

**1 - Intl. Publication Number:** Year of Publication and Serial Number

**2 - Publication Date:** When the patent was first officially granted

**3 - IPC Code:** Classifies patent based on main area of technology

**4 - Application Info:** Date applies to initial of the application

**5 - Priority Data:** Date when Inventor/Applicant filed with their National Patent Office: LDPA

**6 - Applicant:** Sponsor of the original patent application

**7 - Inventors:** Credited with invention of the actual technology

**8 - Designated States:** Countries where the approved patent is recognized

**9 - Abstract:** Brief description of the technology and unique features

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization  
International Bureau



**2** (43) International Publication Date  
4 October 2001 (04.10.2001)

**1** (10) International Publication Number  
**WO 01/72148 A1**

PCT

**3** (1) International Patent Classification<sup>7</sup>: **A23L 1/40**,  
A23P 1/02, 1/12, A23L 1/39

**4** (1) International Application Number: PCT/EP01/02724

(22) International Filing Date: 12 March 2001 (12.03.2001)

(25) Filing Language: English

(26) Publication Language: English

**5** (30) Priority Data:  
00106664.6 29 March 2000 (29.03.2000) EP

**6** (1) Applicant (for all designated States except US): **SOCIETE DES PRODUITS NESTLE S.A.** [CH/CH]; P.O. Box 353, CH-1800 Vevey (CH).

**7** (72) Inventors; and  
(75) Inventors/Applicants (for US only): **MAHE, Yannick** [FR/CH]; Schlosserstrasse 11, CH-8400 Winterthur (CH). **ISLER, Ernst** [CH/CH]; Langenmattstrasse 6, CH-8552 Felben-Wellhausen (CH). **FROELICH, Markus** [CH/CH]; Altwiesenstrasse 270, CH-8051 Zurich (CH).

(74) Agent: **WAVRE, Claude-Alain**; Avenue Nestlé 55, CH-1800 Vevey (CH).

**9** Title: **COOKING AID**

(57) **Abstract:** Cooking aid composed of an envelope based on fat which is solid at room temperature and a fluid or pasty flavouring filling. The envelope of the product according to the invention melts rapidly upon contact with hot food or in a frying pan and possesses good mechanical resistance to handling at room temperature. The envelope comprises of the order of 40 to 100 % of fat and from 0 to 60 % of filling additives of the polysaccharide, protein or fibre type or a mixture thereof. The aqueous and/or fatty filling of the product according to the invention has a viscosity which is in the range between liquid honey and a pasty spread. Process for the manufacture of such a cooking aid.

**8** Designated States (*national*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW.

(84) Designated States (*regional*): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).

**Published:**

- with international search report
- before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

## Tips and Guidelines

**1. Prior Art** must be created before the Latest Date for Prior Art

**2. Find phrases** from Claims to guide searches

**3. Use the IPC Code** to find similar technology

**4. Compare phrases** to patents related through Priority Data

**5. Take note** of anything that is unique or unfamiliar

**6. Pay attention to inventors** who have published other related pieces of prior art