

1) Family number: 50642676 (US2012040076 AA)

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Title: AQUACULTURE FEED COMPOSITIONS

Abstract: Aquaculture feed compositions having a ratio of concentration of γ -3 polyunsaturated fatty acids of eicosapentaenoic acid ["EPA"; cis-5,8,11,14,17-eicosapentaenoic acid; 20:5] to concentration of docosahexaenoic acid ["DHA"; cis-4,7,10,13,16,19-docosahexaenoic acid; 22:6] greater than 2:1 based on the individual concentrations of EPA and DHA in the aquaculture feed composition are disclosed. Furthermore, such aquaculture feed compositions may have a concentration of the sum of EPA and DHA that is at least about 0.8 percent, measured as a weight percent of the aquaculture feed composition.

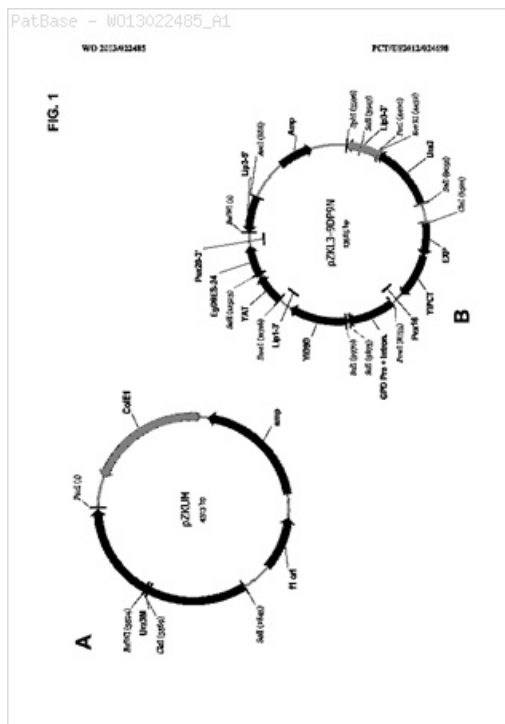
Classifications:

International (ipc 8-9): A01K61/00 A01N37/00 A23D7/00 A23D9/00 A23D9/02 A23D9/05 A23K1/00 A23K1/10 A23K1/16 A23K1/18 A23L1/30 A61K31/20 A61K31/202 A61K31/23 A61K31/28 A61K31/557 A61K35/66 A61K35/74 A61K36/06 A61P1/00 A61P1/04 A61P1/14 A61P11/00 A61P13/12 A61P17/02 A61P19/02 A61P19/10 A61P25/00 A61P25/18 A61P29/00 A61P3/02 A61P3/04 A61P3/06 A61P3/10 A61P35/00 A61P7/02 A61P9/00 A61P9/10 A61P9/12 B01D3/12 B02C23/00 B29C47/00 B29C47/08 C07C51/43 C07C57/03 C07J75/00 C11B1/02 C11B1/06 C11B1/10 C11B3/00 C11B3/12 C11C1/08 C11C3/04 C11D3/04 C12N1/06 C12N1/15 C12N1/16 C12N1/19 C12N15/00 C12N15/09 C12P7/64 C12R1/645

International (ipc 1-7): C12P7/64

CPC: A23K10/22 A23K20/158 A23K20/179 A23K50/80 Y02A40/818 A23D9/00 A61P1/00 A61P1/04 A61P1/14 A61P11/00 A61P13/12 A61P17/02 A61P19/02 A61P19/10 A61P25/00 A61P25/18 A61P29/00 A61P3/02 A61P3/04 A61P3/06 A61P3/10 A61P35/00 A61P7/02 A61P9/00 A61P9/10 A61P9/12 C07C57/03 C11B1/00 C11C1/10 C11C3/10 C12P7/6427 B29C48/04 B29K2105/0005 B29K2105/251 B29L2031/772 C11B1/10 C11B1/104 C11B3/006 C12N1/06 C12N1/12 C12N1/16 Y10T29/4998 Y10T428/2982 A23K10/12 A23K40/20 A23K40/25 A23L33/115 B01D3/12 C11B3/12

US: 264/143 264/210.1 29/527.1 424/195.16 424/780 426/546 426/546P 426/601 426/601P 426/601S 426/643 426/643S 426/655 428/402 435/134 435/252.1 435/254.1 435/255.1 435/257.1 435/41 514/560 554/165 554/175



Family:

Publication number	Publication date	Application number	Application date
AU2011289381 AA	20120216	AU20110289381	20110811
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KR20140007430 A	20140117	KR20137023907	20120210
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US2012183668 AA	20120719	US20120370864	20120210
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US2014329295 AA	20141106	US20140334799	20140718
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WO12109545 A3	20140220	WO2012US24662	20120210
WO12109563 A1	20120816	WO2012US24687	20120210
WO13022485 A1	20130214	WO2012US24698	20120210

Priority:

US20100854449	20100811	US20110441854P	20110211	US20110441836P	20110211
US20110441842P	20110211	US20110441849P	20110211	US20110487019P	20110517
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US20140334799	20140718	US20150643219	20150310	CA20182825039	20181211

Probable Assignee: DUPONT US HOLDING LLC

Assignee(s): (std): AVGOUSTI MARIOS ; BELL TIMOTHY ALLAN ; BOCKRATH RICHARD E ; DU PONT ; E L DU PONT DE NEMOURS AND CO ; EIDU PONT DE NEMOURS AND CO ; GUTSCHE OLIVER ; GUTSCHE OLIVER WALTER ; HUMPHREY JOHN L ; HUTCHENSON KEITH W ; LIANG SHU CHIEN ; NICHOLS SCOTT E ; ODOM J MARTIN ; ODOM JAMES M ; ORLANDI ROBERT D ; SHARPE PAMELA L

Assignee(s): DUPONT US HOLDING LLC ; E I DU PONT DE NEMOURS AND COMPANY ; E I DU PONT DE NEMOURS CO ;イー アイ デュボン ドウ ヌムール アンド カンパニー ;イー・アイ・デュボン・ドウ・ヌムール・アンド・カンパニー-E. I. DU PONT DE NEMOU RS AND COMPANY ; 纳幕尔杜邦公司 ; 이 아이 듀폰 디 네모아 앤드 캄파니

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Inventor(s): K W 胡特辰森 ; K.W.胡特臣森 ; M 阿维高斯蒂 ; O 古茨彻 ; O.W.古特斯彻 ; R D 奥兰迪 ; R.D.奥兰迪 ; R.E.博克拉斯 ; S C 梁 ; T A 贝里 ; T.A.贝尔 ; オリヴァー グーチェ ; オリヴァー ヴァルター グーチェ ; オリヴァー・ヴァルター・グーチェ ; キース ダブリュー ハッチェンソン ; キース・ダブリュー・ハッチェンソン ; シュウ チェン リヤーン ; シュウ・チェン・リヤーン ; ティモシー アラン ベル ; ティモシー・アラン・ベル ; 마리오스 아부고스티 ; 마리오스·아부고스티 ; 리처드 아이 보크라스 ; 리처드·아이·보크라스 ; 로버트 데이 오란디 ; 로버트·데이·오란디 ; 리앙, 슈-치엔 ; 올랜디, 로버트, 디.

Agent(s): CHRISTENBURY LYNNE M; CHRISTENBURY LYNNE M ET AL; ESTUDIO FEDERICO VILLASECA Y CIA; HOULIHAN2; HOULIHAN2; HOULIHAN2 PTY LTD; JONES ELIZABETH LOUISE; LEATHLEY ANNA ELISABETH; MATTHEWS DEREK PETER; TORYS LLP; 中国专利代理(香港)有限公司 72001; 李慧惠; 李炳爱; 竹林则幸; 結田 純次; 邹雪梅; 김영; 양영준; 양영환

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

2) Family number: 78719530 (ES1245094 UA)

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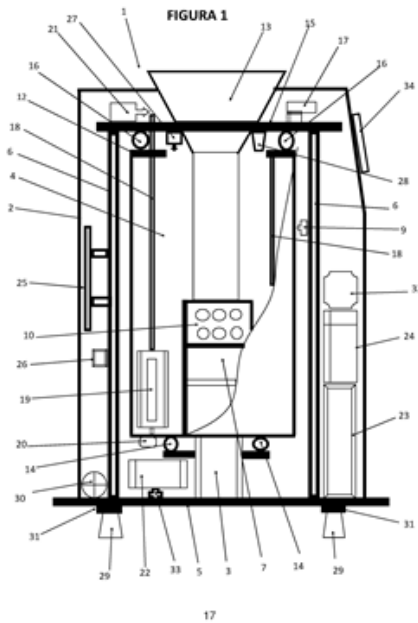
Title: AUTOMATIC DEVICE TO OBTAIN VIRGIN OLIVE OIL AND OTHER FRUITS OR SEEDS (MACHINE-TRANSLATION BY GOOGLE TRANSLATE, NOT LEGALLY BINDING)

Abstract: Automatic device to obtain virgin olive oil, and other fruits or seeds (1), characterized in that it comprises a casing (2) of rigid and resistant material that integrates a base (5), with a plurality of axes (6) perpendicular to said base (5), being located inside this structure, among other elements, a motor (3) that rotates a clutch mechanism (7) located in its upper part, configured to rotate an axis (8) of the mill hammers (10) housed in the lower part of a removable container (4), having a retention mechanism (9) configured to immobilize the removable container (4), such that the clutch mechanism (7) is configured to transmit the movement of the motor to the removable container (4) in a rotary movement, and in which it comprises at the top, a removable cover (15) that is fixed to the axes (6) of the structure, said removable cover having at least an axis (18), perpendicular to it, in which ex A smoothie shovel is located (19). (Machine-translation by Google Translate, not legally binding)

Classifications:

International (IPC 8-9): B30B9/02 C11B1/06

FIGURA 1

**Family:**

Publication number	Publication date	Application number	Application date
ES1245094 UA	20200423	ES20190000277U	20190528
ES1245094 Y	20200824	ES20190000277U	20190528
ES1245094 Y1	20200824	ES20190000277U	20190528

Priority:

ES20190000277U 20190528

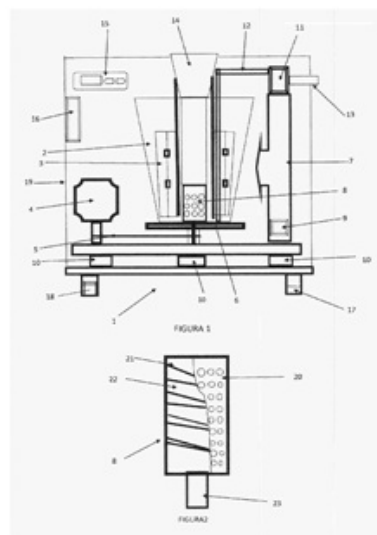
Probable Assignee: IBANEZ BERNAL RAQUEL**Assignee(s):** (std): IBANEZ BERNAL ANGELA ; IBANEZ BERNAL RAQUEL**Assignee(s):** ANGELA IBANEZ BERNAL ; RAQUEL IBANEZ BERNAL**Inventor(s):** (std): IBANEZ DAVILA PONCE LEON RAFAEL**Inventor(s):** RAFAEL IBANEZ DAVILA PONCE LEON**Agent(s):** JORGE ISERN JARA**3) Family number: 72724939** (ES1222639 UA)

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Title: IMPROVED AUTOMATIC DEVICE TO OBTAIN VIRGIN OLIVE OIL (MACHINE-TRANSLATION BY GOOGLE TRANSLATE, NOT LEGALLY BINDING)

Abstract: Improved automatic device for obtaining olive oil (1) characterized in that it comprises a structure or chassis that integrates a removable container (2), inside which there is a grinding element (8) fed by a hopper (14) shovels of batter (3) fixed to the structure, the removable container (2) is coupled to the chassis by means of a plate (6) that rotates freely and at different RPM, with the movement provided by the engine (4) through the transmission system (5). A temperature control system (7) and sensor (9) allow to have the optimum temperature required in the churning process. (Machine-translation by Google Translate, not legally binding)

Classifications:**International (IPC 8-9):** C11B1/06



6

Family:

Publication number	Publication date	Application number	Application date
ES1222639 UA	20190104	ES20180000271U	20180425
ES1222639 Y	20190325	ES20180000271U	20180425

Priority:

ES20180000271U 20180425

Probable Assignee: IBANEZ BERNAL ANGELA**Assignee(s):** (std): IBANEZ BERNAL ANGELA ; IBANEZ BERNAL RAQUEL**Assignee(s):** ANGELA IBANEZ BERNAL ; RAQUEL IBANEZ BERNAL**Inventor(s):** (std): IBANEZ DAVILA PONCE DE LEON RAFAEL**Inventor(s):** RAFAEL IBANEZ DAVILA PONCE DE LEON**4) Family number: 49299376 (US7226627 BA)**

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Title: GRAPESEED, COLD-PRESSED GRAPE OIL, CRUSHED GRAPE AND GRAPE FLOUR

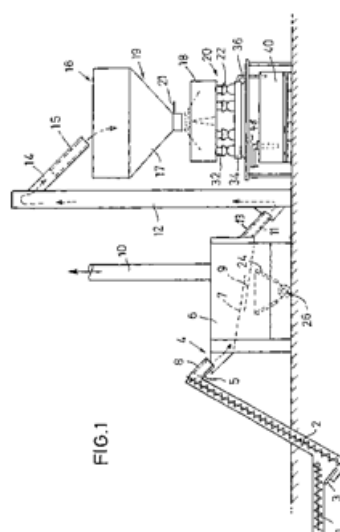
Abstract: The present application relates to a process for preparing cold-pressed grape seed oil, and to food, food supplements, food additives, animal food, animal food supplements, medicaments and cosmetics comprising the cold-pressed grape seed oil prepared by said process, and to the enrichment of various media with active substances, especially cyclic polyphenols, from the meal of the crushed seeds obtained in the process.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/08 A21D13/80 A21D2/00 A21D2/16 A21D2/26 A23D9/00 A23D9/007 A23K1/14 A23K1/16 A23K10/30 A23K20/10 A23L1/29 A23L1/30 A23L1/36 A23L25/00 A23L33/00 A23L33/10 A61K36/00 A61K36/18 A61K36/185 A61K36/78 A61K36/87 A61K8/92 A61K8/96 A61K8/97 A61P17/00 A61P17/06 A61P37/00 A61Q17/04 A61Q19/00 C05F5/00 C11B1/00 C11B1/02 C11B1/04 C11B1/06
International (IPC 1-7): A21D13/08 A21D2/26 A21D2/36 A23D9/007 A23K1/14 A23L1/29 A23L1/30 A23L1/36 A61K35/78 A61K7/00 A61P17/00 A61P17/06 A61P37/00 C05F5/00 C11B1/02 C11B1/04 C11B1/06
CPC: A21D2/16 A21D2/266 A23K10/37 A23K20/158 A23L33/105 A23L33/115 A61K36/87 A61K8/922 A61P17/00 A61P17/06 A61P37/00 A61Q17/04 A61Q19/00 C05F5/002 C11B1/04 C11B1/06 Y02A40/20 Y02P20/145 Y02P60/87 Y02P60/877
US: 424/725 424/766

PatBase - US7226627_BA

U.S. Patent Jan. 5, 2017 Sheet 1 of 2 US 7,226,627 B1

**Family:**

Publication number	Publication date	Application number	Application date
AT223955 E	20020915	AT20000958353T	20000802
AU200069905 A1	20010305	AU20000069905	20000802
AU200069905 A5	20010305	AU20000069905	20000802
AU781016 B2	20050428	AU20000069905	20000802
CA2382037 AA	20020205	CA20002382037	20000802
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ES2182809 T3	20030316	ES20000958353T	20000802
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US7226627 BA	20070605	US20000048900	20000802
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ZA200200888 A	20030131	ZA20020000888	20020131

Priority:

DE19991036492 19990805 DE20001015006 20000325 WO2000EP07460 20000802
DE20005000508T 20000802 EP20000958353 20000802

Probable Assignee: VITIS AG

Assignee(s): (std): ECKERT PETER ; HEINEN WINFRID ; KNAUDT CAROLA ; VITIS AG ; VITIS ILM HLEN KG ; VITIS ILMUEHLEN KG ; VITIS OELMUEHLEN KG ; VITIS OLMUEHLEN KG ; VITIS OLMUEHLENG KG

Assignee(s): VITIS ILM³HLEN KG ; Vitis Im hlen KG ; VITIS OELMUEHLEN KG TRITTENHEIM ; VITIS OELMUEHLEN TRITTENHEIM KG ; VITIS TRAUBENKERN GMBH ; フィテイス エルミューレン カーゲー

Inventor(s): (std): ECKERT PETER ; HEINEN WINFRID ; HEINEN WINFRIED ; KNAUDT CAROLA

Inventor(s): CAROLA KNAUDT ; PETER ECKERT ; WINFRID HEINEN ; エックカート ペーター ; エックカート, ペーター ; クノウト カローラ ; クノウト, カローラ ; ハイネン ヴィンフリッド ; ハイネン, ヴィンフリッド

Agent(s): BERESKIN AND PARR LLP SENCRL SRL; DAVIES COLLISON CAVE; DAVIES COLLISON CAVE PTY LTD; JOHN E; 大多和 明敏; 大多和 曉子

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

5) Family number: 75423404 (US2020236966 AA)

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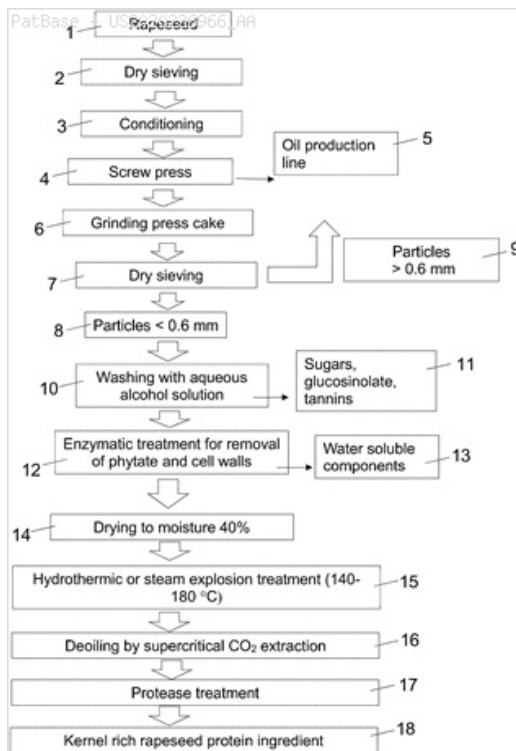
Title: PROCESS FOR PRODUCING A PLANT PROTEIN INGREDIENT

Abstract: A process for producing a plant protein ingredient and the plant protein ingredient is disclosed. The process may include comminuting the plant material into particles, thereby obtaining comminuted plant material; separating the particles of the comminuted plant material into a finer fraction and a coarser fraction; washing the finer fraction with an aqueous alcohol solution for reducing the solubility of proteins contained in the finer fraction, thereby obtaining a washed finer fraction; enzymatically treating the washed finer fraction to remove at least a part of the phytate and/or cell wall components to obtain an enzymatically treated finer fraction, and optionally removing at least a part of water soluble components from the enzymatically treated finer fraction, thereby obtaining the plant protein ingredient; and drying the plant protein ingredient to a moisture content of at most 45 percent (w/w).

Classifications:

International (IPC 8-9): A23J1/00 A23J1/14 A23J3/14 A23J3/34 A23K20/142 A23K20/147 A23K20/158 A23L11/00 A23L11/30 A23L33/17 A23L33/185 C11B1/02 C11B1/06

CPC: A23J1/148 A23J3/14 A23J3/346 A23K20/147 A23K20/158 A23L11/09 A23J1/005 A23J1/006 A23J1/142



Family:

Publication number	Publication date	Application number	Application date
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EP3520624 A1	20190807	EP20190153966	20190128
FI128029 B	20190815	FI20180005091	20180201
US2020236966 AA	20200730	US20190692623	20191122

Priority:

FI20180005091 20180201 EP20190153966 20190128 FI20190005651 20190725

Probable Assignee: AVENA NORDIC GRAIN OY

Assignee(s): (std): AVENA NORDIC GRAIN OY

Assignee(s): HAKAMIES ANNA ; RIIHINEN KAISU

Inventor(s): (std): HAKAEMIES ANNA ; HAKAMIES ANNA ; RIIHINEN KAISU

Agent(s): ANDREWS ROBICHAUD; PAPULA OY

Designated states: AL AT BA BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC ME MK MT NL NO PL PT RO RS SE SI SK SM TR

6) Family number: 40884248 (EP1925217 A1)

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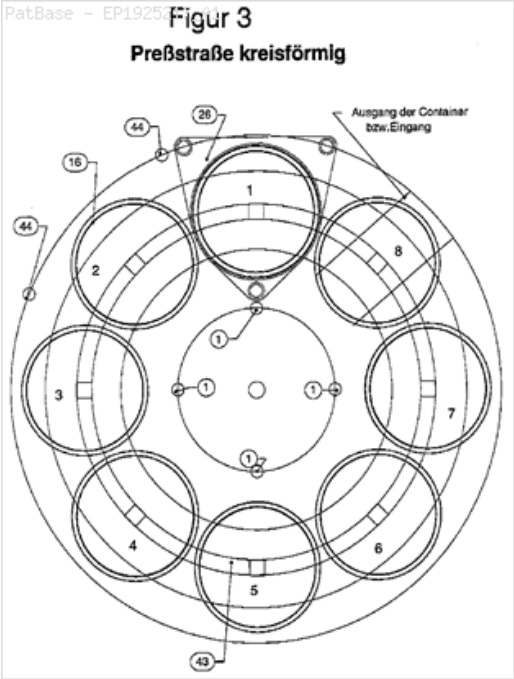
Title: UNIT FOR COLD PRESSING THE FLESH OF OLIVES

Abstract: The plant for cold pressing for olive flesh after previous removal of olive kernel, has a core removing machine that includes electric motor that works with a mechanism for three speeds, a pressurized water, a sieve and circularly running shovel. The core removing machine during the separation of the kernel and the olive flesh fills a cylindrical, double walled container with olive flesh and oil must at the same time, over which during the filling a plate loading machine is found that lets down a circular, perfectly fitting plate into the container till the container is completely filled. The plant for cold pressing for olive flesh after previous removal of olive kernel, has a core-removing machine that includes electric motor that works with a mechanism for three speeds, pressurized water and a sieve. The machine during the separation of the kernel and the olive flesh fills a cylindrical, double walled container with olive flesh and oil must at the same time, over which during the filling a plate loading machine is found, which according to weight of the mass of a determined filling quantity automatically at intervals lets down a circular, perfectly fitting plate into the container till the container is completely filled. The container is present on a pressing station with a conveyor belt. The container is shuffled on the place of the press centrifuge by the succeeding container and is hydraulically lowered on to the floor of the press centrifuge by a rail mechanism. Before and during the compressing and centrifugation, valves of the container are opened and the fluid (oil must) that is collected between the outer and inner wall of the container is let into a canal system, is caught by a container and then directed to a separating filter. The pressed olive mass is transported to the plate. The machine after taking the olives in the olive basket with an olive flush outlet (6) that is opened and closed according to size and quantity of the olives through a rotation of its spindles with the knives beats the olives, to separate the kernel and the olive flesh. The flesh falls on a sieve centrifuge (7), through a suction propeller (11) under the sieve to the horizontally turning grinding stones (10) sucks with the centrifugal force and pulverizes and then conveys to the olive-flesh outlet. The nozzles are fed through the water feeding line into the machine and moisten the walls and the knives from time to time. The cylindrical loading machine with its guiding rod is formed telescope like. On the floor of the press centrifuge, two parallel female indentations are present, and in the floor of the these indentations two rails are elevated, whose upper part is feminine, so that the male rails fit under the floor of the container and are hydraulically elevated or brought down, so that if the container is positioned itself in the middle of the press centrifuge, the hoisting device automatically hydraulically sinks down, so that the rails of the container sits exactly in the middle of the press centrifuge. The floor of the press centrifuge has a circumferentially running collecting duct for the oil must, in which the confluence of the four discharges of the container gushes out during the opening of the valves. The press centrifuge in its middle has a pressing rod and in its deepest place, a circular press punch, which is constructed in such a manner, that it does not allow any fluid to climb upwards. The floor plate of the press-centrifuge with the outer- and inner wall and the floor of the container during the compressing and the centrifugation are firmly closed. The floor-plate of the container, before leaving of the press floor, is closed again, outer and inner walls are erected and the firmly pressed material on the plates on the container floor are removed, by two forks of a forklift mechanism. The machine works on many divided levels of spindle with knives, with a blade wall cleaner (4), which collects the chipped material from the upper level and forwards it down into the middle of the funnel like opening to the next level, and with two exhaust fans, which transport

the olive flesh under the sieve to two outlets right and left, under the grinding stone. The machine sucks the olive flesh with the movable grinding stone by centrifugal force and then grinds it, and fills the ground olive flesh after outlet with a pout in the funnel like widening of the inner upper boundary of the container. The machine in canal for the kernel for the outlet of the kernel has semi-circular uprisings in the sieve for removing the rest of the olive flesh. The machine before the kernel outlet has a circularly running shovel, which is connected to the exhaust fan. The machine in the canal has the sieve for the kernel for the olive flesh still fallen away from the kernel, from where it is collected by a scrapper and transported down through ventilators to the remaining olive flesh. The machine has two grinding zones. The lower grinding stone is faster than the upper grinding stone. The container is found between an inner circle and an outer circle of the pressing station. The machine is located in the middle of the inner circle and turns on its axes to the nearest container. Each container is equipped on its floor interior with a circular sheet without a hole in the middle, so that the first portion of the filling product is assimilated during the filling. Each container has two male rails and four effluences in its floor for the discharge of fluid from the hollow space. The floor of the base has a hollow canal and outer double circular indentations, which fit into the inner wall and are protected by gaskets against the fluid discharge. On the base of the press centrifugal floor, four pillars of the press centrifuge are anchored, on which the cover of the total press-installation sits, which holds the container in the centrifuge and the press-centrifuge stable. The container holder holds the container in its position, so that it turns along, when the centrifuge is in motion.

Classifications:

International (IPC 8-9): A23N1/00 A23N1/02 A23N4/00 A23N4/08 B04B3/00 B30B9/02 B30B9/04 B65B65/00 B65B65/02 C11B1/00 C11B1/06
CPC: A23N1/02 B30B9/02 C11B1/06



Family:

Publication number	Publication date	Application number	Application date
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DE102006055594 B3	20071206	DE200610055594	20061124
DE502007007952 D1	20111013	DE200750007952T	20070918
EP1925217 A1	20080528	EP20070018235	20070918
EP1925217 B1	20110817	EP20070018235	20070918

Priority:

DE200610055594 20061124 EP20070018235 20070918

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Inventor(s): (std): OURANOS EMMANUEL

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

7) Family number: 27902320 (ES2178959 AA)

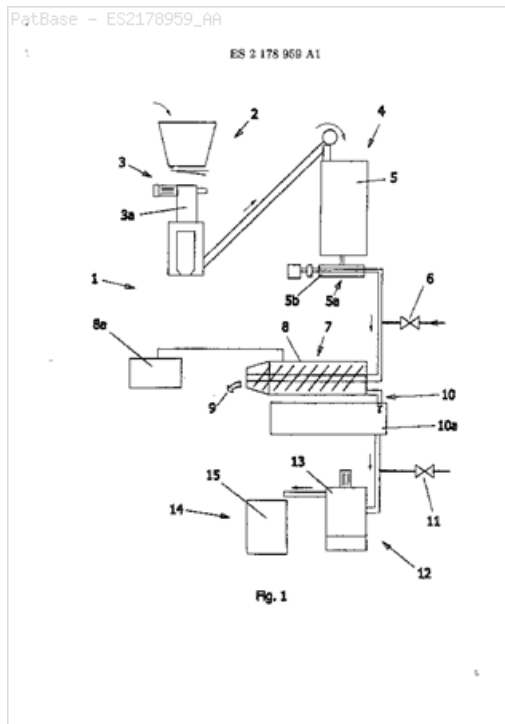
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Title: PRODUCTION OF OLIVE OIL CONSISTS OF CRUSHING AND BEATING AFTER CLEANING OF THE OLIVES WITH CENTRIFUGATION AND TEMPERATURE CONTROL ; PRODUCTION OF OLIVE OIL CONSISTS OF CRUSHING AND BEATING AFTER CLEANING OF THE OLIVES WITH CENTRIFUGATION AND TEMPERATURE CONTROL

Abstract: The production of olive oil comprises grading, washing and cleaning of the olives, for crushing and beating at controlled temperature of the resulting paste, with addition of water. An endless centrifugal settler and nuclear assembly with a cooler maintains the mix temperature at the 0 to -40 degrees centigrade temperature of the added water.

Classifications:

International (IPC 8-9): C11B1/00 C11B1/06
International (IPC 1-7): C11B1/06

**Family:**

Publication number	Publication date	Application number	Application date
ES2178959 AA	20030101	ES20010000406	20010221
ES2178959 BA	20040616	ES20010000406	20010221

Priority:

ES20010000406 20010221

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Inventor(s): (std):

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8) Family number: 71296692 (CN207901713 U)

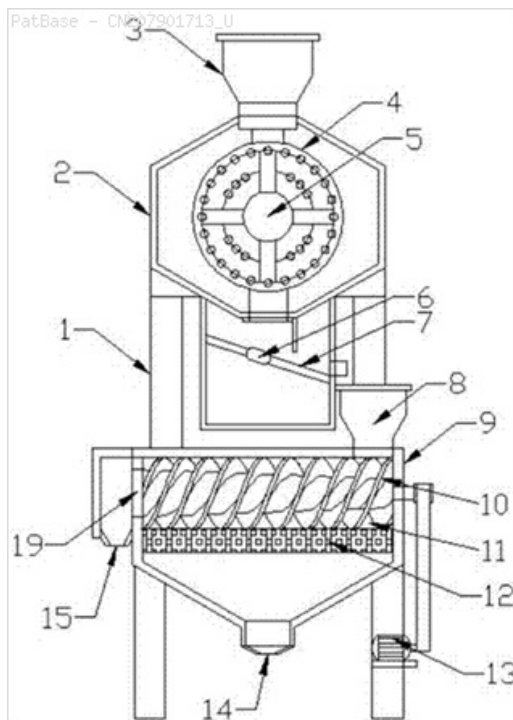
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Title: PEPPERY WOODEN SEED BREAKS SHELL AND SQUEEZES PURIFICATION INTEGRATION EQUIPMENT

Abstract: The utility model discloses a peppery wooden seed breaks shell and squeezes purification integration equipment, the loach carrying platform comprises a supporting fram, hatching spine and expresser, the top of support frame is equipped with hatching spine, hatching spine's top is equipped with a feed hopper, hatching spine's inside is equipped with brokenly the shell room, the inside of broken shell room is equipped with brokenly the shell pole, the inner wall of shell room and the output fixed connection of first motor are passed brokenly to the one end of broken shell pole, the bottom of broken shell room is equipped with the sieve, one side of sieve and vibrating motor's output fixed connection, one side of hatching spine bottom is equipped with the discharge gate, hatching spine's bottom is equipped with the expresser, the top of expresser is equipped with the 2nd feed hopper who corresponds with the discharge gate. The utility model discloses can shell to peppery wooden seed in succession, then extract oil, production machining efficiency height is fit for extracting oil of the extensive large batch wooden seed that burn, and oil production rate is high, collects the wastes material that produces and handles in unison, and is energy -concerning and environment -protective.

Classifications:

International (IPC 8-9): A23N5/00 B07B1/28 B30B9/14 C11B1/04 C11B1/06



Family:

Publication number	Publication date	Application number	Application date
CN207901713 U	20180925	CN201820154079U	20180130

Priority:

CN201820154079U 20180130

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Inventor(s): 尤卫红 ; 顾芮嘉

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9) Family number: 32397365 (US2008260902 AA)

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Title: PROCESS FOR INCREASING THROUGHPUT OF CORN FOR OIL EXTRACTION

Abstract: Corn oil is extracted from corn to form a corn meal. Processing the corn grain to obtain the oil, meal, and other product streams generally includes dividing the corn kernel by fractionating to create a higher oil fraction and a lower oil fraction, forming a solvent extractable structure from the higher oil fraction, and extracting the oil from the higher oil fraction. The extracted corn oil is useful for making nutritionally enhanced edible oil or cooking oil, lubricants, biodiesel, fuel, cosmetics and oil-based or oil-containing chemical products. The extracted corn meal is useful for making enhanced animal feed rations, snack food, blended food products, cosmetics, and fermentation broth additive. The lower oil fraction is useful for one or more processes such as fermentation, wet-milling, animal feed production, sweetener production, and starch production, making enhanced animal feed rations, snack food, blended food products, and cosmetics.

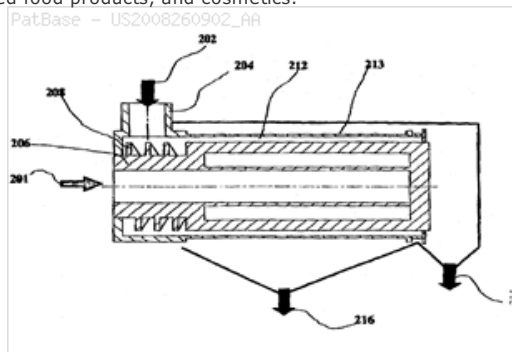
Classifications:

International (ipc 8-9): A21D2/00 A23D9/00 A23D9/02 A23K1/00 A23K1/14 A23K1/16 A23K1/18 A23L1/00 A23L1/10 A23L1/105 A23L1/185 A23L1/186 A23L1/236 A23L1/30 A23L27/30 A23L7/10 A23L7/104 A23L7/25 A61K8/92 A61K8/97 A61Q1/06 A61Q1/10 B02B1/00 B02B5/00 B02B5/02 C07C1/00 C07C51/42 C07C51/50 C08B30/00 C08B30/02 C08B30/04 C08H99/00 C08L99/00 C10L1/02 C10L5/40 C10L5/44 C11B1/00 C11B1/04 C11B1/06 C11B1/10 D21H17/02

International (ipc 1-7): A23L1/10 C07C1/00 C07C51/50 C11B1/00 C11B1/04 C11B1/10

CPC: A23D9/00 A23K10/37 A23K20/158 A23K40/20 A23K40/25 A23K50/10 A23K50/20 A23K50/30 A23K50/40 A23K50/75 A23K50/80 A23L33/115 A23L7/198 A61K8/922 A61K8/9794 A61Q1/06 A61Q1/10 B02B1/00 B02B5/02 C08B30/02 C08H99/00 C08L99/00 C10L1/026 C11B1/04 C11B1/06 C11B1/10 C11B1/104 D21H17/02 Y02A40/818 Y02E50/10 Y02E50/30 Y02P60/87 A23K10/30 A23L7/115 C08B30/044 C10L3/00 C10L5/44 C12P7/06 F23G2209/262 Y02E50/13

US: 426/18 426/18P 426/417 426/417S 426/548 426/548S 426/618 426/618S 426/622 426/622S 426/623 426/623S 44/605 44/605S



Family:

Publication number	Publication date	Application number	Application date
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WO06055489 A3	20060720	WO2005US41190	20051115

Priority:

US20040564202P 20040421 US20040628069P 20041115 WO2005US12545 20050414
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US20080587258 20080422

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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
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NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA
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