

### **Summaries of UK Patent Applications**

**Novel Starch and Products Produced Therefrom.** GB 2206 597A. Filed 1 July 1988, published 11 January 1989. Applicant — American Maize-Products Company, Connecticut, USA.

A substantially pure starch extracted from a starch bearing plant having a waxy floury-1 genotype is disclosed. Maize is the preferred plant. The starch exhibits properties similar to chemical modified starches. A sol and foodstuff containing the starch are also disclosed.

**Novel Starch and Products Produced Therefrom.** GB 2206 598A. Filed 1 July 1988, published 11 January 1989. Applicant — American Maize-Products Company, Connecticut, USA.

A substantially pure starch extracted from a starch bearing plant having a waxy shrunken-1 genotype is disclosed. Maize is the preferred plant. The sols produced for such starch exhibit superior freeze-thaw stability compared to sols made from chemically modified starches. A thickener composition and foodstuff containing the starch are also disclosed.

**Novel Starch and Products Produced Therefrom.** GB 2206 599A. Filed 1 July 1988, published 11 January 1989. Applicant — American Maize-Products Company, Connecticut, USA.

A substantially pure starch extracted from a starch bearing plant having a dull horny genotype is disclosed. Maize is the preferred plant. The starch exhibits thin-thick properties similar to chemically modified starches. A sol and foodstuff containing the starch are also disclosed.

**Cellulose Carbamate Products with Reduced Carbamate Content.** GB 2206 885A. Filed 11 April 1988, published 18 January 1989. Applicant — Neste Oy, Espoo, Finland.

A process for reducing the carbamate content of products made from cellulose carbamate by treating the products with basic solutions is disclosed.

**Destructurized Starch Essentially Containing No Bridged Phosphate Groups.** GB 2206 888A. Filed 7 July 1987, published 18 January 1989. Applicant — Warner-Lumbert Company, New Jersey, USA.

Destructurized starch with superior moulding properties is prepared by taking a starch containing some bridging phosphate groups e.g. potato starch, removing the bridging cations by for example treating with HCl and washing with water. The starch can then be dried to a water content of 10–25% and a melt prepared by heating above the glass transition temperature.

**Hyaluronic Acid Derivatives and their Production.** GB 2207 142A. Filed 10 June 1988, published 25 January 1989. Applicant — Skandigen, Stockholm, Sweden.

Conjugates of hyaluronic acid with a physiologically active or chemotherapeutic substance e.g. an antibiotic, having valuable delayed release properties are disclosed. They may be made by the coupling of hyaluronic acid with the physiologically active material by using a coupling agent such as cyanogen bromide.

**Novel Starch and Products Produced Therefrom.** GB 2208 116A. Filed 1 July 1988, published 1 March 1989. Applicant — American Maize-Products Company, Connecticut, USA.

A substantially pure starch extracted from a starch bearing plant having an amylose extender dull genotype is disclosed. Maize is the preferred plant. The starch exhibits a low gelatinization temperature with an amylose content greater than 50%. A sol and foodstuff containing the starch is also disclosed.

**Novel Starch and Products Produced Therefrom.** GB 2208 117A. Filed 1 July 1988, published 1 March 1989. Applicant — American Maize-Products Company, Connecticut, USA.

A substantially pure starch extracted from a starch bearing plant having a waxy-shrunken-2 genotype is disclosed. Maize is the preferred plant. The starch exhibits properties similar to chemically modified starches. A sol and foodstuff containing the starch are also disclosed.

**Novel Starch and Products Produced Therefrom.** GB 2208 118A. Filed 1 July 1988, published 1 March 1989. Applicant — American Maize-Products Company, Connecticut, USA.

A substantially pure starch extracted from a starch bearing plant having an amylose extender sugary-2 genotype is disclosed. Maize is the preferred plant. The starch exhibits a low gelatinization temperature and a high amylose content.