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8,367,143 GRANOLA AND GRANOLA PRODUCTS CONTAINING CHOCOLATE AND METHODS OF PREPARATION
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[AMENDED]

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METHODS FOR PREPARING OAT BRAN ENRICHED IN BETA-GLUCAN AND OAT PRODUCTS PREPARED THEREFROM

METHODS FOR PREPARING OAT BRAN ENRICHED IN BETA-GLUCAN AND OAT PRODUCTS PREPARED THEREFROM

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EASY POUR BAG

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FOOD INTERMEDIATE HAVING SEQUESTERED PHYTOSTERYL ESTERS IN A POLYSACCHARIDE MATRIX
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10,647,079 METHOD OF ULTRASONICALLY BONDING PAPERBOARD
7,335,386 METHOD FOR PREVENTING ACRYLAMIDE FORMATION IN FOOD
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D839,053 FOOD CONTAINER
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A DISPENSING APPARATUS AND METHOD OF DISPENSING SQUARE BOTTOM TACO SHELL
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SHAPED TORTILLA SHAPED TORTILLA
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          SYSTEM AND METHOD FOR BREAKING SHEETS OF FROZEN
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8,137,729  METHOD OF MAKING COMPLEXED FAT COMPOSITIONS
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SYSTEM AND METHOD FOR BOTTOM COATING FOOD PRODUCTS
APPARATUS AND METHOD FOR VARIABLE SIZING OF PARTICULATES
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PACKAGING SYSTEM AND METHOD OF PACKAGING PRODUCTS
MICROWAVE FOODSTUFF PACKAGE AND METHOD
METHOD FOR PREVENTING ACRYLAMIDE FORMATION IN FOOD PRODUCTS AND FOOD INTERMEDIATES [AMENDED]
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PACKAGING CONTAINER PACKAGING CONTAINER VACUUM PACKAGE
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ASSAY AND METHOD FOR QUANTIFYING THE LEVELS OF STERYL ESTERS AND FREE STEROLS IN STARCH-CONTAINING FOOD PRODUCTS
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ENCAPSULATION OF SENSITIVE COMPONENTS USING PRE-EMULSIFICATION
ENCAPSULATION OF READILY OXIDIZABLE COMPONENTS
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REDUCED SODIUM FOOD PRODUCTS
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