

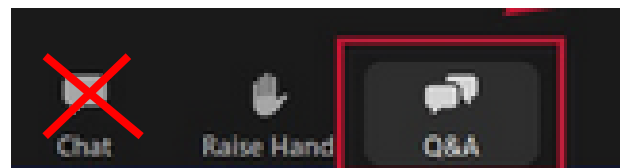
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ARDI – Research for Innovation

ASPI – Specialized Patent Information

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 금주 PCT 공개공보 11/2024(2024년 3월 14일 (목))가 [여기](#)에서 이용 가능합니다. 내주 PCT 공개공보 12/2024는 2024년 3월 21일 목요일로 예정되어 있습니다. [자세히 알아보기](#)
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				질의 예시

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car



[Query Examples](#)

EN_ALLTXT:(car)

1,696,273 results Offices all Languages en Stemming true Single Family Member false Include NPL false

Sort: Relevance Per page: 10 View: All

1 / 169,628

Machine translation

1. [20060076194](#)

US - 13.04.2006

Int.Class [B66B 7/00](#)

A [car](#) in an elevator, with a side plate of a [car](#) side

angle of 8° to 30° with respect to a line of movement of doors of the [car](#) in a direction from a door gate side of the [car](#) toward a

2. [WO/2005/014](#)

WO - 17.02.2005

Int.Class [B66B 11/00](#)

A [car](#) in an elevator, with a side plate of a [car](#) side

for ENDO, Masahiko

an angle of 8° to 30° with respect to a line of movement of doors of the [car](#) (1) in a direction from a door gate side of the [car](#) (1) member[15].

3. [20230322281](#) CABLE [CAR](#) AND CABLE [CAR](#) NETWORK WITH SEVERAL CABLE [CARS](#)

US - 12.10.2023

Int.Class [B61L 23/00](#) Appl.No 18299326 Applicant Innova Patent GmbH Inventor Clemens Mohr

A cable [car](#) and a cable [car](#) network with cable [car](#) stations and cable [car](#) vehicles movable with a haulage rope between the cable [car](#) stations includes a cable [car](#) control unit for controlling the cable [car](#), wherein a maximum electrical energy consumption of the cable [car](#) is predetermined; an energy detection unit configured for determining an electrical energy consumption of the cable [car](#); and wherein the cable [car](#) control unit is configured to control or regulate an electrical energy consumption of at least one electrical consumer of the cable [car](#) based at least in part on the determined electrical energy consumption of the cable [car](#) such that the maximum electrical energy consumption predetermined for the cable [car](#) is not exceeded. Associated methods of operating a cable [car](#) or cable [car](#) network are also disclosed.

4. [4365694](#) PREVENTING ELEVATOR [CAR](#) CALLS BEHIND [CAR](#)

US - 28.12.1982

Int.Class [B66B 1/18](#) Appl.No 06234078 Applicant Otis Elevator Company Inventor Bittar Joseph

A microprocessor cab controller for an elevator [car](#) processes signals to control [car](#) calls by means of routines which prevent [car](#) calls from being registered behind the advancing direction of the [car](#) unless the [car](#) is headed for the lobby without further demand or the [car](#) has no advance direction. Also disclosed are routines which respond to directives from a [car](#) controller mounted in the building to reset all [car](#) calls, reset selected [car](#) calls, reset the [car](#) call at a floor landing where the [car](#) is stopping, or force selected [car](#) calls; to inhibit [car](#) calls in a selected one of two zones of continuous floors for implementing dual up peak operation, and for selectively inhibiting registration of [car](#) calls at floors which are designated as cut off from service by the [car](#).

EN = English
ALLTXT = full text

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Ya se puede consultar [aquí](#) la publicación del PCT número 11/2024 (14 de marzo de 2024). La próxima fecha de publicación del PCT se ha programado para el 12/2024 jueves 21 de marzo de 2024. [Más](#)
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Texto completo

Términos de búsqueda
car



Ejemplos de consultas

ES_ALLTXT:(car)

598.724 resultados Oficinas all Idiomas es Separación automática de palabras en lexemas true Miembro de una familia de patentes simple false Incluir la LDP false

Ordenar: Pertinencia ▾ Por página: 10 ▾ Ver: Todo ▾

< 1 / 59.873 ▾ >

Traducción automática ▾

1. [20220066](#)

Clasificación Internacional

Una navaja dese...
primera **cara** y un...
de manera horizo...
cartucho ya sea a...

Inventor/a Raymond A. LIBERATORE

La navaja desechable de doble **cara** o el sistema de navaja comprenden un mango que se extiende de manera vertical con una... también tiene un primer pivote que se extiende de manera horizontal desde un primer brazo y un segundo pivote que se extiende... pivote y el segundo pivote para cambiar entre una primera **cara** del cartucho o a una segunda **cara** del cartucho para desviar el... desarmar el cartucho.

MX - 27.06.2022

2. [2927366](#)

Clasificación Internacional

Un objeto de la p...
inmunidad y activ...
un ácido nucleico que codifica un factor potenciador de la función inmunitaria de células T, en el que el ácido nucleico que codifica un factor potenciador de la función inmunitaria es un ácido nucleico que codifica interleucina-7 y se prepara un ácido nucleico que codifica CCL19, un ácido nucleico que codifica un mutante dominante negativo de SHP-1, o un ácido nucleico que codifica un mutante dominante negativo de SHP-2, o una célula T que expresa **CAR** introducida con el vector de expresión **CAR**. [Traducción automática con Google Translate, sin valor legal]

Inventor/a TAMADA, Koji

eno quimérico (**CAR**) y un factor potenciador de la función inmunitaria de las células T y que tengan un alto efecto inductor de... expresan **CAR**. Un vector de expresión **CAR** comprende un ácido nucleico que codifica un receptor de antígeno quimérico (**CAR**) y... un ácido nucleico que codifica un factor potenciador de la función inmunitaria es un ácido nucleico que codifica interleucina-7 y se prepara un ácido nucleico que codifica CCL19, un ácido nucleico que codifica un mutante dominante negativo de SHP-1, o un ácido nucleico que codifica un mutante dominante negativo de SHP-2, o una célula T que expresa **CAR** introducida con el vector de expresión **CAR**. [Traducción automática con Google Translate, sin valor legal]

ES - 04.11.2022

3. [2258389](#) LADRILLO DE **CARA** VISTA.

Clasificación Internacional [E04C 1/39](#) ⓘ

Nº de solicitud 200402347

Solicitante INNOVACIONES CERAMICAS SL

Inventor/a MONTURIOL JALON ANTONIO

Ladrillo de **cara** vista. Consiste en un ladrillo de **cara** vista que tiene cuatro partes diferenciadas que cumplen funciones distintas del ladrillo: una zona interior preparada para recibir el mortero de unión, zona que es común por constitución y prestaciones físicas a cualquier ladrillo de **cara** vista convencional; una zona exterior constituyente de la **cara** vista del ladrillo, en cualquiera de las soluciones de acabado que se vienen realizando para ladrillos de **cara** vista; entre ambas zonas, una tercera que se compone de oquedades o espacios, formando cámaras, que ofrecen una superficie de contacto en sombra del ladrillo con el aire y que tienen acceso abierto y libre, por medio de lomas específicas de ventilación, con el exterior del ladrillo para la renovación del aire interno, siendo estas tomas de aire la cuarta parte definitoria del nuevo ladrillo.

ES - 16.08.2006

ES = Spanish
ALLTXT = full text

ZH_ALLTXT:(car)



29,827 个结果 专利局 all 语言 zh 词根提取 true 单一族成员 false 包括NPL false



排序: 相关性 ▾ 每页: 10 ▾ 查看: 全文 ▾

< 1/2,983 ▾ >

机器翻译 ▾

1. [107109421](#) CAR表达载体及CAR表达T细胞

CN - 29.08.2017

国际分类 [C12N 15/83](#) 申请号 112015000053922 申请人 UNIV YAMAGUCHI 发明人 TAMADA KOJI

本发明的课题在于, 提供在T细胞中既表达嵌合抗原受体(CAR)并且还表达T细胞的免疫功能促进因子的CAR表达T细胞、用于制备所述CAR表达T细胞的CAR表达载体, 所述CAR表达T细胞的免疫诱导效果和抗肿瘤活性高。本发明中, 制造了下述CAR表达载体和导入了所述CAR表达载体的CAR表达T细胞, 所述CAR表达载体含有编码嵌合抗原受体(CAR)的核酸及编码T细胞的免疫功能促进因子的核酸, 其中, 所述编码免疫功能促进因子的核酸为: 编码白细胞介素7的核酸及编码CCL19的核酸、编码针对SHP-1的显性负性突变体的核酸、或编码针对SHP-2的显性负性突变体的核酸。

2. [107708710](#) SMART CAR装置,DE CAR多肽,SIDE CAR及其使用

CN - 16.02.2018

国际分类 [A61K 35/17](#) 申请号 201680024848.5 申请人 CHIMERA BIOENGINEERING INC. 发明人 WANG BENJAMIN

本发明总体上涉及真核细胞中与嵌合抗原受体(CAR)结合的RNA控制装置(元件)和/或去稳定元件[DE]的领域。本发明还涉及真核细胞中的分裂CAR[Side-CAR]。更具体地说, 本发明涉及与嵌合抗原受体结合以制备小分子致动CAR多肽的DE、RNA控制装置(元件)和/或Side-CAR。本发明还涉及用于疾病治疗的DE-CAR、Smart-CAR(Smart = 小分子致动RNA触发器)、Smart-DE-CAR和/或Side-CAR。

3. [115044617](#) CAR T细胞的制备方法、CAR T细胞及其应用

CN - 13.09.2022

国际分类 [C12N 15/867](#) 申请号 202110249691.9 申请人 HEBEI SENLANG BIOTECHNOLOGY CO., LTD. 发明人 LI JIANQIANG

本发明公开了一种CAR T细胞的制备方法、CAR T细胞及其应用。该CAR T细胞的制备方法包括: 将CAR基因导入外周血来源的T细胞, 获得重组细胞; 培养所述重组细胞3-12天, 获得所述CAR T细胞; 所述CAR基因编码特异性靶向CD7的CAR。该制备方法可用健康供者或者患者外周血来源的T细胞制备的CAR T细胞, 不需要用额外的方法敲除内源性CD7, 即可在体外扩增制备出满足患者需求的细胞量, 节省了生产成本。

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字段
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检索内容.....
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- PCT applications
- PCT national phase entry
- National collections
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- Global Dossier public
- Chemical documents
- Standard ST37 Authority Definition File

National Collections - Data Coverage

Offices for which PCT national phase information is available

Updated: March 18, 2024

Country	Latest Biblio	Update Frequency	Biblio Data	Abstract	Chemical Data	Chemical indexed	Doc images	OCR (full-text) Indexed	Nb records
PCT	18.03.2024	Daily	19.10.1978 - 14.03.2024	19.10.1978 - 14.03.2024	11.01.1979 - 07.03.2024	999,627	4,811,801	Total: 4,811,008 Arabic: 223 German: 446,050 English: 2,642,233 Spanish: 31,541 French: 151,335 Japanese: 811,128 Korean: 179,948 Portuguese: 6,687 Russian: 23,460 Chinese: 518,403	4,811,801
<div style="border: 2px solid red; padding: 5px; display: inline-block;"> <p>PCT: 4,811,801 Offices: 110,703,341 Overall: 115,515,142</p> </div>									
African Regional Intellectual Property Organization (ARIPO)	29.01.2024		03.07.1985 - 27.10.2023	03.07.1985 - 27.10.2023			1,676	Total: 1,671 English: 1,671	4,662
Argentina	05.02.2024	Monthly	11.02.1965 - 31.01.2024	31.10.1990 - 31.01.2024			10,686	Total: 32,925 Spanish: 32,925	177,999
Australia	11.03.2024	Weekly	14.01.1900 - 14.03.2024	08.01.1981 - 14.03.2024				Total: 765,689 English: 765,689	1,884,662

Non-Patent Literature - Data Coverage

Updated: March 19, 2024

Publisher	Biblio Data with searchable full-text	Nb records
IEEE	01.01.1892 - 01.03.2024	4,981,454
MDPI	13.02.1998 - 23.10.2023	584,390
nature	01.11.1975 - 01.12.2023	145,892
wikipedia	29.01.2001 - 19.02.2021	62,083

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This query `EN_AB:(electri* OR electrica* OR electrici* OR support* OR stand* or carry* OR foundat* OR electron*)` cannot be run in PATENTSCOPE why?

- The use of the operator OR is incorrect
- The use of the parentheses is incorrect
- There are too many wildcards

Which query will return results for the search term solar or the combination of search terms wind/turbine in the English description?

- `EN_DE:(solar OR (wind AND turbine))`
- `EN_DE:(solar OR wind AND turbine)`
- `EN_DE:(solar OR ((wind AND turbine)))`

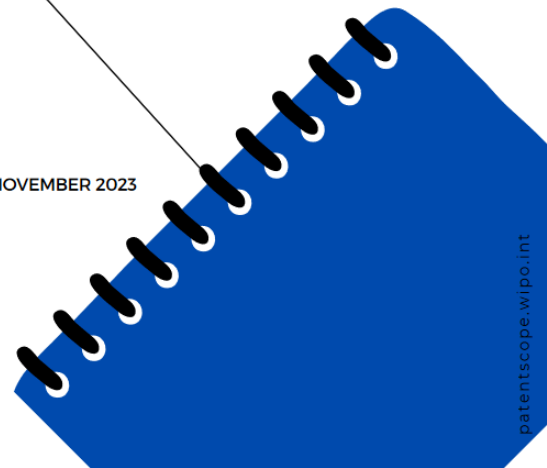
Practical exercises: booklets

wipo.int/patentscope/en



PATENTSCOPE exercise booklet

NOVEMBER 2023



Solutions

I. OPERATOR EXERCISES

1. B
A query with the operator OR will return documents having the keyword tennis or the keyword ball or both keywords.
2. AND; OR; ANDNOT; NOT; BEFORE; NEAR
3. No: query A will return documents having both keyword electric and bicycle with no more than 9 words between them and query B will return documents having the keyword electric before bicycle with no more than 9 words between the 2 keywords. In query B the order of words is taken into account whereas in query A the order is not relevant.
4. To search for an exact term or phrase, use quotation marks.
5. The operator NEAR allow to make sure that 2 keywords or more are close to each other in the result list. If no number is specified after near, the default maximum number of words is 5, the equivalent of NEAR5.
6. Query A as the operator NEAR makes sure that the 2 keywords appear close to each other, in this case no more than 4 words in between the 2 keywords.
7. Documents about microwave ovens will not be included.

II. FIELD EXERCISES

1.
 - a. retrieve documents in Japanese: JA (JA_AB; JA_TI...)
 - b. search information in all the parts of Chinese documents: ZH_ALL
 - c. look for a precise IPC code: IC_EX
 - d. look for an applicant: PAA (all data); PA (name)
 - e. retrieve information in the Spanish claims: ES_CL
 - f. search for all the information related to national phase entry data: NPA
 - g. search information in the text in French: FR_ALLTXT
 - h. retrieve latest kind codes: DTY
2.
 - a. The field IC and the field IC_EX?
IC = International Patent Classification including sub-groups
IC_EX = Specific international Patent Classification
 - b. The field EN_ALL and the field EN_ALLTXT
EN_ALL = English All → all parts in English including Applicant, Inventors etc.
EN_ALLTXT = English All Text → English text parts of the document such as description, claim, abstract
 - c. The columns Countries and Offices in the Analysis in the result list
Countries = national collections
Offices = national collections + PCT applications entering into national phase in those countries
3. NPCC:CN AND NPED:CN-2020*
4. IC:(C10L1/00) AND PCN:DE
5. ISA:US
6. AN:PL2019*

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- SESSION QUERIES
- SAVED QUERIES
- MARKUSH BATCHES
- WATCHED APPLICATIONS
- Logout

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Name	Search for	Offices	Sort by	Stem	Single Family Member	Page	Size	Private			
Electric car	FP:(EN_TI:"electric car")	All	Relevance	<input type="checkbox"/>	<input type="checkbox"/>	1	10	<input checked="" type="checkbox"/>			
Wind turbine	EN_AB:"wind turbine"	All	Relevance	<input type="checkbox"/>	<input type="checkbox"/>	1	10	<input checked="" type="checkbox"/>			
Magnetic chip	EN_AB:"magnetic chip"	All	Relevance	<input type="checkbox"/>	<input type="checkbox"/>	1	10	<input checked="" type="checkbox"/>			
test		All	Relevance	<input type="checkbox"/>	<input type="checkbox"/>	1	10	<input checked="" type="checkbox"/>			
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1. WO2024054811 - COMBINATION THERAPIES INCLUDING METAL CHANNEL ACTIVATORS



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Publication Number

WO/2024/054811

Publication Date

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PCT/US2023/073504

International Filing Date

06.09.2023

IPC

C07D 235/30 2006.1

A61K 31/4168 2006.1

A61P 25/24 2006.1

Applicants

BIOHAVEN THERAPEUTICS LTD. [US]/[GB]
Ritter House P.O. Box 173, Road Town
Tortola, VG1110, VG

Inventors

CORIC, Vladimir
DWORETZKI, Steven I.

Title

[EN] COMBINATION THERAPIES INCLUDING METAL CHANNEL ACTIVATORS

[FR] POLYTHÉRAPIES COMPRENANT DES ACTIVATEURS DE CANAUX MÉTALLIQUES

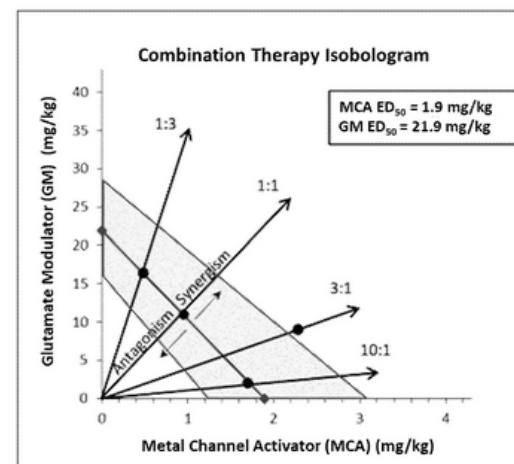
























FIG. 3

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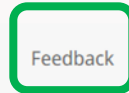
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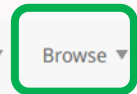
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<p>본 발명은 폴리비닐클로라이드 및 비닐 클로라이드와 하나 이상의 단량체의 공중합체로부터 선택되는 적어도 하나의 비닐 클로라이드 중합체; 적어도 하나의 가소제; 적어도 하나의 에폭시 수지; 및 카르다놀로 블로킹된 적어도 하나의 이소시아네이트 수지를 포함하는 PVC 플라스틱 조성물에 관한 것이다. 본 발명의 PVC 플라스틱 조성물은 100 °C - 200 °C 에서 짧은 시간 동안의 열처리에 의해 다양한 금속 또는 다양한 금속 언더코트의 표면에 대한 강한 접착을 제공하고 저장 안정성에 있어서 탁월하다. 추가로, 그것은 노닐페놀 블로킹된 이소시아네이트 PVC 접착 촉진제에 비해 도포 동안 개선된 항복값 도상 및 점도 안정성을 갖는 우수한 레올로지 특성을 제공한다.</p>	<p>The present invention relates to a PVC plastisol composition comprising: at least one vinyl chloride polymer selected from polyvinyl chloride and a copolymer of vinyl chloride and one or more monomers; at least one plasticizer; at least one epoxy resin; and at least one isocyanate resin blocked with cardanol. The PVC-plastisol composition of the present invention provides strong adhesion to surfaces of various metals or various metal undercoats by heat treatment for a short time at 100°C -200°C and is unique in storage stability. Additionally, it provides excellent rheological properties with improved yield value and viscosity stability during application as compared to nonylphenol blocked isocyanate PVC leather adhesion promoters.</p>
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The present invention relates to a PVC plastisol composition comprising: at least one vinyl chloride polymer selected from polyvinyl chloride and a copolymer of vinyl chloride and one or more monomers; at least one plasticizer; at least one epoxy resin; and at least one isocyanate resin blocked with cardanol. **The PVC-plastisol composition of the present invention provides strong adhesion to surfaces of various metals or various metal undercoats by heat treatment for a short time at 100°C-200°C and is unique in storage stability.** Additionally, it provides excellent

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The PVC-plastisol composition of the present invention provides strong adhesion to surfaces of various metals or various metal undercoats by heat

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- the pvc plastisol composition of the present invention provides strong adhesion to surfaces of various metals or various metal undercoats by heat treatment for a short time at 100°C-200°C and is unique in storage stability
- the pvc plastisol composition of the present invention provides strong adhesion to surfaces of various metals or various metal undercoats by heat treatment for a short period of time at 100°C-200°C and is unique in storage stability**
- the pvc-plastisol composition of the present invention provides strong adhesion to surfaces of various metals or various metal undercoat by heat treatment for a short time at 100°C-200°C and is unique in storage stability
- the pvc-plastisol composition of the present invention provides strong adhesion to **the** surfaces of various metals or various metal undercoats by heat treatment for a short time at 100°C-200°C and is unique in storage stability
- the pvc-plastisol composition of the present invention provides strong adhesion to **the surface** of various metals or various metal undercoats by heat treatment for a short time at 100°C-200°C and is unique in storage stability
- the pvc-based plastisol composition of the present invention provides strong adhesion to surfaces of various metals or various metal undercoats by heat treatment for a short time at 100°C-200°C and is unique in storage stability
- the pvc-plastisol composition of the present invention provides strong adhesion to surfaces of various metals or various metal undercoats by heat treatment for a short time at 100°C-200° c) and is unique in storage stability
- the pvc-plastisol composition of the present invention provides strong adhesion to surfaces of various metals or various metal undercoats by heat treatment for a short **period of time at 100°C -200° c,** and is unique in storage stability
- the pvc-plastisol composition of the present invention provides strong adhesion to surfaces of various metals or various metal undercoats by heat treatment for a short time at 100 °C -200 °C, and is unique in storage stability
- the pvc **plastisol composition of the present invention provides strong**

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1. **1020210134950** 케이블카 통행 감지 장치

Int.Class [B61B 12/06](#) Appl.No 1020217031626 Applicant 인노바 파텐트 게엠베하 Inventor 파이퍼 다니엘

특히 케이블카(5)가 케이블카(5)의 케이블카 지지대(1)를 통과할 때 케이블카의 안전성을 높이기 위해, 본 발명에 따라 하나 이상의 평가 유닛(16) 및 평가 제공되고, 제 1 센서(15)는 제 1 센서(15)의 감지 영역에서 케이블카(5)의 존재를 감지하기 위해 케이블카 지지대(1)의 진입 영역(E)에 위치하고, 제 2 센서 출구 영역(A)에 위치하며, 감지된 수(i)가 미리 정의된 최대 수(imax)를 초과할 때 감지 장치(9)는 제 1 센서(15)와 제 2 센서(15) 사이의 케이블카(5)의 수(i)를

2. **1020200030074** 케이블카 및 케이블카 작동 방법

Int.Class [B61B 12/00](#) Appl.No 1020207003221 Applicant 인노바 파텐트 게엠베하 Inventor 호프마이어 크리스토프

케이블카의 차량이 케이블카의 스테이션에 진입할 때 잠재적 위험을 보다 확실하게 평가하고 이에 대응할 수 있도록 하기 위해, 스테이션 입구 이전의 블카 제어 유닛(8)에 의해 스테이션 입구(9) 이전의 돌풍(B)의 발생이 검출되고, 케이블카 제어 유닛(8)은 전송된 편향(α) 및 검출된 돌풍(B)의 함수로서 케

3. **1020190133814** 케이블카의 비상탈출장치

Int.Class [B61B 12/00](#) Appl.No 1020180058390 Applicant 주식회사 호산 Inventor 조현득

본 발명은 케이블카의 운행 중 발생하는 케이블카의 정지에 대해 케이블카에서 승객을 안전하게 대피시키기 위한 케이블카의 비상탈출장치에 관한 것으로, 또는 감김 가능하도록 권취되는 원치유닛과, 원치유닛과 마주보도록 케이블카의 바닥부에 관통 형성되는 개폐홀 및 개폐홀을 개폐하도록 케이블카의

4. **WO/2012/057414** CONVEYING WIRE FOR A CABLE CAR

Int.Class [B61B 12/02](#) Appl.No PCT/KR2011/001690 Applicant COREA LADVENTURE CO., LTD Inventor PARK, Pyeong-Soo

The present invention relates to a conveying wire for a cable car, which connects existing pulleys provided at certain distances apart from one another, at a position of the wire, in order to enable each cable car to independently operate under its own power.

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KR - 04.12.2019

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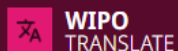
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1. [1020210134950](#) APPARATUS FOR DETECTING TRAFFIC OF CABLE CAR

KR - 11.11.2021

Int.Class [B61B 12/06](#) Appl.No 1020217031626 Applicant 인노바 파텐트 게엠베하 Inventor 파이퍼 다니엘

In particular, a detection device (9) having two or more sensors (15) connected to at least one evaluation unit (16) and an evaluation unit (16) is provided to at least one cable support (1) in order to increase the safety of the cable car when the cable car (5) passes through the cable car support (1) of the cable car (5). The first sensor (15) is located in an entry area (E) of the cable car support (1) in order to detect the presence of the cable car (5) in the detection area of the first sensor (15). The second sensor (15) is located in the outlet area (A) of the support with a cable for sensing the presence of the cable car (5) in the sensing area of the second sensor (15), and the sensing device (9) senses the number (I) of the cable car (5) between the first sensor (15) and the second sensor (15) and generates a fault signal (F_∞) when the sensed number (I) exceeds a predefined maximum number (I_{max}).

2. [1020200030074](#) CABLE CAR AND METHOD FOR OPERATING CABLE CAR

KR - 19.03.2020

Int.Class [B61B 12/00](#) Appl.No 1020207003221 Applicant 인노바 파텐트 게엠베하 Inventor 호프마이어 크리스토프

The deflection of the vehicle (4) prior to the station inlet is measured by the sensor (12) and transmitted to the cable car control unit (8) in order to allow the vehicle of the cable car to more reliably evaluate and respond to the potential risk when entering the station of the cable car. A cable car control unit (8) is provided for controlling the cable car drive (7) as a function of the transmitted deflection (alpha) and the detected wind (B).

3. [1020190133814](#) EMERGENCY ESCAPE APPARATUS OF CABLE CAR

KR - 04.12.2019

Int.Class [B61B 12/00](#) Appl.No 1020180058390 Applicant 주식회사 호산 Inventor 조현득

The present invention relates to an emergency escape apparatus of a cable car to safely evacuate a passenger from a cable car with respect to the stop of a cable car generated during the operation of the cable car. To this end, the emergency escape device of the cable car comprises: a winch unit which is provided on the ceiling portion of the cable car and is wound such that the winch cable can be unwound or wound; an opening and closing hole formed through the bottom portion of the cable car to face the winch unit; and a bottom lid coupled to the bottom portion of the cable car to open and close the opening and closing hole.

4. [WO/2012/057414](#) CONVEYING WIRE FOR A CABLE CAR

WO - 03.05.2012

Int.Class [B61B 12/00](#) Appl.No PCT/KR2011/001698 Applicant COREA ADVENTURE CO., LTD. Inventor PARK, Doo-yeon, Seo

1. KR1020210134950 - 케이블카 통행 감지 장치

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Applicants

인노바 파트너 계엄베하

Inventors

파이퍼 다니엘
모니 아드리안

Agents

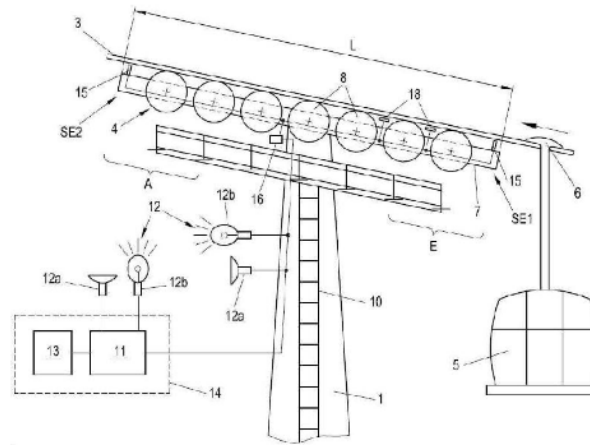
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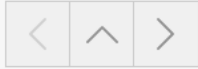
Abstract

[KO] 특히 케이블카(5)가 케이블카(5)의 케이블카 지지대(1)를 통과할 때 케이블카의 안전성을 높이기 위해, 본 발명에 따라 하나 이상의 평가 유닛(16) 및 평가 유닛(16)에 연결된 둘 이상의 센서(15)를 갖는 검출 장치(9)가 하나 이상의 케이블 지지대(1)에 제공되고, 제 1 센서(15)는 제 1 센서(15)의 감지 영역에서 케이블카(5)의 존재를 감지하기 위해 케이블카 지지대(1)의 진입 영역(E)에 위치하고, 제 2 센서(15)는 제 2 센서(15)의 감지 영역에서 케이블카(5)의 존재를 감지하기 위해 케이블로 지지대의 출구 영역(A)에 위치하며, 감지된 수(n)가 미리 정의된 최대 수(imax)를 초과할 때 감지 장치(9)는 제 1 센서(15)와 제 2 센서(15) 사이의 케이블카(5)의 수(n)를 감지하고 고장 신호(F)를 생성하기 위해 제공된다.

Related patent documents

AT522187 WO/2020/182791 AU2020235798 CA3133135 CN113631456 EP3914497 RU0002765526 JP2022524539 US20220169290 ES2952070 MX2021011049 NZ780083
CO20210012320

1. KR1020210134950 - 케이블카 통행 감지 장치



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[KO]

케이블카 통행 감지 장치

기술 분야

본 발명은 적어도 하나의 케이블카가 적어도 하나의 컨베이어 케이블 상에서 이동될 수 있는 2개의 단부 스테이션과 적어도 하나의 컨베이어 케이블을 안내하기 위해 단부 스테이션 사이에 배열된 적어도 하나의 케이블카 지지부를 갖는 케이블카에 관한 것으로, 여기서 케이블카는 지지부는 2개의 대향하는 지지 단부 사이의 케이블카 지지 길이에 걸쳐 컨베이어 케이블의 길이 방향으로 연장되며, 여기서 제 1 지지 단부의 영역에는 케이블카가 케이블카 지지부 및 해당 영역에 진입하기 위해 제공된다. 지지부의 제 2 끝의 출구 영역은 케이블카 지지부에서 케이블카의 출구를 위해 제공된다. 본 발명은 또한 케이블카의 통과를 감지하기 위해 두 개의 대향하는 지지 단부 사이의 케이블카 지지 길이에 걸쳐 케이블카 지지부에 안내된 컨베이어 케이블의 길이 방향으로 연장되는 케이블카의 케이블카 지지부용 감지 장치에 관한 것이다. 및 2개의 대향하는 지지 단부 사이의 케이블카 지지 길이에 걸쳐 케이블카 지지부 상에 안내된 컨베이어 케이블의 길이 방향으로 연장하는 케이블카의 케이블카 지지부 상의 케이블카의 통과를 검출하기 위한 방법으로서, 적어도 하나의 케이블카는 케이블카 지지부 위로 컨베이어 케이블로 이동된다.

케이블카는 다양한 디자인으로 제공되며, 주로 사람 및/또는 상품을 수송하기 위해, 예를 들어 도시 교통 수단으로 또는 스키장에서 사람을 수송하기 위해 사용된다. 대부분의 철도 차량이 와이어 케이블에 의해 당겨지도록 와이어 케이블에 고정되는 케이블카가 알려져 있다. 이동은 지상에서 이루어지며 케이블카는 주로 산길이나 도시 지역에서 사용된다. 반면에 공중케이블카의 경우 곤돌라, 캐빈, 의자 등의 케이블카는 고정된 가이드 없이 하나 이상의 (와이어) 케이블로 운반되어 공중에 매달린 채 이동된다. 따라서 케이블카는 지면과 접촉하지 않는다. 공중 케이블카는 일반적으로 계곡에서 산으로 사람들을 운송하기 위해 스키 지역과 같은 산악 루트에 주로 사용되지만 도시 지역에서는 사람들을 운송하기 위해 일반적으로 거친 지형에서 사용된다. 일반적으로 케이블카에는 케이블카가 이동하는 2개 이상의 역이 있다.

순환 케이블카와 공중 케이블카를 구분해야 한다. 공중 케이블카의 경우 견인 케이블에 의해 당겨진 한두 대의 케이블카가 두 역 사이의 경로에 있는 컨베이어 케이블이나 레일을 따라 왕복 운행한다. 반면 순환 케이블카는 역 사이를 끊임없이 순환하는 무한 컨베이어 케이블카 곤돌라나 의자 등 다수의 케이블카가 매달려 있다. 케이블카는 한쪽 스테이션에서 다른 스테이션으로 이동하고 반대쪽에서 다시 이동한다. 따라서 케이블카의 이동은 연속 컨베이어와 유사하게 항상 한 방향으로 실질적으로 연속적이다.

더 먼 거리를 연결하기 위해 (운반/견인) 케이블을 안내하기 위한 하나 이상의 케이블카 지지부가 일반적으로 두 스테이션 사이에 배치된다. 케이블카 지지부는 철골 구조로 설계될 수 있지만 강철 튜브 또는 판금 상자 구조로도 설계할 수 있다. 예를 들어, 소위 롤러 세트 형태의 복수의 롤러는 일반적으로 케이블을 운반하고 안내하기 위해 케이블 지지부에 배열된다. 순환 케이블카의 경우 케이블카는 일반적으로 서로 정의된 거리에서 컨베이어 케이블에 고정된다. 컨베이어 케이블과 케이블카 지지부가 가능한 한 고르게 적재되도록 하기 위해 케이블카에 있는 많은 수의 케이블카 사이의 거리는 일반적으로 동일하다. 물론 케이블카 사이의 거리는 케이블카의 구체적인 설계에 따라 달라질 수 있다. 예를 들어, 체어리프트의 의자 사이의 거리는 곤돌라 케이블카 등의 곤돌라 사이의 거리보다 작을 것이다.

배경기술

현대식 순환 케이블카에서 케이블카는 일반적으로 컨베이어 케이블에 영구적으로 연결되지 않고 개방 가능한 케이블 클램프를 통해 연결된다. 결과적으로 스테이션에서 케이블카는 컨베이어 케이블에서 분리되어 컨베이어 케이블의 속도보다 낮은 속도로 스테이션을 통해 이동할 수 있다. 특히 승객을 수송할 때 승하차 시간이 더 많아져 승객의 편안함과 안전성이 높아진다. 역에서 나올 때 케이블카는 케이블 클램프를 사용하여 컨베이어 케이블에 다시 고정된다. 케이블카는 바람직하게는 급격한 가속 및 충격 부하를 피하기 위해 순환 컨베이어 케이블의 속도로 다시 가속된다. 더 큰 운송 능력과 더 짧은 운송 시간을 향한 발전으로 인해 케이블카의 크기와 용량 외에도 최근 몇 년 동안 컨베이어 케이블의 운송 속도도 증가했다. 케이블카가 스테이션에서 분리되고 운송 속도가 계속 증가한다는 사실은 개별 케이블카 사이의 거리를 선정할 때도 당연히 고려해야 한다. 케이블카가 컨베이어 케이블에 단단히 고정된 케이블카도 있다.

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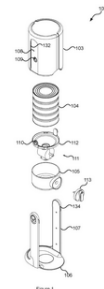
Full Text

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Names

Publication Date

Publication Number WO/2020/148917	Title [EN] A MEASURED POWDER DISPENSER [FR] DISTRIBUTEUR DE POUDRE MESURÉE
Publication Date 23.07.2020	
International Application No. PCT/AU2019/051076	
International Filing Date 13.12.2019	
IPC A47G 19/34 2006.01 G01F 11/24 2006.01 A47J 47/18 2006.01	
Applicants MORELLO, Silvio [AU]/[AU]	
Inventors MORELLO, Silvio	
Agents PATENTEC PATENT ATTORNEYS LL1, 65 York St Sydney, New South Wales 2000, AU	
Priority Data 2019500139 17.01.2019 AU	
Publication Language English [EN]	
Filing Language English [EN]	
Designated States <i>View all</i>	
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	Abstract [EN] A measured powder dispenser has a hopper feeding powder down into a measured dispensing mechanism. The measured dispensing mechanism has an inlet and an outlet and a measuring container operable therebetween. The measuring container is rotatably engaged about a rotation axis generally orthogonal to an inlet axis of the inlet such that an exterior surface thereof moves across the inlet when the measuring container rotates. The measuring container has an interior volume adjustable measurement chamber recessed within the exterior surface such that, in use, at a first rotational position, the measurement chamber aligns with the inlet to accept a measured amount of powder therein from the power container and, when rotated to a second rotational position, the exterior surface seals across the inlet and the measurement chamber aligns with the outlet to dispense the measured amount of powder therefrom. [FR] La présente invention concerne un distributeur de poudre mesurée présentant une trémie introduisant de la poudre vers le bas dans un mécanisme de distribution mesurée. Le mécanisme de distribution mesurée présente une admission et une évacuation et un contenant de mesure pouvant être actionné entre eux. Le contenant de mesure est en prise rotative autour d'un axe de rotation généralement orthogonal à un axe d'admission de l'admission de sorte qu'une surface extérieure de ce dernier se déplace à travers l'admission lorsque le contenant de mesure tourne. Le contenant de mesure présente une chambre de mesure à volume intérieur réglable en retrait à l'intérieur de la surface extérieure de sorte que, lors de l'utilisation, au niveau d'une première position de rotation, la chambre de mesure s'aligne avec l'admission afin d'accepter une quantité de poudre mesurée en son sein à partir du contenant de poudre et, dans une seconde position de rotation, la surface extérieure sur l'admission et la chambre de mesure s'aligne avec l'évacuation afin de distribuer la quantité de poudre mesurée à partir de cette dernière.

说明书

技术领域

技术领域

[0001] 本发明涉及一种样本光学检测装置。

背景技术

背景技术

[0002] 血细胞分析仪大多采用激光散射原理进行测量，原理为：将激光照射在细胞上，通过收集细胞被照射后产生的前向散射光、侧向散射光（90度散射光）和侧向荧光（90度荧光），来对细胞进行分类和计数等。

[0003] 图1为一种血细胞分析仪的光学检测装置，细胞在鞘流的作用下逐个通过流动室，当激光光源发出的光被透镜准直后向通过流动室的细胞照射，照射到细胞上的光会向四面产生散射，通过一收集透镜来收集前向散射光后，再经过一个光源来限定最终到达光电探测器的前向散射光的角度，例如将前向散射光限定为低角度（或者说小角度）的前向散射光——这种角度的前向散射光一般用于测量细胞体积；同时，在与照射到细胞的光线垂直的方向通过另一收集透镜来收集侧向光，收集的侧向光再通过二向色镜发生反射和折射，其中侧向光中的侧向散射光在经过二向色镜时发生反射，然后到达相应的光电探测器——侧向散射光一般用于测量细胞的表面复杂程度，侧向光中的侧向荧光则经过折射或者透镜后再经过一滤光片也到达相应的光电探测器——侧向荧光一般用于测量细胞内核酸含量。

[0004] 图1中的光学检测装置仅有三路测量通道——即低角度前向散射光通道、侧向散射光通道和侧向荧光通道，因此只能基于这三路测量通道获取的信号来对细胞进行分类和计数，这在一定程度上会限制对细胞的进一步分析和计数，即无法做到进行更多维度和更加细致的分析和计数，降低了异常细胞的分类能力；技术人员如果将图1中低角度前向散射光通道替换成增加高角度（或者说大角度）散射光通道，可以直接使用光电探测器来接收大角度前向散射光，但这样接收得到的信号信噪比非常差，因此为了保证信号质量，技术人员通常会采用复杂的多个透镜组合来收集大角度前向散射光再出射给对应的光电探测器，这种做法则会大大增加装置的成本；另外，光学检测装置的尺寸一般偏大，这是由于其光路结构所造成的，例如前向散射光通道一般被设计为折射式的光路结构，因此这会造成光学检测装置的尺寸偏大，尤其是当前向散射光通道用于收集多个角度范围（例如低角度和高角度等）的散射光时。

发明概述

技术问题

[0005] 本发明主要提供一种样本光学检测装置，下面说明。

技术方案

[0006] 一实施例的样本光学检测装置，包括：

[0007] 流动室，用于使得待测样本中的细胞逐个通过；

[0008] 光源，用于照射通过所述流动室的细胞；

发明名称：一种样本光学检测装置

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AADC	Applicant Address Country	<input checked="" type="checkbox"/> AADC:(US)	string	false	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
AD	Application Date	<input checked="" type="checkbox"/> AD:(2010) <input checked="" type="checkbox"/> AD:(201007) <input checked="" type="checkbox"/> AD:(20100715) <input checked="" type="checkbox"/> AD:([01.01.2000 TO 01.01.2005])	date	false	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
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Field
Front Page




Search terms...
microchip



[Query Examples](#)

4. [WO/2016/004446](#) **MICROCHIP LASER**

WO - 14.01.2016

Int.Class [H01S 3/06](#)  Appl.No PCT/AT2015/000090 Applicant KOPF, Daniel Inventor KOPF, Daniel

The invention relates to a **microchip** laser comprising a monolithic resonator [1] which has a birefringent laser crystal [2], wherein a laser beam [9] decoupled from the resonator, [1] which has a laser wavelength, exits the resonator [1] along a laser beam axis [12] and the length [L] of the resonator [1] is less than 150 μm based on the direction of the laser beam axis [12]. The laser crystal [2] has a thickness [D] based on the direction of the laser beam axis [12] such that, in the case of a light beam [16] having the laser wavelength occurring in the direction of the laser beam axis [12] being incident on the laser crystal [2] between the ordinary and extraordinary beam [17, 19], in which the light beam [16] is divided in the laser crystal [2], a phase shift in the range of $\pi/2 \pm \pi/4$ occurs in a single pass through the laser crystal [2].

5. [3189374](#) **A RESONANT-MICROCHIP-CAVITY-BASED SYSTEM FOR GENERATING A LASER BEAM VIA A NON-LINEAR EFFECT**


EP - 12.07.2017

Int.Class [G02F 1/35](#)  Appl.No 15759675 Applicant OXXIUS Inventor GEORGES THIERRY

The invention relates to a system for generating a laser beam via non-linear effects, comprising: a monofrequency continuous-wave laser source; and an external resonant cavity referred to as a **microchip** cavity. According to the invention, the **microchip** cavity is composite insofar as it is a unitary assembly of a plurality of materials comprising: at least one nonlinear crystal [5]; an entrance mirror [4a]; a concave mirror [6a] deposited on a material [6] fixed to the nonlinear crystal - the material on which the concave mirror is deposited is different from the constituent material of the nonlinear crystal; a first thermoelectric module [P2] for controlling the temperature of the nonlinear crystal; and at least one second thermoelectric module [P1] for controlling at least the temperature of the material on which the concave mirror is deposited.

6. [WO/2016/034416](#) **A RESONANT-MICROCHIP-CAVITY-BASED SYSTEM FOR GENERATING A LASER BEAM VIA A NON-LINEAR EFFECT**


WO - 10.03.2016

Int.Class [G02F 1/35](#)  Appl.No PCT/EP2015/069016 Applicant OXXIUS Inventor GEORGES, Thierry

The invention relates to a system for generating a laser beam via non-linear effects, comprising: a monofrequency continuous-wave laser source; and an external resonant cavity referred to as a **microchip** cavity. According to the invention, the **microchip** cavity is composite insofar as it is a unitary assembly of a plurality of materials comprising: at least one nonlinear crystal [5]; an entrance mirror [4a]; a concave mirror [6a] deposited on a material [6] fixed to the nonlinear crystal - the material on which the concave mirror is deposited is different from the constituent material of the nonlinear crystal; a first thermoelectric module [P2] for controlling the temperature of the nonlinear crystal; and at least one second thermoelectric module [P1] for controlling at least the temperature of the material on which the concave mirror is deposited.

7. [2085425](#) **MICROCHIPS Y DISPOSITIVOS DE CONTROL REMOTO QUE LOS CONTIENEN.**


ES - 01.06.1996

Int.Class [G07F7/00 \[2006.01\]](#)  Appl.No E91304 47 Applicant **MICROCHIP TECHNOLOGY INC.** Inventor BRUWER, FREDERICK JOHANNES.

Encoder and decoder microchips suitable for use in remote control devices, are disclosed. The encoder **microchip** comprises means [7] for performing an encoding function on an identification number [6] embedded in the said **microchip** and a combination of a unit number [CSR3,CSR2] and a stepping counter value, [CSR1,CSR0] so as to generate a transmission value which is only decodable by a related decoding function having access to the same identification number. The decoder **microchip** comprises means [13] for decoding the transmission value into a decoded unit number [CSR3,CSR2] and a decoded counter value [CSR1,CSR0] and means for comparing the decoded counter value with a decoder counter value range. The encoder and decoder microchips are also provided with means for synchronizing the decoder **microchip** with a particular encoder **microchip** which has generated a synchronization command.

8. [2022005206](#) **DISPOSITIVO PARA LA ADMINISTRACION DE FARMACOS CON MICROCHIP DE DOS ETAPAS Y METODOS.**

MX - 10.08.2022

Int.Class [A61M 31/00](#)  Appl.No 2022005206 Applicant DARE MB INC. Inventor Robert FARRA

Drug delivery devices and methods of controlled drug delivery to a patient are provided. The drug delivery device may include one or two **microchip** elements, each of which has a body portion with one or more drug release apertures in fluid communication with at least one containment reservoir. The drug release apertures are closed off by one or more reservoir caps which can be electrically activated to open the drug release apertures. The drug delivery device also includes (i) a drug formulation disposed in the at least one containment reservoir, and (ii) at least one drug-permeable membrane. In some cases, an outer housing is spaced a distance from an exterior wall of the body portion of the **microchip** element, the outer housing includes the at least one drug-permeable membrane, and a depot space is defined between the drug-permeable membrane and the exterior wall of the body portion of the **microchip** element.

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MXMX/A/2008/014052



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MXMX/A/2008/014052



[Query Examples](#)

1. MXMX/A/2008/014052 - NOVEL BIODEGRADABLE POLYMER COMPOSITION USEFUL FOR THE PREPARATION OF BIODEGRADABLE PLASTIC AND A PROCESS FOR THE PREPARATION OF SAID COMPOSITION



National Biblio. Data Description Claims Patent Family Documents

PermaLink Machine translation ▾

Office

Mexico

Application Number

[MX/a/2008/014052](#)

Application Date

03.11.2008

Publication Number

[MX/a/2008/014052](#)

Publication Date

12.05.2009

Publication Kind

A

IPC

[C08L 23/00](#) [C08L 25/00](#) [C08L 27/00](#)

Applicants

BNT FORCE BIODEGRADABLE POLYMERS PVT LTD.

Inventors

SUMANAM SUPREETHI

Agents

GILBERTO PABLO DE HOYOS KOLOFFON
IAIRA KAROL GARDINIÑO ARNAUD

Title

[EN] NOVEL BIODEGRADABLE POLYMER COMPOSITION USEFUL FOR THE PREPARATION OF BIODEGRADABLE PLASTIC AND A PROCESS FOR THE PREPARATION OF SAID COMPOSITION

[ES] COMPOSICIÓN DE POLÍMERO BIODEGRADABLE NOVEDOSA.ÚTIL PARA LA PREPARACION DE PLÁSTICO BIODEGRADABLE Y PROCESO PARA LA PREPARACIÓN DE DICHA COMPOSICIÓN

Abstract

[EN] The invention disclosed in this application relates to a novel biodegradable additive polymer composition useful for the preparation of biodegradable plastic products which comprises of a mixture of [i] a polymer selected from Polyethylene, polypropylene, poly styrene, poly vinyl chloride or a mixture thereof [ii] Cellulose [iii] Amides [iv] nutrients selected from Blue green algae and / or Yeast and [v] Water. This composition can be mixed with a virgin polymer to get a master polymer. The master batch composition may be mixed with a virgin polymer, which is useful for preparing products which are biodegradable.

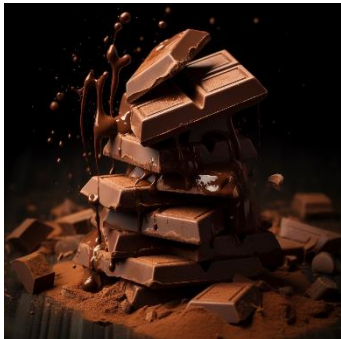
[ES] La invención descrita en la presente solicitud, está relacionada con una composición polimérica aditiva biodegradable novedosa útil para la preparación de productos de plástico biodegradables, la cual comprende de una mezcla de [i] un polímero seleccionado del grupo que comprende polietileno, polipropileno, poliestireno, cloruro de polivinilo, o una mezcla de los mismos, [ii] celulosa, [iii] amidas, [iv] nutrientes seleccionados del grupo que comprende alga azul verde y/o levadura y [v] agua. Esta composición puede ser mezclada con un polímero virgen, el cual es útil para preparar productos que son biodegradables.

Related patent documents

[IN787/CHE/2006](#) [SG147251](#) [EP2013280](#) [BRPI0711446](#) [US20090163620](#) [CN101484521](#) [RU0002480495](#) [AU2007245266](#) [DK2013280](#) [ID049.0595](#) [MYPI 20084333](#) [WO/2007/125546](#)
[ES2333382](#) [PT2013280](#) [JP2009535475](#) [PH1/2008/502423](#) [VN1200802821](#) [PL2013280](#) [AT442411](#) [CA2651098](#) [NZ572522](#) [IL195390](#) [VN20080](#) [CO08125800](#) [APAP2410](#) [CR10476](#)
[EC2008008929](#) [CR57/10476](#) [KR1020090031862](#) [CRCR2008-010476](#) [RU2008147117](#)

Field
Full Text

Search terms...
chocolate AND (dessert OR cake)



AND



OR



EN_ALLTXT:(chocolate AND (dessert OR cake))



31,434 results Offices all Languages en Stemming true Single Family Member false Include NPL false



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< 1/3,144 >

Machine translation ▼

1. [20030215554](#) MULTI-FLAVORED [DESSERT CAKES](#)

US - 20.11.2003

Int.Class [A21D 13/00](#) Appl.No 10461361 Applicant MCCARRICK WILLIAM M Inventor McCarrick William M.

Multi-flavored [dessert cakes](#) and new combinations of flavors for [dessert cakes](#) are disclosed. In preferred embodiments, the invention provides multi-flavored [cakes](#) that each combine a number of different ingredients from a particular geographic location or culture of the world, merging the flavors of those ingredients with the traditional flavors of a European [dessert cake](#), in particular [chocolate](#). In one aspect, a multi-flavored [dessert cake](#) comprises a plurality of sponge [cake](#) portions, each sponge [cake](#) portion being capable of absorbing a flavored syrup. At least one sponge [cake](#) portion is soaked with a syrup having a first flavor and at least one other sponge [cake](#) portion is soaked with a syrup having a second flavor, so that each soaked sponge layer takes on a different flavor. The invention is particularly well-suited to provide new versions of the traditional opera [cake](#).

2. [2402863](#) MULTI-FLAVOURED [DESSERT CAKES](#)

GB - 07.07.2004

Int.Class [A21D 13/00](#) Appl.No 0412543 Applicant MCCARRICK WILLIAM MICHAEL Inventor MCCARRICK WILLIAM MICHAEL

A multi-flavoured [dessert cake](#) comprises a plurality of sponge [cake](#) portions [110a, 110b, 110c], each sponge [cake](#) portion being capable of absorbing a flavoured syrup [115a, 115b, 115c]. At least one sponge [cake](#) portion is soaked with a syrup having a first flavour and at least one other sponge [cake](#) portion is soaked with a syrup having a second flavour, so that each soaked sponge layer takes on a different flavour. The invention is particularly well-suited to provide new versions of the traditional opera [cake](#). Filling layers [120,130] may be present, having a third flavour.

3. [20170332657](#) METHOD OF MAKING AND PACKAGING A [CAKE MIX DESSERT](#)

US - 23.11.2017

Int.Class [A23G 7/00](#) Appl.No 15672548 Applicant Michelle F. Shields Inventor Michelle F. Shields

A method of producing, packaging, and sealing of a prepared food [dessert](#) which includes a combination of a brownie mix and a [chocolate cake](#) mix to produce a dry mixture. The dry mixture is put into a mason jar or ripple cup and an infusion flavor [candy or [chocolate](#)] is added to the mix to obtain a molten lava center after heating. The packaging may comprise a gift cello wrap and/or a heat shrink seal. A spoon may be added to the packaging. The consumer adds water and microwaves the product for a ready to eat [dessert](#).

4. [1105922](#) INSTANT SOLID [DESSERT](#) AND [DESSERT DRY MIX](#)

GB - 13.03.1968

Int.Class [A21D 2/36](#) Appl.No 2313165 Applicant EHRlich JOSEPH R Inventor

An instant [dessert](#) of [cake](#)-like texture is formed by mixing with water a preformed dry mix comprising a major amount of fine baked dough particles, at least one water-activatable edible binder, such as natural or synthetic gums, proteins, and carbohydrates, for example gelatin, pectin, algin, acacia, guar, methyl cellulose, egg albumen, milk protein, or a CMC-starch blend, and at least one self-contained additive capable of covering the flavour of the baked dough particles, for example cocoa or coffee. Other ingredients include vanillin, cinnamon, chopped nuts, raisins, [chocolate](#), figs, dates, and flavours. Fine sugar particles may also be present.

2022?

Field
Full Text



Search terms...
chocolate AND (dessert OR cake)



AND



OR



EN_ALLTXT:(chocolate AND (dessert OR cake))



1,434 results Offices all Languages en Stemming true Single Family Member false Include NPL false



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1. [20030215554](#) MULTI-FLAVORED [DESSERT CAKES](#)

US - 20.11.2003

Int.Class [A21D 13/00](#) ⓘ Appl.No 10461361 Applicant MCCARRICK WILLIAM M Inventor McCarrick William M.

Multi-flavored [dessert cakes](#) and new combinations of flavors for [dessert cakes](#) are disclosed. In preferred embodiments, the invention provides multi-flavored [cakes](#) that each combine a number of different ingredients from a particular geographic location or culture of the world, merging the flavors of those ingredients with the traditional flavors of a European [dessert cake](#), in particular [chocolate](#). In one aspect, a multi-flavored [dessert cake](#) comprises a plurality of sponge [cake](#) portions, each sponge [cake](#) portion being capable of absorbing a flavored syrup. At least one sponge [cake](#) portion is soaked with a syrup having a first flavor and at least one other sponge [cake](#) portion is soaked with a syrup having a second flavor, so that each soaked sponge layer takes on a different flavor. The invention is particularly well-suited to provide new versions of the traditional opera [cake](#).

2. [2402863](#) MULTI-FLAVOURED [DESSERT CAKES](#)

GB - 07.07.2004

Int.Class [A21D 13/00](#) ⓘ Appl.No 0412543 Applicant MCCARRICK WILLIAM MICHAEL Inventor MCCARRICK WILLIAM MICHAEL

A multi-flavoured [dessert cake](#) comprises a plurality of sponge [cake](#) portions [110a, 110b, 110c], each sponge [cake](#) portion being capable of absorbing a flavoured syrup [115a, 115b, 115c]. At least one sponge [cake](#) portion is soaked with a syrup having a first flavour and at least one other sponge [cake](#) portion is soaked with a syrup having a second flavour, so that each soaked sponge layer takes on a different flavour. The invention is particularly well-suited to provide new versions of the traditional opera [cake](#). Filling layers [120,130] may be present, having a third flavour.

3. [20170332657](#) METHOD OF MAKING AND PACKAGING A [CAKE MIX DESSERT](#)

US - 23.11.2017

Int.Class [A23G 7/00](#) ⓘ Appl.No 15672548 Applicant Michelle F. Shields Inventor Michelle F. Shields

A method of producing, packaging, and sealing of a prepared food [dessert](#) which includes a combination of a brownie mix and a [chocolate cake](#) mix to produce a dry mixture. The dry mixture is put into a mason jar or ripple cup and an infusion flavor [candy or [chocolate](#)] is added to the mix to obtain a molten lava center after heating. The packaging may comprise a gift cello wrap and/or a heat shrink seal. A spoon may be added to the packaging. The consumer adds water and microwaves the product for a ready to eat [dessert](#).

4. [1105922](#) INSTANT SOLID [DESSERT AND DESSERT DRY MIX](#)

GB - 13.03.1968

Int.Class [A21D 2/36](#) ⓘ Appl.No 2313165 Applicant EHRlich JOSEPH R Inventor

An instant [dessert](#) of [cake](#)-like texture is formed by mixing with water a preformed dry mix comprising a major amount of fine baked dough particles, at least one water-activatable edible binder, such as natural or synthetic gums, proteins, and carbohydrates, for example gelatin, pectin, algin, acacia, guar, methyl cellulose, egg albumen, milk protein, or a CMC-starch blend, and at least one self-contained additive capable of covering the flavour of the baked dough particles, for example cocoa or coffee. Other ingredients include vanillin, cinnamon, chopped nuts, raisins, [chocolate](#), figs, dates, and flavours. Fine sugar particles may also be present.

EN_ALLTXT:(chocolate AND (dessert OR cake))



31,434 results Offices all Languages en Stemming true Single Family Member false Include NPL false



Analysis

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Countries		Applicants		Inventors		IPC code		Publication Dates	
United States of America	12,057	NESTEC SA	1,004	MIYAKE TOSHIO	165	A23L	13,692	2015	1,200
PCT	5,523	CARGILL INC	585	PRAKASH, INDRA	94	A61K	9,147	2016	1,428
European Patent Office	3,985	SOCIETE DES PRODUITS NESTLE SA	470	MEDOFF, MARSHALL	88	A23G	7,309	2017	1,314
Canada	3,397	MARS INC	462	WEDER DONALD E.	76	A21D	4,048	2018	1,278
Australia	2,632	DSM IP ASSETS BV	423	INDRA PRAKASH	73	A61P	3,475	2019	1,347
India	1,139	THE PROCTER AND GAMBLE COMPANY	396	DUBOIS, GRANT E.	71	A23C	2,719	2020	1,450
United Kingdom	1,035	GIVAUDAN SA	338	KATO IKUNOSHIN	70	A23D	2,353	2021	1,435
China	281	UNILEVER PLC	338	KUBOTA MICHIO	70	C12N	2,277	2022	1,425
New Zealand	254	THE COCA COLA COMPANY	308	METZ JAMES G.	68	C12P	1,736	2020	1,265
Israel	205	GENERAL MILLS INC	255	PRAKASH INDRA	66	A61Q	1,526	2024	251

X PUBLICATION_DATE=2022

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Machine translation ▾

1. **20220272999** CHOCOLATE FOR FROZEN DESSERTS AND FROZEN DESSERTS

Int.Class [A23G 1/30](#) ⓘ Appl.No 17629025 Applicant MEIJI CO., LTD. Inventor Masayuki SOEJIMA

A chocolate for frozen desserts having manufacturing suitability when combined with the frozen desserts, good hardness, good flavor, and good melting feeling in the mouth is provided.

The chocolate for frozen desserts comprises 15% by mass or more of a cacao component, 3 to 9% by mass of cocoa butter, and 43 to 50% by mass of oils or fats, wherein

- the oils or fats comprised in the chocolate satisfy the following conditions (a) to (c):
 - [a] comprise 10% by mass or less of a straight-chain saturated fatty acid having 14 or less carbon atoms as a constituent fatty acid;
 - [b] comprise 10 to 25% by mass of a straight-chain saturated fatty acid having 16 to 18 carbon atoms as a constituent fatty acid; and
 - [c] comprise 65 to 85% by mass of an unsaturated fatty acid as a constituent fatty acid.

US - 01.09.2022

2. **3973781** OIL AND FAT COMPOSITION FOR FROZEN DESSERT AND CHOCOLATES FOR FROZEN DESSERT

Int.Class [A23G 9/32](#) ⓘ Appl.No 20810341 Applicant FUJI OIL HOLDINGS INC Inventor KOJIMA MAKIKO

The present invention addresses the problem of providing: an oil and fat composition which is for frozen dessert, moderately lingers, and has a rich flavor with low saturated fatty acid content; and chocolates which are for frozen dessert, and contain the fat and oil composition for frozen dessert. The chocolates which are for frozen dessert, moderately lingers, and has rich flavor with low saturated fatty acid content can be obtained by adding the prescribed amount of a transesterified oil and fat composition which is for frozen dessert and in which the composition of constituent fatty acids and the solid fat content (SFC) have been prescribed.

EP - 30.03.2022

3. **20220202037** OIL AND FAT COMPOSITION FOR FROZEN DESSERT AND CHOCOLATES FOR FROZEN DESSERT

Int.Class [A23G 9/32](#) ⓘ Appl.No 17611373 Applicant FUJI OIL HOLDINGS INC. Inventor Makiko KOJIMA

The present invention addresses the problem of providing: an oil and fat composition which is for frozen dessert, moderately lingers, and has a rich flavor with low saturated fatty acid content; and chocolates which are for frozen dessert, and contain the fat and oil composition for frozen dessert. The chocolates which are for frozen dessert, moderately lingers, and has rich flavor with low saturated fatty acid content can be obtained by adding the prescribed amount of a transesterified oil and fat composition which is for frozen dessert and in which the composition of constituent fatty acids and the solid fat content (SFC) have been prescribed.

US - 30.06.2022

4. **20220192207** SHELF-STABLE CAKE TRUFFLE

Int.Class [A21D 13/24](#) ⓘ Appl.No 17604259 Applicant The Hershey Company Inventor Dongming Tang

A modified cake formula and baking process to have a shelf-stable food product, especially micro-safe cake with water activity [Aw] less than about 0.71, less than about 0.7 or ideally less than about 0.65. The process involves grinding the baked

US - 23.06.2022

EN_ALLTXT:(chocolate AND (dessert OR cake))



1,425 results Offices all Languages en Stemming true Single Family Member false Include NPL false



Analysis

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Filters **Charts**

Countries		Applicants		Inventors		IPC code		Publication Dates	
United States of America	649	SOCIÉTÉ DES PRODUITS NESTLÉ SA	43	KENNETH NEUMANN	9	A23L	638	2022-01	123
PCT	302	FIRMENICH SA	37	AMNON MORAG	8	A61K	478	2022-02	117
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Australia	103	DSM IP ASSETS BV	19	CHARLES H. CELLA	8	C12N	136	2022-05	108
India	84	GIVAUDAN SA	19	DAN PADNOS	8	A21D	106	2022-06	136
China	24	MORINAGA MILK INDUSTRY CO LTD	18	GILAD LUMBROSO	8	A23C	105	2022-07	115
United Kingdom	5	DUPONT NUTRITION BIOSCIENCES APS	15	OR DAGAN	8	A23J	71	2022-08	101
Japan	2	FIRMENICH INC	15	ORI GOSHEN	8	A61Q	68	2022-09	136
Republic of Korea	2	INTERNATIONAL FLAVORS AND FRAGRANCES INC	15	SEAN FARMER	8	A23P	67	2022-10	124
								2022-11	106
								2022-12	121

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Query **Office** **Result** Interface Others

Result List Language Query Language Result List View

Analysis tab open

Analysis type
Table

Analysis graph
Pie

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 - Inventors
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 - CPC code
 - Publication Dates
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 - Publication Date
 - Country Code
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 - IPC
 - Applicants
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 - Priority Data
 - National Phase Entries
 - Image

	Offices	Applicants	Inventors	IPC code	CPC code	Publication Dates	Kind code	
United States of America	1,372	GENENTECH INC 91	RIEL-MEHAN, MICHAEL 20	G01N 2,905	c12q 1/6886 1,599	2007 91	A 1,786	
PCT	922	NOVARTIS AG 73	ZHANG ZHEN 20	C12Q 2,733	c12q 2600/158 1,019	2008 147	A1 1,261	
China	730	THE JOHNS HOPKINS UNIVERSITY 70	NAKAMURA YUSUKE 18	A61K 982	g01n 621	2009 179	B2 421	
European Patent Office	807	DANA FARBER CANCER INSTITUTE INC 89	DAIGO YATARO 18	C12N 884	a61p 35/00 809	2010 188	B1 402	
Canada	427	SOMALOGIC INC 80	GOLD, LARRY 18	C07K 574	c12q 520	2011 249	NPL 361	
Republic of Korea	398		JEDDELOH JEFFREY A. 18	A61P 423	c12q 2600/118 472	2012 288	B 162	



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2 different fields

Field
Full Text



Search terms...
chocolate AND (dessert OR cake)

PATENTSCOPE Field Combination ▼

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Operator AND	Field English Text	▼	Value chocolate	?
Operator AND	Field English Text	▼	Value dessert OR cake	?
Operator AND	Field Publication Date	▼	Value 2018	?
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<input type="checkbox"/> Single Family Member	
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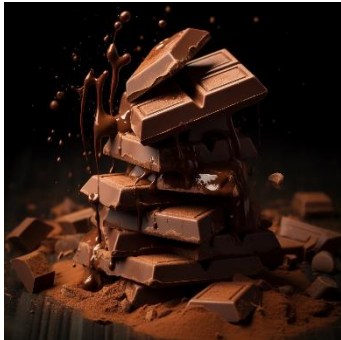
1,278 results

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Full Text

Search terms...
chocolate AND (dessert OR cake)



AND



OR



PATENTSCOPE Field Combination ▼

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Operator AND	English Text	chocolate	?
Operator AND	English Text	dessert OR cake	?
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<input type="checkbox"/> Single Family Member	
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31,434 results

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PATENTSCOPE Field Combination ▼

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Operator AND	Field English Text	▼	Value dessert	?
Operator OR	Field Publication Date	▼	Value cake	?
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Operator AND	Field All Classifications	▼	Is Empty: N/A	▼
Operator AND	Field Licensing availability	▼	<input type="checkbox"/>	

+ Add another search field − Reset search fields

Offices All	▼
Languages English	▼
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<input type="checkbox"/> Single Family Member	
<input type="checkbox"/> Include NPL	

legal date: cake

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PATENTSCOPE Field Combination ▼

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AND	English Description	chocolate	?
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Languages English	▼
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<input type="checkbox"/> Include NPL	

109,887 results

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EN_DE:(chocolate) OR EN_TI:(chocolate) OR EN_CL:(chocolate)



109,887 results Offices all Languages en Stemming true Single Family Member false Include NPL false



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1 / 10,989 ▾

Machine translation ▾

1. 1457307 CHOCOLATE

GB - 01.12.1976

Int.Class [A23G 1/18](#) Appl.No 1710274 Applicant SAPAL PLIEUSES AUTOMATIQUES Inventor

1457307 Heat-treating chocolate SAPAL SA DES PLIEUSES AUTOMATIQUES 18 April 1974 [25 April 1973] 17102/74 Heading A2B An apparatus for heat-treating chocolate comprises a hollow cylindrical sheet metal drum 1 which is rotatable around a horizontal axis on axially parallel rollers 2 positioned against its outer periphery. The inner surface 3 of the drum is bounded at both ends by peripheral walls in the form of annular discs 4. In the region of the highest point on the drum inner surface, the latter is acted upon by a stripper 5 extending across its width, pivoted at 6 about a horizontal axis and connected to a downwardly directed guide plate 7. A skimming blade 10 is pivoted at 11 about a horizontal axis and is adjustable by a device indicated at 12 so that its distance from the drum inner surface 3 may be set to a desired value producing a gap 13. The fluid chocolate mass is fed to the inside of the drum 1 through pipe 14. In the embodiment shown in Figs. 1 and 2 drum 1 is provided with a chocolate receiving means beneath the stripper and comprises a coating device. Part of the chocolate mass adheres to the inner surface of the drum 3 and is carried upwardly and is adjusted to its nominal temperature by heat transfer means. The chocolate layer is stripped by stripper 5 and is fed by guide plate 7 into a distributor device 22 whence the chocolate mass is evenly distributed across the width of conveyor 21. Products 41 fed by the conveyor 21 through the chocolate mass flowing downwards are thereby provided with a chocolate mass coat. In the embodiment shown in Figs. 3 and 4, the chocolate mass stripped by stripper 5 is fed into housing 31 of a first conveyor 30 from which an adjustable part of the mass flows back into an intermediate container 23. The remainder is fed into a distributor device 22 whence the mass flows freely across the width of conveyor 21 and coats the products 41 carried by the conveyor.

2. 20160198733 CHOCOLATE

US - 14.07.2016

Int.Class [A23G 1/36](#) Appl.No 14915784 Applicant The Nisshin OilliO Group, Ltd. Inventor Kiyomi OONISHI

A chocolate contains 25 to 65 mass % of fats and oils, the fats and oils containing 5 to 40 mass % of triacylglycerol containing constituent fatty acid of 6 to 10 carbons. Furthermore, a provided method of manufacturing a chocolate includes: performing a tempering treatment to a melted chocolate prepared so as to contain 25 to 65 mass % of fats and oils, the fats and oils containing 5 to 40 mass % of triacylglycerol containing constituent fatty acid of 6 to 10 carbons; and subsequently cooling and solidifying the tempered chocolate.

3. 2014313545 CHOCOLATE

AU - 17.03.2016

Int.Class [A23G 1/00](#) Appl.No 2014313545 Applicant The Nisshin OilliO Group, Ltd. Inventor Oonishi, Kiyomi

The present invention is chocolate containing 25-65 mass% of fat, in which the fat includes 5-40 mass% of a triacylglycerol that contains a constituent fatty acid having 6-10 carbon atoms.

4. 3042568 CHOCOLATE

EP - 13.07.2016

Int.Class [A23G 1/00](#) Appl.No 14840382 Applicant NISSHIN OILLIO GROUP LTD Inventor OONISHI KIYOMI

A chocolate contains 25 to 65 mass% of fats and oils, the fats and oils containing 5 to 40 mass% of triacylglycerol containing constituent fatty acid of 6 to 10 carbons. Furthermore, a provided method of manufacturing a chocolate includes: performing a tempering treatment to a melted chocolate prepared so as to contain 25 to 65 mass% of fats and oils, the fats and oils containing 5 to 40 mass% of triacylglycerol containing constituent fatty acid of 6 to 10 carbons; and subsequently cooling and solidifying the tempered chocolate.

EN_DE:(chocolate) OR EN_TI:(chocolate) OR EN_CL:(chocolate)



109,887 results

Offices all Languages en Stemming true Single Family Member false Include NPL false



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Languages

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Stemming

Single Family Member

Include NPL

A chocolate contains 25 to 65 mass % of fats and oils, the fats and oils containing 5 to 40 mass % of triacylglycerol containing constituent fatty acid of 6 to 10 carbons. Furthermore, a provided method of manufacturing a chocolate includes: performing a tempering treatment to a melted chocolate prepared so as to contain 25 to 65 mass % of fats and oils, the fats and oils containing 5 to 40 mass % of triacylglycerol containing constituent fatty acid of 6 to 10 carbons; and subsequently cooling and solidifying the tempered chocolate.

3. [2014313545](#) [CHOCOLATE](#)

AU - 17.03.2016

Int.Class [A23G 1/00](#) [?](#) Appl.No 2014313545 Applicant The Nisshin OilliO Group, Ltd. Inventor Oonishi, Kiyomi

The present invention is chocolate containing 25-65 mass% of fat, in which the fat includes 5-40 mass% of a triacylglycerol that contains a constituent fatty acid having 6-10 carbon atoms.

4. [3042568](#) [CHOCOLATE](#)

EP - 13.07.2016

Int.Class [A23G 1/00](#) [?](#) Appl.No 14840382 Applicant NISSHIN OILLIO GROUP LTD Inventor OONISHI KIYOMI

A chocolate contains 25 to 65 mass% of fats and oils, the fats and oils containing 5 to 40 mass% of triacylglycerol containing constituent fatty acid of 6 to 10 carbons. Furthermore, a provided method of manufacturing a chocolate includes: performing a tempering treatment to a melted chocolate prepared so as to contain 25 to 65 mass% of fats and oils, the fats and oils containing 5 to 40 mass% of triacylglycerol containing constituent fatty acid of 6 to 10 carbons; and subsequently cooling and solidifying the tempered chocolate.

EN_DE:(chocolate) OR EN_TI:(chocolate) OR EN_CL:(chocolate)



19,291 results Offices WO Languages en Stemming true Single Family Member false Include NPL false



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PCT

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African Regional Intellectual Property Organization [ARIPO]

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ARABPAT

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LATIPAT

Argentina

Brazil

Chile

Colombia

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Guatemala

Honduras

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Peru

Uruguay

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Australia

Austria

Bahrain

Belgium

Bulgaria

China

EN_DE:(chocolate) OR EN_TL:(chocolate) OR EN_CL:(chocolate)



19,291 results Offices WO Languages en Stemming true Single Family Member false Include NPL false



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< 1/1,930 >

Machine translation ▼

1. [WO/2011/107259](#) NUTRACEUTICAL CHOCOLATE OR COMPOUND CHOCOLATE PRODUCT

WO - 09.09.2011

Int.Class [A23G 1/42](#) Appl.No PCT/EP2011/000999 Applicant OPHTHALMOPHARMA AG Inventor GERON, Mordechai

The subject invention relates to a chocolate or compound chocolate product comprising added functional ingredients including vitamin C, vitamin E, zinc, copper and, optionally, a xanthophyll. The invention further concerns the production of such chocolates and compound chocolate products, their assembly in kit formats and the use of these products for the therapy of diseases of the eye, in particular macular degeneration and cataract formation, or for the maintenance and support of general eye health.

2. [WO/2022/189809](#) CHOCOLATE AND CHOCOLATE CONFECTIONERY

WO - 15.09.2022

Int.Class [A23G 1/00](#) Appl.No PCT/GB2022/050643 Applicant WET HOLDINGS (GLOBAL) LIMITED Inventor ADAMS, Michael

In the present application, alkalization of cocoa natural products may be carried out by using a stable alkaline water (pH levels of up to 10.5 or more) with the aim to produce alkalized chocolate products with pleasant organoleptic less sugar content, less acidity, high antioxidants contents, and addition of novel soluble ingredients to chocolate. This can be achieved by using the stable alkaline water produced by a Natralysis Process in alkalizing cocoa nibs pre, during and post grinding, alkalizing the cocoa liquor and alkalizing the natural cocoa powder. The present application discloses a method or apparatus [3, 9, 15] in which a cocoa natural product and/or one or more of its derivatives is alkalized by using stable alkaline water.

3. [WO/2000/002460](#) CHOCOLATE PRODUCTION

WO - 20.01.2000

Int.Class [A23G 1/00](#) Appl.No PCT/GB1999/002003 Applicant MARS (UK) LTD. Inventor EARIS, Frank, Wilfred

There is disclosed a process for tempering chocolate which comprises rendering a chocolate composition fluid by heating, tempering the chocolate, shaping the chocolate composition and then lowering the temperature to a temperature below the solidification temperature of the chocolate composition, so as to produce set chocolate characterised in that cocoa powder containing a tempering amount of cocoa butter e.g. from 5 to 25 % by weight of cocoa butter based on the cocoa powder, is added when the chocolate composition is at a temperature which is the same as or just below the DSC melting point of the cocoa butter in the said cocoa powder, the cocoa powder being added in an amount such that the chocolate composition undergoes tempering, e.g. an amount of 0.05 % to 5 % by weight based on the total chocolate composition including the cocoa powder and in that preferably the cocoa powder has an average particle size in the range 10 to 15 microns.

4. [WO/2022/251500](#) CHOCOLATE COMPOSITIONS

WO - 01.12.2022

Int.Class [A23G 1/30](#) Appl.No PCT/US2022/031137 Applicant DOJO BRANDS LLC Inventor BOUTON, Douglas

The invention relates to chocolate compositions comprising a fat composition, at least one added sweetener, and, optionally, cocoa butter, cocoa powder, and/or milk solids. The added sweetener comprises a sugar alternative and, optionally, sucrose. A chocolate composition of the invention has at least one of a net carbohydrate rare sugar index of less than or equal to 1, a net carbohydrate sugar alcohol index of less than or equal to 1, and a sugar alternative caloric index of less than or equal to 30 cal/g. The invention also relates to chocolate confectionaries made with such chocolate compositions.

EN_DE:(chocolate) OR EN_TI:(chocolate) OR EN_CL:(chocolate)



19,291 results Offices W0 Languages en Stemming true Single Family Member false Include NPL false



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Offices

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Languages

English



Stemming

Single Family Member

Include NPL

EN_DE:(chocolate) OR EN_TI:(chocolate) OR EN_CL:(chocolate)



19,047 results Offices W0 Languages en Stemming true Single Family Member true Include NPL false



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< 1 / 1,905 >

Machine translation ▼

1. [WO/2011/107259](#) NUTRACEUTICAL CHOCOLATE OR COMPOUND CHOCOLATE PRODUCT

WO - 09.09.2011

Int.Class [A23G 1/42](#) Appl.No PCT/EP2011/000999 Applicant OPTHALMOPHARMA AG Inventor GERON, Mordechai

The subject invention relates to a chocolate or compound chocolate product comprising added functional ingredients including vitamin C, vitamin E, zinc, copper and, optionally, a xanthophyll. The invention further concerns the production of such chocolates and compound chocolate products, their assembly in kit formats and the use of these products for the therapy of diseases of the eye, in particular macular degeneration and cataract formation, or for the maintenance and support of general eye health.

2. [WO/2022/189809](#) CHOCOLATE AND CHOCOLATE CONFECTIONERY

WO - 15.09.2022

Int.Class [A23G 1/00](#) Appl.No PCT/GB2022/050643 Applicant WET HOLDINGS (GLOBAL) LIMITED Inventor ADAMS, Michael

In the present application, alkalization of cocoa natural products may be carried out by using a stable alkaline water [pH levels of up to 10.5 or more] with the aim to produce alkalized chocolate products with pleasant organoleptic, less sugar content, less acidity, high antioxidants contents, and addition of novel soluble ingredients to chocolate. This can be achieved by using the stable alkaline water produced by a Natralysis Process in alkalizing cocoa nibs pre, during and post grinding, alkalizing the cocoa liquor and alkalizing the natural cocoa powder. The present application discloses a method or apparatus [3, 9, 15] in which a cocoa natural product and/or one or more of its derivatives is alkalized by using stable alkaline water.

3. [WO/2000/002460](#) CHOCOLATE PRODUCTION

WO - 20.01.2000

Int.Class [A23G 1/00](#) Appl.No PCT/GB1999/002003 Applicant MARS (UK) LTD. Inventor EARIS, Frank, Wilfred

There is disclosed a process for tempering chocolate which comprises rendering a chocolate composition fluid by heating, tempering the chocolate, shaping the chocolate composition and then lowering the temperature to a temperature below the solidification temperature of the chocolate composition, so as to produce set chocolate characterised in that cocoa powder containing a tempering amount of cocoa butter e.g. from 5 to 25 % by weight of cocoa butter based on the cocoa powder, is added when the chocolate composition is at a temperature which is the same as or just below the DSC melting point of the cocoa butter in the said cocoa powder, the cocoa powder being added in an amount such that the chocolate composition undergoes tempering, e.g. an amount of 0.05 % to 5 % by weight based on the total chocolate composition including the cocoa powder and in that preferably the cocoa powder has an average particle size in the range 10 to 15 microns.

4. [WO/2022/251500](#) CHOCOLATE COMPOSITIONS

WO - 01.12.2022

Int.Class [A23G 1/30](#) Appl.No PCT/US2022/031137 Applicant DOJO BRANDS LLC Inventor BOUTON, Douglas

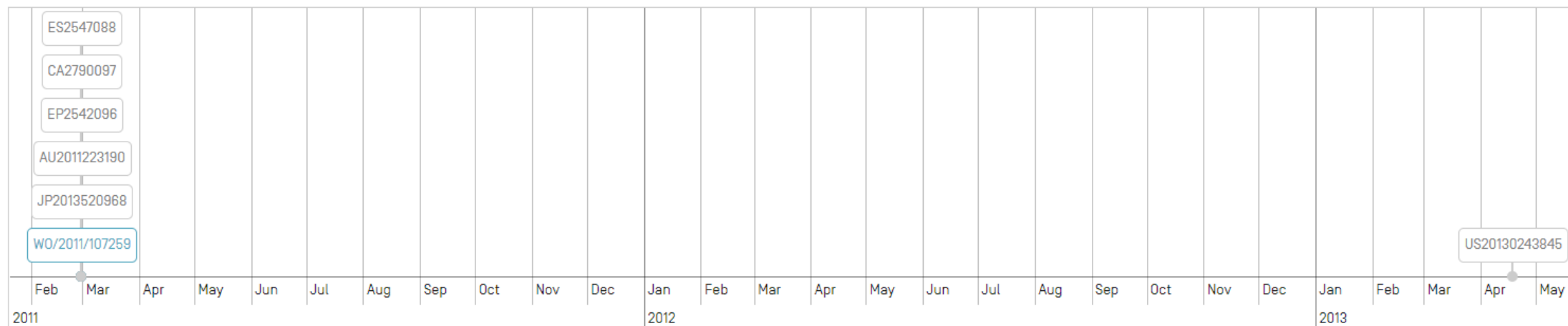
The invention relates to chocolate compositions comprising a fat composition, at least one added sweetener, and, optionally, cocoa butter, cocoa powder, and/or milk solids. The added sweetener comprises a sugar alternative and, optionally, sucrose. A chocolate composition of the invention has at least one of a net carbohydrate rare sugar index of less than or equal to 1, a net carbohydrate sugar alcohol index of less than or equal to 1, and a sugar alternative caloric index of less than or equal to 30 cal/g. The invention also relates to chocolate confectionaries made with such chocolate compositions.

1. WO2011107259 - NUTRACEUTICAL CHOCOLATE OR COMPOUND CHOCOLATE PRODUCT



PCT Biblio. Data Description Claims National Phase **Patent Family** Notices Documents

PermaLink



EP2542096 NUTRACEUTICAL CHOCOLATE OR COMPOUND CHOCOLATE PRODUCT

Appl.Date 28.02.2011

Appl.No 11708188 Applicant OPTHALMOPHARMA AG Pub.Kind A1,B1 Pub.Lang en

Inclusion Criteria IC2 Pub.Date 09.01.2013

CA2790097 NUTRACEUTICAL CHOCOLATE OR COMPOUND CHOCOLATE PRODUCT

Appl.Date 28.02.2011

Appl.No 2790097 Applicant OPTHALMOPHARMA AG Pub.Kind A1 Pub.Lang en

Inclusion Criteria IC2 Pub.Date 09.09.2011

ES2547088 PRODUCTO NUTRACÉUTICO DE CHOCOLATE O DERIVADO DE CHOCOLATE

Appl.Date 28.02.2011

Appl.No 11708188 Applicant Ophthalmopharma AG Pub.Kind T3

Inclusion Criteria IC2 Pub.Date 01.10.2015

AU2011223190 NUTRACEUTICAL CHOCOLATE OR COMPOUND CHOCOLATE PRODUCT

Appl.Date 28.02.2011

Appl.No 2011223190 Applicant Ophthalmopharma AG Pub.Kind B2

Inclusion Criteria IC2 Pub.Date 20.09.2012

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19,047 results Offices W0 Languages en Stemming true Single Family Member true Include NPL false



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Languages

English



Stemming

Single Family Member

Include NPL

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Machine translation ▾

EN_DE:(chocolate) OR EN_TI:(chocolate) OR EN_CL:(chocolate)



19,047 results Office WO Languages en Stemming true Single Family Member true Include NPL true



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Filters Charts

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PCT	19,047	NESTEC SA	892	ROSSETTI, DAMIANO	13	A61K	5,351	2015	887	A	19,047
		THE PROCTER AND GAMBLE COMPANY	337	BIONDI, ANDREA	11	A23L	4,702	2016	941		
		UNILEVER NV	334	CAVAZZA, LUCA	11	A23G	3,057	2017	821		
		UNILEVER PLC	334	CAMPAGNOLI, ENRICO	10	A61P	1,946	2018	797		
		SOCIÉTÉ DES PRODUITS NESTLÉ SA	275	BERTUZZI, IVANOE	9	B65D	1,410	2019	827		
		WM WRIGLEY JR COMPANY	265	FANKHAUSER, MARCEL	8	A47J	1,243	2020	1,011		
		MARS INC	250	FOTSING, JOSEPH R.	8	C12N	914	2021	971		
		SOCIÉTÉ DES PRODUITS NESTLÉ SA	230	GAVILLET, GILLES	8	A23C	902	2022	866		
		CARGILL INC	213	CLENDENNEN, STEPHANIE, KAY	7	A21D	811	2023	935		
		PHILIP MORRIS PRODUCTS SA	197	LEY, JAKOB PETER	7	A23D	698	2024	180		

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164,474 results Offices all Languages en Stemming true Single Family Member false Include NPL true



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United States of America	78,333	INTEL CO	7,401	FREDERICK E. SHELTON, IV	305	G06F	28,162	2015	7,293	B2	46,257
PCT	26,644	INTERNATIONAL BUSINESS MACHINES CO	3,518	CARLOS CORDEIRO	210	G01N	20,401	2016	8,115	A1	37,327
Non-Patent Literature	21,526	IGT	2,318	BAERLOCHER ANTHONY J.	179	H04L	13,968	2017	8,328	A	35,348
European Patent Office	13,527	CAPITAL ONE SERVICES LLC	1,428	JASON L. HARRIS	170	C12Q	13,601	2018	8,903	NPL	21,526
Canada	8,115	APPLE INC	1,101	SHELTON IV FREDERICK E	145	A61B	11,292	2019	9,556	B1	14,540
Australia	6,416	ASML NETHERLANDS BV	961	ALTUG KOKER	143	G06Q	10,429	2020	9,103	C	2,980
India	3,290	THE REGENTS OF THE UNIVERSITY OF CALIFORNIA	945	AUSTIN GRANT WALTERS	139	G06K	9,766	2021	9,388	B	2,754
United Kingdom	1,474	INTEL IP CO	664	JEREMY EDWARD GOODSITT	138	H04W	8,740	2022	8,994	A3	1,124
China	1,418	MASSACHUSETTS INSTITUTE OF TECH	632	JOYDEEP RAY	138	C12N	8,518	2023	7,386	A4	801
Japan	1,143	KONINKLIJKE PHILIPS NV	606	YONATAN WEXLER	134	H01L	8,443	2024	1,342	C1	324

PATENTSCOPE Field Combination ▼

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Illegal date: cake

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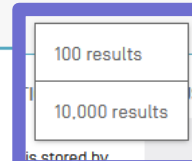
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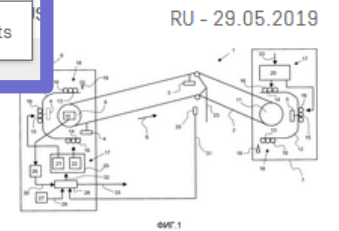
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1. [0002689928](#) PLANT AND METHOD FOR TRANSPORTATION OVER SUSPENSION ROPEWAY

Int.Class [B61B 12/06](#) Appl.No 2015136489 Applicant Inventor БАБА Матъе [FR]

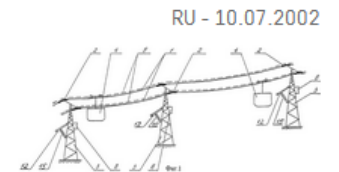
FIELD: transportation. SUBSTANCE: invention relates to transportation by suspension ropeway, in particular, to transportation of people in **cable cars**. Transport installation of suspension ropeway [2] includes at least two cars [3-5], in each of which there is a detachable clamp for disconnection of car and connection of car to suspension ropeway [2]; at least one connecting device [17] of cars [3-5] with suspension ropeway [2]; and at least one bending support [23, 24, 40] of suspension ropeway [2]. At that, transport installation of suspension ropeway also contains detection facility [25-27] intended for detection of movement of the first car connected to suspension ropeway [2] through specified support [23, 24, 40], made with possibility to transfer at least one connection signal when movement is detected, and control means [28] of said connecting device [17] connected to detection means [25-27] and configured to transmit a command to connect at least one second car with suspension ropeway [2] when receiving said connection signal. EFFECT: electric power consumption of the suspension ropeway drive motor is reduced and, due to limitation of generated jerks, passenger comfort is provided. 16 cl, 5 dwg



2. [02184665](#) AERIAL TRAMWAY

Int.Class [B61B 7/02](#) Appl.No 2000115152/28 Applicant Juzhno-Rossijskij gosudarstvennyj tekhnicheskij universitet [Novocherkasskij politekhnicheskij institut] Inventor Khal'fin M.N.

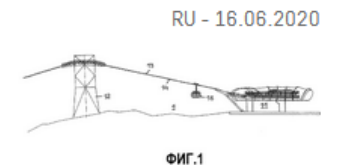
FIELD: road building; tramways. SUBSTANCE: proposed aerial tramway has carrying wire **ropes** resting of shoes hinge-secured on line supports. **Cars** are installed on carrying wire **ropes**. **Cars** are moved under action of hauling wire **rope**. Aerial tramway has **car** motion stabilizer which includes hydraulic motor mechanically connected with shoe axle and hydraulic connected with control restrictor. Level is hinge-mounted on line support. Free end of lever is connected with control restrictor by kinematic tie. Lever is connected with line support by means of multiple-core spring to kill vibrations of lever. EFFECT: improved reliability of aerial tramway by adjusting torsional rigidity of shoes. 2 dwg

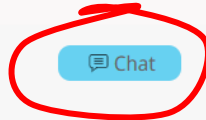


3. [0002723573](#) OPERATING METHOD OF SUSPENDED CABLE RAILWAY SYSTEM AND SUSPENSION CABLEWAY SYSTEM FOR IMPLEMENTATION OF OPERATION METHOD THEREOF

Int.Class [B61B 12/06](#) Appl.No 2019119831 Applicant Inventor МАТИС, Михаэль [AT]

FIELD: transportation. SUBSTANCE: invention relates to aerial ropeway. Method of operating suspension ropeway system with at least two stations of aerial ropeway and with at least one carrying rope [13] located between stations of suspended aerial ropeway, at least one vehicle [15] of aerial ropeway is moved by means of at least one traction cable [14]. At that, by means of at least one measuring device, transport positions of said at least one vehicle [15] of aerial ropeway along motion section are determined, said transport positions of said at least one suspension ropeway vehicle [15] along said traffic section are transmitted to a control unit and processed therein, as well as stored therein, and by means of located on said at least one support [12] suspension **cableway** device input into control unit is entered a signal that on this support [12] suspension **cableway** is maintenance work, respectively, installation work. At that, by means of control unit at approach of **cable car** [15] of aerial ropeway to suspension **rope** road [12] support drive for movement of said at least one vehicle [15] of aerial ropeway is adjusted in the sense that the suspension **cableway** vehicle [15] in the area of suspension [12] of the aerial ropeway with a speed which is considerably reduced relative to the operating speed is moved, respectively, delayed. EFFECT: as a result, safety of ropeway, including safety of installation and repair works, is increased. 4 cl, 3 dwg





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Webinars:

- <https://www.wipo.int/reference/en/branddb/webinar/index.html>
- <https://www.wipo.int/reference/en/designdb/webinar/index.html>



A hand is holding a white envelope against a teal background. The envelope is oriented horizontally and has the email address 'patentscope@wipo.int' printed in black text on its front flap. The hand is visible at the bottom center, gripping the bottom edge of the envelope.

patentscope@wipo.int