

FOOD INNOVATION WEEKLY

The only newsletter devoted to food patents & intellectual property



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NEWS & NOTES

Rapid *E. Sakazakii* detection method focus of new patent app

A patent application was published Aug. 28 (20080206743) for a new rapid detection method for *E. Sakazakii* in a complex sample such as food, water or a “selectively enriched food matrix.” The abstract says “the method of detection may utilize PCR amplification with, or without, an internal positive control, and appropriate primer pairs. The reagents necessary to perform the method can be supplied as a kit and/or in tablet form.”

The invention’s preferred embodiment “comprises (1) culturing a complex sample mixture in a non-selective growth media to resuscitate the target bacteria, (2) releasing total target bacterial DNA and, (3) subjecting the total DNA to amplification protocol with a primer pair of the invention. The amplified nucleic acids may be identified by, for example, gel electrophoresis, nucleic acid probe hybridization, fluorescent end point measurement, or melting curve analysis,” the application adds.

Inventor is Mark Barbour; no assignee is listed, but correspondence is directed to E.I. Dupont De Nemours and Company, Wilmington, DE. The international application was filed May 12, 2004; the U.S. national phase application date, or “371 date,” was filed April 23, 2008.

Cross-contamination monitoring system patented by Cognitive

Cognitive Systems Inc. (Irvine, CA) on Sept. 9 was awarded a patent (7,423,533) for a system designed to monitor and record cross-contamination events.

The invention “is a process management system capable of remotely monitoring persons and objects as they traverse boundaries of

zones or rooms where segregation of materials within zones is an important process control requirement where contamination of material in one zone by material from another zone is unwanted or where cleaning protocols exist to prevent this cross-contamination,” according to the patent docs.

“In addition, the present invention relates to a management system for remotely monitoring of personnel and objects and their use of sanitation facilities in adherence to a sanitization process with cleansing and sanitizing requirements.”

The system would be useful in a number of different industries, the patent claims, including “in restaurant and institutional food service operations that must control cross-contamination risk factors in the kitchen, focused on poor personal sanitation, contaminated equipment, and the contamination of cooked by raw product. Similar cross-contamination risk factors are pervasive in the food processing industry on an amplified scale.”

Inventors are Claude LeBlond and Henry Ortiz; Cognetive Systems Inc. is the assignee. Application originally filed Oct. 19, 2005.

Patent sought for pathogen reduction method using chloramines

Zentox Corporation (Wellesley Hills, MA) has applied for a patent (20080226782) for “a method and apparatus for implementing pathogen reduction within a poultry processing or food processing plant that uses water that has been treated with chloramines at an advantageous dosage before being introduced to the production process at processing steps.”

The basic description adds that “the water treated with chloramines may be from a fresh water source or reclaimed water from the processing plant. The reintroduction of the treated reclaimed water advantageously causes a dramatic reduction in the levels of microorganisms associated with poultry processing, while substantially conserving water use.”

The reclaimed water includes water used for the carcass final rinse, inside/outside carcass rinse and water rails, as well as “water sprays used in the inspection process, scalders, instruments, flume transport of various animal parts, water from the communal chiller bath and other smaller streams with respect to poultry processing operations and other food processing applications, like red meat washing, fruit and vegetable washing, retort cookers and pasteurizers.”

Zentox noted: “The present disclosure contemplates implementing a water reuse program that returns disinfected reuse water to which chloramines have been added at an advantageous dosage before being reintroduced to the production process at an upstream point, such as in the scalding or similar heating portion of the processing steps. The reintroduction of the chloraminated reuse water into the scalding or similar heating processing step advantageously causes a dramatic reduction in the levels of microorganisms associated with the carcasses that have not been found in the prior art.

“The inventive method further contemplates introducing chloramine treated water, for example, along the foodstuffs processing steps, such as along the points where the use of heated water is applicable, such as in the scalding or similar processing steps which subject the carcasses or food product to heated water. In such heated processing steps, the pores and tissue membranes of the carcasses are open and are more readily receiving of the surrounding water, i.e., the chloraminated water, thereby having greater efficacy to the removal of microorganisms associated with such foodstuff processing.

“It is contemplated within the scope of the invention that in certain circumstances chiller bath overflow water may be used as one of the water sources for reuse if such chiller water can be sufficiently

diluted with water from other sources. According to the invention, the intended points of re-use for this recovered and treated water have been identified to include chiller bath water, evisceration wash water, defeathering water and other 'non-product contact' processes. Additionally, in those plants where transport of process water is complicated due to plant layout and physical design an improved device is provided for effecting an economic and efficient recovery system comprising a recovery sump with a continuing overflow to permit reconditioning through the removal of soiled water, grease and oils."

Inventors are Joe Phillips, Robert Kim, Stephen Axtell and Sam Jaffe. Application was filed May 5, 2008 and published Sept. 18.

Sartec lands patent for microorganism control in animals

Sartec Corporation (Anoka, MN) on Aug. 26 was awarded patent [7,416,742](#) for an invention titled "Methods and compositions for controlling microorganism populations in the digestive system of animals."

According to patent docs, the invention "is a method for reducing protozoa populations in the digestive system of an animal including administering an effective amount of a saponin containing composition to the animal, and administering an effective amount of an anti-microbial agent to the animal. In an embodiment, the invention is a composition for reducing the bacterial load in the digestive tract of an animal including a saponin containing composition and an anti-microbial agent. In an embodiment, the invention is a method for reducing the bacterial load in the digestive system of an animal including administering an effective amount of a saponin containing composition to the animal."

Inventors are Larry and Clayton McNeff; Sartec is assignee. Patent app originally filed June 15, 2005.

Other Published Patent Applications of Note

For more information on any of the applications listed below, enter the app # in the search field [here](#).

20080204246. System and method for monitoring food. Systems and methods for monitoring conditions that affect the quality of food being served. Conditions such as temperature and elapsed time affect the quality of food and the safety of food consumers. Various embodiments of monitoring systems can be incorporated with different types of food containers. Sensors such as temperature probes can provide temperature information about the container and/or the food being served. The monitoring system can use such information in conjunction with elapsed time information in various ways. The monitored information can be displayed generally "real-time," or it can be stored for subsequent analysis. The monitored information can also be used to trigger an alarm or similar indicator when a condition detrimental to food-serving is present. Various embodiments of the monitoring system having such features can be packaged in various embodiments, including a self-contained unit and an assembly of modular components linked by wire and/or wireless connections.

20080220036. Antimicrobial Packaging Material. An antimicrobial packaging material for food stuffs containing from 0.05% to 1.5% by weight of a natural essential oil. The oil can be selected from primarily linalool and/or methylchavicol, but also from one or more of citral, geraniol, methyl cinnamate,

methyl eugenol, 1,8-cineole, trans-a-bergamotene, carvacrol and thymol blended with one or more polymers selected from ethylene vinyl alcohol copolymer, polyacrylates, including ethyl acrylate methyl methacrylate copolymers, ionomers, nylons and other hydrophilic polymers or polymers possessing functional groups capable of partially anchoring the additives and the blender mix is coated onto the food contact face of a food grade packaging film or incorporated into a food grade packaging film. A binding agent such as polyethylene glycol is added to the blend to improve the retention of the volatile oil in the polymer during processing. This material has no regulatory limitations and, at the referred concentrations, does not form detectable off-flavours. (Assignees: Victoria University [Australia] and Technion Research and Development Foundation Ltd., Haifa, IL)

20080230606. Security monitoring system for a bulk foodstuff transport container. A security monitoring system provides for the secure transport of a bulk foodstuff container. The system includes an electromechanical locking mechanism allowing access by only authorized persons, a positional locator for determining the geographical position of the bulk foodstuff transport container, and a controller associated with the transport container. The controller controls operation of the electromechanical locking mechanism, stores data received from the electromechanical locking mechanism and the positional locator, and communicates with a remote data processor in near real time. A handheld user interface device is configured to control operation of the controller, to process and store data received from the controller, and to communicate with the remote data processor. Unique identifiers are provided for the bulk foodstuff transport container, the transport vehicle, any storage container from which or into which a bulk foodstuff is transferred, and any authorized operator of the security monitoring system.

20080226496. Systemic Method For Proximity Hygiene and Device With Low-Temperature Sanitizing Chamber in Particular For Food Products. The invention concerns a fast systemic method for low-temperature (athermal) sanitizing in confined chamber, under modified atmosphere, in turbulent conditions by combined production of a highly germicidal ionic chain acting simultaneously on the hydric flux (water) and the aeraulic flux (air), operating under controlled temperature, for killing pathogenic germs and toxins.

20080220456. Luminescence resonance energy transfer (Iret) assays for clostridial toxin activity. Clostridial toxin substrates comprising a lanthanide donor complex, an acceptor, and a Clostridial toxin recognition sequence including a cleavage site; methods for determining the activity of a Clostridial toxin from a test sample using such Clostridial toxin substrates; cell compositions comprising such Clostridial toxin substrates and a Clostridial toxin receptor; and methods for determining the activity of a Clostridial toxin from a test sample using such cell compositions.

20080220139. Methods and Apparatus for Thermal Regulation of Perishable Products. Thermal regulation of perishable products is achieved using a container (2) having an elongate thermal member (14) which extends into a central region of the container. Thermal regulation is also achieved by selected direction of airflow about walls (4) of the container and providing the container with a rib (5) to facilitate air circulation between adjacent containers.

20080202350. Process for controlling the cooking process in commercial batch ovens. A batch cooking oven and process wherein food product, e.g. meat portions is batch cooked in a cooking chamber using heated air flow. A controller can vary the rate of movement and/or position of the dampers to

change the flow path of the heated air through the cooking chamber and thus improve the cooking consistency of the food product. In various embodiments, the rate of movement and/or positioning of the dampers may be variably controlled and/or may be based on output from sensors in the cooking chamber that monitor a condition (e.g. product temperature, humidity, flow rate, temperature, etc.).

20080233266. Process for preventing or reducing after-cooking darkening in potatoes. The invention relates to a process for preventing or reducing after-cooking darkening in par-fried potato food products, comprising forming treated potato food products by contacting blanched potato food products with a composition comprising lactic acid. The composition may further contain calcium lactate and/or SAPP. (Assignee: Purac Biochem BV)

20080233250. Method and Apparatus for Peeling Produce in Batch or Continuous Flow.

A continuous flow/batch peeling device and method of using the device comprising a tub comprising a treatment zone and holding a replaceable quantity of an electrically conductive fluid and at least one produce immersed in the fluid, a belt comprised of a nonconductive material and comprising at least one divider that exposes produce to the treatment zone, and at least one variable power supply connected to at least one set of electrodes that are fixed to a wall of the treatment zone and in electrical contact with the fluid such that when the electrodes are energized, an electrical current is produced in the fluid and the produce causing the peel to rupture from an outer layer of flesh of the produce.

20080233230. Adapter system for mold plate attachment to patty-forming machine.

Apparatus and methods of modify a reciprocating mold plate patty-forming machine such that a mold plate for a smaller machine can be fit into a larger forming machine. A tooling set for the modification includes a dedicated drawbar configured to mount the smaller mold plate and modified wider spacers to closely meet the smaller mold plate within the forming machine. An adapter system selectively mounts either a first mold plate having a first set of keyholes or a second mold plate having a second set of keyholes, different than the first set of keyholes to a single reciprocating mold plate patty-forming machine. The adapter system can include first and second sets of adapters and a drawbar having provision for connection at opposite ends to driving rods of the drive system. The first set of adapters have keys corresponding to the first set of keyholes, and the second set of adapters having keys corresponding to the second set of keyholes, the first and second set of adapters being selectively attached to the drawbar.

20080223004. Release-Coated Packaging Tooling. Tooling for a tray-sealing machine is coated with an electroless metal release coating. The coating is applied over the surface of the severing knives and/or clamp of the tooling that is utilized with the tray-sealing machine that comes into contact with a lidding material film used by the machine and penetrates into the surface of the tooling to be integrally formed in the tooling. The coating prevents any of the lidding material film used in forming a cover on the tray from adhering to the knives or the clamp during operation of the machine.

20080220144. Flavored taco shells. A flavored corn tortilla taco shell is provided. The flavored corn tortilla taco shell has a first sidewall element, a second sidewall element, a substantially flat base element of defined width, a first curved element interconnecting the first sidewall element to the flat base element; and a second curved element interconnecting the second sidewall element to the flat base element. Methods of fabrication are disclosed. (Correspondence: General Mills Inc., Minneapolis, MN)

20080220132. Cone-shaped tortilla molds and method of cooking conical tortilla shells. The apparatus and method for making conical tortilla shells involves a pair of conical molds with a plurality of apertures therethrough. The first mold has a closed apex at one end, and a widened end at the other, and a handle mounted to the inside at the opening of the first mold, and the second mold has a narrow open apex at one end, and a widened end at the other end, with a handle mounted to the exterior at the opening, to allow the handles to be grasped by a user. In the method, a tortilla is wrapped in a conical shape around the first mold and the molds are put together with the tortilla between them, and with the handles placed together to that the molds and tortilla between them may be manipulated as a unit by a user in cooking the tortilla.

20080220130. Method For Preparing Food Products By Co-Extrusion, In Particular Sausage, And Food Products Obtained With This Method. The invention relates to a method for preparing food products by co-extrusion, comprising of producing the food product from a filler mass and a casing mass which is liquid prior to the co-extrusion, wherein the casing mass comprises at least collagen and alginate. The invention also relates to a food product obtained by co-extrusion, comprising a meat mass and a casing, wherein the casing comprises at least collagen and alginate. (Assignee: Stork Townsend B.V.)

20080231680. Concurrently printing an image on a food product and a corresponding image on packaging for the food product. A method for printing images on food and packaging for the food. The method includes the step of moving a plurality of food products along a first production line to a first printing station. The method also includes the step of moving a plurality of containers along a second production line to a second printing station. This step is performed during the step of moving the plurality of food products. The method also includes the step of printing a first image on at least one of the food products during the step of moving the plurality of food products. The method also includes the step of selecting a second image from a plurality of differing images in response to the first image. The second image is complementary to the first image. The method also includes the step of printing the second image on one of the containers during the step of moving the plurality of the containers. This step is performed concurrently with the step of printing the first image. As a result of the concurrent printing of the first and second images, a printed food product and a printed container, respectively, are produced. The second image on the printed container complements the first image printed on the food product.

20080220212. Composite Film for Packing Foods and the Process of Making it. A composite film for packaging foods enable to regulate pressure inside automatically when being heated and the progress of making it are provided. The composite film comprises a substrate film provided with a plurality of micro-gap regions processed by impressing process and an adhesive film attached to an airtight film. The composite film is applied to a food packaging devices which has an airtight structure. In use, the food packaging device can receive foods for microwave heating while the airtight film and the micro-gap region are used to prevent the food packaging device from breaking while preventing the steam vast losing and foods from becoming drier.

PATENT APPROVALS BEGIN ON NEXT PAGE

Other Published Patent Approvals of Note

FOOD SAFETY

7,425,301. Method for providing ozone sanitation of fruits and vegetables. The present invention features an ozone sanitation device and system and a method of using the same to sanitize various objects in various environments. The present invention is particularly adapted to be used to sanitize food products, such as fruit and vegetable products as well as others at the site of the marketing and selling of such products. The ozone sanitation device functions to combat harmful pathogens by reduce microbial growth and bacteria existing on the treated object. The device comprises an ozone generator that produces ozone gas that mixes with temperature controlled water to create an ozonated water solution to be applied to an object for treatment. Moreover, the present invention features several methods of using the ozone sanitation device to treat various objects, as well as a method for restoring water to dehydrated objects, such as fruits and vegetables. The method provides a continuous process and comprises using a tepid wash solution cycle and a chilled wash solution cycle of water and the application of ozone and oxygen.

Inventors: Gillette; Thomas D. (Burley, ID), Gillette; James M. (Burley, ID)
Assignee: Fresh Food Technology, Inc. (Burley, ID)
Appl. No.: 10/306,168
Filed: November 26, 2002

FOOD PACKAGING

7,427,643. Polymeric film or coating comprising hemicellulose. A film-forming composition and a polymeric film or coating comprising hemicellulose, having a molecular weight of less than 50 000 g/mol, and at least one component selected from the group consisting of plasticizers, cellulose and a synthetic oligomer or polymer is disclosed. The use of said film or coating as an oxygen barrier is also disclosed. Further, a method for the manufacture of said polymeric film or coating is disclosed, as well as a method for improving the film-forming properties of hemicellulose having a molecular weight of less than 50 000 g/mol.

Inventors: Gatenholm; Paul (Kullavik, SE), Bodin; Aase (Molndal, SE), Grondahl; Maria (Goteborg, SE), Dammstrom; Sofia (Gothenburg, SE), Eriksson; Lisa (Gothenburg, SE)
Assignee: Xylophane Aktiebolag (Gothenburg, SE)
Appl. No.: 10/548,799
Filed: March 18, 2004
PCT Filed: March 18, 2004
PCT No.: PCT/SE2004/000413
371(c)(1),(2),(4) Date: September 12, 2005
PCT Pub. No.: WO2004/083286

PCT Pub. Date: September 30, 2004

7,427,444. **Polymer emulsion coatings for cellulosic substrates with improved barrier properties.** A cellulosic product such as paper coating composition is disclosed comprising aqueous-based semi-crystalline vinyl acetate-ethylene polymer emulsions, containing crystalline ethylene segments, which are useful for imparting oil, grease, solvent, water, and moisture vapor resistance. The polymer emulsions are prepared via the direct aqueous-based free radical emulsion polymerization of ethylene with various other comonomers. The semi-crystalline aqueous-based polymer emulsions of this invention have a crystalline melting point and a crystalline heat of fusion ranging from 5 to 100 J/g. The semi-crystalline aqueous-based emulsion polymers of this invention can be used directly as a paper or paperboard coating for imparting oil, grease, solvent, water, and moisture vapor resistance. Further, the present invention provides a repulpable paper and paperboard.

Inventors: Rabasco; John Joseph (Allentown, PA), Jones; Ronald Bernal (Allentown, PA), Daniels; Christian Leonard (Macungie, PA), Bott; Richard Henry (Macungie, PA), Halat; John Joseph (Breinigsville, PA)

Assignee: Air Products Polymers, L.P.

Appl. No.: 10/620,654

Filed: July 16, 2003

Current U.S. Class: 428/511 ; 428/510

Current International Class: B32B 23/04 (20060101)

Field of Search: 428/510,511

7,427,430. **Polyamide blend composition having excellent gas barrier performance.** High gas barrier, delamination-resistant polyamide compositions suitable for extended shelf-life packaging applications are provided. Also provided are polyamide compositions exhibiting high oxygen scavenging capability. The polyamide compositions comprise mXDA-IPA containing copolymers which provide excellent properties to the complete polyamide compositions. Also provided are direct blends of the polyamide compositions with other polymers. The polyamide products are particularly suited for producing barrier packaging articles such as monolayer or multi-layer films, sheets, thermoformed containers and molded bottles. Such articles are useful in a variety of oxygen-sensitive food, beverage, pharmaceutical, and health care product packaging applications.

Inventors: Rhee; Sangkeun (Alburtis, PA), Socci; Edward P. (Stewartville, NJ), Brown; Clark V. (White Plains, NY), Facinelli; John V. (Morristown, NJ)

Assignee: Honeywell International Inc. (Morristown, NJ)

Appl. No.: 11/321,575

Filed: December 29, 2005

7,427,160. **Bulk bag for meat and meat products.** A bulk bag comprising a bottom wall and at least one side wall extending upwardly from the bottom wall is provided with at least one pocket secured to the exterior of the side wall and extending substantially vertically. The pocket receives a support member which maintains the side wall of the bulk bag in an upright, open configuration.

Inventors: Richardson, Jr.; Joe Ronald (Sadler, TX), Eisenbarth; Bradley Matthew (Sherman, TX), Brown; Bobby Glenn (Dennison, TX)

Assignee: B.A.G. Corp. (Dallas, TX)

Appl. No.: 11/325,745

Filed: January 5, 2006

7,427,001. Temperature retaining food container. A temperature-retaining food container includes an outer shell having an inner chamber that can be filled with a temperature storing medium. The shell is shaped to provide an expansion zone within the chamber to permit expansion of the medium. A support is formed to provide additional volume to the chamber and the expansion zone. The support structure can optionally be provided to automatically expand in response to an increase in pressure within the chamber. A lid is provided which covers the container and further operates as a serving platter. The shell of the container can optionally be formed from a plurality of separate portions, which interlock to form the complete serving container and disassemble for storage or use with smaller or crowded appliances.

Inventors: Keitges; James M. (Omaha, NE)

Appl. No.: 11/409,642

Filed: April 24, 2006

FOOD PROCESSING & MANUFACTURING

7,416,479. High capacity food processing system. A high capacity food processing system, including for an elongated strand of food product such as hot dogs, sausage links, etc., has first and second loading stations with serial accumulators enabling intermittent stopping of the loading operation, which is a necessary and normal part of use, without disrupting a downstream thermal process, and enabling differential conveyor velocities through the loading stations, including a loading velocity for loading food product on the conveyor, a bypass velocity during intermittent non-loaded conveyor segments, and a transport velocity through the processing station, wherein the transport velocity is less than the bypass velocity and greater than the loading velocity, and where the transport velocity remains constant and the same during both of the loading and bypass velocities of the conveyor at the loading stations and also remains constant and the same during stopped movement of the conveyor at the loading stations.

Inventors: Johnson; Noel R. (Stoughton, WI), Titel; Luke A. (Sun Prairie, WI), Cable; Nicholas (Lodi, WI), Holl; Wendell J. (Lodi, WI), Endres; Donald J. (Waunakee, WI), Nordby; David (Verona, WI), Mikelsons; Andi J. (Middleton, WI)

Assignee: Alkar-RapidPak, Inc. (Lodi, WI)

Appl. No.: 11/488,549

Filed: July 18, 2006

7,428,042. **Food analyzer for self-propelled food loading units, and relative operating method.** A food analyzer which can be installed on a self-propelled food loading unit, and which includes an optoelectronic device for determining the spectrum of electromagnetic radiation reflected and/or absorbed by a foodstuff loaded by the self-propelled unit; and a processing unit for determining, as a function of the acquired spectrum of electromagnetic radiation, chemical and physical information relative to the elements in the foodstuff.

Inventors: Ghiraldi; Andrea (Poggio Rusco, IT)
Assignee: Dinamica Generale S.R.L. (Poggio Rusco, IT)
Appl. No.: 11/084,845
Filed: March 18, 2005

7,413,757. **Method of making a colored, flour-based food product and product thereof.** A method of making a color-stable, cooked, flour-based food that is, for example, a RTE cereal or snack food that can be colored red with all natural ingredients is provided. A colored flour mixture is provided that is colored with natural ingredients suitable for making a cooked, ready-to-eat, color-stable, color-based food product. The food product may be a ready-to-eat cereal or a snack food, for example. In addition, a color-stable, cooked, ready-to-eat, flour-based food product that can be colored red with natural ingredients is provided.

Inventors: Klamerus; Beata Z. (Chicago, IL)
Assignee: The Quaker Oats Company (Chicago, IL)
Appl. No.: 11/227,633
Filed: September 15, 2005

7,425,344. **Process for producing a milled whole-grain wheat flour and products thereof.** A process for producing an ultrafine-milled whole-grain wheat flour which has the full nutritional value of wheat kernels, while retaining the texture of refined wheat flour and an appearance similar to refined wheat flour, and the products which can be made from the ultrafine-milled whole-grain wheat flour. The process can also be used for producing an ultrafine-milled coarse fraction, which can be used as a replacement and to fortify refined wheat flour. The ultrafine-milled coarse fraction can be used in bakery products, snack products and food products.

Inventors: Korolchuk; Theodore (Papillion, NE), Arndt; Elizabeth (Omaha, NE)
Assignee: ConAgra Foods Food Ingredients Company (Omaha, NE)
Appl. No.: 10/945,199
Filed: September 20, 2004

CHOCOLATE & CONFECTIONERY

7,427,420. Process for producing confectionery highly stable to heat. The present invention provides a process for producing confectionery highly stable to heat which can be eaten without being deformed, becoming sticky at the surface or sticking to each other while maintaining the original mouthfeel of chocolate. As a result of the present inventors' intensive studied, it has been found out that a process for producing confectionery highly stable to heat can be provided by making the surface of a refined chocolate paste absorb moisture or bringing chocolate into contact with a moisture-containing food material, and then baking.

Inventors: Senba; Katunori (Tsukuba-gun, JP), Umeno; Koji (Tsukuba-gun, JP), Yamawaki; Yoshio (Tsukuba-gun, JP)
Assignee: Fuji Oil Company, Limited (Osaka, JP)
Appl. No.: 10/220,729
Filed: February 28, 2001
PCT Filed: February 28, 2001
PCT No.: PCT/JP01/01545
371(c)(1),(2),(4) Date: September 04, 2002
PCT Pub. No.: WO01/65947
PCT Pub. Date: September 13, 2001

MEAT & POULTRY

7,415,428. Processing meat products responsive to customer orders. A method for processing meat for a customer that includes receiving a selected specification for a meat product from a buyer device via a communication network. The method includes the step of processing the meat that is responsive to instructions from the seller device to provide a meat product having the selected specification.

Inventors: Garwood; Anthony J. M. (Mercer Island, WA)
Assignee: SafeFresh Technologies, LLC (Mercer Island, WA)
Appl. No.: 10/369,079
Filed: February 14, 2003

7,425,173. Device for removing viscera from slaughtered poultry. A device for removing viscera from slaughtered poultry via an opening in the abdomen thereof, having a removal member that can be moved between the stomach wall and the viscera into the abdominal cavity and then towards the back, as well as a bracing member for retaining the viscera, such as the gullet, with respect to the removal member. A retaining member is provided that can be moved between the back and the viscera into the abdominal cavity, which retaining member has a retaining surface at the bottom, and the removal member has an opposing retaining surface such that the retaining surface of the retaining member and the op-

posing retaining surface of the removal member moved towards the back can be held in the direction in which they are pushed towards one another, clamping the viscera.

Inventors: Tieleman; Edward (Dalhem, BE), Willemsen; Gerhard Albertus (Drempt, NL), Van Der Veen; Koen (Doesburg, NL)

Assignee: Tieleman Food Equipment B.V. (Doesburg, NL)

Appl. No.: 11/587,670

Filed: April 28, 2005

PCT Filed: April 28, 2005

PCT No.: PCT/NL2005/000321

371(c)(1),(2),(4) Date: June 05, 2007

PCT Pub. No.: WO2005/104858

PCT Pub. Date: November 10, 2005

7,419,682. Poultry feed containing plasma. The present invention relates to pelleted poultry feed containing plasma, and methods of making and using pelleted poultry feed containing plasma.

Inventors: Campbell; Joy (Ames, IA), Russell; Louis E. (Johnston, IA)

Assignee: APC, Inc. (Ankeny, IA)

Appl. No.: 10/929,836

Filed: August 30, 2004

Current U.S. Class: 424/442 ; 424/439; 514/2

Current International Class: A23K 1/04 (20060101); A23K 1/24 (20060101)

Field of Search: 424/489,439,442,157.1,530

ANIMAL FEED & ANIMAL HEALTH

7,416,742. Methods and compositions for controlling microorganism populations in the digestive system of animals. The invention is related to methods and compositions for controlling microorganism populations in the digestive system of an animal. In an embodiment, the invention is a method for reducing protozoa populations in the digestive system of an animal including administering an effective amount of a saponin containing composition to the animal, and administering an effective amount of an anti-microbial agent to the animal. In an embodiment, the invention is a composition for reducing the bacterial load in the digestive tract of an animal including a saponin containing composition and an anti-microbial agent. In an embodiment, the invention is a method for reducing the bacterial load in the digestive system of an animal including administering an effective amount of a saponin containing composition to the animal.

Inventors: McNeff; Larry C. (Anoka, MN), McNeff; Clayton V. (Andover, MN)

Assignee: Sartec Corporation (Anoka, MN)

Appl. No.: 11/153,252

Filed: June 15, 2005

7,427,411. Dried, full-fat corn germ as a ruminant feed component. A non-human animal feed composition comprising from about 10% to about 20% dried, full-fat corn germ, and methods of using the same are disclosed.

Inventors: Ethington, Jr.; Reed T. (Dodge City, KS)
Assignee: Archer-Daniels-Midland Company (Decatur, IL)
Appl. No.: 10/273,404
Filed: October 18, 2002

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