

# Campylobacter control in meat

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## Objective

To create a technology landscape report on **Campylobacter control in meat**

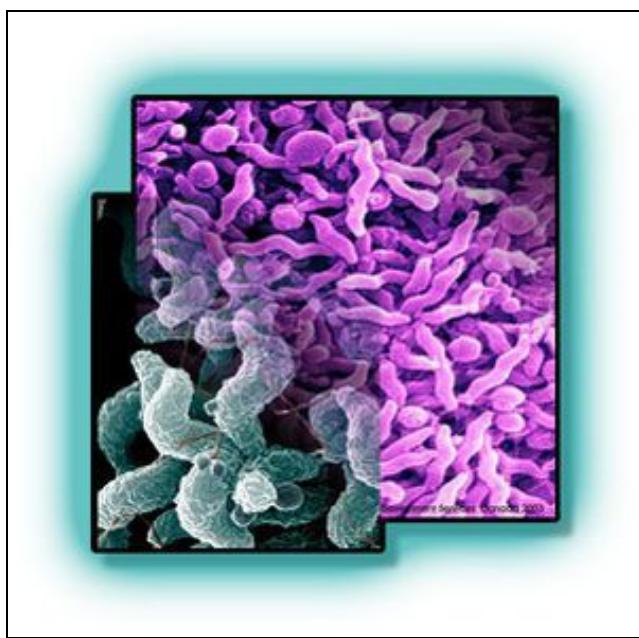
- Identify market players with prolific IP activity in the technology area
- Segment the players by the industry they belong to

**Note:** This report is just a template and gives an indication of what the paid report contains.

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## Background

*Campylobacter* bacteria are a major cause of foodborne diarrhoeal illness (Campylobacteriosis) in humans and are the most common bacteria that cause gastroenteritis worldwide. *Campylobacter* infections are generally mild, but can be fatal among very young children, elderly and immune-suppressed individuals [WHO]. The *Campylobacter* spp. associated with gastrointestinal illness in humans include *C. jejuni*, *C. coli*, *C. lari*, *C. fetus* and *C. upsaliensis* [Food safety and Authority of Ireland]



### ***Campylobacter* spp.**

The bacteria normally inhabit the intestinal tract of warm-blooded animals such as poultry, cattle, pigs, sheep, ostriches and shellfish; and in pets, including cats and dogs. Hence they are frequently detected in foods derived from these animals. Most often, carcasses or meat are contaminated by *Campylobacter* from faeces during slaughtering. The main route of transmission is generally believed to be foodborne, via undercooked meat and meat products, as well as raw or contaminated milk. Contaminated water or ice is also a source of infection [WHO]. Poultry meat is known to be one of the most important sources of *Campylobacter* for humans. However, *Campylobacter* colonization in the gut is prevalent in all animals. *Campylobacter* is mainly a contamination of the surface of the carcass and bovine, ovine and porcine carcasses and can also test positive for *Campylobacter* immediately after slaughter. Storage (cooling down) of the carcasses under dry air conditions results in the death of *Campylobacter* and reduced *Campylobacter* counts after a prolonged time. At retail level, the *Campylobacter* contamination levels of non-poultry meat are clearly less than the levels in poultry. It is to be expected that red meat contributes to human campylobacteriosis to a much lesser degree than poultry [Wagenaar et al.]

The *Campylobacter* spp. are sensitive to freezing, heating (pasteurisation/cooking), drying, acidic conditions (pickling), disinfectants and irradiation. They survive poorly at room temperature (21°C) and in general survive better at cooling temperatures. They can grow on moist foods at temperatures between 37°C and 45°C, with an optimum temperature of 42°C. It has been estimated that consumption of a small number of organisms (500 or less) may be associated with illness. Therefore, the fact that the organism does not multiply very effectively in most foods does not prevent it from causing foodborne illness. The organisms normally die quickly in the presence of air and are very sensitive to oxygen breakdown products. Vacuum or gas packaging appears to have little effect on their survival [Food safety and Authority of Ireland]

Strategies aimed at reducing *Campylobacter* counts on carcasses and raw chicken meat products include

- Improved hygiene during processing
- Freezing of carcasses at processing plants
- Irradiation
- Chemical decontamination of carcasses by chlorine or trisodium phosphate
- **Marination** of the raw fresh chicken meat
- Spreading of a mixture of dry seasoning compounds on the surface of chicken meat products, etc. [González and Hänninen]

## Concept table

| S.No | English Keywords                                    |         |      | French Keywords                            |                                     |                    | German Keywords                                     |   |         |
|------|---|---------|------|--|-------------------------------------|--------------------|---|---|---------|
|      | <i>Campylobacter</i>                                | Control | Meat | <i>Campylobacter</i>                       | Control                             | Meat               | <i>Campylobacter</i>                                | Control   | Meat    |
| 1    | <i>Campylobacter</i> ,<br><i>Campylobacteriosis</i> | Control | Meat | <i>Campylobacter</i> ,<br>campylobactérose | Contrôle,<br>Contrôle,<br>contrôlée | Viande,<br>Viandes | <i>Campylobacter</i> ,<br><i>Campylobacteriosis</i> | Kontrolle,<br>Steuerung,<br>Regelung,<br>kontrolliert | Fleisch |
| 2    | **  | ***     | ***  | **   | ***                                 | ***                | **  | ***   | ***     |

- An indicative list of terms to show how a concept table is generated. View paid report for complete list.
- Concept Table was enriched by searches related to gut biology and probiotics in food from pubmed mesh, relevant patents, scientific articles and various thesauri

## Class codes and Definitions

### IPC / ECLA Class codes

| CLASS CODE                                      | DEFINITION   |
|---|--|
| <b>CLASS CODES RELATED TO MEAT PRESERVATION</b> |  |
| A23B0004*                                       | General methods for preserving meat, sausages, fish or fish products |
| A23K000118                                      | Animal feeding stuffs specially adapted for particular animals       |

### US Class codes

| CLASS CODE                                      | DEFINITION   |
|---|--|
| <b>CLASS CODES RELATED TO MEAT PRESERVATION</b> |  |
| 426   | <b>FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS</b>  |
| 426332  | Inhibiting chemical or physical change of food by contact with a change inhibiting chemical agent other than an antioxidant agent <ul style="list-style-type: none"> <li>• Animal flesh</li> </ul> |

### Relevant F-Terms

| S.No | F-Theme | F-Terms                       |                       |
|------|---------|-------------------------------|-----------------------|
|      |         | F-TERMS FOR MEAT PRESERVATION |                       |
| 3    | 2B005   | Feed for specific animals     |                       |
|      |         | MB00                          | SPECIAL ADDITIVES     |
|      |         | MB01                          | Antibiotic substances |
|      |         | MB07                          | Medicines             |

- An indicative list of various class codes used for the IP search. View paid report for complete list.

## Search strategy

### Search Strategy with English keywords

Database: Thomson Innovation

Timeline: Query: 01/01/1991 - 18/10/2011

Patent Coverage: US, DWPI, FR, WO, EP, JP, CN, KR, DE, GB

| S.No | Concept   | Scope   | Search string                             | Type of class codes | Class codes       | Number of hits                   |  |
|------|---|---|---|---------------------|-------------------|----------------------------------|--|
| 1    | (Campylobacter*) keyword + (Meat preservation) class codes            | Description   | Campylobacter* OR ****                    | Any IPC or ECLA     | A23B0004* OR **** | ###                              |  |
| 2    |   |   |   | US class            | 426332 OR ****    | ###                              |  |
| 3    | 1 OR 2  |   |   |                     |                   |                                  |  |
| 4    | (Campylobacter + Meat) keywords + Class codes of Preservation methods | Description for Campylobacter keyword<br><br>Title, Abstract, Claims for Meat keywords    | (Campylobacter*) AND (Meat*1 OR *****)    | Any IPC or ECLA     | A01N**** OR ****  | ###                              |  |
| 5    |   |   |   | US class            | 42*** OR ****     | ###                              |  |
| 6    | 4 OR 5  |   |   |                     |                   |                                  |  |
| 7    | (Campylobacter + control) keywords + (Meat processing) class codes    | Description for Campylobacter keyword<br><br>Title, Abstract, Claims for Control keywords | (Campylobacter*) AND (Control*4 OR *****) | Any IPC or ECLA     | A22B**** OR ****  | ###                              |  |
| 8    |   |   |   | US class            | 42*** OR ***      | ##                               |  |
| 9    | 7 OR 8  |   |   |                     |                   |                                  |  |
| 10   | Final English search Query  | 3 OR 6 OR 9   |   |                     |                   | #### (No. of unique hits = ####) |  |

### Search Strategy with French keywords

Database: Thomson Innovation

Timeline: Query: 01/01/1991 - 18/10/2011

Patent Coverage: FR, WO, EP

| S.No | Concept   | Scope  | Search string                                    | IPC or ECLA Class codes  | Number of hits |
|------|---|--|--|--|----------------|
| 1    | (Campylobacter) keywords + (Meat preservation) class codes            | Description  | (Campylobacter OR *****)                         | A23B0004* OR ****  | ###            |
| 2    | (Campylobacter + Meat) keywords + Class codes of Preservation methods | Description for Campylobacter keywords<br><br>Title, Abstract, Claims for Meat keywords    | (Campylobacter OR *****) AND (Viande*1 OR *****) | A01N**** OR ****   | ###            |
| 3    | (Campylobacter + control) keywords + (Meat processing) class codes    | Description for Campylobacter keywords<br><br>Title, Abstract, Claims for Control keywords | (Campylobacter OR *****) AND (contrôle OR *****) | A22B000500 OR A22C* OR A23L0001314 OR A23L0001315 OR A23L0001317 | ###            |
| 4    | Final Query   | 1 OR 2 OR 3  |  |  |                |

### Search Strategy with German keywords

Database: Thomson Innovation

Timeline: Query: 01/01/1991 - 18/10/2011

Patent Coverage: DE, WO, EP

| S.No | Concept   | Scope       | Search string            | IPC or ECLA Class codes | Number of hits |
|------|---|-------------|--------------------------|-------------------------|----------------|
| 1    | (Campylobacter) keyword + (Meat preservation) class codes | Description | (Campylobacter OR *****) | A23B0004* OR ****       | ###            |

|   |   |   |   |                  |                                  |
|---|---|---|---|------------------|----------------------------------|
| 2 | ( <i>Campylobacter</i> + Meat) keywords + Class codes of Preservation methods | Description for <i>Campylobacter</i> keywords<br>Title, Abstract, Claims for Meat keywords    | ( <i>Campylobacter</i> OR ****)<br>AND<br>(Fleisch OR ****)   | A01N**** OR **** | ###                              |
| 3 | ( <i>Campylobacter</i> + control) keywords + (Meat processing) class codes    | Description for <i>Campylobacter</i> keywords<br>Title, Abstract, Claims for Control keywords | ( <i>Campylobacter</i> OR ****)<br>AND<br>(Kontrolle OR ****) | A22B**** OR **** | ##                               |
| 4 | Final Query   | 1 OR 2 OR 3   |   |                  | #### (No. of unique hits = ####) |

### Search Strategy with F-terms

Database: Thomson Innovation

Timeline: Query: 01/01/1991 - 18/10/2011

Patent Coverage: JP

| S.No | Concept   | Scope   | Search string   | F Terms            | Number of hits                   |
|------|---|---|---|--------------------|----------------------------------|
| 1    | ( <i>Campylobacter</i> ) keyword + (Meat preservation) F-Terms                | Description   | <i>Campylobacter</i> *                                  | 2B005**** OR ***** | ##                               |
| 2    | ( <i>Campylobacter</i> + Meat) keywords + Class codes of Preservation methods | Description for <i>Campylobacter</i> keywords<br>Title, Abstract, Claims for Meat keywords    | ( <i>Campylobacter</i> *)<br>AND<br>(Meat*1 OR ****)    | 4H**** OR ****     | ###                              |
| 3    | ( <i>Campylobacter</i> + control) keywords + (Meat processing) class codes    | Description for <i>Campylobacter</i> keywords<br>Title, Abstract, Claims for Control keywords | ( <i>Campylobacter</i> *)<br>AND<br>(Control*4 OR ****) | 4B**** OR ****     | ###                              |
| 4    | Final Query   | 1 OR 2 OR 3   |   |                    | #### (No. of unique hits = ####) |

### Final search Results

| Query       | Search strategy                         | Number of hits                                     |
|-------------|---|--|
| Final Query | English OR French OR German OR Japanese | #### (No. of unique hits = ####; Relavency = ***%) |

### Relevant Patents

| S. No | Patent/ Publication no. | Assignee/ Applicant    | Year | Title  | Focus   | Dolcera Summary   |
|-------|-------------------------|------------------------|------|--|---|---|
| 1     | US7767240B2             | Albemarle Corporation  | 2010 | Microbiological control in poultry processing  | Microbiological control                         | The present invention deals with the preparation of halogen-based antimicrobial derivatives which are highly efficient, cost effective and can be widely used in the poultry processing industry. The microbicidal compound can be applied directly to the poultry carcass, or to the equipments, instruments, apparatus, chiller tanks, etc. used during the processing and is effective against <i>Campylobacter jejuni</i> , <i>Campylobacter coli</i> , <i>Campylobacter lari</i> , etc.          |
| 2     | US20090239912A1         | University of Arkansas | 2009 | Concentrated, non-foaming solution of quaternary ammonium compounds and methods of use | Microbiological control                         | A major challenge in the meat processing industry is to deliver a pathogen-free product to the consumers. The present invention deals with the preparation of compositions containing quaternary ammonium compounds (QAC) which prove effective against a broad spectrum of microorganisms including <i>Campylobacter</i> attached to the surface of meat products. The surface adhering microbes are killed, inactivated or their growth is retarded, making the meat products safe for consumption. |
| 3     | US5494660A              | Emory University       | 1996 | Method for inhibiting microbial binding to surfaces                                    | Reducing adhesion of microorganisms to surfaces | The present invention deals with the preparation of a biologically active copolymer which is effective in reducing the adhesion of pathogenic microorganisms on the surface. The compound is either given in the form of feed to the poultry birds to reduce the gut population of pathogenic bacteria or applied to the surface of skin or meat  |

## Analysis sheet

[Click here to download the sample patent analysis sheet](#)

## Interactive Taxonomy

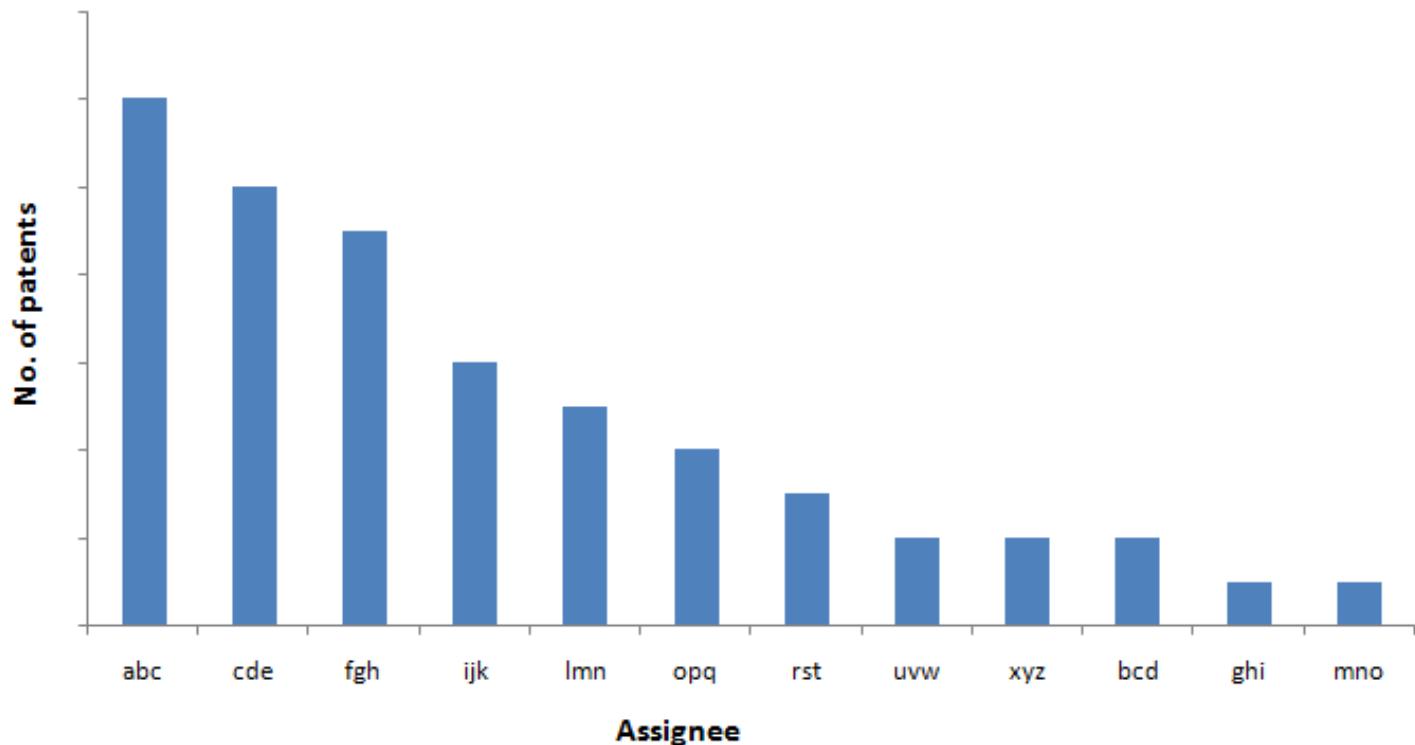
Taxonomy was populated based on the detailed analysis of patents.

```
.markmap-node {  
    cursor: pointer;  
}  
  
.markmap-node-circle {  
    fill: #fff;  
    stroke-width: 1.5px;  
}  
  
.markmap-node-text {  
    fill: #000;  
    font: 10px sans-serif;  
}  
  
.markmap-link {  
    fill: none;  
}  
  
pre, .mw-code{  
    background-color: transparent;  
}  
d3.xml("https://www.dolcera.com/wiki/images/Campylobacter.mm", function(error, data) {  
    if (error) throw error;  
  
    markmap("svg#mindmap_e79938aa3a5642fc265d8dedc717a9a7", data, {  
        preset: "colorful",  
        linkShape: "diagonal"  
    }, "xml");  
});
```

## Assignee Analysis and IP activity

- *Labels for all the charts below are available in the paid report.*
- The following graphs explain the placement of the key players in this technology area.

## Top assignees in this field



- Furthermore, the assignees have been categorized based on their commercial technology applications. The following graphs represent the Assignees in major technology areas

## Animal feed and nutrition

No. of patients

abc      bcd      def      efg      ghi      hij      jkl      klm      mno

Assignee

## Animal health care

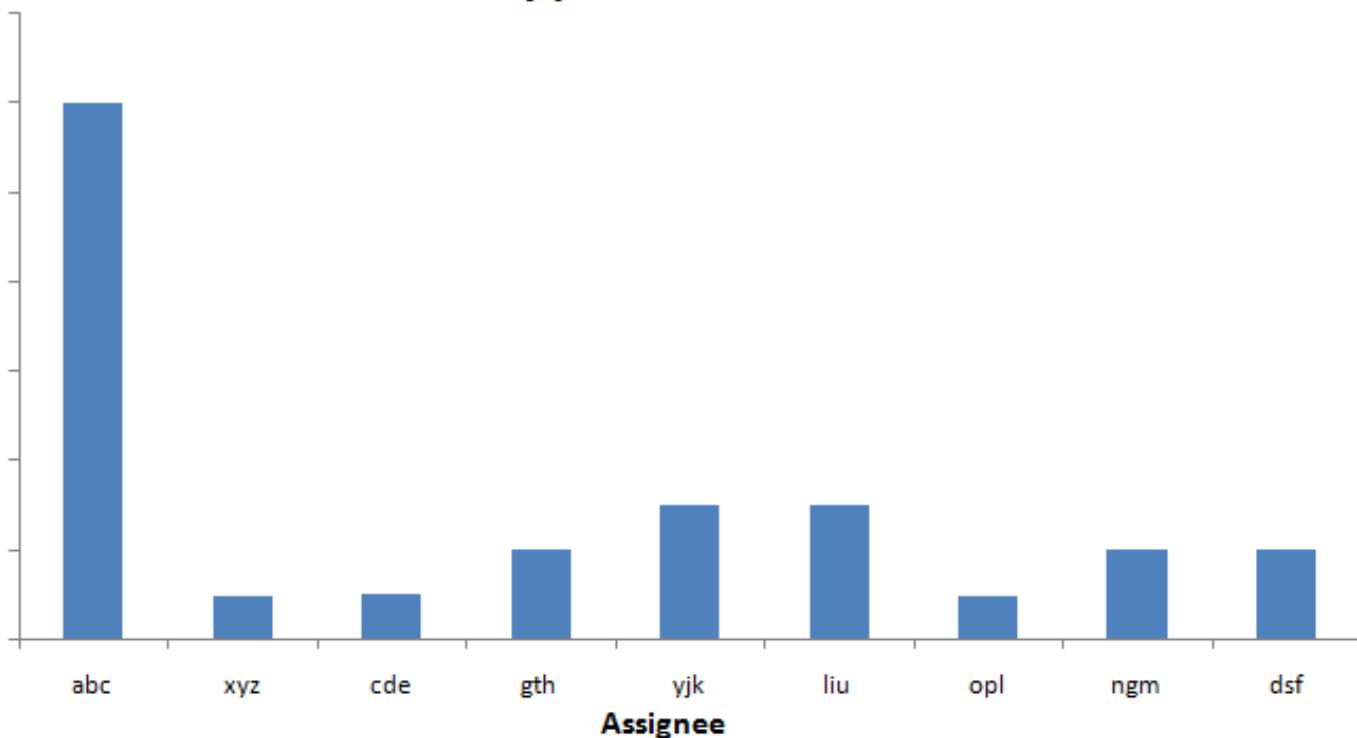
No. of patients

efg      ghi      hij      lmn      opq      pqr      rst      stu      uvw

Assignee

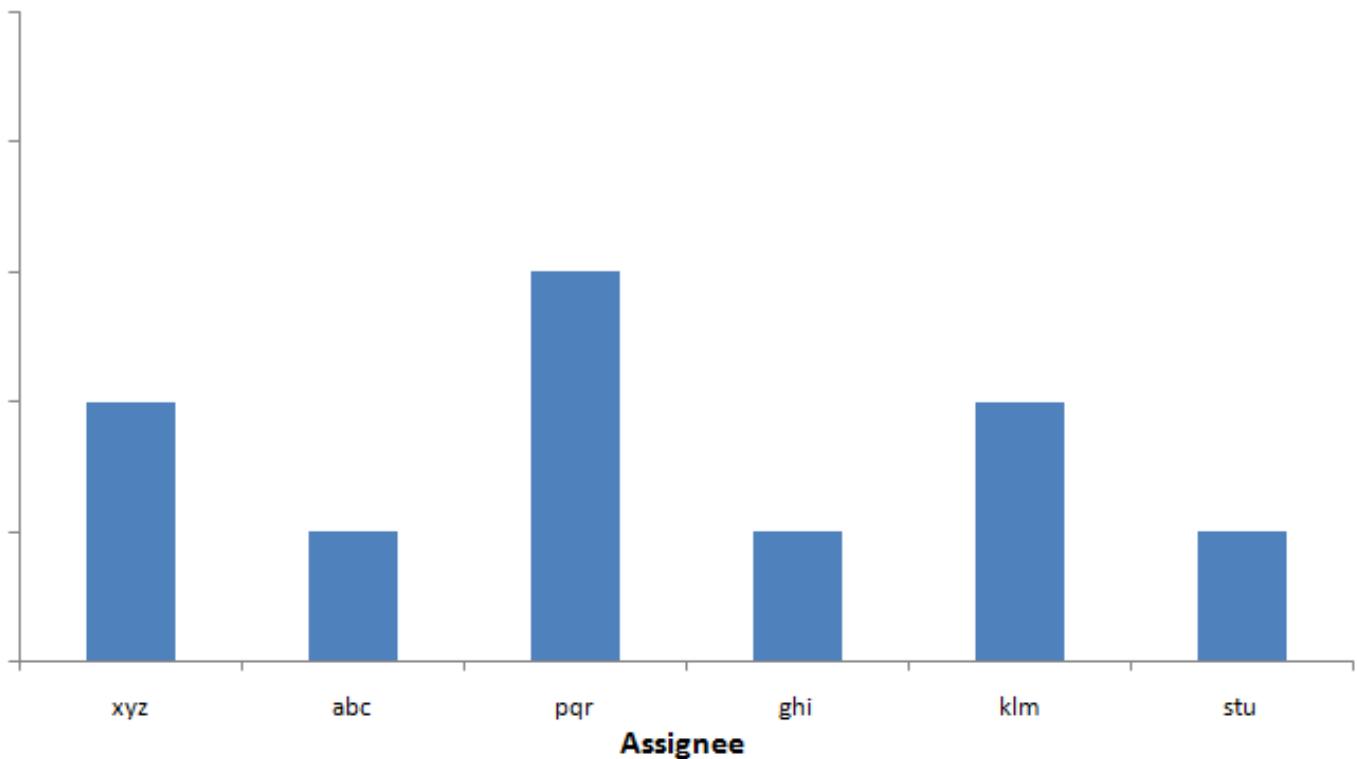
## Food safety products and services

No. of patients



## Meat products manufacturers

No. of patients



## Food products and additives

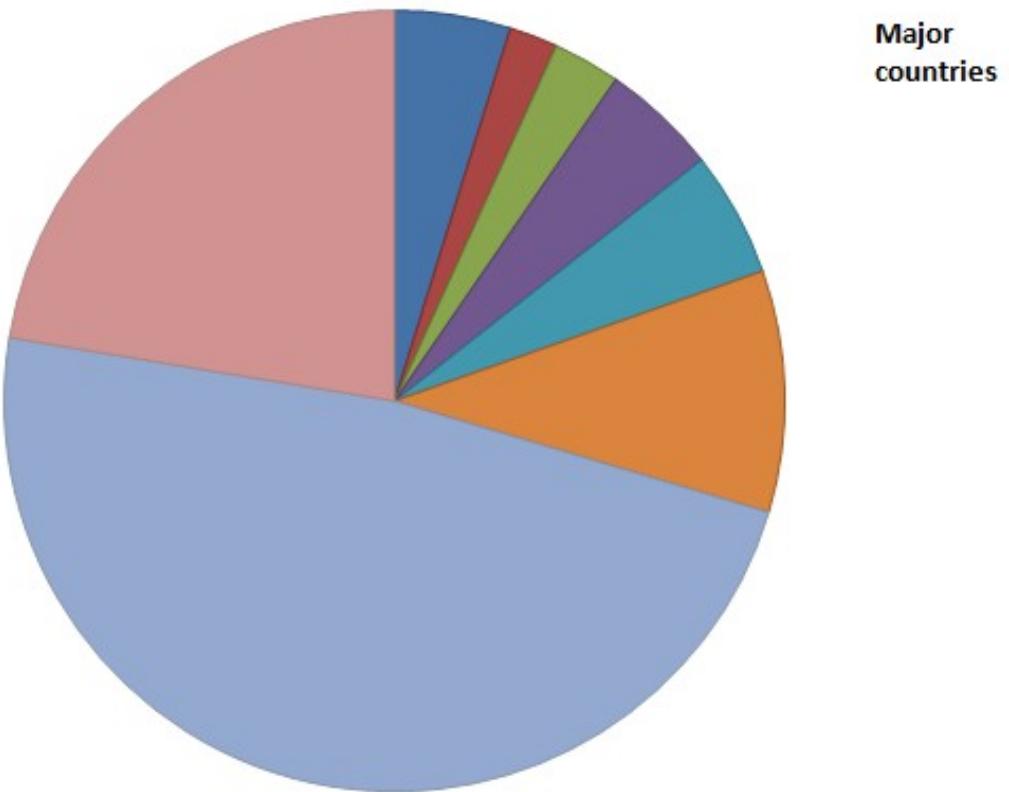
No. of patents

def    tyu    iop    lkj    mnh    ghj    bvf    ref    trg    ytj    bfd    asd

Assignee

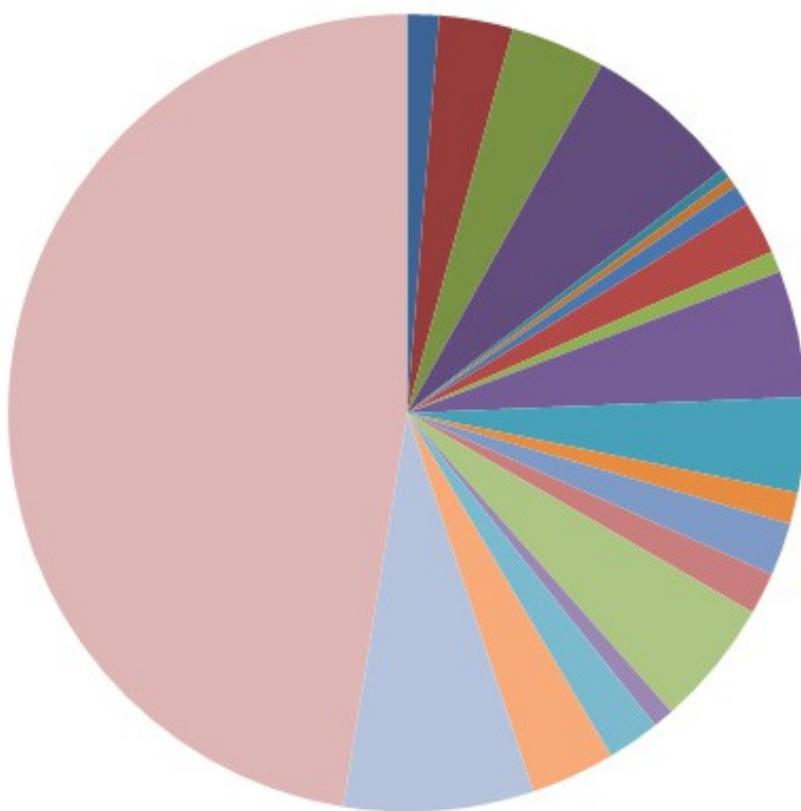
- Geographical distribution of Patents

## Geographical distribution of patents



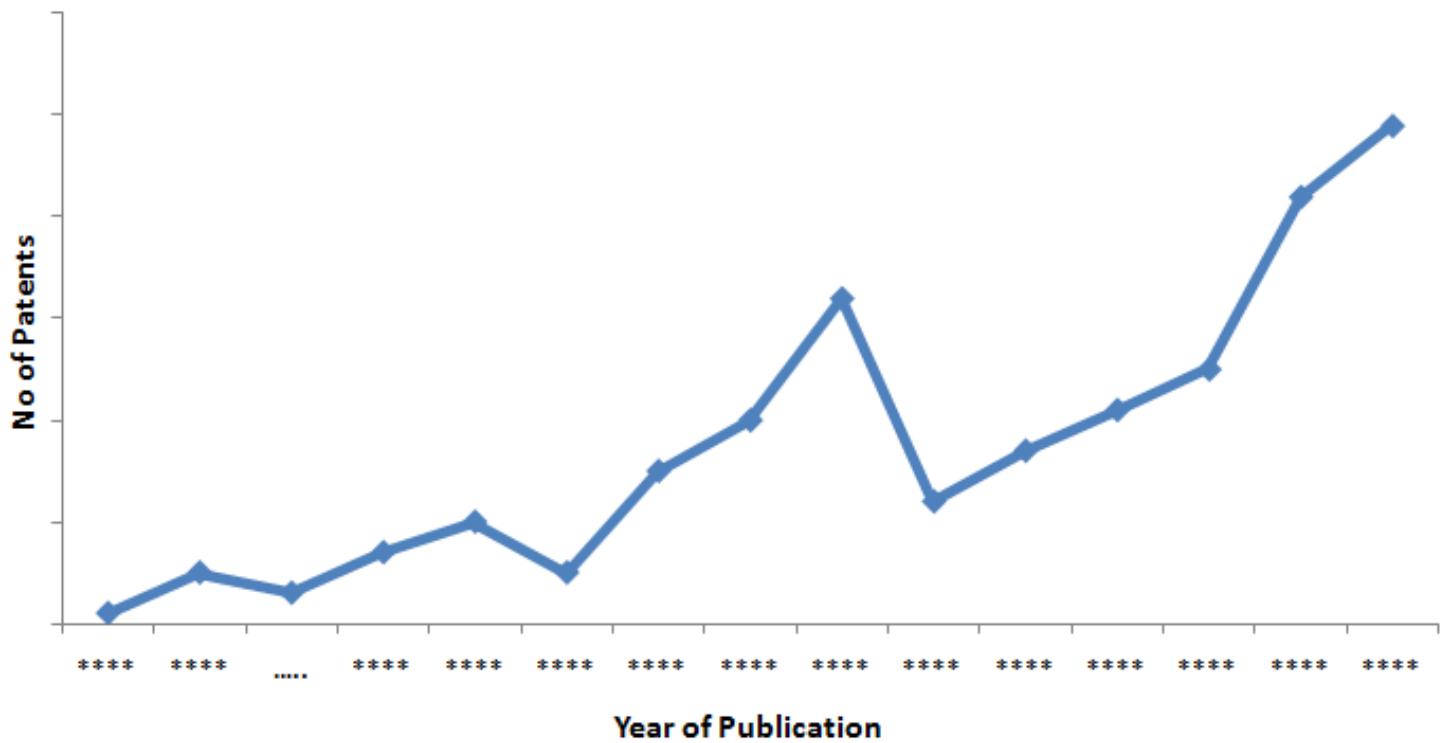
- Geographical distribution of Patents

## Geographical distribution of Assignees

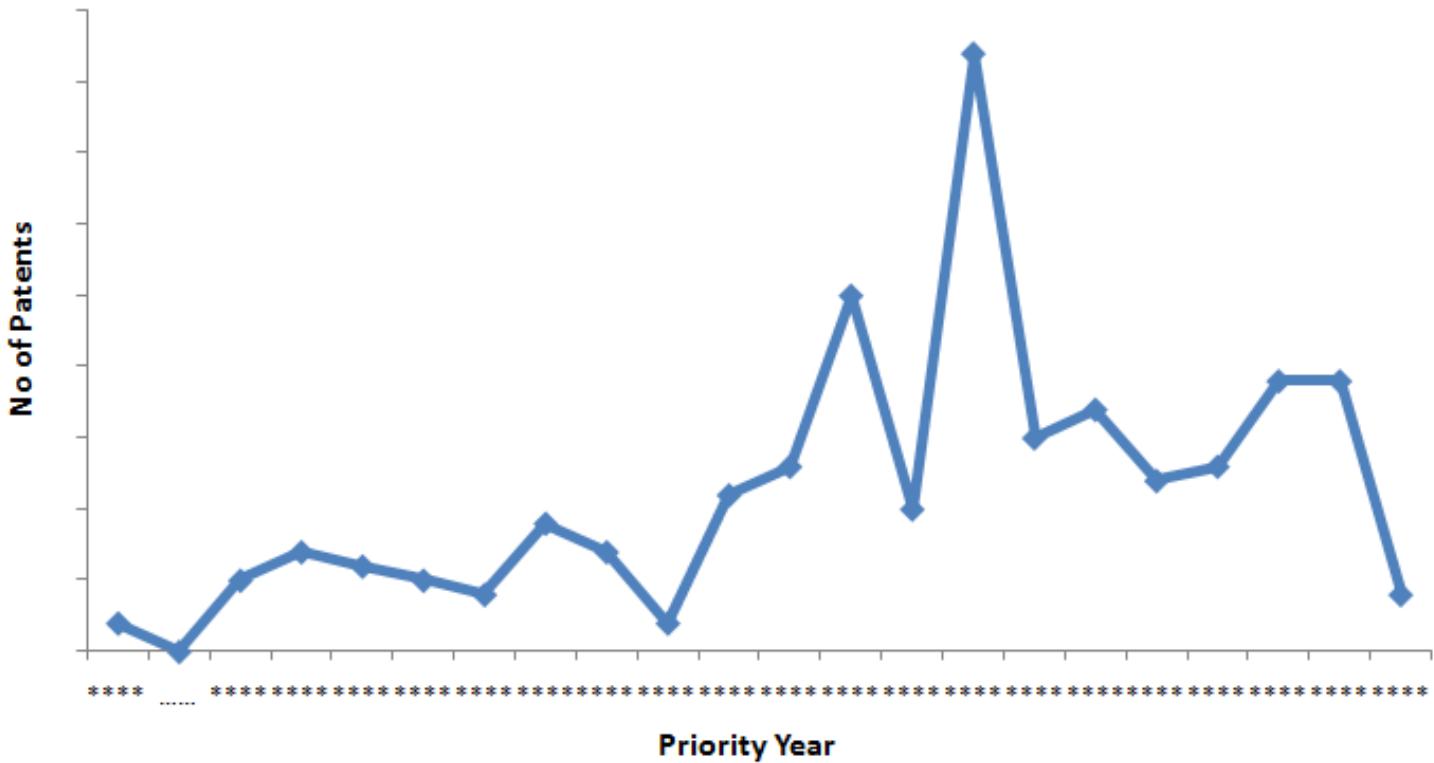


- The graphs given below explain the IP activity in this technology area over the years.

## IP activity based on Publication Year

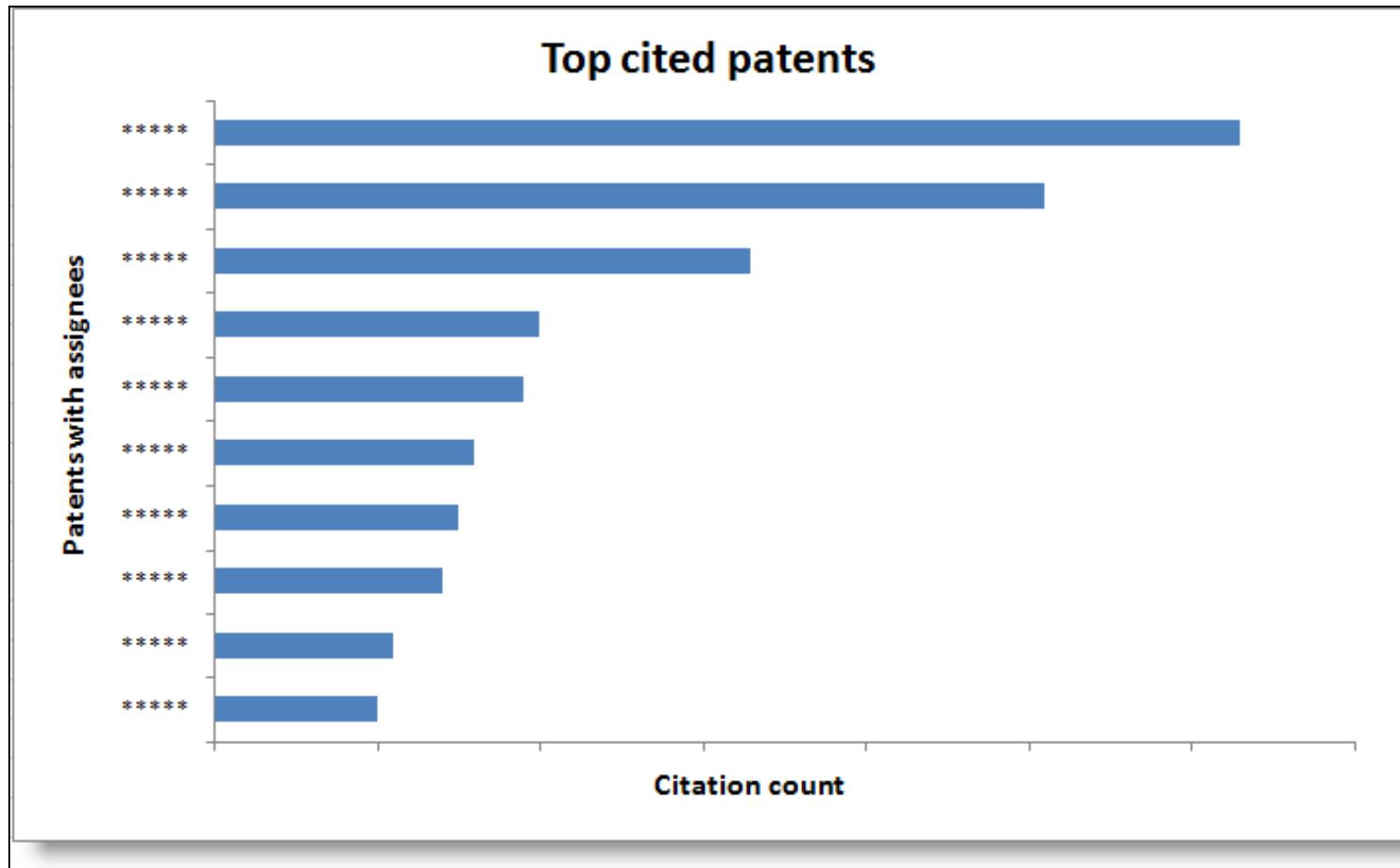


## IP activity based on Priority Year



## Top cited patents

Patents with the maximum number of forward citations were determined and the graph shows the top 10 patents with corresponding assignees.



## Dolcera Dashboard

A comprehensible result in the form of Dolcera dashboard has been given. Dashboard links the Companies in each category to their patents, hence making an interactive platform for analysis.

A data preview of the dashboard is shown below:

**Data Filters**

Search in: Title, Abstract, Claims

Campylobacter control in meat (2)

- Agri-based company (7)
- Animal feed and nutrition comp (1)
- Animal health care company (1)
- Biotechnology company (9)
- Chemical company (19)
- Food products and additives co (1)
- Food safety products and servi (1)
- Meat products company (4)
- Pharmaceutical company (12)
- Technology partner (25)
- University/Research institute (4)

Add Edit Delete Get Info

ALL COMPANIES (207)

(Company Tbd) (29)

(No Company) (1)

3M Corp (3)

Aarhus University (1)

Abbott Laboratories (1)

Air Products and Chemicals Inc (1)

AkzoNobel (2)

No Date Filter

All Patent Types

All Tags

### Campylobacter control in meat Information

**Patents**

|                          | Publication     | Title   | Assignee        |
|--------------------------|-----------------|---|-----------------|
| <input type="checkbox"/> | US20090081152A1 | Antimicrobial compositions and methods of making same   | (No Company)    |
| <input type="checkbox"/> | WO2005022998A2  | Antimicrobial compositions and methods   compositions antimicrobiennes et procedes                                | 3m Innovative   |
| <input type="checkbox"/> | JP2005296021A   | Germicidal composition   disinfectant microbicide composition   | 3m Innovative   |
| <input type="checkbox"/> | EP2308326A2     | Concentrated antimicrobial compositions and methods   konzentrierte antimikrobielle zusammensetzungen und         | 3m Innovative   |
| <input type="checkbox"/> | EP2289348A2     | Methodologies for improving the quality of meat, health status of animals and impact on environment   verfahren   | Aarhus Univers  |
| <input type="checkbox"/> | WO1999056567A1  | Anti-microbial agents   agents anti-microbiens  | Abbott          |
| <input type="checkbox"/> | US20030193033A1 | System and method for electronic pasteurization   | Accelerator Te  |
| <input type="checkbox"/> | US20060204628A1 | Bactericidal method   | Air Products Ar |
| <input type="checkbox"/> | US20070009503A1 | Antibiotic, compositions containing the antibiotic, and methods for administering the antibiotic and/or said comp | Ajinomoto Gro   |

**US20090081152A1**  
**ANTIMICROBIAL COMPOSITIONS AND METHODS OF MAKING SAME**

Priority Date (y-m-d): 2007-06-26  
 First Inventor: CHUANG VINCENT T TW

US Class (primary): 42407831  
 IPC Class (primary): A01N04340

**Abstract:**  
 This invention relates to a process of making a group of silylated poly(N-alkyl-4-vinylpyridinium) quaternized salts suitable for use as coating materials for the

**Claims:**

1. An antimicrobial polymeric material, comprising a repeating unit having formula: wherein R is a substituted or unsubstituted phenyl group; A is chain; D is a C1-6 alkyl chain; X is halogen, and n is at least 2.
2. The antimicrobial polymeric material of claim 1, wherein R is a phenyl
3. The antimicrobial polymeric material of claim 1, wherein X is selected consisting of chlorine or bromine.
4. The antimicrobial polymeric material of claim 1, wherein A is selected consisting of methylene and ethylene.

**Dolcera Summary**  
 To provide silylated poly(N-alkyl-4-vinylpyridinium) quaternized salts to be used as coating materials on the surface of cotton fibers to impart antimicrobial properties to fibers

Rating:   Tags:   
 Notes:

A chart preview of the dashboard is shown below:

**Campylobacter control in meat Information**

**Patents**

Company Statistics | Timeline by Pub Year | Timeline by App Year | Category Statistics

**Animal feed and nutrition company - ALL COMPANIES**

| Company Type                              | Patent Count |
|---|--------------|
| Agri-based company                        | 7            |
| Animal feed and nutrition company         | 7            |
| Animal health care company                | 4            |
| Biotechnology company                     | 3            |
| Chemical company                          | 2            |
| Food products and additives company       | 2            |
| Food safety products and services company | 2            |
| Meat products company                     | 2            |
| Pharmaceutical company                    | 2            |
| Technology partner                        | 1            |
| University/Research institute             | 1            |

Add Edit Delete Get Info

ALL COMPANIES (207)

- Agri-based company (7)
- Animal feed and nutrition company (7)
- Animal health care company (4)
- Biotechnology company (3)
- Chemical company (2)
- Food products and additives company (2)
- Food safety products and services company (2)
- Meat products company (2)
- Pharmaceutical company (2)
- Technology partner (1)
- University/Research institute (1)

No Date Filter

All Patent Types

All Tags

Feedback

Charts Data Add Delete

## Patent - Product mapping

- Some products with respect to this technology area were identified and mapped to the patents from their respective assignees.

| S.No | Patent number | Title | Assignee | Products | Snapshot |
|------|---------------|-------|----------|----------|----------|
|------|---------------|-------|----------|----------|----------|

|   |                             |  |         |          |   |
|---|-----------------------------|--|---------|----------|---|
| 1 | <a href="#">EP0999851B1</a> | Use of an enzyme for the manufacture of an agent for controlling bacterial infection | Danisco | Avizyme® |   |
| 2 |                             |  |         | Porzyme® |  |

- Please click here for detailed Patent-Product highlight

## Articles search

### Search strategy

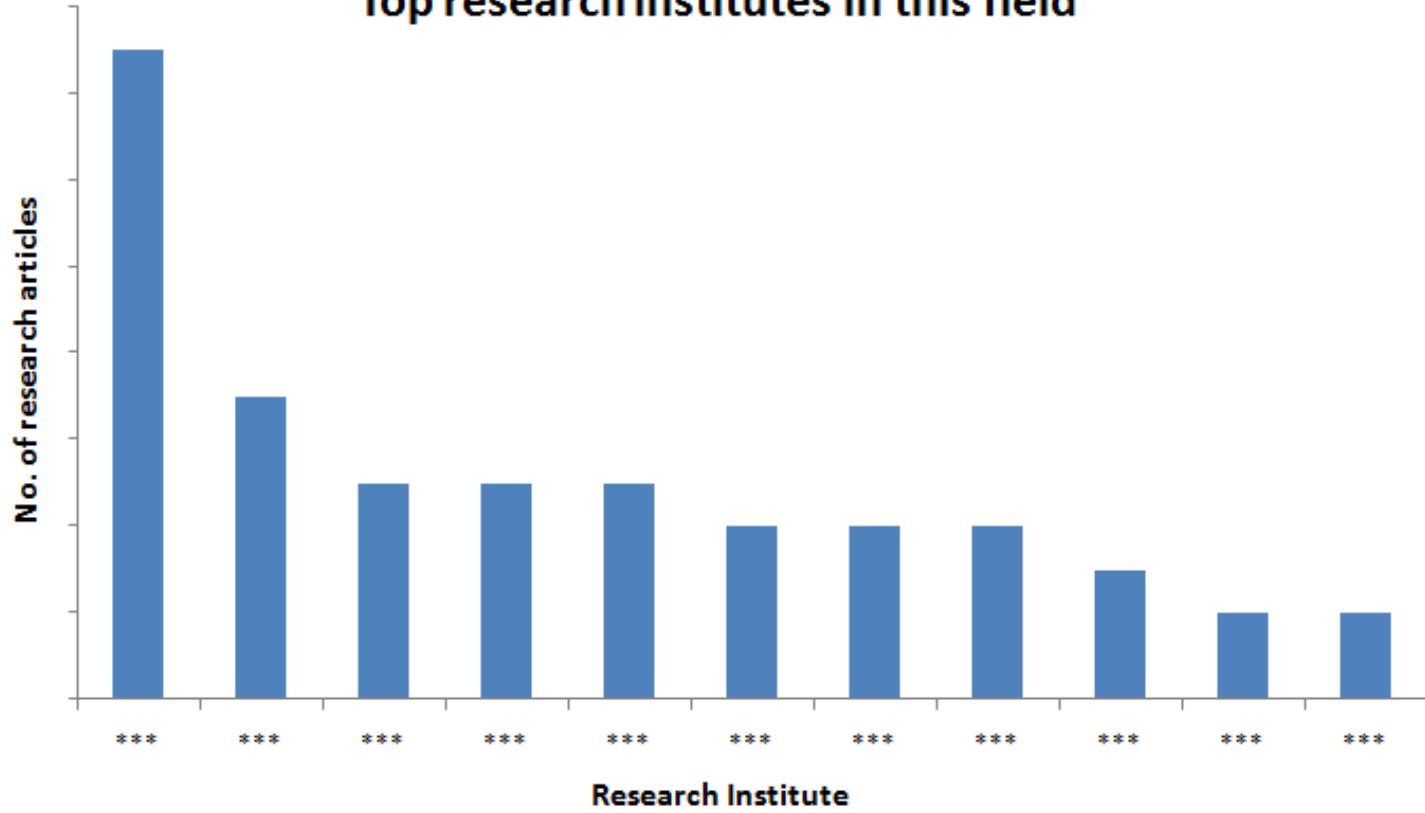
- **Database:** Scirus
- **Timeline:** 1991-2012
- **Subject Areas:** Agricultural and Biological Sciences, Chemistry and Chemical Engineering, Engineering, Energy and Technology, Environmental Sciences, Life Sciences, Medicine, Pharmacology

| S.No | Concept  | Search String   | No. of hits            |
|------|--|---|------------------------|
| 1    | ( <i>Campylobacter</i> + Control + meat)<br>keywords | ( <i>Campylobacter</i> *) AND (control* OR reduc* OR ****) AND (meat OR mutton OR ****) | #### (Relevancy = ##%) |

- Please click here to download the Relevant articles sheet

- The following graph explains the placement of different Research Institutes and Universities in this area.

## Top research institutes in this field



## Purchase Information

Contact information for purchasing this report:

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- Phone: +1-650-269-7952 , +91-40-2355-3493