

(12) SOLICITUD INTERNACIONAL PUBLICADA EN VIRTUD DEL TRATADO DE COOPERACIÓN
EN MATERIA DE PATENTES (PCT)

(19) Organización Mundial de la Propiedad
Intelectual
Oficina internacional



(43) Fecha de publicación internacional
12 de Septiembre de 2002 (12.09.2002)

PCT

(10) Número de Publicación Internacional
WO 02/070642 A1

(51) Clasificación Internacional de Patentes⁷: **C12G 3/02 //**
(C12G 3/02, C12R 1:865, 1:01)

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(21) Número de la solicitud internacional: PCT/ES02/00094

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(22) Fecha de presentación internacional:
2 de Marzo de 2002 (02.03.2002)

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(25) Idioma de presentación: español

(26) Idioma de publicación: español

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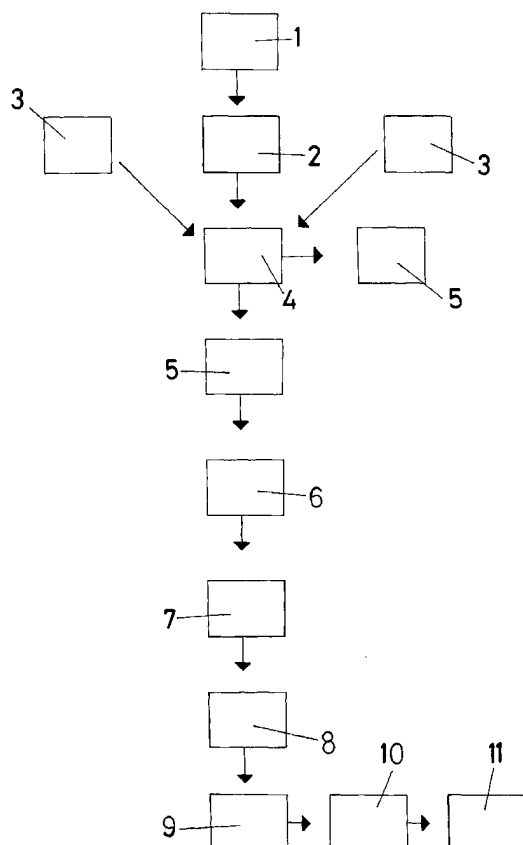
(30) Datos relativos a la prioridad:
P 200100501 2 de Marzo de 2001 (02.03.2001) ES

(81) Estados designados (nacional): AE, AG, AL, AM, AT,
AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR,

[Continúa en la página siguiente]

(54) Title: METHOD FOR OBTAINING A FERMENTED BEVERAGE FROM FRUITS AND/OR OTHER AGRICULTURAL
PRODUCE

(54) Título: PROCEDIMIENTO DE OBTENCION DE UNA BEBIDA FERMENTADA DE FRUTAS Y/U OTROS PRODUCTOS
AGRICOLAS



(57) Abstract: The invention relates to a method for fermenting substrates with the aim of obtaining alcohol for the preparation of alcoholic beverages with a certain degree of quality and at lower costs. The method makes it possible to obtain a time savings of up to 50 % compared to common methods, thereby increasing the output capacity of the facility. The method involves the combined and simultaneous utilization of two different microorganisms such as yeast and bacteria, and comprises the following steps: characterizing the raw material; transforming the raw materials into ethanol as a result of the combined action of both microorganisms; clarifying and filtering the fermented medium and controlling the quality of the finished product. The resulting product has a high degree of alcohol and the natural tastes typical of fermentation.

(57) Resumen: Se describe un procedimiento mediante el que se realiza la fermentación de substratos con el fin de obtener alcohol de cierta calidad y a un menor coste, destinado a ser utilizado en la elaboración de bebidas alcohólicas. El procedimiento permite obtener ahorros de tiempo de hasta un 50 % frente a los procedimientos habituales, incrementando así la capacidad de producción de la instalación. Consiste en la utilización conjunta y simultánea de dos microorganismos diferentes, tales como levaduras y bacterias, y comprende las etapas de caracterización de las materias primas, transformación de las materias primas en etanol mediante la acción conjunta de ambos microorganismos, clarificación y filtración del medio fermentado, y control de la calidad del producto acabado. El producto obtenido presenta un alto grado alcohólico, con los sabores naturales, propios de la fermentación.

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INTERNATIONAL SEARCH REPORT

International application No.

PCT/ES 02/00094

A. CLASSIFICATION OF SUBJECT MATTER

IPC7 C12 G 3/02 // (C12G 3/02, C12R 1:865, C12R 1:01)

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC7 C12G A23L C12P

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)

CIBEPAT, EPODOC, WPI, PAJ, FSTA, BIOSIS, INTERNET

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	WO 0045653 A1 (RYTZ, ANNE) 10.08.2000, page 3, lines 10-18; page 6, line 31- page 7, line 2; page 8, line 12- page 9, line13; page 11, lines 11-25; page 13, lines 5-9.	1,3
X	BATTCOCK, M. Y AZAM-ALI, S. Fermented fruits and vegetables. A global perspective. FAO Agricultural Services Bulletin, 1998, n° 134, chapter 4, ISBN : 92-5-104226-8 [in line] [recuperate 22.05.2002] recuperate INTERNET <URL: http://www.fao.org/docrep/x0560e/x0560e 00 htm.>, specialty page 7	1,3
X	AGRAWAL, R. y BASAPPA, S.C. Fermentation of paddy malt mash to ethanol by mixed cultures of <i>Saccharomyces cerevisiae</i> and <i>Zymomonas mobilis</i> ZM4 with penicillin G. Journal of Fermentation and Bioengineering, 1994, Vol. 77 (2), pages 218-220.	1
X	SANCHEZ MARROQUINA, A. et al. Estudios sobre la microbiología del pulque. XIX. Elaboración de la bebida mediante cultivos puros en planta piloto. Revista latino- americana Microbiol. Parasitol., 1967, Vol. 9, pages 83-85	1

☒ Further documents are listed in the continuation of Box C.☒ See patent family annex.

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Date of the actual completion of the international search

22 May 2002 (22.05.2002)

Date of mailing of the international search report

19 June 2002 (19.06.2002)

Name and mailing address of the ISA/

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Telephone No.

INTERNATIONAL SEARCH REPORT

International application No.

PCT/ES 02/00094

C (Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	WO 8800616 A1 (UNIVERSITY OF QUEENSLAND) 28.01.1988, the whole document.	1