
Assignments Before Grant On 3 June 2009

Matching for 'Assignments before Grant' during June 2009.

IPMonitor
Patents

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Alerts

1 event

95 results matching for 'Assignments before Grant' during June 2009.

Number	Title	Date
2003222541	SHELF-STABLE, BAKEABLE SAVORY CHEESE PRODUCT AND PROCESS FOR PREPARING IT	03 Jun 2009
2003202472	Antibodies against fibroblast growth factor 23	03 Jun 2009
2003231586	Novel gum application in wheyless cream cheese systems	03 Jun 2009
2003234754	Soy protein-containing imitation dairy compositions and methods of making	03 Jun 2009
2003262500	Carton opening feature	03 Jun 2009
2004203371	Apparatus and method for automated forming of sleeves for sliced products	03 Jun 2009
2004203518	Flexible packages having slide closures and apparatus for their manufacture	03 Jun 2009
2004205137	Meat processing system	03 Jun 2009
2004224945	Method of deflavoring whey protein	03 Jun 2009
2004231175	Cheese flavoring systems prepared with bacteriocins	03 Jun 2009
2004235587	Shrouded flexible packages	03 Jun 2009
2004235654	Anti-boil-over compositions and methods for microwave oven cooking of dry pasta	03 Jun 2009
2004237802	Cream cheese made from whey protein polymers	03 Jun 2009
2004257648	Bakeable, lubricious, sweet, creamy, low-moisture filler products and process for preparation	03 Jun 2009
2004258032	Method of preparing langerhans cell from CD14-positive cell being human peripheral-blood mononuclear cell with use of notch ligand delta-1, GM-CSF and TGF-beta	03 Jun 2009
2004268964	Substituted 8-heteroaryl xanthenes	03 Jun 2009
2004309275	Mutants of anti-CD40 antibody	03 Jun 2009
2005200580	Low carbohydrate compositions	03 Jun 2009
2005200805	Electrodialyzed compositions and method of treating aqueous solutions using electro dialysis	03 Jun 2009
2005200807	Method for acidifying and preserving food compositions using electro dialyzed compositions	03 Jun 2009
2005201283	Microwaveable dough compositions	03 Jun 2009
2005201297	Low protein cream cheese	03 Jun 2009
2005201450	Multilayer edible moisture barrier for food products	03 Jun 2009
2005201732	Method and apparatus for reforming dairy products	03 Jun 2009
2005202770	Stabilization of fresh mozzarella cheese using fermented whey	03 Jun 2009
2005203498	Compositions and processes for waterdispersible phytosterols and phytostanols	03 Jun 2009
2005203647	Method to increase the foaming capacity of spray-dried powders	03 Jun 2009
2005203673	Process for manufacture of grated cheese and uses thereof	03 Jun 2009
2005226736	Use of anti-alpha5beta1 antibodies to inhibit cancer cell proliferation	03 Jun 2009
2005232349	Method and apparatus for delivering consumer entertainment services accessed over an IP network	03 Jun 2009
2005267026	Heat-stable concentrated milk product	03 Jun 2009
2005277434	Non-protein foaming compositions and methods of making the same	03 Jun 2009
2005277435	Non-carbohydrate foaming compositions and methods of making the same	03 Jun 2009
2005280975	Anti-A33 antibody	03 Jun 2009
2005284837	Method of deflavoring soy-derived materials using electro dialysis	03 Jun 2009

Number	Title	Date
2005285101	Wheyless process for production of string cheese	03 Jun 2009
2005292086	Shelf-stable foodstuffs and methods for their preparation	03 Jun 2009
2005295775	Puffed cheese product and process for making same	03 Jun 2009
2005304449	Trans-fatty acid free shortening	03 Jun 2009
2005313026	Human monoclonal antibodies to influenza M2 protein and methods of making and using same	03 Jun 2009
2005322063	Delivery system for low calorie bulking agents	03 Jun 2009
2005324536	Antibiotic 107891, its Factors A1 and A2, pharmaceutically acceptable salts and compositions, and use thereof	03 Jun 2009
2005326149	Antibiotic 107891, its factors A1 and A2, pharmaceutically acceptable salts and compositions, and use thereof	03 Jun 2009
2005334486	Diagnostic data gathering apparatus and method	03 Jun 2009
2006200332	Bakeable, low-moisture, shelf-stable filler composition, savory food products, and processes for preparation	03 Jun 2009
2006200676	Integrated continuous meat processing system	03 Jun 2009
2006200677	Method and apparatus for accelerating formation of functional meat mixtures	03 Jun 2009
2006200907	Processed cheese made with soy	03 Jun 2009
2006201191	Methods and apparatus for the reduction of moisture variability in large cheese blocks	03 Jun 2009
2006201395	Shelf-stable cold-processed food compositions and methods for their preparation	03 Jun 2009
2006201670	Production of whole grain shredded products	03 Jun 2009
2006201925	Synergistic antimicrobial system	03 Jun 2009
2006202567	Process for granulation of low-moisture, high-lipid content processed foods and re-use thereof	03 Jun 2009
2006202595	Cultured dairy products and methods of manufacture	03 Jun 2009
2006202739	Stable aerated food products containing oil and cyclodextrin	03 Jun 2009
2006203321	Chemoprotectants from crucifer seeds and sprouts	03 Jun 2009
2006203558	Shelf-stable acidified food compositions and methods for their preparation	03 Jun 2009
2006203710	Heat-stable flavoring components and cheese flavoring systems incorporating them	03 Jun 2009
2006207885	Grippable lid	03 Jun 2009
2006213948	Fresh cheese products containing biogenerated flavor components and methods for producing	03 Jun 2009
2006222683	High moisture, low fat cream cheese with maintained product quality and method for making same	03 Jun 2009
2006225281	Low-calorie food bar	03 Jun 2009
2006228094	Low-calorie whole grain cereal bar	03 Jun 2009
2006236044	A cheese flavor composition and process for making same	03 Jun 2009
2007200197	Reduced-fat flavor components	03 Jun 2009
2007200786	Intermediate dairy mixture and a method of manufacture thereof	03 Jun 2009
2007201334	Methods for rapid production and usage of biogenerated flavors	03 Jun 2009
2007201336	Protein system and food products including same	03 Jun 2009
2007201492	Methods for making improved texture cereal bars	03 Jun 2009
2007201948	Modified whey protein for low casein processed cheese	03 Jun 2009
2007202197	Tamper evident resealable closure	03 Jun 2009
2007202461	Polypeptides controlling phosphoric acid metabolism, calcium metabolism, calcification and vitamin D metabolism and DNAs encoding the same	03 Jun 2009
2007202915	Production of whole grain-containing composite food products	03 Jun 2009
2007203490	Methods of fortifying process cheese and products thereof	03 Jun 2009
2007203581	Evoh barrier layer for particulate coffee	03 Jun 2009

Number	Title	Date
2007203582	Package integrity indicating closure	03 Jun 2009
2007209815	Baked microwavable frozen bread and bakery products	03 Jun 2009
2007209816	Peelable composite thermoplastic sealants in packaging films	03 Jun 2009
2007211904	Texture and shape control process for acidified food products	03 Jun 2009
2007211907	Non-sour, unpasteurized, microbiologically-stable food compositions with reduced salt content and methods of producing	03 Jun 2009
2007211909	Food ingredients with reduced sourness at low pH	03 Jun 2009
2007211943	Audible closing feature for a threaded container and lid	03 Jun 2009
2007211949	Fresh dairy products with improved microbial stability	03 Jun 2009
2007214309	Resealable closure with package integrity feature	03 Jun 2009
2007216474	Microwavable food products	03 Jun 2009
2007216587	Packaging system for storage and microwave heating of food products	03 Jun 2009
2007216589	Packaging method for storage and microwave heating of food products	03 Jun 2009
2007216947	DDGS as a Low-Cost Flavor Enhancer and Sodium Reduction Enabler	03 Jun 2009
2007216948	Reclosable Food Package	03 Jun 2009
2007227963	Agonist antibody to human thrombopoietin receptor	03 Jun 2009
2007232706	Novel anti-CD98 antibody	03 Jun 2009
2007282390	Noncoring drill bit	03 Jun 2009
2007285361	Utensil for cracking, opening and separating an egg	03 Jun 2009
2007303310	Formaldehyde detecting material, formaldehyde detector, formaldehyde detecting method and formaldehyde detecting reagent	03 Jun 2009
2008903866	A needle	03 Jun 2009

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