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**PATENTES EXTRANJERAS****Número de solicitud:** US20015324A**Fecha de solicitud:** 2001-12-07**Título:****Solicitante:****Abstract:****Número de solicitud:** JP1987207792A**Fecha de solicitud:** 1987-08-21**Título:** AML-I SUBSTANCE**Solicitante:****Abstract:** NEW MATERIAL: AML-I substance. Appearance; white powder; mass spectrum: m/Z 546.4912; molecular formula: C<sub>35</sub>H<sub>62</sub>O<sub>40</sub>. U SE: Agricultural chemical.**PREPARATION:** Leaves of *Annoa muricata* which is a plant of Indonesia growth are extracted with 80% methanol and the extract is concentrated. Then the resultant water soluble residue is extracted with n-hexane and the extract is treated twice by a silica gel column chromatography. Then the resultant active fraction is treated with a thin-layer chromatography prepared using silica gel plate and further successively treated with absorption chromatography and high speed liquid chromatography. Finery, the resultant active fraction is collected and methanol is added thereto and the mixture is cooled to precipitate the aimed product. COPYRIGHT: (C) 1989, JPO&Japio**Número de solicitud:** BRPI800944A**Fecha de solicitud:** 2008-02-22**Título:** método para obtenção de amêndoas de cacau (*treobroma cacao* L.) e massa de cacau torrado ("liquors"), para fazer chocolate, com sabor diversificado através da adição de ingredientes aromáticos à polpa do cacau antes ou durante o processo de fermentação de**Solicitante:****Abstract:** E massa de cacau torrado ("liquors"), para fazer chocolate, com sabor diversificado através da adição de ingredientes aromáticos à polpa do cacau antes ou durante o processo de fermentação de sementes frescas de cacau. Esta invenção relacione-se a um método de obtenção de amêndoas de cacau, massa de cacau torrado, chocolates e outros produtos alimentícios derivados de sementes de cacau fermentadas e secas com um perfil aromático alterado através da adição de compostos ou produtos aromáticos na polpa de cacau antes ou durante o processo de fermentação de sementes frescas de cacau. Os compostos ou produtos aromáticos adicionados às sementes de cacau antes ou durante o processo de fermentação incluem entre outras partes vegetativas das plantas, sementes frescas com polpas aromáticas e polpas de sementes aromáticas frescas, liofilizadas, concentradas ou congeladas. O objetivo é obter produtos comestíveis de qualidades aromáticas diversificadas a base de sementes de cacau fermentadas e secas.**Número de solicitud:** DE202011004350U**Fecha de solicitud:** 2011-03-24**Título:** Monofruchtsaft mit verbesserter Geschmacksintensität

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**Solicitante:****Abstract:****Número de solicitud:** AU2006261693A**Fecha de solicitud:** 2006-06-27**Título:** Flavored fruit segments and methods of making the same**Solicitante:****Abstract:** Absrac: Cmpoitinsmetodsandkit fo flvorng awcuFor wo-tutcod en or abbtreviosdefer tlotheo"Gid-d are an automated system, business methods, and a process for manufacturing raw, cut or uncut, flavored fruit segments or fruit.**Número de solicitud:** AU2002322182A**Fecha de solicitud:** 2002-08-24**Título:** Composition for detection and/or treatment of lesions & tumors**Solicitante:****Abstract:** A composition capable of detection and/or treatment of cancers; the composition including zinc ions in solution, capable of dissociation from a zinc compound; an acid capable of maintaining a predetermined level of disassociated zinc ions; and at least one carrier substance; wherein the composition has a predetermined pH within the range of 0.1-6.**Número de solicitud:** ARP20080104538A**Fecha de solicitud:** 2008-10-17**Título:** COMPOSICIONES HERBARIAS Y METODOS PARA EL TRATAMIENTO DE ENFERMEDADES HEPATICAS Y METODOS DE OBTENCION**Solicitante:****Abstract:** Composiciones de hierbas para tratar desordenes hepáticos que comprenden al menos una especie de los generos de plantas Cordia, Annona o Curcuma, o combinaciones de las mismas, o extractos hidroalcoholicos de las mismas. Reivindicacion 5: La composicion de hierbas de la reivindicacion 1 incluyendo flores de Cordia lutea, hojas de Annona muricata y raices de Curcuma longa.**Número de solicitud:** US14090985A**Fecha de solicitud:** 2013-11-26**Título:** SNACK SYSTEM, INCLUDING INTERIOR FILING OF INGREDIENT, OUTER COATING OF INGREDIENT, ADDITION OF INGREDIENT, AND FORMATION OF SNACK ROLL**Solicitante:****Abstract:** A novel snack system is created in various form, variety, and with various ingredient. The snack system is created being a snack, with at least one ingredient, and at least one texture. The category of snack includes cheese, powdery candy, soft candy, creamy candy, gummy candy, hard candy, liquid candy, fudge candy, chocolate, ice cream, ice milk, sherbet, gelato, yogurt, sorbet, tofu, jelly, pudding, chewing gum, roll, pie, biscuit, cookie, donut, pastry, cake, pancake, crepe, waffle, bread, tortilla, and taco. The snack can be served at room temperature, cold from refrigerator, warm, hot, and reheated. The snack is in form selected from group consisting of interior filing of ingredient, outer coating of ingredient, and formation of snack roll. The snack is also created with addition of various ingredients. The

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snack is created with at least one ingredient selected from group consisting of flavoring ingredient, nutritional ingredient, health ingredient, and other ingredient.

**Número de solicitud:** US14090436A

**Fecha de solicitud:** 2013-11-26

**Título:** BEVERAGE SYSTEM, INCLUDING BUBBLE BEVERAGE, INSTANT BEVERAGE, BEVERAGE WITH DISSOLVED GAS, AND BEVERAGE WITH INGREDIENT

**Solicitante:**

**Abstract:** A beverage system is created having beverage, with at least one liquid. The beverage is created in a variety, including tea drink, coffee drink, milk drink, yogurt drink, malted drink, roasted cereal grain beverage, roasted nut and seed beverage, roasted bean beverage, distilled water, mineral water, sports drink, fruit juice, vegetable juice, fruit drink, vegetable drink, fruit skin drink, vegetable skin drink, plant drink, soft drink, alcoholic drink, and soup drink. The beverage is also created with or without addition of ingredient, including flavoring ingredient, nutritional ingredient, health ingredient, and other ingredient. The beverage can be served as hot drink, cold drink, cold drink with ice, and warm drink. The beverage can be caffeinated, or non caffeinated; and diet or non diet. The liquid includes water, oil, and alcohol. The beverage system is created in various form, including bubble beverage, instant beverage, and beverage with dissolved gas.

**Número de solicitud:** US14090891A

**Fecha de solicitud:** 2013-11-26

**Título:** SAUCES, SPREADS, COOKING OILS, AND COOKING FATS MADE FROM VARIOUS INGREDIENTS

**Solicitante:**

**Abstract:** Sauces, spreads, cooking oils, and cooking fats are created from a wide range of various ingredients. Sauces, spreads, cooking oils, and cooking fats having at least one ingredient, with at least one flavoring, and at least one texture. At least one ingredient is selected from group including of at least one flavoring ingredient, at least one nutritional ingredient, at least one health ingredient, and at least one other ingredient. At least one ingredient is also created as small spherical balls as mixed in. Sauces can be served as appetizer and snack. And served as baby food, for children with less teeth, for old people, and for sick people. Sauces, spreads, cooking oils, and cooking fats are used for food preparation and food flavoring, including condiment and salad dressing. And used in manner selected from group consisting of room temperature, cold, warm, and hot.

**Número de solicitud:** ES201030201A

**Fecha de solicitud:** 2010-02-12

**Título:** PROCEDIMIENTO PARA LA OBTENCION DE ZUMOS PASTEURIZADOS POR HOMOGENIZACION A ALTA PRESION.

**Solicitante:**

**Abstract:** La presente invención se refiere a un procedimiento para la obtención de zumos pasteurizados por homogenización a altas presiones, entre 80 y 180 MPa, temperaturas de alimentación al homogenizador entre 10 Y 40°C, y tiempos de retención de 5 a 30 segundos antes del enfriamiento.

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**Número de solicitud:** CO200135948A**Fecha de solicitud:** 2001-05-08**Título:** PROCESO PARA LA PROPAGACION CLONAL IN VITRO DE PLANTAS DE GUANABANO (ANNONA MURICATA L.), EMPLEANDO LA MICROINYECCION CICLICA**Solicitante:****Abstract:****Número de solicitud:** BRPI621953A**Fecha de solicitud:** 2006-10-16**Título:** método para a produção de uma composição sólida e seca, composição sólida, seca e eficaz no controle biológico de colletotrichum gloeosporioides, método para o controle biológico da enfermidade causada por colletotrichum gloeosporioides e método para redu**Solicitante:****Abstract:****Número de solicitud:** US13112501A**Fecha de solicitud:** 2011-05-20**Título:** MALIGNANT NEOPLASM TREATMENT PROTOCOL**Solicitante:****Abstract:** Methods, compositions, and strategies for the treatment of malignant neoplasms are presented herein. The treatment modalities are directed towards exploiting characteristics of cancer cells as well as correcting defective biochemical pathways and systems in the body.**Número de solicitud:** NZ564564A**Fecha de solicitud:** 2006-06-01**Título:** Acid-thickened food compositions and products**Solicitante:****Abstract:** Disclosed is a food composition comprising sweetened condensed milk or evaporated milk, flavouring other than lemon or lime, and a sufficient amount of one or more edible acids that thicken the sweetened condensed milk or evaporated milk, said food composition having a pH of from about 3.2 to about 4.7 and a viscosity of greater than 50,000 centipoise. Also disclosed are pies, custard, and puddings containing the above food product.**Número de solicitud:** DE59204605A**Fecha de solicitud:** 1992-05-29**Título:** Mit Mineralstoffen und Vitaminen angereicherte Fruchtgetränke und Frucht-Gemüsegetränke.**Solicitante:****Abstract:****Número de solicitud:** GB20125516A**Fecha de solicitud:** 2012-03-29**Título:** Modification of the aromatic traits of green coffee beans and of coffee beverages obtained with such treated beans

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**Solicitante:**

**Abstract:** A process for the modification of green coffee beans in order to modify the aromatic profile of green coffee beans comprises immersing green coffee beans in a fluid, wherein the fluid contains at least one flavour-modifying agent. The fluid may be a gas or liquid, but is preferably an aqueous solution. The flavour-modifying agent may be a sugar, an aromatic compound or a mixture of both. In preferred embodiments the flavour-modifying agent is selected from graviola (*Annona muricata*), cocoa (*Theobroma cacao*) or cupuacu (*Theobroma grandiflorum*) or ginger root extract. Preferably after immersing with fluid, the green coffee beans are dried, roasted and ground.

**Número de solicitud:** GB20125516A**Fecha de solicitud:** 2012-03-29**Título:** Modifying the aroma of green coffee beans | Modification of the aromatic traits of green coffee beans and of coffee beverages obtained with such treated beans**Solicitante:**

**Abstract:** Abstract Title: Modifying the aroma of green coffee beans A process for the modification of green coffee beans in order to modify the aromatic profile of green coffee beans comprises immersing green coffee beans in a fluid, wherein the fluid contains at least one flavour-modifying agent. The fluid may be a gas or liquid, but is preferably an aqueous solution. The flavour-modifying agent may be a sugar, an aromatic compound or a mixture of both. In preferred embodiments the flavour-modifying agent is selected from graviola (*Annona muricata*), cocoa (*Theobroma cacao*) or cupuacu (*Theobroma grandiflorum*) or ginger root extract. Preferably after immersing with fluid, the green coffee beans are dried, roasted and ground.

**Número de solicitud:** FR20123276A**Fecha de solicitud:** 2012-12-03**Título:** Composition, useful for inhibiting pain, inflammation and irritation in throat and larynx, depression, respiratory allergies, and contraction of smooth muscles, comprises extract of *Meiocarpidium lepidotum* | COMPOSITION PHARMACEUTIQUE OU DIETETIQUE POUR I**Solicitante:**

**Abstract:** Composition comprises an extract of *Meiocarpidium lepidotum*. **ACTIVITY:** Antiinflammatory; Antidepressant; Antiallergic; Muscle relaxant; Antitussive; Muscular-Gen.; Analgesic. **MECHANISM OF ACTION:** None given.

**Número de solicitud:** BRPI401062A**Fecha de solicitud:** 2004-01-22**Título:** Complemento alimentar para auxiliar no tratamento e controle de vitiligo**Solicitante:**

**Abstract:** A presente formula vem para exercer a função de coadjuvante no tratamento e controle de vitiligo, e é constituída pelos elementos a seguir: de 5 a 10% de *anchietea salutaris*, mais popularmente conhecida como cipó suma ou suma roxa. De 20 a 30% de *solanum paniculatum*, popularmente conhecida como jurubeba. De 10 a 15% de *anona muricata*, a popular graviola. De 5 a 10 % de *xanthoxylum tingoassuiba*, conhecida popularmente como mama cadela. De 10 a 20 % de *echinodorus macrophyllus* (kunt) michele, o popular chapéu de couro. De 10 a 20% de *peitodon radicans*, *clinopodium repens*, *stemodia viscosa*; as três se referem a uma só planta, conhecida em alguns estados como erva de são João, ou paracari. De 5 a 10 % de *cecropia peitata/cecropia palmata*, a popular umbaúba, o mesmo que embaúba.

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De 5 a 10 % de calendula officinalis, a conhecida malmequer, ou calêndula. De 5 a 10 % de arctium lappa, popularmente conhecida como bardana.

**Número de solicitud:** NL2004543A

**Fecha de solicitud:** 2010-04-13

**Título:** PROBIOTICS-CONTAINING LIQUID FRUIT PRODUCTS

**Solicitante:**

**Abstract:**

**Número de solicitud:** WO2007MX130A

**Fecha de solicitud:** 2007-11-01

**Título:** NOVEL METHOD FOR PREPARING AND STABILISING A NUTRITIOUS AMARANTH PRODUCT | NUEVO PROCESO DE ELABORACIÓN Y ESTABILIZACIÓN DE UN PRODUCTO NUTRITIVO DE AMARANTO | NOUVEAU PROCÉDÉ D'ÉLABORATION ET DE STABILISATION D'UN PRODUIT NUTRITIF À BASE D'AMARANTE

**Solicitante:**

**Abstract:** The invention relates to a novel method for preparing an amaranth drink or amaranth milk from whole amaranth grain. The resulting amaranth drink has improved properties compared with those of the prior art. In addition, the resulting drink has a similar appearance to cow's milk and improved organoleptic and palatability properties, as well as a greater nutritional and caloric value. The invention also relates to nutraceutical compositions and to the use thereof in people who are healthy or suffering from any metabolic disorder.

**Número de solicitud:** US2009425574A

**Fecha de solicitud:** 2009-04-17

**Título:** Therapeutic formulation

**Solicitante:**

**Abstract:** The invention provides compositions and formulations comprising catechol and/or acetogenins and various combinations thereof; including various combinations with other ingredients including botanical preparations containing acetogenin, an extract of green tea or a therapeutically active flavanoid contained in green tea; and one or more quinones. The invention includes a pharmaceutical composition including a salt of rhodizonic acid, an OH anion-generating base, a non-toxic acid, a quinone, a salt-containing sulfite, catechol and optionally, an acetogenin and an extract of green tea. The compositions and formulations demonstrate positive effects against a broad variety of cancer, autoimmune diseases, viruses and provides antioxidant protection against peroxy hydrophilic, peroxy lipophilic, hydroxyl, peroxy nitrite and super oxide radicals. The compositions and formulations can be used for nutritional and nutraceutical uses, and used as dietary supplements.

**Número de solicitud:** DE102010001996A

**Fecha de solicitud:** 2010-02-16

**Título:** Cosmetic composition, useful for treating keratin fibers, preferably human hair, comprises an extract made from a super fruit in a cosmetic carrier | Haarbehandlungsmittel mit einem Extrakt aus Superfrüchten

**Solicitante:**

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**Abstract:** Cosmetic composition comprises at least one extract made from at least one super fruit in a cosmetic carrier. An independent claim is also included for treating the keratin fibers, comprising applying the cosmetic composition to the keratin fibers and rinsing again after a reaction time of few seconds up to 45 minutes.

**Número de solicitud:** CN200910109376A

**Fecha de solicitud:** 2009-08-21

**Título:** Plant antiscolic and preparation method thereof | Plants parasiticide and preparation method thereof

**Solicitante:**

**Abstract:** The invention refers to plants parasiticide and preparation method thereof, aiming at removing pests while protecting environment; the parasiticide for plants of the invention is obtained by the following method: boiling 300 g of peel of soapberry into 6 L of water for 60 min; cooling and filtering or filtering and cooling; agitating in a stirrer; agitating at 7,000 rpm at first; adding 2,000 g of Neem tree oil and agitating for 30 min; agitating at 12,000 rpm for 15 min to emulsify to obtain Neem tree oil emulsion plants parasiticide; the invention, compared with the existing technology, uses plants to expel pests to promote sound growth of plants, which is prepared by 100% of pure natural material without pollution and side effects on environment; in addition, it can reduce farm chemical dose to expel pests and help plants to grow healthily, which can save cost and reduce labour intensity as well.

**Número de solicitud:** DE2842820A

**Fecha de solicitud:** 1978-09-30

**Título:** FRUCHTMISCHUNG

**Solicitante:**

**Abstract:**

**Número de solicitud:** KR2008130208A

**Fecha de solicitud:** 2008-12-19

**Título:** COMPOSITION FOR WHITENING CONTAINING EXTRACT OF ANNONA MURICATA AS AN ACTIVE INGREDIENT | COMPOSITION FOR WHITENING CONTAINING ANNONA MURICATA EXTRACTS | The composition for whitening containing department navar or extracts as an active ingredient.

**Solicitante:**

**Abstract:** PURPOSE: A composition for whitening containing Annona muricata extracts is provided to suppress melanogenesis of the melanogenesis cell line and to ensure whitening effect. CONSTITUTION: A composition for whitening contains Annona muricata extracts as active ingredient. The Annona muricata extracts is obtained using water, C1~C4 lower alcohol, or their mixture. The lower alcohol is ethanol or methanol. A manufacturing method of the Annona muricata extracts comprises: a step of pulverizing dried Annona muricata and dipping in extraction solvent; a step of cooling the extract and filtering; and a step of concentrating and drying. COPYRIGHT KIPO 2010 The invention relates to the composition for whitening containing the department navar (Annona muricata) or the extracts as an active ingredient. And the department navar or the extracts which more specifically has the water, and the alcohol or their mixture as solvent and is extracted hinders the melanogenesis of the melanogenesis cell strain and the tyrosinase enzyme activity is hindered and the whitening effect is shown. And the extracts can be used as the composition for skin whitening, and the cosmetic composition or the health food since there are nearly no cytotoxin and antioxidant activity. Keywords The department navar, or the melanin, whiter, cosmetic composition, health food.

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**Número de solicitud:** BRPI1106705A**Fecha de solicitud:** 2011-11-04**Título:** bebida Láctea a base de frutos amazônicos e processo de produÇço de bebida Láctea**Solicitante:****Abstract:****Número de solicitud:** MX201114013A**Fecha de solicitud:** 2011-12-16**Título:** FRACTION ENRICHED WITH ACETOGENINS OF ANNONA SPP AND USE THEREOF AS ANTIBACTERIAL AND INHIBITOR OF THE SPORE GERMINATION. FRACCION ENRIQUECIDA CON ACETOGENINAS DE ANNONA SPP Y SU USO COMO ANTIBACTERIANO E INHIBIDOR DE LA GERMINACION DE ESPORAS**Solicitante:**

**Abstract:** Scientific evidence indicates that the compounds present in the fruit have anticarcinogenic, antimicrobial and antiparasitic properties; as well as hypotensive, vasodilator and cardiogenic properties. With regard to the characterization of the antibacterial capacity of the extract, the chemical nature of the compounds is unknown as well as the effective concentrations and the action mechanism through which said activity is presented. Therefore, the present invention was intended to perform the selective isolation so as to obtain acetogenin-enriched fractions from the guanabana pulp for detecting, measuring and assessing the specific antibacterial properties of the same against the growth of vegetative cells, native spores, and heat-treated spores. Effective concentrations were also reported in the present invention, these may show the novel use thereof as antibacterial agents in the food, pharmaceutical and cosmetic industry.

**Número de solicitud:** MX201214817A**Fecha de solicitud:** 2012-12-14**Título:** EXTRACTS OF GUANABANA (ANNONA SPP) WITH A HIGH CONTENT OF ACETOGENINS AND THE USE OF THE OBTAINED EXTRACT IN ANTIPLATELET COMPOSITIONS. | EXTRACTOS DE GUANABANA (ANONNA SPP) CON ALTO CONTENIDO DE ACETOGENINAS Y SU USO EN COMPOSICIONES ANTIAGREGANTES PLAQU**Solicitante:**

**Abstract:** Scientific evidence indicates that the compounds present in the fruits of the Annona genus plants have anticarcinogenic, antitumor, antimicrobial and antiparasitic properties; as well as hypotensive (decrease in the blood pressure), vasodilator and cardiogenic (tones, balance and strengthens the heart) properties. These last three bioactivities are related to the cardiovascular health, the responsible molecules being unknown, as well as the therapeutic doses. The purpose of the invention is to extract and identify the fractions obtained from the guanabana pulp, guided by the group of mixtures that are focused on the bioactivity level of the fractions in order to detect, measure and evaluate the antiplatelet properties thereof, also reporting the effective doses and possible action mechanisms that mediate this novel effect. This invention is attractive due to the fact that the current drugs used for avoiding the platelet aggregation present more side effects than benefits at short and long terms; thus an enriched fraction of a natural source, offers important advantages over the effects of commercial drugs, in addition, said enriched fraction represents a good candidate to be used as active ingredient of food supplements which would offer improvements to patients suffering artery damage caused by blood clots.



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**Número de solicitud:** FR201052630A**Fecha de solicitud:** 2010-04-07**Título:** PREPARATION INSECTICIDE, INSECTIFUGE, OVICIDE, LARVICIDE, NYMPHICID**Solicitante:****Abstract:****Número de solicitud:** AU2008318817A**Fecha de solicitud:** 2008-10-29**Título:** Mitigation of animal and plant diseases using bioavailable minerals**Solicitante:****Abstract:** A composition is able to treat plant and animal diseases and includes a therapeutically effective amount of an encapsulated ionic mineral complex and a pharmaceutically acceptable carrier. The composition may also include other inert ingredients, botanical extracts and vitamin and mineral supplements.**Número de solicitud:** DE3005104A**Fecha de solicitud:** 1980-02-12**Título:** VERFAHREN ZUR HERSTELLUNG EINES NAHRUNGSMITTELS, DESSEN HAUPTBESTANDTEILE GETROCKNETE OBST- BZW. ZUCKERBANANEN SIND**Solicitante:****Abstract:****Número de solicitud:** AU2006344708A**Fecha de solicitud:** 2006-07-10**Título:** Polymer coatings containing phytochemical agents and methods for making and using same**Solicitante:****Abstract:** This invention relates to polymer coatings; UHMW polyethylene, VHMW polyethylene and latex compounds incorporating biocidal phytochemical agents. The present invention provides polyethylene compositions and latex compounds which may comprise at least one environmentally benign phytochemicals suitable for use in preventing the colonization of a treated surface by a variety of biological species. The compositions of the invention may further comprise control release agents such as, for example, micro encapsulation of the phytochemicals to maintain sustained and prolonged release of the biocidal agents at the treated surface. 0 29**Número de solicitud:** WO2006US29150A**Fecha de solicitud:** 2006-07-28**Título:** FILTER MATERIALS WITH BIOCIDAL PHYTOCHEMICAL AGENTS | MATERIAUX FILTRANTS AVEC AGENTS PHYTOCHIMIQUES BIOCIDES**Solicitante:****Abstract:** This invention relates to filter membranes or coatings incorporating environmentally benign biocidal phytochemical compositions that can prevent or reduce fouling caused by microbial biofilms, bacteria, algae, fungi, or other unwanted fouling organisms. The invention particularly provides a phytochemical composition encompassing grapefruit seed extract, pomegranate extract, capsaicin and menthol. The phytochemical compositions may directly

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inhibit the growth of an invasive organism or inhibit the establishment of a biofilm substrate. Additional phytochemicals may also be used. The phytochemical compositions may be incorporated directly into the filter material, microencapsulated or be applied within a coating layer on an underlying porous filtration substrate.

**Número de solicitud:** BRPI904745A**Fecha de solicitud:** 2009-11-30**Título:** edulcorante aplicado em compostos de polpa e/ou pedaços de frutas, para mistura com bebida alcoólica e demais ingredientes, em sistema de preparo de caipirinha e de bebidas similares light e/ou diet**Solicitante:****Abstract:****Número de solicitud:** US2009573012A**Fecha de solicitud:** 2009-10-02**Título:** Nutritional supplement for the prevention of cardiovascular disease, alzheimer's disease, diabetes, and regulation and reduction of blood sugar and insulin resistance**Solicitante:****Abstract:** A synergistic mixture (which may be utilized as a food or a drink or a supplement or a drug or a cosmetic or a hygienic product) that is formulated and is capable of improving a person's well being, lowering the risks of cardiovascular and/or Alzheimer's diseases and/or lowering blood sugar using natural and synthetic ingredients. Numerous ratios may be formulated for aroma, color, flavor, flow (viscosity), taste and uniformity. Moreover, ingredients for sugar substitutes, natural preservatives, nano-dispersion, nano-emulsion, nano-encapsulation of ingredients and apparatus for personalized nutrition are also described herein.**Número de solicitud:** DE102008021586A**Fecha de solicitud:** 2008-04-30**Título:** Dietary composition, useful for producing sports energy drink, comprises roasted coffee component, food component comprising e.g. carbohydrates and chlorogenic acid, vasoactive component, amino acid component and fruit component | Nahrungszusammensetzung**Solicitante:****Abstract:** Dietary composition comprises: roasted coffee components; food components comprising carbohydrates, chlorogenic acid and organic carboxylic acids providing at least 3 mmol/l of arginine under the condition that when carbohydrates, chlorogenic acid and organic acids are the ingredients, the amount of arginine is greater than that of the food component; vasoactive components; amino acid components; and fruit components, where the preparation of dietary composition comprises mixing the above components and adjusting the pH to less than 7.**Número de solicitud:** DE202008005965U**Fecha de solicitud:** 2008-04-30**Título:** Nahrungszusammensetzung**Solicitante:****Abstract:****Número de solicitud:** DE202008004253U

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**Fecha de solicitud:** 2008-03-28**Título:** Fermentiertes Kaffeegetränk mit Arginin**Solicitante:****Abstract:****Número de solicitud:** CN201310197299A**Fecha de solicitud:** 2013-05-24**Título:** Method for preparing anomuricin A | A kind of acanthospermum fruit broadcast litchi element A for preparing method**Solicitante:**

**Abstract:** The invention claims a kind of high efficiency, low pollution of tomato fruit litchi A and preparation method thereof. Method is as follows: (1) taking acanthospermum fruit litchi multicast leaf coarse powder, adding methanol or ethanol to heat to 60 °C degrees centigrade to -80 degrees centigrade, soaking for 2-4 h, filtering, decompressing the filtrate and recovering to obtain extract, (2) mixing the extract to pass through the macro-porous adsorption resin column, and then eluting with water and ethanol, to obtain concentrated solution, (3) the concentrated solution to a certain amount of reverse-phase C18 chromatographic column, methanol or chloroform-methanol as the mobile phase, gradient elution, collecting component, rotating, evaporating, concentrating the eluent to obtain acanthospermum fruit litchi broadcast A uses ethyl acetate is dissolved by the methanol, (4) piercing the fruit litchi broadcast A crude crystal with heptane-acetone recrystallization, freezing and drying to obtain the high purity acanthospermum fruit litchi broadcast element. Using the method for preparing acanthospermum fruit litchi broadcast element A, the operation is simple, the obtained product has high purity, and it is easy for industrial amplification.

**Número de solicitud:** JP200746739A**Fecha de solicitud:** 2007-02-27**Título:** METHOD FOR PRODUCING FERMENTED SOYBEANS, AND FERMENTED

SOYBEANS | The manufacturing method of natto (fermented soybeans), and natto (fermented soybeans)

**Solicitante:**

**Abstract:** PROBLEM TO BE SOLVED: To provide a method for producing fermented soybeans, improving the deliciousness of fermented soybeans without spoiling their original flavor and reducing bad smell peculiar to fermented soybeans, and to provide fermented soybeans. SOLUTION: This method comprises adding to a fermented soybean raw material, a cultured product which is obtained by using and fermenting a raw material medium containing at least saccharide, fruits and cereals, and/or its processed product, and fermenting the product with Bacillus natto. COPYRIGHT: (C) 2008, JPO&INPIT SUBJECT of the Invention The manufacturing method of natto (fermented soybeans) and natto (fermented soybeans) which can improve the umami|savory taste, without impairing the original flavor of natto (fermented soybeans), and can reduce an odor still more nearly distinctive to natto (fermented soybeans) are provided. PROBLEM to be solved The culture obtained by fermenting saccharides, fruits, and a grains using the raw material culture medium contained at least and/or its processed material are added to a natto (fermented soybeans) raw material, Fermentation by a Bacillus natto is performed and natto (fermented soybeans) is obtained. SELECTED DRAWINGS Absence

**Número de solicitud:** WO2012US28112A**Fecha de solicitud:** 2012-03-07

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Diciembre 2014

**Título:** TREATMENT FOR PANCREATIC ADENOCARCINOMA AND OTHER CANCERS OF EPITHELIAL ORIGIN  
| TRAITEMENT DE L'ADÉNOCARCINOME PANCRÉATIQUE ET D'AUTRES CANCERS D'ORIGINE ÉPITHÉLIALE

**Solicitante:**

**Abstract:** The present invention is directed to compositions and methods for the treatment of pancreatic cancer. Compositions comprising a plurality of nutraceutical and non-chemotherapeutic drug components directed to addressing cancer-supportive processes in a patient are disclosed.

**Número de solicitud:** JP198046187A

**Fecha de solicitud:** 1980-04-10

**Título:** PREPARATION OF CRUDE EXTRACT CONTAINING CARDIAC ACTIVE SUBSTANCE

**Solicitante:**

**Abstract:** PURPOSE: To obtain the titled extract useful for the treatment of the cardiac insufficiency, etc. with very high safety, by extracting *Annona muricata* L. or its allied plant of the same genus. CONSTITUTION: *Annona muricata* L. [Japanese name: togebanreishi (family Annonaceae)] is a plant native to the Continent of South America. The leaf thereof is used as a tea, and the fruit is used for food. The *Annona muricata* L. or its allied plant of the same genus, particularly the leaf thereof, is extracted with water, a polar organic solvent or a mixed solvent thereof, and the resultant extract is concentrated or dried, and preferably purified by the column chromatography or gel filtration method to give a crude extract containing a cardiac active substance exhibiting a powerful cardiac activity by the intravenous and systemic administration, e.g. intraduodenal administration, with high safety and relatively weak influence on the blood pressure and heart rate particularly due to the food component, and effective even by the oral administration. COPYRIGHT: (C) 1981, JPO&Japio

**Número de solicitud:** JP2001396634A

**Fecha de solicitud:** 2001-12-27

**Título:** COSMETIC | Cosmetics

**Solicitante:**

**Abstract:** PROBLEM TO BE SOLVED: To provide an anti-aging cosmetic containing (A) at least one kind of extract selected from plant extract having collagenase activity inhibitory effect and (B) a fish-derived collagen. SOLUTION: This anti-aging cosmetic has high stability and exhibits good effects on the skin. COPYRIGHT: (C) 2003, JPO&Japio Cosmetics PURPOSE This invention is following component (A) and (B).; (A) 1 type, or 2 or more types chosen from plant extract with collagenase-activity inhibitory effect, (B) Containing fish origin collagen, The anti- ageing cosmetics characterized by the above-mentioned are provided. CONSTITUTION The plant extract and a collagen with a collagenase-activity inhibitory effect are contained. The anti- ageing cosmetics characterized by the above-mentioned showed the effect|action which was excellent in stability and was excellent with respect to skin.

**Número de solicitud:** JP2002221914A

**Fecha de solicitud:** 2002-07-30

**Título:** ANTIBACTERIAL COMPOSITION | Antimicrobial composition

**Solicitante:**

**Abstract:** PROBLEM TO BE SOLVED: To obtain an antibacterial composition having a broad antibacterial spectrum, exhibiting sufficient antibacterial potency, particularly to heat-resistant spore-forming bacteria and not having influence on taste and odor of food products, cosmetics, or the like, to which the composition is added. SOLUTION: This

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antibacterial composition comprises an extract of pericarp of a plant belonging to the genera of Annona, Eugenia, Euphoria and Sandoricum. The antibacterial composition can suppress proliferation of bacteria causing food- poisoning, putrefaction, or the like, when used for food products, cosmetics, or the like. The antibacterial composition is suitable as a food preservative, because the composition is particularly effective against the heat-resistant spore-forming bacteria. These plants are e.g. Annona squamosa Lnn., Eugenia macrophylla Lam., Euphoria longana Lam. and Sandoricum koetjapa (Burm.f.) Merr. COPYRIGHT: (C) 2004, JPO&Japio (Amendments Included) SUBJECT of the Invention It has a large antimicrobial spectrum, While showing sufficient antimicrobial activity with respect to heat-resistant sporulation bacteria in particular, the antimicrobial composition which does not affect tastes or smells, such as foodstuffs to add and cosmetics, is provided. PROBLEM to be solved Proliferation of food poisoning bacteria, a deterioration microbe, etc. can be suppressed by using for foodstuffs, cosmetics, etc. by using as an antimicrobial the extract of the fruit skin of the plant which belongs to each genus of a custard- apple (Annona squamosa) (Annona) genus, an Eugenia (Eugenia) genus, a euphoria (Euphoria) genus, and a Sandoricum (Sandoricum) genus. In particular, an effect exists in heat-resistant sporulation bacteria, It is suitable as a preservative for foodstuffs. For example, custard-apple (Annona squamosa) (Annona squamosa Lnn.) (custard-apple (Annona squamosa) genus), Malay Syzygium-jambos[thigh (Eugenia macrophylla Lam.) (Eugenia genus), Euphoria- longan (Euphoria longana Lam.) (euphoria genus), Sandoricum koetjape (Sandoricum koetjapa(Burm.f.)Merr.) (Sandoricum genus) etc. is mentioned.  
SELECTED DRAWINGS Absence

**Número de solicitud:** JP200391084A**Fecha de solicitud:** 2003-03-28**Título:** FLAVOR DETERIORATION INHIBITOR**Solicitante:**

**Abstract:** PROBLEM TO BE SOLVED: To provide a flavor deterioration inhibitor which is highly safe and gives no affection to the inherent flavors of such oral compositions as foods, drinks and oral hygiene agents, inhibiting flavor deterioration of the oral compositions, mainly caused by light, and by heat, oxygen or the like, at each stage of their production, distribution and storage. SOLUTION: The flavor deterioration inhibitor comprises solvent extracts of the pericarp of fruits belonging to the genus Annona. The oral compositions and perfumes are inhibited their flavors from being deteriorated caused, in particular, by light, by adding the inhibitor thereto. COPYRIGHT: (C) 2004, JPO&Japio SUBJECT of the Invention Safety is high, and it is each step|level of manufacture of the flavor deterioration inhibitor which does not affect the original flavor of oral compositions, such as food/beverage products and an oral-hygiene agent, i.e., an oral composition, a distribution|circulation, and a preservation|save, and is mainly providing light and the flavor inhibitor which further suppresses flavor deterioration by a heat|fever, oxygen, etc. PROBLEM to be solved It is the flavor deterioration inhibitor which consists of a solvent-extract of the fruit skin of custard apple (Annona squamosa) genus fruit. These flavor deterioration, especially flavor deterioration by light can be suppressed by adding this flavor deterioration inhibitor to an oral composition, a fragrance|flavor, etc.

**Número de solicitud:** WO2006US60794A**Fecha de solicitud:** 2006-11-10**Título:** SYNERGISTIC PHYTOCEUTICAL COMPOSITIONS | COMPOSITIONS PHYTOCEUTIQUES SYNERGIQUES**Solicitante:**

**Abstract:** Phytoceutical compositions for the prevention and treatment of circulatory disorders, feminine endocrine disorders, and dermal disorders. A specific combination of extracts of plants is taught, as well as principles for varying

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the formulations based on categorizing plants into one of three groups, Energy, Bio- Intelligence, and Organization and selecting several plants from each group. Such combinations have synergistic effects, with minimal side effects.

**Número de solicitud:** US2007924122A

**Fecha de solicitud:** 2007-10-25

**Título:** Synergistic phytoceutical compositions

**Solicitante:**

**Abstract:** Phytoceutical compositions for the prevention and treatment of circulatory disorders, feminine endocrine disorders, and dermal disorders. A specific combination of extracts of plants is taught, as well as principles for varying the formulations based on categorizing plants into one of three groups, Energy, Bio- Intelligence, and Organization and selecting several plants from each group. Such combinations have synergistic effects, with minimal side effects.

**Número de solicitud:** BRPI601538A

**Fecha de solicitud:** 2006-04-11

**Título:** processo de obtenção de bebida alcoólica à base de frutas e suco de frutas naturais, bebida alcoólica à base de frutas e suco de frutas naturais e kit de bebida alcoólica à base de frutas e suco de frutas naturais

**Solicitante:**

**Abstract:** Processo de obtenção de bebida alcoólica à base de frutas e suco de frutas naturais, bebida alcoólica à base de frutas e suco de frutas naturais e kit de bebida alcoólica à base de frutas e suco de frutas naturais". A presente invenção refere-se a processo de obtenção de bebida alcoólica à base de frutas e suco de frutas naturais compreendendo as etapas de extração do suco das frutas; resfriamento do suco; formulação de mistura, a baixa temperatura, contendo bebida alcoólica, açúcar e/ou adoçante, suco de frutas e, eventualmente, água; corte das frutas e acondicionamento de suas frações em um dos compartimentos do sachet; colocação de dose previamente estabelecida da mistura em outro compartimento; fechamento e resfriamento do sachet. A invenção reporta-se, ainda, à bebida alcoólica à base de frutas e suco de frutas naturais obtida pelo processo citado, bem como ao kit de bebida alcoólica à base de frutas e suco de frutas naturais compreendendo sachet com pelo menos dois compartimentos, com pelo menos um comportando pedaços de fruta in natura, e pelo menos outro contendo mistura previamente preparada de bebida alcoólica, açúcar e/ou adoçante, suco de frutas e, eventualmente, água.

**Número de solicitud:** GB20075338A

**Fecha de solicitud:** 2007-03-21

**Título:** Low fat foodstuffs and methods for producing same

**Solicitante:**

**Abstract:**

**Número de solicitud:** DE69434354A

**Fecha de solicitud:** 1994-02-15

**Título:** Süßungsmittel

**Solicitante:**

**Abstract:**

**Número de solicitud:** DE102008016068A

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**Fecha de solicitud:** 2008-03-28**Título:** Food, useful as dietary supplement, comprises fermented green coffee, and further e.g. roasted coffee-component, organic carboxylic acids, arginine, amino acids, mineral materials, polyphenols, vasoactive components and galactomannans | Fermentiertes Kaff**Solicitante:****Abstract:** Food comprises fermented green coffee. An independent claim is included for the preparation of the food, where the preparation process is carried out on biocatalyst. - ACTIVITY: Anabolic. - MECHANISM OF ACTION: None given.**Número de solicitud:** AU198423504A**Fecha de solicitud:** 1984-01-16**Título:** FRUIT INFUSION**Solicitante:****Abstract:****Número de solicitud:** MX20103726A**Fecha de solicitud:** 2010-04-05**Título:** COMPOSITION FOR TREATING HEPATITIS CONTAINING AN EXTRACT OF CORDIA LUTEA FLOWERS, ANNONA MURICATA LEAVES, AND CURCUMA LONGA ROOTS. | COMPOSICIONES HERBARIAS Y METODOS DE TRATAMIENTO DE TRASTORNOS HEPATICOS**Solicitante:****Abstract:** Herbal compositions and their use in the prevention and/or treatment of hepatitis are provided The herbal compositions comprise an extract of flowers, leaves, and roots from the plant genera Cordia, Annona, and Curcuma, respectively, wherein the specific species are Cordia lutea, Annona muricata and Curcuma longa..**Número de solicitud:** US2008971107A**Fecha de solicitud:** 2008-01-08**Título:** Polymer coatings containing phytochemical agents and methods for making and using same**Solicitante:****Abstract:** This invention relates to compositions comprising a polymer base incorporating antifouling compositions suitable for use in aquaculture, marine and architectural systems as paints, structures or coatings. In particular, the present invention relates to a polymer based coating incorporating a biocidal antifouling composition suitable for use with aquaculture equipment. The present invention provides polyethylene compositions and latex compounds which may comprise at least one environmentally benign phytochemicals suitable for use in preventing the colonization of a treated surface by a variety of biological species. The compositions of the invention may further comprise control release agents such as, for example, micro-encapsulation of the phytochemicals to maintain sustained and prolonged release of the biocidal agents at the treated surface.**Número de solicitud:** AU2013205546A**Fecha de solicitud:** 2013-04-12**Título:** CONSUMER ORIENTED SYSTEM FOR DELIVERY OF PRODUCT INCLUDING SINGLE SERVING PACKAGE FOR PRESERVATIVE-FREE FROZEN FRUIT PIECE

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**Solicitante:**

**Abstract:** A consumer-oriented method of processing and packaging single serving packages is provided that improves convenience and safety, reduces pathogens and spoilage, and promotes improved dietary intake, while extending frozen shelf life, wherein fruit is processed to create ready-to-eat single serving packages of preservative-free frozen fruit pieces that may be readily consumed without utensils, and which may include a freezing step that significantly extends frozen shelf life beyond that attainable using conventional fruit processing methods.

**Número de solicitud:** JP1999358344A**Fecha de solicitud:** 1999-12-17**Título:** GELATINASE ACTIVITY INHIBITOR AND ANTI-AGING SKIN PREPARATION FOR EXTERNAL USE | Gelatinase activation inhibitor and the skin external preparation for antiaging**Solicitante:**

**Abstract:** PROBLEM TO BE SOLVED: To provide a gelatinase activity inhibitor which has a excellent antagonizing action on the activity of gelatinase giving large effects to th aging of the skins|| and can prevent and improve the aging of the skin, and to provide an anti-aging skin preparation for external use. SOLUTION: This gelatinase activity inhibitor containing one or more plants selected from *Annona muricata* L., *Calophyllum brasiliense* Cambess., *Quassia amara* L., *Fleurya aestuans* (L.) Gaud., *Myrcia sphaerocarpa* DC., and *Hyptis crenata* Pohl ex Benth., or their solvent extracts, and the anti-aging skin preparation for external use. COPYRIGHT: (C)2001,JPO&Japio SUBJECT of the Invention It has the antagonism outstanding with respect to the activity of the gelatinase which has big influence on ageing of skin, and the gelatinase activation inhibitor and the skin external preparation for antiaging which can prevent, prevent and improve skin ageing are provided. P ROBLEM to be solved An *Annona muricata* (*Annona muricata* L.), a *Calophyllum brasiliense* (*Calophyllum brasiliense* Cambess.), A cassia|quassiae amara (*Quassia amara* L.), a *Fleurya aestuans* (*Fleurya aestuans* (L.) Gaud.), The gelatinase activation inhibitor containing the 1 type, or 2 or more types of plants chosen from a *Myrcia sphaerocarpa* (*Myrcia sphaerocarpa* DC.) and a *Hyptis crenata* (*Hyptis crenata* Pohl ex Benth.), or those solvent-extracts, and the skin external preparation for antiaging.

**Número de solicitud:** JP1999372559A**Fecha de solicitud:** 1999-12-28**Título:** COLLAGENASE ACTIVITY INHIBITOR**Solicitante:**

**Abstract:** PROBLEM TO BE SOLVED: To provide a collagenase activity inhibitor which has an inhibiting effect on the activity of collagenase having remarkable influence on aging of the skin, prevents the degeneration and involution of collagen and can protect strands. SOLUTION: This collagenase activity inhibitor comprises one or more plants selected from the group consisting of *Annona muricata* L., *Calophyllum brasiliense* Cambess., *Cleome hassleriana* Chodat. and *Myrcia sphaerocarpa* DC. or solvent extract thereof. COPYRIGHT: (C)2001,JPO&Japio SUBJECT of the Invention It has the activity inhibition effect of collagenase which has big influence on ageing of skin, modification|denaturation and degeneracy of collagen are prevented, and the collagenase activity inhibitor which can protect an fiber is provided. P ROBLEM to be solved An *Annona muricata* (*Annona muricata* L.), a *Calophyllum brasiliense* (*Calophyllum brasiliense* Cambess.), The collagenase activity inhibitor containing the 1 type, or 2 or more types of plant chosen from a *Cleome hassleriana* (*Cleome hassleriana* Chodat.) and a *Myrcia sphaerocarpa* (*Myrcia sphaerocarpa* DC.), or its solvent-extract.

**Número de solicitud:** JP2008177340A



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**Fecha de solicitud:** 2008-06-11**Título:** BLOOD GLUCOSE LEVEL ELEVATION INHIBITOR | Blood-glucose-increase inhibito**Solicitante:**

**Abstract:** PROBLEM TO BE SOLVED: To provide a composition having the function of inhibiting blood glucose elevation and a food and drink or a quasi drug and a drug containing the composition. SOLUTION: A composition for inhibiting blood glucose elevation characterized by containing an ingredient of Annona Montana, and a food and drink or a quasi drug and a drug containing the composition are provided. COPYRIGHT: (C) 2010, JPO&INPIT SUBJECT of the Invention

It is providing the food/beverage products or quasi-drug, and pharmaceutical which provide the composition which has blood-glucose-increase suppression effect, and contain this composition by extension. PROBLEM to be solved The component of a climax Annona muricata is contained, The food/beverage products or quasi-drug, and pharmaceutical containing the blood-glucose-increase suppression composition characterized by the above-mentioned and this composition are provided. SELECTED DRAW INGS Absence

**Número de solicitud:** AU2003303949A**Fecha de solicitud:** 2003-09-04**Título:** Treatments for leishmaniasis**Solicitante:****Abstract:****Número de solicitud:** AU2002251609A**Fecha de solicitud:** 2001-12-24**Título:** SOFT ALCOHOLIC COCKTAIL**Solicitante:****Abstract:****Número de solicitud:** BRPI701703A**Fecha de solicitud:** 2007-05-15**Título:** composição química de bebida energética**Solicitante:**

**Abstract:** presente Patente de Invenção diz respeito á Composição Química de Bebida Energética, caracterizada por ser constituída pela combinação de um soluto composto por Açai; Cupuaçu; Graviola; Guaraná; Marapuama; Pfaffia; Baunilha e Salsaparrilha, respectivamente de nome botânico Euterpe oleácea; Theo bromia grandiflorum; Annona muricata; Paulinea cupana; Phythopetalum olacoides; Pfaffia paniculata; Vanilla planifolia e Smilax Papyracea poir. Estes ingredientes, em proporções equivalentes entre si, perfazendo o total de 20% do soluto participam no processo de percolação com 80% de Sorbitol, molécula hidrosolúvel e lipofóbica resultante e gerada a partir da cana de açúcar, Na sequência, estes elementos são combinados em proporções iguais e percolados, obtendo-se um líquido que após uma série de filtragens físicas em filtros descartáveis, de malha cada vez mais fina até que se obtenha um líquido homogêneo, sem sedimentos.

**Número de solicitud:** US13589768A**Fecha de solicitud:** 2012-08-20

**BOLETÍN DE GUANÁBANA**

Diciembre 2014

**Título:** Laser Therapy Device and Method for Use**Solicitante:****Abstract:** A laser therapy device and method of treatment are disclosed. The laser therapy device includes a housing, laser source, power source, vial, and vial holder. Laser light will shine through the vial containing an aqueous solution where the laser will acquire the signature of the aqueous fluid. A method for the treatment of an ailment where laser light is transmitted through a solution and transmitted to a target source.**Número de solicitud:** US13970376A**Fecha de solicitud:** 2013-08-19**Título:** Light Therapy Device and Method for Use**Solicitante:****Abstract:** A light therapy device and method of treatment are disclosed. The light therapy device includes a housing, a light source, a power source, a vial, and a vial holder. LED light will shine through the vial containing an aqueous solution where the light will acquire the signature of the aqueous fluid. A method for the treatment of an ailment where LED light is transmitted through a solution and transmitted to a target source.**Número de solicitud:** MX2005PA12396A**Fecha de solicitud:** 2005-11-17**Título:** PROCESS FOR THE BIOCATALYZED PREPARATION OF OPTICALLY ACTIVE CYANOHYDRINS. |  
PROCEDIMIENTO PARA LA PREPARACION BIOCATALIZADA DE CIANO HIDRINAS OPTICAMENTE ACTIVAS**Solicitante:****Abstract:** The present invention consists in developing a biocatalytic process for preparing optically active cyanohydrins (2R or 2S) by enantioselectively adding HCN into aromatic, heteroaromatic or  $\alpha,\beta$ -unsaturated aldehydes. Said preparation is catalysed by means of fat-free flours obtained from capulin cherry (*Prunus capuli*), peach (*Prunus persica*), mamey (*Pouteria sapota*), nectarine (*Prunus persica* L.) and soursop (*Annona muricata*). The preparation further includes organic solvent agents such as diisopropyl ether, diethyl ether and methyl tert-butyl ester, hydrocarbons such as hexane, heptane, octane, toluene, and esters such as ethyl acetate in the presence of a buffer aqueous solution that is added in an amount of from about 0% to about 90% volume/volume, or 100% of the buffer solution. Said buffer device comprises citric acid-sodium citrate, lactic acid-sodium lactate, acetic acid-sodium acetate, phosphoric acid-sodium diacid phosphate, tartaric acid-sodium tartar or ascorbic acid-sodium ascorbate in a concentration of from about 0.1 M and a pH of from about 3.0 to about 5.5. The HCN is obtained from a buffer aqueous solution of KCN/citric, lactic, acetic, phosphoric, ascorbic or tartaric acid in a concentration of 1N, pH of from about 3.0 to about 5.5. The temperature of the reaction is of from about 0°C to about 30°C and the reaction time is of 4 hrs. or from 24 hrs. to about 48 hrs.**Número de solicitud:** WO2009US67529A**Fecha de solicitud:** 2009-12-10**Título:** MATERIALS AND METHODS FOR MODULATING PLANT PHOTOSYNTHETIC CAPACITY AND BIOMASS  
| MATÉRIEL ET MÉTHODES DE MODULATION DE LA CAPACITÉ PHOTOSYNTHÉTIQUE ET DE LA BIOMASSE  
D'UN VÉGÉTAL**Solicitante:**

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**Abstract:** The subject invention concerns materials and methods for modulating plant photosynthetic capacity and biomass in plants. Increased photosynthetic capacity and biomass is provided by increasing leaf width and total leaf area of a plant. In one embodiment, expression of an ARF gene and/or ARF gene product is inhibited or decreased in a plant. The subject invention also concerns materials and methods for decreasing plant photosynthetic capacity and biomass in plants by decreasing leaf width and total leaf area.

**Número de solicitud:** US1993145279A

**Fecha de solicitud:** 1993-10-29

**Título:** Soursop flavor

**Solicitante:**

**Abstract:** A natural tasting soursop flavoring composition prepared by combining methyl butanoate, methyl 2-butenate, butanoic acid, methyl hexanoate, methyl 2-hexenoate, hexanoic acid and linalool.

**Número de solicitud:** AU2003265280A

**Fecha de solicitud:** 2003-07-15

**Título:** USE OF HERBS AS A DELIVERY SYSTEM FOR BIOACTIVE PHYTOCHEMICALS

**Solicitante:**

**Abstract:**

**Número de solicitud:** CA2512248A

**Fecha de solicitud:** 2003-07-15

**Título:** USE OF HERBS AS A DELIVERY SYSTEM FOR BIOACTIVE PHYTOCHEMICALS | UTILISATION D'HERBES COMME SYSTEME DE DISTRIBUTION D'AGENTS PHYTOCHIMIQUES BIOACTIFS

**Solicitante:**

**Abstract:** The subject invention provides methods for controlling weeds, plant pests, or plant pathogens comprising the application of a bioactive herbage (plant material) composition to soil as a soil amendment or as top dressing for potted plants. In certain embodiments, the method of controlling weeds, plant pests, or plant pathogens comprises the application of a bioactive herbage (plant material) composition to soil as a soil amendment or as top dressing for potted plants in amounts sufficient to control weeds, plant pests, or plant pathogens, wherein said bioactive herbage is obtained from: (a) *Monarda* spp.; (b) *Chamaemelum* spp.; (c) *Matricaria* spp.; (d) *Chenopodium* spp.; or (e) various combinations of thereof.

Herbage can be dried or wet and other sources of bioactive herbage are also suitable for uses in the subject invention are provided.

**Número de solicitud:** CO200793498A

**Fecha de solicitud:** 2007-09-11

**Título:** PROCESO DE OBTENCION DE UN ADEREZO A BASE DE FRUTAS NATURALES Y AJI

**Solicitante:**

**Abstract:**

**Número de solicitud:** CN201210221490A

**Fecha de solicitud:** 2012-06-30

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Diciembre 2014

**Título:** Externally-used pain-killing plaster prepared from vitis thunbergii | Vitis thunbergii external use plaster for relieving pain

**Solicitante:**

**Abstract:** This invention claims a Vitis thunbergii external use plaster for relieving pain, wherein the components of each raw material are as follows with parts by weight: 4 to 8 parts of frankincense, 13 to 17 parts of annona muricata, 9 to 12 parts of nux vomica, 8 to 12 parts of angelica root, 4 to 8 parts of camphor, 13 to 17 parts of radix aconiti agrestis, 4 to 8 parts of myrrh, 8 to 12 parts of trogopterus dung, 8 to 12 parts of centipede, 13 to 17 parts of Chinese mahonia leaf, 1 to 5 parts of Chinese wax, 13 to 17 parts of Vitis thunbergii, 1 to 5 parts of Ormosia henryi, 8 to 12 parts of Chinese Fir and 1 to 5 parts of phryma leptostachya. The prescription of this invention has features of obvious effective treatment, fast absorption, not stimulating the skin and not causing skin herpes; and the product of this invention has no side effect of oral taking to damage stomach.

**Número de solicitud:** MX200512396A

**Fecha de solicitud:** 2005-11-17

**Título:**

**Solicitante:**

**Abstract:** El invento del que se solicita su registro consiste en el desarrollo de un procedimiento biocatalítico para la preparación de cianohidrinás ópticamente activas (2R o 2S), por la adición enantioselectiva de HCN a aldehídos aromáticos, heteroaromáticos o  $\alpha,\beta$ -insaturados catalizada por las harinas desengrasadas de capulín (*Prunus capuli*), durazno (*Prunus persica*), mamey (*Pouteria sapota*), nectarina (*Prunus persica* L.) y guanábana (*Annona muricata*). Los disolventes orgánicos empleados son éter diisopropílico, éter dietílico y éster metilterbutílico, hidrocarburos como el hexano, heptano, octano, tolueno y ésteres como el acetato de etilo, en presencia de la solución amortiguadora en una cantidad que va del 0 al 90% volumen/volumen, o en 100% de la solución amortiguadora. Esta solución amortiguadora está constituida por ácido cítrico- citrato de sodio, ácido láctico-lactato de sodio, ácido acético -acetato de sodio, ácido fosfórico-fosfato diácido de sodio, ácido tartárico-tartrato de sodio o ácido ascórbico-ascorbato de sodio, cuya concentración es de 0.1M hasta 0.5M, preferentemente 0.1M y pH de 3.0 a 5.5. La fuente de HCN es una solución amortiguadora de KCN/ácido cítrico, láctico, acético, fosfórico, ascórbico o tartárico, con una concentración 1N, pH de 3.0 hasta 5.5. La temperatura de la reacción es de 0 a 30°C a 30°C y el tiempo es de 4 h o de 24 a 48h.

**Número de solicitud:** US2007668972A

**Fecha de solicitud:** 2007-01-30

**Título:** NATURAL CLEANING SOLUTION ADAPTED FOR USE WITH BABY PRODUCTS

**Solicitante:**

**Abstract:** Various embodiments of the invention are directed towards a natural cleaning solution for cleaning baby products such as baby bottles, pacifiers, baby toys, and the like. Various embodiments of the invention disclose a cleaning compound comprising, water, sodium bicarbonate, one or more plant based soaps, one or more citrus seed extracts, one or more products derived from alfalfa, one or more dried leaf herbal extracts, glycerin, and ethanol.

**Número de solicitud:** US200870025A

**Fecha de solicitud:** 2008-02-15

**Título:** Cosmetic and skin care formulation containing pearls, teas and fruits

**Solicitante:**

**BOLETÍN DE GUANÁBANA**

Diciembre 2014

**Abstract:** The present invention relates to a cosmetic and skin care formulation comprising: at least one pearl selected from a group consisting essentially of cultured pearls, Japanese natural pearls, cultured pearls, freshwater pearls, salt water pearls, keshi pearls, mabe pearls and mixtures thereof; at least one tea selected from a group consisting essentially of white tea, black tea, green tea, red tea, oolong tea, herbal tea and mixtures thereof; and at least one fruit selected from a group consisting essentially of miracle fruit, Barbados cherry, peanut butter fruit, sugar apple, wampi, imbé, Spanish lime, langsát, black sapote, papaya, velvet apple, mabolo, soursop, guanabana, mangosteen, okari nut, passion fruit, rambutan, banana, plantain, mango, sapodilla, red banana, canistel, egg fruit, citron, pummelo, monstera, green papaya, pineapple, durian, star fruit, coconut, Jake fruit, pomegranate and mixtures thereof.

**Número de solicitud:** US2009390302A

**Fecha de solicitud:** 2009-02-20

**Título:** NUTRITIONAL SUPPLEMENT FOR THE PREVENTION OF CARDIOVASCULAR DISEASE, ALZHEIMER'S DISEASE, DIABETES, AND REGULATION AND REDUCTION OF BLOOD SUGAR AND INSULIN RESISTANCE

**Solicitante:**

**Abstract:** A mixture (which may be utilized as a food or a drink or a supplement or a drug or a cosmetic or a hygienic product) that is formulated and is capable of improving a person's well being, lowering the risks of cardiovascular and/or Alzheimer's diseases and/or lowering blood sugar using natural and synthetic ingredients.

Numerous ratios of ingredients may be formulated to balance synergy resonance of antioxidants, flow (viscosity), sediment/uniformity, color, taste, sugar content, flavor and aroma. Moreover, ingredients for natural preservatives and sugar substitutes and methods of nano-dispersion, nano-encapsulation, time-released delivery and apparatus for personalized nutrition are also described herein.

**Número de solicitud:** US2008327696A

**Fecha de solicitud:** 2008-12-03

**Título:** SUPPLEMENTED FRUIT OR VEGETABLE PRODUCT

**Solicitante:**

**Abstract:** Compositions of supplemented fruit and/or vegetable products as well as methods for making the same are provided. Certain embodiments include supplements of macronutrients and/or micronutrients. Also provided are processes of manufacture and business methods relating to the compositions disclosed.

**Número de solicitud:** US2010942766A

**Fecha de solicitud:** 2010-11-09

**Título:** Synergistic Phytoceutical Compositions

**Solicitante:**

**Abstract:** Phytoceutical compositions for the prevention and treatment of circulatory disorders, feminine endocrine disorders, and dermal disorders. A specific combination of extracts of plants is taught, as well as principles for varying the formulations based on categorizing plants into one of three groups, Energy, Bio- Intelligence, and Organization and selecting several plants from each group. Such combinations have synergistic effects, with minimal side effects.