

PATENT ASSIGNMENT COVER SHEET

Electronic Version v1.1
Stylesheet Version v1.2

EPAS ID: PAT2779166

SUBMISSION TYPE:	NEW ASSIGNMENT
NATURE OF CONVEYANCE:	ASSIGNMENT
CONVEYING PARTY DATA	
Name	Execution Date
THE PROCTER & GAMBLE COMPANY	08/22/2012
RECEIVING PARTY DATA	
Name:	KELLOGG NORTH AMERICA COMPANY
Street Address:	ONE KELLOGG SQUARE
Internal Address:	PO BOX 3599
City:	BATTLE CREEK
State/Country:	MICHIGAN
Postal Code:	49016-3599
PROPERTY NUMBERS Total: 1	
Property Type	Number
Patent Number:	7866128
CORRESPONDENCE DATA	
Fax Number:	
<i>Correspondence will be sent to the e-mail address first; if that is unsuccessful, it will be sent via US Mail.</i>	
Phone:	269-337-7854
Email:	temenheiser@honigman.com
Correspondent Name:	KELLY T. MURPHY
Address Line 1:	350 E MICHIGAN AVE STE 300
Address Line 4:	KALAMAZOO, MICHIGAN 49007
ATTORNEY DOCKET NUMBER:	200907-350103
NAME OF SUBMITTER:	KELLY T. MURPHY
SIGNATURE:	/Kelly T. Murphy/
DATE SIGNED:	03/21/2014
Total Attachments: 9	
source=PG_KNACAssignment#page1.tif	
source=PG_KNACAssignment#page2.tif	
source=PG_KNACAssignment#page3.tif	
source=PG_KNACAssignment#page4.tif	
source=PG_KNACAssignment#page5.tif	
source=PG_KNACAssignment#page6.tif	

PATENT

source=PG_KNACAssignment#page7.tif

source=PG_KNACAssignment#page8.tif

source=PG_KNACAssignment#page9.tif

PATENT ASSIGNMENT

THIS ASSIGNMENT, made and effective the 3 day of August 2012, by and between **The Procter & Gamble Company**, a corporation of the State of Ohio, having its principal place of business at One Procter & Gamble Plaza, Cincinnati, Ohio, USA, (hereinafter ASSIGNOR), and **Kellogg North America Company**, a Delaware corporation having offices at One Kellogg Square, P.O. Box 3599, Battle Creek, Michigan 49016-3599, (hereinafter ASSIGNEE).

WITNESSETH

WHEREAS, ASSIGNOR is desirous of assigning its interest in the issued patents and pending patent applications, as set forth in **Exhibit A**, identified by the United States Patent Office or foreign Patent Office Serial Number or Patent Number and other information (hereinafter the PATENTS AND PATENT APPLICATIONS);

WHEREAS, ASSIGNEE is desirous of owning the entire right, title and interest in and to said PATENTS AND PATENT APPLICATIONS, including the right to sue for past damages.

For good and valuable consideration, the receipt of which is hereby acknowledged, and intending to be legally bound thereby, the parties hereby agree as follows:

NOW THEREFORE

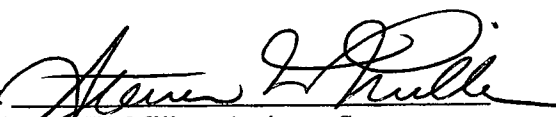
1. ASSIGNOR does hereby assign, sell, and set over to ASSIGNEE, its successors, assigns or other legal representatives, the entire right, title and interest, domestic and foreign, in and to said PATENTS AND PATENT APPLICATIONS, to have and to hold the interests herein assigned to the full ends of the terms of the PATENT AND PATENT APPLICATIONS and any and all divisions, reissues, continuations, continuations-in-part, renewals, and/or extensions thereof respectively, including the right of ASSIGNEE, its successors, assigns or other legal representatives to make applications and to receive PATENTS AND PATENT APPLICATIONS for inventions and discoveries therein in any and all foreign countries in its name, at its election as well as the right to sue for past infringement and recover any damages for same, and ASSIGNOR hereby assigns, sells and sets over to ASSIGNEE, its successors, assigns, or other legal representatives, all rights of priority in and to the PATENTS AND PATENT APPLICATIONS and inventions and discoveries therein in all countries to be held and enjoyed by the ASSIGNEE for its own use and benefit, and for the benefit of its legal representatives, successors and assigns to the full end of the terms of all of the PATENTS AND PATENT APPLICATIONS which may be granted on the inventions as fully and entirely as the same would have been held and enjoyed by the ASSIGNOR had this assignment not be made.

2. The ASSIGNOR represents and warrants that ASSIGNOR is the sole and exclusive lawful owner of all rights, title, and interest in and to the PATENTS AND PATENT APPLICATIONS; that the PATENTS AND PATENT APPLICATIONS have not been assigned or otherwise transferred, encumbered or affected by ASSIGNOR; and that the ASSIGNOR has the authority and full right to make this ASSIGNMENT.

3. The ASSIGNOR further covenants and agrees that the ASSIGNEE will, upon its request, be provided promptly with all pertinent facts and documents relating to the PATENTS AND PATENT APPLICATIONS as may be known and accessible to ASSIGNOR and will testify as to the same in an interference or litigation related thereto and will promptly execute and deliver to the ASSIGNEE or its legal representative any and all papers, instruments or affidavits that may be necessary or desirable to apply for, obtain, maintain, issue and enforce and to perfect the title to any of the PATENTS AND PATENT APPLICATIONS, divisions, reissues, continuations, continuations-in-part, renewals, and/or extensions thereof in the United States or any foreign country that may be necessary or desirable to carry out the purposes thereof.

IN WITNESS WHEREOF, the ASSIGNOR and ASSIGNEE hereto have executed this ASSIGNMENT as of the day and year above written.

THE PROCTER & GAMBLE COMPANY

By:  Dated: AUG 22, 2012
Steven W. Miller - Assistant Secretary

KELLOGG NORTH AMERICA COMPANY

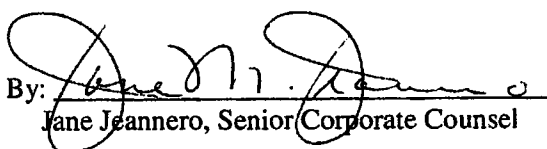
By:  Dated: August 3, 2012
Jane Jeannero, Senior Corporate Counsel

EXHIBIT A

P&G Case Number	Country Code	Status	Appl. Ser. Number	Application Date	Publication Number	Patent Number	Grant Date	Title	Expiration Date
-08331MDCCL	US	Filed	13/270660	10/11/2011	US2012/0024870A1			CONTAINER BOTTOM AND METHODS	
-08776MCL	US	Filed	13/150305	6/1/2011	2011/02/68859A1			DOUGHS CONTAINING DEHYDRATED POTATO PRODUCTS	
-08892ML	US	Filed	10/398916	3/25/2003	2003/02/3070A1			COMPOSITIONS CONTAINING SORBITAN MONOESTERS	
-09337ML	US	Filed	10/913002	6/6/2004	2005/0053715A1			RICE FLOUR COMPOSITIONS	
-09717M2L	US	Filed	11/184161	7/19/2005	2006/001393A1			LOW CARBOHYDRATE SNACK FOOD	
-09717ML	US	Filed	11/170406	6/28/2005				LOW CARBOHYDRATE SNACK FOOD	
-09744MCL	US	Filed	13/370442	2/10/2012				INK JETTING INKS FOR FOOD APPLICATION	
-09853D	US	Filed	13/333160	12/21/2011				IMAGE REGISTRATION ON EDIBLE SUBSTRATES	
-09892L	US	Filed	11/410676	4/25/2006	2006/0276532A1			INK JET PRINTING OF SNACKS WITH HIGH RELIABILITY AND IMAGE QUALITY	
-10036L	US	Filed	11/448235	6/7/2006	2006/0286271A1			RICE FLOUR COMPOSITIONS	
-10039L	US	Filed	11/448236	6/7/2006	2006/0286242A1			SWEET POTATO COMPOSITIONS	
-10284LS	US	Filed	11/650156	1/5/2007	2008/0166450A1			METHODS FOR REDUCING ASPARAGINE IN A DOUGH FOOD COMPONENT USING WATER ACTIVITY	
-10285LS	US	Filed	11/650285	1/5/2007	2008/0168452A1			METHODS FOR REDUCING ASPARAGINE IN A FOOD MATERIAL USING COOLING	
-10317L	US	Filed	11/772256	2/28/2007	2008/0206424A1			FRUIT BASED DOUGH AND FABRICATED SNACK PRODUCTS MADE THEREFROM	
-10527L	US	Filed	11/890091	8/2/2007	2008/0032006A1			LOW FAT SNACK COMPOSITIONS	
-10573L	US	Filed	11/903634	9/24/2007	2008/0075810A1			FLAVOR APPLICATION ON EDIBLE SUBSTRATES	
-10595ML	US	Filed	12/012319	2/7/2008	2008/0187642A1			NUTRITIOUS FABRICATED SNACK PRODUCTS	
-10736ML	US	Filed	12/070031	2/14/2008	2009/0213432A1			NUTRITIOUS FABRICATED SNACK PRODUCTS	
-10803L	US	Filed	12/080288	4/2/2008	2009/0285055A1			ULTRASONIC NOZZLE	
-10804L	US	Filed	12/080289	4/2/2008	2009/0285056A1			ULTRASONIC SPRAY APPARATUS TO COAT A SUBSTRATE	
-10805L	US	Filed	12/080385	4/2/2008	2009/0285052A1			METHOD OF USING AN ULTRASONIC SPRAY APPARATUS TO COAT A SUBSTRATE	
-10847ML	US	Filed	12/156076	5/29/2008	2009/0004356A1			NUTRITIOUS FABRICATED SNACK PRODUCTS	
-10878M2L	US	Filed	12/228228	8/11/2008	2009/0208607A1			NUTRITIOUS SNACK PRODUCTS	
-10878ML	US	Filed	12/228238	8/11/2008	2009/0202700A1			NUTRITIOUS SNACK PRODUCTS	
-11299L	US	Filed	12/756397	4/8/2010	US2011/0250320A1			PACKAGE HAVING INDICIA FOR CONSUMER RECALL AND EXCITEMENT	
-11405L	US	Filed	12/839583	7/20/2010	US2012/0021113A1			RICE FLOUR COMPOSITIONS	
-11783L	US	Filed	12/826738	6/30/2010	US2012/0003356A1			PROCESS FOR PRODUCING CASSAVA FLOUR	
-11784L	US	Filed	12/826741	6/30/2010	US2012/0003375A1			CASSAVA PRODUCTS	
-12181P	US	Filed	61/547194	10/14/2011				METHODS FOR FORMING COMPOSITE STRUCTURES	10/14/2012
-12182P	US	Filed	61/547203	10/14/2011				COMPOSITE CONTAINERS FOR STORING PERISHABLE PRODUCTS	10/14/2012
AA00792L	US	Filed	12/951526	11/22/2010	2011/0123679A1			METHOD AND KIT FOR FLAVORING SNACKS	
AA00793L	US	Filed	12/951460	11/22/2010	2011/0123685A1			PACKAGED FOOD PRODUCT	
AD00264FL	US	Filed	29/350920	11/25/2006				FOOD TRAY	
D-01759D2	US	Filed	29/411638	1/25/2012				PACKAGE	
D-01759D3L	US	Filed	29/417371	4/3/2012				PACKAGE	
D-01954	US	Filed	29/398988	8/22/2011				CONTAINER	
-04023RCL	US	Granted	08/164593	12/9/1993		5464643	11/7/1995	ADDITION OF MALTODEXTRIN TO FRIED SNACK DOUGH TO CONTROL ABSORPTION OF FAT	11/7/2012
-04716L	US	Granted	07/943833	9/14/1992		5366748	11/22/1994	METHOD OF PRODUCTION OF EXTRUDED CEREAL GRAIN-BASED FOOD PRODUCTS HAVING IMPROVED QUALITIES	9/14/2012
-04717L	US	Granted	07/943806	9/14/1992		5362511	11/28/1994	METHOD OF PRODUCTION OF EXTRUDED PROTEIN-CONTAINING CEREAL GRAIN-BASED FOOD PRODUCTS HAVING IMPROVED QUALITIES	9/14/2012

P&G Case Number	Country Code	Status	Appl. Ser Number	Application Date	Publication Number	Patent Number	Grant Date	Title	Expiration Date
-04982L	US	Granted	08/106838	8/16/1993			11/7/1995	PROCESS FOR MAKING REDUCED-FAT FRIED SNACKS W/LIGHTER MORE EXPANDED SNACK STRUCTURES	8/16/2013
-05698RL	US	Granted	08/022643	3/27/1996			3/18/1999	TRIGLYCERIDE-FAT FREE CORN MASA SNACK FOOD PRODUCTS	8/17/2015
-05701RL	US	Granted	08/022636	3/27/1996			7/27/1999	PROCESS FOR MAKING FAT-FREE CORN CHIPS	8/17/2015
-05928CL	US	Granted	08/943459	10/31/1997			2/8/2000	FRIED SNACK	1/16/2016
-05928CR2CL	US	Granted	09/042896	8/21/2000			8/21/2001	FRIED SNACK, FRIED SNACK DOUGH, AND PROCESS FOR MAKING THE SNACK	1/16/2016
-05928CR2L	US	Granted	09/448137	11/24/1999			10/24/2000	FRIED SNACK DOUGH COMPOSITION AND METHOD OF PREPARING A FRIED SNACK PRODUCT	1/16/2016
-05928CR2L	US	Granted	08/964533	11/5/1997			3/7/2000	FRIED SNACK	1/16/2016
-05107CL	US	Granted	08/963225	11/10/1997			7/13/1999	FRIED SNACK PIECES AND PROCESS FOR PREPARING REDUCED FAT EMULSIFIER COMPOSITIONS TO MAKE POTATO CHIPS	5/10/2016
-05108CL	US	Granted	08/963659	11/10/1997			7/27/1999	CHIPS	5/10/2016
-06163CL	US	Granted	08/986630	7/1/1997			8/13/2002	FABRICATED CHIPS DOUGH WITH WAXY RICE FLOUR FOR IMPROVED DOUGH SHEET STRENGTH TO MAKE CHIPS FRIED IN OLESTRA	5/10/2016
-06163XRL	US	Granted	09/001455	12/31/1997			5/6/2003	POTATO-BASED FABRICATED SNACKS MADE FROM CONTINUOUSLY SHEETED DOUGHS AND METHODS FOR CONTROLLING THE TEXTURE AND ORGANOLEPTICAL PROPERTIES THEREOF	5/10/2016
-06165XD11L	US	Granted	10/324866	12/19/2002	2003/0104117A1	7081266	7/25/2006	DEHYDRATED POTATO FLAKES	7/1/2017
-06165XD12CL	US	Granted	12/339140	12/19/2002	2005/0098280A1	7998522	8/16/2011	DEHYDRATED POTATO FLAKES	7/1/2017
-06165XD12L	US	Granted	11/441608	5/26/2006	2006/0216398A1	7482033	1/27/2009	DEHYDRATED POTATO FLAKES	7/1/2017
-06165XD2L	US	Granted	09/498010	2/4/2006		6177116	1/23/2001	POTATO-BASED DOUGH COMPOSITION AND CHIPS MADE THEREFROM	7/1/2017
-06165XD3L	US	Granted	09/498300	2/4/2006		6245333	5/22/2001	DEHYDRATED POTATO FLAKES	7/1/2017
-06165XD4L	US	Granted	09/625930	7/26/2000		6461663	10/8/2002	DEHYDRATED POTATO FLAKES	7/1/2017
-06165XD5L	US	Granted	09/628550	7/31/2000		6544580	4/8/2003	DEHYDRATED POTATO FLAKES	7/1/2017
-06165XD6L	US	Granted	10/323332	12/18/2002	2003/0104114A1	7080317	6/13/2006	DEHYDRATED POTATO FLAKES	7/1/2017
-06165XD8L	US	Granted	10/323547	12/18/2002	2003/0096052A1	6994880	2/7/2006	DEHYDRATED POTATO FLAKES	7/1/2017
-06165XD9L	US	Granted	10/324385	12/19/2002	2003/0104116A1	7080318	6/13/2006	DEHYDRATED POTATO FLAKES	7/1/2017
-06165XD15L	US	Granted	09/498545	2/4/2000		6312747	11/6/2001	DEHYDRATED POTATO FLAKES	7/1/2017
-06165XL	US	Granted	08/896381	7/11/1997		6066353	5/23/2000	SELECTED POTATO FLAKES AND METHOD OF MAKING SAME FOR FABRICATED POTATO CHIPS	7/1/2017
-061754RL	US	Granted	09/446547	7/27/1998		6352730	3/5/2002	INGREDIENT SUSPENSION WHICH YIELDS IMPROVED FOOD PRODUCTS	7/2/2018
-06836L	US	Granted	09/328053	9/12/1997		5921429	7/13/1999	CONTAINER FOR MULTIPLE SIDE-BY-SIDE STACKS OF FRAGILE ARTICLES	9/12/2017
-06890D2L	US	Granted	09/776809	2/5/2001		6395323	5/28/2002	LOW-FAT SNACKS HAVING IMPROVED EATING QUALITIES AND DOUGH COMPOSITIONS USED TO PREPARE LOW-FAT FABRICATED SNACKS	10/19/2018
-06890DL	US	Granted	09/776810	2/5/2001	2001/0038877A1	6436459	8/20/2002	LOW-FAT SNACKS HAVING IMPROVED EATING QUALITIES AND DOUGH COMPOSITIONS USED TO PREPARE LOW-FAT FABRICATED SNACKS	10/19/2018
-06890L	US	Granted	09/174990	10/19/1998		6228414	5/8/2001	LOW-FAT SNACKS HAVING IMPROVED EATING QUALITIES AND DOUGH COMPOSITIONS USED TO PREPARE LOW-FAT FABRICATED SNACKS	10/19/2018
-06892CL	US	Granted	09/815996	7/26/2001		6521281	2/18/2003	DOUGH COMPOSITIONS MADE WITH DEHYDRATED POTATO FLAKULES	10/19/2018
-06892L	US	Granted	09/175138	10/19/1998		6281822	9/11/2001	DOUGH COMPOSITIONS MADE WITH DEHYDRATED POTATO FLAKULES	10/19/2018
-07224MDL	US	Granted	09/760916	1/16/2001	2001/00353401A1	6352732	3/5/2002	COATED LOW-FAT AND FAT-FREE SNACK FOOD PRODUCTS AND METHOD TO PREPARE THE SAME	7/20/2019

P&G Case Number	Country Code	Status	Appin_Ser Number	Application Date	Publication Number	Patent Number	Grant Date	Title	Expiration Date
-07224ML	US	Granted	09/257000	7/20/1999		6217921	4/17/2001	COATED LOW-FAT AND FAT-FREE SNACK FOOD PRODUCTS AND METHOD TO PREPARE THE SAME	7/20/2019
-07528M2L	US	Granted	09/552952	4/20/2000		6996095	2/24/2004	METHOD FOR PREPARING DEHYDRATED PRODUCTS	4/20/2020
-07528M3L	US	Granted	09/553643	4/20/2000		6706238	3/16/2004	METHOD FOR PREPARING DEHYDRATED PRODUCTS	4/20/2020
-07528M4L	US	Granted	09/553874	4/20/2000		6899547	7/29/2003	METHOD FOR PREPARING DEHYDRATED PRODUCTS	4/20/2020
-07528M5L	US	Granted	09/553894	4/20/2000		6899580	5/10/2005	METHOD FOR PREPARING DEHYDRATED STARCH PRODUCTS	4/20/2020
-0803974L	US	Granted	05/066607	5/24/2001	2002/0022076A1	6572910	6/3/2003	PROCESS FOR MAKING TORTILLA CHIPS WITH CONTROLLED SURFACE BUBBLING	5/24/2021
-08100ML	US	Granted	09/884834	5/24/2001	2002/0022827A1	6830767	12/14/2004	METHOD FOR CONSTRAIN-FRYING SNACK PIECES HAVING INTACT SURFACE FEATURES	10/4/2022
-08177ML	US	Granted	09/806973	7/17/2001	2002/0155207A1	6808734	10/26/2004	POTATO DOUGH	6/28/2021
-08178ML	US	Granted	09/807059	7/17/2001	2002/0142085A1	6777020	8/17/2004	POTATO FLAKES	3/23/2021
-08179ML	US	Granted	09/807060	7/17/2001	2003/0028681A1	6703065	3/9/2004	FABRICATED CHIP	5/13/2021
-08258XDL	US	Granted	10/501755	7/29/2004	2005/0008749A1	7297358	11/20/2007	PROCESSES FOR MAKING DEHYDRATED STARCH INGREDIENTS	9/29/2021
-08258XL	US	Granted	09/665113	8/26/2001	2002/0061354A1	7169436	1/30/2007	EMULSIFIER SYSTEMS FOR USE IN MAKING DEHYDRATED STARCH INGREDIENTS	12/8/2022
-08331MDL	US	Granted	12/957564	12/1/2010	2011/0067362A1	8081111	11/22/2011	CONTAINER BOTTOM AND METHODS	9/8/2021
-08331MDL	US	Granted	11/702403	2/5/2007	2007/0157577A1	7866128	1/1/2011	CONTAINER BOTTOM AND METHODS	5/8/2021
-08363ML	US	Granted	10/870818	12/8/2001	2002/0125255A1	7104416	9/12/2006	SHAPED CONTAINER BOTTOM	10/16/2023
-08776ML	US	Granted	10/288171	11/5/2002	2003/0113431A1	7576889	7/12/2011	DOUGHS CONTAINING DEHYDRATED POTATO PRODUCTS	7/31/2023
-088084L	US	Granted	10/305807	11/27/2002	2003/0113420A1	7275498	10/2/2007	FLOWABLE SOLIDS DISPENSING APPARATUS AND METHOD OF USE	11/29/2022
-09043MXC2LS	US	Granted	12/390540	2/23/2009	2009/0191310A1	7867529	1/11/2011	METHOD FOR REDUCING ACRYLAMIDE IN FOODS, FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE, AND ARTICLE OF COMMERCE	9/1/2023
-09043MXC3LS	US	Granted	11/460570	3/24/2005	2005/0202163A1	7514113	4/7/2009	METHOD FOR REDUCING ACRYLAMIDE IN FOODS, FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE, AND ARTICLE OF COMMERCE	9/1/2023
-09043MXLS	US	Granted	10/606137	6/25/2003	2004/0058046A1	7524519	4/28/2009	METHOD FOR REDUCING ACRYLAMIDE IN FOODS, FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE, AND ARTICLE OF COMMERCE	12/7/2024
-09070MXLS	US	Granted	10/603973	6/25/2003	2004/0081724A1	7220440	5/22/2007	METHOD FOR REDUCING ACRYLAMIDE IN ROASTED COFFEE BEANS, ROASTED COFFEE BEANS HAVING REDUCED LEVELS OF ACRYLAMIDE, AND ARTICLE OF COMMERCE	9/1/2023
-09166L	US	Granted	10/406893	4/4/2003	2004/0195075A1	6978863	12/27/2005	CONVEYOR AND METHOD OF USING	4/4/2023
-09285LS	US	Granted	10/603278	6/25/2003	2006/0210669A1	7189422	3/13/2007	METHOD FOR REDUCTION OF ACRYLAMIDE IN COCOA PRODUCTS, COCOA PRODUCTS HAVING REDUCED LEVELS OF ACRYLAMIDE AND ARTICLES OF COMMERCE	9/1/2023
-09286LS	US	Granted	10/603279	6/25/2003	2004/0265429A1	7527815	5/5/2009	METHOD FOR REDUCING ACRYLAMIDE IN CORN-BASED FOODS, CORN-BASED FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE, AND ARTICLE OF COMMERCE	9/1/2023
-09287LS	US	Granted	10/603976	6/25/2003	2004/0265432A1	6989167	1/24/2008	METHOD FOR REDUCING ACRYLAMIDE IN FOODS COMPRISING REDUCING THE LEVEL OF REDUCING SUGARS, FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE, AND ARTICLE OF COMMERCE	9/1/2023
-09324ML	US	Granted	10/883446	7/1/2004	2005/0003086A1	7419893	9/2/2008	COMPOSITIONS CONTAINING GREEN TEA CATECHINS AND ONE OR MORE POLYVALENT MINERAL CATIONS	4/28/2026
-09326MXCL	US	Granted	12/535764	8/5/2009	2010/0028511A1	7933443	4/26/2011	IMAGE VARIETY ON EDIBLE SUBSTRATES	12/15/2027
-09326MXL	US	Granted	10/887032	7/8/2004	2005/0089612A1	7593963	9/22/2009	IMAGE VARIETY ON EDIBLE SUBSTRATES	12/15/2027
-09744ML	US	Granted	11/201522	8/11/2005	2006/0038866A1	8137721	3/20/2012	INK JETTING INKS FOR FOOD APPLICATION	6/10/2029
-09953L	US	Granted	11/398294	4/5/2006	2006/0228451A1	8167381	5/1/2012	IMAGE REGISTRATION ON EDIBLE SUBSTRATES	5/13/2030
D-00593L	US	Granted	29/095944	11/27/1998		D-56248	4/30/2002	CONTAINER	4/30/2016
D-00593ML	US	Granted	29/095943	11/27/1998		D-457428	5/27/2002	CONTAINER	5/27/2016

P&G Case Number	Country Code	Status	Appln Ser Number	Application Date	Publication Number	Patent Number	Grant Date	Title	Expiration Date
D-00668L	US	Granted	29/120587	3/22/2000		D444705	7/10/2001	CAP	7/10/2015
D-00690L	US	Granted	29/122968	5/8/2000		D452350	12/25/2001	SNACK FOOD	12/25/2015
D-00693L	US	Granted	29/125599	6/27/2000		D452152	12/18/2001	PACKAGE	12/18/2015
D-00696L	US	Granted	29/126291	7/12/2000		D445689	7/31/2001	CONTAINER	7/31/2015
D-00732L	US	Granted	29/138755	3/19/2001		D453108	12/9/2002	CONTAINER	12/9/2016
D-00853L	US	Granted	29/188417	8/18/2003		D488033	11/9/2004	SNACK CHIP	11/9/2018
D-00854L	US	Granted	29/188416	8/18/2003		D505242	5/24/2005	SNACK CHIP	5/24/2019
D-01759D	US	Granted	29/399944	8/22/2011		D655607	3/13/2012	PACKAGE	3/13/2026
D-01759L	US	Granted	29/376184	10/4/2010		D849041	11/22/2011	PACKAGE	11/22/2025
-04023	US	Inactive	07/411353	9/22/1989				ADDITION OF MALTODEXTRIN TO FRIED SNACK DOUGH TO CONTROL ABSORPTION OF FAT	
-04023R	US	Inactive	07/438275	11/16/1989				ADDITION OF MALTODEXTRIN TO FRIED SNACK DOUGH TO CONTROL ABSORPTION OF FAT	
-05349	US	Inactive	08/272168	7/8/1994				PROCESS FOR FORMING IMPROVED RIPPLED CHIP-TYPE PRODUCTS	
-05698	US	Inactive	08/473990	6/7/1995				TRIGLYCERIDE-FAT FREE CORN MASA SNACK FOOD PRODUCTS	
-05928	US	Inactive	08/586047	1/16/1996				FRIED SNACKS	
-06107	US	Inactive	08/647768	5/10/1996				PREFERRED FORMULATION TO MAKE FABRICATED POTATO CHIPS	
-06108	US	Inactive	08/647766	5/10/1996				REDUCED FAT EMULSIFIER COMPOSITIONS TO MAKE POTATO CHIPS	
-06163P	US	Inactive	60/020934	7/1/1996				FABRICATED CHIPS DOUGH WITH WAXY RICE FLOUR FOR IMPROVED	7/1/1997
-06165P	US	Inactive	60/020936	7/1/1996				DOUGH SHEET STRENGTH TO MAKE CHIPS FRIED IN OLESTRA	7/1/1997
-06165XR	US	Inactive	08/948557	10/10/1997				SELECTED POTATO FLAKES AND METHOD OF MAKING SAME FOR FABRICATED POTATO CHIPS	
-06754P	US	Inactive	60/051509	7/27/1997				INGREDIENT SUSPENSION WHICH YIELDS IMPROVED FOOD PRODUCTS	7/27/1998
-06890P	US	Inactive	60/062607	10/20/1997				LOW-FAT SNACKS HAVING IMPROVED EATING QUALITIES AND DOUGH COMPOSITIONS USED TO	10/20/1998
-06892CD	US	Inactive	10/342646	1/15/2003	2003/0138549A1			PREPARE LOW-FAT FABRICATED SNACKS	
-06892CD2	US	Inactive	10/342782	1/15/2003	2003/0138541A1			DOUGH COMPOSITIONS MADE WITH DEHYDRATED POTATO FLANULES	
-07224P	US	Inactive	60/094056	7/24/1998				DOUGH COMPOSITIONS MADE WITH DEHYDRATED POTATO FLANULES	
-07528M6	US	Inactive	06/553644	4/20/2000				COATED LOW-FAT AND FAT-FREE PRETZELS AND A METHOD FOR PREPARING THE SAME	7/24/1999
-07526P	US	Inactive	60/131047	4/26/1999				DEHYDRATED POTATO PRODUCTS	4/26/2000
-08037P	US	Inactive	60/208080	5/27/2000				METHOD FOR PREPARING DEHYDRATED PRODUCTS	5/27/2001
-08100P	US	Inactive	60/207944	5/27/2000				PROCESS FOR MAKING TORTILLA CHIPS WITH CONTROLLED SURFACE BUBBLING	5/27/2001
-08109M	US	Inactive	09/905540	7/13/2001	2002/0168453A1			METHOD FOR CONTRAIN-FRYING SNACK PIECES HAVING INTACT SURFACE FEATURES	
-08169P	US	Inactive	60/217999	7/13/2000				KIT CONTAINING A SNACK FOOD AND DIP-CONDIMENT	7/13/2001
-08176M	US	Inactive	09/906977	7/17/2001	2002/0168463A1			A SNACK PIECE AND DIP KIT	7/17/2001
-08176P	US	Inactive	60/220312	7/24/2000				DEHYDRATED POTATO PRODUCTS	7/24/2001
-08177P	US	Inactive	60/220314	7/24/2000				POTATO DOUGH	7/24/2001
-08178P	US	Inactive	60/220313	7/24/2000				POTATO FLAKES	7/24/2001
-08179P	US	Inactive	60/220316	7/24/2000				FABRICATED CHIP	7/24/2001

P&G Case Number	Country Code	Status	Appln_Ser Number	Application Date	Publication Number	Patent Number	Grant Date	Title	Expiration Date
-08258P	US	Inactive	60/235291	8/26/2000				IMPROVED POLYGLYCEROL MONOESTER EMULSIFYING SYSTEM FOR USE IN DEHYDRATED STARCH INGREDIENTS	9/26/2001
-08331M	US	Inactive	10/011112	11/13/2001	2002/0119223A1			CONTAINER BOTTOM AND METHODS	
-08331P	US	Inactive	60/248103	11/13/2000				SUBSTANTIALLY TRIANGULAR-SHAPED CONTAINER BOTTOM	11/13/2001
-08363P	US	Inactive	60/254187	12/8/2000				SHAPED CONTAINER BOTTOM	12/8/2001
-08808P	US	Inactive	60/339275	12/6/2001				FLOWABLE SOLIDS DISPENSING APPARATUS AND METHOD OF USE	12/6/2002
-09043P	US	Inactive	60/412307	9/20/2002				METHOD FOR REDUCING ACRYLAMIDE IN FOODS, FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE, AND ARTICLE OF COMMERCE	9/20/2003
-09114P	US	Inactive	60/428385	11/22/2002				METHOD FOR REDUCING ACRYLAMIDE IN FOODS, FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE, AND ARTICLE OF COMMERCE	11/22/2003
-09324MD	US	Inactive	12/167301	7/3/2008	2008/0268129A1			COMPOSITIONS CONTAINING GREEN TEA CATECHINS AND ONE OR MORE POLYVALENT MINERAL CATIONS	
-09324P	US	Inactive	60/484790	7/3/2003				COMPOSITIONS CONTAINING GREEN TEA CATECHINS AND ONE OR MORE POLYVALENT MINERAL CATIONS	7/3/2004
-09326P	US	Inactive	60/486311	7/11/2003				RICE FLOUR COMPOSITIONS	7/11/2004
-09337P	US	Inactive	60/492922	8/6/2003				LOW CARBOHYDRATE SNACK FOOD	8/6/2004
-09717P	US	Inactive	60/589125	7/19/2004				INK JETTING INKS FOR FOOD APPLICATION	7/19/2005
-09744P	US	Inactive	60/602476	8/18/2004				IMAGE REGISTRATION ON EDIBLE SUBSTRATES	8/18/2005
-09853P	US	Inactive	60/668094	4/7/2005				INK JET PRINTING OF SNACKS WITH HIGH RELIABILITY AND IMAGE QUALITY	4/7/2006
-09892P	US	Inactive	60/679348	5/11/2005				RICE FLOUR COMPOSITIONS	5/11/2006
-10036P	US	Inactive	60/687865	6/7/2005				SWEET POTATO COMPOSITIONS	6/7/2006
-10033P	US	Inactive	60/688953	6/9/2005				METHODS FOR REDUCING ASPARAGINE IN A DOUGH FOOD COMPONENT USING WATER ACTIVITY	6/9/2006
-10264P	US	Inactive	60/756509	1/5/2006				METHODS FOR REDUCING ASPARAGINE IN A FOOD MATERIAL USING COOLING	1/5/2007
-10265P	US	Inactive	60/756510	1/5/2006				FRUIT BASED DOUGH AND FABRICATED SNACK PRODUCTS MADE THEREFROM	1/5/2007
-10317P	US	Inactive	60/777485	2/28/2006				LOW FAT SNACK COMPOSITIONS	2/28/2007
-10527P	US	Inactive	60/834866	8/2/2006				FLAVOR APPLICATION ON EDIBLE SUBSTRATES	8/2/2007
-10673P	US	Inactive	60/846443	9/22/2006				NUTRITIOUS FABRICATED SNACK PRODUCTS	9/22/2007
-10685P	US	Inactive	60/898774	2/1/2007				NUTRITIOUS FABRICATED SNACK PRODUCTS	2/1/2008
-10738P	US	Inactive	60/904690	3/2/2007				ULTRASONIC NOZZLE	3/2/2008
-10803P	US	Inactive	60/926870	4/30/2007				ULTRASONIC SPRAY DEVICE TO COAT A SUBSTRATE	4/30/2008
-10804P	US	Inactive	60/926892	4/30/2007				METHOD OF USING AN ULTRASONIC SPRAY APPARATUS TO COAT A SUBSTRATE	4/30/2008
-10805P	US	Inactive	60/926891	4/30/2007				NUTRITIOUS FABRICATED SNACK PRODUCTS	4/30/2008
-10847P	US	Inactive	60/937151	6/26/2007				NUTRITIOUS SNACK PRODUCTS	6/26/2008
-10878P	US	Inactive	60/965064	8/16/2007				PACKAGE HAVING INDICIA FOR CONSUMER EDUCATION AND EXCITEMENT	8/16/2008
-11259P	US	Inactive	61/169023	4/14/2009				RICE FLOUR COMPOSITIONS	4/14/2010
-11405P	US	Inactive	61/228222	7/24/2009				CONTAINER	7/24/2010
CM00367	US	Inactive	29/097654	12/11/1998				HERMETICALLY CLOSED CONTAINER AND PROCESS FOR ITS MANUFACTURE	
CM02582	US	Inactive	SEE CM2582C					HERMETICALLY CLOSED CONTAINER AND PROCESS FOR ITS MANUFACTURE	
CM02582C	US	Inactive	10/731338	12/9/2003	2004/0142133A1			HERMETICALLY CLOSED CONTAINER AND PROCESS FOR ITS MANUFACTURE	
CM02582CR	US	Inactive	11/268942	11/8/2005	2006/0057315A1			HERMETICALLY CLOSED CONTAINER AND PROCESS FOR ITS MANUFACTURE	

P&G Case Number	Country Code	Status	Appln_Ser Number	Application Date	Publication Number	Patent Number	Grant Date	Title	Expiration Date
D-00618	US	Inactive	29/099472	1/21/1999				CONTAINER	
D-00811	US	Inactive	29/169945	10/28/2002				TRANSPARENT SNACK PACKAGE	
D-01373	US	Inactive	29/508514	8/20/2008				SNACK CRISP PACKAGE	
D-01489	US	Inactive	29/333329	4/14/2008				SNACK CRISP	