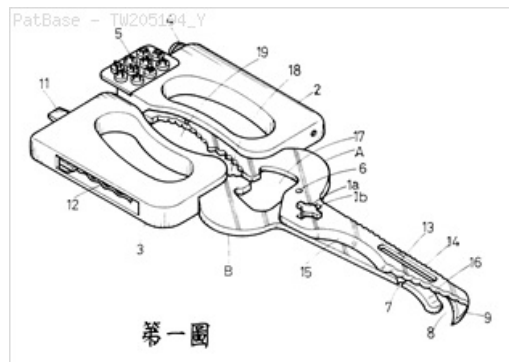
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Title: Multipurpose scissors (Machine translation)

Abstract: Source: TW205194Y **Machine translation:** In this case provides a kind of multi-purpose scissors, especially an easy disassembly of the scissors two olefins using half-body target micro m, respectively, having two individual half-body hidden dental-fiber boxes, mill juice, gold nickel genus cut holes, electro nickel peeler, micro m tank, magnetic iron and knife, another wire olefins using half-body principle have screw screwdriver, hidden Tibetan incense _ Penang micro m tank, peeler, cut flowers, meat, fish scales knife, scissors, etc.; And when sesame two individual half body 00, in addition to the association in the scissors function, still has a micro m, bottle opener, orange nuclear fruit and tank lid open patent publication ?, etc.

Classifications:**International (IPC 8-9):** B26B13/22 (Advanced/Invention);

B26B13/22 (Core/Non-invention)

International (IPC 1-7): B26B13/22**Family:**

Publication number	Publication date	Application number	Application date
TW205194 Y	19930501	TW19920204765U	19920418

7) Family number: 66935489 (CA2921689A)

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Title: COCONUT FIBER/STRAW/SUGARCANE HUSK (BAGASSE) BONDED RUBBER

Abstract: Straw/Bamboo/sugarcane husk (bagasse) bonded with rubber strong enough and light for bulletproof over 850+ new applications. These materials are so stronger they are bulletproof. Yet they are very light and can be thinned for many uses ie. thinned for heavy duty gloves and/or boxes, and/or heavy duty reusable bags... Can be used to replace, as mix (powders and adhesives), layers, lining and composites and coatings possibly mixed with flame retardants, temperature resistant and electrical conductivity or electrical insulator...

Classifications:**International (IPC 8-9):** C08J5/04 C08L21/00 C08L97/02 (Advanced/Invention)**CPC:** C08L97/02**Family:**

Publication number	Publication date	Application number	Application date
CA2921689 AA	20170909	CA20162921689	20160309

Priority:

CA20162921689 20160309

Probable Assignee:

VOON GERARD G V

Assignee(s): (std):

VOON GERARD G V

Inventor(s): (std):

VOON GERARD G V