



(51) International Patent Classification:

A23L 29/20 (2016.01) B65D 47/34 (2006.01)

B65D 25/38 (2006.01)

(21) International Application Number:

PCT/AU2017/050966

(22) International Filing Date:

06 September 2017 (06.09.2017)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

2016903574 06 September 2016 (06.09.2016) AU

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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, BN, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DJ, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IR, IS, JO, JP, KE, KG, KH, KN, KP, KR, KW, KZ, LA, LC, LK, LR, LS, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SA, 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, RW, SD, SL, ST, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, 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, KM, ML, MR, NE, SN, TD, TG).

Published:

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

(54) Title: STORAGE AND DELIVERY SYSTEM

Classification	Level	Description	Target viscosity range*	Level of precision achieved with current invention	Typical precision achieved with current invention [†]
Mildly thick	150	nectar consistency	110-190 mPa.s	130-170 mPa.s	
Moderately thick	400	honey consistency	300-500 mPa.s	350-450 mPa.s	
Extremely thick	900	pudding consistency	750-1000 mPa.s	825-975 mPa.s	

FIG. 1

(57) **Abstract:** Provided is a storage and delivery system that includes a container containing a stable liquid composition therein for increasing the viscosity of an aqueous liquid or aqueous liquid solid mixture foodstuff and having a viscosity of less than 2000 cP and a water activity of greater than 95%, wherein the composition comprises one or more thickening agents and one or more polysaccharides, and a pump dispenser sealably attached to the container and having a valve for inhibiting or preventing drying of the composition in the container. Further provided is a method of delivering a stable liquid composition to an aqueous liquid or aqueous liquid solid mixture foodstuff by use of the storage and delivery system. A method for increasing the viscosity of an aqueous liquid or aqueous liquid solid mixture foodstuff by adding the stable liquid composition thereto is also provided.

