

Patent Selections:

The patents annotated in this section have been selected from various patent databases. These recent patents are relevant to the articles published in this journal issue, categorized by food additives, micro & macro-molecular food supplements, edible alternatives, food technology, nutraceuticals, healthy diet, nutritional value, calorie intake, malnutrition & related diseases, plant derivatives, agricultural technology and products, crop improvement and safety issues related to food, nutrition & agriculture.

ANTIMICROBIAL AGENTS & FOOD SYSTEMS

1. Stark, J., Van, R., Ferdinand, T.J., Vis, A.-J. Polyene antifungal compositions. **US20120027905 (2012).**
2. Li, M., Lokkesmoe, K.D., Wei, G.-J.J. Container, such as a food or beverage container, lubrication method. **US20120024665 (2012).**
3. Reynolds, E.C., Dashper, S.G., Paolini, R.A. Antimicrobial composition. **US8106152 (2012).**
4. Miller, K.M., Sydney, G.T., Geitz, K., Dayton, P.L., Sahatjian, R.A. Implantable or insertable medical device resistant to microbial growth and biofilm formation. **US8105520 (2012).**
5. Baasov, T., Pokrovskaya, V., Belakhov, V., Hainrichson, M. Conjugated antimicrobial agents. **US20120018334 (2012).**
6. SAFKO, P. Beverage compositions comprising a preservative system. **EP2034856 (2012).**
7. Garwood, A.J.M. Treatment to reduce micro-organisms with carbon dioxide by multiple pressure oscillations. **US8101220 (2012).**
8. Sabesan, S. Antimicrobial solid surface materials containing chitosan-metal complexes. **US8092815 (2012).**
9. Yaver, D. Use of polypeptides having antimicrobial activity. **US8092810 (2012).**
10. Ekanayake, A., Kester, J.J. Acidification of food products. **WO2012003162 (2012).**
6. Belcher, A.M., Peelle, B.R., Nam, K.T. Multifunctional biomaterials as scaffolds for electronic, optical, magnetic, semiconducting, and biotechnological applications. **US8088982 (2012).**
7. Hur, H.G., Kim, J.O., Kim, D.H., Myung, N.S. Gold binding peptides and shape-and size-tunable synthesis of gold nanostructures. **US8088740 (2012).**
8. Whiteford, J.A., Buretea, M.A., Freeman, W.P., Parce, J.W., Qian, B., Scher, E.C. Process for group 10 metal nanostructure synthesis and compositions made using same. **US8088483 (2012).**
9. Hwang, D.J. Grigoropoulos, C.P. Arbitrary pattern direct nanostructure fabrication methods and system. **US20110318695 (2011).**
10. Das, B. Fabrication of patterned and ordered nanoparticles. **US8084101 (2011).**
11. de los Rios, M.A., Oh, K.J. Self-assembling nanoparticle drug delivery system. **US20110293733 (2011).**
12. Samuelson, L.I., Svensson, P., Ohlsson, J., Lowgren, T. Nanoelectronic structure and method of producing such. **US8067299 (2011).**

NANOTECHNOLOGY, IMPACT ON FOOD & NUTRITION

1. Koh, S.J., Huang, H.-W. Nano-scale bridge biosensors. **US8106428 (2012).**
2. Evans, W.E. Production of minimally processed foods. **US20120016814 (2012).**
3. Walker, J.R., Blinkova, A., Tucker, P. Clostridium taeniosporum spores and spore appendages as surface display hosts, drug delivery devices, and nanobiotechnological structures. **US20120014993 (2012).**
4. Vartanian, H., Jurikson-Rhodes, J. Apparatus and method for providing rewritable or erasable printing or copying with nanoparticles. **US20120013695 (2012).**
5. Khabashesku, V.N., Peng, H., Margrave, J.L., Margrave, M.L. Nanotube-amino acids and methods for preparing same. **US8092774 (2012).**
1. Tsuchiya, S., Seo, Y., Kohori, J. Liquid seasoning. **US8092795 (2012).**
2. Takeharu, N., Riichiro, U., Hitomi, A., Katsutoshi, S., Takuya, S. Angiotensin converting enzyme inhibitory peptide. **EP2380901 (2011).**
3. Nakahara, T., Uchida, R., Hanada, Y., Endo, Y., Tanizawa, S., Aota, H., Hara, S. Peptide-containing seasoning. **US20110104334 (2011).**
4. Shimono, M., Sugiyama, K., Matsuzaki, T. Low-salt soy sauce or low-salt soy sauce seasoning containing salty taste enhancing agent. **JP2011062167 (2011).**
5. Endo, Y., Hanada, Y. Low-salt soy sauce and process for producing same. **WO2011034049 (2011).**

LOW-SALT SOY SAUCE

TASTE-IMPROVING AGENT

1. Ishiwatari, Y., Kai, Y., Maekawa, T., Eto, Y. Method for screening a salty taste modulating substance. **US20120028263 (2012).**
2. Schneider, S., Kessler, D., Van Der Veen, L., Wunberg, T. 5-Alkynyl-pyrimidines. **US20120028958 (2012).**
3. Kubota, M., Nishimoto, T., Aga, H., Fukuda, S., Miyake, T. Alpha-isomaltosyltransferase, process for

- producing the same and use thereof. **EP1284286 (2011).**
4. Portal, T., Dumais, L., Aubert, J., Lamy, L. N-phenylacetamide inhibitors of the enzyme SOAT-1 and pharmaceutical/cosmetic compositions comprised thereof. **US8044082 (2011).**
 5. Kitajima, S., Nonaka, M. Taste-improved food and drink, and method for producing the same. **JP2011172508 (2011).**
 6. Tagata, M. Taste-improving agent for potassium-chloride-containing foods and beverages and process for producing potassium-chloride-containing foods and beverages. **WO2011089764 (2011).**
 7. Miyazawa, T., Yamaguchi, T., Matsumoto, K., Muranishi, S. Taste-improving agent for potassium salt or potassium salt-containing food or drink. **US20110104361 (2011).**
 8. Ino, T., Fujiara, H., Yamada, Y., Shiramasa, H. Taste-improving agent for foods and drinks. **US20110117262 (2011).**

GRAPE POLYPHENOLS

1. Garcinuño Prados, A.M., Labarga Vaca, J., Villanueva Sánchez, S., Guadarrama Rodríguez, A., Moro González, L.C. Grape-polyphenol-enriched bakery product and method of manufacture. **WO2011045444 (2011).**
2. Urban, N., Dornier, M., Pallet, D., Reynes, M. Method for extracting phenolic compounds from olive fruit water and preparation of an extract titrated with olive and grape polyphenols. **WO2010094860 (2011).**
3. Ying, W., Xiong, X., Chen, J., Yang, J. Method for producing grape extract with high ORAC value, and grape extract so produced. **US20110250344 (2011).**
4. Rupasinghe, V.H.P., Huber, M.G., Yasmin, A., Erkan, N. Antioxidant extract from fruit skins. **US20110152371 (2011).**
5. Villa, A., Bellachioma, A., Riponi, C., Bruzzese, T. Method for the production of wine and wine obtained from such method. **EP1892286 (2011).**

GINGEROLS & PHYTOCHEMICALS

1. Gunn, H.D., Dhanji, S. Immunogenic anti-inflammatory compositions. **WO2012012874 (2012).**
2. Klinman, D.M., Ikeuchi, H. Anti-cancer oligodeoxy-nucleotides. **US20120016013 (2012).**
3. Khandelwal, S., Omray, P., Tripathi, V.K. A bio-stabilized resveratrol formulation. **WO2012017451 (2012).**
4. Tang, Q.N. Extraction of phytochemicals by enzymatic hydrolysis. **US8092842 (2012).**
5. Hansen, O.K., Elgaard, T., Ellegård, K.H. Fermented product comprising phytochemicals. **WO2011147923 (2011).**

6. Kehoe, G.S., Gossett, G.W. Standardization and reconstitution of phytochemicals for medical dispensation. **US20110276522 (2011).**
7. Patell, V.M., Jain, R., Shinde, M., Badamaranahalli, H.J. Method of characterizing phytochemicals from trigonella foenum graecum. **US20110204222 (2011).**
8. Castor, T. Use of gingerols for cancer patients suffering from nausea and emesis induced by chemotherapy. **US20110280976 (2011).**
9. Mazza, G., Cacace, J.E. Extraction of phytochemicals. **US7943190 (2011).**

CINNAMON, DIABETES & EMBLICA OFFICINALIS

1. Park, T.S. Composition for Prevention or Treatment of Obesity, Dyslipidemia, Fatty Liver or Insulin Resistance Syndrome Comprising Camphene as Active Ingredients. **US20120035274 (2012).**
2. Kuhn, J.A., Shanahan, D.M. Targeted mucosal treatment of obesity and diabetes. **US20120035249 (2012).**
3. Iwata, M., Maekawa, K., Yoshida, T. Pharmaceutical composition for treating obesity or diabetes. **US20120035242 (2012).**
4. Geho, W. B., Lau, J.R. Insulin Therapies for the treatment of diabetes, diabetes related ailments, and/or diseases or conditions other than diabetes or diabetes related ailments. **US20120035105 (2012).**
5. Kwitek, B.J. Portable cinnamon roll and method for making. **US20120021097 (2012).**
6. Miller, P.J., Romero, T., Qin, B., Romero, Augustin, T. Dietary supplements containing extracts of cinnamon and methods of using same to promote enhanced sirtuin, cell and telomere integrity. **WO2011150229 (2011).**

FENUGREEK, FOOD SUPPLEMENT, HYPOGLYCEMIC & GREEN TEA

1. Isa, Y., Shimakawa, M., Ohno, H., Yamamura, H. Hypoglycemic effect enhancer. **US20120014923 (2012).**
2. Tobin, J.G., Arvanaghi, M. Consumable dissolving film comprising active ingredients derived from bacteria and fungi. **US20120027891 (2012).**

CEREAL GRAINS

1. Innocenzi, M.A. Methods for quantifying the complete nutritional value of a standard equivalent unit of the nutritional value of one serving of fruits & vegetables (SFV) and for fortifying a base food to contain same for human consumption. **US20120027897 (2012).**
2. Cho, Y.S. Control and actuation system for machine for producing expanded-grain cakes. **US20120021099 (2012).**
3. Xu, A., Vanhouten, M. Stabilized whole grain flour. **US20120009323 (2012).**

4. Johansen, L.H. Dough composition comprising rye flour and gluten and rye flour bakery product. **EP2401919 (2012)**.
5. Cho, Y.S. Machine for producing expanded-grain cakes. **US20110293766 (2011)**.
6. Jenkins, C.L.D., Clarke, B.C., Li, Z., Morell, M.K. High fructan cereal plants. **US20110281818 (2011)**.
7. Zukerman, H.W., Zukerman, R.B. Process for producing yogurt and cereal bars, rice pudding bars, and milk and cereal bars that provide handheld milk and cereal breakfasts. **US20110244091 (2011)**.
8. Karwowski, J., Vemulapalli, V., Wang, C.Y., Maas, K., Gong, A., Mihalos, M.N. Production of whole grain shredded products. **US20110212237 (2011)**.
9. Duss, R. Dietary fibre composition containing beta-glucan. **WO2011065880 (2011)**.

ANTIOXIDANT COMPOUNDS & DATES

1. Oakley, S.E., Oakley, C. Date indicator. **WO2012017244 (2012)**.

2. Rogez, H.L.G., Sarubi, N.B.V., Moura, F.G. Process for obtaining partially purified extracts of antioxidant compounds of palm fruits of the genus *Euterpe*. **WO2012016313 (2012)**.
3. Giovannetti, G. Use of microbiological consortia of rhizosphere for mycotoxins reduction, and increase in protein and antioxidant compounds contained in agricultural products. **EP2050813 (2012)**.
4. Rudolph, T., Buchholz, H. Antioxidant compounds. **US8106233 (2012)**.
5. Duarte-Vazquez, M.A., Garcia Padilla, S., Rosado, J.L. Combination dosage compositions comprising a cholesterol-lowering agent, a renin-angiotensin system inhibitor, an antioxidant agent and an antiplatelet agent for treatment and prevention of cardiovascular disease. **US20120021048 (2012)**.
6. Nadas, G.J., Pankow, G., Palazzolo, C.M., Oh, H.K., Liccardo, P., Tebbe, L.J., Webb, G.Z., Dorfman, S.S., Khullar, R. Method and system for aligning a plurality of prescription refills to multiple alignment dates. **US20120004929 (2012)**.