

08-01-2007



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PATENTS ONLY

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UNITED STATES PATENT AND TRADEMARK OFFICE

APPLICANT(S) : DelPrato et al.  
FOR : **SOLUBLE CAROB**  
SERIAL NO. : 10/311,579  
FILED : July 17, 2003  
ART UNIT : 1712  
CONFIRMATION NO. : 8458  
ATTORNEY DOCKET NO. : DANI 2 00004

**ASSIGNMENT RECORDATION FORM COVER SHEET**

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To the Director of the U.S. Patent and Trademark Office:

Please record the attached documents.

1. Name of Conveying Party(ies): Execution Date(s):

**Rhodia Chimie  
26, Quai Alphonse Le Gallo  
92100 Boulogne Billancourt  
France**

**May 27, 2004**

2. Name and address of Receiving Party(ies):

**Rhodia Food  
40, rue de la Haie Coq  
93300 Aubervilliers  
France**

FINANCE SECTION

07/31/2007 11:10:22

U.S. PATENT AND TRADEMARK OFFICE

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PATENT

REEL: 019662 FRAME: 0275

3. Nature of conveyance:
- |                                                |                                         |
|------------------------------------------------|-----------------------------------------|
| <input checked="" type="checkbox"/> Assignment | <input type="checkbox"/> Change of Name |
| <input type="checkbox"/> Security Agreement    | <input type="checkbox"/> Merger         |
| <input type="checkbox"/> Other:                |                                         |

4. Application or patent number(s):

☐ This document is being filed together with a new application.

A. Patent Application No.(s)

B. Patent No.(s)

10/311,579

\_\_\_\_\_

5. Address to whom correspondence concerning document should be mailed:

CUSTOMER NUMBER 027885  
Fay, Sharpe, Fagan, Minnich & McKee, LLP  
1100 Superior Avenue  
Seventh Floor  
Cleveland, OH 44114-2579  
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Fax Number: 216-241-1666  
Email Address: smccollister@faysharpe.com

6. Total number of applications and patents involved: 1

7. Total fee (37 CFR 1.21(h) & 3.41) \$40.00

☒ Payment for the filing of this Assignment is authorized to be charged to a Credit Card. The appropriate PTO form 2038 is enclosed. **If the Credit Card is unable to be charged, please charge any and all fees or credit any overpayment to Deposit Account No. 06-0308.**

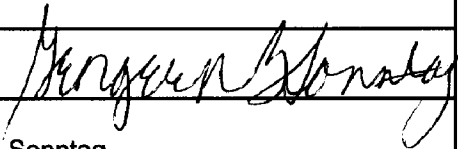
8. To the best of my knowledge and belief, the foregoing information is true and correct and any attached copy is a true copy of the original document.
9. Total number of pages including cover sheet, attachments, and documents enclosed: 13.

Respectfully submitted,

FAY SHARPE LLP

7/28/07  
Date

  
\_\_\_\_\_  
Scott A. McCollister, Reg. No. 33,961  
1100 Superior Avenue  
Seventh Floor  
Cleveland, OH 44114-2579  
216-861-5582

| CERTIFICATE OF MAILING OR TRANSMISSION                                                                                   |                                                                                                                                                                                                                            |
|--------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| I hereby certify that this correspondence (and any item referred to herein as being attached or enclosed) is (are) being |                                                                                                                                                                                                                            |
| <input checked="" type="checkbox"/>                                                                                      | deposited with the United States Postal Service as First Class Mail, addressed to: Mail Stop Assignment Services Division, Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450 on the date indicated below. |
| <input type="checkbox"/>                                                                                                 | transmitted to the USPTO by fax (571-273-0140) in accordance with 37 CFR 1.18 on the date indicated below.                                                                                                                 |
| Express Mail Label No.:                                                                                                  | Signature:                                                                                                                             |
| Date: <u>7/28/07</u>                                                                                                     | Name: Georgeen B. Sonntag                                                                                                                                                                                                  |

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PATENT ASSIGNMENT AGREEMENT

BETWEEN

RHODIA CHIMIE

AND

RHODIA FOOD

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May 27, 2004

This PATENT ASSIGNMENT AGREEMENT (the "Agreement") entered into this 27<sup>th</sup> day of May 2004 by and between Rhodia Chimie, a *société par actions simplifiée* incorporated and operating under the laws of France, whose registered office is located at 26, Quai Alphonse Le Gallo, 92100, Boulogne Billancourt, France, registered under number 642 014 526 RCS Nanterre (the "Assignor"), and Rhodia Food, a *société par actions simplifiée* incorporated and operating under the laws of France, whose registered office is located at 40, rue de la Haie Coq, 93300, Aubervilliers, France, registered under number 826 420 036 Bobigny (the "Assignee").

The Assignor and the Assignee shall individually be referred to as a "Party" and collectively as the "Parties".

#### WITNESSETH

WHEREAS, the Assignor is the owner of the patents and the joint owner of the co-owned patent listed in Exhibit 1 of this Agreement.

WHEREAS, the Assignor granted to the Assignee the exclusive and royalty free right to use the patents and the co-owned patent for the conduct by the Assignee's food business.

WHEREAS, the Assignee's food business will be contributed by mean of a "*apport partiel d'actif soumis au régime des scissions*" to Rhod P, a *société par actions simplifiée* incorporated and operating under the laws of France with a share capital of EUR 37,500, having its registered office at 26, quai Alphonse Le Gallo, 92100 Boulogne Billancourt and registered under number 352 170 161 RCS Nanterre, effective on May 28, 2004 (this contribution, the "Contribution").

WHEREAS, prior to the Contribution the Parties hereby regularize the transfer of right under the patents and the co-owned patent to the Assignee.

WHEREAS, the Assignor is willing to sell the patents and the co-owned patent to the Assignee and the Assignee is willing to purchase the patents and the co-owned patent pursuant to the terms and conditions of this Agreement.

#### ARTICLE 1 - DEFINITIONS

The following initially capitalized terms as used in this Agreement shall have the following meanings:

"Patents" shall mean all patents for which registrations have been obtained and all applications for, or extensions or renewal of any of the foregoing listed in Exhibit 1.

## ARTICLE 2 - PURPOSE

2.1 The Assignor hereby assigns to the Assignee, who accepts, all rights of ownership and use, without exception or reserve, over the Patents.

2.2 As soon as practically possible after the date of execution of this Agreement, Assignor shall transfer to Assignee all relevant documentation in its possession relating to the Patents (including but not limited to filings, registration certificates, letters with the relevant industrial property institutes, proof of payment of annuities, internal files, etc.). The transfer of the Patents does not entail the transfer of other elements such as trademarks.

## ARTICLE 3 - EFFECT OF THE ASSIGNMENT

3.1 The assignment of the Patents shall be effective on the date of execution (the "Effective Date").

3.2 As a consequence the Assignee shall, as from the Effective Date, be vested with all rights over the Patents previously held by the Assignor.

3.3 The Assignee shall therefore hold all rights of ownership and use over the Patents and shall be entitled to assign them, use them, maintain them or abandon them as it wishes.

3.4 In case the Assignee wishes to maintain the Patents, it shall pay the annuities as from the Effective Date.

3.5 This assignment shall entail the right for the Assignee to bring legal claims for patents infringement in respect of all acts of infringement, whether occurring prior to or after the Effective Date.

## ARTICLE 4 - TERMINATION

The Parties agree that the completion of the Contribution is a condition subsequent to this Agreement. As a consequence, this Agreement shall automatically terminate without any notice being required and any liability being incurred by any party to the other in the event the Contribution shall have not occurred on or before September 30, 2004.

## ARTICLE 5 - PRICE

In consideration of this assignment, the Assignee shall pay the amount of Euro 1 (one), upon execution of this Agreement, or such other date as the Parties may agree.

## ARTICLE 6 - FORMALITIES

6.1 The formalities relating to the assignment of the Patents provided for in this Agreement may be effected with all relevant registers, including without limitation the French National Patent Registry for the French Patents and the U.S. Patent Office for the American Patents. These formalities may be effected by the Assignee who shall bear all related fees and expenses. Assignor shall give all reasonably necessary assistance to Assignee in order to achieve such formalities in the respective countries.

6.2 The registration of this Agreement with the tax administration may be effected by the Assignee who shall pay all registration duties arising therefrom.

#### ARTICLE 7 - GENERAL

7.1 Any notices or other communications required or permitted hereunder shall be sufficiently given if in writing and personally delivered or sent by registered or certified mail, return receipt requested, addressed as follows or to such other address as the Parties shall have given notice of pursuant hereto:

The Assignor: Rhodia Chimie  
26, Quai Alphonse Le Gallo  
92100 Boulogne Billancourt  
France  
Attn: President

The Assignee: Rhodia Food  
40, rue de la Haie Coq  
93300 Aubervilliers  
France  
Attn: President

7.2 This Agreement and the Exhibit hereto represent the entire understanding and agreement of the Parties and supersede all prior agreements, understandings or arrangements among the Parties hereto with respect to the subject matter hereof and can be amended, supplemented or changed by a written instrument signed by the Assignor and the Assignee, and any provision hereof can be waived only by written instrument signed by the Party against whom enforcement of such waiver is sought.

7.3 The section headings contained in this Agreement are for reference purposes only and shall not affect in any way the meaning or interpretation of this Agreement.

7.4 This Agreement shall be governed by and construed and enforced in accordance with the laws of France. Any dispute, controversy or claim arising out of, or in connection with this Agreement or the breach, termination or validity thereof, which cannot be resolved by good faith discussions between the Parties shall be submitted to the Commercial Court (*Tribunal de Commerce*) of Paris.

7.5 Whether or not the transactions contemplated hereby are consummated, the Parties hereto shall pay their own respective expenses.

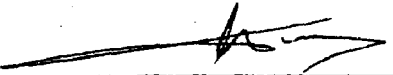
7.6 If at any time subsequent to the date hereof, any provisions of this Agreement shall be held by any court of competent jurisdiction to be illegal, void or unenforceable, such provision shall be of no force and effect, but the illegality or unenforceability of such provision shall have no effect upon and shall not impair the enforceability of any other provision of this Agreement. The Parties agree that any provision held to be illegal, void or unenforceable shall be deemed automatically amended so as to be enforceable to the maximum extent allowable under applicable law.

7.7 The Exhibit to this Agreement constitutes an integral part of this Agreement and is hereby incorporated into this Agreement by this reference.

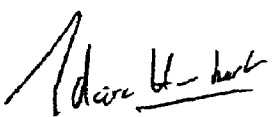
7.8 The Parties covenant and agree that, subsequent to the execution and delivery of this Agreement and without any additional consideration, each of the Parties shall execute and deliver any further legal instruments and perform such acts which are or may become necessary to effectuate the purposes of this Agreement.

7.9 Neither Party shall use the other's name or refer to it directly or indirectly in an advertisement, news release or release to any professional or trade publication without written approval from the other Party for such use or release. Nothing contained in or relating to this Agreement shall constitute or be deemed to constitute a partnership or joint venture among the Parties thereto.

IN WITNESS WHEREOF, the Parties have executed this Agreement as of the day and year first above written, in three (3) originals.

  
RHODIA CHIMIE

Represented by Daniel Vidaline  
Duly authorized

  
RHODIA FOOD

Represented by J. A. HUBBERT  
Duly authorized

parties, les  
signées par le  
ACT R.C.  
stitution ou  
ment signées

EXHIBIT 1

PATENT PORTFOLIO

PAI-359769v7

6

| N° de dossier | N° dépôt       | Activité | Ref. Attributor                                       | Exploitation | Description                                                                                                                                                            |
|---------------|----------------|----------|-------------------------------------------------------|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| R 00124       | FR 00 12172    | C        | ALIM/DAIRY/Miscellaneous                              | NON          | Activateur pour ferment à base de bactéries lactiques.                                                                                                                 |
| R 00124G1     | PCT/FR01/02928 | C        | ALIM/DAIRY/Miscellaneous                              | NON          | Activateur pour ferment à base de bactéries lactiques et procédé de préparation d'un produit lacté mélangé en oeuvre ledit activateur.                                 |
| R 01021       | FR 00 12172    | C        | ALIM/DAIRY/Miscellaneous                              | NON          | Activateur pour ferment à base de bactéries lactiques et procédé de préparation d'un produit lacté mélangé en oeuvre ledit activateur.                                 |
| R 01132       | FR 01 12966    | H        | ALIM/DAIRY/Miscellaneous                              | NON          | Utilisation d'une composition à base de gomme xanthane en tant que stabilisant de mousses molles, et les mousses à base de cette composition.                          |
| R 02160       | US 10/310,549  | C        | ALIM/DAIRY/Probiotic                                  | OUI          | BACTERIAL COMPOSITION AND ITS USE.                                                                                                                                     |
| R 02162       | FR 02 15363    | C        | ALIM/DAIRY/Probiotic                                  | OUI          | COMPOSITION DE BACTERIES ET SON UTILISATION.                                                                                                                           |
| R 02162G1     | PCT/FR03/03589 | C        | ALIM/DAIRY/Probiotic                                  | OUI          | COMPOSITION DE BACTERIES ET SON UTILISATION.                                                                                                                           |
| R 03029       | FR 03 03242    | C        | ALIM/DAIRY/Cheese and IBT                             | OUI          | Nouvelle souche texturante ST387 qui apporte une solution aux problèmes phagiques.                                                                                     |
| R 03058       | FR 03 05732    | C        | ALIM/DAIRY/Miscellaneous                              | NON          | Dispositif mélangeur de poudre pour l'industrie alimentaire.                                                                                                           |
| R 03118       | FR 03 10423    | C        | ALIM/DAIRY/Miscellaneous                              | NON          | Milieu de réhydratation de ferments à base de bactéries thermophiles sans bactéries mésophiles, qui comprend du saccharose, du lactose et un sel de sodium (formiate). |
| R 03145       | FR 03 12807    | FP       | ALIM/DAIRY/Cheese and IBT                             | OUI          | Utilisation d'au moins une bactérie produisant une bactériocine et appartenant au genre <i>Pediococcus</i> pour aromatiser un produit laitier.                         |
| R 99147       | FR 99 13922    | FP       | ALIM/MEAT / Avgard                                    | NON          | Dispositif de pulvérisation et son application à un tunnel de traitement bactéricide                                                                                   |
| R 99149       | FR 99 13921    | FP       | ALIM/MEAT / Avgard                                    | NON          | Procédé et installation de traitement bactéricide en continu de portions de chair comestible                                                                           |
| R 00059       | FR 00 06859    | FP       | ALIM/MEAT / Bioprotection                             | NON          | Bactériocine anti-listeria.                                                                                                                                            |
| R 00059G1     | PCT/FR01/01042 | FP       | ALIM/MEAT / Bioprotection                             | NON          | Bactériocine anti-listeria.                                                                                                                                            |
| R 00139       | FR 00 06859    | FP       | ALIM/MEAT / Bioprotection                             | NON          | Bactériocine anti-listeria.                                                                                                                                            |
| R 95160       | FR 95 13510    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloids & Texture system | NON          | Bactériocine anti-listeria.                                                                                                                                            |
| R 95160G1     | PCT/FR96/01803 | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloids & Texture system | NON          | ADJUVANT DE GELIFICATION, PROCEDE DE GELIFICATION ET COMPOSITION EN DECOULANT                                                                                          |
| R 95161       | FR 95 13511    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloids & Texture system | OUI          | Adjuvant de texture comportant une gomme xanthane et un galactomannane, composition l'incorporant, et utilisation de composition pour épaissir une phase aqueuse.      |
| R 98014       | FR 98 01161    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloids & Texture system | NON          | ADJUVANT DE TEXTURE COMPORTANT UNE GOMME XANTHANE ET UN GALACTOMANNANE, COMPOSITION L'INCORPORANT, ET UTILISATION DE LA COMPOSITION POUR EPAISSIR UNE PHASE AQUEUSE    |
| R 99073       | FR 99 07963    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloids & Texture system | NON          | Composition à usage alimentaire sous forme d'une émulsion sèche, son procédé de fabrication et son utilisation.                                                        |
| R 00077       | FR 00 07802    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloids & Texture system | NON          | Nouvelles souches bactériennes, notamment de Xanthomonas, en particulier Xanthomonas campestris.                                                                       |
| R 00096       | FR 00 09676    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloids & Texture system | OUI          | Caroube soluble.                                                                                                                                                       |
| R 03066       | FR 03 06246    | C        | ALIM/DAIRY/Probiotic                                  | NON          | Dispersions comprenant au moins un agent émulsifiant choisi parmi les polysaccharides, le polysaccharide étant un hétéroxylane                                         |
|               |                |          |                                                       | NON          | Utilisation de bactéries lactiques dans des compositions détergentes, application home care.                                                                           |

| N° de dossier | N° dépôt       | Activité | Re: Anato                                             | Exploitation |                                                                                                                                  |
|---------------|----------------|----------|-------------------------------------------------------|--------------|----------------------------------------------------------------------------------------------------------------------------------|
| R 99154       | FR 99 14507    | C        | ALIM/TRANSV.TECHNO/ Culture                           | NON          | Procédé de séchage des bactéries.                                                                                                |
| R 3543        | FR 86 08042    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | OUI          | Granulés de biopolymère à dispersabilité et dissolution rapides.                                                                 |
| R 98125       | FR 99 12903    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | OUI          | Utilisation de galactomannanes comme agent émulsifiant.                                                                          |
| R 00018       | FR 00 02037    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | OUI          | Biopolymère dispersable et à hydratation rapide.                                                                                 |
| R 00092       | FR 00 09333    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | NON          | Procédé de préparation d'oligomères de galactomannanes                                                                           |
| R 3753        | FR 87 16855    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | OUI          | Procédé de production de polysaccharides (par un agrobacterium radiobacter).                                                     |
| R 90087       | FR 90 09669    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | NON          | Composition comportant un polysaccharide obtenu par fermentation microbienne                                                     |
| R 90088       | FR 90 09670    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | OUI          | Composition contenant un succinoglycane.                                                                                         |
| R 91061       | FR 91 08670    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | OUI          | Composition gélifiée ou gélifiante dérivant d'un succinoglycane, son procédé de préparation et ses applications.                 |
| R 98141       | FR 98 12832    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | NON          | Hétéropolysaccharide produit par un agrobacterium radiobacter.                                                                   |
| R 99043       | FR 99 04743    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | NON          | Hétéropolysaccharide produit par un Pseudomonas sp                                                                               |
| R 3861        | FR 88 09529    | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloïds & Texture system | OUI          | Nouvel hétéropolysaccharide BMO7, procédé permettant son obtention et son application dans divers types d'industries.            |
| R 95134       | FR 95 11697    | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous                  | NON          | Formulations détartrantes et nettoyantes à base de microfibrilles de cellulose                                                   |
| R 96098       | FR 96 09061    | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous                  | NON          | Additivat de microfibrilles de cellulose avec de la cellulose carboxylée à bas degré de substitution                             |
| R 96098G1     | PCT/FR87/01290 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous                  | NON          | ADDITIVATION DE NANOFIBRILLES DE CELLULOSE AVEC DE LA CELLULOSE CARBOXYLEE A BAS DEGRE DE SUBSTITUTION                           |
| R 96099       | FR 96 09062    | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous                  | NON          | Additivat de microfibrilles de cellulose avec de la cellulose carboxylée à haut degré de substitution                            |
| R 96099G1     | PCT/FR97/01291 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous                  | NON          | ADDITIVATION DE NANOFIBRILLES DE CELLULOSE ESSENTIELLEMENT AMORPHES AVEC DE LA CELLULOSE CARBOXYLEE A HAUT DEGRE DE SUBSTITUTION |
| R 96113       | FR 96 09944    | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous                  | NON          | Fluide comprenant des microfibrilles de cellulose et son application pour l'exploitation de gisements pétroliers                 |
| R 96113G1     | PCT/FR97/01297 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous                  | NON          | FLUIDE COMPRENANT DES MICROFIBRILLES DE CELLULOSE ET SON APPLICATION POUR L'EXPLOITATION DE GISEMENTS PETROLIERS                 |

| N° de dossier | N° dépôt                    | Activité | Ref. Anterior                        | Exploitation                     | Titre                                                                                                                                                        |
|---------------|-----------------------------|----------|--------------------------------------|----------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|
| R 96134       | FR 96 11779                 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous | NON                              | Additivon de microfibrilles de cellulose avec de la cellulose carboxylée à haut degré de substitution                                                        |
| R 96135       | FR 96 11986                 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous | NON                              | Additivon de microfibrilles de cellulose avec de la cellulose carboxylée à bas degré de substitution                                                         |
| R 97107       | FR 97 11767                 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous | NON                              | Formulation buccodentaire comprenant des nanofibrilles de cellulose essentiellement amorphes                                                                 |
| R 97121       | FR 97 13182                 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous | NON                              | Utilisation de nanofibrilles de cellulose essentiellement amorphes associées à au moins un composé organique polyhydroxylé dans des formulations cosmétiques |
| R 97129       | FR 97 13560                 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous | NON                              | Utilisation de microfibrilles de cellulose sous forme sèche dans des formulations alimentaires                                                               |
| R 98026       | FR 98 01805                 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous | NON                              | Association à base de microfibrilles et de particules minérales, préparation et utilisations                                                                 |
| R 98121       | FR 98 11507                 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous | NON                              | Microfibrilles de cellulose à surface modifiée, leur procédé de préparation, et leur utilisation                                                             |
| R 98122       | FR 98 11902                 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous | NON                              | Utilisation des nanofibrilles de cellulose essentiellement amorphe comme agent émulsifiant et/ou stabilisant                                                 |
| R 99050       | FR 99 05588                 | H        | ALIM/TRANSV.TECHNO/<br>Miscellaneous | NON                              | Utilisation des microfibrilles de cellulose dans des compositions lactées fermentées                                                                         |
| R 04042       | 28 avril 2004 FR<br>0404508 | C        | Dairy                                | Aubervilliers /<br>Rhodia Chimie | Comprimés de micro-organismes pour ensèmentement direct                                                                                                      |

| N° de dossier | N° dépôt    | Activité | Ref. Athanor                                          | Exploitation | Titre                                                                                                                                  |
|---------------|-------------|----------|-------------------------------------------------------|--------------|----------------------------------------------------------------------------------------------------------------------------------------|
| R 00042       | FR 00 04971 | C        | ALIM/DAIRY/Miscellaneous                              | NON          | Mutants de bactéries lactiques surproducteurs d'exopolysaccharides.                                                                    |
| R 01023       | FR 01 02651 | H        | ALIM/TRANSV.TECHNO/<br>Hydrocolloids & Texture system | NON          | Composition contenant un mélange de polysaccharides et de protéine(s) globulaire(s), son procédé de préparation et leurs utilisations. |