

# Nanoemulsions in foods

## Contents

- 1 Objective
- 2 Background
- 3 Concept Table
- 4 Class Codes and Definition
  - ◆ 4.1 IPC / ECLA Class codes
  - ◆ 4.2 US Class codes
  - ◆ 4.3 Relevant F- Terms
- 5 Search Strategy
  - ◆ 5.1 Search Strategy with English keywords
  - ◆ 5.2 Search Strategy with French keywords
  - ◆ 5.3 Search Strategy with German keywords
  - ◆ 5.4 Search Strategy with F-terms
  - ◆ 5.5 Final search Results
- 6 Relevant Patents(Sample Set)
- 7 Analysis sheet
- 8 Interactive Taxonomy
- 9 Assignee Analysis and IP Activity
- 10 Dolcera Dashboard
- 11 Patent Product Mapping
- 12 Articles of Assignee Universities
  - ◆ 12.1 Search strategy
- 13 **Purchase Information**

## Objective

To create a technology landscape report on **Nanoemulsions in food**

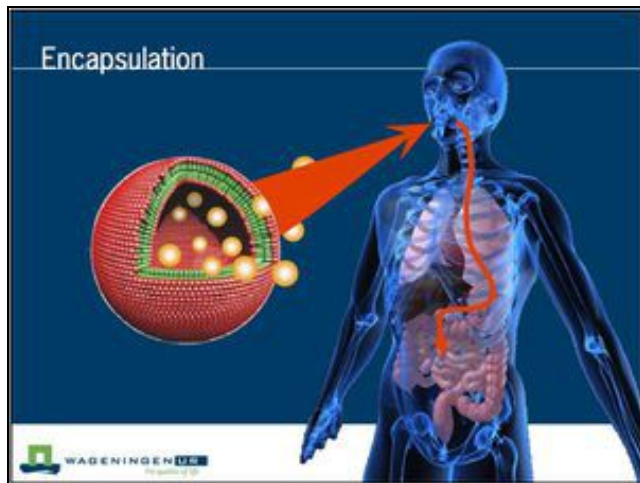
- Identify market players with prolific IP activity in the technology area
- Segment the players by the industry they belong to

**Note:** This report is just a template and gives an indication of what the paid report contains.

[Click here](#) for information to purchase the report

## Background

With the rapid technological advances, studies in the field of Food processing and packaging have been extended from micro to nano-sized ( $10^{-9}$  m) particles. Food nanotechnology is rapidly emerging with several innovations in food packaging and nutraceuticals. Nano-emulsions are now being increasingly used for encapsulating bio active compounds and act as transport vehicles in probiotic health foods and other functional foods. Furthermore, the so called "smart foods" containing nanotech sensors in the packages are capable of detecting pathogens, toxins and other chemicals, enabling the consumers to detect food spoilage. Ongoing research areas include "interactive foods" like beverages which change flavors and colors, foods that can adjust for a person's nutritional needs [Nanovip](#).



## Encapsulation

Emulsion is a system in which one liquid made of a fine particle is dispersed in another liquid, ex- oil dispersed in water (O/W emulsion). The emulsions are highly unstable and encounter problems like flocculation, creaming and coalescence. Though micro-emulsions have found a vast application in food processing, in recent years nano-emulsions are emerging out with better advantages when compared to micro-emulsions, as described below:

- Size of the particle ? 5 to 100 nm
- Thermodynamically stable
- Transparent emulsions- suitable for transparent foodstuffs like beverages
- Continuous self-assembly with hydrophilic and hydrophobic portions to maintain stable emulsion state
- Uncharged particles ? no surface coalescence
- Very small size ? no sedimentation or creaming
- Increased stability- increased bio availability [Kim et al.\(2010\)](#)

In general, Nano-encapsulation involves the incorporation, absorption or dispersion of bioactive compounds in small vesicles with nano (or submicron) diameters. The incorporated bioactive compounds may be protected against degradation, have improved stability and solubility (e.g., solubilizing a hydrophilic compound in hydrophobic matrices and vice versa) and therefore might increase bioavailability and delivery to cells and tissues. Reducing

the size of encapsulates into the nanoscale offers opportunities related to prolonged gastrointestinal retention time caused by bio-adhesive improvements in the mucus covering the intestinal epithelium [Bouwmeester et al. \(2009\)](#)

Depending upon the nature of bioactive compounds, two types of nano-emulsions can be prepared. For water insoluble hydrophobic compounds like certain vitamins, minerals, aroma volatiles, flavor components, antioxidants, carotenoids and lutein, oil-in-water (o/w) emulsion is suitable. For water soluble bioactive compounds like the water soluble vitamins, w/o/w emulsion is used. The compounds are entrapped in the aqueous core of such emulsions. In a  $w_1/o/w_2$  emulsion system, upon consumption the external  $w_2$  phase will be perceived but the internal  $w_1$  phase will be shielded from the taste receptors during the time scales of eating. This helps to mask bitter tastes and undesirable flavors of the bioactive compounds [Lakkis \(2007\)](#).

## Concept Table

S.No	English Keywords			French Keywords			German Keywords		
	Food	Nano	Emulsions	Food	Nano	Emulsions	Food	Nano	Emulsions
1	Food	Nano*	Emulsion, emulsifier, emulsify, emulsification	Alimentaires, aliment, aliments	Nano*	émulsion, émulsions, émulsifiant, émulsifiants, émulsification,	Lebensmittel	Nano*	Emulsion, Emulsionen, Emulgator, Emulgatoren, Emulgieren, Emulgierung
2	Beverage, Drink	Ultrafine	Colloid	Boissons, breuvage, des boissons	ultrafines	Colloïde, colloïdes, colloïdale, colloïdalement	Getränk, Getränke	ultrafeinen	Kolloid, Kolloid-, kolloidale, kolloidal
3	***	***	***	***	***	***	***	***	***
4	****	****	****	****	****	****	****	****	****

- An indicative list of terms to show how a concept table is generated. View paid report for complete list.
- Concept Table was enriched by searches related to gut biology and probiotics in food from pubmed mesh, relevant patents, scientific articles and various thesauri

## Class Codes and Definition

### IPC / ECLA Class codes

<b>CLASS CODES RELATED TO EMULSIONS</b>	
C08J000302	*Making solutions, dispersions, lattices or gels by other methods than by solution, emulsion or suspension polymerization techniques

### US Class codes

977702	Nanotechnology - Having biological material component

### Relevant F- Terms

1	4F070<	<b>Processes of treating macromolecular substances</b>
	AE15	Protective colloids

- An indicative list of various class codes used for the IP search. View paid report for complete list.

## Search Strategy

### Search Strategy with English keywords

Database: Thomson Innovation  
Timeline: Query: 01/01/2001 - 27/8/2011

Patent Coverage: US, DWPI, FR, WO, EP, JP, CN, KR, DE, GB

S.No	Concept	Scope	Search string	Type of class codes	Class codes	INPADOC hits
------	---------	-------	---------------	---------------------	-------------	--------------

1	(Food+Nano) keywords + Class codes of Emulsions	Title, Abstract, Claims	food *** AND Nano***	Any IPC or ECLA	C08J000302 OR ****	##
2				US class	***	
3	1 OR 2					#
4	(Food + emulsion) keywords + Class codes of Nano	Title, Abstract, Claims	food *** AND emulsion***	Any IPC or ECLA	****	#
5				US class	977702 ****	###
6	4 OR 5					###
7	(Nano keywords) + Class codes of Food emulsions	Title, Abstract, Claims	Nano*	Any IPC or ECLA	****	###
8				US class	****	##
9	7 OR 8					##
10	Final query	3 OR 6 OR 9				##

### Search Strategy with French keywords

Database: Thomson Innovation  
Timeline: Query: 01/01/2001 - 27/8/2011

Patent Coverage: FR, WO, EP

S.No	Concept	Scope	Search string	IPC or ECLA class codes	INPADOC hits
1	(Food+Nano) keywords + Class codes of Emulsions	Title, Abstract, Claims	alimentaires ****	C08J000302 ***	##
2	(Food + emulsion) keywords + Nano class codes	Title, Abstract, Claims	alimentaires ****	***	##
3	(Nano keywords) + Class codes of Food emulsions	Title, Abstract, Claims	Nano ***	***	##
4	Final query	1 OR 2 OR 3			##

### Search Strategy with German keywords

Database: Thomson Innovation  
Timeline: Query: 01/01/2001 - 27/8/2011

S.No	Concept	Scope	Search string	IPC or ECLA class codes	INPADOC hits
1	(Food+Nano) keywords + Class codes of Emulsions	Title, Abstract, Claims	Lebensmittel ****	C08J000302 ***	##
2	(Food + emulsion) keywords + Nano class codes	Title, Abstract, Claims	Lebensmittel ****	***	##
3	(Nano keywords) + Class codes of Food emulsions	Title, Abstract, Claims	Nano ***	***	##
4	Final query	1 OR 2 OR 3			##

### Search Strategy with F-terms

Database: Thomson Innovation  
Timeline: Query: 01/01/2001 - 27/8/2011

Patent Coverage: JP

S.No	Concept	Scope	Search string	F-Terms	INPADOC hits
1	(Food+Nano) keywords + Emulsion class codes	Title, Abstract, Claims	Food ****	4F070AE15 ***	##
2	(Food + emulsion) keywords + Nano class codes	Title, Abstract, Claims	Food ****	***	##
3	Nano keywords + Food emulsion or encapsulation class codes	Title, Abstract, Claims	Nano ***	***	##
4	Final query	1 OR 2 OR 3			##

## Final search Results

Final Query	English OR French OR German OR Japanese	#### (Relevancy = ##%)

## Relevant Patents(Sample Set)

S.No	Patent/Publication No.	Assignee/Applicant	Year	Title	Focus	Dolcera summary
1	<a href="#">US 2011/0038942 A1</a>	TECHNION RESEARCH AND DEVELOPMENT FOUNDATION LTD.	2011	BETA-LACTOGLOBULIN-POLYSACCHARIDE NANOPARTICLES FOR HYDROPHOBIC BIOACTIVE COMPOUNDS	Delivery of hydrophobic nutraceuticals	A colloiddally stable nano-dispersion of beta-lactoglobulin in combination with a polysaccharide has been used in foods to deliver hydrophobic bioactive compounds.
2	<a href="#">US 2010/0136207 A1</a>	KOREA FOOD RESEARCH INSTITUTE	2010	NANOEMULSION AND NANOPARTICLE CONTAINING PLANT ESSENTIAL OIL AND METHOD OF PRODUCTION THEREOF	Encapsulation of functional components in food	A nanoemulsion is prepared using a water soluble biopolymer to encapsulate plant essential oils which are used as functional components in foods.
3	<a href="#">US 2010/ 0028444 A1</a>	BASF SE	2010	USE OF WATER-DISPERSIBLE CAROTENOID NANOPARTICLES AS TASTE MODULATORS, TASTE MODULATORS CONTAINING WATER-DISPERSIBLE CAROTENOID NANOPARTICLES, AND, METHOD FOR TASTE MODULATION	Nanoparticles as taste modulators	Water dispersible carotenoid nanoparticles in combination with azo compounds are used to modify the bitter taste and after taste of food compositions.

## Analysis sheet

[Click here to download the sample patents analysis sheet](#)

## Interactive Taxonomy

Taxonomy was populated based on the detailed analysis of patents.

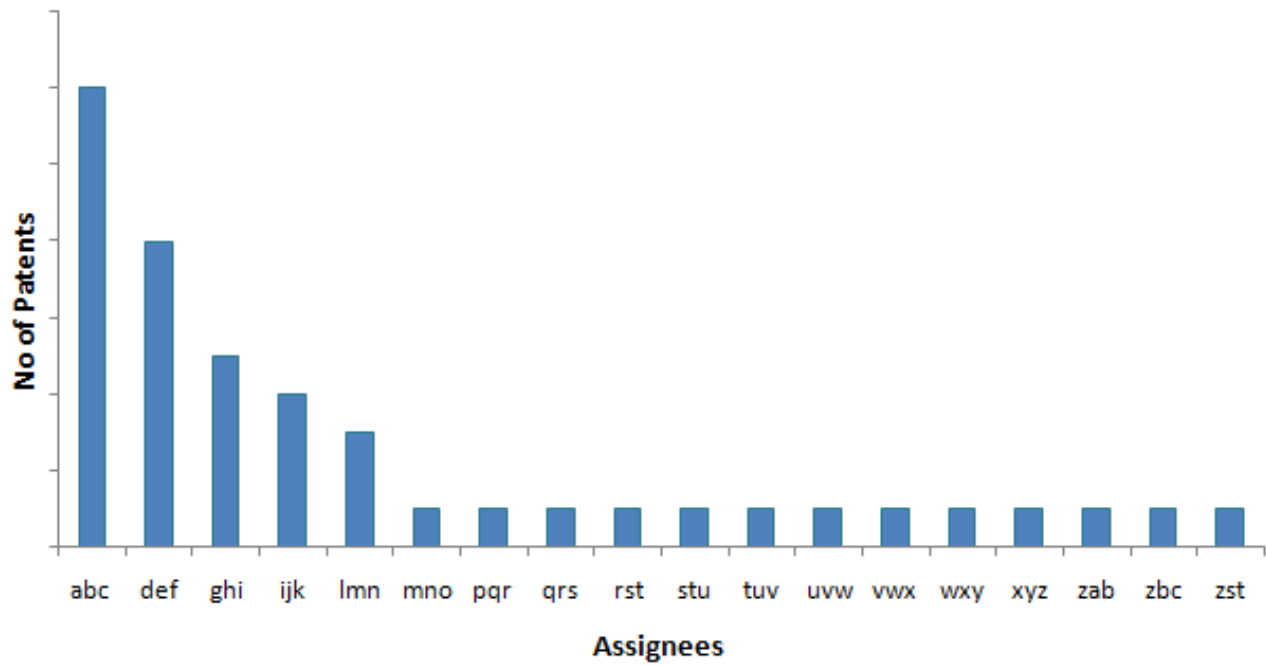
[nanofoods.mm](#)

Flash plugin or Javascript are turned off. Activate both and reload to view the mindmap

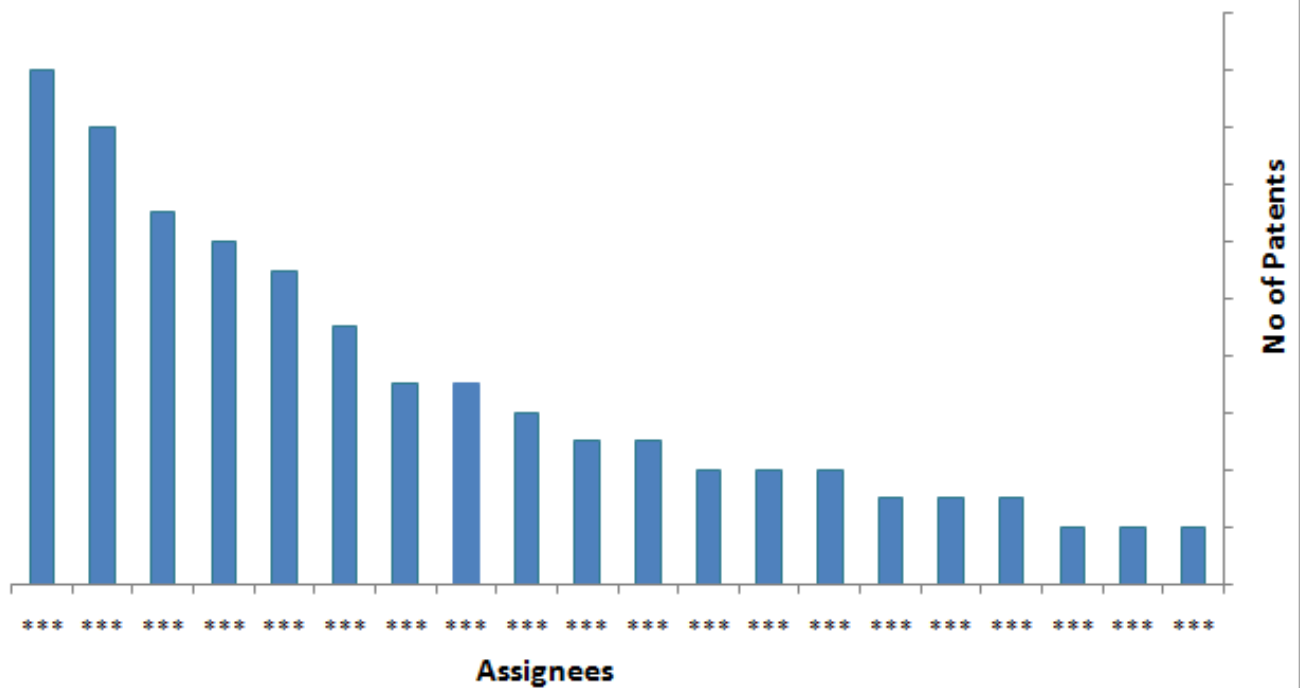
## Assignee Analysis and IP Activity

- Labels for all the charts below are available in the paid report.
- The following graphs explain the placement of the different assignees in this technology area.

## Assignees in Food industry

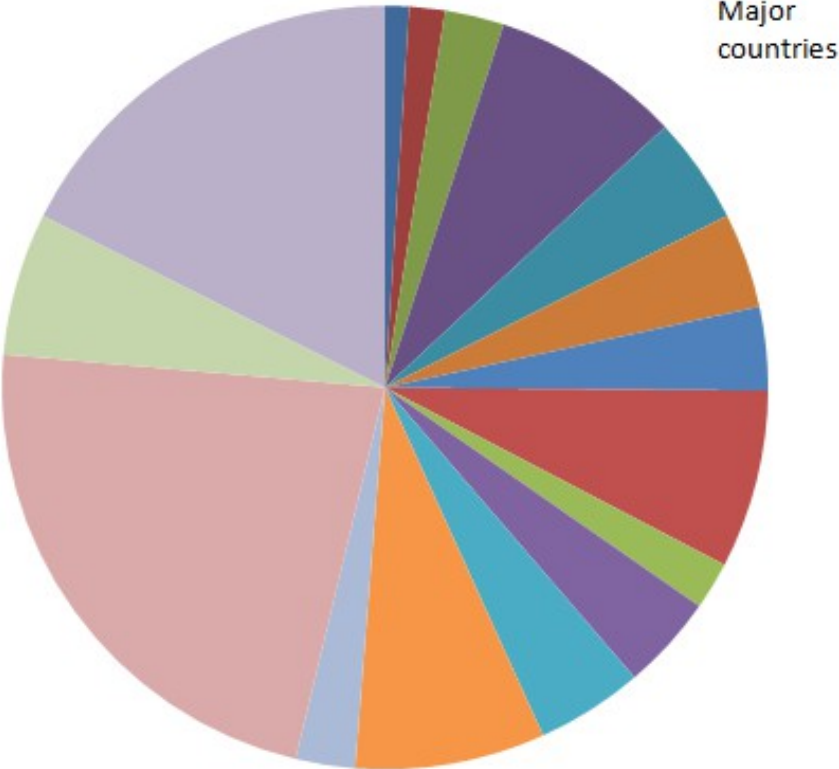


## Nanoemulsions in Foods- Top Assignees



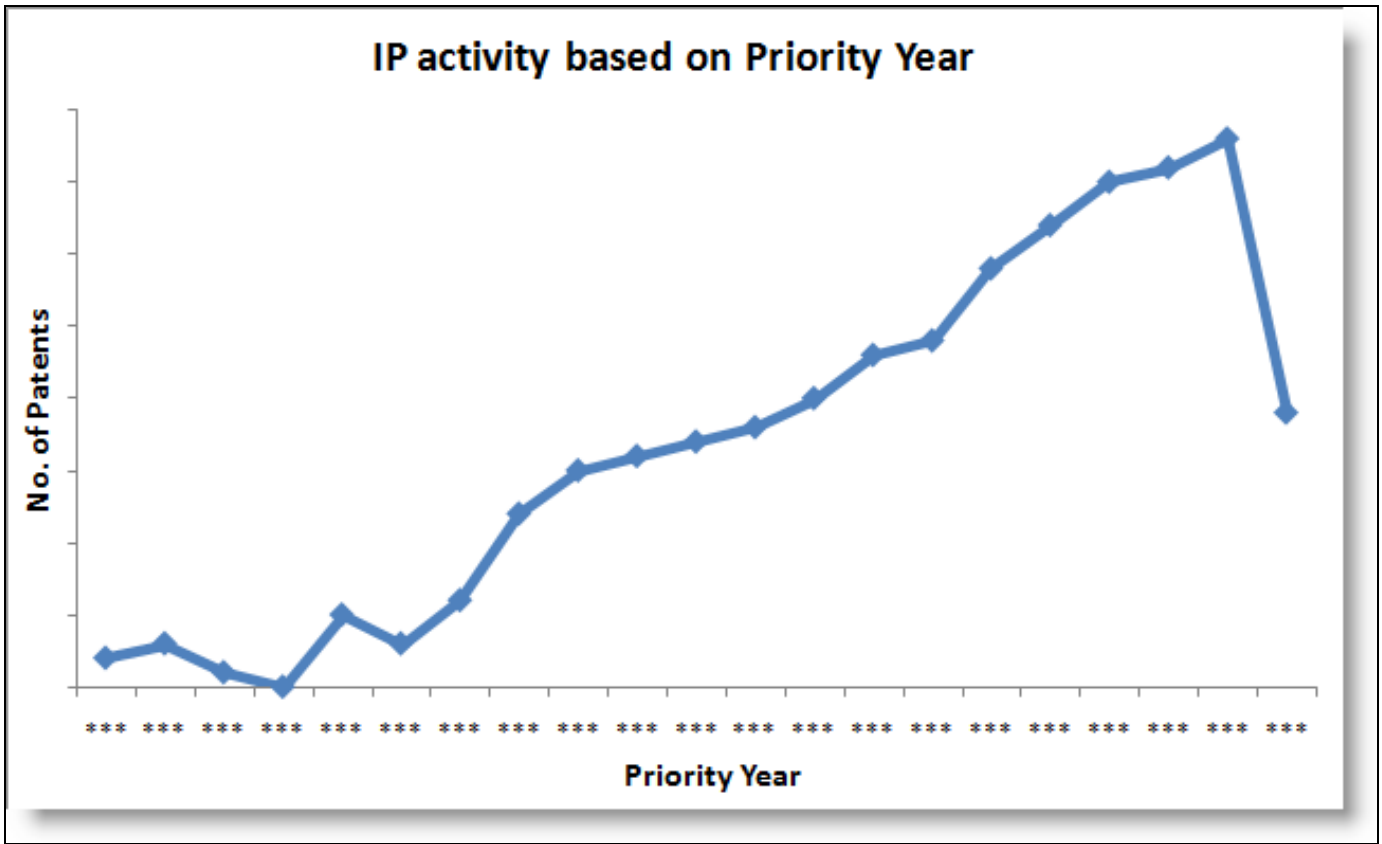
- Geographical distribution of Patents

# Geographical distribution of the patents



• Geographical distribution of Assignees







**Data Filters**

Search in: Title, Abstract, Claims

- Nanoemulsions in Foods (256)
  - Food Product company (33)
  - Food additives company (44)
  - Chemical suppliers (12)
  - Pharmaceutical company (48)
  - Nanotechnology based compar (12)
  - Technology partner (36)
  - University/Research institute (6)

ALL COMPANIES (256)

ALL PATENT TYPES

ALL TAGS

---

**Nanoemulsions in Foods Information**

Patents

Publication	Title	Assignee
US7288278B2	Process for preparing vegetable oil fractions rich in non-tocolic, high-melting, unsaponifiable matter	Aarhuskarisha
JP2006081430A	Method for producing liquid-film nanocapsule food   the manufacturing method of liquid-film nano capsule-like fo	Ajinomoto Co
US6639113B2	Production of dry powders of one or more oxygenated carotenoids	Basf
US6863914B1	Stable, aqueous dispersions and stable, water-dispersible dry powders of xanthophylls, and production and us	Basf
US7105176B2	Production of solid preparations of water-soluble, sparingly water-soluble or water-insoluble active compounds	Basf
US20070173547A1	Method for producing dry powders of one or several carotenoids	Basf
EP1794238B1	Method for producing dry powders of at least one carotenoid   verfahren zur herstellung von trockenpulvern eir	Basf
US2008020775A1	Method for producing an aqueous suspension and a powdered preparation of one or more carotenoids	Basf
US20080220071A1	Aqueous suspensions of poorly water-soluble and water-insoluble active ingredients and drying powder produi	Basf

**US7288278B2**  
**Process for preparing vegetable oil fractions rich in non-tocolic, high-melting, unsaponifiable matter**

Priority Date (y-m-d): 2000-12-21  
 First Inventor: Mellerup, Jens

US Class (primary): 426606  
 IPC Class (primary): A23D000900

**Abstract:**  
 A vegetable oil fraction rich in non-tocolic, high-melting, unsaponifiable matter is

**Claims:**  
 1. A process for preparing a vegetable oil fraction rich in non-tocolic, high-melting, unsaponifiable matter which comprises the following steps: a) hydrolyzing starting vegetable oil having a slip melting point of less than about 30°C to fatty acids of glycerides in the oil and to reach a slip melting point of at least about 57°C; b) adding from about 1 to about 75% by weight of an oil having a slip melting point of less than about 30°C to act as a carrier and vehicle for the unsaponifiable matter; c) adding a solvent to the oil mixture from b) in a ratio from about 1:1 to about 1:10; d) heating the resulting mixture to transparency; e) cooling the mixture to a temperature in the range from about -35 to about +30°C, to precipitate the unsaponifiable matter; f) filtering the mixture to obtain a liquid filtrate; g) filtering the high melting fractions to obtain a liquid filtrate

**Doicera Summary**  
 Not available

Rating: [ ] Tags: [ ] Notes: [ ]

A chart preview of the dashboard is shown below:

**Data Filters**

Search in: Title, Abstract, Claims

- Nanoemulsions in Foods (256)
  - Food Product company (33)
  - Food additives company (44)
  - Chemical suppliers (12)
  - Pharmaceutical company (48)
  - Nanotechnology based compar (12)
  - Technology partner (36)
  - University/Research institute (6)

ALL COMPANIES (256)

ALL PATENT TYPES

ALL TAGS

---

**Nanoemulsions in Foods Information**



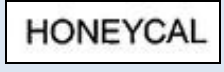
Company Statistics | Timeline by Pub Year | Timeline by App Year | Category Statistics

**Nanoemulsions in Foods - ALL COMPANIES**

Company	Number of Patents
Novartis AG	22
Novartis AG	21
Novartis AG	12
Novartis AG	9
Novartis AG	7
Novartis AG	7
Novartis AG	5
Novartis AG	5
Novartis AG	5
Novartis AG	5
Novartis AG	4
Novartis AG	4
Novartis AG	3
Novartis AG	3

## Patent Product Mapping

- Some products with respect to this technology area were identified and mapped to the patents from their respective assignees.

S.No	Patent no.	Title	Assignee	Products	Product description by Company	Snapshot
1	<a href="#">US7182950</a>	Nano-sized self-assembled liquid dilutable vehicles	Nutralease Ltd.	Flavors - ex-NSSL mint, NSSL orange Nutrition ingredients - NSSL CoQ-10, NSSL Lycopene, NSSL Lutein, NSSL Beta-carotene, NSSL Omega-3, NSSL Vitamin A, NSSL Vitamin D3, NSSL Vitamin E, NSSL Phytosterols, NSSL Isoflavones	<a href="#">Nutralease Ltd.</a>	
2	<a href="#">US7994157</a>	Method for dispersing plant sterol for beverage and a plant sterol-dispersed beverage, of which particle size is nanometer-scale in dispersed beverage	KIP Biotech	Dispersible Plant Sterols (DP Sterols)	<a href="#">KIP Biotech LLC</a>	
3	<a href="#">US20090047388</a>	Calcium fortified creamed honey	HONEYCAL	Honeycal® Calcium Fortified, Honey Spread	<a href="#">Global Nutrition, L.L.C.</a>	

- [Please click here for detailed Patent-Product highlight](#)

## Articles of Assignee Universities

### Search strategy

**Database:** Scirus

**Timeline:** 2000 to 2012

**Subject areas:** Agricultural and Biological sciences, Chemistry and Chemical engineering, Engineering, Energy and Technology, Environmental sciences, Life sciences

S.No	Concept	Search string	No. of hits
1	Keywords based search	Food*	
2	Restricted based on affiliation	***	
3	1 AND 2		###

## Purchase Information

Contact information for purchasing this report:

- Email: [info@dolcera.com](mailto:info@dolcera.com)
- Phone: +1-650-269-7952 , +91-40-2355-3493