Number of documents: 10

WO201005959	Method for treatment and storage of platelets RICH PRODUCTS
WO201005968	Method for storage of live crustaceans RICH PRODUCTS
CA2835075	System, method, and device for preserving blood or its components in gas medium under pressure ADVANCED PRESERVATIONS TECHNOLOGIES RICH PRODUCTS
WO200775611	Method for producing frozen dough RICH PRODUCTS
CA2894161	Platelet concentrate preservation method ADVANCED PRESERVATIONS TECHNOLOGIES RICH PRODUCTS
US20090250010	Method for preparing edible aquatic animals for storage RICH PRODUCTS
US20140170289	Edible foamable compositions comprising calcium carbonate RICH PRODUCTS
CA2860037	Method for living tissue preservation ADVANCED PRESERVATION BAY BASTIONS TECHNOLOGIES LIABILITY ADVANCED PRESERVATIONS TECHNOLOGIES KAS VIE LEE NUTELLA EYE RICH PRODUCTS SHUMIFU ALEXANDRE
CA2824948	Method for preserving cells and cell cultures ADVANCED PRESERVATION BAY BASTIONS TECHNOLOGIES LIABILITY ADVANCED PRESERVATIONS TECHNOLOGIES EDVANST PREZERVEJSHNZ TEKNOLODZHIZ ELELSI RICH PRODUCTS
NL2002837	Systems and methods for selecting flour RICH PRODUCTS

Method for treatment and storage of platelets
WO201005959

- **Patent Assignee**
  RICH PRODUCTS
- **Inventor**
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  KHORENYAN ROSTISLAV
- **International Patent Classification**
  A01N-001/02 A01N-063/00
- **US Patent Classification**
  PCLO=435002000 PCLO=435002000 PCLX=424093720
- **CPC Code**
  A01N-001/02/1

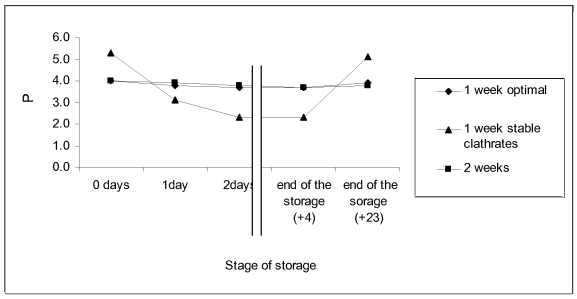
- **Publication Information**
  WO2010005959 A1 2010-01-14 [WO201005959]
- **Priority Details**
  2008US-61078585 2008-07-07
  2009US-12498857 2009-07-07
  2009US-61160945 2009-03-17
  2009WO-US49795 2009-07-07
  2012US-13445402 2012-04-12

- **Fampat family**

WO2010005959	A1	2010-01-14	[WO201005959]
US2010009334	A1	2010-01-14	[US20100009334]
CA2755238	A1	2010-01-14	[CA2755238]
US8158339	B2	2012-04-17	[US8158339]
US2012196362	A1	2012-08-02	[US20120196362]
US8652770	B2	2014-02-18	[US8652770]

- **Abstract:**

(WO201005959)
Provides are improved methods for storing platelets and compositions that contain stored platelets for use in transfusions. The method entails obtaining a platelet concentrate from blood obtained from an individual and holding the platelet concentrate in at refrigerated temperatures under an atmosphere having a pressure of from 3.5 to 5 bars comprising more than 65% xenon and for at least one week. Also provided is a refrigerated composition that contains a platelet concentrate, wherein the platelet concentrate contains xenon, and wherein the platelet concentrate has been isolated from an individual for at least seven days.



Method for storage of live crustaceans
WO201005968

- **Patent Assignee**
  RICH PRODUCTS
- **Inventor**
  ILYIN ILYA Y
  TKACHMAN MARIA G
  URUSOVA MARIA E
  JONES JAMES S
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  KOGAN SEMYON
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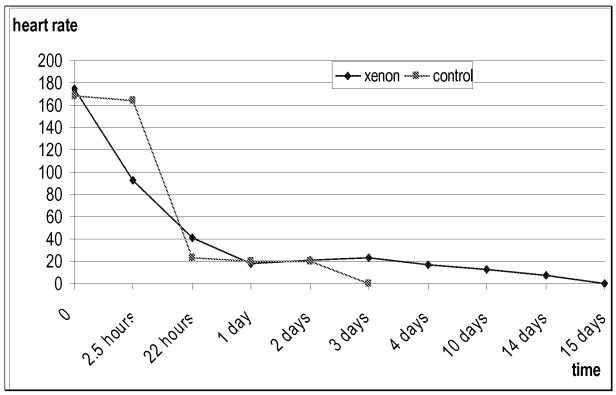
  KHORENYAN ROTISLAV
  PUNIN YURI
  SHUMEEV ALEXANDER
- **International Patent Classification**
  A01K-061/00
- **US Patent Classification**
  PCLO=119207000 PCLX=119214000
- **CPC Code**
  A01K-061/00/5 A01K-063/02;

- **Publication Information**
  WO2010005968 A1 2010-01-14 [WO201005968]
- **Priority Details**
  2008US-61078595 2008-07-07
  2009US-12498915 2009-07-07
  2009US-61170408 2009-04-17

- **Fampat family**

WO2010005968	A1	2010-01-14	[WO201005968]
US2010031892	A1	2010-02-11	[US20100031892]

- **Abstract:**
  (WO201005968)
  Provided is a method for storage of live crustaceans. The method is performed by causing the live crustacean to enter into an anesthetized state by exposing the crustacean to a combination of xenon and oxygen, cooling the anesthetized live crustacean to a temperature of 1°C to 10°C to cause the crustacean to enter into a state of anabiosis, and storing the live crustacean in the state of anabiosis under ambient pressure at 1°C to 10°C under from 90% to 100% humidity. Also provided is a container containing a plurality of live crustaceans that are in a state of anabiosis via performance of the method.



System, method, and device for preserving blood or its components in gas medium under pressure

CA2835075

- **Patent Assignee**
  ADVANCED PRESERVATIONS TECHNOLOGIES RICH PRODUCTS
- **Inventor**
  ILYIN ILYA
  KOGAN SEMYON
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  KACHKO IGOR
  VASILIEV VLADIMIR
  KOLCHANOV STANISLAV A
  PUNIN YURIY
  BAKHRAKH MARK
  SHUMEEV ALEXANDER N
- **International Patent Classification**
  A01N-001/02 A61J-001/05 A61J-001/10
- **US Patent Classification**
  PCLO=435002000 PCLX=422044000
- **CPC Code**
  A01N-001/02/1; A01N-001/02/42; A01N-001/02/63; A01N-001/02/89; A61J-001/10; A61J-001/16

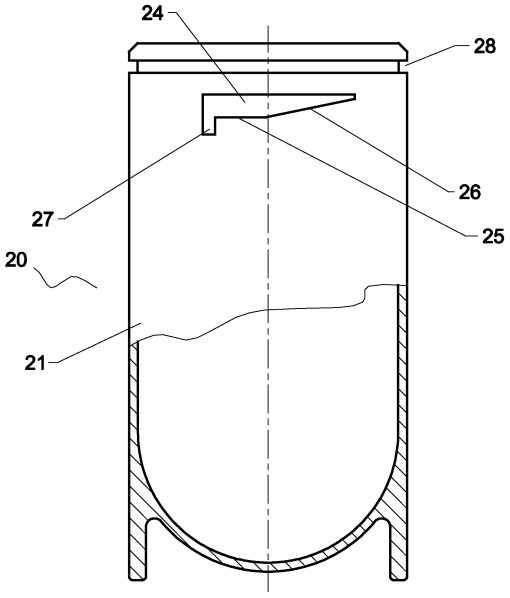
- **Publication Information**
  CA2835075 A1 2012-12-27 [CA2835075]
- **Priority Details**
  2011US-61499834 2011-06-22
  2012US-13529024 2012-06-21
  2012WO-US43449 2012-06-21

- **Fampat family**

CA2835075	A1	2012-12-27	[CA2835075]
WO2012177820	A1	2012-12-27	[WO2012177820]
TW201304764	A	2013-02-01	[TW201304764]
US2013157249	A1	2013-06-20	[US20130157249]
AR086708	A1	2014-01-15	[AR--86708]
EP2723297	A1	2014-04-30	[EP2723297]
EP2723297	A4	2015-03-04	[EP2723297]
RU2014101769	A	2015-07-27	[RU2014101769]

- **Abstract:**

(EP2723297)
A system, method, and device for preserving blood and its components is described. The system and method generally include a device having a body defining a chamber, the chamber being configured to receive at least one bag containing blood or its components, the at least one bag being permeable to gas, for example, xenon. A cover is hermetically sealable to the body. An inlet is in fluid communication with the chamber. A pressure indicator is configured to indicate pressure in the chamber, the pressure indicator including a conduit containing a liquid. A portion of the conduit is transparent such that the liquid is visible. A source of pressurized gas, such as xenon, is provided to provide the pressurized gas to the chamber. (From US2013157249 A1)



Method for producing frozen dough
WO200775611

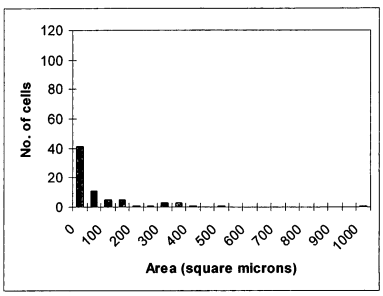
- **Patent Assignee**
  RICH PRODUCTS
- **Inventor**
  UPRETI PRAVEEN
  JALALI ROHIT
  HALLER MELISSA
  SHKOLNIK NIKOLAY
  KOBLENTS PAVEL YURIEVICH
  PIVUNOV DMITRY IVANOVICH
- **International Patent Classification**
  A21D A21D-002/00 A21D-006/00 A21D-008/00 A21D-008/02 A21D-010/02 A21D-013/00
- **US Patent Classification**
  PCLO=426498000 PCLO=426498000 PCLX=426018000 PCLX=426062000 PCLX=426312000 PCLX=426496000 PCLX=426549000
- **CPC Code**
  A21D-006/00/1; A21D-006/00; A21D-008/02; A21D-010/02; A21D-013/00/06

- **Publication Information**
  WO2007075611 A2 2007-07-05 [WO200775611]
- **Priority Details**
  2005US-60753518 2005-12-23
  2006US-11641300 2006-12-18
  2006WO-US48316 2006-12-18
  2011US-13172275 2011-06-29

- **Fampat family**

WO2007075611	A2	2007-07-05	[WO200775611]
CA2634545	A1	2007-07-05	[CA2634545]
AU2006331864	A1	2007-07-05	[AU2006331864]
US2007160709	A1	2007-07-12	[US20070160709]
WO2007075611	A3	2007-08-16	[WO200775611]
TW200738154	A	2007-10-16	[TW200738154]
AR058609	A1	2008-02-13	[AR--58609]
EP1968388	A2	2008-09-17	[EP1968388]
IN5530/DELNP/2008	A	2008-09-26	[IN2008DN05530]
MX2008008182	A	2008-11-14	[MX2008008182]
CN101351122	A	2009-01-21	[CN101351122]
JP2009521217	A	2009-06-04	[JP2009521217]
ZA200805572	A	2009-11-25	[ZA200805572]
US7972642	B2	2011-07-05	[US7972642]
JP4719277	B2	2011-07-06	[JP4719277]
BRPI0619640	A2	2011-10-04	[BR200619640]
US2011256263	A1	2011-10-20	[US20110256263]
US8247013	B2	2012-08-21	[US8247013]
CN101351122	B	2013-01-02	[CN101351122B]
AU2006331864	B2	2013-02-07	[AU2006331864]
EP1968388	B1	2013-09-04	[EP1968388]
HK1125542	A1	2013-09-27	[HK1125542]
TWI412325	B	2013-10-21	[TWI412325]
CA2634545	C	2014-07-29	[CA2634545]
BRPI0619640	B1	2015-06-30	[BR200619640]

- **Abstract:**
  (WO200775611)
  The present invention provides a method for producing frozen dough which can be directly transferred from freezer to oven without a proofing or thawing step. The process comprises mixing the dough ingredients, forming gas nucleation sites, exercising the dough by subjecting to cycles of pressure differentials and freezing the dough. The frozen product can be transferred directly from the freezer to an oven for baking.



Platelet concentrate preservation method
CA2894161

- **Patent Assignee**
  ADVANCED PRESERVATIONS TECHNOLOGIES RICH PRODUCTS
- **Inventor**
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  PUNIN YURI
  KOLCHANOV STANISLAV
- **International Patent Classification**
  A01N-001/02 A61J-001/10 A61J-001/14 A61J-001/16
- **US Patent Classification**
  PCLO=435002000
- **CPC Code**
  A01N-001/02/1; A01N-001/02/89; A61J-001/10; A61J-001/1468; A61J-001/16 A61J-001/16/5 A61J-001/16/5; A61J-001/16;

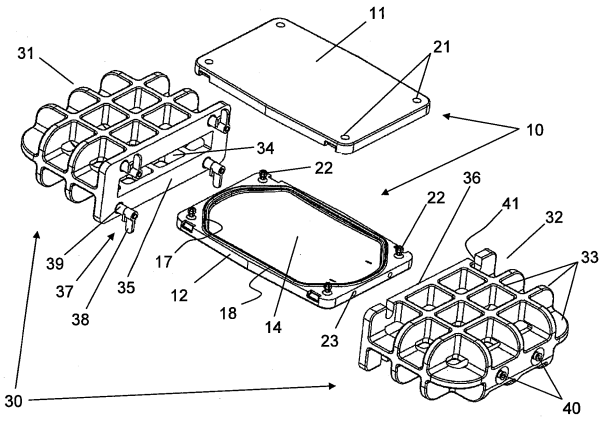
- **Publication Information**
  CA2894161 A1 2014-06-26 [CA2894161]
- **Priority Details**
  2012US-61739327 2012-12-19
  2013US-14648804 2013-12-11
  2013WO-US74251 2013-12-11

- **Fampat family**

CA2894161	A1	2014-06-26	[CA2894161]
WO2014099515	A1	2014-06-26	[WO201499515]
EP2934111	A1	2015-10-28	[EP2934111]
US2015305324	A1	2015-10-29	[US20150305324]
CN105050390	A	2015-11-11	[CN105050390]

- **Abstract:**

(EP2934111)
A method and a platelet concentrate preservation device for platelet concentrate storage. A method includes at least partially saturating platelet concentrate xenon, and storing the platelet concentrate at less than 15 C in a generally horizontal position. A device can be used to store blood, blood products, or combinations thereof that may or may not be under pressure. The device includes a chamber having a cavity. The chamber includes first and second chamber parts that form the cavity when releasably connected together. The cavity is designed to receive at least one bag that contains the blood, blood products, or combinations thereof. The device also includes a high-strength casing and includes a chamber cavity. The high-strength casing includes first and second casing parts that form the chamber cavity when releasably connected together. The chamber cavity is designed to receive the chamber. (From US2015305324 A1)



Method for preparing edible aquatic animals for storage
US20090250010

- **Patent Assignee**
  RICH PRODUCTS
- **Inventor**
  URUSOVA MARIA E
  ILYIN ILYA Y
  JONES JAMES S
  SCHRUM JAMES
  WADSWORTH JOHN
- **International Patent Classification**
  A01K-061/00 A01K-063/04 A21D-004/00 A23B-004/08
- **US Patent Classification**
  PCLO=119214000
- **CPC Code**
  A01K-061/00; A23K-020/163; A23K-050/80

- **Publication Information**
  US2009250010 A1 2009-10-08 [US20090250010]
- **Priority Details**
  2008US-61042967 2008-04-07
  2009US-12418776 2009-04-06

- **Fampat family**

US2009250010	A1	2009-10-08	[US20090250010]
WO2009126548	A2	2009-10-15	[WO2009126548]
TW200944128	A	2009-11-01	[TW200944128]
WO2009126548	A3	2009-12-30	[WO2009126548]
US8733289	B2	2014-05-27	[US8733289]

- **Abstract:**
  (WO2009126548)
  Provided are methods for preparing edible aquatic animals for storage by placing a living aquatic animal into a medium containing trehalose, allowing the live animal to remain in the trehalose solution for a period of time, and removing and processing the animal for storage and/or use for human consumption. The medium may contain a sugar alcohol, such as maltitol. Also, the living aquatic animal may be placed in a medium containing an acid, such as citric acid.

Edible foamable compositions comprising calcium carbonate
US20140170289

- **Patent Assignee**
  RICH PRODUCTS
- **Inventor**
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  ILYIN ILYA
  KOBLENTS PAVEL
  CAMPBELL SHAWN
  TOERNE MARY
  BINKS BERNARD P
  MASHINCHI SAEED
- **International Patent Classification**
  A23C-013/12 A23D-007/005 A23L-001/00 A23L-001/03 A23L-001/035 A23L-001/19 A23P-001/16
- **US Patent Classification**
  PCLO=426548000 PCLX=426564000
- **CPC Code**
  A23L-001/00/97; A23L-001/03/05; A23L-001/035 A23L-001/035; A23L-001/19; A23V-2002/00; A23V-2200/222; A23V-2200/226; A23V-2250/1578; A23V-2250/18

- **Publication Information**
  US2014170289 A1 2014-06-19 [US20140170289]
- **Priority Details**
  2012US-61739219 2012-12-19
  2013US-14132706 2013-12-18
  2013WO-US76066 2013-12-18

- **Fampat family**

US2014170289	A1	2014-06-19	[US20140170289]
CA2895794	A1	2014-06-26	[CA2895794]
WO2014100146	A1	2014-06-26	[WO2014100146]
BR112015014798	A1	2015-06-30	[BR112015014798]
KR20150095734	A	2015-08-21	[KR20150095734]
CN104994744	A	2015-10-21	[CN104994744]
EP2934178	A1	2015-10-28	[EP2934178]
IN5638/DELNP/2015	A	2016-01-22	[IN2015DN05638]

- **Abstract:**
  (EP2934178)
  An edible foamable composition that is whippable and is stable in temperature above freezing. The composition includes fat, emulsifier, water, and calcium carbonate particles. The composition can further including one or more additives selected from the group consisting of preservatives, protein, salt, flavoring, coloring agent, sweetener, stabilizer and thickener. (From US2014170289 A1)

成分	所需范围重量%	宽范围重量%	具体范围
油和/或脂肪	12-20	5-40	15
乳化剂(例如多聚醛 HGDS, 羟丙基甲基纤维素, 硬脂酰乳酸钠)	0.4-0.8	0-2	0.5
蛋白质 (例如酪蛋白酸钠)	0.5-2	0.05-8	1
碳酸钙	0.3-0.7	0.05-15	0.7
稳定剂/增稠剂 (例如黄原胶)	0.01-1	0-2	0.5
防腐剂 (例如山梨酸钾)	0.05-0.2	0-1.5	0.1

Method for living tissue preservation

CA2860037

- **Patent Assignee**
  ADVANCED PRESERVATION BAY BASTIONS TECHNOLOGIES LIABILITY ADVANCED PRESERVATIONS TECHNOLOGIES KAS VIE LEE NUTELLA EYE RICH PRODUCTS SHUMIFU ALEXANDRE
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  JONES JAMES S
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  KOLCHANOV STANISLAV A
  FILKINA YANA A
  PUNIN YURIY
  ENUKASHVILY NATELLA I
- **International Patent Classification**
  A01N-001/02 A61J-001/14 A61M-001/02 C12N-001/04 C12N-005/02 C12N-005/078
- **US Patent Classification**
  PCLO=435002000
- **CPC Code**
  A01N-001/02/1; A01N-001/02/21; A01N-001/02/63; A01N-001/02/84; A01N-001/02/89; A61J-001/1468; A61M-001/02/72; A61M-2202/0427; C12N-005/0644; C12N-2500/02

- **Publication Information**
  CA2860037 A1 2013-04-04 [CA2860037]
- **Priority Details**
  2011US-61539009 2011-09-26
  2012US-14345740 2012-09-26
  2012WO-US57211 2012-09-26

- **Fampat family**

CA2860037	A1	2013-04-04	[CA2860037]
WO2013049118	A1	2013-04-04	[WO201349118]
TW201316900	A	2013-05-01	[TW201316900]
AR088166	A1	2014-05-14	[AR--88166]
EP2760991	A1	2014-08-06	[EP2760991]
US2014227678	A1	2014-08-14	[US20140227678]
CN104114688	A	2014-10-22	[CN104114688]
JP2014527832	A	2014-10-23	[JP2014527832]
EP2760991	A4	2015-05-06	[EP2760991]
RU2014117025	A	2015-11-10	[RU2014117025]

- **Abstract:**
  (EP2760991)
  A method for platelet preservation comprising placing a composition comprising platelets in a gas mixture comprising xenon and oxygen under pressure of about 0-10 Bars at a first temperature of about 18° C.-37° C. for a first period of time, and then subsequently cooling the composition to a second temperature of about 0,1° C.-6° C., and holding the composition under the pressure and in the second temperature for a second period of time. (From US2014227678 A1)

样品号	条件	储存时间，天数	细胞数	pH	乳酸盐，mM	葡萄糖，mM
1	新鲜	0	100%	7.7	0.6	18.4
2	室温对照	5	93%	7.2	10.6	11.8
3	对照＋4	14	41%	7.3	10.4	12.5
4	O_2-0%	14	49%	8.1	11.6	12.5
5	O_2-5%	14	46%	8.1	9.6	12.3
6	O_2-13%	14	93%	7.4	8.0	16.2
7	O_2-21%	14	45%	7.4	7.7	12.1

Method for preserving cells and cell cultures
CA2824948

- **Patent Assignee**
  ADVANCED PRESERVATION BAY BASTIONS TECHNOLOGIES LIABILITY ADVANCED PRESERVATIONS TECHNOLOGIES EDVANST PREZERVEJSHNZ TEKNOLODZHIZ ELELSI RICH PRODUCTS
- **Inventor**
  GRIESHOBER WILLIAM E
  JONES JAMES S
  KOGAN SEMYON
  ILYIN ILYA
  ENUKASHVILY NATELLA I
  FILKINA YANA A
  SHUMEEV ALEXANDER N
  KOLCHANOV STANISLAV A
- **International Patent Classification**
  A01N A01N-001/02 C12M-003/00 C12N-001/04 C12N-005/00 C12N-005/071
- **US Patent Classification**
  PCLO=435366000 PCLX=435374000
- **CPC Code**
  A01N-001/02/84; A01N-001/02/89

- **Publication Information**
  CA2824948 A1 2012-08-16 [CA2824948]
- **Priority Details**
  2011US-61436441 2011-02-07
  2012US-13982766 2012-02-03
  2012WO-US23790 2012-02-03

- **Fampat family**

CA2824948	A1	2012-08-16	[CA2824948]
WO2012109107	A1	2012-08-16	[WO2012109107]
TW201237168	A	2012-09-16	[TW201237168]
AR085326	A1	2013-09-25	[AR--85326]
IL227516	A	2013-09-30	[IL-227516]
CN103442557	A	2013-12-11	[CN103442557]
EP2672812	A1	2013-12-18	[EP2672812]
US2013344596	A1	2013-12-26	[US20130344596]
JP2014504510	A	2014-02-24	[JP2014504510]
EP2672812	A4	2014-09-03	[EP2672812]
RU2013141186	A	2015-03-20	[RU2013141186]
RU2583179	C2	2016-05-10	[RU2583179]
CN103442557	B	2016-05-25	[CN103442557B]

- **Abstract:**
  (EP2672812)
  Provided is a method for reducing apoptosis in nucleated cells. The method entails holding nucleated cells in a container and adding a gas containing xenon to the container so that the pressure inside the container reaches between 0.5 to 4.0 Atm above ambient pressure; holding the container at between 0.5 to 4.0 Atm above ambient pressure for a period of time during which the temperature in the container is between 22° C. and 37° C.; lowering the temperature in the container to between 0.1° C. and 10° C. while maintaining the pressure of 0.5 to 4.0 Atm above ambient pressure and holding the container for a period of time; and reducing the pressure in the container to ambient pressure and increasing the temperature to 22° C.-37° C. By performing these steps, the cells undergo less apoptosis than a reference. (From US2013344596 A1)

Fig. 1A

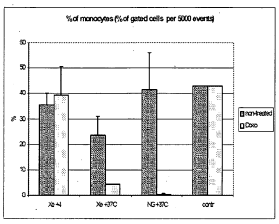
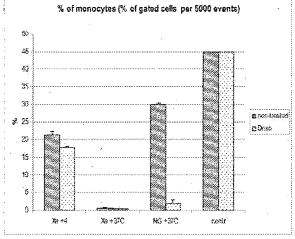


Fig. 1B



Systems and methods for selecting flour
NL2002837

- **Patent Assignee**
  RICH PRODUCTS
- **Inventor**
  UPRETI PRAVEEN
  JALALI ROHIT
  GRIESHOBER WILLIAM E
  ROBERTS JOHN S
  HALLER MELISSA D
  FUCHS MICHAEL
  ILYIN ILYA
- **International Patent Classification**
  A21D-002/40 G06F-017/00 G06Q-010/00
- **US Patent Classification**
  PCLO=705001100 PCLO=705001100 PCLX=705400000
- **CPC Code**
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- **Abstract:**
  (WO2009135216)
  Flour may be treated to denature the proteins and modify starches. The invention includes methods and systems for determining whether to use treated flour or untreated flour. The invention also includes methods and systems for determining whether to treat flour or not.