



(51) International Patent Classification:

B65B 29/02 (2006.01) **B65D 85/804** (2006.01)
B65B 61/20 (2006.01) **B30B 11/08** (2006.01)
B65B 63/02 (2006.01)

(21) International Application Number:

PCT/EP2011/060531

(22) International Filing Date:

23 June 2011 (23.06.2011)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

10168672.3 7 July 2010 (07.07.2010) EP

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(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM,

AO, AT, AU, AZ, BA, BB, BG, BH, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PE, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LR, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Declarations under Rule 4.17:

- as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii))
- as to the applicant's entitlement to claim the priority of the earlier application (Rule 4.17(iii))
- of inventorship (Rule 4.17(iv))

[Continued on next page]

(54) Title: METHOD FOR PRODUCING A BEVERAGE-INGREDIENT CAPSULE FOR THE PREPARATION OF A BEVERAGE AND APPARATUS

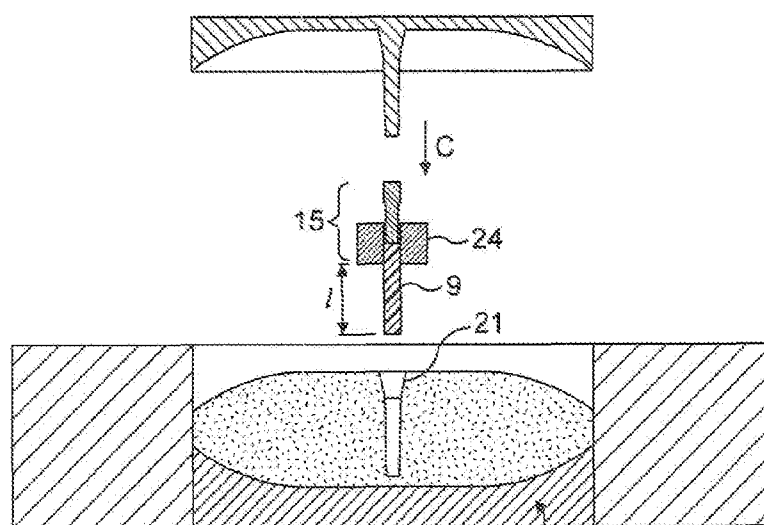


FIG. 7

(57) Abstract: Method for producing a beverage-ingredient capsule (1) for the preparation of a beverage; the method comprising the steps of: providing a mould cavity (12), at least partially filling a mould cavity with the beverage ingredient in powdered or particulate form, compacting the powdered or particulate beverage ingredient in the mould cavity to obtain a compacted mass of the beverage ingredient, forming at least one recess (21) in the compacted mass and, inserting a capsule identification insert (9) into the said recess.

WO 2012/004133 A1



Published:

— *with international search report (Art. 21(3))*