

DR. SERGEY M. MELNIKOV

Selected granted patents and patent applications

A selection of granted patents and published patent applications as (co-)inventor, covering reduced-fat emulsions, satiety technologies, aerated emulsions and fat-continuous spreads.

- 1 AU2004283419B2** · Reduced oil emulsion with viscosity-building emulsifier
Inventors: Aquino, Bialek, **Melnikov**
- 2 DE602004029064D1** · Emulsion with reduced oil content containing a viscosity-growing emulsifier
Inventors: Aquino, Ben-Smail, **Melnikov**, Bialek
- 3 WO2005104872A1** · Edible emulsion with reduced oil content
Inventors: Tobolewski, Merolla, **Melnikov**, Hamm, Meeuse
- 4 WO2005039315A1** · Reduced oil emulsion with viscosity-building emulsifier
Inventors: Aquino, Bialek, **Melnikov**
- 5 US20050244565A1** · Edible emulsion with reduced fat and cholesterol
Inventors: Tobolewski, Merolla, **Melnikov**, Hamm, Meeuse
- 6 WO2006053647A1** · Satiety emulsions and food compositions
Inventors: Bialek, **Melnikov**, Winter
- 7 ZA200602483B** · Reduced oil emulsion with viscosity-building emulsifier
Inventors: Aquino, Bialek, **Melnikov**
- 8 ZA200608323B** · Edible emulsion with reduced fat and cholesterol
Inventors: Tobolewski, Merolla, **Melnikov**, Hamm, Meeuse
- 9 US20060105093A1** · Satiety emulsions and food products
Inventors: Bialek, **Melnikov**, Winter
- 10 WO2006117069A1** · Satiety emulsions and food compositions
Inventors: Golding, De Groot, Koppert, **Melnikov**, Pelan
- 11 EP2505076B1** · Edible foam product for the treatment or prevention of obesity
Inventors: Cox, De Groot, **Melnikov**, Stoyanov
- 12 EP2052727A3** · Hoodia extract oil compositions comprising unsaturated monoacylglycerides
Inventors: Duchateau, **Melnikov**, Velikov, Abrahamse
- 13 HK1137626A** · Edible foam product for the treatment or prevention of obesity
Inventors: Cox, De Groot, **Melnikov**, Stoyanov

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- 14 ZA200704963B** · Edible compositions comprising a primary lipid, a co-lipid, a lipophilic physiologically active ingredient and water, and their preparation
Inventors: Van Amelsvoort, Duchateau, **Melnikov**, Winter
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- 15 ZA200703951B** · Satiety emulsions and food compositions
Inventors: Bialek, **Melnikov**, Winter
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- 16 ZA200709475B** · Satiety emulsions and food compositions
Inventors: Golding, De Groot, Koppert, **Melnikov**, Pelan
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- 17 WO2007115899A1** · Satiety enhancing food products
Inventors: Beindorff, **Melnikov**, Lemetter, Winter
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- 18 AR060291A1** · Food products that increase satiety
Inventors: Beindorff, **Melnikov**, Lemetter, Winter
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- 19 EP1952695A1** · Oil bodies and method of producing such oil bodies
Inventors: Lemetter, Beindorff, Draaisma, **Melnikov**, Castenmiller
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- 20 WO2008046729A1** · Edible foam product for the treatment or prevention of obesity
Inventors: Cox, De Groot, **Melnikov**, Stoyanov
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- 21 US20080032029A1** · Reduced oil emulsion with viscosity-building emulsifier
Inventors: Aquino, Ben-Smail, **Melnikov**, Bialek
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- 22 WO2009021860A1** · Hoodia extract oil compositions comprising medium chain triglycerides
Inventors: **Melnikov**, Velikov, Janssen, Abrahamse, Duchateau
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- 23 WO2009021829A1** · Hoodia extract oil compositions comprising unsaturated monoacylglycerides
Inventors: **Melnikov**, Velikov, Janssen, Abrahamse, Duchateau
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- 24 CA2837036A1** · Method for reduction of energy intake by consuming an aerated product at least three times a day
Inventors: Mela, **Melnikov**, Peters, Stoyanov, Tapper
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- 25 EP3217802A1** · Edible aerated water-in-oil emulsions
Inventors: Jacobs, **Melnikov**, Stam
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- 26 US11412751B2** · Edible aerated water-in-oil emulsions
Inventors: Blijdenstein, Heijne, Jacobs, **Melnikov**
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- 27 US11419346B2** · Edible aerated water-in-oil emulsions
Inventors: Jacobs, **Melnikov**, Stam
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- 28 ZA201506152B** · Edible aerated water-in-oil emulsions
Inventors: **Melnikov**, Jacobs, Heijne, Blijdenstein
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- 29 AU2016356822B2** · Process for preparing fat continuous emulsions containing midstock or cream
Inventors: De Man, **Melnikov**
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- 30 WO2017097505A1** · Process for preparing fat continuous emulsions on a small scale
Inventors: **Melnikov**
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- 31 OA18793A** · Process for preparing fat continuous emulsions containing midstock or cream
Inventors: De Man, **Melnikov**
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32 US20180343884A1 · Process for preparing fat continuous emulsions containing midstock or cream
Inventors: De Man, **Melnikov**
