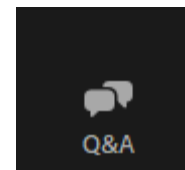


The webinar will begin in:



0:00

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Questions/concerns

**patentscope@wipo.int**



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Field Front Page	▼	Search terms...	
			Query Examples

Offices All	▼
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# Summer school

Session 1: easy exercises

Session 2: intermediate exercises

- combination of search criterias
- search of chemical compound
- search in different languages

Session 3: advanced exercises

Session 4: mix of exercises

# Search interfaces for today's session

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- Simple
- Advanced Search
- Field Combination
- Cross Lingual Expansion
- Chemical compounds

Field  
Front Page ▾ Search terms...



Query Examples





BARBER-OD

EPHESI-OD



# Solution

## PATENTSCOPE Field Combination ▼

	Field		Value	
	Front Page	▼	Value	?
Operator AND	English Abstract	▼	automated pet feeder	?
Operator AND	Application Number	▼	Value	?
Operator AND	Publication Date	▼	Value	?
Operator AND	English Title	▼	Value	?
Operator AND	All Classifications	▼	Is Empty: N/A	▼
Operator AND	Licensing availability	▼	<input type="checkbox"/>	

+ Add another search field − Reset search fields

Offices  
All

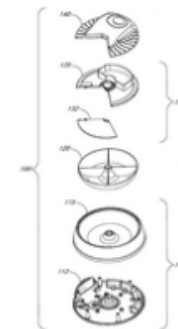
Languages  
English

Stemming

1. **20050066905** AUTOMATED PET FEEDERInt.Class [A01K 1/10](#)  Appl.No 10917549 Applicant Inventor Morosin Rose Chan

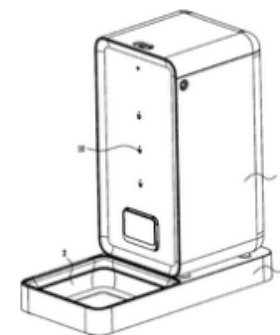

An automated pet feeder is described that allows portions of pet food to be placed into cavities in a rotatable food bowl and to be made accessible to a pet at predetermined feeding times. A lid with an opening for exposing one of the cavities is positioned above the bowl. A base unit that supports the bowl is configured to rotate the bowl while the lid remains stationary and to monitor the position of the bowl. A timing mechanism controls rotation of the bowl and sequentially positions a next cavity under the opening at feeding times that may be set to occur at various time intervals or clock times that may be pre-programmed by a user. A sound system allows a user to record a voice or other sound recording that may be played at feeding times. In some embodiments, a reservoir may hold ice or an ice pack or other cooling material or apparatus to help keep the pet food fresh until it is made accessible, or the reservoir may be used to hold drinking water. Inserts may be used that are configured to fit into the cavities allow for the convenient use of disposable pet food packs and greatly reduce the need for washing the food bowl after use.

US - 31.03.2005

2. **207461129** PET INTELLIGENCE FEEDERInt.Class [A01K 5/02](#)  Appl.No 201721561841.5 Applicant PETKIT NETWORK TECHNOLOGY (SHANGHAI) CO., LTD Inventor REN PINGJUN

The utility model discloses a pet intelligence feeder, including the feeder main part, the feeder main part includes grain bucket and ejection of compact chamber, ejection of compact intracavity is provided with discharge mechanism, foodstuff tray, the base, its support foodstuff tray with the feeder main part, install weight measuring device on the base, be used for measuring the weight of feeder main part, a controller, discharge mechanism's drive end with the weight measuring device electricity connect in the controller, communication machine constructs, its be used for with weight measuring device's state parameter transmits for mobile terminal, and/or receives the instruction of putting out cereal that mobile terminal sent. The utility model discloses a pet intelligence feeder utilizes communication machine to construct to the controller transmitter data, and the controller such as can realize that this pet intelligence feeder's automation is put out cereal, is long-rangely put out cereal, is regularly put out cereal, the accuracy is weighed and put out cereal at the function.

CN - 08.06.2018

3. **202241025444** INTELLIGENT PET FEEDER SYSTEMInt.Class [A01K/](#)  Appl.No 202241025444 Applicant MLR Institute of Technology Inventor Dr. Mahendra Vucha

Internet of Things (IoT) is the technology that enables the interaction between human and machine. Machine and people. The IoT is capable of connecting all kind of devices and services of home together over Internet. In this invention, IoT technology has been implemented to develop an Intelligent PET Feeder (IPE) system that automates feeding services required for pets at home. The IPE system can provide the pet

IN - 13.05.2022

# Exercises

2. For this search “**automated pet feeder**”, results are

- from which **collections**?
- what is the first **publication date**?
- who is the **top applicant**?



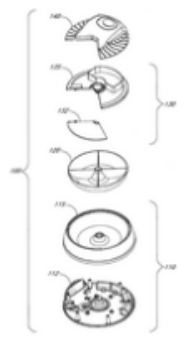


1. **20050066905** AUTOMATED PET FEEDER

Int.Class [A01K 1/10](#) Appl.No 10917549 Applicant Inventor Morosin Rose Chan

An automated pet feeder is described that allows portions of pet food to be placed into cavities in a rotatable food bowl and to be made accessible to a pet at predetermined feeding times. A lid with an opening for exposing one of the cavities is positioned above the bowl. A base unit that supports the bowl is configured to rotate the bowl while the lid remains stationary and to monitor the position of the bowl. A timing mechanism controls rotation of the bowl and sequentially positions a next cavity under the opening at feeding times that may be set to occur at various time intervals or clock times that may be pre-programmed by a user. A sound system allows a user to record a voice or other sound recording that may be played at feeding times. In some embodiments, a reservoir may hold ice or an ice pack or other cooling material or apparatus to help keep the pet food fresh until it is made accessible, or the reservoir may be used to hold drinking water. Inserts may be used that are configured to fit into the cavities allow for the convenient use of disposable pet food packs and greatly reduce the need for washing the food bowl after use.

US - 31.03.2005

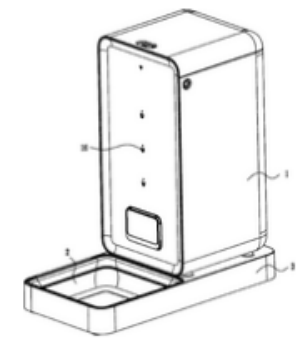


2. **207461129** PET INTELLIGENCE FEEDER

Int.Class [A01K 5/02](#) Appl.No 201721561841.5 Applicant PETKIT NETWORK TECHNOLOGY [SHANGHAI] CO., LTD Inventor REN PINGJUN

The utility model discloses a pet intelligence feeder, including the feeder main part, the feeder main part includes grain bucket and ejection of compact chamber, ejection of compact intracavity is provided with discharge mechanism, foodstuff tray, the base, its support foodstuff tray with the feeder main part, install weight measuring device on the base, be used for measuring the weight of feeder main part, a controller, discharge mechanism's drive end with the weight measuring device electricity connect in the controller, communication machine constructs, its be used for with weight measuring device's state parameter transmits for mobile terminal, and/or receives the instruction of putting out cereal that mobile terminal sent. The utility model discloses a pet intelligence feeder utilizes communication machine to construct to the controller transmitter data, and the controller such as can realize that this pet intelligence feeder's automation is put out cereal, is long-rangely put out cereal, is regularly put out cereal, the accuracy is weighed and put out cereal at the function.

CN - 08.06.2018



3. **202241025444** INTELLIGENT PET FEEDER SYSTEM

Int.Class [A01K/](#) Appl.No 202241025444 Applicant MLR Institute of Technology Inventor Dr. Mahendra Vucha

Internet of Things [IoT] is the technology that enables the interaction between human and machine. Machine and people. The IoT is capable of connecting all kind of devices and services of home together over Internet. In this invention, IoT technology has been implemented to develop an Intelligent PET Feeder (IPE) system that automates feeding services required for pets at home. The IPE system can provide the pet

IN - 13.05.2022



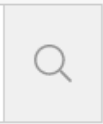
# Analysis

Close

Filters Charts Timeseries

Countries		Offices		Applicants		IPC code		CPC code		Publication Dates		Kind code	
China	17	China	18	VET INNOVATIONS LLC	11	A01K	43	a01k 5/0291	14	2005	4	A	15
United States of America	11	United States of America	11	TURNER ROBERT M	8	G07C	4	a01k 5/02	13	2006	2	U	11
India	5	India	5	OLCOTT MARK D	6	B07B	2	a01k 5/0114	9	2007	4	A1	7
European Patent Office	3	European Patent Office	4	PETKIT NETWORK TECH [SHANGHAI] CO LTD	3	E06B	2	a01k 1/0107	8	2008	0	B2	6
PCT	3	Canada	3	MLR INSTITUTE OF TECH	2	H04L	2	a01k 5/025	8	2009	0	B1	3
Australia	2	PCT	3	OLCOTT MARK	2	A61B	1	e06b 7/32	5	2010	2	C	2
Canada	2	Australia	2	TURNER ROBERT MICHAEL	2	B29C	1	a01k 7/02	4	2011	3	A4	1
Spain	1	Brazil	1	BRANDON ALAN SMITH	1	B29K	1	g07c 2009/00769	4	2012	1	B	1
Japan	1	Germany	1	CHAE KYOUNG SOO	1	B29L	1	g07c 9/00	4	2013	2	T3	1
Republic of Korea	1	Spain	1	DAVID B JALBERT	1	B65B	1	g07c 9/00174	4	2014	1		
Serbia	1	Japan	1	DIANE EAKER	1	E05F	1	g07c 9/00896	4	2015	5		
		Republic of Korea	1	FELICIA CAID SMITH	1	F41B	1	a01k	3	2016	3		
		Serbia	1	GAO RUIXUAN	1	G06Q	1	a01k 11/006	3	2017	3		
				HEXTER TROY A	1	G08B	1	a01k 5/0121	3	2018	6		
				HOSOKI SHUJI	1	G16H	1	a01k 5/0142	3	2019	1		
				HUNAN UNIVERSITY OF SCIENCE AND ENGINEERING	1	H01J	1	a01k 15/025	1	2020	4		
				HUZHOU NANXUN MEIRUIXIN FURNITURE CO LTD	1	H04W	1	a01k 15/04	1	2021	2		
				ILIC VLADIMIR	1			a01k 23/00	1	2022	4		
				JALBERT DAVID B	1			a01k 29/00	1				
								a01k 39/04	1				
								a01k 7/04	1				

EN\_AB:(automated pet feeder)



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



# Analysis

Close

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Countries		Offices		Applicants		IPC code		CPC code		Publication Dates		Kind code	
China	17	China	18	VET INNOVATIONS LLC	11	A01K	43	a01k 5/0291	14	2005	4	A	15
United States of America	11	United States of America	11	TURNER ROBERT M	8	G07C	4	a01k 5/02	13	2006	2	U	11
India	5	India	5	OLCOTT MARK D	6	B07B	2	a01k 5/0114	9	2007	4	A1	7
European Patent Office	3	European Patent Office	4	PETKIT NETWORK TECH (SHANGHAI) CO LTD	3	E06B	2	a01k 1/0107	8	2008	0	B2	6
PCT	3	Canada	3	MLR INSTITUTE OF TECH	2	H04L	2	a01k 5/025	8	2009	0	B1	3
Australia	2	PCT	3	OLCOTT MARK	2	A61B	1	e06b 7/32	5	2010	2	C	2
Canada	2	Australia	2	TURNER ROBERT MICHAEL	2	B29C	1	a01k 7/02	4	2011	3	A4	1
Spain	1	Brazil	1	BRANDON ALAN SMITH	1	B29K	1	g07c 2009/00769	4	2012	1	B	1
Japan	1	Germany	1	CHAE KYOUNG SOO	1	B29L	1	g07c 9/00	4	2013	2	T3	1
Republic of Korea	1	Spain	1	DAVID B JALBERT	1	B65B	1	g07c 9/00174	4	2014	1		
Serbia	1	Japan	1	DIANE EAKER	1	E05F	1	g07c 9/00896	4	2015	5		
		Republic of Korea	1	FELICIA CAID SMITH	1	F41B	1	a01k	3	2016	3		



# Settings

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Query Office **Result** Download Interface Others

Result List Language

Query Language

Analysis tab open

Analysis type

Table

Analysis graph

pie

No of Items/Group

50

Group by \*

- Countries
- Offices
- Applicants
- Inventors
- IPC code
- CPC code
- Publication Dates
- Filing Dates
- Kind code

## Analysis

Close

Filters Charts Timeseries

Countries	Offices	Applicants	IPC code	CPC code	Publication Dates	Kind code
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United States of America	11	United States of America	11	TURNER ROBERT M	8	G07C	4	a01k 5/02	13	2006	2	U	11
India	5	India	5	OLCOTT MARK D	6	B07B	2	a01k 5/0114	9	2007	4	A1	7
European Patent Office	3	European Patent Office	4	PETKIT NETWORK TECH (SHANGHAI) CO LTD	3	E06B	2	a01k 1/0107	8	2008	0	B2	6
PCT	3	Canada	3	MLR INSTITUTE OF TECH	2	H04L	2	a01k 5/025	8	2009	0	B1	3
Australia	2	PCT	3	OLCOTT MARK	2	A61B	1	e06b 7/32	5	2010	2	C	2
Canada	2	Australia	2	TURNER ROBERT MICHAEL	2	B29C	1	a01k 7/02	4	2011	3	A4	1
Spain	1	Spain	1			B29K	1	a01k 5/008	4	2012	1	D	1

# Exercises

3. Still for this search “**automated pet feeder**”,

- add the IPC code **A01K**
- select the **US** collection



# Solution

	Field	Value	
	Front Page		?
Operator AND	English Abstract	automated pet feeder	?
Operator AND	International Class	A01K	?
Operator AND	Publication Date		?
Operator AND	English Title		?
Operator AND	All Classifications	Is Empty: N/A	▼
Operator AND	Licensing availability	<input type="checkbox"/>	

+ Add another search field   - Reset search fields

Offices United States of America	▼
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# PATENTSCOPE Field Combination ∨

	Field		Value	
	Front Page	∨	Value	?
Operator AND	English Abstract	∨	automated pet feeder	?
Operator AND	International Class	∨	Value	?
Operator AND	Publication Date	∨	Value	?
Operator AND	English Title	∨	Value	?
Operator AND	All Classifications	∨	Is Empty: N/A	∨
Operator AND	Licensing availability	∨	<input type="checkbox"/>	

+ Add another search field − Reset search fields

Offices All	∨
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EN\_AB:(automated pet feeder)



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



# Analysis

Close

Filters Charts Timeseries

Countries		Offices		Applicants		IPC code		CPC code		Publication Dates		Kind code	
China	17	China	18	VET INNOVATIONS LLC	11	A01K	43	a01k 5/0291	14	2005	4	A	15
United States of America	11	United States of America	11	TURNER ROBERT M	8	G07C	4	a01k 5/02	13	2006	2	U	11
India	5	India	5	OLCOTT MARK D	6	B07B	2	a01k 5/0114	9	2007	4	A1	7
European Patent Office	3	European Patent Office	4	PETKIT NETWORK TECH [SHANGHAI] CO LTD	3	E06B	2	a01k 1/0107	8	2008	0	B2	6
PCT	3	Canada	3	MLR INSTITUTE OF TECH	2	H04L	2	a01k 5/025	8	2009	0	B1	3
Australia	2	PCT	3	OLCOTT MARK	2	A61B	1	e06b 7/32	5	2010	2	C	2
Canada	2	Australia	2	TURNER ROBERT MICHAEL	2	B29C	1	a01k 7/02	4	2011	3	A4	1
Spain	1	Brazil	1	BRANDON ALAN SMITH	1	B29K	1	g07c 2009/00769	4	2012	1	B	1
Japan	1	Germany	1	CHAE KYOUNG SOO	1	B29L	1	g07c 9/00	4	2013	2	T3	1
Republic of Korea	1	Spain	1	DAVID B JALBERT	1	B65B	1	g07c 9/00174	4	2014	1		
Serbia	1	Japan	1	DIANE EAKER	1	E05F	1	g07c 9/00896	4	2015	5		
		Republic of Korea	1	FELICIA CAID SMITH	1	F41B	1	a01k	3	2016	3		
		Serbia	1	GAO RUIXUAN	1	G06Q	1	a01k 11/006	3	2017	3		
				HEXTER TROY A	1	G08B	1	a01k 5/0121	3	2018	6		
				HOSOKI SHUJI	1	G16H	1	a01k 5/0142	3	2019	1		
					1	H01J	1	a01k 15/025	1	2020	4		

EN\_AB:(automated pet feeder)



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



COUNTRY=US IPC=A01K

Sort: Relevance Per page: 100 View: All+Image

1/1

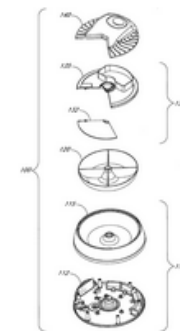
Download Machine translation

### 1. **20050066905** AUTOMATED PET FEEDER

US - 31.03.2005

Int.Class [A01K 1/10](#) Appl.No 10917549 Applicant Inventor Morosin Rose Chan

An **automated pet feeder** is described that allows portions of **pet** food to be placed into cavities in a rotatable food bowl and to be made accessible to a **pet** at predetermined feeding times. A lid with an opening for exposing one of the cavities is positioned above the bowl. A base unit that supports the bowl is configured to rotate the bowl while the lid remains stationary and to monitor the position of the bowl. A timing mechanism controls rotation of the bowl and sequentially positions a next cavity under the opening at feeding times that may be set to occur at various time intervals or clock times that may be pre-programmed by a user. A sound system allows a user to record a voice or other sound recording that may be played at feeding times. In some embodiments, a reservoir may hold ice or an ice pack or other cooling material or apparatus to help keep the **pet** food fresh until it is made accessible, or the reservoir may be used to hold drinking water. Inserts may be used that are configured to fit into the cavities allow for the convenient use of disposable **pet** food packs and greatly reduce the need for washing the food bowl after use.



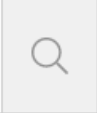
### 2. **20050217591** ANIMAL FEEDING DEVICE AND METHOD

US - 06.10.2005

Int.Class [A01K 5/02](#) Appl.No 08420305 Applicant TURNER ROBERT M Inventor Turner Robert Michael

An **automated** feeding system for **pets** with special diets includes a **feeder** dish which is made accessible to a **pet** only when an ID tag on the **pet** is recognized as authorized by a receiver on the device and only for a certain time period. The appropriate amount of food is thereby made available at appropriate time intervals. If a plurality of tags is pre-programmed as authorized, each animal's tag can sequentially activate the feeding device to feed each animal, respectively. However, if more than one authorized tag is present in the feeding time set for one animal, the drawer closes.





# Analysis

What is the difference between those 2 columns?

Close

Filters Charts Timeseries

Countries		Offices		Applicants		IPC code		CPC code		Publication Dates		Kind code	
China	17	China	18	VET INNOVATIONS LLC	11	A01K	43	a01k 5/0291	14	2005	4	A	15
United States of America	11	United States of America	11	TURNER ROBERT M	8	G07C	4	a01k 5/02	13	2006	2	U	11
India	5	India	5	OLCOTT MARK D	6	B07B	2	a01k 5/0114	9	2007	4	A1	7
European Patent Office	3	European Patent Office	4	PETKIT NETWORK TECH [SHANGHAI] CO LTD	3	E06B	2	a01k 1/0107	8	2008	0	B2	6
PCT	3	Canada	3	MLR INSTITUTE OF TECH	2	H04L	2	a01k 5/025	8	2009	0	B1	3
Australia	2	PCT	3	OLCOTT MARK	2	A61B	1	e06b 7/32	5	2010	2	C	2
Canada	2	Australia	2	TURNER ROBERT MICHAEL	2	B29C	1	a01k 7/02	4	2011	3	A4	1
Spain	1	Brazil	1	BRANDON ALAN SMITH	1	B29K	1	g07c 2009/00769	4	2012	1	B	1
Japan	1	Germany	1	CHAE KYOUNG SOO	1	B29L	1	g07c 9/00	4	2013	2	T3	1
Republic of Korea	1	Spain	1	DAVID B JALBERT	1	B65B	1	g07c 9/00174	4	2014	1		
Serbia	1	Japan	1	DIANE EAKER	1	E05F	1	g07c 9/00896	4	2015	5		
		Republic of Korea	1	FELICIA CAID SMITH	1	F41B	1	a01k	3	2016	3		
		Serbia	1	GAO RUIXUAN	1	G06Q	1	a01k 11/006	3	2017	3		
				HEXTER TROY A	1	G08B	1	a01k 5/0121	3	2018	6		
				HOSOKI SHUJI	1	G16H	1	a01k 5/0142	3	2019	1		
						H01J	1	a01k 15/025	1	2020	4		





# Exercises

4. Using the Field combination, search for documents having :

- in the English abstract the keywords **flying** and **car** with no more than 6 words between them
- IPC code: **B60F**
- publication date: **2018**
- in the **Chinese national collection**



# Solution

## PATENTSCOPE Field Combination ▼

	Field	Value	
	Front Page		?
Operator AND	English Abstract	flying NEAR6 car	?
Operator AND	Publication Date	2018	?
Operator AND	International Class	B60F	?
Operator AND	English Title		?
Operator AND	All Classifications	Is Empty: N/A	▼
Operator AND	Licensing availability	<input type="checkbox"/>	

+ Add another search field − Reset search fields

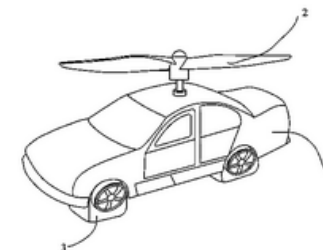
Offices  
China

**1. 108482689 FLYING CAR WITH SHOCK ABSORBER**

CN - 04.09.2018

Int.Class [B64D 45/00](#) Appl.No 201810168550.2 Applicant FOSHAN SHENFENG AVIATION TECHNOLOGY CO., LTD. Inventor WANG ZHICHENG

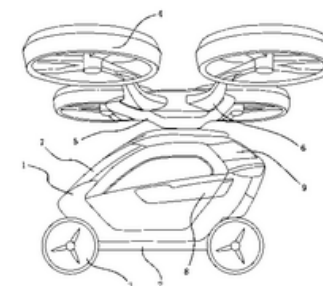
The invention discloses a flying car with a shock absorber. The flying car with the shock absorber comprising a car body and the shock absorber, the car body is provided with a lift force device, and the lift force device can support the flying car to fly. The shock absorber is installed at the bottom end of the car body, and the shock absorber is inflated rapidly during the landing of the flying car. The flying car is provided with the shock absorber, in the process of landing of the flying car, the shock absorber can produce buffer force, the excessive abrasion of car tires caused by receiving the high impact force is avoided, and the service life of the flying car is prolonged.

**2. 108482038 FLYING CAR CAPABLE OF TAKING OFF AND LANDING VERTICALLY**

CN - 04.09.2018

Int.Class [B60F 5/02](#) Appl.No 201810168535.8 Applicant FOSHAN SHENFENG AVIATION TECHNOLOGY CO., LTD. Inventor WANG ZHICHENG

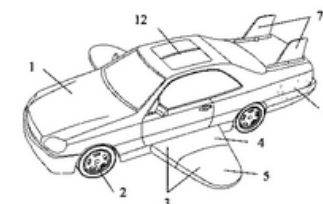
The invention discloses a flying car capable of taking off and landing vertically. The flying car capable of taking off and landing vertically comprises a flying module, a cabin, a driving module and a control module. The flying module is used for flying the flying car and located at the top of the flying car; the cabin is installed below the flying module, and the exterior of the cabin is in a streamline shape; the driving module is used for driving the flying car on the land, comprises a car base and car wheels, and is located below the cabin; and the control module is used for controlling the flying car and installed in the flying car. The flying car capable of rising and landing vertically can achieve the purpose of taking off in situ and landing at fixed points, and can drive in complicated road conditions and can escape in time when encountering dangerous situations.

**3. 108437723 FLYING CAR**

CN - 24.08.2018

Int.Class [B60F 5/02](#) Appl.No 201810169480.2 Applicant FOSHAN SHENFENG AVIATION TECHNOLOGY CO., LTD. Inventor WANG ZHICHENG

The invention discloses a flying car. The flying car comprises a car body, a power system and four wheels; extension wings are arranged on the left and right sides, close to the bottom of the car body, of the car body; the extension wings comprise a first extension wing and a second extension wing; the extension wings are retracted into the car body in a two-stage embedded manner; during flying, the extension wings extend out from the two sides of the car body; propelling devices are arranged on the two sides of the bottom end of the tail part of the car body; rudders are arranged on the two sides above the tail part of the car body; ducts are correspondingly arranged at the bottom, on the internal sides of the four wheels, of the car body; an engine, a propeller and a bracket which is used for supporting the engine and the propeller are arranged in each duct; the brackets are fixed in the ducts; the propellers are driven by the engines; a is arranged at the center of the top of the car body; and a parachute is placed in the parachute bin. The flying car has the advantages that the structure is simple, the operability is good, the space usage is small, the running and parking are flexible and convenient, and the flying car can vertically take off to fly in the air when traffic congestion is serious.







# Solution

	Field	Value	?
	Front Page		
Operator	Field	Value	?
AND	English Abstract	high speed railway	
Operator	Field	Value	?
AND	Application Number		
Operator	Field	Value	?
AND	Publication Date		
Operator	Field	Value	?
AND	English Title		
Operator	Field	Is Empty:	?
AND	All Classifications	N/A	
Operator	Field	<input checked="" type="checkbox"/>	
AND	Licensing availability		

[+](#) Add another search field [-](#) Reset search fields

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

1 results

Reset

Search

# 1. WO2014041439 - CALCULATION AND EVALUATION OF STATION CAPACITY FOR HIGH SPEED RAILWAY



PCT Biblio. Data Full Text Drawings National Phase Notices Documents

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## Publication Number

WO/2014/041439

## Publication Date

20.03.2014

## International Application No.

PCT/IB2013/050040

## International Filing Date

03.01.2013

## IPC

G06F 19/00 2011.1

## CPC

G06Q 10/06

G06Q 50/30

## Applicants

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## Inventors

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## Priority Data

201220470306.X 17.09.2012 CN

## Publication Language

English [en]

## Filing Language

## Title

[EN] CALCULATION AND EVALUATION OF STATION CAPACITY FOR HIGH SPEED RAILWAY

[FR] CALCUL ET ÉVALUATION DE LA CAPACITÉ D'UNE GARE POUR UNE LIAISON FERROVIAIRE À GRANDE VITESSE

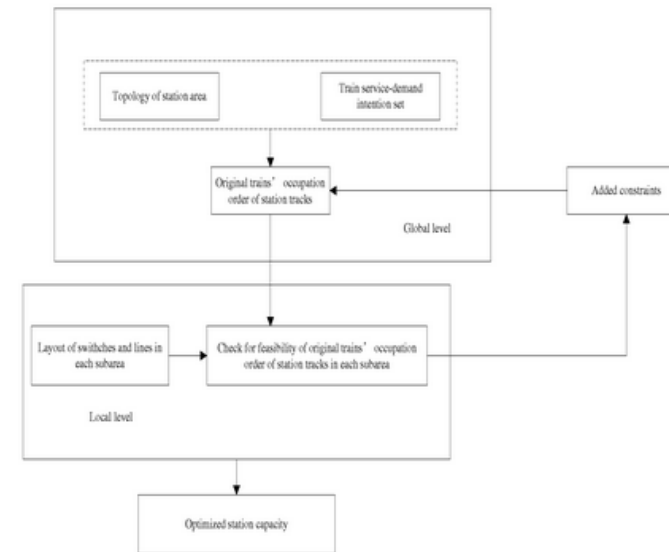


Fig. 1 Logic relationship of global-local bilevel model for FTHNs & RTCG

## Abstract

[EN]

Considering the dynamics of train operation based on the research by Jiamin Zhang[2011], this invention 'Calculation and Evaluation of Station Capacity for High Speed Railway' dedicated by Ph.D Jiamin Zhang constructs the high speed railway trains at station 'train service - demand intention' [t@s— TSDIS] set and regards the time needed to complete the set t@s— TSDIS as the new criteria to measure the station capacity of the high speed railway. This invention proposes the global— local bilevel model system & optimizing flow to calculate & evaluate the station capacity which optimizes the trains' occupation order on global level and checks the feasibility of the order on local level. On global level this invention proposes the flow chart for optimization of trains occupation order of station tracks [Fig. 8] and Max-plus calculation eigenvalue & eigenvector for each train occupation of track [Fig. 9] using the Fuzzy Time High Level Petri nets [FTHNs], the Max Plus algebra, the simulated annealing algorithm and Scilab [Claude Gomez, etc., 1999] software to determine the trains' occupation order of the station tracks, where station is abstracted as topology of main nodes presuming that trains can pass each node unlimitedly targeting at minimization of time needed to complete the task list t@s— TSDIS. On local level

# 1. WO2014041439 - CALCULATION AND EVALUATION OF STATION CAPACITY FOR HIGH SPEED RAILWAY



PCT Biblio. Data Full Text Drawings National Phase Notices Documents

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## International Application Status

Date	Title	View	Download	
20.03.2014	[IB/306] Notification of the Recording of a Change	PDF 1 p.	PDF 1 p.  ZIP XML + TIFFs	<input type="checkbox"/>
20.03.2014	[IB/306] Notification of the Recording of a Change	PDF 1 p.	PDF 1 p.  ZIP XML + TIFFs	<input type="checkbox"/>
20.03.2014	[IB/311] Notification Concerning Availability of Publication of the International Application	PDF 1 p.	PDF 1 p.  ZIP XML + TIFFs	<input type="checkbox"/>
17.04.2014	[IB/308] Notice Informing the Applicant of the Communication of the International Application to the Designated Offices	PDF 1 p.	PDF 1 p.  ZIP XML + TIFFs	<input type="checkbox"/>
22.01.2015	[IB/308] Notice Informing the Applicant of the Communication of the International Application to the Designated Offices	PDF 1 p.	PDF 1 p.  ZIP XML + TIFFs	<input type="checkbox"/>
26.03.2015	[IB/326] Notification of Transmittal of Copies of International Preliminary Report on Patentability Chapter I	PDF 1 p.	PDF 1 p.  ZIP XML + TIFFs	<input type="checkbox"/>

## Licensing availability request

Date	Title	View	Download	
20.03.2014	Request for indication of availability for licensing purposes	PDF 1 p.	PDF 1 p.  ZIP XML + TIFFs	<input type="checkbox"/>



# Exercises

6. Still about this query, in the English abstract the keywords  
**high speed railway**

- How many patent documents do not have any **CPC** information?



# Solution

**4,867** (AS OF JULY 31)

		Front Page		
Operator AND	▼	Field English Abstract	▼	Value high speed railway
Operator AND	▼	Field Application Number	▼	Value
Operator AND	▼	Field Publication Date	▼	Value
Operator AND	▼	Field English Title	▼	Value
Operator AND	▼	Field Cooperative Patent Classification	▼	Is Empty: Yes
Operator AND	▼	Field Licensing availability	▼	<input type="checkbox"/>

Add another search field
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Offices All	▼
Languages English	▼
<input checked="" type="checkbox"/> Stemming	
<input type="checkbox"/> Single Family Member	
<input type="checkbox"/> Include NPL	

4,867 results

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Search



		Field	Value	
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Operator AND	▼	Field Application Number	Value	?
Operator AND	▼	Field Publication Date	Value	?
Operator AND	▼	Field English Title	Value	?
Operator AND	▼	Field Cooperative Patent Classification	Is Empty: N/A	▼
Operator AND	▼	Field Licensing availability	<input type="checkbox"/>	

+ Add another search field
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Offices  
All ▼

Languages  
English ▼

Stemming

Single Family Member

Include NPL

9,373 results

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EN\_AB:(high speed railway)



9,373 results Offices all Languages en Stemming true Single Family Member false

Include NPL true



Sort: Relevance ▼ Per page: 100 ▼ View: All+Image ▼

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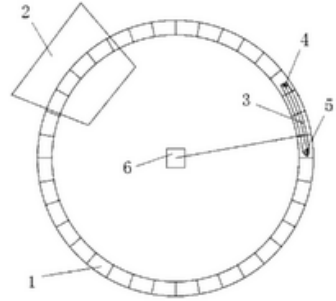
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### 1. **111289282** PHYSICAL MODEL TEST SYSTEM FOR HIGH-SPEED RAILWAY TRAIN PASSING THROUGH TUNNEL

Int.Class [G01M 99/00](#) Appl.No 202010164276.9 Applicant BEIJING JIAOTONG UNIVERSITY Inventor FANG QIAN

The invention relates to a physical model test system for a high-speed railway train passing through a tunnel. The physical model test system comprises an annular track model, a high-speed railway tunnel model, a high-speed railway train model, a first high-speed camera, a second high-speed camera and a plurality of pressure sensors, wherein the annular track model simulates a real high-speed railway track; the high-speed railway tunnel model simulates a real high-speed railway tunnel and geological conditions of the high-speed railway tunnel; the high-speed railway train model simulates a real high-speed railway train and continuously passes through the high-speed railway tunnel model for multiple times; the first high-speed camera and the second high-speed camera collect pictures of cracks of a tunnel supporting structure when the high-speed railway train model passes through the high-speed railway tunnel model; and the pressure sensor measures the pressure value borne by the tunnelsupporting structure when the high-speed railway train model passes through the high-speed railway tunnel model. The physical model test system can simulate multiple times of passing of the high-speed railway train through the tunnel, and considers the effect of surrounding rock pressure on the tunnel supporting structure.

CN - 16.06.2020

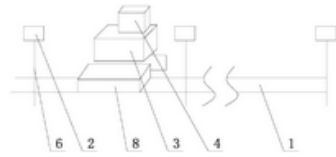


### 2. **206628708** HIGH -SPEED RAILWAY IS WITH DRIVING THUNDER DEVICE

Int.Class [H01T 19/04](#) Appl.No 201720285608.2 Applicant FANGYUAN EELCTRIC CO., LTD. Inventor LI XIANJU

The utility model provides a high-speed railway is with driving thunder device, includes that the interval is equipped with a plurality of high-speed railway transformer substations on the high-speed railway track, is equipped with the active and passive thunder ware that drives in the high-speed railway transformer substation along a plurality of passive thunder ware that drives of high-speed railway orbital spacing setting, the active and passive thunder ware that drives is connected with the lightning warning system. The interval is equipped with a plurality of passive thunder ware that drive on one side of the high-speed railway track, effectively eliminates near the thundercloud in on the high-speed railway track, ensures high-speed railway operation safety, through the active and passive thunder ware that drives of installation in high-speed railway transformer substation, effectively protect the normal work of high-speed railway transformer substation, guarantee to supply power for the high-speed railway.

CN - 10.11.2017



### 3. **106941682** PROCESSING METHOD AND DEVICE FOR TERMINAL DWELLING IN HIGH-SPEED RAILWAY PRIVATE NETWORK

Int.Class [H04W 24/02](#) Appl.No 102016000004699 Applicant CHINA MOBILE GROUP SHANDONG CO., LTD. Inventor ZHANG XINCHAO

CN - 11.07.2017

EN\_AB:(high speed railway)



9,373 results Offices all Languages en Stemming true Single Family Member false Include NPL true



# Analysis

Close

Filters Charts Timeseries

Countries		Offices		Applicants		IPC code		CPC code		Publication Dates		Kind code	
China	7,645	China	7,667	SOUTHWEST JIAOTONG UNIVERSITY	247	E01B	1,323	y02t 30/00	139	1974	9	A	3,296
Non-Patent Literature	229	Japan	235	CHINA RAILWAY ERYUAN ENGINEERING GROUP CO LTD	217	B61D	636	e01b 2/00	118	1975	11	U	3,273
Japan	228	Russian Federation	235	CHINA RAILWAY SIYUAN SURVEY AND DESIGN GROUP CO LTD	183	E01D	583	e01d 21/00	105	1976	6	B	1,729
Russian Federation	225	United Kingdom	224	BEIJING JIAOTONG UNIVERSITY	141	B61L	521	b60l 2200/26	95	1977	10	NPL	229
United Kingdom	217	PCT	181	CHINA RAILWAY DESIGN GROUP CO LTD	114	G06F	358	g06q 50/30	87	1978	9	B1	216
PCT	181	Republic of Korea	170	CHINA RAILWAY DESIGN GROUP CO LTD	114	E02D	333	g06f 30/20	81	1979	9	B2	163
Republic of Korea	158	United States of America	148	BEIJING JIAOTONG UNIVERSITY	141	B61F	310	e01b 1/002	79	1980	7	C1	163
United States of America	105	European Patent Office	116	CHINA ACADEMY OF RAILWAY SCIENCES CO LIMITED	140	B61K	291	e01b 2/006	66	1981	6	A1	101
European Patent Office	100	India	68	CHINA ACADEMY OF RAILWAY SCIENCES CO LIMITED	140	B60M	290	b61k 9/08	58	1982	6	C	71
India	59	Germany	61	CENTRAL SOUTH UNIVERSITY	114	B60L	271	g06f 30/13	57	1983	3	C2	70
Germany	52	Canada	38	CENTRAL SOUTH UNIVERSITY	114	E01F	248	g06q 10/04	53	1984	3	A4	29
Australia	35	Australia	36	CHINA RAILWAY DESIGN CO	114	H04W	245	c22c 38/02	49	1985	2	T3	11
				CHINA RAILWAY CO	84	G06Q	235	h04w 4/42	49	1986	6	A3	6

1. [10.3390/MATH10091610](#) RESEARCH ON MULTICRITERIA DECISION-MAKING SCHEME OF HIGH-SPEED RAILWAY EXPRESS PRODUCT PRICING AND SLOT ALLOCATION UNDER COMPETITIVE CONDITIONS

NPL - 09.05.2022


Int.Class [G06Q 30/02](#)  Publisher MDPI Journal Mathematics

Scientifically and reasonably pricing products and allocating slots are key to improving the profitability and competitiveness of high-speed railway expresses. In this research, we focus on the freight transportation pricing and slot allocation of high-speed railway express companies in a competitive environment. The goals of this research are to make decisions on the pricing and slot allocation schemes of the high-speed railway express between sections through the method of multicriteria decision making, and then to test these changes in reality. This research innovatively takes the high-speed freight Electric Multiple Unit (EMU) train as its research object and innovatively applies the revenue management theory to high-speed railway express research in a competitive environment, proposing a comprehensive decision-making model based on the sharing rate model. The results show that, by adopting the scheme proposed in this research, the income of high-speed railway express companies can be increased by 13.6%. In addition, the method proposed in this research also enriches the current theory on high-speed railway freight transportation, providing strategies for companies to expand their market and increase profit.



2. [10.3390/APP9214496](#) EXPERIMENTAL AND NUMERICAL INVESTIGATION ON REPAIRING EFFECT OF POLYMER GROUTING FOR SETTLEMENT OF HIGH-SPEED RAILWAY UNBALLASTED TRACK

NPL - 23.10.2019


Int.Class [E01B 35/12](#)  Publisher MDPI Journal Applied Sciences

Uneven settlement of high-speed railway subgrade leads to the irregularity of high-speed railway line, which seriously affects high-speed train operation. The skylight point of high-speed railway operation is short and the maintenance time is limited. Therefore, how to quickly lift and repair the ballastless track slab in the subsidence section is an urgent problem to be solved in the maintenance of high-speed railways. The two-component non-aqueous reactive polymer material has the advantages of strong expansive force, fast reaction speed, and wide application range, which is extremely suitable for the repair of high-speed railway track slab subsidence and lifting. In this study, the expansion force characteristics of different density polymer materials and the stress-deformation curves at corresponding density are tested in laboratory to propose the mechanical parameters of polymer. Then, a three-dimensional finite element (FE) model of high-speed railway train ballastless-track subgrade is established based on ABAQUS. The mechanical characteristics of CRTS III ballastless track under different repair materials, different elevation, and different density of polymer grouting materials are analyzed. The results show that, under the dynamic load of the train, the stress value of polymer repairing material is less than that of cement slurry, presenting a compressive stress state, which is similar to that of the complete subgrade surface. In addition, within a certain thickness range, increasing the thickness of polymer is beneficial to reducing the difference of stress variation between polymer filling layer and complete pavement. Once beyond this range, the thickness of polymer has little effect on the force variation.



3. [10.3390/APP12083948](#) DYNAMIC STABILITY ASSESSMENT OF HIGH-SPEED RAILWAY BRIDGES USING NUMERICAL MODEL UPDATING

NPL - 13.04.2022

Int.Class [G01M 17/08](#)  Publisher MDPI Journal Applied Sciences

Numerical model updating using the data measured from the actual structure is required in order to minimize the error between the initial numerical model and the actual structure. Field load tests, which are conducted in order to assess the condition and safety of high-speed railway bridges, are generally expensive and restricted by railway control and weather conditions. Therefore, a method for evaluating the performance of high-speed railway bridges using updated numerical models without conducting field load tests is required. In this study, numerical model updating was performed by using the data measured from the ambient vibration test in order to assess the dynamic stability of high-speed railway bridges. In the ambient vibration test, the measurement point roaming method was applied in order to accurately measure high-speed railway bridges using a limited number of sensors. For numerical model updating, the univariate search method was used, and several measured parameters were updated and converted into the properties of the target bridges in the numerical models. The vertical and torsional modes of the updated numerical models differed by less than 5% from those estimated using the data measured from the target bridges. The responses of the updated numerical models were found to be similar to those measured from the high-speed railway bridges in operation. It was also shown that the updated numerical models could be used to assess the dynamic stability of the bridges.





EN\_AB:(high speed railway)

9,373 results Offices all Languages en Stemming true Single Family Member false **Include NPL true**

Sort: 9,373 results Offices all Languages en Stemming true Single Family Member false Include NPL true

## Refine Options

Offices

All

Languages

English

Stemming

Single Family Member

Include NPL

-speed railway transformer substation, effectively protect the normal work of high -speed railway transformer substation, guarantee to supply power for the high -speed railway.

### 3. 106941682 PROCESSING METHOD AND DEVICE FOR TERMINAL DWELLING IN HIGH-SPEED RAILWAY PRIVATE NETWORK

Int.Class H04W 24/02 ? Appl.No 10201600004699 Applicant CHINA MOBILE GROUP SHANDONG CO., LTD. Inventor ZHANG XINCHAO

The embodiments of the invention relate to the field of mobile communication and particularly to a processing method and device for a terminal dwelling in a high-speed railway private network. In the embodiment of the invention, the method comprises steps of: acquiring a cell sequence of cells in which a to-be-processed terminal currently dwelling in a high-speed railway cell of the high-speed railway private network dwells within a preset time length; determining the first dwell high-speed railway cell and the last dwell high-speed railway cell of the to-be-processed terminal in the cell sequence when it is determined that the number of the cells included in the cell sequence is greater than 1, wherein the correlation of the high-speed railway cells is obtained by calculating a relation between the signal strength parameters of any two high-speed railway cells; determining the correlation between the first dwell high-speed railway cell and the last dwell high-speed railway cell according to preset correlation of the high-speed railway cells;

CN - 11.07.2017





# Exercises

8. In the Field Combination, enter chocolate in the description and in the claim

- note the results
- then change the operator to **OR**

What is the difference?



# Solution

	Field	Value	?
	Front Page		
Operator	Field	Value	?
AND	English Description	chocolate	
Operator	Field	Value	?
AND	English Claims	chocolate	
Operator	Field	Value	?
AND	Publication Date		
Operator	Field	Value	?
AND	English Title		
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AND	All Classifications	N/A	
Operator	Field		
AND	Licensing availability	<input type="checkbox"/>	

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Languages	▼
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<input type="checkbox"/> Include NPL	

14,077 results

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Operator OR	▼	Field English Claims	▼	Value chocolate	?
Operator AND	▼	Field Publication Date	▼	Value	?
Operator AND	▼	Field English Title	▼	Value	?
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Languages English	▼
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<input type="checkbox"/> Single Family Member	
<input type="checkbox"/> Include NPL	

100,087 results

Reset

Search

# Exercises

9. Include **other languages** in your search for chocolate in the claims



EN\_CL:chocolate AND EN\_DE:chocolate

- Simple
- Advanced Search
- Field Combination
- Cross Lingual Expansion
- Chemical compounds

20,118 results Offices all Languages en Stemming true Single Family Member false Include NPL false

Sort: Relevance Per page: 100 View: All+Image

1 / 202

1. 2008154555 FAT AND OIL FOR CHOCOLATE

JP - 10.07.2008

Int.Class A23D 9/00 Appl.No 2006349572 Applicant KANEKA CORP Inventor MURAYAMA MASAYUKI

PROBLEM TO BE SOLVED: To provide a chocolate good in both heat resistance and meltability in the mouth and to provide fat and oil suitable therefor.

SOLUTION: A chocolate is made by mixing 2-10 wt.% of fat and oil for chocolate which is fat and oil for chocolate having an SUS content of 85 wt.% or more based on the entire fat and oil, based on the entire chocolate, and has an StOSt content of 40-60 wt.% based on the entire fat and oil, a POP content of 1-10 wt.% based on the entire fat and oil, and a weight ratio, StOSt content/(StOP content and StOA content), of 1.1-1.8.

COPYRIGHT: [C]2008,JPO&INPIT

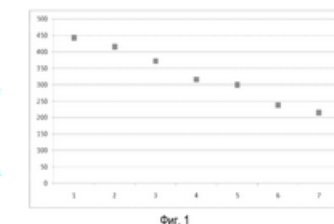


2. 0002575363 THERMALLY STABLE CHOCOLATE

RU - 20.02.2016

Int.Class A23G 1/30 Appl.No 2013152623/13 Applicant Inventor СИЛЬВАНО Даниела [GB]

FIELD: food industry. SUBSTANCE: invention relates to thermally stable chocolate, in particular, to one containing ingredients of uncoched and conched chocolate, as well as to methods for production of the said thermally stable chocolate. One proposes a method for manufacture of a thermally stable chocolate product which involves: [a] manufacture of uncoched chocolate ingredients containing fat, one or more sweeteners and one or more components chosen from among milk and grated cocoa and [b] mixing the said uncoched chocolate ingredients with conched chocolate to produce a chocolate product; conched chocolate is added in an amount of 10 - 40 wt % of the mixture of uncoched chocolate ingredients and conched chocolate. Additionally, one proposes a method for manufacture of a thermally stable chocolate product which involves: [a] uncoched paste manufacture by such method involving the following stages: [i] manufacture of initial ingredients containing one or more sweeteners and one or more components chosen from among milk and grated cocoa and [ii] the said initial ingredients coating with fat to produce paste, [iii] the said paste milling in the refiner, [b] the said uncoched paste mixing with conched chocolate to produce a chocolate product; conched chocolate is added in an amount of 10 - 40 wt % of the mixture of uncoched paste and conched chocolate, and [c] the said chocolate product milling in the refiner. Additionally, one proposes a thermally stable chocolate product manufactured by the said methods and a thermally stable chocolate product containing a mixture of ingredients of conched chocolate and uncoched chocolate; the conched chocolate is present in an amount of 10 - 40 wt % of the chocolate product; all the uncoched chocolate ingredients contain fat, one or more sweeteners and one or more components chosen from among milk and grated cocoa. EFFECT: invention allows to produce thermally stable chocolate product of a high quality.



# PATENTSCOPE Cross Lingual Expansion

Search terms... \*  
chocolate|

Query Language" English	Expansion Mode: <input checked="" type="radio"/> Automatic <input type="radio"/> Supervised	Precision level High
The language of your query	Use the <b>Supervised</b> mode to select the technical domains, the relevant variants, the languages to translate your query to and the fields to search by	Influences the precision of the suggested variants. <b>Highest</b> level considers only the most relevant ones [less suggested variants] <b>Lowest</b> level considers the less relevant as well [more suggested variants]

Search



EN\_AB:("chocolate") OR FR\_AB:("chocolat") OR DE\_AB:("Schokolade") OR ES\_AB:("chocolate") OR PT\_AB:("chocolate") OR JA\_AB:("チョコ" OR "チョコレート" OR "チョコレ") OR RU\_AB:("шоколада")



20,118 results Offices all Languages en Stemming true Single Family Member false Include NPL false



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< 1 / 202 >

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### 1. **2008154555** FAT AND OIL FOR CHOCOLATE

JP - 10.07.2008

Int.Class [A23D 9/00](#) Appl.No 2006349572 Applicant KANEKA CORP Inventor MURAYAMA MASAYUKI

PROBLEM TO BE SOLVED: To provide a **chocolate** good in both heat resistance and meltability in the mouth and to provide fat and oil suitable therefor.

SOLUTION: A **chocolate** is made by mixing 2-10 wt.% of fat and oil for **chocolate** which is fat and oil for **chocolate** having an SUS content of 85 wt.% or more based on the entire fat and oil, based on the entire **chocolate**, and has an StOSt content of 40-60 wt.% based on the entire fat and oil, a POP content of 1-10 wt.% based on the entire fat and oil, and a weight ratio, StOSt content/(StOP content and StOA content), of 1.1-1.8.

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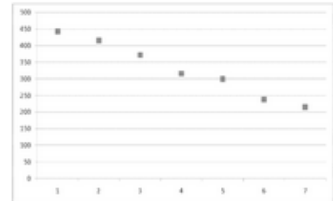


### 2. **0002575363** THERMALLY STABLE CHOCOLATE

RU - 20.02.2016

Int.Class [A23G 1/30](#) Appl.No 2013152623/13 Applicant Inventor СИЛЬВАНО Даниела [GB]

FIELD: food industry. SUBSTANCE: invention relates to thermally stable **chocolate**, in particular, to one containing ingredients of uncoched and coched **chocolate**, as well as to methods for production of the said thermally stable **chocolate**. One proposes a method for manufacture of a thermally stable **chocolate** product which involves: [a] manufacture of uncoched **chocolate** ingredients containing fat, one or more sweeteners and one or more components chosen from among milk and grated cocoa and [b] mixing the said uncoched **chocolate** ingredients with coched **chocolate** to produce a **chocolate** product; coched **chocolate** is added in an amount of 10 - 40 wt % of the mixture of uncoched **chocolate** ingredients and coched **chocolate**. Additionally, one proposes a method for manufacture of a thermally stable **chocolate** product which involves: [a] uncoched paste manufacture by such method involving the following stages: [i] manufacture of initial ingredients containing one or more sweeteners and one or more components chosen from among milk and grated cocoa and [ii] the said initial ingredients coating with fat to produce paste, [iii] the said paste milling in the refiner, [b] the said uncoched paste mixing with coched **chocolate** to produce a **chocolate** product; coched **chocolate** is added in an amount of 10 - 40 wt % of the mixture of uncoched paste and coched **chocolate**, and [c] the said **chocolate** product milling in the refiner. Additionally, one proposes a thermally stable **chocolate** product manufactured by the said methods and a thermally stable **chocolate** product containing a mixture of ingredients of coched **chocolate** and uncoched **chocolate**; the coched **chocolate** is present in an amount of 10 - 40 wt % of the **chocolate** product; all the uncoched **chocolate** ingredients contain fat, one or more sweeteners and one or more components chosen from among milk and grated cocoa. EFFECT: invention allows to produce a thermally stable **chocolate** product. 32 cl, 3 dwg, 6 tbl, 2 ex



EN\_AB:("chocolate") OR FR\_AB:("chocolat") OR DE\_AB:("Schokolade") OR ES\_AB:("chocolate") OR PT\_AB:("chocolate") OR JA\_AB:("チョコ" OR "チョコレート" OR "チョコレ") OR RU\_AB:("шоколада" OR "шоколадных") OR ZH\_AB:("巧克力") OR KO\_AB:("초콜릿") OR IT\_AB:("cioccolato") OR SV\_AB:("choklad" OR "chokladliknande") OR NL\_AB:("chocolade") OR PL\_AB:("czekolady" OR "czekoladową" OR "czekoladopodobną" OR "nadziewanej" OR "czekoladka") OR DA\_AB:("chokolade" OR "chokolademasse")



20,118 results Offices all Languages en Stemming true Single Family Member false Include NPL false



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### 1. **2008154555** FAT AND OIL FOR CHOCOLATE

JP - 10.07.2008

Int.Class [A23D 9/00](#) Appl.No 2006349572 Applicant KANEKA CORP Inventor MURAYAMA MASAYUKI

PROBLEM TO BE SOLVED: To provide a **chocolate** good in both heat resistance and meltability in the mouth and to provide fat and oil suitable therefor.

SOLUTION: A **chocolate** is made by mixing 2-10 wt.% of fat and oil for **chocolate** which is fat and oil for **chocolate** having an SUS content of 85 wt.% or more based on the entire fat and oil, based on the entire **chocolate**, and has an StOSt content of 40-60 wt.% based on the entire fat and oil, a POP content of 1-10 wt.% based on the entire fat and oil, and a weight ratio, StOSt content/(StOP content and StOA content), of 1.1-1.8.

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# PATENTSCOPE Advanced Search ∨

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### 1. 1999266787 CHOCOLATE-ATTACHED FOOD

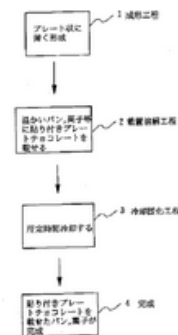
Int.Class A23G 1/00 ? Appl.No 1998089200 Applicant TOKYO FOOD KK Inventor ISHIDA HIDEAKI

PROBLEM TO BE SOLVED: To obtain the subject food by only preparing required numbers and kinds of chocolate formed in plate-like shape without needing to melt the chocolate by putting chocolate on the surface of heated bread, cake, etc., and cooling and solidifying the chocolate.

SOLUTION: Chocolate is put on the surface of heated bread, cake, etc., and cooled and solidified. Non-tempering type trans acid-based oil and fat chocolate and lauric acid-based chocolate are each preferable as the chocolate. Specifically, non-tempering type chocolate is melted and formed into a thin plate and put on baked bread, cake, etc., or bread, kept in heated state on the surface heated with microwave oven and naturally or forcibly preferably cooled. Plate-like chocolate formed in network-like shape, granular food-housed plate-like chocolate, two-layer plate-like chocolate, etc., can be used.

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JP - 05.10.1999



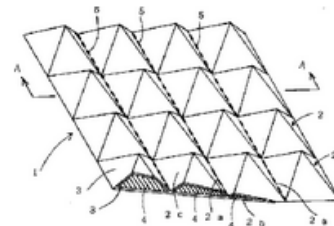
### 2. 1996205774 CONNECTED PYRAMID-TYPE CHOCOLATE BELT

Int.Class A23G 1/00 ? Appl.No 1995035999 Applicant HARIGAI NAOKI Inventor HARIGAI NAOKI

PURPOSE: To obtain the subject product having a specific shape and a package style, capable of enjoying variation in putting together and combination, developing an infant to recognize numbers and a solid sense, and usable as a pyramid- decorated figurehead in needless time.

CONSTITUTION: Units of chocolate 4 each formed to a quadrangular pyramid 2 are two-dimensionally continued and respectively sealed with a piece of packaging material 3, and the packaging material 3 is made to be foldable or separable at an adjacent border part 2a between the mutual quadrangular pyramids 2 to obtain the objective product. Concretely, e.g. the units of chocolate 4 are formed to the same shaped equilateral quadrangular pyramids 2 each having a square bottom face 2b and equilateral triangle faces 2c and the bottom faces 2b of the units of chocolate are continued in all directions, then resultant chocolate belt is separately sealed with a packaging material 3 such as a silver paper, thus a dashed line 5 is formed in the packaging material 3 at an adjacent border part 2a between mutually equilateral quadrangular pyramids 2 to be foldable or separable to constitute the objective product 1.

JP - 13.08.1996



EN\_CL:("chocolate") OR FR\_CL:("chocolat") OR DE\_CL:("Schokolade") OR ES\_CL:("chocolate") OR PT\_CL:("chocolate") OR JA\_CL:("チョコ" OR "チョコレート" OR "チョコレ") OR RU\_CL:("шоколада" |



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### 1. **1999266787** CHOCOLATE-ATTACHED FOOD

Int.Class [A23G 1/00](#) Appl.No 1998089200 Applicant TOKYO FOOD KK Inventor ISHIDA HIDEAKI

PROBLEM TO BE SOLVED: To obtain the subject food by only preparing required numbers and kinds of chocolate formed in plate-like shape without needing to melt the chocolate by putting chocolate on heated bread, cake, etc., and cooling and solidifying the chocolate.

SOLUTION: Chocolate is put on the surface of heated bread, cake, etc., and cooled and solidified. Non-tempering type trans acid-based oil and fat chocolate and lauric acid-based chocolate are used as the chocolate. Specifically, non-tempering type chocolate is melted and formed into a thin plate and put on baked bread, cake, etc., or bread, kept in heated state on the surface heated with a heater, and naturally or forcibly preferably cooled. Plate-like chocolate formed in network-like shape, granular food-housed plate-like chocolate, two-layer plate-like chocolate, etc., can be used.

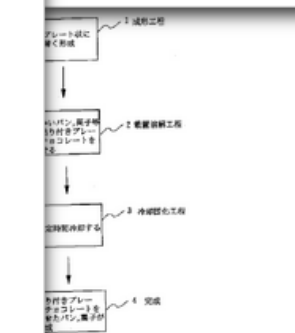
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### 2. **1996205774** CONNECTED PYRAMID-TYPE CHOCOLATE BELT

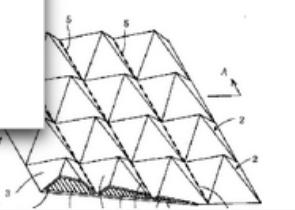
Int.Class [A23G 1/00](#) Appl.No 1995035999 Applicant HARIGAI NAOKI Inventor HARIGAI NAOKI

PURPOSE: To obtain the subject product having a specific shape and a package style, capable of enjoying variation in putting together and combination, developing an infant to recognize the product's taste sense, and usable as a pyramid-decorated figurehead in needless time.

CONSTITUTION: Units of chocolate 4 each formed to a quadrangular pyramid 2 are two-dimensionally continued and respectively sealed with a piece of packaging material 3, and the packaging material 3 is made to be foldable or separable at an adjacent border part 2a between the mutual quadrangular pyramids 2 to obtain the objective product. Concretely, e.g. the units of chocolate 4 are formed to the same shaped equilateral quadrangular pyramids 2 each having a square bottom face 2b and equilateral triangle faces 2c and the bottom faces 2b of the units of chocolate are continued in all directions, then resultant




JP - 13.08.1996



6. **2004329189** CHOCOLATE OF COFFEE OR TEA

JP - 25.11.2004

Int.Class [A23G 1/00](#)  Appl.No 2003162983 Applicant FUJINAKA KENICHI Inventor FUJINAKA KENICHI

PROBLEM TO BE SOLVED: To provide chocolate having natural flavor of coffee or tea without requiring as the essential ingredient cacao solid and milk solid and without excessively containing oil and fat and sugar.

SOLUTION: This chocolate having adequate flavor and sweetness is obtained by compounding the fiber and the extraction residue of coffee or tea.

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7. **3134590** チョコレートのメリーゴランド

JP - 01.08.2007

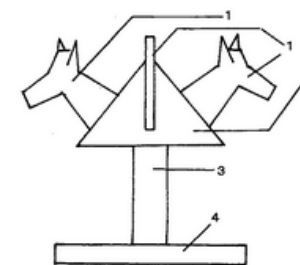
Int.Class [A23G 1/00](#)  Appl.No 2007001965 Applicant 草薙 義則 Inventor 草薙 義則

【課題】チョコレートでメリーゴランドを組み立てて遊ぶことにより、完成するまでの期待感、達成感、満足感などが味わえるチョコレートを提供する。

【解決手段】プラモデル風に、それぞれパーツをチョコレートで作り、組み立ては凸は凹に組み込み後は台座に載せる。


チョコレートのメリーゴランドの場合、土台4の部分に上の部分を重ねたり、凹は凸に差し込み、回転させることもでき、食べることは無論、遊ぶことができる。

【選択図】図1



8. **WO/2002/080692** PROCESS FOR PRODUCING WATER-CONTAINING CHOCOLATES

WO - 17.10.2002


Int.Class [A23G 1/00](#)  Appl.No PCT/JP2002/002267 Applicant FUJI OIL COMPANY, LIMITED Inventor USHIODA, Toshio

It is intended to produce water-containing chocolate products which are excellent in working properties and applicable over a wide scope and have a smooth and soft texture in chewing, compared with conventional ganache products which are restricted in application range because of having poor working properties in the step of molding and being in an extremely unstable emulsion state. A process for producing a water-containing chocolate product characterized by adding a fat composition, in which saturated fatty acid glyceride crystals are dispersed in a fat having a melting point lower than the human bodily temperature, and aqueous components to a chocolate dough followed by emulsification.



9. **1997248123** PRODUCTION OF BISCUITS

JP - 22.09.1997

Int.Class [A21D 13/08](#)  Appl.No 1996087302 Applicant EZAKI GLICO CO LTD Inventor NAKAOJI KOJI

PROBLEM TO BE SOLVED: To obtain a chocolate-coated biscuit containing lactose and milk protein in amounts of 1%, respectively, in the chocolate, quite little in the scorch of the chocolate part and having a texture good in solubility in mouths.

SOLUTION: A biscuit is coated with a chocolate comprising cacao mass, sugar, cocoa butter and an emulsifier (e.g. lecithin) and containing lactose and milk protein in amounts of 1%, respectively. Since the contents of the ingredients easily causing a Maillard reaction are little, the scorch of the chocolate can be prevented during a baking treatment.

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	配合3
焼成後のチョコレートの大きさ	原型を保持
チョコレート部分のこげ具合、色合い	焦げ粉ど無く、チョコレート色を保つ

# 89. RU2013152623 - ТЕРМОУСТОЙЧИВЫЙ ШОКОЛАД



National Biblio. Data   Claims   Patent Family

PermaLink

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**Office**  
Russian Federation

**Title**  
[RU] ТЕРМОУСТОЙЧИВЫЙ ШОКОЛАД

**Application Number**  
2013152623/13

**Abstract**

[RU] 1. Способ получения шоколадного продукта, включающий:[a] получение ингредиентов неконшированного шоколада; и[b] смешивание указанных ингредиентов неконшированного шоколада с ингредиентами коншированного шоколада с получением шоколадного продукта, причем коншированный шоколад добавляют в количестве менее 50 мас.% от смеси ингредиентов неконшированного шоколада и коншированного шоколада; иесли требуется, формование указанного шоколадного продукта.2. Способ по п.1, включающий:[a] получение ингредиентов неконшированного шоколада:[b] измельчение на рафинере указанных ингредиентов неконшированного шоколада, и[c] смешивание указанных ингредиентов неконшированного шоколада с ингредиентами коншированного шоколада с получением шоколадного продукта, причем коншированный шоколад добавляют в количестве менее 50 мас.% от смеси ингредиентов неконшированного шоколада и коншированного шоколада; иесли требуется, формование указанного шоколадного продукта.3. Способ по п.1, включающий:[a] получение неконшированной пасты при использовании шоколада, включающего стадии:[i] получения исходных ингредиентов:[ii] покрытия жиром указанных исходных ингредиентов с получением пасты:[iii] измельчения на рафинере указанной пасты:[b] смешивания указанной неконшированной пасты с коншированным шоколадом с получением шоколадного продукта, причем коншированный шоколад добавляют в количестве менее 50 мас.% от смеси ингредиентов неконшированного шоколада и коншированного шоколада; и.если требуется, формования указанного шоколадного продукта.4. Способ по любому из пп. 1-3, дополнительно включающий измельчение на рафинере шоколадного продукта.5.Способ по п. 3, в котором исходные ингредиенты содержат шоколадную крошку.6. Способ по п. 1, в котором менее чем 50 мас.% сахара находится в аморфной форме.7. Способ по п. 6, в котором сахар содержит преимущественно кристаллическую сахарозу.8.Способ по п. 6, в котором сахар содержит смесь сахарозы и лактозы, причем сахароза преимущественно находится в кристаллической форме, а лактоза - преимущественно в аморфной форме.9. Способ по любому из пп.1-3, 5-8, в котором коншированный шоколад добавляют от около 20% до около 30 мас.% от смеси ингредиентов шоколада и коншированного шоколада.10. Способ по любому из пп.1-3, 5-8, в котором жир выбирают из какао-масла, молочного жира, эквивалента какао-масла, заменителя какао-масла, растительного жира, не метаболизируемого полностью жира или любой их комбинации.11. Способ по любому из пп.1-3, 5-8, в котором содержание жира в шоколадном продукте составляет по меньшей мере около 22%.12. Способ по п. 11, в котором содержание жира в шоколадном продукте составляет от около 25% до около 35%.13.Способ получения шоколадного продукта, включающий:[a] получение неконшированной пасты при использовании способа, включающего стадии:[i] получения исходных ингредиентов, например шоколадной крошки:[ii] покрытия жиром указанных исходных ингредиентов с получением пасты:[iii] измельчения на рафинере указанной пасты, например, до размера частиц менее чем около 80 мкм:[b] смешивание указанной неконшированной пасты с коншированным шоколадом с получением шоколадного продукта:[c] измельчение на рафинере указанного шоколадного продукта и, если требуется, формование указанного шоколадного продукта.14. Способ по п.13, в котором исходные ингредиенты содержат шоколадную крошку.15. Способ по п. 13, в котором менее чем 50 мас.% сахара находится в аморфной форме.16. Способ по п. 15, в котором сахар содержит преимущественно кристаллическую сахарозу.17. Способ по п.15, в котором сахар содержит смесь сахарозы и лактозы, причем сахароза преимущественно находится в кристаллической форме, а лактоза - преимущественно в аморфной форме.18. Способ

**Application Date**  
25.04.2012

**Publication Number**  
2013152623

**Publication Date**  
10.06.2015

**Publication Kind**  
A

**IPC**  
A23G 1/00

**CPC**  
A23G 1/0026   A23G 1/0033   A23G 1/32  
A23G 1/005

# 89. RU2013152623 - ТЕРМОУСТОЙЧИВЫЙ ШОКОЛАД



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[RU]

## Претензии

1. Способ получения [шоколадного](#) продукта, включающий:

(a) получение ингредиентов неконшированного [шоколада](#); и

(b) смешивание указанных ингредиентов неконшированного [шоколада](#) с ингредиентами коншированного [шоколада](#) с получением [шоколадного](#) продукта, причем коншированный [шоколад](#) добавляют в количестве менее 50 мас.% от смеси ингредиентов неконшированного [шоколада](#) и коншированного [шоколада](#); и

если требуется, формование указанного [шоколадного](#) продукта.

2. Способ по п. 1, включающий:

(a) получение ингредиентов неконшированного [шоколада](#);

(b) измельчение на рафинере указанных ингредиентов неконшированного [шоколада](#), и

(c) смешивание указанных ингредиентов неконшированного [шоколада](#) с ингредиентами коншированного [шоколада](#) с получением [шоколадного](#) продукта, причем коншированный [шоколад](#) добавляют в количестве менее 50 мас.% от смеси ингредиентов неконшированного [шоколада](#) и коншированного [шоколада](#); и

если требуется, формование указанного [шоколадного](#) продукта.

3. Способ по п. 1, включающий:



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Claims

1. A method for producing a chocolate product, the method comprising:

[a] providing unconched chocolate ingredients; and

[b] mixing said unconched chocolate ingredients with conched chocolate ingredients to produce a chocolate product, wherein the conched chocolate is added in an amount of less than 50 wt. % of the mixture of unconched chocolate ingredients and conched chocolate; and

if desired, forming said chocolate product.

2. The method of claim 1, comprising:

[a] preparing unconched chocolate ingredients ;

[b] grinding said unconched chocolate ingredients on a refiner, and

[c] mixing said unconched chocolate ingredients with conched chocolate ingredients to produce a chocolate product, wherein the conched chocolate is added in an amount of less than 50 wt. % of the mixture of unconched chocolate ingredients and conched chocolate; and

if desired, forming said chocolate product.

3. The method of claim 1, comprising:

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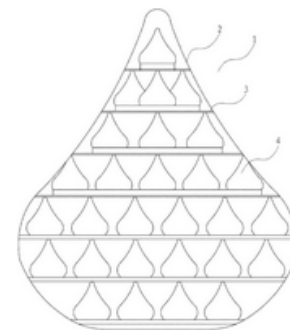
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### 1. [202295880](#) 巧克力包装盒

Int.Class [B65D 85/60](#) [?](#) Appl.No 201120415938.1 Applicant 上海隆利安包装材料有限公司 Inventor 包永安

本实用新型公开了巧克力包装盒，所述包装盒包括盒体和巧克力安置托盘，所述盒体主要包括外壳和底座，其外形为水滴状的旋转体，所述盒体的内部中空形成水滴状的巧克力存放空间，所述巧克力安置托盘放置在所述盒体的巧克力存放空间中，并与巧克力存放空间的对应位置相对应。本实用新型通过特殊形状的塑料外壳和相应的安置托盘来进行安置巧克力，通过这样的包装盒包装过的巧克力不仅外形美观，与巧克力的外形相对应，而且其具有一定抗压性能，不易变形、便于运输。

CN - 04.07.2012

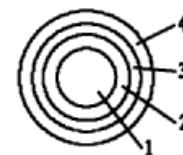


### 2. [204969273](#) 巧克力制品

Int.Class [A23G 1/54](#) [?](#) Appl.No 201520320088.5 Applicant 中粮集团有限公司 Inventor 薄亚力

本实用新型提供了一种巧克力制品，所述巧克力制品由内到外依次具有四层结构：第一层为坚果果仁、果干或凝胶软糖，第二层为纯脂白巧克力层，第三层为纯脂牛奶巧克力层或纯脂黑巧克力层，第四层为脆皮糖衣层。本实用新型的巧克力制品结构分明、层次感强，口感独特丰富，能满足消费者对巧克力产品口感的高要求。此外，由于本实用新型的巧克力制品有效防止了纯脂巧克力的高温融化，能够解决巧克力高温储运、售卖的实际困难，降低了运营成本，并且使巧克力制品保持良好的品质和质量稳定性。

CN - 20.01.2016



### 3. [108601367](#) 烘焙巧克力

Int.Class [A23G 1/00](#) [?](#) Appl.No 201780008875.8 Applicant NISSHIN OIL LIO GROUP LTD Inventor OONISHI KIYOMI

CN - 28.09.2018

ZH\_CL:"巧克力"

6,771 results Offices all Languages zh Stemming true Single Family Member false Include NPL false

Sort: Relevance Per page

1. **104080353** 具有耐热

Int.Class [A23G 1/00](#) ? A

本发明涉及巧克力产品，其具

2. **102480986** 巧克力食

Int.Class [A23G 1/00](#) ? A

本发明提供一种可以简易地制  
巧克力12的3层结构。填充于

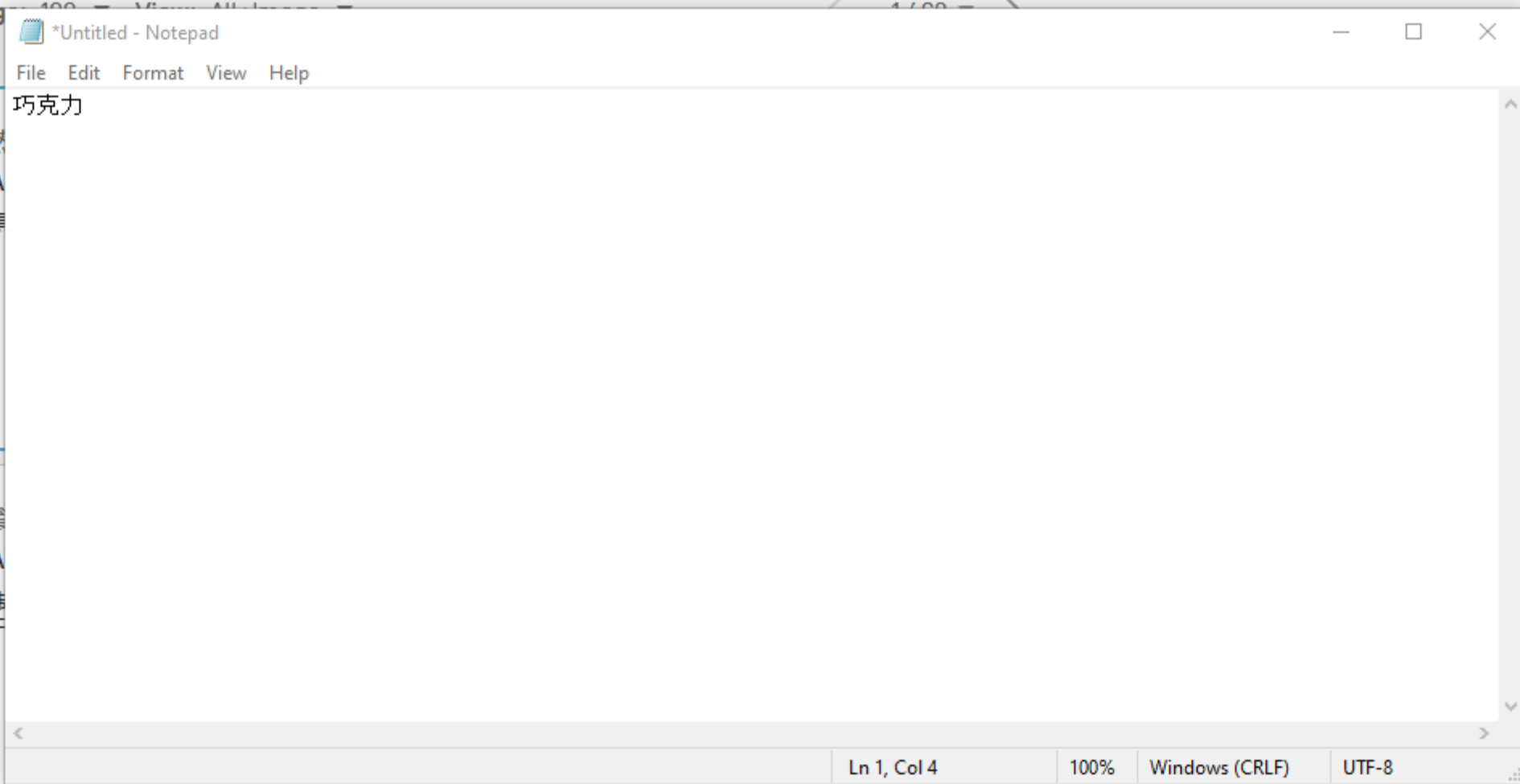
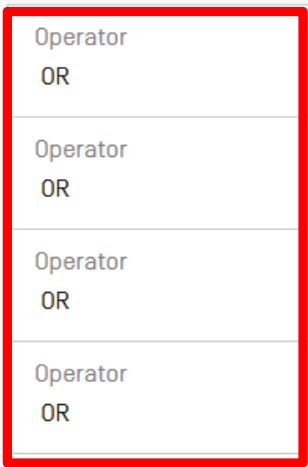


图13、外壳巧

	Front Page	▼	Value	?
Operator OR	Field Arabic Claims	▼	Value شوكولاتة	?
Operator OR	Field French Claims	▼	Value chocolat	?
Operator OR	Field English Claims	▼	Value chocolate	?
Operator OR	Field Chinese Claims	▼	Value 巧克力	?
Operator AND	Field All Classifications	▼	Is Empty: N/A	▼



Operator  
AND

+ Add another s

- Offices  
All
- Lanquaqes  
English
- Stemming
- Single Family
- Include NPL

\*Untitled - Notepad

File Edit Format View Help

巧克力  
chocolat  
شوكولاتة

Ln 3, Col 9    100%    Windows (CRLF)    UTF-8

# Exercises

10. In the Field Combination, can you build the following query:

- **chocolate** in the English abstract or **-dessert or cake-** in the English title
- for the **last 10 years**





Solution

NO

Operator AND	▼	Field English Abstract	▼	Value chocolate	?
Operator OR	▼	Field English Title	▼	Value dessert OR cake	?
Operator AND	▼	Field Publication Date	▼	Value [2013 TO 2023]	?
Operator AND	▼	Field English Title	▼	Value	?
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	▼
<input checked="" type="checkbox"/> Stemming	
<input type="checkbox"/> Single Family Member	
<input type="checkbox"/> Include NPL	

23,206 results

Reset

Search

EN\_AB:(chocolate) OR EN\_TI:(dessert OR cake) AND DP:([2013 TO 2023])



23,206 results Offices all Languages en Stemming true Single Family Member false Include NPL false



Sort: Relevance ▼ Per page: 10 ▼ View: All ▼

< 1 / 2,321 >

Machine translation ▼

1. **211711300** RAPIDLY-FORMED **DESSERT CAKE** PAPER BOX

CN - 20.10.2020

Int.Class **B65D 5/42** ? Appl.No 202020249639.4 Applicant SHANGHAI DILI PRINTING CO., LTD. Inventor LU JIANFENG

The utility model relates to a fast forming dessert cake paper box which comprises a paper box main body, the paper box main body is a square box defined by a bottom plate, a front end plate, a rear end plate and side panels, the top of the paper box main body is open, the front end plate and the rear end plate are respectively connected with a cover plate, and the two cover plates are oppositely opened and folded to open or close the paper box; wherein the cover plate is respectively connected with a folding plate and a closing paper box, and the two folding plates are folded together to form a locking plate together; side pinch plates are connected to the side panels, and through holes are formed in the side pinch plates; the side pinch plates are respectively buckled on the lock plate, and two ends of the lock plate respectively penetrate through the through holes to extend out; the through hole is a fan-shaped hole for accommodating the lock plate to pivot to be attached to the cover plate; the design of the fan-shaped holes is adopted, and the pivoting space of the lock plate is reserved, so that the lock plate and the side buckle plates are self-buckled and can be stacked on the cover plate at the same time, the upper part of the cake paper box is a plane, and then stacking can be performed.

2. **2013220064** **DESSERT FOOD WITH RICE CAKE** TEXTURE

JP - 28.10.2013

Int.Class **A23L 7/10** ? Appl.No 2012093750 Applicant GLICO NUTRITION CO LTD Inventor KIMURA MASAKAZU

PROBLEM TO BE SOLVED: To provide a flour paste having a rice cake texture.

SOLUTION: A dessert food with a rice cake texture containing fat-and-oil and etherified phosphate-crosslinked wheat starch is provided. The dessert food is either one of the following: a flour paste selected from custard cream, sour cream, **chocolate** cream, filling paste, fat spread and whipped cream, and confectionery selected from among pudding, ice cream, jelly, mousse, Bavarian cream, pana cotta, yogurt, steamed doughnut, steamed pusse, steamed cake, baked cake, baked pusse and baked doughnut.

COPYRIGHT: [C]2014.JP06INPIT

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. **1000010005000** METHOD FOR PRODUCING **DESSERT CAKE HAVING REINFORCED FUNCTIONALITY**

KR - 02.08.2021



OR



OR



AND

[2013 TO 2023]

(EN\_AB:chocolate OR EN\_TI:(dessert OR cake))

(EN\_AB:(chocolate) OR EN\_TI:(dessert OR cake)) AND DP:([2013 TO 2023])



30,205 results Offices all Languages en Stemming true Single Family Member false Include NPL false



Sort: Relevance ▼ Per page: 10 ▼ View: All ▼

< 1/3,021 >

Machine translation ▼

1. **211711300** RAPIDLY-FORMED **DESSERT CAKE** PAPER BOX

CN - 20.10.2020

Int.Class [B65D 5/42](#) ⓘ Appl.No 202020249639.4 Applicant SHANGHAI DILI PRINTING CO., LTD. Inventor LU JIANFENG

The utility model relates to a fast forming dessert cake paper box which comprises a paper box main body, the paper box main body is a square box defined by a bottom plate, a front end plate, a rear end plate and side panels, the top of the paper box main body is open, the front end plate and the rear end plate are respectively connected with a cover plate, and the two cover plates are oppositely opened and folded to open or close the paper box; wherein the cover plate is respectively connected with a folding plate and a closing paper box, and the two folding plates are folded together to form a locking plate together; side pinch plates are connected to the side panels, and through holes are formed in the side pinch plates; the side pinch plates are respectively buckled on the lock plate, and two ends of the lock plate respectively penetrate through the through holes to extend out; the through hole is a fan-shaped hole for accommodating the lock plate to pivot to be attached to the cover plate; the design of the fan-shaped holes is adopted, and the pivoting space of the lock plate is reserved, so that the lock plate and the side buckle plates are self-buckled and can be stacked on the cover plate at the same time, the upper part of the cake paper box is a plane, and then stacking can be performed.

2. **2013220064** **DESSERT** FOOD WITH RICE **CAKE** TEXTURE

JP - 28.10.2013

Int.Class [A23L 7/10](#) ⓘ Appl.No 2012093750 Applicant GLICO NUTRITION CO LTD Inventor KIMURA MASAKAZU

PROBLEM TO BE SOLVED: To provide a flour paste having a rice cake texture.

SOLUTION: A dessert food with a rice cake texture containing fat-and-oil and etherified phosphate-crosslinked wheat starch is provided. The dessert food is either one of the following: a flour paste selected from custard cream, sour cream, **chocolate** cream, filling paste, fat spread and whipped cream, and confectionery selected from among pudding, ice cream, jelly, mousse, Bavarian cream, pana cotta, yogurt, steamed doughnut, steamed pusse, steamed cake, baked cake, baked pusse and baked doughnut.

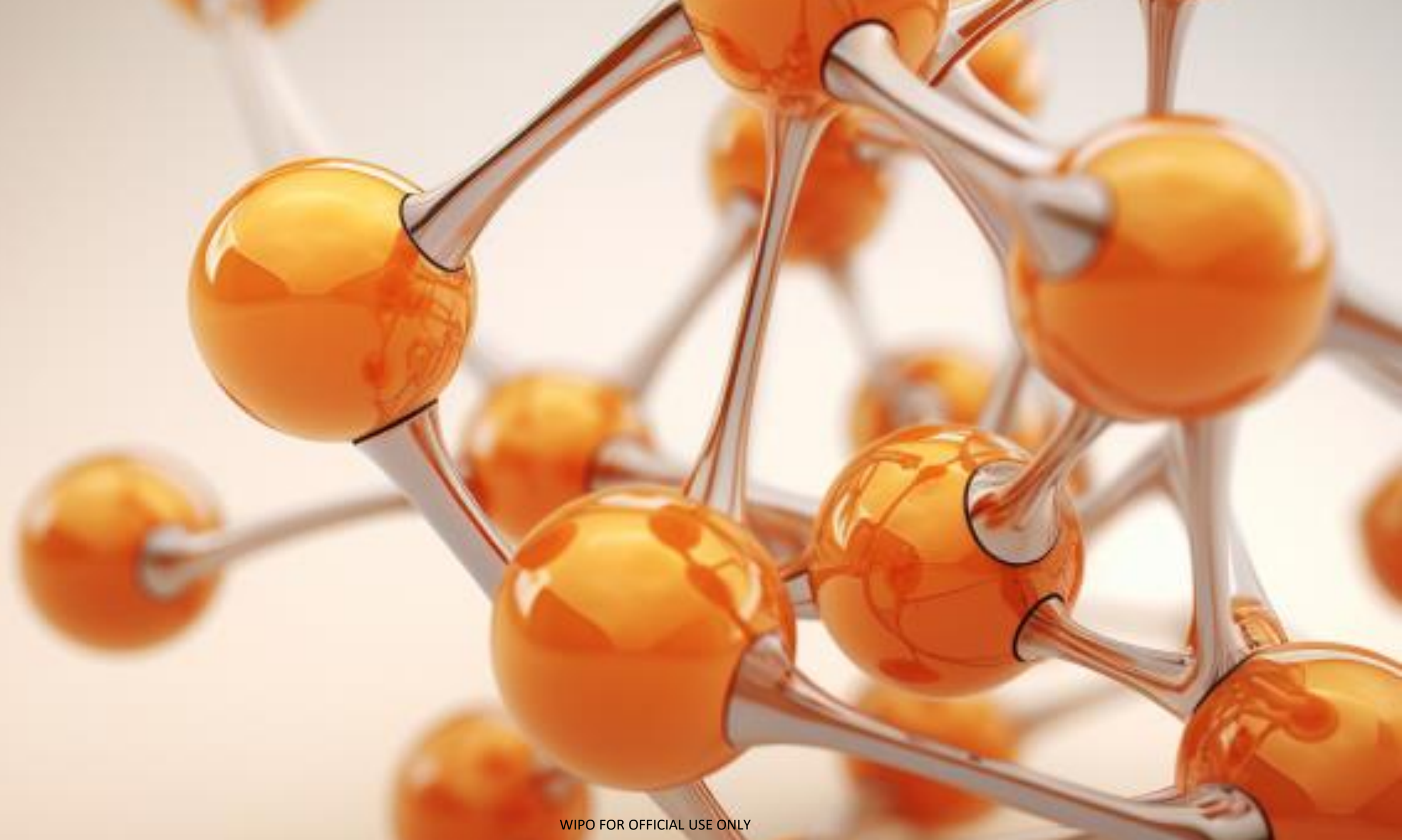
COPYRIGHT: [C]2014, JPO&INPIT

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.



# Exercises

## 11. Search **aspirin**

- in the **full-text**, how many results do you retrieved?
- in the **compound search**, how many results do you retrieved?




# PATENTSCOPE Simple Search

Using PATENTSCOPE you can search 112 million patent documents including 4.6 million published international patent applications (PCT). [Detailed coverage information](#)

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Field  
Full Text

▼

Search terms  
aspirin



[Query Examples](#)

Offices  
All

▼



EN\_ALLTXT:(aspirin)



165,342 results Offices all Languages en Stemming true Single Family Member false Include NPL false



Sort: Relevance ▾ Per page: 100 ▾ View: All+Image ▾

&lt; 1/1,654 ▾ &gt;

Download ▾

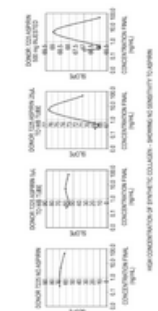
Machine translation ▾

1. [20150226756](#) DUAL ANTI-PLATELET MEDICATION/[ASPIRIN](#) RESPONSE AND REACTIVITY TEST USING SYNTHETIC COLLAGEN

US - 13.08.2015

Int.Class [G01N 33/86](#) Appl.No 14419880 Applicant JNC CORPORATION Inventor William M. Trolio

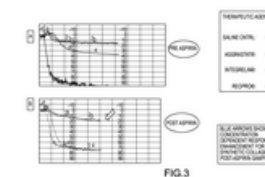
The present invention provides tests that measures functional platelet aggregation such as by using Light Transmission Aggregometry Assays (LTAA) or flow cytometry, using synthetic, self-assembling human type I collagen, methods of predicting and measuring an individual's platelet anti-platelet medication sensitivity and residual platelet activity status when the individual is on a dual anti-platelet therapy of [aspirin](#) and anti-platelet medication and kits useful in the assays and methods.

2. [WO/2014/025685](#) DUAL ANTI-PLATELET MEDICATION/[ASPIRIN](#) RESPONSE AND REACTIVITY TEST USING SYNTHETIC COLLAGEN

WO - 13.02.2014

Int.Class [C12Q 1/56](#) Appl.No PCT/US2013/053612 Applicant JNC CORPORATION Inventor TROLIO, William M.

The present invention provides tests that measures functional platelet aggregation such as by using Light Transmission Aggregometry Assays (LTAA) or flow cytometry, using synthetic, self-assembling human type I collagen, methods of predicting and measuring an individual's platelet anti-platelet medication sensitivity and residual platelet activity status when the individual is on a dual anti-platelet therapy of [aspirin](#) and anti-platelet medication and kits useful in the assays and methods.



EN\_ALLTXT:(aspirin)

165,342 results Offices all Languages en Stemming true Single Family Member false Include NPL false

Sort: Relevance ▾ Per page: 100 ▾ View: All+Image ▾

&lt; 1/1,654 &gt;

Simple

Advanced Search

Field Combination

Cross Lingual Expansion

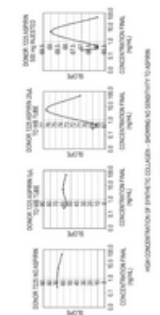
Chemical compounds

**1. [20150226756](#) DUAL ANTI-PLATELET MEDICATION/[ASPIRIN](#) RESPONSE AND REACTIVITY TEST USING SYNTHETIC COLLAGEN**

US - 13.08.2015

Int.Class [G01N 33/86](#) [?](#) Appl.No 14419880 Applicant JNC CORPORATION Inventor William M. Trolio

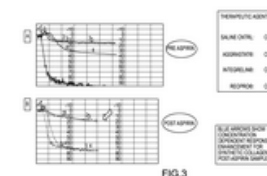
The present invention provides tests that measures functional platelet aggregation such as by using Light Transmission Aggregometry Assays [LTAA]s or flow cytometry, using synthetic, self-assembling human type I collagen, methods of predicting and measuring an individual's platelet anti-platelet medication sensitivity and residual platelet activity status when the individual is on a dual anti-platelet therapy of [aspirin](#) and anti-platelet medication and kits useful in the assays and methods.

**2. [WO/2014/025685](#) DUAL ANTI-PLATELET MEDICATION/[ASPIRIN](#) RESPONSE AND REACTIVITY TEST USING SYNTHETIC COLLAGEN**

WO - 13.02.2014

Int.Class [C12Q 1/56](#) [?](#) Appl.No PCT/US2013/053612 Applicant JNC CORPORATION Inventor TROLIO, William M.

The present invention provides tests that measures functional platelet aggregation such as by using Light Transmission Aggregometry Assays [LTAA]s or flow cytometry, using synthetic, self-assembling human type I collagen, methods of predicting and measuring an individual's platelet anti-platelet medication sensitivity and residual platelet activity status when the individual is on a dual anti-platelet therapy of [aspirin](#) and anti-platelet medication and kits useful in the assays and methods.



# PATENTSCOPE Chemical compounds search ∨

Convert structure

Upload structure

Structure editor

Found compounds

Found Markush Formulas

Search type

Compound name

Type an accepted name, commercial name, CAS name, IUPAC name

aspirin

Search for scaffold

Include enumerated Markush structures

Offices

All

Reset

Show in editor

Exact Structure Search

CHEM:(BSYNYRMUTXBXSQ-UHFFFAOYSA-N)



218,800 results Offices all Languages en Stemming true Single Family Member false Include NPL false



Sort: Relevance ▼ Per page: 100 ▼ View: All+Image ▼

1 / 2,188

Download ▼

Machine translation ▼

### 1. [2017207510](#) DUAL ANTI-PLATELET MEDICATION/ASPIRIN RESPONSE AND REACTIVITY TEST USING SYNTHETIC COLLAGEN

JP - 24.11.2017

Int.Class [G01N 33/49](#) Appl.No 2017145031 Applicant JNC CORP Inventor WILLIAM M TROLIO

PROBLEM TO BE SOLVED: To provide methods of determining anti-platelet medication sensitivity of platelets of an individual without using an animal-derived collagen as an agonist when the individual is on a dual anti-platelet therapy of aspirin and anti-platelet medication.

MEANS: A method of determining anti-platelet medication sensitivity of platelets of an individual who is on a dual anti-platelet therapy of aspirin and anti-platelet medication is provided, which involves performing a Light Transmission Aggregometry Assay [LTAA] using synthetic self-assembling human type I collagen containing a polypeptide having a peptide fragment represented by a formula (I), where X represents Hyp, and n represents an integer in a range of 20 to 250.

SELECTED DRAWING: None

COPYRIGHT: [C]2018.JPO&INPIT



### 2. [2015528567](#) 合成コラーゲンを用いる二重抗血小板薬／アスピリン応答および反応性試験

JP - 28.09.2015

Int.Class [G01N 33/49](#) Appl.No 2015526605 Applicant JNC株式会社 Inventor ウィリアム、エム、トロリオ

本発明は、合成自己組織化ヒトI型コラーゲンを用い、光透過型凝集測定アッセイ(LTAA)またはフローサイトメトリーを用いることなどによる機能性血小板凝集を測定する試験、個人がアスピリンと抗血小板薬との二重抗血小板療法を受けている場合に個人の血小板の抗血小板薬感受性および残留血小板活性状態を予測ならびに測定する方法、ならびに、これらのアッセイおよび方法において有用であるキットを提供する。

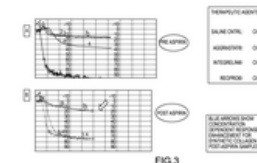


### 3. [WO/2014/025685](#) DUAL ANTI-PLATELET MEDICATION/ASPIRIN RESPONSE AND REACTIVITY TEST USING SYNTHETIC COLLAGEN

WO - 13.02.2014

Int.Class [C12Q 1/56](#) Appl.No PCT/US2013/053612 Applicant JNC CORPORATION Inventor TROLIO, William M.

The present invention provides tests that measures functional platelet aggregation such as by using Light Transmission Aggregometry Assays [LTAA]s or flow cytometry, using synthetic, self-assembling human type I collagen, methods of predicting and measuring an individual's platelet anti-platelet medication sensitivity and residual platelet activity status when the individual is on a dual anti-platelet therapy of aspirin and anti-platelet medication and kits useful in the assays and methods.





# Solutions

## Viagra in the Compound search

### PATENTSCOPE Chemical compounds search ∨

Convert structure Upload structure Structure editor Found compounds Found Markush Formulas

Search type ▼ Type an accepted name, commercial name, CAS name, IUPAC name  
**Compound name** ▼ **viagra**

Search for scaffold

Include enumerated Markush structures

Offices  
All ▼

Reset

Show in editor

Exact Structure Search

CHEM:(BNRNXUUZRGQAQC-UHFFFAOYSA-N)



0,002 results Offices all Languages en Stemming true Single Family Member false Include NPL false



Sort: Relevance ▾ Per page: 100 ▾ View: All+Image ▾

&lt; 1/301 ▾ &gt;

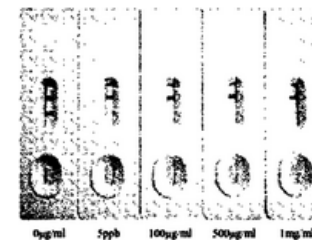
Download ▾

Machine translation ▾

**1. [102174474](#) SILDENAFIL MONOCLONAL ANTIBODY AND COLLOIDAL GOLD CHROMATOGRAPHY TEST STRIP USED FOR DETECTING SILDENAFIL**Int.Class [C12N 5/20](#) [?](#) Appl.No 201110004723.5 Applicant Nantong Egens Biology Technic Co., Ltd. Inventor Ou Weijun

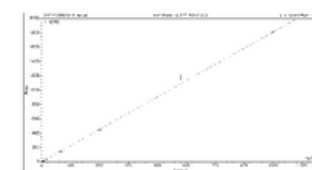
The invention belongs to the field of medicament inspection and discloses a sildenafil monoclinal antibody and a colloidal gold chromatography test strip used for detecting sildenafil. The sildenafil monoclinal antibody is generated by a hybridoma cell line with the collection number of CCTCC No. C2010123. The sildenafil monoclinal antibody has highly uniform physical and chemical properties, single bioactivity and high specificity of combining the antigen sildenafil, is convenient to perform artificial treatment and quality control, and can be used for preparing the colloidal gold chromatography test strip for detecting the sildenafil. In the colloidal gold chromatography test strip for detecting sildenafil, the gold-labelled antibody coated on a gold-labelled combination pad is the colloidal gold marker of the sildenafil monoclinal antibody. By using the colloidal gold chromatography test strip, no any reagent and instrument are required, and site operation can be performed; and after a sample is mixed with an extraction solution, the supernatant is taken for detection, the detection result can be obtained within 5-10 minutes, and the method is simple, convenient and rapid and has high timeliness.

CN - 07.09.2011

**2. [113884607](#) METHOD FOR DETECTING MEDICINES SILDENAFIL AND N-DEMETHYLATED SILDENAFIL**Int.Class [G01N 30/06](#) [?](#) Appl.No 202111360370.2 Applicant NANJING SIMOSLAB TESTING TECHNOLOGY CO., LTD. Inventor YANG YANFEI

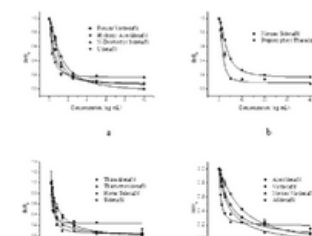
The invention discloses a method for detecting medicines sildenafil and N-demethylated sildenafil based on an LC-MS/MS. The method comprises the following step: taking 100 [μ]L of plasma sample, carrying out simple protein precipitation treatment, and measuring the concentration of the sildenafil and the N-demethylated sildenafil. The method is simple in pretreatment, short in mass spectrum acquisition time, low in cost and convenient for large-scale clinical sample detection in a laboratory.

CN - 04.01.2022

**3. [110357890](#) COLLOIDAL GOLD TEST STRIP FOR DETECTING SILDENAFIL DRUGS, AND PREPARATION METHOD AND APPLICATION THEREOF**Int.Class [C07D 487/04](#) [?](#) Appl.No 201910590661.7 Applicant SOUTH CHINA AGRICULTURAL UNIVERSITY Inventor SHEN YUDONG

The invention discloses a colloidal gold test strip for detecting sildenafil drugs, and a preparation method and an application thereof. The invention provides a sildenafil hapten, a sildenafil complete antigen, and a sildenafil specific antibody having a high specificity. The colloidal gold test strip for detecting sildenafil drugs, provided by the invention, is prepared based on antigen-antibody specific binding. The preparation method of the test strip has the advantages of simple steps and low cost; and the test strip can quickly, efficiently, sensitively and accurately perform multi-residue immunoassay on the sildenafil drugs to realize rapid onsite detection of samples, meets market demands, and can be widely used in safety detection and primary screening of the sildenafil drugs in yang-strengthening health products.

CN - 22.10.2019



CHEM:(BNRNXUUZRGQAQC-UHFFFAOYSA-N)



30,002 results Offices all Languages en Stemming true Single Family Member false Include NPL false



# Analysis

Close

Filters Charts Timeseries

Countries		Offices		Applicants		IPC code		CPC code		Publication Dates		Kind code	
United States of America	10,782	United States of America	13,427	IMMATICS BIOTECH GMBH	1,030	A61K	26,155	a61k 45/06	4,714	1993	1	A	11,851
PCT	6,072	PCT	6,072	PFIZER INC	725	A61P	14,062	a61k	4,568	1994	2	B2	6,757
Japan	4,466	China	5,549	BRISTOL MYERS SQUIBB COMPANY	593	C07D	10,076	a61p	4,476	1995	0	A1	6,078
China	3,719	Japan	4,701	MERCK SHARP AND DOHME CO	433	C07K	3,362	a61p 43/00	4,441	1996	1	B1	2,785
Republic of Korea	2,318	Republic of Korea	3,848	GILEAD SCIENCES INC	375	C12N	2,602	a61p 35/00	3,557	1997	4	B	1,122
European Patent Office	1,734	European Patent Office	2,030	AUSPEX PHARMACEUTICALS INC	360	G01N	1,851	a61p 29/00	2,811	1998	15	A5	576
Eurasian Patent Organization	590	Canada	1,938	VERTEX PHARMACEUTICALS INC	310	C07C	1,276	a61p 11/00	2,637	1999	59	C2	219
Russian Federation	321	Eurasian Patent Organization	1,245	TAKEDA PHARMACEUTICAL COMPANY LIMITED	250	C12Q	1,155	a61p 9/00	2,632	2000	164	A4	144
		New Zealand	1,142	PFIZER LIMITED	200	A01N	730	a61p 25/00	2,477	2001	323	C	137
		Mexico	1,106	NOVARTIS AG	155	A61M	605	a61p 9/10	2,407	2002	572	A3	131
		India	1,089	SELECTA BIOSCIENCES INC	155	A23L	533	a61p 9/12	2,320	2003	681	C1	48
		Brazil	1,048			A61L	501	c07d	2,190	2004	852	B9	32
		Russian Federation	982			C07H	443	a61k 31/519	2,067	2005	1,002	U	26
		Israel	903			C07F	426	a61p 3/10	2,054	2006	959	A2	24
						C12P	386	a61p 13/12	1,861	2007	1,041	A9	24
						A61F	249	a61p 25/28	1,764	2008	1,288	B8	17



CHEM:(BNRNXUUZRGQAQC-UHFFFAOYSA-N)



4,466 results Offices all Languages en Stemming true Single Family Member false Include NPL false



X COUNTRY=JP

Sort: Relevance Per page: 100 View: All+Image

1 / 45

Download Machine translation

### 1. **2010531327** プロドラッグとしてのシルデナフィルN-オキサイド

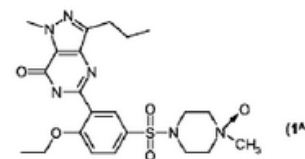
JP - 24.09.2010

Int.Class [C07D 487/04](#) Appl.No 2010513874 Applicant アボット・ヘルスケア・プロダクツ・ベー・パイ Inventor トウルスキ, レホスラウ・エイ

本発明は、プロドラッグとしてのシルデナフィルN-オキサイド、前記化合物を含有させた製薬学的組成物、これの製造方法および組成物製造方法に関する。本発明は式 (1 A) 【化1】

で表される 1- [ [3- (6, 7-ジヒドロ-1-メチル-7-オキソ-3-プロピル-1H-ピラゾロ [4, 3-d] ピリミジン-5-イル) -4-エトキシフェニル] スルホニル] -4-メチル-4-オキシド-ピペラジンおよびこれの薬理的に許容される塩、水化物および溶媒和物に関する。本発明は、また、前記化合物およびこれを含有させた組成物の使用、特にシルデナフィルを用いて副作用があるとしても有効に治療可能な疾患または病気の治療で用いるに有用な薬剤を製造する目的でそれらを用いることにも関する。

【選択図】 なし



### 2. **2012513464** ホスホジエステラーゼ阻害剤及びその使用

JP - 14.06.2012

Int.Class [C07D 215/44](#) Appl.No 2011543511 Applicant ザ トラスティーズ オブ コロンビア ユニヴァーシティ イン ザ シティ オブ ニューヨーク Inventor フェン ヤン

本発明は、ホスホジエステラーゼタンパク質に結合し、それを調節する化合物をスクリーニングするための方法を提供する。さらに、本発明は、ホスホジエステラーゼ結合化合物を対象に投与することによって、アミロイドβペプチド沈着物の蓄積に関連する状態を治療するための方法を提供する。



### 3. **2023503413** 脳卒中または脳卒中による後遺症治療のためのシルデナフィル及びROCK阻害剤の用途

JP - 30.01.2023

Int.Class [A61P 9/10](#) Appl.No 2022528562 Applicant スンチョンヒャン ユニバーシティ インダストリー アカデミー コーポレーション ファウンデーション Inventor ジェ・サン・オ

本発明は、ホスホジエステラーゼタイプ5活性阻害剤 (phosphodiesterase type 5 inhibitor) 及びROCK阻害剤 (Rho-associated kinase inhibitor) を含む、薬学的組成物の脳卒中または脳卒中による後遺症の治療用途に関する。本発明者らは、脳卒中治療に関連した臨床的知識に基づいて、脳卒中または脳卒中による後遺症の治療にシルデナフィルとROCK阻害剤を併用するために研究した結果、シルデナフィルまたはROCK阻害剤を単独投与した場合と対比してシルデナフィル及びROCK阻害剤を併用投与した場合、脳



1. **2023093531** 分岐連結体を備えたチューブリン類縁体の共役体Int.Class [A61K 47/68](#) ② Appl.No 2023061065 Applicant ハンジョウ ディーエーシー バイオテック シーオー., エルティディ. Inventor ジャオ, ロバート ヨンシン

【課題】共役体化合物の送達においてより良好な薬物動態を有し、はるかに正確な異常細胞の標的治療をもたらすための、分岐結合（側鎖）連結体を有する細胞結合分子とチューブリン類縁体化合物との共役体を提供する。また、チューブリン類縁体分子の細胞結合リガンドへの結合の分岐結合法、並びにがん、感染症、及び自己免疫疾患の標的治療における結合体の使用方法を提供する。

【解決手段】式（111）の側鎖結合共役化合物：

TIFF 2023093531000482.tif 35 150

Tは、抗体、単鎖抗体、標的細胞に結合する抗体断片、モノクローナル抗体、単鎖モノクローナル抗体、標的細胞に結合するモノクローナル抗体断片、キメラ抗体、標的細胞に結合するキメラ抗体断片、ドメイン抗体、標的細胞に結合するドメイン抗体断片、抗体を模倣するアドネクチン、DARPin s、リンホカイン、ホルモン、ビタミン、成長因子、コロニー刺激因子、栄養輸送分子、及び／又は細胞結合ペプチド等。

【選択図】なし

JP - 04.07.2023

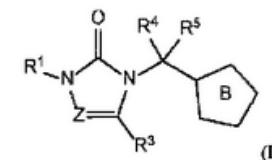
NO  
IMAGE  
AVAILABLE2. **2023528280** 例えば、うつ病を治療するための、GPR139拮抗薬としての1-（（1H-ピラゾール-4-イル）メチル）-3-（フェニル）-1,3-ジヒドロ-2H-イミダゾール-2-オン誘導体および関連化合物

JP - 04.07.2023

Int.Class [A61P 25/24](#) ② Appl.No 2022570530 Applicant 武田薬品工業株式会社 Inventor 蓮井 智章

本発明は、式（1）の化合物に関する。本発明は、例えばうつ病、アルツハイマー病、統合失調症、薬物依存症、睡眠障害、疼痛および注意欠陥多動性障害の医療処置の方法におけるGタンパク質共役型受容体139（GPR139）拮抗薬としての使用のための式（1）の化合物にも関する。例示的化合物は、例えば1-（（1H-ピラゾール-4-イル）メチル）-3-（フェニル）-1,3-ジヒドロ-2H-イミダゾール-2-オン誘導体および関連化合物である。本明細書は、例示的化合物の合成および特徴づけ、その薬理学データ、ならびに本発明の化合物を含む例示的錠剤製剤を開示する（例えば100頁～143頁；実施例1～167；試験実施例1および2；表1～4）。

JPEG 2023528280000143.jpg 28 42

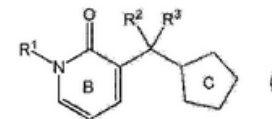
3. **2023528281** 例えばうつ病の治療方法において使用するためのGPR139拮抗薬としての3-（（1H-ピラゾール-4-イル）メチル）-6'-（フェニル）-2H-（1,2'-ピピリジン）-2-オン誘導体および関連化合物

JP - 04.07.2023

Int.Class [A61P 25/24](#) ② Appl.No 2022570532 Applicant 武田薬品工業株式会社 Inventor 蓮井 智章

本発明は、式（1）の化合物に言及する。本発明はまた、例えば、うつ病、アルツハイマー病、統合失調症、薬物依存症、睡眠障害、疼痛、注意欠陥多動性障害等の医学的治療方法において、Gタンパク質共役受容体139（GPR139）拮抗薬として使用するための式（1）の化合物に関する。例示的な化合物は、例えば、3-（（1H-ピラゾール-4-イル）メチル）-6'-（フェニル）-2H-（1,2'-ピピリジン）-2-オン誘導体および関連化合物である。本明細書は、例示的化合物の合成および特徴付け、その薬理学的データ、ならびに本発明の化合物を含む例示的な錠剤製剤を開示する（例えば、83頁～110頁、実施例1～33、参照例1、試験例1および2、表1～4）。

JPEG 2023528281000097.jpg 25 55


4. **2023093685** 抗-IL1RAP抗体および抗体薬物コンジュゲート

JP - 04.07.2023

Int.Class [C07K 16/18](#) ② Appl.No 2023071416 Applicant ブルーフィン バイオメディシン, インコーポレイテッド Inventor ティンレイ ゲー

**1. 2023093531 THE CONJUGATE OF THE TUBLIN ANALOGUE IS PROVIDED WITH A BRANCHED CONNECTION BODY.**

JP - 04.07.2023

Int.Class [A61K 47/68](#)  Appl.No 2023061065 Applicant ハンジョウ ディーエーシー バイオテック シーオー., エルティディ. Inventor ジャオ, ロバート ヨンシン

PROBLEM TO BE SOLVED: Disclosed is a conjugate of a cell-binding molecule having a branched-binding (side-chain) conjugate and a tulip analog compound, which has a better pharmacokinetics in the delivery of a conjugate compound and provides a much more accurate target treatment of abnormal cells. It is also intended to provide a method of branching and binding tulisin analogue molecules to a cell-binding ligand, and a method of using a conjugate in the target treatment of cancer, infectious diseases and autoimmune diseases.

× MEANS FOR SOLVING PROBLEMS (v) The side chain-binding conjugated compound of formula (III):


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T is an antibody, a single-chain antibody, an antibody fragment that binds to a target cell, a monoclonal antibody, a single-chain monoclonal antibody, a monoclonal antibody fragment that binds to a target cell, a chimeric antibody, a chimeric antibody fragment that binds to a target cell, a domain antibody, a domain antibody fragment that binds to a target cell, an adonectin that mimics an antibody, a growth factor, a colony stimulating factor, a nutrient transport molecule, and/or a cell-binding peptide.

SELECTED DRAWING: None

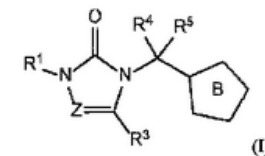
**2. 2023528280 FOR EXAMPLE, 1-[[[1H-PYRAZOL-4-YL] METHYL]-3-(PHENYL) -1,3-DIHYDRO -2 H-IMIDAZOLE-2-ONE DERIVATIVE AND RELATED COMPOUND AS GPR139 ANTAGONISTS FOR TREATING DEPRESSION**

JP - 04.07.2023


Int.Class [A61P 25/24](#)  Appl.No 2022570530 Applicant 武田薬品工業株式会社 Inventor 蓮井 智章

The present invention relates to compounds of formula (I). The present invention also relates to compounds of formula (I) for use as G protein coupled receptor 139 [GPR139] antagonists in methods of medical treatment of depression, Alzheimer's disease, schizophrenia, drug dependence, sleep disorder, pain, and attention deficit hyperactivity disorder. Exemplary compounds are, for example, 1-[[[1H-pyrazol-4-yl] methyl]-3-(phenyl) -1,3-dihydro -2 H-imidazole-2-one derivatives and related compounds. The specification discloses synthesis and characterization of exemplary compounds, pharmacological data thereof, and exemplary tablet formulations comprising the compounds of the present invention [eg. pages 100-143; examples 1-167; test examples 1 and 2; tables 1-4].

JPEG2023528280000143.jpg2842

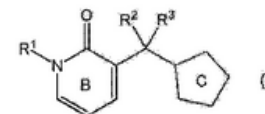
**3. 2023528281 FOR EXAMPLE, A 3-[[[1H-PYRAZOL-4-YL] METHYL] -6'- (PHENYL) -2 H-[1,2'- BIPYRIDINE]-2-ONE DERIVATIVE AS A GPR139 ANTAGONIST FOR USE IN THE TREATMENT METHOD OF DEPRESSION AND A RELATED COMPOUND.**

JP - 04.07.2023

Int.Class [A61P 25/24](#)  Appl.No 2022570532 Applicant 武田薬品工業株式会社 Inventor 蓮井 智章

The present invention refers to compounds of formula (I). The present invention also relates to a compound of formula (I) for use as a G protein coupled receptor 139 [GPR139] antagonist in a medical treatment method such as depression, Alzheimer's disease, schizophrenia, drug dependence, sleep disorder, pain, attention deficit hyperactivity disorder, and the like. Exemplary compounds are, for example, 3-[[[1H-pyrazol-4-yl] methyl] -6'- (phenyl) -2 H-[1,2'- bipyridine]-2-one derivatives and related compounds. The specification discloses synthesis and characterization of exemplary compounds, pharmacological data thereof, and exemplary tablet formulations comprising the compounds of the present invention [eg. pages 83-110, examples 1-33, reference example 1, test examples 1 and 2, tables 1-4].

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**4. 2023093685 ANTI-IL1 RAP ANTIBODY AND ANTIBODY DRUG CONJUGATE**

JP - 04.07.2023

Int.Class [C07K 16/18](#)  Appl.No 2023071416 Applicant ブルーフィン バイオメディシン, インコーポレイテッド Inventor ティンレイ グー

PROBLEM TO BE SOLVED: The antibody and ADC comprise a composition and a method using an interleukin 1 receptor accessory protein (IL1 RAP) antibody and an antibody drug conjugate (ADC).

× MEANS FOR SOLVING PROBLEMS (v) In certain embodiments of the invention, the antibody or antigen-binding moiety thereof binds to an extracellular domain of IL1 RAP (SEQ ID NO: 286) or IL1 RAP. In yet another embodiment of the present invention, the anti-IL1 RAP antibody drug conjugate (ADC) of the present invention [eg. the IL1 RAP antibody of the present invention conjugated to a toxin] is capable of internal migration. In another embodiment the anti-IL1 RAP antibody drug conjugate (ADC) of the present invention is capable of inducing cell death of cells endogenous to IL1 RAP.





# PATENTSCOPE Chemical compounds search ▼

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1. **2017207510** DUAL ANTI-PLATELET MEDICATION/ASPIRIN RESPONSE AND REACTIVITY TEST USING SYNTHETIC COLLAGEN

JP - 24.11.2017

Int.Class [G01N 33/49](#) Appl.No 2017145031 Applicant JNC CORP Inventor WILLIAM M TROLIO

PROBLEM TO BE SOLVED: To provide methods of determining anti-platelet medication sensitivity of platelets of an individual without using an animal-derived collagen as an agonist when the individual is on a dual anti-platelet therapy of aspirin and anti-platelet medication.

MEANS: A method of determining anti-platelet medication sensitivity of platelets of an individual who is on a dual anti-platelet therapy of aspirin and anti-platelet medication is provided, which involves performing a Light Transmission Aggregometry Assay (LTAA) using synthetic self-assembling human type I collagen containing a polypeptide having a peptide fragment represented by a formula [I], where X represents Hyp, and n represents an integer in a range of 20 to 250.

SELECTED DRAWING: None

COPYRIGHT: [C]2018.JPO&INPIT



2. **2015528567** 合成コラーゲンを用いる二重抗血小板薬／アスピリン応答および反応性試験

JP - 28.09.2015

Int.Class [G01N 33/49](#) Appl.No 2015526605 Applicant JNC株式会社 Inventor ウィリアム、エム、トロリオ

本発明は、合成自己組織化ヒトI型コラーゲンを用い、光透過型凝集測定アッセイ (L T A A) またはフローサイトメトリーを用いることなどによる機能性血小板凝集を測定する試験、個人がアスピリンと抗血小板薬との二重抗血小板療法を受けている場合に個人の血小板の抗血小板薬感受性および残留血小板活性状態を予測ならびに測定する方法、ならびに、これらのアッセイおよび方法において有用であるキットを提供する。



CHEM:(BSYNRYMUTXBXSQ-UHFFFAOYSA-N)

218,888 results Offices all Languages en

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1. **2017207510** DUAL ANTI-PLATELET ME

Int.Class G01N 33/49 ? Appl.No 20171450

PROBLEM TO BE SOLVED: To provide methods of de  
anti-platelet therapy of aspirin and anti-platelet m

MEANS: A method of determining anti-platelet me  
a Light Transmission Aggregometry Assay (LTAA)  
and n represents an integer in a range of 20 to 25

SELECTED DRAWING: None

COPYRIGHT: [C]2018,JPO&INPIT

2. **2015528567** 合成コラーゲンを用いる

Int.Class G01N 33/49 ? Appl.No 20155266

本発明は、合成自己組織化ヒトI型コラーゲンを用いた、  
ンと抗血小板薬との二重抗血小板療法を受けている場合に個人の血小板の抗血小板薬感受性および残留血小板活性状態を予測ならびに測定する方法、ならびに、これらのアッセイおよび方法にお  
用であるキットを提供する。

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CHEM: (BSYNRYMUTXBXSQ-UHFFFAOYSA-N)

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# Solutions

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Operator AND	▼	Field Publication Date	▼	Value [2021 To 2023]	?
Operator AND	▼	Field International Class	▼	Value A61K	?
Operator AND	▼	Field English Title	▼	Value	?
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Operator AND	▼	Field Licensing availability	▼	<input type="checkbox"/>	

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Offices PCT, United States of America	▼
Languages English	▼
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<input type="checkbox"/> Single Family Member	
<input type="checkbox"/> Include NPL	

6,996 results [Reset](#) [Search](#)



EN\_ALLTXT:(aspirin) AND DP:([2021 TO 2023]) AND IC:(A61K)

6,996 results

Offices US, WO Languages en Stemming true Single Family Member false Include NPL false

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1. [WO/2021/216545](#) ORAL SOLID M

Int.Class [A61K 31/00](#) Appl.No PCT

Oral solid pharmaceutical compositions of the meloxicam co-crystal composition correlation between improved plasma con

2. [WO/2021/123799](#) RED BLOOD C

Int.Class [A61K 35/18](#) Appl.No PCT

The invention relates to red blood cell-der

3. [WO/2021/009660](#) COMPOSITION

Int.Class [A61K 38/18](#) Appl.No PCT

The present disclosure provides composition a platelet derived growth factor concentrate and a composition comprising the same, preferably in combination with a stimulus responsive polymer. Consequently, methods to obtain the said compositions, along with therapeutic applications in improvement in thickness and receptivity of the endometrial lining are provided.

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CHEM: (BSYNYMUTXBXSQ-UHFFFAOYSA-N)

21

21

21

Ln 1, Col 35

100%

Windows (CRLF)

UTF-8



CHEM:(BSYNYRMUTXBXSQ-UHFFFAOYSA-N) EN\_ALLTXT:(aspirin) AND DP:([2021 TO 2023]) AND IC:(A61K)

6,524 results Offices US, WO Languages en Stemming true Single Family Member false Include NPL false



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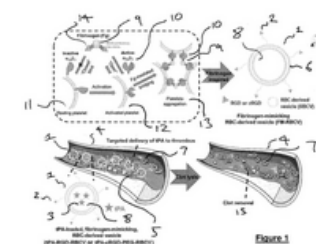
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### 1. [WO/2021/123799](#) RED BLOOD CELL-DERIVED VESICLE

Int.Class [A61K 35/18](#) [?](#) Appl.No PCT/GB2020/053276 Applicant IMPERIAL COLLEGE INNOVATIONS LIMITED Inventor CHEN, Rongjun

The invention relates to red blood cell-derived vesicles comprising encapsulated active agents, their use in therapy and methods of production thereof.

WO - 24.06.2021



### 2. [WO/2021/009660](#) COMPOSITION AND METHODS FOR IMPROVING THICKNESS AND RECEPTIVITY OF ENDOMETRIAL LINING

Int.Class [A61K 38/18](#) [?](#) Appl.No PCT/IB2020/056576 Applicant PALANIVEL, Vasanthi Inventor PALANIVEL, Vasanthi

The present disclosure provides compositions and methods for managing female infertility, caused by reduced thickness and receptivity of the endometrial lining. More particularly, the present disclosure provides a platelet derived growth factor concentrate and a composition comprising the same, preferably in combination with a stimulus responsive polymer. Consequently, methods to obtain the said compositions, along with therapeutic applications in improvement in thickness and receptivity of the endometrial lining are provided.

WO - 21.01.2021



### 3. [WO/2021/118796](#) BIOMARKERS FOR THE DIAGNOSIS OF ATRIAL FIBRILLATION CAUSE OF STROKE

Int.Class [A61K 31/7105](#) [?](#) Appl.No PCT/US2020/061761 Applicant ISCHEMIA CARE LLC Inventor JUNE, Jeffrey Gerard

This invention provides gene expression profiles useful for diagnosing atrial fibrillation in ischemic stroke and for distinguishing atrial fibrillation in ischemic stroke from arterial (large vessel) stroke or embolic stroke of undetermined source [ESUS]. In another aspect, the present invention is the provision of an improved method for prognosis of an outcome or assessing the risk of a patient having suffered a stroke or a transient ischemic attack, comprising determining the level of expression of at least one biomarker in a sample of the patient.

WO - 17.06.2021





CHEM:(BSYNRYMUTXBXSQ-UHFFFAOYSA-N) EN\_ALLTXT:(aspirin) AND DP:([2021 TO 2023]) AND IC:(A61K)

(CHEM:(BSYNRYMUTXBXSQ-UHFFFAOYSA-N) **OR** EN\_ALLTXT:(aspirin))

(CHEM:(BSYNYRMUTXBXSQ-UHFFFAOYSA-N) OR EN\_ALLTXT:(aspirin)) AND DP:([2021 TO 2023]) AND IC:(A61K)

9,448 results Offices US, WO Languages en Stemming true Single Family Member false Include NPL false



Sort: Relevance ▼ Per page: 100 ▼ View: All+Image ▼

< 1/95 >

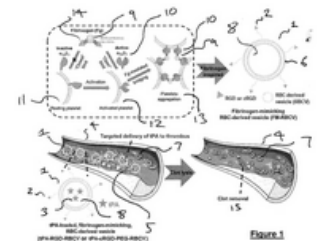
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### 1. [WO/2021/123799](#) RED BLOOD CELL-DERIVED VESICLE

Int.Class [A61K 35/18](#) [?](#) Appl.No PCT/GB2020/053276 Applicant IMPERIAL COLLEGE INNOVATIONS LIMITED Inventor CHEN, Rongjun

The invention relates to red blood cell-derived vesicles comprising encapsulated active agents, their use in therapy and methods of production thereof.

WO - 24.06.2021



### 2. [WO/2021/009660](#) COMPOSITION AND METHODS FOR IMPROVING THICKNESS AND RECEPTIVITY OF ENDOMETRIAL LINING

Int.Class [A61K 38/18](#) [?](#) Appl.No PCT/IB2020/056576 Applicant PALANIVEL, Vasanthi Inventor PALANIVEL, Vasanthi

The present disclosure provides compositions and methods for managing female infertility, caused by reduced thickness and receptivity of the endometrial lining. More particularly, the present disclosure provides a platelet derived growth factor concentrate and a composition comprising the same, preferably in combination with a stimulus responsive polymer. Consequently, methods to obtain the said compositions, along with therapeutic applications in improvement in thickness and receptivity of the endometrial lining are provided.

WO - 21.01.2021

NO  
IMAGE  
AVAILABLE

### 3. [WO/2021/118796](#) BIOMARKERS FOR THE DIAGNOSIS OF ATRIAL FIBRILLATION CAUSE OF STROKE

Int.Class [A61K 31/7105](#) [?](#) Appl.No PCT/US2020/061761 Applicant ISCHEMIA CARE LLC Inventor JUNE, Jeffrey Gerard

This invention provides gene expression profiles useful for diagnosing atrial fibrillation in ischemic stroke and for distinguishing atrial fibrillation in ischemic stroke from arterial [large vessel] stroke or embolic stroke of undetermined source [ESUS]. In another aspect, the present invention is the provision of an improved method for prognosis of an outcome or assessing the risk of a patient having suffered a stroke or a transient ischemic attack, comprising determining the level of expression of at least one biomarker in a sample of the patient.

WO - 17.06.2021

NO  
IMAGE  
AVAILABLE

# Help menu

The screenshot shows the WIPO PATENTSCOPE Simple Search interface. At the top left is the WIPO logo. In the top right, there is a 'Help' menu with an upward arrow, a language selector set to 'English', and a notification bell icon. The 'Help' menu is open, displaying a list of options: 'Contact Us', 'FAQs', 'FORUM', 'PATENTSCOPE HELP' (which is circled in red), 'TERMS OF USE', and 'PRIVACY POLICY'. Below the logo, a breadcrumb trail reads 'Home > PATENTSCOPE > Search'. A navigation bar contains buttons for 'Chat', 'Feedback', 'Goto', 'Search', and 'Browse'. The main heading is 'PATENTSCOPE Simple Search'. Below this, a text block provides information about the search capabilities and recent PCT publications, with links for 'Detailed coverage information', 'here', 'More', 'latest PATENTSCOPE news and features', and 'PATENTSCOPE Live Chat'. A search input field is visible with a dropdown menu set to 'Field Front Page' and a search button. Below the search field, there are 'Query Examples' and a dropdown menu for 'Offices All'.

# HELP

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- [Query Syntax](#)
- [Fields Definition](#)
- [IPC/CPC classification fields](#)
- [Wildcard vs Stemming](#)
- [Tutorials](#)
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## PATENTSCOPE NEWS

- [New RSS feed in PATENTSCOPE](#) [May 19, 2022]
- [National Collection of Austria Now Available in PATENTSCOPE](#) [May 2, 2022]
- [Wildcards and fields in PATENTSCOPE](#) [Mar 31, 2022]
- [Milestone celebration: over 100 million patent documents in PATENTSCOPE](#) [Jan 12, 2022]
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## LATEST NEWSLETTER

Symbol ⇅	Name ⇅	Help	Type ⇅	Stemmed ⇅
FP	Front Page	<p>The entered value is searched against the Title, Abstract, Numbers and Names</p> <ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> FP:("electric car"~50)</li> <li><input checked="" type="checkbox"/> FP:(Smith or Klein)</li> <li><input checked="" type="checkbox"/> FP:(WO2010000001)</li> <li><input checked="" type="checkbox"/> FP:(EP2012001709)</li> <li><input checked="" type="checkbox"/> FP:("sol* panel"~5)</li> <li><input checked="" type="checkbox"/> FP:(elect?icit?)</li> <li><input checked="" type="checkbox"/> FP:(electric^10 and car^3)</li> </ul>	text	false



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# 简单检索

您可以通过PATENTSCOPE检索104百万专利文件，其中包含4.3百万已公布的国际专利申请（PCT）。[具体信息](#)

PCT公布22/2022（02.06.2022）现可[从这里查阅](#)。下一次PCT公布23/2022日期为09.06.2022。[多](#)

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字段  
首页

检索内容.....

tai'yang'neng'kao'xiang

1 太阳能烤箱

2 太阳能

3 太阳

4 泰阳

5 泰洋

6 太

7 台

< >

😊

查询示例

专利局  
全部

# National Collections - Data Coverage

[Offices for which PCT national phase information is available](#)

Updated: July 25, 2023

Country	Latest Biblio	Update Frequency	Biblio Data	Abstract	Chemical Data	Chemical indexed	Doc images	OCR [full-text] Indexed	Nb records
PCT	25.07.2023	Daily	19.10.1978 - 20.07.2023	19.10.1978 - 20.07.2023	11.01.1979 - 20.07.2023	966,116	4,643,730	<b>Total:</b> 4,642,931 Arabic: 223 German: 437,239 English: 2,570,291 Spanish: 30,753 French: 148,070 Japanese: 779,609 Korean: 168,956 Portuguese: 6,415 Russian: 23,034 Chinese: 478,341	4,643,730
African Regional Intellectual Property Organization [ARIPO]			03.07.1985 - 28.07.2008	03.07.1985 - 28.07.2008			1,676	<b>Total:</b> 1,671 English: 1,671	1,868
Argentina	06.07.2023	Monthly	11.02.1965 - 28.06.2023	31.10.1990 - 28.06.2023			9,741	<b>Total:</b> 8,906 Spanish: 8,906	175,654
Australia	20.07.2023	Weekly	14.01.1900 - 13.07.2023	08.01.1981 - 13.07.2023				<b>Total:</b> 742,863 English: 742,863	1,860,747

PCT: 4,643,730

Offices: 107,260,764

Overall: 111,904,494

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# TIPS AND TRICKS

Date ▼	Title ↕
07.06.2022	<a href="#">OR NEAR combined</a>
31.05.2022	<a href="#">Sequence Listings</a>
24.05.2022	<a href="#">PCT monitoring</a>
16.05.2022	<a href="#">RSS feed</a>
10.05.2022	<a href="#">Operators ANDNOT NOT</a>
03.05.2022	<a href="#">what s new may2022</a>
26.04.2022	<a href="#">Download result list</a>
19.04.2022	<a href="#">Crosslingual tool</a>
12.04.2022	<a href="#">Contact</a>
05.04.2022	<a href="#">NPL</a>
29.03.2022	<a href="#">Wildcards</a>
22.03.2022	<a href="#">covid19 Index</a>

# TIPS AND TRICKS

Date ▾

21.09.2021

## TIPS AND TRICKS

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Using PATENTSCOPE you can search 97 million patent documents including 4.1 million published international patent applications (PCT). [Detailed coverage information](#)  
PCT publication 30/2021 (29.07.2021) is now available here. The next PCT publication 31/2021 is scheduled for 05.08.2021. [More](#)  
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[Search Facility to Support COVID-19 Innovation Efforts](#)

Field  
Front Page Search terms... Query Examples

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Did you know that you could give one or more terms more weight in your searches in PATENTSCOPE?

0:03 / 0:56

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## PATENTSCOPE Webinars

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**Note** – Participants should connect to the webinar 15-20 minutes before the starting time. Slides from all webinars will be archived.

### Register for upcoming webinars

#### [PATENTSCOPE: Practical Session 1](#)

July 25, 2023 (English) 17:30 - 18:30 Geneva time

Series of 4 sessions over the summer | Session 1: - Introduction and Easy Exercises | Session 2: - Intermediate Level Exercises | Session 3: - Advanced Level Exercises | Session 4: - Diverse Mix of Exercises

[Online registration](#)

#### [PATENTSCOPE: practical session 1](#)

July 26, 2023 (English) 08:30 - 09:30 Geneva time

Series of 4 sessions over the summer | Session 1: - Introduction and Easy Exercises | Session 2: - Intermediate Level Exercises | Session 3: - Advanced Level Exercises | Session 4: - Diverse Mix of Exercises

[Online registration](#)

#### [PATENTSCOPE: practical session 2](#)

August 8, 2023 (English) 17:30 - 18:30 Geneva time

Series of 4 sessions over the summer | Session 1: - Introduction and Easy Exercises | Session 2: - Intermediate Level Exercises | Session 3: - Advanced Level Exercises | Session 4: - Diverse Mix of Exercises

[Online registration](#)

[All PATENTSCOPE webinars](#)

### Platform Requirements

Please see the [system requirements](#) for attendees of our webinars.

[wipo.int/patentscope/en/webinar](https://wipo.int/patentscope/en/webinar)





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