

Summaries of UK Patent Applications

Cellulose/Carboxymethyl Cellulose Mixtures Useful for Controlling Faecal Output and Methods Employing Them. GB 2097804A. Filed 30 April 1982, published 10 November 1982. Applicants – Syntex (USA) Inc., California, USA.

A composition consisting essentially of a mixture of purified cellulose and CMC in a relative weight ratio between 2 : 1 and 10 : 1 is described. This is used in a daily dose of 50–300 mg per kg of body weight to control faecal output and appetite.

Injectable Chondroitin Polysulfate. GB 2098232A. Filed 11 May 1982, published 17 November 1982. Applicants – Luitpold-Werk Chemisch-pharmazeutische Fabrik, Munich, West Germany.

The aim of the invention is to obtain a highly pure chondroitin sulfate which is non-toxic and can be used in pharmaceutical preparations. The process involves oxidative degradation of crude chondroitin polysulfate.

Heavy Brine Viscosities and Uses Thereof. GB 2098258A. Filed 26 February 1982, published 17 November 1982. Applicants – NL Industries Ltd, New York, USA.

A well-servicing fluid is described. This is prepared by adding to the brine a mixture of from 10 to 30% by weight hydroxyethyl cellulose, from 10–40% of a solid organic activating agent, such as phenol or substituted phenols, which is dissolved in an organic solvent which has no appreciable swelling effect on the cellulose derivative. One of the advantages of the composition is that when added to the brine it will disperse rapidly.

Method of Increasing the Rate of Hydration of Activated Hydroxyethyl Cellulose Compositions. GB 2098259A. Filed 26 February 1982, published 17 November 1982. Applicants – NL Industries Ltd, New York, USA.

The rate of hydration of activated hydroxyethyl cellulose viscosifiers (see previous summary) is increased by the incorporation of zinc bromide and calcium chloride or bromide in the system.

Absorbable Surgical Suture Material Based on Monocarboxycellulose and Method for Producing the Same. GB 2098615A. Filed 14 May 1981, published 24 November 1982. Applicants – Kharkovsky Nauchnoissledovatel'sky Khimikofarmatsevtichesky Institut, Kiev, USSR.

A new carbohydrate polymer based on monocarboxycellulose is described. Uses as a surgical suture material are claimed.

Enzymatic Process for the Treatment of Xanthan Gums to Improve the Filtrability of their Aqueous Solutions. GB 2099008A. Filed 21 May 1982, published 1 December 1982. Applicants – Institut Français du Pétrole, Rueil-Malmaison, France.

The filtrability of xanthan gum solutions is improved by treatment with two enzymes (a polysaccharase and a protease). The use of the two enzymes gives better results than either enzyme employed separately. Thickening properties of the gum are not affected.

Polytetrafluoroethylene Solid Lubricant Materials. GB 2100366A. Filed 19 May 1982, published 22 December 1982. Applicants – International Research and Development Co., Newcastle-upon-Tyne, UK.

When starch or cellulose supported by a substrate of beryllium copper or steel is incorporated in a bearing material containing PTFE and lead the wear-resistant properties of the bearing are improved. The starch or cellulose may be partially pyrolyzed but must not be oxidized.

Process for Producing a Cellulose Ester Solution and Film. GB 2101136A. Filed 5 May 1982, published 12 January 1983. Applicants – Fuji Photo Film Co. Ltd, Kanagawa, Japan.

A cellulose ester, e.g. triacetate, is made by acetylating cellulose and neutralizing residual sulfuric acid with an alkaline earth metal acetate. The ester can be dissolved, with a plasticizer, in an organic solvent and extruded onto a moving support to form a film which is a useful support for a photographic material.

Process for the Preparation of Dextranomer-Iodine Polyoxyethylene Nonyl Phenol Complex. GB 2102014A. Filed 24 June 1981, published 26 January 1983. Applicants – Unidistributors Private Ltd, Bombay, India.

A complex carbohydrate polymer is disclosed which can be prepared by cross-linking dextran with epichlorohydrin and adding the product to a solution of a polyoxyethylene nonyl phenol iodine complex. The resultant material has bactericidal and fungicidal action.

Enzymatic Hydrolysis of Cellulosic Material. GB 2102428A. Filed 18 June 1982, published 2 February 1983. Applicants – Unisearch Ltd, New South Wales, Australia.

A synergistic effect is claimed if a cellulase enzyme from a fungi or an actinomycete is added to a culture of the genera *Cellulomonas* or *Pseudomonas*. This combination hydrolyses the substrate more extensively than a bacterial culture on its own.

Cellulose Sulfate Gel Composition. GB 2103224A. Filed 11 June 1982, published 10 February 1983. Applicants – Daicel Chemical Industries Ltd, Osaka, Japan.

The strength of cellulose sulfate gels in the presence of inorganic alkali metal salts can be significantly enhanced by the incorporation of other polysaccharides. Particularly effective are locust bean gum, guar gum and xanthan gum. Excellent results are also obtained if two polysaccharides, one of which is another cellulose derivative, are added to the cellulose sulfate composition.

Starch Extraction. GB 2103635A. Filed 20 July 1982, published 23 February 1983. Applicants – Australian Cassava Products Pty. Ltd, Queensland, Australia.

A method for the recovery of starch from cassava and other similar roots is described.

Absorptive Material. GB 2103637A. Filed 1 July 1982, published 23 February 1983. Applicants – Courtaulds plc, London, UK.

An absorptive material comprising of a shaped matrix of regenerated cellulose or a cellulose derivative is described. The material incorporates activated carbon preferably in the form of particles.

New α -Glycosyl Glycyrrhizins having Sweetening and Pharmacological Properties. GB 2104525A. Filed 17 July 1982, published 9 March 1983. Applicants – Hayashibara Seibutsu Kagaku Kenkyujo KK (Japan), Okayama, Japan.

Mild non-bitter non-lingering sweeteners are prepared by subjecting an aqueous solution containing glycyrrhizin and an amylaceous substance (e.g. starch, maltodextrin, cyclodextrin) to the enzymatic action of an α -glycosyl transferase. Both food and medical uses are suggested.