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Application Details	
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APPLICATION TYPE	ORDINARY APPLICATION
DATE OF FILING	14/01/2023
APPLICANT NAME	1. Dr. Sachidanand Singh 2. Dr. Kumari Sunita 3. Dr. Meenakshi Sharma 4. Prof. Dr. R. Z. Sayyed 5. Dr. Rahul Datta 6. Prof. Dr. Azamal Husen 7. Ankit Kumar 8. Ashish Kumar Rai 9. Dr. Anupam Singh
TITLE OF INVENTION	A METHOD OF PREPARING LIGHT SEQUENCE FROM MICROSCOPY TO TRANSCRIPTOMICS
FIELD OF INVENTION	BIO-CHEMISTRY
E-MAIL (As Per Record)	iprsince2014@hotmail.com
ADDITIONAL-EMAIL (As Per Record)	iprsince2014@hotmail.com
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Application Status

APPLICATION STATUS: **Awaiting Request for Examination**

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(54) Title of the invention : A COMPOSITION AND A METHOD FOR PREPARING FERMENTED MILLET-BASED FOOD COMPOSITION

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(71)Name of Applicant :  
1)Dr. Rakesh Kumar Verma  
Address of Applicant :151, Mugalpur, Bansur, Alwar, Rajasthan, 301412 Bansur -----  
Name of Applicant : NA  
Address of Applicant : NA  
(72)Name of Inventor :  
1)Dr. Rakesh Kumar Verma  
Address of Applicant :151, Mugalpur, Bansur, Alwar, Rajasthan, 301412 Bansur -----  
2)Dr. Daoud Ali  
Address of Applicant :Department of Zoology, College of Science, King Saud University, P.O. Box: 2455, 11451 Riyadh, Saudi Arabia -----  
3)Ms. Nisha Choudhary  
Address of Applicant :Department of Biosciences, School of Liberal Arts and Sciences, Mody University of Science and Technology, Lakshmangarh, Sikar, Rajasthan, 332311 Lakshmangarh -----  
4)Ms. Mansi Chauhan  
Address of Applicant :Department of Biosciences, School of Liberal Arts and Sciences, Mody University of Science and Technology, Lakshmangarh, Sikar, Rajasthan, 332311 Lakshmangarh -----  
5)Dr. Sunidhi Mishra  
Address of Applicant :Department of Biosciences, School of Liberal Arts and Sciences, Mody University of Science and Technology, Lakshmangarh, Sikar, Rajasthan, 332311 Lakshmangarh -----  
6)Dr. Gajendra Kumar Inwati  
Address of Applicant :Department of Chemistry, Medicaps University, Indore, Madhya Pradesh, 453331. Indore -----  
7)Mr. Dinesh Kumar  
Address of Applicant :Maharshi Arvind institute of Pharmacy Rajasthan University of Health Sciences Jaipur, Rajasthan Jaipur -----  
8)Dr. Tanushri Chatterji  
Address of Applicant :School of Bioscience, Institute of Management Studies Ghaziabad (University Courses Campus), Adhyatmik Nagar, NH-09, Uttar Pradesh, Ghaziabad- 201015 Ghaziabad -----  
9)Dr. Virendra Kumar Yadav  
Address of Applicant :Department of Biosciences, School of Liberal Arts and Sciences, Mody University of Science and Technology, Lakshmangarh, Sikar, Rajasthan, 332311 Lakshmangarh -----  
10)Dr. Rajarshi Kumar Gaur  
Address of Applicant :Professor & Head Department of Biotechnology D.D.U. Gorakhpur University, Gorakhpur, Uttar Pradesh Gorakhpur -----

(57) Abstract

This invention provides a method for preparing fermented millet-based food composition comprising at least one of finger millets and foxtail millets, pumpkin seeds, watermelon seeds, flax seeds, sunflower seeds, almonds, cashews, honey, jaggery, and dates in appropriate ratios. The method comprises inoculating goat and camel milk with curd and fermenting it with the millets for 14 to 15 hours. The millets are then washed, dried, and roasted at different temperatures before being ground and mixed with the roasted seeds and nuts. The resulting mixture is cut into small cubes to make bars. Additionally, the invention provides a fermented millet-based food composition comprising at least one of finger millets and foxtail millets, pumpkin seeds, watermelon seeds, flax seeds, sunflower seeds, almonds, cashews, honey, jaggery, and dates in specific weight/volume percentages. This composition is a nutritionally rich and tasty snack that can be enjoyed at any time.

No. of Pages : 15 No. of Claims : 10

INID	Criterion	Field	Content
	Date of the first transfer into DPMRegister	EREKT	Feb 1, 2024
	Date of the (most recent) update in DPMRegister	REGT	Mar 14, 2024 ( <a href="#">Show all update days</a> )

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No.	Kind of procedure	Legal status	Date of legal/procedural status ▲	Date of first publication	Displ
1	Pre-registration procedure	The application is under preliminary examination	Dec 30, 2023		<a href="#">Displ</a>
2	New representative details	New representative details	Jan 9, 2024		<a href="#">Displ</a>
3	Utility model procedure	Registration of utility model	Feb 1, 2024		<a href="#">Displ</a>
4	Publications	Utility model specification	Mar 14, 2024	Mar 14, 2024	<a href="#">Displ</a>

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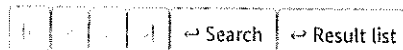


## Register information Utility model

DE file number : 20 2023 107 712.9 (Status: pending/in force, Query started:  
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Please note: This English version is a non-binding translation of the German  
register excerpt. Only the German version of the register excerpt is legally  
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Entry 1/1



## MASTER DATA

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	Type of IP right	SART	Utility model
	Status	ST	Pending/in force
21	DE file number	DAKZ	20 2023 107 712.9
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51	IPC main class	ICM (ICMV)	<a href="#">A61K 36/39 (2006.01)</a>
51	IPC secondary class(es)	ICS (ICSV)	<a href="#">A61K 31/365 (2006.01)</a> , <a href="#">A61P 31/12 (2006.01)</a> , <a href="#">A61P 25/00 (2006.01)</a> , <a href="#">A61P 29/00 (2006.01)</a> , <a href="#">A61P 35/00 (2006.01)</a> , <a href="#">G01N 30/02 (2006.01)</a>
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45	Date of publication of the registration in the patent gazette	PET	Mar 14, 2024
71/73	Applicant/owner	INH	Srivastava, Deepa, Gorakhpur, Uttar Pradesh, IN
74	Representative	VTR	LIPPERT STACHOW Patentanwälte Rechtsanw. Partnerschaft mbB, 46117 Oberhausen, DE
10	Published DE documents	DEPN	Original document: <a href="#">DE202023107712U1</a> Searchable text: <a href="#">DE202023107712U1</a>
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		FG	Maintenance fee for the 4th to 6th year <a href="#">Fees for utility model protection</a>
43	Date of first publication	EVT	Feb 1, 2024

# Urkunde

über die Eintragung des  
Gebrauchsmusters Nr. 20 2023 107 712

Bezeichnung:

Ein System zur Isolierung und Strukturbestimmung von Arctigenin aus Ipomoea  
Cairica-Blättern

IPC:

A61K 36/39

Inhaber/Inhaberin:

Srivastava, Deepa, Gorakhpur, Uttar Pradesh, IN

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Tag der Eintragung:

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Die Präsidentin des Deutschen Patent- und Markenamts



Eva Schewior

München, 01.02.2024

