

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
22 April 2004 (22.04.2004)

PCT

(10) International Publication Number
WO 2004/032655 A1

- (51) International Patent Classification⁷: **A23L 3/015**, 3/3571
- (21) International Application Number: PCT/NZ2003/000224
- (22) International Filing Date: 8 October 2003 (08.10.2003)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data:
521836 8 October 2002 (08.10.2002) NZ
- (71) Applicant (*for all designated States except US*):
FONTERRA CO-OPERATIVE GROUP LIMITED
[NZ/NZ]; Building 103, Leonard Isitt Drive, Auckland
Airport, Auckland (NZ).
- (72) Inventors; and
- (75) Inventors/Applicants (*for US only*): **CARROLL, Tim**
[IE/NZ]; 51 Collingwood Street, Palmerston North
(NZ). **CHEN, Ping** [NZ/CN]; 10-2006, JiaheYuan, 148
Donfengxi Road, Liwan, Guangzhou (CN). **HARNETT,
Michelle** [NZ/NZ]; 2 Anuru Place, Palmerston North (NZ).
HARNETT, James [NZ/NZ]; 237 Aokautere-Pahiatua
Road, RDI, Palmerston North (NZ).
- (74) Agents: **CALHOUN, Douglas, C.**, et al.; A J Park, 6th
Floor Huddart Parker Building, Post Office Square, P.O
Box 949, 6015 Wellington (NZ).
- (81) Designated States (*national*): AE, AG, AL, AM, AT, AU,
AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU,
CZ, DE, DK, DM, DZ, EC, EE, EG, 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, NI, NO, NZ, OM, PG, PH, PL, PT,
RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR,
TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (*regional*): ARIPO patent (GH, GM,
KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE,
ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO,
SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM,
GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).
- Published:**
— *with international search report*
- 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.*

(54) Title: PRESSURE TREATING FOOD TO REDUCE SPOILAGE

(57) Abstract: The present invention broadly describes a method of pressure treating foods containing cultures, wherein the pressure treatments are performed under such conditions such that cultures survive while the growth of spoilage microflora is reduced, delayed, prevented or eliminated. Foods treated according to the invention include cultural dairy foods (such as yoghurts), fruit and vegetable juices and other dairy foods (such as cheese).

WO 2004/032655 A1