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FILE 'HOME' ENTERED AT 16:56:22 ON 19 SEP 2025

=> FILE CAPLUS

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	0.40	0.40

FILE 'CAPLUS' ENTERED AT 16:56:37 ON 19 SEP 2025

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FILE COVERS 1907 - 19 Sep 2025 VOL 192 ISS 3
FILE LAST UPDATED: 18 Sep 2025 (20250918/ED)

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The Canadian Patent Office temporarily suspended the delivery of patent applications and granted patents. Documents with recent publication dates are not currently available.

Taiwan patents are lagging in currency due to issues with vendor resource. Efforts to address are ongoing.

=> S (Glucides OR Saccharides OR "Corn starch" OR "Cassava" OR "Manihot esculenta") AND ("Edible vegetable oil" OR "Vegetable oil" OR "Soybean oil" OR "Soybean seed oil" OR "Corn oil" OR "Maise oil" OR "Oils, corn" OR "Sunflower oil") AND (WAX OR "Waxes")

921 GLUCIDES
19255 SACCHARIDES
419821 "CORN"
522183 "STARCH"
40225 "CORN STARCH"
("CORN"(W)"STARCH")
31392 "CASSAVA"
23155 "MANIHOT"
31806 "ESCULENTA"
20656 "MANIHOT ESCULENTA"
("MANIHOT"(W)"ESCULENTA")
172761 "EDIBLE"
363079 "VEGETABLE"

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2287583 "OIL"
2340 "EDIBLE VEGETABLE OIL"
      ("EDIBLE"(W)"VEGETABLE"(W)"OIL")
363079 "VEGETABLE"
2287583 "OIL"
66996 "VEGETABLE OIL"
      ("VEGETABLE"(W)"OIL")
414657 "SOYBEAN"
2287583 "OIL"
115272 "SOYBEAN OIL"
      ("SOYBEAN"(W)"OIL")
414657 "SOYBEAN"
651103 "SEED"
2287583 "OIL"
151 "SOYBEAN SEED OIL"
     ("SOYBEAN"(W)"SEED"(W)"OIL")
419821 "CORN"
2287583 "OIL"
43567 "CORN OIL"
      ("CORN"(W)"OIL")
34 "MAISE"
2287583 "OIL"
0 "MAISE OIL"
   ("MAISE"(W)"OIL")
947788 "OILS"
419821 "CORN"
292 "OILS, CORN"
     ("OILS"(W)"CORN")
84592 "SUNFLOWER"
2287583 "OIL"
44860 "SUNFLOWER OIL"
      ("SUNFLOWER"(W)"OIL")
207654 WAX
174196 "WAXES"
L1 170 (GLUCIDES OR SACCHARIDES OR "CORN STARCH" OR "CASSAVA" OR "MANIH
      OT ESCULENTA") AND ("EDIBLE VEGETABLE OIL" OR "VEGETABLE OIL"
      OR "SOYBEAN OIL" OR "SOYBEAN SEED OIL" OR "CORN OIL" OR "MAISE
      OIL" OR "OILS, CORN" OR "SUNFLOWER OIL") AND (WAX OR "WAXES")

=> S (A23L 27/12 OR A23L 27/14 OR A23L 27/24 OR A23L 27/60 OR A23L 29/10 OR A23L
33/15 OR A23D 7/00)/IPC

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1920 A23L 27/12/IPC
     (A23L0027-12/IPC)
2573 A23L 27/14/IPC
     (A23L0027-14/IPC)
3173 A23L 27/24/IPC
     (A23L0027-24/IPC)
11244 A23L 27/60/IPC
      (A23L0027-60/IPC)
4479 A23L 29/10/IPC
     (A23L0029-10/IPC)
13715 A23L 33/15/IPC
     (A23L0033-15/IPC)
5316 A23D 7/00/IPC
     (A23D0007-00/IPC)
L2 39684 (A23L 27/12 OR A23L 27/14 OR A23L 27/24 OR A23L 27/60 OR A23L
      29/10 OR A23L 33/15 OR A23D 7/00)/IPC

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=> S L1 AND L2

L3 5 L1 AND L2

=> D L3 1-5 ABS BIB HI

'HI' IS NOT A VALID FORMAT FOR FILE 'CAPLUS'

For a complete list of valid display formats and field codes,
enter HELP FORMAT or HELP DFIELDS at an arrow prompt (=>).

If you need further assistance, contact your local Help Desk.

TYPE "END" TO RETURN TO AN ARROW PROMPT OR
ENTER DISPLAY FORMAT (BIB):BIB

L3 ANSWER 1 OF 5 CAPLUS COPYRIGHT 2025 ACS on STN
[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2024:1075335 CAPLUS [Full-text](#)
DN 186:367021
TI Toppings, creams, and culinary compositions comprising micellar casein
IN Nair, Pulari Krishnakutty; Bissonnette, Simon; Campbell, Shawn
PA Rich Products Corporation, USA
UO RICH PRODUCTS CORPORATION
UOS Rich Products
SO PCT Int. Appl., 61pp.
CODEN: PIXXD2
DT Patent
LA English
FAN.CNT 1
PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2024102712	A1	20240516	English	PDF PDF+ Interactive
KR 2025121007	A	20250811	Korean	PDF
CN 120475903	A	20250812	Chinese	PDF

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2024102712	A1	20240516	WO 2023-US78917	20231107
KR 2025121007	A	20250811	KR 2025-7018775	20231107
CN 120475903	A	20250812	CN 2023-80090565	20231107
EP 4615234	A1	20250917	EP 2023-821084	20231107
IN 202547055066	A	20250613	IN 2025-47055066	20250607

PRAI US 2022-63423477 P 20221107
WO 2023-US78917 W 20231107

PATENT NO.	KIND	STATUS	STATUS DATE
WO 2024102712	A1	Alive	20240523
KR 2025121007	A	Alive	20250828
CN 120475903	A	Alive	20250821
IN 202547055066	A	Alive	20250701

OS CASFORMULTNS 2024:1075335
RE.CNT 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 120475903 A	CN 2023-80090565	Register Global Dossier
EP 4615234 A1	EP 2023-821084	Register Federated Req.
IN 202547055066 A	IN 2025-47055066	Register
KR 2025121007 A	KR 2025-7018775	Register Global Dossier
WO 2024102712 A1	WO 2023-US78917	Register Global Dossier

L3 ANSWER 2 OF 5 CAPLUS COPYRIGHT 2025 ACS on STN
[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2024:567078 CAPLUS [Full-text](#)
DN 186:98561
TI Powder mixture for supplementing dietary fats by optimizing fatty acid
content with low calorie load and high plasticity
IN Valencia, Juan Carlos
PA Colombia
SO Colomb. Pat. Appl., 12pp.
CODEN: COXXBZ
DT Patent
LA Spanish
FAN.CNT 2
PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
CO 2022012576	A1	20221021	Spanish	PDF PDF+ Interactive
WO 2024047560	A1	20240307	Spanish	PDF PDF+ Interactive

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
CO 2022012576	A1	20221021	CO 2022-12576	20220902
WO 2024047560	A1	20240307	WO 2023-IB58587	20230830

PRAI

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
CO 2022012576	A1	Alive	20221027
WO 2024047560	A1	Alive	20240314

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CO 2022012576 A1	CO 2022-12576	Register
WO 2024047560 A1	WO 2023-IB58587	Register Global Dossier

L3

ANSWER 3 OF 5

CAPLUS

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[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN

2024:511983

CAPLUS

[Full-text](#)

DN

186:98565

TI

Powder mixture for supplementing dietary fats by optimizing fatty acid content with low calorie load and high plasticity

IN

Valencia Aguilar, Juan Carlos

PA

Colombia

SO

PCT Int. Appl., 17pp.

CODEN: PIXXD2

DT

Patent

LA

Spanish

FAN.CNT 2

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2024047560	A1	20240307	Spanish	PDF PDF+ Interactive
CO 2022012576	A1	20221021	Spanish	PDF PDF+ Interactive

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2024047560	A1	20240307	WO 2023-IB58587	20230830
CO 2022012576	A1	20221021	CO 2022-12576	20220902

PRAI

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
WO 2024047560	A1	Alive	20240314
CO 2022012576	A1	Alive	20221027

RE.CNT 3

THERE ARE 3 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CO 2022012576 A1	CO 2022-12576	Register
WO 2024047560 A1	WO 2023-IB58587	Register Global Dossier

L3

ANSWER 4 OF 5

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[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN

2010:150856

CAPLUS

[Full-text](#)

DN

152:190930

TI

Composition for reducing the NaCl content in food products

IN

Barnekow, Sylvia; Barnekow, Rainer; Sabater-Luentzel, Christopher

PA

Symrise GmbH & Co. KG, Germany

UO

SYMRISE AG

UOS

Symrise

SO

U.S. Pat. Appl. Publ., 13pp.

CODEN: USXXCO

DT

Patent

LA

English

FAN.CNT 1

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
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	PATENT NO.	KIND	DATE	LANGUAGE	PDF	PDF+	Interactive
PI	US 20100028496	A1	20100204	English	PDF	PDF+	Interactive
	US 8309158	B2	20121113	English	PDF		
	EP 2156748	B1	20110921	German	PDF		
PRAI	US 20100028496	A1	20100204	US 2009-507365			20090722
	US 8309158	B2	20121113				
	EP 2156748	A1	20100224	EP 2009-166041			20090721
	EP 2156748	B1	20110921				
PSPI	AT 524978	T	20111015	AT 2009-166041			20090721
	US 2008-61084818	P	20080730				

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OS CASFORMULTNS 2010:150856

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
AT 524978 T	AT 2009-166041	Register
EP 2156748 A1	EP 2009-166041	Register Federated Req.
EP 2156748 B1	EP 2009-166041	Register Federated Req.
US 20100028496 A1	US 2009-507365	Register Global Dossier
US 8309158 B2	US 2009-507365	Register Global Dossier

L3 ANSWER 5 OF 5 CAPLUS COPYRIGHT 2025 ACS on STN
[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 1999:193824 CAPLUS [Full-text](#)

DN 130:253965

TI Nonseparable compositions of starch and water-immiscible organic materials, preparation thereof, and use in formulations

IN Eskins, Kenneth; Fanta, George F.

PA United States Dept. of Agriculture, USA

UO GOVERNMENT OF THE UNITED STATES

UOS Government of the United States

SO U.S., 26 pp., Cont.-in-part of U.S. 5,676,994.
CODEN: USXXAM

DT Patent

LA English

FAN.CNT 2

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
US 5882713	A	19990316	English	PDF PDF+ Interactive

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 5882713	A	19990316	US 1997-806134	19970225
US 5676994	A	19971014	US 1996-687126	19960724

PRAI US 1994-233173 A1 19940426

US 1996-687126 A2 19960724

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
US 5882713	A	Dead	20201107
US 5676994	A	Dead	20201107

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
OSC.G 53 THERE ARE 53 CAPLUS RECORDS THAT CITE THIS RECORD (78 CITINGS)
RE.CNT 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
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US 5676994 A US 1996-687126 [Register](#)
US 5882713 A US 1997-806134 [Register](#)

=> S (Glucides OR starch OR "Corn starch" OR "Cassava" OR "Manihot esculenta")
AND ("Edible vegetable oil" OR "Vegetable oil" OR "Soybean oil" OR "Soybean seed
oil" OR "Corn oil" OR "Maise oil" OR "Oils, corn" OR "Sunflower oil") AND
("Organogel" OR "Oleogels")

921 GLUCIDES
522183 STARCH
419821 "CORN"
522183 "STARCH"
40225 "CORN STARCH"
 ("CORN"(W)"STARCH")
31392 "CASSAVA"
23155 "MANIHOT"
31806 "ESCULENTA"
20656 "MANIHOT ESCULENTA"
 ("MANIHOT"(W)"ESCULENTA")
172761 "EDIBLE"
363079 "VEGETABLE"
2287583 "OIL"
2340 "EDIBLE VEGETABLE OIL"
 ("EDIBLE"(W)"VEGETABLE"(W)"OIL")
363079 "VEGETABLE"
2287583 "OIL"
66996 "VEGETABLE OIL"
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414657 "SOYBEAN"
2287583 "OIL"
115272 "SOYBEAN OIL"
 ("SOYBEAN"(W)"OIL")
414657 "SOYBEAN"
651103 "SEED"
2287583 "OIL"
151 "SOYBEAN SEED OIL"
 ("SOYBEAN"(W)"SEED"(W)"OIL")
419821 "CORN"
2287583 "OIL"
43567 "CORN OIL"
 ("CORN"(W)"OIL")
34 "MAISE"
2287583 "OIL"
0 "MAISE OIL"
 ("MAISE"(W)"OIL")
947788 "OILS"
419821 "CORN"
292 "OILS, CORN"
 ("OILS"(W)"CORN")
84592 "SUNFLOWER"
2287583 "OIL"
44860 "SUNFLOWER OIL"
 ("SUNFLOWER"(W)"OIL")
3237 "ORGANOGE"
1454 "OLEOGELS"
L4 27 (GLUCIDES OR STARCH OR "CORN STARCH" OR "CASSAVA" OR "MANIHOT
 ESCULENTA") AND ("EDIBLE VEGETABLE OIL" OR "VEGETABLE OIL" OR
 "SOYBEAN OIL" OR "SOYBEAN SEED OIL" OR "CORN OIL" OR "MAISE OIL"
 OR "OILS, CORN" OR "SUNFLOWER OIL") AND ("ORGANOGE" OR "OLEOGE
 LS")

=> S L4 AND PD<=20220902

59744138 PD<=20220902
 (PD<=20220902)

L5 7 L4 AND PD<=20220902

=> S L2 AND L5

L6 1 L2 AND L5

=> D L6 ABS BIB

L6 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2025 ACS on STN

AB The present invention is directed towards **organogel** compns. Processes for producing such **organogel** compns. are further disclosed. The present invention is also directed towards uses of the novel **organogel** compns. in foods, beverages, nutraceuticals, pharmaceuticals, pet food, or animal feed. Thus, yellow cake formulation comprises cake flour 22.56, shortening 9.95, **organogel** 0.2, granulated sugar 27.07, salt 0.85, baking powder 1.47, non-fat dry milk 2.60, water 18.26, whole eggs 16.92, and flavor 0.11 %.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2011:1474028 CAPLUS [Full-text](#)

DN 155:637026

TI Food compositions comprising organogels for use in foods, beverages, nutraceuticals, pharmaceuticals, pet food, or animal feed

IN Baseeth, Shireen; Sebree, Bruce

PA Archer Daniels Midland Company, USA

UO ARCHER-DANIELS-MIDLAND CO

UOS Archer-Daniels-Midland

SO PCT Int. Appl., 36pp.

CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 4

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2011143566	A1	20111117	English	PDF PDF+ Interactive
AU 2011252887	B2	20160512	English	PDF
CN 102946866	A	20130227	Chinese	PDF
JP 2013531479	T	20130808	Japanese	PDF
JP 5901617	B2	20160413	Japanese	PDF
US 20120100251	A1	20120426	English	PDF PDF+ Interactive
US 8846126	B2	20140930	English	PDF PDF+ Interactive
US 20130095221	A1	20130418	English	PDF
US 20140242246	A9	20140828	English	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2011143566	A1	20111117	WO 2011-US36448	20110513
CA 2800315	A1	20111117	CA 2011-2800315	20110513
AU 2011252887	A1	20121129	AU 2011-252887	20110513
AU 2011252887	B2	20160512		
IL 222928	A	20121231	IL 2011-222928	20110513
CN 102946866	A	20130227	CN 2011-80030757	20110513
EP 2568963	A1	20130320	EP 2011-781352	20110513
JP 2013531479	T	20130808	JP 2013-510341	20110513
JP 5901617	B2	20160413		
ZA 2012009429	A	20140226	ZA 2012-9429	20110513
BR 112012029040	A2	20160802	BR 2012-112012029040	20110513
US 20120100251	A1	20120426	US 2012-13344114	20120105
US 8846126	B2	20140930	US 2012-13376864	20120914
US 20130095221	A1	20130418		
US 20140242246	A9	20140828		
MX 2012013200	A	20140227	MX 2012-13200	20121113
IN 2012DN10634	A	20140926	IN 2012-DN10634	20121206

PRAI US 2010-61334766 P 20100514

US 2008-61114510 P 20081114

WO 2009-US64407 A 20091113

US 2011-13128530 A2 20110510

WO 2011-US36448 W 20110513

US 2011-13376864 A2 20111208

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
WO 2011143566	A1	Dead	20201201
CA 2800315	A1	Dead	20201121
AU 2011252887	A1	Alive	20201121
AU 2011252887	B2	Alive	20201120
IL 222928	A	Alive	20201121
CN 102946866	A	Dead	20201121

EP 2568963	A1	Dead	20201203
JP 2013531479	T	Alive	20201121
JP 5901617	B2	Alive	20201121
ZA 2012009429	A	Alive	20201121
BR 112012029040	A2	Dead	20201121
US 20120100251	A1	Dead	20201121
US 8846126	B2	Alive	20201121
US 20130095221	A1	Alive	20201120
US 20140242246	A9	Alive	20201121
MX 2012013200	A	Alive	20201121
IN 2012DN10634	A	Alive	20250402

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OS CASFORMULTNS 2011:1474028

OSC.G 4 THERE ARE 4 CAPLUS RECORDS THAT CITE THIS RECORD (4 CITINGS)

RE.CNT 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
AU 2011252887 A1	AU 2011-252887	Register
AU 2011252887 B2	AU 2011-252887	Register
BR 112012029040 A2	BR 2012-112012029040	Register
CA 2800315 A1	CA 2011-2800315	Register
CN 102946866 A	CN 2011-80030757	Register Global Dossier
EP 2568963 A1	EP 2011-781352	Register Federated Req.
IL 222928 A	IL 2011-222928	Register
IN 2012DN10634 A	IN 2012-DN10634	Register
JP 2013531479 T	JP 2013-510341	Register Global Dossier
JP 5901617 B2	JP 2013-510341	Register Global Dossier
MX 2012013200 A	MX 2012-13200	Register
US 20120100251 A1	US 2012-13344114	Register Global Dossier
US 20130095221 A1	US 2012-13376864	Register Global Dossier
US 20140242246 A9	US 2012-13376864	Register Global Dossier
US 8846126 B2	US 2012-13376864	Register Global Dossier
WO 2011143566 A1	WO 2011-US36448	Register Global Dossier

=> D L5 1-7 ABS BIB HITSTR

L5 ANSWER 1 OF 7 CAPLUS COPYRIGHT 2025 ACS on STN

AB Structuring edible oil into solid fat without trans fat is massive technol. challenge in the food industry. Here, amphiphilic octenyl succinic anhydride (OSA) starches with different mol. structures (OSA-1, OSA-2, and OSA-3) were used as stabilizers to transform liq. oil into soft-solid high internal phase emulsions (HIPE), and HIPE as template were further constructed **oleogels**, which explored mol. structures of OSA starches in relation to their ability to stabilize HIPE and **oleogels**. OSA-3 with the highest degree of substitution (DS) and smallest hydrodynamic radius (Rh), could decrease interfacial tension effectively, but exhibit weak rheol. behavior of HIPE. DS of OSA-1 was the lowest, which displayed the lowest adsorption towards interface. Compared with OSA-1 and OSA-3, OSA-2 exhibited larger Rh and moderate DS, could form compact structure as crosslinkers in the bulk phase and at the interface to create higher values of storage modulus of HIPE, even resisted the structural deformation under large strain. These results indicated emulsification was controlled by DS, but the structure and rheol. behavior of HIPE depended principally on Rh. Addnl., among three OSA starches, OSA-2 was an appropriate material for prepg. **oleogels** with stable structure and higher mech. strength, which could be used as margarine alternative and displayed comparable textural property to the std. cake. This finding demonstrates deep understanding of structure-function relationship between mol. structures of OSA starches and ability to stabilize HIPE and **oleogels**, providing the tech. support for the application of OSA starches in the field of trans free fat.

AN 2021:1346587 CAPLUS [Full-text](#)

TI Molecular structures of octenyl succinic anhydride modified starches in relation to their ability to stabilize high internal phase emulsions and **oleogels**

AU Liu, Xiao; Ding, Suwei; Wu, Jihong; Liu, Guodong; Wei, Jiaojiao; Yang, Fan; Liu, Xingxun

CS Lab of Food Soft Matter Structure and Advanced Manufacturing, College of Food Science and Engineering/Collaborative Innovation Center for Modern Grain Circulation and Safety/Key Laboratory of Grains and Oils Quality Control and Processing, Nanjing University of Finance and Economics, Nanjing, 210023, Peop. Rep. China

SO Food Hydrocolloids ([2021](#)), 120, 106953

DOI 10.1016/j.foodhyd.2021.106953

PB Elsevier Ltd.

DT Journal; (online computer file)

LA English

IT INDEXING IN PROGRESS

OSC.G 23 THERE ARE 23 CAPLUS RECORDS THAT CITE THIS RECORD (23 CITINGS)

RE.CNT 33 THERE ARE 33 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 2 OF 7 CAPLUS COPYRIGHT 2025 ACS on STN

AB Emulgels and bigels are, resp., partial and total gelified forms of emulsions that can increase stability and bring different permeation and diffusion properties for traditional oil and water mixts. This work investigated the stability, rheol. behavior, and microstructure of bigels and emulgels through a topical application perspective. Candelilla wax (CW)/[sunflower oil](#) (5/95) organogels or pure [sunflower oil](#) was used to obtain dil. (5% oily phase) and concd. (40% oily phase) emulsions. It was used three different aq. phases with each oily phase and oil load: water, sodium polyacrylate hydrogel, and modified [starch](#) hydrogel. Dil. emulsions showed better stability with sodium polyacrylate hydrogel forming oil-in-water bigels and emulgels while concd. emulsions were stable only in water-in-oil emulgels. Thixotropy, network strength, and thermal stability were modulated by the oily phase and concn. used. Concd. emulgels showed higher spreadability, but strong temp.-dependency. Dild. emulgels and bigels showed high hydrogel influence on stability and rheol. properties obsd. The results showed the potential of CW organogels to stabilize and modify sensory attributes in bigels and emulgels for topical applications.

AN 2020:2274886 CAPLUS [Full-text](#)

DN 175:377715

TI Influence of Aqueous Matrices into Candelilla Wax Organogels Emulsions for Topical Applications

AU Botega, Daniele Cristina Zulim; Nogueira, Cecilia; Martins de Moura, Naine; Martinez, Renata Miliani; Rodrigues, Cristiane; Barrera-Arellano, Daniel

CS Research and Innovation Department, Chemyunion Quimica Ltda, Sorocaba, Sao Paulo, 18087-101, Brazil

SO Journal of the American Oil Chemists' Society ([2021](#)), 98(3), 317-328

DOI 10.1002/aocs.12438

PB John Wiley & Sons, Inc.

DT Journal; (online computer file)

LA English

OSC.G 12 THERE ARE 12 CAPLUS RECORDS THAT CITE THIS RECORD (12 CITINGS)

RE.CNT 58 THERE ARE 58 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 3 OF 7 CAPLUS COPYRIGHT 2025 ACS on STN

AB Polyglyceryl fatty acid ester (PGE) was used as organogelator to structure [sunflower oil](#). Macroscopic properties, microstructures, interaction force of organogels were systematic analyzed using rheometer, pulsed NMR (pNMR), differential scanning calorimetry (DSC), polarizing light microscope (PLM), X-ray diffraction (XRD), and fourier transform IR spectroscopy (FTIR), resp. In addn., organogels were evaluated as a shortening replacer applied in bread. Macroscopic properties were related to the space-spanning networks formed through surface interactions among cryst. such as hydrogen bonds and electrostatic interaction. Higher organogelators concn. resulted in more compact network which provided lower oil loss, higher firmness and G'. Melting and collapsing of cryst. structure resulted in the transformation of [organogel](#) from solid-like state to liq. state. In bread making process, the cryst. network formed by PGE could imitated the functions of cryst. network structures formed by triacylglycerol. This investigation was beneficial for expanding potential applications of PGE in organgels.

AN 2019:1754727 CAPLUS [Full-text](#)
 DN 176:368304
 TI Organogels based on the polyglyceryl fatty acid ester and **sunflower oil**: Macroscopic property, microstructure, interaction force, and application
 AU Meng, Zong; Guo, Ying; Wang, Yong; Liu, Yuanfa
 CS Beijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Technology and Business University (BTBU), Beijing, 100048, Peop. Rep. China
 SO LWT--Food Science and Technology (**2019**), 116, 108590
 CODEN: LSTWB3; ISSN: 0023-6438
 DOI 10.1016/j.lwt.2019.108590
 PB Elsevier Ltd.
 DT Journal; (online computer file)
 LA English
 OSC.G 11 THERE ARE 11 CAPLUS RECORDS THAT CITE THIS RECORD (11 CITINGS)
 RE.CNT 37 THERE ARE 37 CITED REFERENCES AVAILABLE FOR THIS RECORD
 ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 4 OF 7 CAPLUS COPYRIGHT 2025 ACS on STN
 AB A cosmetic compn. for topical use in rosacea and / or in support of the medical topical or systemic treatment of rosacea is described; the compn. is an oleogel and water in concn. between 0% by wt. and up to max. 3 wt%, has at least one fat component in concn. between 60% by wt. and 95% by wt. in the compn. included, the compn. contg. azelaic acid, betulinic acid or a mixt. of azelaic acid betulinic acid, the concn. of betulinic acid between 0.01% by wt. and 0.5% by wt. and the concn. of azelaic acid between 0.1% by wt. and 2 % by wt., and the compn. contg. at least one phospholipid in a concn. between 0.1% by wt. and 10% by wt.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2018:1692280 CAPLUS [Full-text](#)
 DN 169:373423
 TI Cosmetic oleogel composition comprising fat, azelaic acid, betulinic acid, and phospholipid, for topical use rosacea
 IN Lautenschlaeger, Hans; Kloss, Juergen
 PA KOKO Kosmetikvertrieb GmbH & Co. KG, Germany
 UO KOKO KOSMETIKVERTRIEB
 UOS KOKO KOSMETIKVERTRIEB
 SO Ger. Offen., 12pp.
 CODEN: GWXXBX
 DT Patent
 LA German
 FAN.CNT 1
 PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
DE 102017002125	A1	20180913	German	PDF PDF+ Interactive

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
DE 102017002125	A1	20180913	DE 2017-102017002125	20170308

PRAI DE 2017-102017002125 20170308

PATENT NO.	KIND	STATUS	STATUS DATE
DE 102017002125	A1	Dead	20240912

OS CASFORMULTNS 2018:1692280

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
DE 102017002125 A1	DE 2017-102017002125	Register

L5 ANSWER 5 OF 7 CAPLUS COPYRIGHT 2025 ACS on STN
 AB The title cosmetic is made of **vegetable oil**, grease gel agent, hydrogel adhesive, polyvinyl alc., glycerol, substrate emulsifying agent and water, etc. The title method comprises: forming **organogel** from liq. **vegetable oil** gelation by using some special org. micromol. gels, adding the melted **organogel** into the same temp. hydrogel, adding a small amt. of emulsifying agent and **organogel** stabilizer, stirring, homogenizing, cooling to 45 °C, adding trace amts. of essence and

preservatives, etc. Prodn. process includes the processes such as the prepn., matching adjuvant, emulsifying, homogenizing, packaging of **organogel**. The method for producing double-gel cosmetic based on **organogel** and hydrogel is green and safe, stable in performance, can be loaded with fat-sol. active ingredients, and is suitable for being used in different seasons.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2017:1139296 CAPLUS [Full-text](#)

DN 167:237685

TI Preparation method of double-gel cosmetic based on **organogel** and hydrogel

IN Ma, Chuanguo; Li, Sheng; Zheng, Shumin

PA Henan University of Technology, Peop. Rep. China

UO HENAN UNIVERSITY OF TECHNOLOGY

UOS Henan Univ. of Tech.

SO Faming Zhuanli Shenqing, 6pp.

CODEN: CNXXEV

DT Patent

LA Chinese

FAN.CNT 1

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
CN 106937917	A	20170711	Chinese	PDF PDF+ Interactive

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
CN 106937917	A	20170711	CN 2016-10001647	20160105

PRAI CN 2016-10001647

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
CN 106937917	A	Dead	20210202

OS CASFORMULTNS 2017:1139296

OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 106937917 A	CN 2016-10001647	Register Global Dossier

L5 ANSWER 6 OF 7 CAPLUS COPYRIGHT 2025 ACS on STN

AB **Sunflower oil** organogels and their emulsions were incorporated in frankfurters to partially replace pork backfat. Nine frankfurter treatments were made with 20% total fat content. Control treatment contained 20% pork backfat and the other eight treatments were formulated with 10% pork backfat and 10% structured **sunflower oil** in the form of organogels or **organogel**-in-water emulsions (made with various ratios of γ -oryzanol and phytosterols). No differences in the pH and oxidn. levels of the frankfurters were detected. Minor differences were detected in the color parameters L*, a* and b*. Texture profile anal. showed that frankfurters with organogels were no different from the control in any textural parameter, while treatments with emulsions had lower chewiness, hardness and gumminess values. Sensory anal. showed that all treatments had similar overall acceptability with the control, except for the some emulsion treatments that had lower acceptability. Pork backfat can be partially replaced by organogels, without considerably affecting the overall physicochem. and sensorial properties of the frankfurters.

AN 2016:1051822 CAPLUS [Full-text](#)

DN 166:304151

TI **Sunflower oil** organogels and **organogel**-in-water emulsions (part II): Implementation in frankfurter sausages

AU Panagiotopoulou, E.; Moschakis, T.; Katsanidis, E.

CS Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Thessaloniki, Greece

SO LWT--Food Science and Technology (**2016**), 73, 351-356

CODEN: LSTWB3; ISSN: 0023-6438

DOI 10.1016/j.lwt.2016.06.006

PB Elsevier Ltd.

DT Journal; (online computer file)

LA English

OSC.G 76 THERE ARE 76 CAPLUS RECORDS THAT CITE THIS RECORD (77 CITINGS)

RE.CNT 24 THERE ARE 24 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L5 ANSWER 7 OF 7 CAPLUS COPYRIGHT 2025 ACS on STN

AB The present invention is directed towards **organogel** compns. Processes for producing such **organogel** compns. are further disclosed. The present invention is also directed towards uses of the novel **organogel** compns. in foods, beverages, nutraceuticals, pharmaceuticals, pet food, or animal feed. Thus, yellow cake formulation comprises cake flour 22.56, shortening 9.95, **organogel** 0.2, granulated sugar 27.07, salt 0.85, baking powder 1.47, non-fat dry milk 2.60, water 18.26, whole eggs 16.92, and flavor 0.11 %.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2011:1474028 CAPLUS [Full-text](#)

DN 155:637026

TI Food compositions comprising organogels for use in foods, beverages, nutraceuticals, pharmaceuticals, pet food, or animal feed

IN Baseeth, Shireen; Sebree, Bruce

PA Archer Daniels Midland Company, USA

UO ARCHER-DANIELS-MIDLAND CO

UOS Archer-Daniels-Midland

SO PCT Int. Appl., 36pp.

CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 4

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2011143566	A1	20111117	English	PDF PDF+ Interactive
AU 2011252887	B2	20160512	English	PDF
CN 102946866	A	20130227	Chinese	PDF
JP 2013531479	T	20130808	Japanese	PDF
JP 5901617	B2	20160413	Japanese	PDF
US 20120100251	A1	20120426	English	PDF PDF+ Interactive
US 8846126	B2	20140930	English	PDF PDF+ Interactive
US 20130095221	A1	20130418	English	PDF
US 20140242246	A9	20140828	English	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2011143566	A1	20111117	WO 2011-US36448	20110513
CA 2800315	A1	20111117	CA 2011-2800315	20110513
AU 2011252887	A1	20121129	AU 2011-252887	20110513
AU 2011252887	B2	20160512		
IL 222928	A	20121231	IL 2011-222928	20110513
CN 102946866	A	20130227	CN 2011-80030757	20110513
EP 2568963	A1	20130320	EP 2011-781352	20110513
JP 2013531479	T	20130808	JP 2013-510341	20110513
JP 5901617	B2	20160413		
ZA 2012009429	A	20140226	ZA 2012-9429	20110513
BR 112012029040	A2	20160802	BR 2012-112012029040	20110513
US 20120100251	A1	20120426	US 2012-13344114	20120105
US 8846126	B2	20140930	US 2012-13376864	20120914
US 20130095221	A1	20130418		
US 20140242246	A9	20140828		
MX 2012013200	A	20140227	MX 2012-13200	20121113
IN 2012DN10634	A	20140926	IN 2012-DN10634	20121206

PRAI US 2010-61334766 P 20100514
US 2008-61114510 P 20081114
WO 2009-US64407 A 20091113
US 2011-13128530 A2 20110510
WO 2011-US36448 W 20110513
US 2011-13376864 A2 20111208

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
WO 2011143566	A1	Dead	20201201
CA 2800315	A1	Dead	20201121
AU 2011252887	A1	Alive	20201121
AU 2011252887	B2	Alive	20201120
IL 222928	A	Alive	20201121

CN	102946866	A	Dead	20201121
EP	2568963	A1	Dead	20201203
JP	2013531479	T	Alive	20201121
JP	5901617	B2	Alive	20201121
ZA	2012009429	A	Alive	20201121
BR	112012029040	A2	Dead	20201121
US	20120100251	A1	Dead	20201121
US	8846126	B2	Alive	20201121
US	20130095221	A1	Alive	20201120
US	20140242246	A9	Alive	20201121
MX	2012013200	A	Alive	20201121
IN	2012DN10634	A	Alive	20250402

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OS CASFORMULTNS 2011:1474028

OSC.G 4 THERE ARE 4 CAPLUS RECORDS THAT CITE THIS RECORD (4 CITINGS)

RE.CNT 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
AU 2011252887 A1	AU 2011-252887	Register
AU 2011252887 B2	AU 2011-252887	Register
BR 112012029040 A2	BR 2012-112012029040	Register
CA 2800315 A1	CA 2011-2800315	Register
CN 102946866 A	CN 2011-80030757	Register Global Dossier
EP 2568963 A1	EP 2011-781352	Register Federated Reg.
IL 222928 A	IL 2011-222928	Register
IN 2012DN10634 A	IN 2012-DN10634	Register
JP 2013531479 T	JP 2013-510341	Register Global Dossier
JP 5901617 B2	JP 2013-510341	Register Global Dossier
MX 2012013200 A	MX 2012-13200	Register
US 20120100251 A1	US 2012-13344114	Register Global Dossier
US 20130095221 A1	US 2012-13376864	Register Global Dossier
US 20140242246 A9	US 2012-13376864	Register Global Dossier
US 8846126 B2	US 2012-13376864	Register Global Dossier
WO 2011143566 A1	WO 2011-US36448	Register Global Dossier

=> S (Glucides OR starch OR "Corn starch" OR "Cassava" OR "Manihot esculenta")
AND ("Edible vegetable oil" OR "Vegetable oil" OR "Soybean oil" OR "Soybean seed
oil" OR "Corn oil" OR "Maise oil" OR "Oils, corn" OR "Sunflower oil")

```

921 GLUCIDES
522183 STARCH
419821 "CORN"
522183 "STARCH"
40225 "CORN STARCH"
      ("CORN"(W)"STARCH")
31392 "CASSAVA"
23155 "MANIHOT"
31806 "ESCULENTA"
20656 "MANIHOT ESCULENTA"
      ("MANIHOT"(W)"ESCULENTA")
172761 "EDIBLE"
363079 "VEGETABLE"
2287583 "OIL"
2340 "EDIBLE VEGETABLE OIL"
      ("EDIBLE"(W)"VEGETABLE"(W)"OIL")
363079 "VEGETABLE"
2287583 "OIL"
66996 "VEGETABLE OIL"
      ("VEGETABLE"(W)"OIL")
414657 "SOYBEAN"
2287583 "OIL"
115272 "SOYBEAN OIL"
      ("SOYBEAN"(W)"OIL")
414657 "SOYBEAN"
651103 "SEED"
2287583 "OIL"
151 "SOYBEAN SEED OIL"
      ("SOYBEAN"(W)"SEED"(W)"OIL")
419821 "CORN"

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2287583 "OIL"
43567 "CORN OIL"
("CORN"(W)"OIL")
34 "MAISE"
2287583 "OIL"
0 "MAISE OIL"
("MAISE"(W)"OIL")
947788 "OILS"
419821 "CORN"
292 "OILS, CORN"
("OILS"(W)"CORN")
84592 "SUNFLOWER"
2287583 "OIL"
44860 "SUNFLOWER OIL"
("SUNFLOWER"(W)"OIL")
L7 20714 (GLUCIDES OR STARCH OR "CORN STARCH" OR "CASSAVA" OR "MANIHOT
ESCULENTA") AND ("EDIBLE VEGETABLE OIL" OR "VEGETABLE OIL" OR
"SOYBEAN OIL" OR "SOYBEAN SEED OIL" OR "CORN OIL" OR "MAISE OIL"
OR "OILS, CORN" OR "SUNFLOWER OIL")

=> S L2 AND L7

L8 949 L2 AND L7

=> S L8 AND PD<=20220902

59744138 PD<=20220902
(PD<=20220902)

L9 773 L8 AND PD<=20220902

=> S (beeswax OR "Yellow wax")

28320 BEESWAX
466686 "YELLOW"
207654 "WAX"
522 "YELLOW WAX"
("YELLOW"(W)"WAX")

L10 28639 (BEESWAX OR "YELLOW WAX")

=> S L9 AND L10

L11 23 L9 AND L10

=> D L11 1-23 ABS BIB HITSTR

L11 ANSWER 1 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The present invention relates to compns. for coating a chocolate product,
wherein the compn. comprises a **vegetable oil**, water, a wax, one or
more sugars and one or more additives selected from the group consisting
of a humectant, an emulsifier, a **starch** or deriv. thereof, an acidity
regulator and a preservative. The present invention also relates to
processes for producing the compns.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2022:1301157 CAPLUS [Full-text](#)

DN 178:337845

TI Compositions for coating chocolate

IN Cater, Nathan Kingsley

PA Masterol Foods Pty. Ltd., Australia

UO MASTEROL FOODS

UOS MASTEROL FOODS

SO PCT Int. Appl., 33pp.

CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 1

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2022099384	A1	20220519	English	PDF PDF+ Interactive
AU 2021378641	A1	20230622	English	PDF
AU 2021378641	A9	20250109	English	PDF

PI	CN 116507222	A	20230728	Chinese	PDF
	JP 2023548946	T	20231121	Japanese	PDF
	US 20240016175	A1	20240118	English	PDF
	IN 202317033506	A	20240809	English	PDF
PRAI	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
	WO 2022099384	A1	20220519	WO 2021-AU51358	20211116
	AU 2021378641	A1	20230622	AU 2021-378641	20211116
	AU 2021378641	A9	20250109		
	CN 116507222	A	20230728	CN 2021-80077023	20211116
	EP 4243623	A1	20230920	EP 2021-890416	20211116
	JP 2023548946	T	20231121	JP 2023-528986	20211116
	US 20240016175	A1	20240118	US 2023-18036770	20230512
	IN 202317033506	A	20240809	IN 2023-17033506	20230512
	AU 2020-904220	A	20201116		
PSPI	WO 2021-AU51358	W	20211116		

PSPI	PATENT NO.	KIND	STATUS	STATUS DATE
	WO 2022099384	A1	Dead	20250717
	AU 2021378641	A1	Alive	20230629
	AU 2021378641	A9	Alive	20230629
	CN 116507222	A	Alive	20230803
	EP 4243623	A1	Alive	20230921
	JP 2023548946	T	Alive	20231130
	US 20240016175	A1	Alive	20240125
	IN 202317033506	A	Alive	20250402

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OS CASFORMULTNS 2022:1301157

OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)

RE.CNT 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
AU 2021378641 A1	AU 2021-378641	Register
AU 2021378641 A9	AU 2021-378641	Register
CN 116507222 A	CN 2021-80077023	Register Global Dossier
EP 4243623 A1	EP 2021-890416	Register Federated Req.
IN 202317033506 A	IN 2023-17033506	Register
JP 2023548946 T	JP 2023-528986	Register Global Dossier
US 20240016175 A1	US 2023-18036770	Register Global Dossier
WO 2022099384 A1	WO 2021-AU51358	Register Global Dossier

L11 ANSWER 2 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The present invention discloses a processing formula of a novel Vitamin D calcium supplement soft capsule. The specific prepn. method comprises the following steps: step I, the corresponding parts by wt. of calcium carbonate, vitamin D3, fish scale collagen protein, **beeswax**, soybean salad oil, magnesium stearate, glucose, **starch**, citric acid, dietary fiber and vitamin complex are weighed for later use; step II, a technician selects materials according to the prepn. scheme, and selects equipment according to an equipment list for trial operation and step III, glycerin and pure water are injected into a rubber-dissolving tank and are stirred and heated to 65-75 DEG C, then, gelatin is added, stirring is continued for 20-30 min and then, vacuum deaeration is performed to obtain acapsule body for later use. The formula of the invention is reasonable, the vitamin D3 calcium is easier to absorb than general dosage-form calcium; the dietary fiber and the vitamin complex are conducive to supplement of vitamins and dietary fiber; the nutrition is more comprehensive; and the formula is easy to obtain, and has low cost.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2020:1858440 CAPLUS [Full-text](#)

DN 174:966578

TI Processing formula of a new type of vitamin D calcium supplement soft capsule

IN Wu, Yamu

PA Guangdong Yanling Life Technology Co., Ltd., Peop. Rep. China

UO GUANGDONG YANLING LIFE TECH

UOS GUANGDONG YANLING LIFE TECH

SO Faming Zhuanli Shenqing, 6pp.
CODEN: CNXXEV
DT Patent
LA Chinese
FAN.CNT 1
PPPI

	PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
	CN 111685329	A	20200922	Chinese	PDF PDF+ Interactive

PI

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
	CN 111685329	A	20200922	CN 2020-10572884	20200622

PRAI CN 2020-10572884
PSPI

	PATENT NO.	KIND	STATUS	STATUS DATE
	CN 111685329	A	Dead	20230831

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 111685329 A	CN 2020-10572884	Register Global Dossier

L11 ANSWER 3 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN
AB The invention relates to the field of food, medicine and health products.
The compn. is prepd. from (by wt. parts): oil phase without peculiar smell
10-100, fat-sol. nutrients 10-180, capsule material 80-1000, and oil-based
correctant 10-100. The compn. has the advantages of good water soly.,
high body absorption rate, good taste and various consumption ways.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2018:1670152 CAPLUS [Full-text](#)

DN 169:388102

TI Microcapsule powder composition containing oil without peculiar smell and
preparation process thereof

IN Chen, Man; Kou, Shuang; She, Zuoyan

PA Beijing Suwei Biotechnology Co., Ltd., Peop. Rep. China

UO BEIJING SUWEI BIOTECHNOLOGY

UOS BEIJING SUWEI BIOTECHNOLOGY

SO Faming Zhuanli Shenqing, 18pp.

CODEN: CNXXEV

DT Patent

LA Chinese

FAN.CNT 1

PPPI

	PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
	CN 108514117	A	20180911	Chinese	PDF PDF+ Interactive

PI

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
	CN 108514117	A	20180911	CN 2018-10198524	20180309

PRAI CN 2018-10198524
PSPI

	PATENT NO.	KIND	STATUS	STATUS DATE
	CN 108514117	A	Alive	20201121

OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 108514117 A	CN 2018-10198524	Register Global Dossier

L11 ANSWER 4 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The title taste-masking compn. is esp. used for oily matter with bad
flavor, and belongs to the fields of food, drug and health-care product.
The Taste-masking compn. of the present invention comprises 10-100 wt.
parts of oil-phase correctant, 1-50 wt. parts of water-phase corrigent,
and 10-120 wt. parts of emulsifier. Compared with traditional corrigent,
the corrigent of the present invention can reach fabulous taste masking
effect by using a small dosage, and can obviously improve or shield the

bad oily fishy smell of abdominal-flavor oily matter. The present invention also provides the taste-masking compn. contg. nutritional ingredients, has complex function, and good mouthfeel, has good dissoly., and can be used for prepg. beverage products with new function.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2018:1670151 CAPLUS [Full-text](#)

DN 169:388079

TI Taste-masking composition and application thereof

IN Xu, Bohui; Kou, Shuang; She, Zuoyan

PA Beijing Suwei Biotechnology Co., Ltd., Peop. Rep. China

UO BEIJING SUWEI BIOTECHNOLOGY

UOS BEIJING SUWEI BIOTECHNOLOGY

SO Faming Zhuanli Shenqing, 16pp.

CODEN: CNXXEV

DT Patent

LA Chinese

FAN.CNT 1

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
CN 108514118	A	20180911	Chinese	PDF PDF+ Interactive

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
CN 108514118	A	20180911	CN 2018-10198525	20180309

PRAI CN 2018-10198525

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
CN 108514118	A	Dead	20230223

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 108514118 A	CN 2018-10198525	Register Global Dossier

L11 ANSWER 5 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The title nutritional supplement, health food or pharmaceutical compn. (tablet, capsule, powder, etc.) comprises folic acid (folic acid, 5-Me tetrahydrofolate, 5-Me tetrahydrofolate calcium, formyl tetrahydrofolate, etc.), vitamin B12 (cobalamin and cyanocobalamin), vitamin K (plant-derived K1, microbes-derived K2, etc.) and food or pharmaceutical acceptable excipients. The nutritional supplement, health food or pharmaceutical compn. can be used in health care or adjuvant therapy of depression or depression tendency (depression, anxiety, schizophrenia, etc.).

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2017:1004281 CAPLUS [Full-text](#)

DN 167:139211

TI Nutritional supplement, health food or pharmaceutical composition beneficial to depression patient

IN Bai, Jie; Zhang, Lei; Wang, Binyan; Chen, Ping; Xu, Xiping

PA Shenzhen Tailede Nutrition and Health Co., Ltd., Peop. Rep. China

UO SHENZHEN TAILEDE NUTRITION AND HEALTH

UOS SHENZHEN TAILEDE NUTRITION AND HEALTH

SO Faming Zhuanli Shenqing, 9pp.

CODEN: CNXXEV

DT Patent

LA Chinese

FAN.CNT 1

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
CN 106858608	A	20170620	Chinese	PDF PDF+ Interactive
CN 106858608	B	20210706	Chinese	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
CN 106858608	A	20170620	CN 2017-10079471	20170214
CN 106858608	B	20210706		

PRAI CN 2017-10079471

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
CN 106858608	A	Alive	20201121
CN 106858608	B	Alive	20210715

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 106858608 A	CN 2017-10079471	Register Global Dossier
CN 106858608 B	CN 2017-10079471	Register Global Dossier

L11 ANSWER 6 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The present invention relates to microparticles and methods of making such microparticles that protect a bioactive substance from heat, humidity and oxidn. A microparticle comprising a bioactive substance, an agglomerating agent, an emulsifier and solid fats is disclosed. A method to produce a microparticle comprising an agglomerated bioactive substance enrobed in a double layer of solid fats and emulsifier is also disclosed.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2016:1979689 CAPLUS [Full-text](#)

DN 167:79468

TI Microencapsulation of bioactive substances and methods of making the same

IN Harel, Moti

PA Advanced BioNutrition Corp., USA

UO MERCK & CO INC

UOS Merck & Co

SO U.S. Pat. Appl. Publ., No pp. given

CODEN: USXXCO

DT Patent

LA English

FAN.CNT 2

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
US 20120058195	A1	20120308	English	PDF PDF+ Interactive
US 9445613	B2	20160920	English	PDF
WO 2010111347	A2	20100930	English	PDF PDF+ Interactive

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 20120058195	A1	20120308	US 2011-13260388	20111111
US 9445613	B2	20160920		
WO 2010111347	A2	20100930	WO 2010-US28432	20100324
WO 2010111347	A3	20110113		
PRAI US 2009-61163728	P	20090326		
WO 2010-US28432	W	20100324		

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
US 20120058195	A1	Alive	20201120
US 9445613	B2	Alive	20201121
WO 2010111347	A2	Dead	20201202
WO 2010111347	A3	Dead	20201202

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
US 20120058195 A1	US 2011-13260388	Register Global Dossier
US 9445613 B2	US 2011-13260388	Register Global Dossier
WO 2010111347 A2	WO 2010-US28432	Register Global Dossier
WO 2010111347 A3	WO 2010-US28432	Register Global Dossier

L11 ANSWER 7 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB A compn. for delivering edible salts into food products via microcapsules having a protein-polysaccharide shell matrix and an edible salt-contg. active material. A method of treating osteoporosis is also disclosed.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2016:1974284 CAPLUS [Full-text](#)

DN 167:4491

TI Microcapsules containing salts for food products

IN Lakkis, Jamileh M.; Anton, Jose Maria Garcia

PA Lipofoods, S.L., Spain
UO LIPOFOODS SL
UOS Lipofoods
SO U.S. Pat. Appl. Publ., No pp. given
CODEN: USXXCO
DT Patent
LA English
FAN.CNT 3
PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
US 20120156288	A1	20120621	English	PDF PDF+ Interactive
EP 2292102	A1	20110309	English	PDF PDF+ Interactive
WO 2011026612	A1	20110310	English	PDF PDF+ Interactive

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 20120156288	A1	20120621	US 2012-13393997	20120302
EP 2292102	A1	20110309	EP 2009-11246	20090902
WO 2011026612	A1	20110310	WO 2010-EP5362	20100901

PRAI EP 2009-11246 A 20090902
WO 2010-EP5362 W 20100901

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
US 20120156288	A1	Dead	20201121
EP 2292102	A1	Dead	20201201
WO 2011026612	A1	Dead	20201202

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
EP 2292102 A1	EP 2009-11246	Register Federated Req.
US 20120156288 A1	US 2012-13393997	Register Global Dossier
WO 2011026612 A1	WO 2010-EP5362	Register Global Dossier

L11 ANSWER 8 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The claimed topical flavoring compns. for food uses contain at least one hydrophilic flavor compd. and at least one lipophilic flavor compd. The flavor compns. are formulated as water-in-oil emulsions with continuous non-aq. phase and disperse aq. phase. The lipophilic flavor compd(s). (fatty acids, lactones, aldehydes, essential oils, terpenes) are dissolved or dispersed in the continuous phase and the hydrophilic flavor compd(s). (sugars, sweeteners, salt, org. flavor acids, monosodium glutamate, yeast exts.) are dissolved or dispersed in the disperse phase. The compns. can be used for topical application on a wide variety of food products and offer highly versatile flavoring possibilities.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2016:1503464 CAPLUS [Full-text](#)

DN 165:364067

TI Flavoring emulsions

IN McKee, Mary Amanda; Fenimore, Stephen; Toh, Kim Par

PA Givaudan SA, Switz.

UO GIVAUDAN SA

UOS Givaudan

SO PCT Int. Appl., 15pp.

CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 1

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2016142463	A1	20160915	English	PDF PDF+ Interactive
KR 2017125341	A	20171114	Korean	PDF
KR 2795312	B1	20250416	Korean	PDF
CN 107404892	A	20171128	Chinese	PDF
JP 2018509159	T	20180405	Japanese	PDF
JP 6861636	B2	20210421	Japanese	PDF
BR 112017018683	B1	20220621	Portuguese	PDF

US 20180077942	A1	20180322	English	PDF
US 11147280	B2	20211019	English	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2016142463	A1	20160915	WO 2016-EP55116	20160310
IN 201747032047	A	20170915	IN 2017-47032047	20160310
IN 417768	B	20230120		
KR 2017125341	A	20171114	KR 2017-7025304	20160310
KR 2795312	B1	20250416		
CN 107404892	A	20171128	CN 2016-80014468	20160310
EP 3267800	A1	20180117	EP 2016-709068	20160310
JP 2018509159	T	20180405	JP 2017-547965	20160310
JP 6861636	B2	20210421		
BR 112017018683	A2	20180417	BR 2017-112017018683	20160310
BR 112017018683	B1	20220621		
SG 10202108834	A1	20210929	SG 2021-10202108834	20160310
US 20180077942	A1	20180322	US 2017-15554172	20170828
US 11147280	B2	20211019		
PRAI US 2015-62132110	P	20150312		
US 2015-62262053	P	20151202		
WO 2016-EP55116	W	20160310		

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
WO 2016142463	A1	Dead	20201202
IN 201747032047	A	Alive	20250402
IN 417768	B	Alive	20250402
KR 2017125341	A	Alive	20250213
KR 2795312	B1	Alive	20250213
CN 107404892	A	Alive	20201121
EP 3267800	A1	Dead	20241003
JP 2018509159	T	Alive	20201121
JP 6861636	B2	Alive	20210430
BR 112017018683	A2	Alive	20201202
BR 112017018683	B1	Alive	20220728
SG 10202108834	A1	Alive	20211125
US 20180077942	A1	Alive	20201120
US 11147280	B2	Alive	20211122

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OS CASFORMULTNS 2016:1503464

RE.CNT 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
BR 112017018683 A2	BR 2017-112017018683	Register
BR 112017018683 B1	BR 2017-112017018683	Register
CN 107404892 A	CN 2016-80014468	Register Global Dossier
EP 3267800 A1	EP 2016-709068	Register Federated Reg.
IN 201747032047 A	IN 2017-47032047	Register
IN 417768 B	IN 2017-47032047	Register
JP 2018509159 T	JP 2017-547965	Register Global Dossier
JP 6861636 B2	JP 2017-547965	Register Global Dossier
KR 2017125341 A	KR 2017-7025304	Register Global Dossier
KR 2795312 B1	KR 2017-7025304	Register Global Dossier
SG 10202108834 A1	SG 2021-10202108834	Register
US 11147280 B2	US 2017-15554172	Register Global Dossier
US 20180077942 A1	US 2017-15554172	Register Global Dossier
WO 2016142463 A1	WO 2016-EP55116	Register Global Dossier

L11 ANSWER 9 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The present invention discloses a health food to increase bone d. and its prepn. method. The health food comprises active ingredients and excipients, the parts by wt. of the active ingredient are: calcium acetate 30-48 wt. parts; calcium casein peptide 5-20 wt. parts; glucosamine hydrochloride 10-35 wt. parts; chondroitin sulfate 10-30 wt. parts; vitamins C1-5 wt. parts. The formulation comprises tablet, powder, granule, tea, hard capsule, soft capsule or oral soln. The excipients comprise bulking agent, binding agent, sweetener, acidulant, edible essence, edible pigment, lubricant, preservative, suspending agent, dilg.

agent, plasticizer and antioxidant. The bulking agent is selected from fructose, erythritol, isomaltitol, mannitol, **starch** and dextrin. The binding agent is selected from hydroxy Pr Me cellulose, pregelatinized **starch** and povidone. The sweetener is selected from sucralose, stevioside, Acesulfame-K, aspartame, mogroside and neotame. The acidulant is selected from citric acid, lactic acid, tartaric acid and fumaric acid. The edible essence is selected from orange essence, lemon essence, strawberry essence, blueberry essence and apple essence. The edible pigment is selected from caramel, tartrazine pigment, bright blue pigment, carmine pigment, sunset yellow pigment, temptation red pigment, ginger and Gardenia yellow. The lubricant is selected from talc powder, magnesium stearate, silicon dioxide, stearic acid and magnesium fumarate. The preservative is selected from sodium benzoate, benzoic acid, sorbic acid, potassium sorbate and p-hydroxy benzoate. The suspending agent is selected from sodium carboxy Me cellulose, sodium alginate, polyethylene glycol, povidone K30 and bees wax. The dilg. agent is selected from water, **edible vegetable oil** and polyethylene glycol. The plasticizer is selected from glycerin and sorbitol. The antioxidant is selected from vitamin C, vitamin E, coenzyme Q10, β -carotene, lutein, melatonin, zeaxanthin, canthaxanthin, tuna flavin, astaxanthin and Pluvialis algae. The method for the prepn. of tablets includes (1) weighing above materials, (2) mixing material calcium casein peptide and pregelatinized **starch** together, adding calcium acetate, glucosamine hydrochloride and chondroitin sulfate, mixing, (3) granulation with 40-60% ethanol through 16 mesh sieve, (4) drying at 55-65°C, cooling to room temp., (5) screening through 16 mesh sieve, (6) mixing a part of the granules with vitamin C, mixing the other part of the granules with magnesium stearate, then mixing together, (7) tabletting, and (8) coating the tablet with the film coating soln. of hydroxy Pr Me cellulose and polyethylene glycol 4000. The products of the present invention have very high absorption rate, promote the body's absorption of calcium by adding a specific ratio of casein calcium peptides, calcium caseinate peptide has a short peptide chain, small mol. wt., good water soly., and strong thermal stability, is easily absorbed, and a specific amt. of calcium casein peptides enables the human body to absorb calcium to maintain a very high force, originally enables weak digestion and absorption in the elderly for calcium absorption capacity enhancement, and increases bone d. effect obviously.

PatentPak PDF

AN 2014:1648064 CAPLUS [Full-text](#)
 DN 161:565270
 TI A health food to increase bone density and its production method
 IN Chen, Weihao; Wang, Zhubin; Wu, Jian
 PA Guangzhou Saijian Biotechnology Co., Ltd., Peop. Rep. China
 UO NPGS GUANGDONG BIOTECHNOLOGY CO LTD
 UOS NPGS GUANGDONG BIOTECHNOLOGY CO LTD
 SO Faming Zhuanli Shenqing, 21pp.
 CODEN: CNXXEV
 DT Patent
 LA Chinese
 FAN.CNT 1
 PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
CN 104068306	A	20141001	Chinese	PDF
CN 104068306	B	20170517	Chinese	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
CN 104068306	A	20141001	CN 2014-10274352	20140618
CN 104068306	B	20170517		
PRAI CN 2014-10274352		20140618		

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
CN 104068306	A	Alive	20201120
CN 104068306	B	Alive	20201121

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 104068306 A	CN 2014-10274352	Register Global Dossier

L11 ANSWER 10 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The compn. is composed of coenzyme Q10 0.5~5, vitamin E (VE) 0.7~21, and soybean phospholipid 25~300 wt. part. The soft capsule is composed of coenzyme Q10 0.5~5, vitamin E (VE) 0.7~21, soybean phospholipid 25~300, **vegetable oil** 0~100, and **beeswax** 0~15 wt. part. The soft capsule is produced by. (1) Mixing uniformly gelatin, glycerol, TiO₂, lemon yellow and carmine red in purified water in a tank, melting at 50~60°C to obtain capsule shell glue liq.,. (2) Mixing uniformly **vegetable oil** and **beeswax**, melting under stirring, adding soybean phospholipid, coenzyme Q10 and VE in that order under stirring, milling, sieving through an 100 mesh sieve to obtain content, and. (3) Pelleting the content in the capsule shell glue liq., molding, cleaning, air drying, screening. The **vegetable oil** is from **soybean oil**, **corn oil**, sunflower seed oil, olive oil, and/or peanut oil. The compn. may be used in producing health food for auxiliarily lowering blood fat and improving immunity, with improved bioavailability and stability.

[PatentPak PDF](#)AN 2013:567593 CAPLUS [Full-text](#)

DN 158:574828

TI Composition containing vitamine E (VE) and coenzyme Q10 for auxiliarily lowering blood fat and improving immunity, and production method thereof

IN Zhang, Ruiguo; Xie, Zan; Lv, Jingjing; Zhang, Xuan; Wu, Huixing; Zhang, Huan; Liu, Gangsan

PA CSPC Zhongqi Pharmaceutical Technology (Shijiazhuang) Co., Ltd., Peop. Rep. China

UO CSPC PHARMACEUTICAL GROUP LIMITED

UOS CSPC Group

SO Faming Zhuanli Shenqing, 16pp.

CODEN: CNXXEV

DT Patent

LA Chinese

FAN.CNT 1

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
CN 103027300	A	20130410	Chinese	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
CN 103027300	A	20130410	CN 2012-10370471	20120928

PRAI CN 2012-10370471

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
CN 103027300	A	Dead	20201121

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 103027300 A	CN 2012-10370471	Register Global Dossier

L11 ANSWER 11 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The title Hippophae rhamnoides flavone compn. is manufd. from (by wt. parts) Hippophae rhamnoides flavone (with total flavone content measured by isorhamnetin for at least 10%) 1 and nutrients (one or several selected from citric acid, phytic acid, D-α tocopheryl polyethylene glycol 1000 succinate, lactic acid, glutamic acid, aspartic acid, asparagine and glutamine) 0.83~6. The Hippophae rhamnoides flavone compn. has high bioavailability.

[PatentPak PDF](#)AN 2013:122585 CAPLUS [Full-text](#)

DN 158:253622

TI Hippophae rhamnoides flavone composition and its application

IN Xie, Yan; Luo, Huilin; Duan, Jingze; Li, Guowen; Hong, Chao; Lin, Guobei; Meng, Houjun; Yao, Yashu

PA Shanghai University of Traditional Chinese Medicine, Peop. Rep. China

UO SHANGHAI UNIVERSITY OF TRADITIONAL CHINESE MEDICINE

UOS Shanghai Univ. of Traditional Chinese Medicine

SO Faming Zhuanli Shenqing, 25pp.

CODEN: CNXXEV
DT Patent
LA Chinese
FAN.CNT 1
PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
CN 102885863	A	20130123	Chinese	PDF
CN 102885863	B	20141015	Chinese	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
CN 102885863	A	20130123	CN 2012-10431785	20121101
CN 102885863	B	20141015		
PRAI CN 2012-10431785		20121101		

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
CN 102885863	A	Alive	20201120
CN 102885863	B	Alive	20201121

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 102885863 A	CN 2012-10431785	Register Global Dossier
CN 102885863 B	CN 2012-10431785	Register Global Dossier

L11 ANSWER 12 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB A compn. for delivering edible salts into food products via microcapsules comprising a protein-polysaccharide shell matrix and an edible salt-contg. active material. Thus, calcium microcapsules comprise medium chain triglyceride oil 8.0, tricalcium phosphate 5.0, agar 1.0, gelatin type B 11.0, and water 75.0%.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2011:293445 CAPLUS [Full-text](#)

DN 154:334948

TI Microcapsules comprising a protein-polysaccharide shell matrix and an edible salt-containing active material

IN Lakkis, Jamileh M.; Garcia Anton, Jose Maria

PA Lipofoods, S.L., Spain

UO LIPOFOODS SL

UOS Lipofoods

SO PCT Int. Appl., 20pp.; Chemical Indexing Equivalent to 154:334944 (EP)
CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 3

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2011026612	A1	20110310	English	PDF PDF+ Interactive
EP 2292102	A1	20110309	English	PDF PDF+ Interactive
CN 102481001	A	20120530	Chinese	PDF
JP 2013503611	T	20130204	Japanese	PDF
US 20120156288	A1	20120621	English	PDF PDF+ Interactive

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2011026612	A1	20110310	WO 2010-EP5362	20100901
EP 2292102	A1	20110309	EP 2009-11246	20090902
CA 2771131	A1	20110310	CA 2010-2771131	20100901
CN 102481001	A	20120530	CN 2010-80037556	20100901
JP 2013503611	T	20130204	JP 2012-527232	20100901
US 20120156288	A1	20120621	US 2012-13393997	20120302
IN 2012DN02548	A	20150828	IN 2012-DN2548	20120323

PRAI EP 2009-11246 A 20090902

WO 2010-EP5362 W 20100901

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
WO 2011026612	A1	Dead	20201202
EP 2292102	A1	Dead	20201201

CA 2771131	A1	Dead	20201121
CN 102481001	A	Dead	20201121
JP 2013503611	T	Dead	20250814
US 20120156288	A1	Dead	20201121
IN 2012DN02548	A	Alive	20201202

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OS CASFORMULTNS 2011:293445

OSC.G 0 THERE ARE 0 CAPLUS RECORDS THAT CITE THIS RECORD (0 CITINGS)

RE.CNT 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CA 2771131 A1	CA 2010-2771131	Register
CN 102481001 A	CN 2010-80037556	Register Global Dossier
EP 2292102 A1	EP 2009-11246	Register Federated Req.
IN 2012DN02548 A	IN 2012-DN2548	Register
JP 2013503611 T	JP 2012-527232	Register Global Dossier
US 20120156288 A1	US 2012-13393997	Register Global Dossier
WO 2011026612 A1	WO 2010-EP5362	Register Global Dossier

L11 ANSWER 13 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB A compn. for delivering edible salts into food products via microcapsules comprising a protein-polysaccharide shell matrix and an edible salt-contg. active material. Thus, calcium microcapsules comprise medium chain triglyceride oil 8.0, tricalcium phosphate 5.0, agar 1.0, gelatin type B 11.0, and water 75.0%.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)AN 2011:288719 CAPLUS [Full-text](#)

DN 154:334944

TI Microcapsules comprising a protein-polysaccharide shell matrix and an edible salt-containing active material

IN Lakkis, Jamileh M.; Garcia Anton, Jose Maria

PA Lipofoods, S.L., Spain

UO LIPOFOODS SL

UOS Lipofoods

SO Eur. Pat. Appl., 13pp.; Chemical Indexing Equivalent to 154:334948 (WO)

CODEN: EPXXDW

DT Patent

LA English

FAN.CNT 3

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
EP 2292102	A1	20110309	English	PDF PDF+ Interactive
WO 2011026612	A1	20110310	English	PDF PDF+ Interactive
CN 102481001	A	20120530	Chinese	PDF
JP 2013503611	T	20130204	Japanese	PDF
US 20120156288	A1	20120621	English	PDF PDF+ Interactive

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
EP 2292102	A1	20110309	EP 2009-11246	20090902
CA 2771131	A1	20110310	CA 2010-2771131	20100901
WO 2011026612	A1	20110310	WO 2010-EP5362	20100901
CN 102481001	A	20120530	CN 2010-80037556	20100901
JP 2013503611	T	20130204	JP 2012-527232	20100901
US 20120156288	A1	20120621	US 2012-13393997	20120302
IN 2012DN02548	A	20150828	IN 2012-DN2548	20120323

PRAI EP 2009-11246 A 20090902

WO 2010-EP5362 W 20100901

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
EP 2292102	A1	Dead	20201201
CA 2771131	A1	Dead	20201121
WO 2011026612	A1	Dead	20201202
CN 102481001	A	Dead	20201121
JP 2013503611	T	Dead	20250814
US 20120156288	A1	Dead	20201121
IN 2012DN02548	A	Alive	20201202

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OS CASFORMULTNS 2011:288719

OSC.G 7 THERE ARE 7 CAPLUS RECORDS THAT CITE THIS RECORD (7 CITINGS)

RE.CNT 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CA 2771131 A1	CA 2010-2771131	Register
CN 102481001 A	CN 2010-80037556	Register Global Dossier
EP 2292102 A1	EP 2009-11246	Register Federated Reg.
IN 2012DN02548 A	IN 2012-DN2548	Register
JP 2013503611 T	JP 2012-527232	Register Global Dossier
US 20120156288 A1	US 2012-13393997	Register Global Dossier
WO 2011026612 A1	WO 2010-EP5362	Register Global Dossier

L11 ANSWER 14 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB Microparticles comprising a bioactive substance, an agglomerating agent, an emulsifier, and solid fat are used to protect the bioactive substance from heat, humidity, and oxidn. The microparticles may be obtained by enrobing the bioactive substance in a double layer of solid fat and emulsifier. Thus, agglomerated vitamin A palmitate is coated with an inner layer (40% soy lecithin, 55% hydrogenated **soybean oil**, and 5% rosemary ext.) and an outer layer (100% hydrogenated palm oil).

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2010:1219481 CAPLUS [Full-text](#)

DN 153:455119

TI Microencapsulation of bioactive substances and methods of making the same

IN Harel, Moti

PA Advanced BioNutrition Corp., USA

UO MERCK & CO INC

UOS Merck & Co

SO PCT Int. Appl., 29 pp.

CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 2

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2010111347	A2	20100930	English	PDF PDF+ Interactive
EP 2410879	B1	20190508	English	PDF
CN 102427740	A	20120425	Chinese	PDF
CN 102427740	B	20160203	Chinese	PDF
JP 2012521757	T	20120920	Japanese	PDF
JP 5923443	B2	20160524	Japanese	PDF
ES 2732833	T3	20191126	Spanish	PDF
US 20120058195	A1	20120308	English	PDF PDF+ Interactive
US 9445613	B2	20160920	English	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2010111347	A2	20100930	WO 2010-US28432	20100324
WO 2010111347	A3	20110113		
EP 2410879	A2	20120201	EP 2010-756764	20100324
EP 2410879	B1	20190508		
CN 102427740	A	20120425	CN 2010-80021419	20100324
CN 102427740	B	20160203		
JP 2012521757	T	20120920	JP 2012-502195	20100324
JP 5923443	B2	20160524		
BR 2010011830	A2	20160913	BR 2010-11830	20100324
ES 2732833	T3	20191126	ES 2010-756764	20100324
IN 2011DN07375	A	20130208	IN 2011-DN7375	20110926
IN 306913	B	20190208		
US 20120058195	A1	20120308	US 2011-13260388	20111111
US 9445613	B2	20160920		
PRAI US 2009-61163728	P	20090326		
WO 2010-US28432	W	20100324		

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
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WO 2010111347	A2	Dead	20201202
WO 2010111347	A3	Dead	20201202
EP 2410879	A2	Indeterminate	20201107
EP 2410879	B1	Indeterminate	20201107
CN 102427740	A	Alive	20201120
CN 102427740	B	Alive	20201121
JP 2012521757	T	Alive	20201121
JP 5923443	B2	Alive	20201121
BR 2010011830	A2	Alive	20201202
ES 2732833	T3	Alive	20201121
IN 2011DN07375	A	Alive	20250402
IN 306913	B	Alive	20250402
US 20120058195	A1	Alive	20201120
US 9445613	B2	Alive	20201121

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OS CASFORMULTNS 2010:1219481

OSC.G 3 THERE ARE 3 CAPLUS RECORDS THAT CITE THIS RECORD (3 CITINGS)

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
BR 2010011830 A2	BR 2010-11830	Register
CN 102427740 A	CN 2010-80021419	Register Global Dossier
CN 102427740 B	CN 2010-80021419	Register Global Dossier
EP 2410879 A2	EP 2010-756764	Register Federated Req.
EP 2410879 B1	EP 2010-756764	Register Federated Req.
ES 2732833 T3	ES 2010-756764	Register
IN 2011DN07375 A	IN 2011-DN7375	Register
IN 306913 B	IN 2011-DN7375	Register
JP 2012521757 T	JP 2012-502195	Register Global Dossier
JP 5923443 B2	JP 2012-502195	Register Global Dossier
US 20120058195 A1	US 2011-13260388	Register Global Dossier
US 9445613 B2	US 2011-13260388	Register Global Dossier
WO 2010111347 A2	WO 2010-US28432	Register Global Dossier
WO 2010111347 A3	WO 2010-US28432	Register Global Dossier

L11 ANSWER 15 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB Soap and cosmetic products can be made from oil-bearing microbial biomass via the alk. hydrolysis of glycerolipids and fatty acid esters to fatty acid salts. The saponified oils can be combined with a variety of additives to produce compns. for use as cosmetic products, which may also contain other constituents of the biomass, including unsaponified oils, glycerol and carotenoids, among others.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2009:1262351 CAPLUS [Full-text](#)

DN 151:468404

TI Direct chemical modification of lipid-containing microbial biomass and microbial oils

IN Day, Anthony G.; Dillon, Harrison Fields; Brooks, Geoffrey; Franklin, Scott

PA Solazyme, Inc., USA

UO CORBION N.V.

UOS Corbion

SO PCT Int. Appl., 138pp.

CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 21

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2009126843	A2	20091015	English	PDF PDF+ Interactive
AU 2009234176	A1	20091015	English	PDF
AU 2009234176	B2	20140807	English	PDF
CA 2720828	C	20170321	English	PDF
KR 1607235	B1	20160329	Korean	PDF
CN 102057048	A	20110511	Chinese	PDF
CN 102057048	B	20150121	Chinese	PDF
JP 2011519549	T	20110714	Japanese	PDF
JP 6066463	B2	20170125	Japanese	PDF
RU 2542374	C2	20150220	Russian	PDF
CN 104561150	A	20150429	Chinese	PDF

MY 169281	A	20190321	English	PDF		
US 8119583	B2	20120221	English	PDF		
US 20100170144	A1	20100708	English	PDF	PDF+	Interactive
US 20120149075	A1	20120614	English	PDF		
US 8278261	B2	20121002	English	PDF		
US 20130005005	A1	20130103	English	PDF		
US 8450083	B2	20130528	English	PDF		
US 20130006006	A1	20130103	English	PDF		
US 20130295268	A1	20131107	English	PDF		
US 8822176	B2	20140902	English	PDF		
US 20130296591	A1	20131107	English	PDF		
US 8822177	B2	20140902	English	PDF		
JP 2014128291	A	20140710	Japanese	PDF		
US 20140305031	A1	20141016	English	PDF		
US 20140336100	A1	20141113	English	PDF		
AU 2015271929	A1	20160121	English	PDF		
JP 2016116535	A	20160630	Japanese	PDF		

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2009126843	A2	20091015	WO 2009-US40123	20090409
WO 2009126843	A3	20091230		
AU 2009234176	A1	20091015	AU 2009-234176	20090409
AU 2009234176	B2	20140807		
CA 2720828	A1	20091015	CA 2009-2720828	20090409
CA 2720828	C	20170321		
KR 2010131009	A	20101214	KR 2010-7025161	20090409
KR 1607235	B1	20160329		
EP 2265724	A2	20101229	EP 2009-729658	20090409
CN 102057048	A	20110511	CN 2009-80121520	20090409
CN 102057048	B	20150121		
JP 2011519549	T	20110714	JP 2011-504184	20090409
JP 6066463	B2	20170125		
ZA 2010007210	A	20120125	ZA 2010-7210	20090409
ZA 2011007361	A	20120627	ZA 2011-7361	20090409
NZ 588586	A	20120727	NZ 2009-588586	20090409
SG 193204	A1	20130930	SG 2013-6122	20090409
RU 2542374	C2	20150220	RU 2010-142413	20090409
CN 104561150	A	20150429	CN 2014-10806412	20090409
BR 2009010914	A2	20151013	BR 2009-10914	20090409
MY 169281	A	20190321	MY 2010-4761	20090409
US 20090305942	A1	20091210	US 2009-499033	20090707
US 8119583	B2	20120221		
US 20100170144	A1	20100708	US 2009-642487	20091218
MX 2010011065	A	20101206	MX 2010-11065	20101007
PH 12010502283	B1	20150515	PH 2010-502283	20101007
IN 2010DN07573	A	20120224	IN 2010-DN7573	20101027
CO 6331371	A2	20111020	CO 2010-134253	20101028
US 20120149075	A1	20120614	US 2012-13366198	20120203
US 8278261	B2	20121002		
US 20130005005	A1	20130103	US 2012-13601928	20120831
US 8450083	B2	20130528		
US 20130006006	A1	20130103	US 2012-13601937	20120831
US 20130295268	A1	20131107	US 2013-13889214	20130507
US 8822176	B2	20140902		
US 20130296591	A1	20131107	US 2013-13889221	20130507
US 8822177	B2	20140902		
JP 2014128291	A	20140710	JP 2014-79091	20140408
US 20140305031	A1	20141016	US 2014-14260013	20140423
US 20140336100	A1	20141113	US 2014-14338227	20140722
AU 2015271929	A1	20160121	AU 2015-271929	20151218
JP 2016116535	A	20160630	JP 2016-54867	20160318

PRAI

US 2008-61043620	P	20080409
US 2008-61074610	P	20080620
US 2008-61118590	P	20081128
US 2008-61118994	P	20081201
CN 2009-80121520	A3	20090409
JP 2011-504184	A3	20090409
WO 2009-US40123	W	20090409
US 2009-61174357	P	20090430
US 2009-61219525	P	20090623
US 2009-499033	A2	20090707

WO 2009-US66142	A2	20091130
US 2009-642487	A1	20091218
AU 2010-236491	A3	20100414
US 2012-13366198	A1	20120203
US 2012-13601928	A1	20120831
US 2013-13889221	A1	20130507
JP 2014-79091	A3	20140408

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
WO 2009126843	A2	Dead	20201202
WO 2009126843	A3	Dead	20201202
AU 2009234176	A1	Alive	20201120
AU 2009234176	B2	Alive	20201121
CA 2720828	A1	Alive	20201120
CA 2720828	C	Alive	20201121
KR 2010131009	A	Alive	20201121
KR 1607235	B1	Alive	20201121
EP 2265724	A2	Dead	20201203
CN 102057048	A	Dead	20221013
CN 102057048	B	Dead	20221013
JP 2011519549	T	Dead	20211117
JP 6066463	B2	Dead	20211117
ZA 2010007210	A	Alive	20201120
ZA 2011007361	A	Alive	20201120
NZ 588586	A	Dead	20250501
RU 2542374	C2	Dead	20210715
CN 104561150	A	Dead	20201120
BR 2009010914	A2	Dead	20220804
US 20090305942	A1	Dead	20240926
US 8119583	B2	Dead	20240926
US 20100170144	A1	Dead	20210324
MX 2010011065	A	Alive	20201121
IN 2010DN07573	A	Alive	20250402
CO 6331371	A2	Dead	20201120
US 20120149075	A1	Dead	20210514
US 8278261	B2	Dead	20210514
US 20130005005	A1	Alive	20201120
US 8450083	B2	Alive	20201121
US 20130006006	A1	Dead	20210324
US 20130295268	A1	Dead	20230413
US 8822176	B2	Dead	20230413
US 20130296591	A1	Dead	20230413
US 8822177	B2	Dead	20230413
JP 2014128291	A	Dead	20201121
US 20140305031	A1	Dead	20201121
US 20140336100	A1	Dead	20201121
AU 2015271929	A1	Dead	20201120
JP 2016116535	A	Dead	20201121

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
 OSC.G 13 THERE ARE 13 CAPLUS RECORDS THAT CITE THIS RECORD (30 CITINGS)

LINK INFORMATION

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AU 2009234176 A1	AU 2009-234176	Register
AU 2009234176 B2	AU 2009-234176	Register
AU 2015271929 A1	AU 2015-271929	Register
BR 2009010914 A2	BR 2009-10914	Register
CA 2720828 A1	CA 2009-2720828	Register
CA 2720828 C	CA 2009-2720828	Register
CN 102057048 A	CN 2009-80121520	Register
CN 102057048 B	CN 2009-80121520	Register
CN 104561150 A	CN 2014-10806412	Register
CO 6331371 A2	CO 2010-134253	Register
EP 2265724 A2	EP 2009-729658	Register Federated Reg.
IN 2010DN07573 A	IN 2010-DN7573	Register
JP 2011519549 T	JP 2011-504184	Register Global Dossier
JP 6066463 B2	JP 2011-504184	Register Global Dossier
JP 2014128291 A	JP 2014-79091	Register Global Dossier
JP 2016116535 A	JP 2016-54867	Register Global Dossier
KR 1607235 B1	KR 2010-7025161	Register Global Dossier

KR 2010131009 A	KR 2010-7025161	Register	Global Dossier
MX 2010011065 A	MX 2010-11065	Register	
MY 169281 A	MY 2010-4761	Register	
NZ 588586 A	NZ 2009-588586	Register	
PH 12010502283 B1	PH 2010-502283	Register	
RU 2542374 C2	RU 2010-142413	Register	
SG 193204 A1	SG 2013-6122	Register	
US 20090305942 A1	US 2009-499033	Register	Global Dossier
US 8119583 B2	US 2009-499033	Register	Global Dossier
US 20100170144 A1	US 2009-642487	Register	Global Dossier
US 20120149075 A1	US 2012-13366198	Register	Global Dossier
US 8278261 B2	US 2012-13366198	Register	Global Dossier
US 20130005005 A1	US 2012-13601928	Register	Global Dossier
US 8450083 B2	US 2012-13601928	Register	Global Dossier
US 20130006006 A1	US 2012-13601937	Register	Global Dossier
US 20130295268 A1	US 2013-13889214	Register	Global Dossier
US 8822176 B2	US 2013-13889214	Register	Global Dossier
US 20130296591 A1	US 2013-13889221	Register	Global Dossier
US 8822177 B2	US 2013-13889221	Register	Global Dossier
US 20140305031 A1	US 2014-14260013	Register	Global Dossier
US 20140336100 A1	US 2014-14338227	Register	Global Dossier
WO 2009126843 A2	WO 2009-US40123	Register	Global Dossier
WO 2009126843 A3	WO 2009-US40123	Register	Global Dossier

L11 ANSWER 16 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The title health-care food comprises (by wt.%): fructooligosaccharide 0.0-60.0, taurine 0.0-40.0, Aloe ext. 0.1-30.0, royal jelly 0.0-30.0, pollen 0.0-30.0, vitamin C 0.0-30.0, lysine 0.0-30.0, alanine 0.0-30.0, minerals 0.1-30.0, and additive 0.0-95.0. The health-care food can be used for improving body immunity and supplementing minerals.

[PatentPak PDF](#)

AN 2009:1202621 CAPLUS [Full-text](#)

DN 151:424271

TI Health-care food for improving immunity and supplementing minerals

IN Hu, Ruilian; Li, Chenyue; Ouyang, Daofu; Yu, Qin

PA Perfect (China) Co., Ltd., Peop. Rep. China

UO PERFECT RESOURCES (M) SDN. BHD

UOS Perfect China

SO Faming Zhuanli Shenqing, 15pp.

CODEN: CNXXEV

DT Patent

LA Chinese

FAN.CNT 1

PPPI

	PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
	CN 101543293	A	20090930	Chinese	PDF

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
	CN 101543293	A	20090930	CN 2009-10039183	20090504

	PATENT NO.	KIND	STATUS	STATUS DATE
	CN 101543293	A	Dead	20201121

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 101543293 A	CN 2009-10039183	Register

L11 ANSWER 17 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The title balanced nutrient enteral prepn. comprises (per 100 mL or g) proteins 4.2-5.6 g, multifunction active peptides 0.5-3.5 g, fats 2.4-4.8 g, carbohydrates 14.5-16.8 g, dietary fibers 1.25-2.85 g, vitamin A 0.12-0.28 mg, vitamin D3 0.2-0.45 µg, vitamin E 1.0-2.2 mg, vitamin K1 4.0-6.0 mg, vitamin B1 0.125-0.175 mg, vitamin B2 0.125-0.225 mg, vitamin B6 0.085-0.145 mg, vitamin B12 0.10-0.12 µg, vitamin C 8.5-25.5 mg, nicotinic acid 0.6-0.7 mg, folic acid 20-30 µg, pantothenic acid 0.2-0.45 mg, biotin 15-25 µg, choline 20-26 mg, sodium 75-110 mg, calcium 52.8-83.2 mg, phosphorus 28-35 mg, potassium 95-110 mg, magnesium

16-19 mg, iron 0.75-1.65 mg, zinc 0.75-1.25 mg, iodine 6.35-9.35 µg, selenium 2.5-3.5 µg, copper 0.05-0.15 mg, chromium 2.0-3.0 µg, manganese 0.15-0.2 mg, bitter gourd powder 1.0-3.5 g, emulsifying and thickening agent 0.3-1.2 g, and water or adjuvants as balance.

[PatentPak PDF](#)

AN 2008:1233320 CAPLUS [Full-text](#)
DN 149:470267
TI Balanced nutrient enteral preparation for nutrition supplement suitable for Asian people
IN Han, Xiaoling; Chen, Tao; Sima, Xiaoxian
PA Xi'an Libang Pharmaceutical Co., Ltd., Peop. Rep. China
UO XIAN LIBANG MEDICAL ENTERPRISE UNION CO LTD
UOS XIAN LIBANG MEDICAL ENTERPRISE UNION CO LTD
SO Faming Zhuanli Shenqing, 22pp.
CODEN: CNXXEV
DT Patent
LA Chinese
FAN.CNT 1
PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
CN 101278736	A	20081008	Chinese	PDF
CN 101278736	B	20140507	Chinese	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
CN 101278736	A	20081008	CN 2008-10084199	20080328
CN 101278736	B	20140507		
PRAI CN 2008-10084199		20080328		

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
CN 101278736	A	Alive	20201120
CN 101278736	B	Alive	20201121

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
CN 101278736 A	CN 2008-10084199	Register
CN 101278736 B	CN 2008-10084199	Register

L11 ANSWER 18 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB This invention relates to products comprising labile compds., such as polyunsatd. fatty acids, and having first and second encapsulates. A first encapsulant can be a spray dried coating and the second encapsulant can be a prill coating. Methods of making the same are provided.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2007:1468538 CAPLUS [Full-text](#)
DN 148:85721
TI Encapsulated labile compound comprising polyunsaturated fatty acid
IN Subramanian, Srinivasan; Connolly, Brian J.; Hendrickson, William A.
PA Martek Biosciences Corporation, USA
UO DSM-FIRMENICH AG
UOS DSM-Firmenich
SO PCT Int. Appl., 47pp.
CODEN: PIXXD2
DT Patent
LA English
FAN.CNT 2
PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2007150047	A1	20071227	English	PDF PDF+ Interactive
AU 2007260873	A1	20071227	English	PDF
AU 2007260873	B2	20130502	English	PDF
US 8221809	B2	20120717	English	PDF
EP 2034973	B1	20180221	English	PDF
EP 2034973	B2	20220119	English	PDF
ES 2668640	T3	20180521	Spanish	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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WO 2007150047	A1	20071227	WO 2007-US71938	20070622
AU 2007260873	A1	20071227	AU 2007-260873	20070622
AU 2007260873	B2	20130502		
CA 2655044	A1	20071227	CA 2007-2655044	20070622
CA 2655044	C	20140527		
US 20080026108	A1	20080131	US 2007-767366	20070622
US 8221809	B2	20120717		
EP 2034973	A1	20090318	EP 2007-784519	20070622
EP 2034973	B1	20180221		
EP 2034973	B2	20220119		
TW I494135	B	20150801	TW 2007-122483	20070622
ES 2668640	T3	20180521	ES 2007-784519	20070622
PRAI US 2006-60805590	P	20060622		
US 2007-60945040	P	20070619		
WO 2007-US71938	W	20070622		

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
WO 2007150047	A1	Dead	20201202
AU 2007260873	A1	Dead	20250717
AU 2007260873	B2	Dead	20250717
CA 2655044	A1	Alive	20201121
CA 2655044	C	Alive	20201121
US 20080026108	A1	Dead	20250220
US 8221809	B2	Dead	20250220
EP 2034973	A1	Indeterminate	20201106
EP 2034973	B1	Indeterminate	20201107
EP 2034973	B2	Indeterminate	20220120
TW I494135	B	Transitional	20250605
ES 2668640	T3	Alive	20201121

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OS CASFORMULTNS 2007:1468538

OSC.G 14 THERE ARE 14 CAPLUS RECORDS THAT CITE THIS RECORD (14 CITINGS)

RE.CNT 2 THERE ARE 2 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
AU 2007260873 A1	AU 2007-260873	Register
AU 2007260873 B2	AU 2007-260873	Register
CA 2655044 A1	CA 2007-2655044	Register
CA 2655044 C	CA 2007-2655044	Register
EP 2034973 A1	EP 2007-784519	Register Federated Req.
EP 2034973 B1	EP 2007-784519	Register Federated Req.
EP 2034973 B2	EP 2007-784519	Register Federated Req.
ES 2668640 T3	ES 2007-784519	Register
TW I494135 B	TW 2007-122483	Register
US 20080026108 A1	US 2007-767366	Register Global Dossier
US 8221809 B2	US 2007-767366	Register Global Dossier
WO 2007150047 A1	WO 2007-US71938	Register Global Dossier

L11 ANSWER 19 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The invention concerns adsorbed substances that are prepd. by applying the substance to be adsorbed (A) onto a carrier (C) in the presence of at least one stabilizer (B) in a way: (a) that the particle size of C is at least 80 µm; (b) that in case A is Vitamin E the mixt. of A and B has a HLB value < 7; (c) that in case A is an oil-sol. vitamin and B is a glyceride the mixt. of A and B has a solidification point ≤ 80°C. Cosmetics, dietary supplements, feed supplements are prepd. Adsorbates are vitamins, carotenes, xanthophylls, satd. fatty acids and liponic acid. Carrier materials are selected from the group of silica, silicic acid, diatomaceous earth, sugars, dextrans, starches, cellulose derivs.; carriers can be coated. Stabilizers include glycerides, emulsifiers, polysaccharides, and chelating agents. Thus 816 g Vitamin E acetate was dispersed with 40.8 g Cremaphor GO 32 at 65°C; the mixt. was sprayed onto silicic acid.

[PatentPak PDF](#)

AN 2007:328035 CAPLUS [Full-text](#)

DN 146:302373

TI Active substance-containing adsorbates

PA BASF A.-G., Germany

UO BASF SE
UOS BASF
SO Ger. Gebrauchsmusterschrift, 25pp.
CODEN: GGXXFR
DT Patent
LA German
FAN.CNT 2
PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
DE 202004021155	U1	20070322	German	PDF
DE 10311585	A1	20040923	German	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
DE 202004021155	U1	20070322	DE 2004-202004021155	20040305
DE 10311585	A1	20040923	DE 2003-10311585	20030314
EP 1605773	A2	20051221	EP 2004-717597	20040305

PRAI DE 2003-10311585 IA 20030314
EP 2004-717597 A 20040305
WO 2004-EP2244 W 20040305

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
DE 202004021155	U1	Dead	20201106
DE 10311585	A1	Dead	20201121
EP 1605773	A2	Dead	20201202

OS CASFORMULTNS 2007:328035

OSC.G 3 THERE ARE 3 CAPLUS RECORDS THAT CITE THIS RECORD (3 CITINGS)

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
DE 10311585 A1	DE 2003-10311585	Register
DE 202004021155 U1	DE 2004-202004021155	Register
EP 1605773 A2	EP 2004-717597	Register Federated Reg.

L11 ANSWER 20 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The invention concerns procedures for the prodn. of adsorbates suitable for human or animal nutrition as well as cosmetic applications, whereby one places one adsorptive component (A) onto a substrate (C) with at least one stabilizer (B), whereby the medium particle size of the substrate (C) is at least 80µm, with the condition that, if vitamin E is the adsorptive component (A), which contains a mixt. of (A) and (B) and HLB value under 7, as well as with the condition that, if the adsorptive component (A) is a fat-sol. vitamin and the stabilizer (B) is a glyceride, and the solidification point of the mixt. of (A) and (B) is ≤ 80°C. The invention concerns further the use of the hereby made available adsorbates.

[PatentPak PDF](#)

AN 2004:778570 CAPLUS [Full-text](#)

DN 141:276610

TI Active substance-containing adsorbates.

PA BASF A.-G., Germany

UO BASF SE

UOS BASF

SO Ger. Offen., 27 pp.

CODEN: GWXXBX

DT Patent

LA German

FAN.CNT 2

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
DE 10311585	A1	20040923	German	PDF
AU 2004218838	A1	20040923	English	PDF
CN 1747658	A	20060315	Chinese	PDF
DE 202004021155	U1	20070322	German	PDF
EP 2060189	B1	20121017	German	PDF
ES 2397805	T3	20130311	Spanish	PDF
US 8642090	B2	20140204	English	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
DE 10311585	A1	20040923	DE 2003-10311585	20030314
AU 2004218838	A1	20040923	AU 2004-218838	20040305
CA 2519014	A1	20040923	CA 2004-2519014	20040305
WO 2004080199	A2	20040923	WO 2004-EP2244	20040305
WO 2004080199	A3	20050317		
EP 1605773	A2	20051221	EP 2004-717597	20040305
CN 1747658	A	20060315	CN 2004-80003882	20040305
JP 2006523094	T	20061012	JP 2006-504551	20040305
DE 202004021155	U1	20070322	DE 2004-202004021155	20040305
EP 2060189	A1	20090520	EP 2009-152282	20040305
EP 2060189	B1	20121017		
ES 2397805	T3	20130311	ES 2009-152282	20040305
TW I311045	B	20090621	TW 2004-106684	20040312
US 20060008533	A1	20060112	US 2005-226994	20050914
US 8642090	B2	20140204		
IN 2005CN02618	A	20070406	IN 2005-CN2618	20051013
IN 229039	B	20090320		
PRAI DE 2003-10311585	A	20030314		
EP 2004-717597	A	20040305		
WO 2004-EP2244	A	20040305		

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
DE 10311585	A1	Dead	20201121
AU 2004218838	A1	Dead	20201121
CA 2519014	A1	Dead	20201120
WO 2004080199	A2	Dead	20201202
WO 2004080199	A3	Dead	20201201
EP 1605773	A2	Dead	20201202
CN 1747658	A	Dead	20201121
JP 2006523094	T	Dead	20201121
DE 202004021155	U1	Dead	20201106
EP 2060189	A1	Dead	20240307
EP 2060189	B1	Dead	20240307
ES 2397805	T3	Dead	20240307
TW I311045	B	Dead	20240314
US 20060008533	A1	Dead	20220915
US 8642090	B2	Dead	20220915
IN 2005CN02618	A	Alive	20250402
IN 229039	B	Alive	20250402

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT
 OSC.G 7 THERE ARE 7 CAPLUS RECORDS THAT CITE THIS RECORD (7 CITINGS)

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
AU 2004218838 A1	AU 2004-218838	Register
CA 2519014 A1	CA 2004-2519014	Register
CN 1747658 A	CN 2004-80003882	Register
DE 10311585 A1	DE 2003-10311585	Register
DE 202004021155 U1	DE 2004-202004021155	Register
EP 1605773 A2	EP 2004-717597	Register Federated Reg.
EP 2060189 A1	EP 2009-152282	Register Federated Reg.
EP 2060189 B1	EP 2009-152282	Register Federated Reg.
ES 2397805 T3	ES 2009-152282	Register
IN 2005CN02618 A	IN 2005-CN2618	Register
IN 229039 B	IN 2005-CN2618	Register
JP 2006523094 T	JP 2006-504551	Register Global Dossier
TW I311045 B	TW 2004-106684	Register
US 20060008533 A1	US 2005-226994	Register Global Dossier
US 8642090 B2	US 2005-226994	Register Global Dossier
WO 2004080199 A2	WO 2004-EP2244	Register Global Dossier
WO 2004080199 A3	WO 2004-EP2244	Register Global Dossier

L11 ANSWER 21 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB A process for the formulation of liq. active ingredients in solid pharmaceutical, dietetic or alimentary compns. comprises adding the active ingredients to a molten mass consisting of amphiphilic compds. with melting or softening point ranging from 30°C to 60°C and/or by lipophilic compds. with m.p. ranging from 40°C to 90°C,

and optionally adding powder active pharmaceuticals ingredients or excipients, then formulating the final comps. Capsules were prepd. contg. Compritol or Compritol E ATO and ω -3 fatty acids and/or fish oil.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2003:376615 CAPLUS [Full-text](#)

DN 138:390918

TI Solid, stabilized, prompt- and/or modified-release therapeutic systems for the oral administration of liquid active principles, excipients or foodstuffs

IN Massironi, Maria Gabriella

PA Farmatron Ltd., UK

SO PCT Int. Appl., 20 pp.

CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 1

PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2003039521	A1	20030515	English	PDF PDF+ Interactive
EP 1441705	B1	20140903	English	PDF
ES 2515790	T3	20141030	Spanish	PDF

PI

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2003039521	A1	20030515	WO 2002-EP12364	20021106
CA 2466529	A1	20030515	CA 2002-2466529	20021106
CA 2466529	C	20120710		
AU 2002351850	A1	20030519	AU 2002-351850	20021106
AU 2002351850	B2	20080124		
EP 1441705	A1	20040804	EP 2002-787578	20021106
EP 1441705	B1	20140903		
JP 2005508982	T	20050407	JP 2003-541812	20021106
PT 1441705	E	20141020	PT 2002-787578	20021106
ES 2515790	T3	20141030	ES 2002-787578	20021106
US 20050037068	A1	20050217	US 2004-493901	20040920
CY 1115707	T1	20170125	CY 2014-1100882	20141029

PRAI

IT 2001-MI2366	A	20011109
EP 2002-787578	A	20021106
WO 2002-EP12364	W	20021106

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
WO 2003039521	A1	Dead	20201202
CA 2466529	A1	Dead	20201121
CA 2466529	C	Dead	20201121
AU 2002351850	B2	Dead	20201121
EP 1441705	A1	Dead	20221110
EP 1441705	B1	Dead	20221110
JP 2005508982	T	Dead	20221110
PT 1441705	E	Dead	20221110
ES 2515790	T3	Dead	20221110
US 20050037068	A1	Dead	20201121
CY 1115707	T1	Alive	20201120

OS CASFORMULTNS 2003:376615

OSC.G 8 THERE ARE 8 CAPLUS RECORDS THAT CITE THIS RECORD (10 CITINGS)

RE.CNT 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
AU 2002351850 A1	AU 2002-351850	Register
AU 2002351850 B2	AU 2002-351850	Register
CA 2466529 A1	CA 2002-2466529	Register
CA 2466529 C	CA 2002-2466529	Register
EP 1441705 A1	EP 2002-787578	Register Federated Req.
EP 1441705 B1	EP 2002-787578	Register Federated Req.
ES 2515790 T3	ES 2002-787578	Register
JP 2005508982 T	JP 2003-541812	Register
PT 1441705 E	PT 2002-787578	Register

US 20050037068 A1 US 2004-493901 [Register](#) | [Global Dossier](#)
WO 2003039521 A1 WO 2002-EP12364 [Register](#) | [Global Dossier](#)

L11 ANSWER 22 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB The release agents comprise oil-in-water emulsions contg. H2O and sugar alcs. as aq. phase components, hydrogenated vegetable oils as oil phase components, and high-HLB polyglycerin fatty acid esters and low-HLB polyglycerin fatty acid esters as emulsifying agents. Sheet-type margarine coated with the agents show good release properties without using synthetic resin films, and is useful for manuf. of bread.

[PatentPak PDF](#)

AN 2002:160117 CAPLUS [Full-text](#)
DN 136:215867
TI Release agents for sheet-type margarine
IN Nakamura, Hiroshi; Mori, Hiroshi; Mizutani, Koji
PA Showa Kako K. K., Japan
UO SHOWA CHEMICAL INDUSTRY CO LTD
UOS Showa Chemical
SO Jpn. Kokai Tokkyo Koho, 6 pp.
CODEN: JKXXAF
DT Patent
LA Japanese
FAN.CNT 1
PPPI

	PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
	JP 2002065161	A	20020305	Japanese	PDF

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
	JP 2002065161	A	20020305	JP 2000-252354	20000823
	JP 3524045	B2	20040426		
PRAI	JP 2000-252354		20000823		

	PATENT NO.	KIND	STATUS	STATUS DATE
	JP 2002065161	A	Dead	20201107
PSPI	JP 3524045	B2	Dead	20201107

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
JP 2002065161 A	JP 2000-252354	Register
JP 3524045 B2	JP 2000-252354	Register

L11 ANSWER 23 OF 23 CAPLUS COPYRIGHT 2025 ACS on STN

AB Thickened, preferably thixotropic oil compns. are disclosed comprised of high proportions of edible oils, in particular unsatd. oils, and edible solidifying agents, in particular long-chain fatty acids and/or long-chain fatty alcs., for use in the prepn. of edible foods and medicinal/therapeutic products. Further disclosed are methods for the prodn. of the thickened, thixotropic oil compns., edible food, and medicinal/therapeutic products contg. same and methods of their prodn. and consumption.

[PatentPak PDF](#) | [PatentPak PDF+](#) | [PatentPak Interactive](#)

AN 2001:525864 CAPLUS [Full-text](#)
DN 135:106667
TI Thickened oil compositions of edible oil
IN Eini, Meir; Tamarkin, Dov
PA Thixo Ltd., Israel
SO PCT Int. Appl., 118 pp.
CODEN: PIXXD2
DT Patent
LA English
FAN.CNT 4
PPPI

PATENT NO.	KIND	DATE	LANGUAGE	PatentPak
WO 2001050873	A1	20010719	English	PDF PDF+ Interactive
US 20030143312	A1	20030731	English	PDF PDF+ Interactive
US 8512718	B2	20130820	English	PDF
US 20130184242	A1	20130718	English	PDF

PI

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
	WO 2001050873	A1	20010719	WO 2001-IL24	20010110
	US 6348229	B1	20020219	US 2000-526509	20000316
	US 6967023	B1	20051122	US 2000-653267	20000831
	CA 2396071	A1	20010719	CA 2001-2396071	20010110
	AU 2001023936	A	20010724	AU 2001-23936	20010110
	EP 1246538	A1	20021009	EP 2001-900238	20010110
	JP 2004500075	T	20040108	JP 2001-551307	20010110
	US 20020132035	A1	20020919	US 2001-883721	20010618
	US 20030143312	A1	20030731	US 2002-174163	20020618
	US 20030099747	A1	20030529	US 2002-169804	20020709
	US 20030157138	A1	20030821	US 2003-392071	20030319
	US 6994863	B2	20060207		
	US 20060088561	A1	20060427	US 2005-294318	20051205
	US 7682623	B2	20100323		
	US 20100137198	A1	20100603	US 2010-705219	20100212
	US 8512718	B2	20130820		
	US 20130184242	A1	20130718	US 2013-13783891	20130304
PRAI	IL 2000-133968	A	20000110		
	IL 2000-133969	A	20000110		
	US 2000-526509	A	20000316		
	IL 2000-137051	A	20000627		
	IL 2000-137052	A	20000627		
	US 2000-60216162	P	20000703		
	US 2000-653267	A	20000831		
	WO 2001-IL24	W	20010110		
	US 2001-60299141	P	20010618		
	US 2001-883721	A2	20010618		
	US 2003-392071	A1	20030319		
	US 2005-294318	A1	20051205		
	US 2010-705219	A1	20100212		

PSPI

PATENT NO.	KIND	STATUS	STATUS DATE
WO 2001050873	A1	Dead	20201202
US 6348229	B1	Dead	20201106
US 6967023	B1	Dead	20201107
CA 2396071	A1	Dead	20201121
AU 2001023936	A	Dead	20201120
EP 1246538	A1	Dead	20201203
JP 2004500075	T	Dead	20210203
US 20020132035	A1	Dead	20201120
US 20030143312	A1	Dead	20201107
US 20030099747	A1	Dead	20220425
US 20030157138	A1	Dead	20201106
US 6994863	B2	Dead	20201106
US 20060088561	A1	Dead	20210218
US 7682623	B2	Dead	20210218
US 20100137198	A1	Dead	20210422
US 8512718	B2	Dead	20210422
US 20130184242	A1	Dead	20201106

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

OS MARPAT 135:106667; CASFORMULTNS 2001:525864

OSC.G 29 THERE ARE 29 CAPLUS RECORDS THAT CITE THIS RECORD (41 CITINGS)

RE.CNT 11 THERE ARE 11 CITED REFERENCES AVAILABLE FOR THIS RECORD

ALL CITATIONS AVAILABLE IN THE RE FORMAT

LINK INFORMATION

PUBLICATIONS	APPLICATIONS	REGISTER
AU 2001023936 A	AU 2001-23936	Register
CA 2396071 A1	CA 2001-2396071	Register
EP 1246538 A1	EP 2001-900238	Register Federated Req.
JP 2004500075 T	JP 2001-551307	Register
US 6348229 B1	US 2000-526509	Register
US 6967023 B1	US 2000-653267	Register
US 20020132035 A1	US 2001-883721	Register
US 20030099747 A1	US 2002-169804	Register
US 20030143312 A1	US 2002-174163	Register
US 20030157138 A1	US 2003-392071	Register Global Dossier

US 6994863 B2	US 2003-392071	Register	Global Dossier
US 20060088561 A1	US 2005-294318	Register	Global Dossier
US 7682623 B2	US 2005-294318	Register	Global Dossier
US 20100137198 A1	US 2010-705219	Register	Global Dossier
US 8512718 B2	US 2010-705219	Register	Global Dossier
US 20130184242 A1	US 2013-13783891	Register	Global Dossier
WO 2001050873 A1	WO 2001-IL24	Register	Global Dossier

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