

Global Databases and Tools for the Connected Knowledge Economy

Nathalie Montillot

Program Officer, Innovation and Technology Support Section





IP Documents

Patents: 74 million (3,6 million PCT)

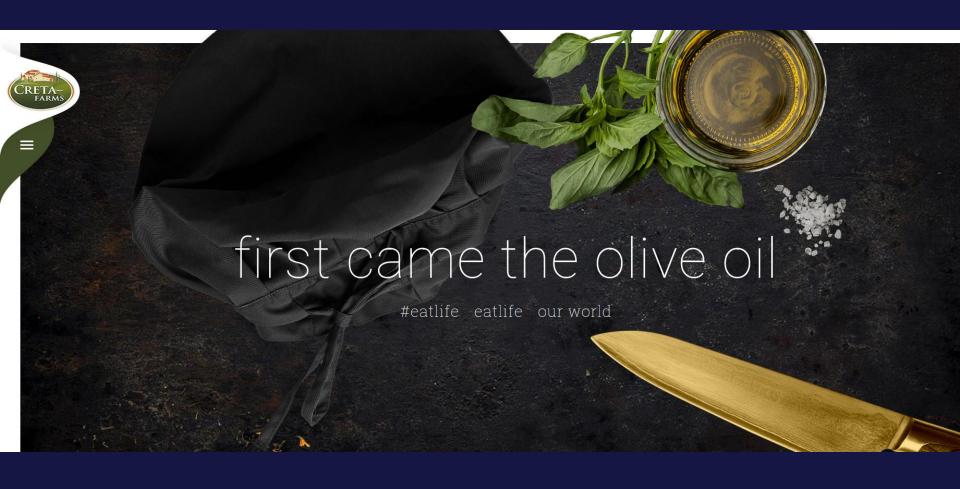
■ Brands: 38 million

Designs: 10.4 million

Total number of documents: 122.4 million

WIPO databases: use IP intelligence for your business strategy

- PATENTSCOPE → make sure your idea/technology is new
- Global Brand Database → make sure the trademark for your product or service is new & distinctive
- Global Design Database → make sure the design for your product is new & distinctive
- WIPO Lex → search for the relevant IP laws and regulations in your target markets to check e.g. what IP can be protected



Source: https://www.cretafarms.gr/en/



innovation

Innovation is part of Creta Farms' DNA. Since the company's birth until today, it is the main element that draws its course, that grows its faith in revolution and makes Creta Farms respectfully dedicated to consumers and their needs. Each year, more than 7 million euros are invested in innovation, that up until this day has given the brand a number of 20 worldwide patents.

Low-fat deli meats for the first time in Greece

Creta Farms 0-3% is launched in 1999, the year that introduced a major change in the deli meats market. Up until then, this category has been known for its high-fat products and made many consumers think of them as 'forbidden pleasure'.

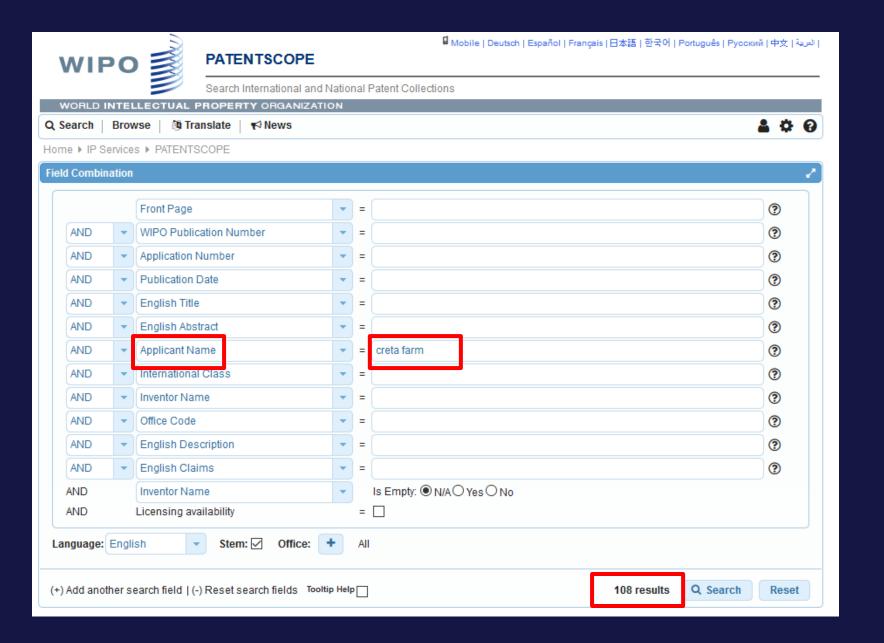
The dynamic entry of the 0-3% product line has shaken the whole deli meats category and marked the first step towards their guilt-free characterization. Until that moment, deli meat factories have been giving products with high levels of fat – but with Creta Farms 0-3%, the Greek market was forced to adjust to the new reality. A shining example is the change made in parizer, a product that reached the highest limit in fat (~30%) back then and now reaches a 5% maximum.

'En Elladi', a unique recipe in the world

Close to the first market section, the pioneering idea of Creta Farms followed in 2001: 'En Elladi' deli meats, the only ones with olive oil in the whole world.

Production method is based on a world acclaimed patent, according to which meat products are rid of animal fat and olive oil in its natural form is added in them.

En Elladi products underline quality and taste, because they are made of premium pieces of meat and extra virgin olive oil, while at the same time they prove that low fat products can actually excel in taste.



https://patentscope.wipo.int/



9. (WO2004082403) PREPARATION METHOD FOR MEAT BASED PRODUCTS, WITH DIRECT INCORPORATION OF OLIVE OIL AND ADDITION OF FETA TYPE CHEESE

PCT Biblio. Data

Description

Claims

National Phase

Notices

Documents

Latest bibliographic data on file with the International Bureau

PermaLink 👄

Pub. No.: WO/2004/082403 International Application No.: PCT/GR2003/000046

Publication Date: 30.09.2004 International Filing Date: 14.10.2003

IPC: A23L 1/314 (2006.01) (?)

Applicants: DOMAZAKIS, Emmanouil [GR/GR]; GR (UsOnly)

'CRETA FARM ANONIMOS VIOMICHANIKI & EMPOROKI ETAIREIA' [GR/GR]; Prinos (Latzimas Locality), Municipality of Arkadi

GR-741.00 Rethymnon, GR (AllExceptUS)

Inventors: DOMAZAKIS, Emmanouil; GR

Agent: TSIRIMONAKIS, Matthew; Attorney at law 53, Stournari Str. GR-104.32 Athens, GR

Priority Data: 20030100131 17.03.2003 GR

Title (EN) PREPARATION METHOD FOR MEAT BASED PRODUCTS, WITH DIRECT INCORPORATION OF OLIVE OIL AND ADDITION OF

FETA TYPE CHEESE

(FR) PROCEDE DE PREPARATION DE PRODUITS A BASE DE VIANDE AVEC INCORPORATION DIRECTE D'HUILE D'OLIVE ET

APPORT DE FROMAGE DE TYPE FETA

Abstract: (EN) Preparation method for meat-based products with the direct incorporation of olive oil and the addition of the feta type cheese,

which involves the following stages: (a) mixing of fat-free meat with water, salt, preservatives and auxiliary salts (b) addition of olive oil and mixing (c) addition of feta pieces and mixing (d) storage of the mixture with simultaneous vacuum application and pasteurisation (e) deep-freezing of the product. The meat-based products with olive oil and feta prepared in line with the aforementioned method have exceptional solidness, as far as structure is concerned, and retain the physical-chemical characteristics of the olive oil and the organoleptic characteristics of the feta contained in the products. Using the aforementioned method, preparation of such products can be assured even without the incorporation of olive oil, with the addition of feta type

cheese only.

9. (WO2004082403) PREPARATION METHOD FOR MEAT BASED PRODUCTS, WITH DIRECT INCORPORATION OF OLIVE OIL AND ADDITION OF FETA TYPE CHEESE

PCT Biblio. Data Description

Claims

National Phase

Notice

Documents

Note: Text based on automatic Optical Character Recognition processes. Please use the PDF version for legal matters

CLAIMS

Preparation method for meat based products, with direct incorporation of olive oil and addition of feta type cheese

 Preparation method for meat-based products, which is characterised by the incorporation of olive oil, instead of animal fat and the addition of feta type cheese.

This method includes the following stages:

- (a) Mixing of the fat-free meat at a temperature of 0°C with H2O at a temperature of 2°C, salt, preservatives and auxiliary salts.
- (b) Addition of olive oil
- (c) Mixing then continues, with simultaneous vacuum application for 3 min until the product temperature rises up to 4°C.
- (d) Addition of feta. Vacuum mixing continues until the feta is totally dispersed throughout the meat pulp
- (e) The mixture is conveyed to the filling machine, where it is stored, with simultaneous vacuum application 1000 mbar and then it is pasteurised at 71°C. Total heat treatment time during pasteurisation depends on the diameter of the final product and varies between 1 and 3 hours.
- (f) After pasteurisation, the product is conveved to a freezer unit at a maximum temperature of 2°C
- 2. A preparation method in Une with claim (1), where the quantity of olive oil added to the product varies between 2 and 20% of the final product.
- 3. A preparation method in line with claim (1), where the quantity of feta added to the product varies between 2 and 25%.
- 4. Meat-based products with olive oil and feta which are prepared using the method described in claim (1).
- 5. Preparation method for meat-based products characterised by the addition of the feta type cheese, in line with claim (1), without the incorporation of olive oil.
- 6. Meat-based products characterised by the addition of feta and prepared in line with the method described in claims (1) and (5).



9. (WO2004082403) PREPARATION METHOD FOR MEAT BASED PRODUCTS, WITH DIRECT INCORPORATION OF OLIVE OIL AND ADDITION OF FETA TYPE CHEESE

PCT Biblio. Data	Description	Claims	National Phase	Notices	Documents				
Available information on National Phase entries(more information)									
Office			Entry Date		National Number		National Status		
China	14.10.20	14.10.2003		200380100592.4					
European Patent Office (EPO)		26.08.20	26.08.2004		2003748365		Published: 28.12.2005 Granted: 13.02.2013		
United States of America		01.09.20	01.09.2004		10506411		Granted: 24.01.2012		
Canada		01.10.20	01.10.2004		2495904				
Japan		20.09.20	20.09.2005		2004569508				
Eurasian Patent Office		14.10.20	05	2	200501460		Published: 24.02.2006 Granted: 28.04.2006		

WORLD INTELLECTUAL PROPERTY Q Search **Browse** Translate Patent Register Portal Home ▶ IP Si Browse by Week (PCT) Gazette Archive National Phase Entries > Sequence listing PCT Biblio. IPC Green Inventory Map view Map view with filters Table overview Detailed jurisdiction files Available in Portal to patent registers Online Register English Interface PCT Application/Publication Number Inventor/Applicant Name Online Gazette Priority Data Fee Payment Jurisdictions that have an online patent register Online Register No data available Fact sheet Jurisdiction: UNITED STATES OF AMERICA, US Regional Membership/Patent Information Collection: Not applicable Online Register: Yes Online Gazette: Yes English Interface: Yes Inventor/Applicant Name:Yes Priority Data:Yes

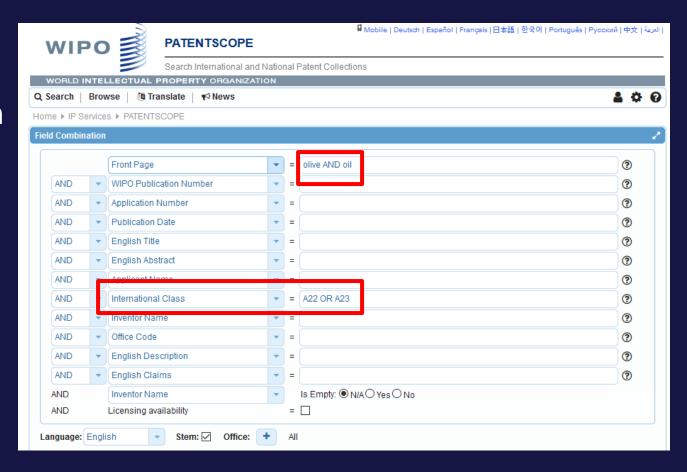
Why should you do a patent search?

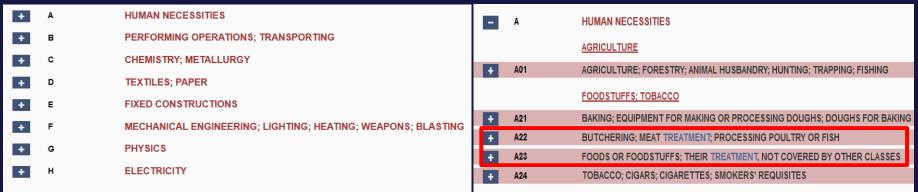
- Does my invention already exist?
- Does a solution to my problem already exist?
- What are the latest trends in a specific technology area?
- What are my competitors doing? Who could be partners?
- Any expired patents I could use or licensing opportunities?
- Avoid litigation and ensure freedom to operate

Important source of information:

- ➤ Up to 80% of current technical knowledge is only found in patent documents*
- > Over 94% of patents since 1883 in the public domain*

Is my invention new?

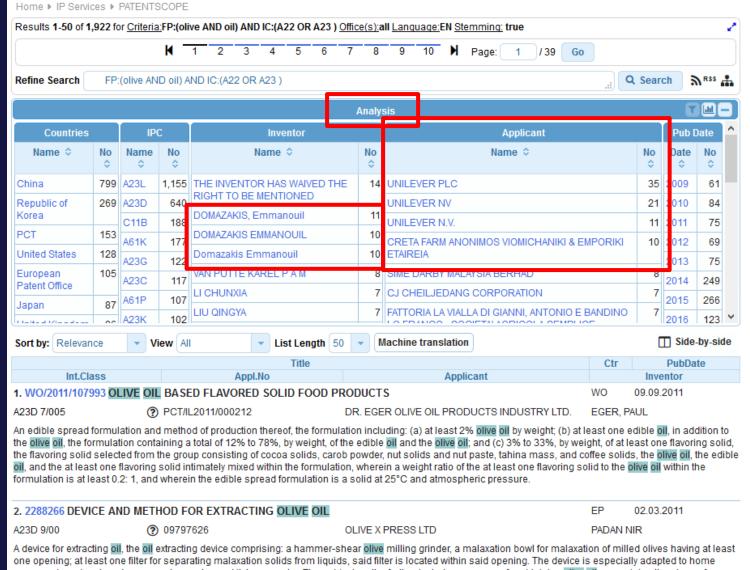




https://www.wipo.int/classifications/ipc/ipcpub

Who are the main players?

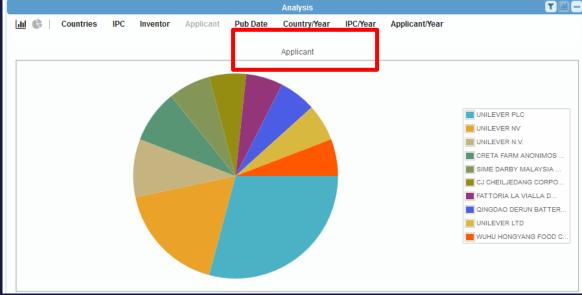
Who could be a partner?



users and can be placed on a counter, such as a kitchen counter. The subject matter further includes a process for obtaining plive oil, comprising the steps of malaxation of milled olives in a malaxation bowl, the malaxation bowl comprising at least one filter configured for separating solids from liquids and collecting oil. Where do applicants tend to file their applications in this area of technology?

- Market trends
- Freedom to operate





Cross-lingual Expansion: search for synonyms, variations and translations of terms

Why?

Home ▶ IP Services ▶ PATENTSCOPE

Synonyms may be used by inventors/ applicants to express the same concept

Cross Lingual Expans	sion - olive oil	2
		[Help]
Search For: *	olive oil	
Query Language:	English	
Expansion Mode:	Supervised	
Precision	1 Recall	
		→ Next



Multilingual search in 14 languages

- Chinese
- Danish
- Dutch
- English
- French
- German
- Italian
- Japanese
- Korean
- Polish
- Portuguese
- Russian
- Spanish
- Swedish



Results 1-10 of 3,762 for <u>Criteria:</u>FP:((EN_AB:("olive oil") OR DA_AB:("olivenolie") OR DE_AB:("Olivenol") OR ES_AB:("extracción de aceite de oliva" OR "aceite oliva") OR FR_AB:("huile d'olive") OR IT_AB:("olive di oliva" OR "base di olio d oliva") OR JA_AB:("オリーブ油" OR "たオリーブオイル" OR "オリーブオイル") OR KO_AB:("22 OR "22 OR "3 elive" 22 OR "0 elive olej" 22 OR "0 elive ole

	H 1 2 3	4 5 6 7 8 9 10	Page: 1 / 377 Go	
Refine Search FP:((EN_	_AB:("olive oil") OR DA_AB:("olivenolie") OR DE_AB:("Olivenöl") OR ES	_AB:("extracción de aceite de oliva" .	Q Search ARSS 🚣
		Analysis		•
Sort by: Relevance	View All	List Length 10 • Machine transla	ation	
		Title	(Ctr PubDate
Int.Class	Appl.N	0	Applicant	Inventor
1. WO/2018/047621 OLIVE MANUFACTURING SAME	OIL COMPOSITION FOR	BEVERAGE, OLIVE OIL BEVERAGE,	AND METHOD FOR WO	15.03.2018
A23L 2/00	PCT/JP2017/030062	KAJIURA Yasuhiro	KAJ	IIURA Yasuhiro
oil, and that can be smoothly it possible to suppress the dis	incorporated into daily life. It stinctive bitterness of and d	ventional, novel olive oil beverage that sup twas discovered that dispersing a specific ifficulty of drinking olive oil. Specifically, the a fluid beverage, and if necessary, 0,001 t	amount of a fluid beverage in olive of present invention is an olive oil	oil in a stable manner makes erage that can be consumed

diluted or undiluted, in which 0.5 to 150 parts by mass of a fluid beverage, and if necessary, 0.001 to 0.05 parts by mass of a polysaccharide, an emulsifier, or for can be added to 1 part by mass of olive oil.

2, 2009291107 OLIVE OIL CONTAINING HIGH CONCENTRATION OF POLYPHENOL

JP 17.12.2009

C11B 5/00

2008146617

KAO CORP

SATO KOJI

PROBLEM TO BE SOLVED: To provide oilve oil having rich flavor, stably containing a high concentration of polyphenol, and excellent in oxidation stability and functionality.

SOLUTION: The olive oil containing polyphenol in high concentration is obtained by dissolving olive fruit-derived water-soluble components in olive oil. The olive fruit-derived water-soluble components may comprise a solid phase part obtained by squeezing or the like olive fruit or an olive oil extract residue called as "pomace" which is extracted with water and/or alcohols, or may comprise vegetation water which is an aqueous part obtained in an olive oil production process, and concentrated or dried and solidified vegetation water.

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9. 2007508027 特徴物及びクリームチーズ充填物を有し、こね粉内に加えられたオリーブオイルを有するクロワッサン系ペ JP 05.04.2007 ストリー製品の製造方法

A21D 15/00

2006534835

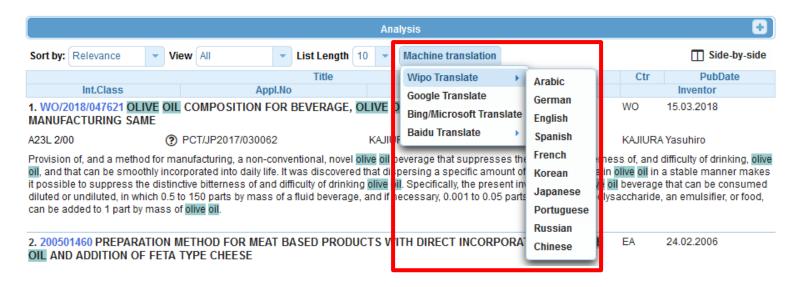
"クレタ・ファーム・アノニモス・ヴィオミチャニキ・アンド・エン ドマザキス,エマノウイルポリキ・エタイレイア"

直接的又は間接的にこれ粉に組み込まれたオリーブオイル、調理した肉及びクリームチーズ充填物を有するクロワッサン系ベストリーを製造する方法。そのこれ粉の保存及び移送は冷蔵下で行われる。この方法は、以下の製造段階を含む: 1. オリーブオイルを組み込むための特定のエマルジョンの製造。2. 生物学的手段を使用してpHを安定して調整し、冷蔵最終製品の改善された保存性及び感覚受容性の特徴(風味、味、柔らかさ)のための状態を作り出す液状パン種の製造。3. 二つの段階において主要クロワッサン系こね粉を調製し、熟成すること、並びに特定の厚さのシートを成形し、量産し、アイロンかけする。4. こね粉を切断し、調理した肉を自動的に充填し、長期熟成し、ベーキングし、予備冷却し、無菌条件下でクリームチーズを注入し、不活性ガスの保護雰囲気下で包装し、冷蔵下で貯蔵及び移送すること。

LECTUAL PROPERTY

NZATION

WIPO Translate



9. 2007508027 Features and cream cheese fillers, a method for producing a crowasan-based pastry product JP 05.04.2007 having an olive oil added to a rubbing powder

A21D 15/00

2006534835

"クレタ・ファーム・アノニモス・ヴィオミチャニキ・アンド・エン ドマザキス,エマノウイルポリキ・エタイレイア"

Olive oil incorporated into hard powder directly or indirectly, a method for producing croissane-based pastries having cooked meat and cream cheese filler. Storage and transfer of the scrubbing powder is performed under refrigeration. The method includes the following manufacturing steps: 1. Production of a specific emulsion for incorporating olive oil. To stably adjust pH using biological means, improved shelf life and sensory acceptance characteristics (flavor, taste, and softness) of the refrigeration end product) for producing a liquid pan seed for producing a state for the purpose. The main croissane-based rub-like powder is prepared in two stages, and a sheet having a specific thickness is molded, mass-produced, and ironing. Wood flour is cut and cooked meat is automatically filled, after aging for a long period of time, baking is performed, and preliminary cooling is performed, a cream cheese is injected under aseptic conditions and packaged in a protective atmosphere of an inert gas, storage and transfer under refrigeration





9. (JP2007508027) 特徴物及びクリームチーズ充填物を有し、こね粉パ<mark>ニ加えられたオリーデオイル</mark>を有するクロワッサン系ベストリー製品の製造方法

National Biblio. Data

Full Text

Documents

PermaLink @

Office: Japan

 Application Number:
 2006534835
 Application Date:
 18.06.2004

 Publication Number:
 2007508027
 Publication Date:
 05.04.2007

Publication Kind: A5

IPC: A21D 15/00 ③

A21D 13/08 A21D 8/00 A21D 2/16 A21D 15/02

Applicants: "クレタ・ファーム・アノニモス・ヴィオミチャニキ・アンド・エンポリキ・エタイレイア"

Inventors: ドマザキス, エマノウイル

Agents: 社本一夫

Priority Data: 20030100415 14.10.2003 GR

Title: (JA)特徴物及びクリームチーズ充埴物を有し、こね粉内に加えられたオリーブオイルを有するクロワッサン系ベストリー製品の製造方法

Abstract: (JA)

直接的又は間接的にこね粉に組み込まれたオリーブオイル、調理した肉及びクリームチーズ充填物を有するクロワッサン系ベストリーを製造する方法。そのこね粉の保存及び移送は冷蔵下で行われる。この方法は、以下の製造段階を含む: 1. オリーブオイルを組み込むための特定のエマルジョンの製造。2. 生物学的手段を使用してpHを安定して調整し、冷蔵最終製品の改善された保存性及び感覚受容性の特徴(風味、味、柔らかさ)のための状態を作り出す液状パン種の製造。3. 二つの段階において主要クロワッサン系にね粉を調製し、熱成すること、並びに特定の厚さのシートを成形し、量産し、アイロンかけする。4. こね粉を切断し、調理した肉を自動的に充填し、長期熱成し、ベーキングし、予備

冷却し、無菌条件下でクリームチーズを注入し、不活性ガスの保護雰囲気下で包装し、冷蔵下で貯蔵及び移送すること。

Also published as: CA2520934 CN1867261 EP1672983 ES2355104 US20070059403

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< ^ >

9. (JP2007508027) 特徴物及びクリームチーズ充填物を有し、こね粉内に加えられたオリーブオイルを有するクロワッサン系ペストリー製品の製造方法

National Biblio. Data Full Text Documents PermaLink @ Office: Japan Application Number: 2006534835 Application Date: 18.06.2004 **Publication Number:** 2007508027 **Publication Date:** 05.04.2007 Publication Kind: IPC: A21D 15/00 (?) A21D 13/08 A21D 8/00 A21D 2/16 A21D 15/02 Applicants: "Huret Foam Nimosu:amichio lin & Liq En Peteilia" Inventors: Domaizaki S, eman Will Agents: Hon Kazuo Masui Tadanijo Kobayashi Chiba Akio Fuda Hirovuki Hosokawa Shinya **Priority Data:** 20030100415 14.10.2003 GR Title: (JA) Feature and cream cheese filler, a method for producing a croissane-based pastry product having an olive oil added to the powder (JA) Olive oil incorporated into hard powder directly or indirectly, a method for producing croissane-based pastries having cooked Abstract: meat and cream cheese filler. Storage and transfer of the scrubbing powder is carried out under refrigeration. The method includes the following manufacturing steps: 1. Production of a specific emulsion for incorporating clive oil. To stably adjust pH using biological means, improved preservability and sensory acceptance characteristics (flavor, taste, and softness) of the refrigeration end product) for producing a liquid bread seed for producing a liquid bread seed. To provide a method for preparing a main croissane-based rubbed powder in two stages; and to provide a method for producing the same, and a sheet having a specific thickness is formed, mass-produced, and ironing. The rice flour is cut and the cooked meat is automatically filled, aged for a long period of time, baked, and pre-cooled, a cream cheese is injected under aseptic conditions and packaged in a protective atmosphere of an inert gas, storage and transfer under refrigeration Also published as: CA2520934 CN1867261 EP1672983 ES2355104 US20070059403



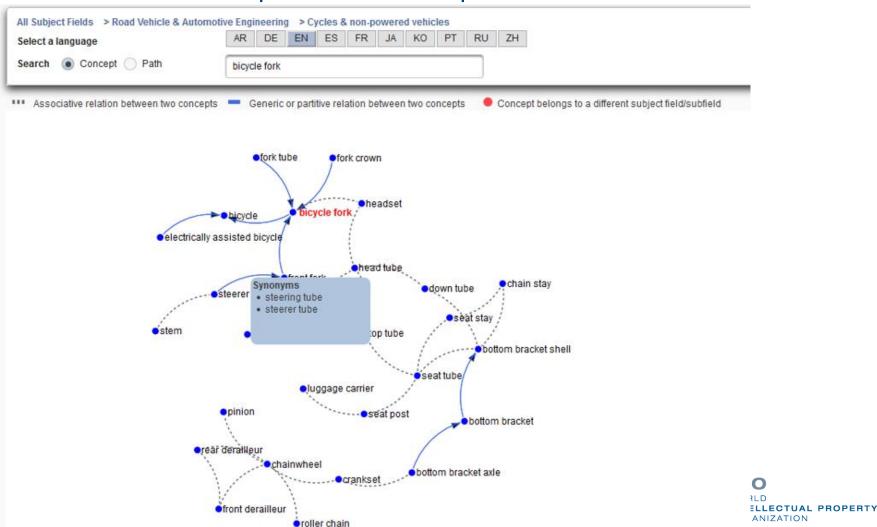
WIPO Pearl

- Online terminology database to help identify relevant keywords and concepts for a more targeted search: collection of scientific and technical terminology for accurate/ consistent use of terminology across languages
- 10 languages (AR, DE, EN, ES, FR, JA, KO, PT, RU, ZH)
- 17'000 concepts, 160'000 terms
- Content validated by WIPO-PCT language experts and terminologists



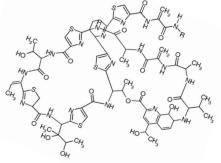
Concept map search

- search by subject field and subfield
- shows relationship between concepts



Chemical Compound Search

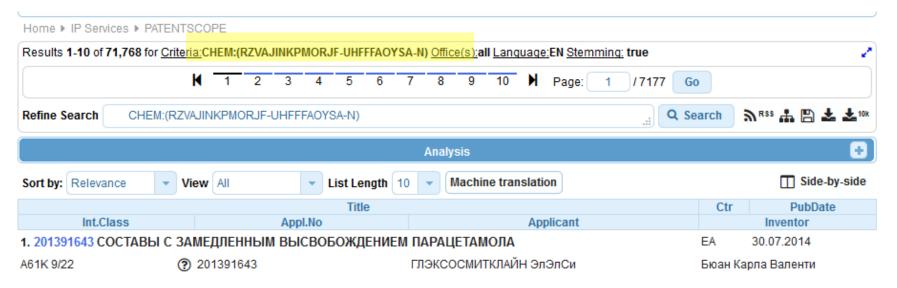
- Standardize all the different representations of chemical structures into Inchikeys: textual identifier for chemical structure
- Recognize chemical compounds in patent texts and from embedded drawings included in patent texts
- Available for PCT applications in EN and DE (from 1978) and the national collection of the USA (1979)



Chemical compounds

Home ▶ IP Services ▶ PATENTSCOPE Chemical compounds search [Help] Convert structure Structure editor Upload structure Compound name paracetamol Search for scaffold: Tooltip Help Q Exact Structure Search Show in editor Reset Convert structure Structure editor Upload structure Convert structu Structure editor Upload structure Select a structure file (MOL) or image file (PNG, GIF, TIFF, JPEG) and upload it. + Browse **WIPO** WORLD INTELLECTUAL PROPERTY

ORGANIZATION



Изобретение относится к фармацевтической композиции с замедленным высвобождением парацетамола, имеющей фазу немедленного высвобождения и фазу замедленного высвобождения парацетамола и обладающей уникальными и благоприятными фармакокинетическими свойствами, и к композиции, содержащей только фазу парацетамола с замедленным высвобождением и обладающей уникальными и благоприятными фармакокинетическими свойствами.

2. 1020160021689 METHOD OF MANUFACTURING PARACETAMOL CRYSTALS

KR 26.02.2016

C07C 231/22

? 1020140107311

서강대학교산학협력단

구기간

The present invention relates to a method of manufacturing paracetamol crystals. More particularly, the method of manufacturing paracetamol crystals comprises the steps of: manufacturing a paracetamol solution by adding 10 to 30 parts by weight of paracetamol based on 100 parts by weight of a cosolvent and agitating the manufactured solution at a temperature of 25 to 35C; quenching the paracetamol solution at a temperature of -40 to -20C for two to four minutes; and radiating the quenched paracetamol solution with ultrasound waves. In the present invention, manufacturing speed is remarkably improved by expediting speed of generating nuclei through high supersaturation coefficient and quenching, and the possibility of flocculation of crystals can be suppressed through radiation of ultrasound waves, thereby improving particle-size distribution. COPYRIGHT KIPO 2016

3. 20110177168 COMPOSITION

US 21.07.2011

A61K 9/24

? 13074944

CHAN Shing Yue

CHAN Shing Yue

A pharmaceutical composition comprising an immediate release phase and a sustained release phase of paracetamol is described which has a unique in vitro dissolution profile resulting in advantageous pharmacokinetic properties.

Search for all levels



Registered users can save up to 10,000 records in .csv/.xls

Collections available



PATENTSCOPE: Learning Resources

Video tutorials



Webinars https://www.wipo.int/patentscope/en/webinar/

PATENTSCOPE Webinars

WIPO offers free online seminars (webinars) to deliver information, training and updates on the PATENTSCOPE search system.

Quick links · Frequently asked questions

If you or your organization would be interested in a webinar on a specific topic please contact

Register for upcoming webinars

- Overview of PATENTSCOPE (April 24 or 26)
- PATENTSCOPE for beginners (May 29 or 31)
- PATENTSCOPE for experts (June 26 or 28)
- · Chemical structure search (July 17 or 19)

System requirements

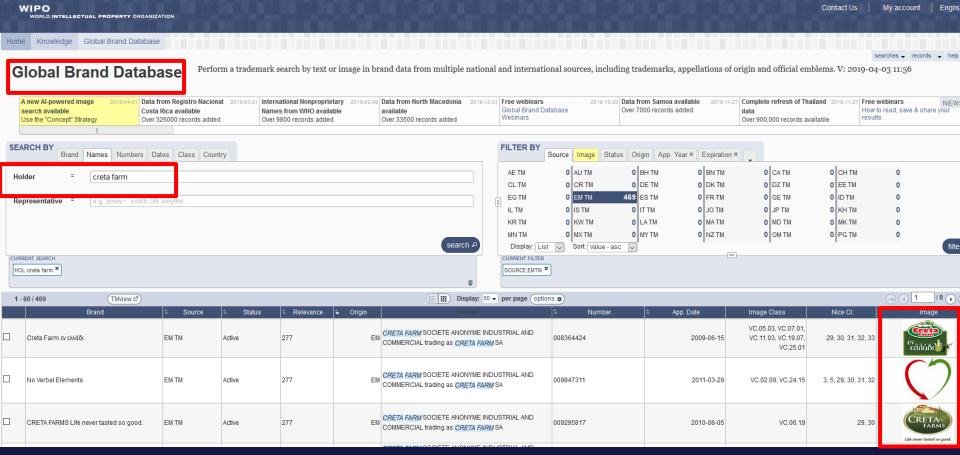
- . PC: Windows® 8, 7, Vista, XP or 2003 Server
- Mac®: Mac OS® X 10 6 or newer
- Mobile: iPhone®, iPad®, Android™ phone or Android & tablet

Past events

Title	Description				
Translation tools in PATENTSCOPE PPT	Demonstration of the different translation tools available in PATENTSCOPE	March 2018			
Complex queries in PATENTSCOPE PPT	Learn how to build complex queries in PATENTSCOPE	February 2018			
Chemical structure search PPT	How to use the chemical search feature in PATENTSCOPE	January 2018			
Retrospective 2017 & Future plans PPT	Retrospective of what was implemented in the system in 2017 and some insight about future plans	December 2017			







https://www.wipo.int/branddb

Why should you do a trademark search

- Does it already exist or is it new?
- Is it distinctive?
- Is anyone infringing my mark?
- What are the market trends?
 - ➤ The WIPO Global Brand Database contains over 38 million records
 - TMs registered under Madrid System and EUIPO
 - 44 national collections
 - Appellations of Origin under WIPO Lisbon System
 - Emblems protected under Paris Convention 6ter



Image similarity: history

- Released in 2014
- Based on Image features:
 - Shape
 - Color
 - Texture
- Very effective: simple geometric shapes

Image similarity: history

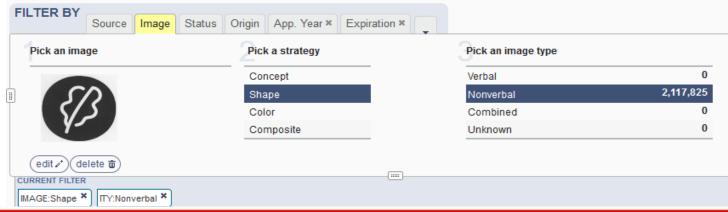




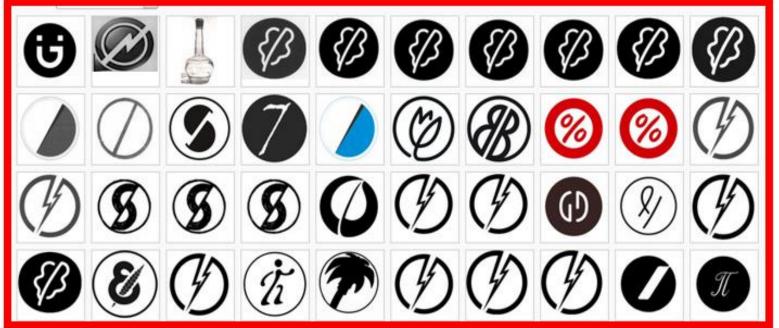
New Al powered concept similarity search:

trained neural network to identify different concepts within an image to find images that share those concepts





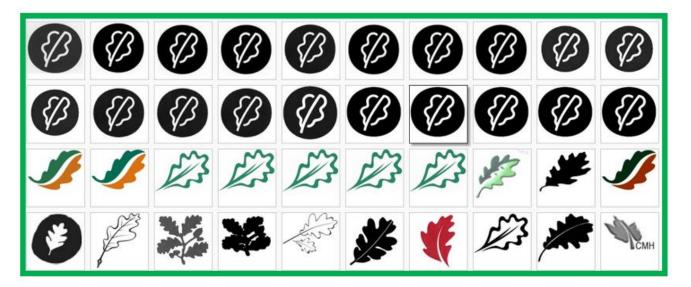
Before







After



Different searches available

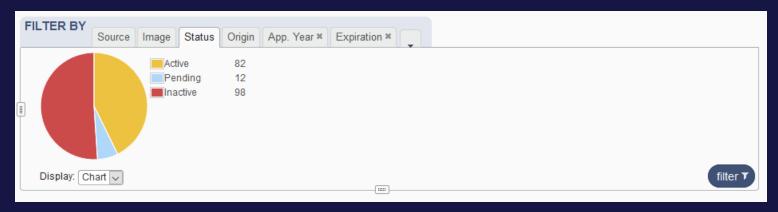


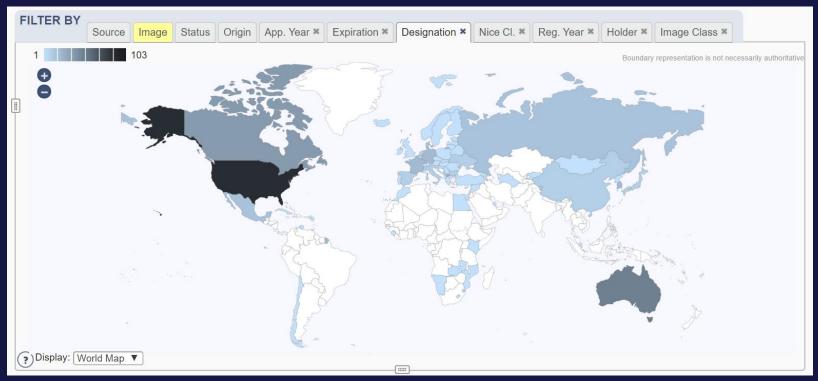
? 1-:	30 / 192 TMview t ²	ñew d' Display: 30 ▼ per page Options 🛣							(s) (1 17 (b) (b)		
	Brand	Source		Relevance	⇔ Origin	Holder	♦ Number		Image Class	Nice CI.	Image
	Aegean Sea	JP TM	Active	36	JP	速水 俊之	5284831	2009-02-19		3	
	AEGEAN	MKTM	Active	33	MK	AEGEAN AIRLINES S.A.	200901175	2009-11-27	VC.03.07	16, 39	A AEGEAN
	AEGEAN	MKTM	Active	33	MK	AEGEAN AIRLINES S.A.	200901176	2009-11-27	VC.03.07	16, 39	AEGEAN
	AEGEAN	KRTM	Inactive	33	KR	스포츠아트인터스트리얼코포레이션리미티드	40200000052163	2000-11-09	VC.27.05, VC.27.09	28	AEGEAN
	AEGEAN	USTM	Pending	29	US	COMPASS MANUFACTURING INTERNATIONAL LLC	88214550	2018-12-03		11	
	AEGEAN	EM TM	Active	29		BRITISH AMERICAN TOBACCO (BRANDS) LIMITED	017981077	2018-11-06		34	
	aegean	EM TM	Active	29	EM	VERITAS TEKSTIL KONFEKSIYON PAZARLAMA SANAYI VE TICARET ANONIM S	017908503	2018-05-28	VC.27.05	24, 25, 27	aegean
	AEGEAN	USTM	Pending	29	US	ANATOLIA DAPHNE LLC	87875263	2018-04-12	US.05.03, US.26.01	3	AEGEAN [®]
	AEGEAN	EM TM	Active	29	EM	Smith's Environmental Products Limited	017281148	2017-10-03		11	
	AEGEAN	CATM	Pending	29	CA	CASTELLA IMPORTS, INC.	1820150	2017-01-27		29	
	AEGEAN	CATM	Pending	29	CA	CASTELLA IMPORTS, INC.	1802564	2016-09-29		29	
	AEGEAN	USTM	Active	29	US	Castella Imports, Inc.	86958173	2016-03-30		29	AEGEAN

Narrowing down the results



Statistical/trend information







008413189 - AEGEAN

Status: Registered (2010-01-25)

- (151) Date of the registration 2010-01-21
- (210) Serial number of the application
- (220) Date of filing of the application 2009-07-08
- (270) Language(s) of the application
- (180) Expected expiration date of the registration/renewal 2019-07-08
- (540) Mark



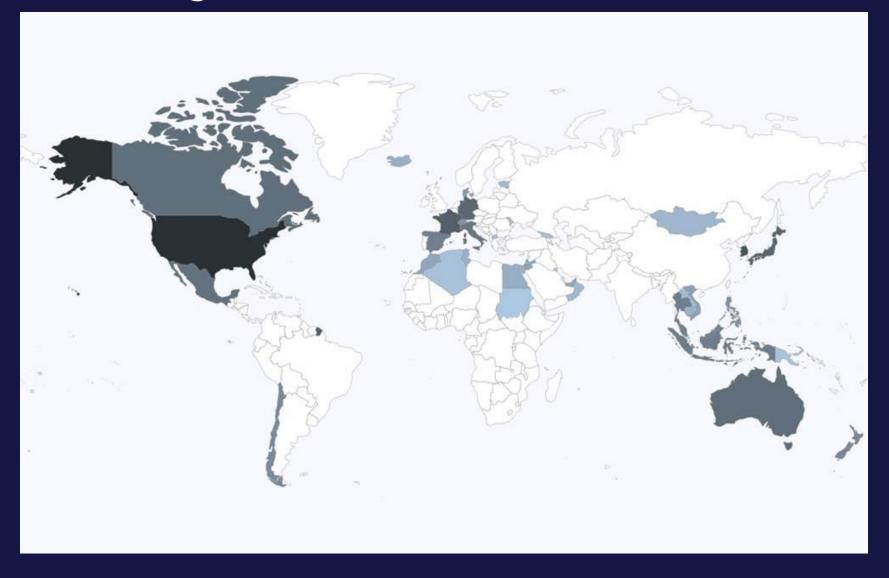


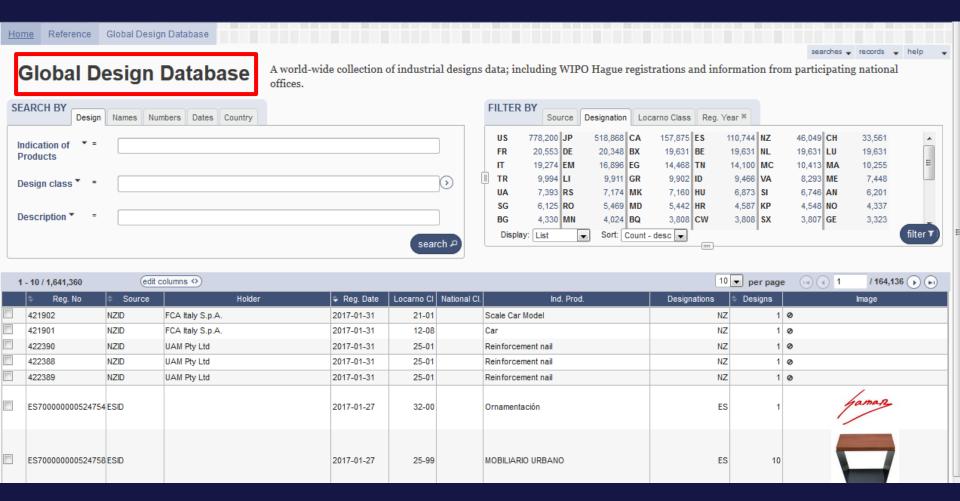
- (541) Reproduction of the mark where the mark is represented in standard characters
- (531) International Classification of the Figurative Elements of Marks (Vienna Classification)
- 6 01.03.02, 03.07.16, 03.07.24.
- (550) Indication relating to the nature or kind of mark individual
- (550) Indication relating to the nature or kind of mark Figurative
- (591) Information concerning colors claimed Blue, white.
- (731) Name and address of the applicant
- AEGEAN AIRLINES S.A. 31, Viltanioti Str., Kiffssia, (14564) GR
- (740) Name and address of the representative

DRYLLERAKIS & ASSOCIATES

- 5, Chatzigianni Mexi Str., Athens (11528) GR
- (521) Indication to the effect that the mark has acquired distinctiveness through use in trade
- (511) The international Classification of Goods and Services for the Purposes of the Registration of Marks (Nice Classification) and the list of goods and services classified according thereto
 - Advertising; business management; business administration; office functions.
 - Telecommunications.
 - 39 Transport; packaging and storage of goods; travel arrangement; services of bookings of air ticket through electronic system or by phone, ticketless, checking of luggage and all related air transportation services.

Coverage

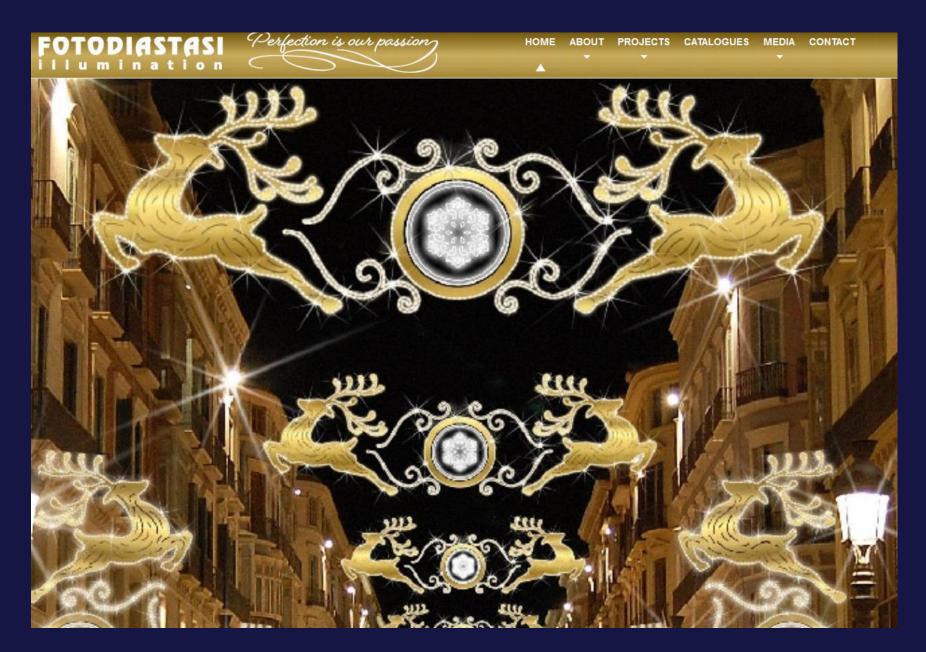




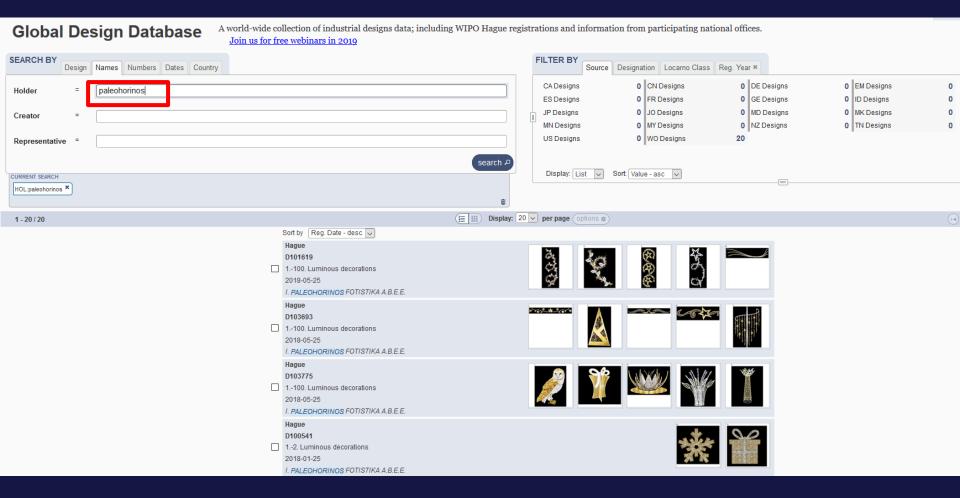
Search more than 1.7 million industrial designs registered under the Hague System + 16 national collections + EUIPO https://www.wipo.int/designdb

Why should you do a design search

- Does it already exist or is it new?
- Is anyone infringing my design?
- What are the market trends?



Source: http://www.fotodiastasi.gr/



Current Status

Registration under 1999 Act

(11) International Registration Number

DM/101 619

(15) Date of the international registration

25.05.2018

(18) Expected expiration date of the registration/renewal

25.05.2023

(22) Filing date

25.05.2018

(73) Name and address of the holder(s)

I. PALEOHORINOS FOTISTIKA A.B.E.E.

14 Klm Peo Thessalonikis-Athinon.

P.O. Box 54,

GR-570 11 GEFIRA ANCHIALOS-THESSALONIKI (GR)

(86) Contracting Party of which the holder is a national

GR. EM

(87) Contracting Party in the territory of which the holder has a domicile

⊕ EM

(88) Contracting Party in the territory of which the holder has an industrial or commercial establishment

GR, EM

(89) Applicant's Contracting Party

⊕ EM

(72) Name and address of creator of designs

1 PALAIOCHORINOS IOANNIS, 14KLM OLD NATIONAL ROAD THESSALONIKIS ATHINON, ANCHIALOS THESSALONIKIS, 570 11-GEFIRA THESSALONIKIS, Greece

(28) Number of designs included in the international registration

100

(51) Class and subclass of the Locarno Classification

Cl. 26-04

(54) Indication of products

1.-100. Luminous decorations

(57) Description of the characteristic features of the design(s), or matter for which protection is not sought

2D and 3D illuminated decorations made of aluminium, plexiglas, pvc net, pvc carpet, artificial branches, strip light, rope light, light strings and with or without powder coated frames; the designs are used for indoor or outdoor decoration

- (81) Designated Contracting Parties
- III. EM, TR

(45) Date of publication of the registered industrial design by printing or similar process, or making it available to the public by any other means

29.06.2018













Different searches available

SEARCH BY	Design	Names Numbers Dates Country
Indication of Products	▼ =	
Design class	▼ =	(>)
Description [▼]	=	
		search A

Narrowing down the results

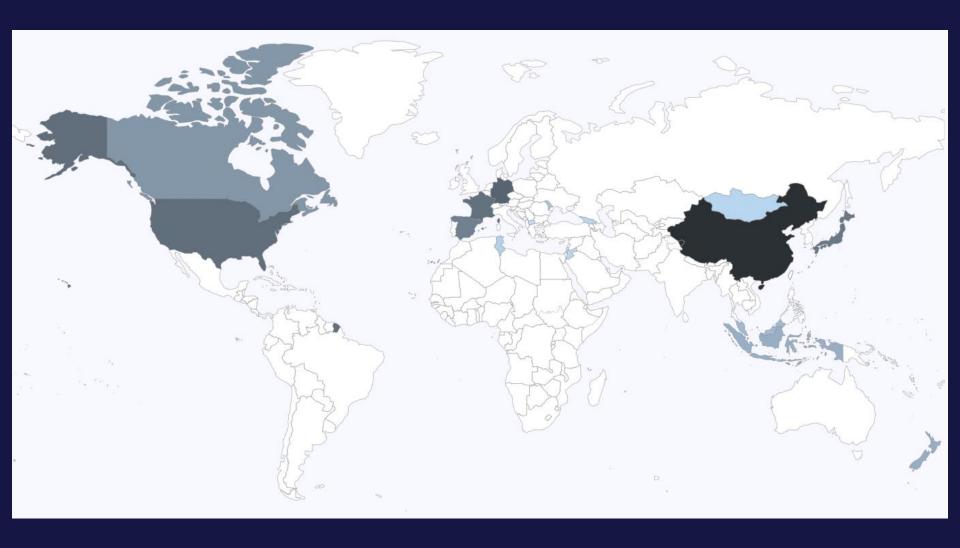


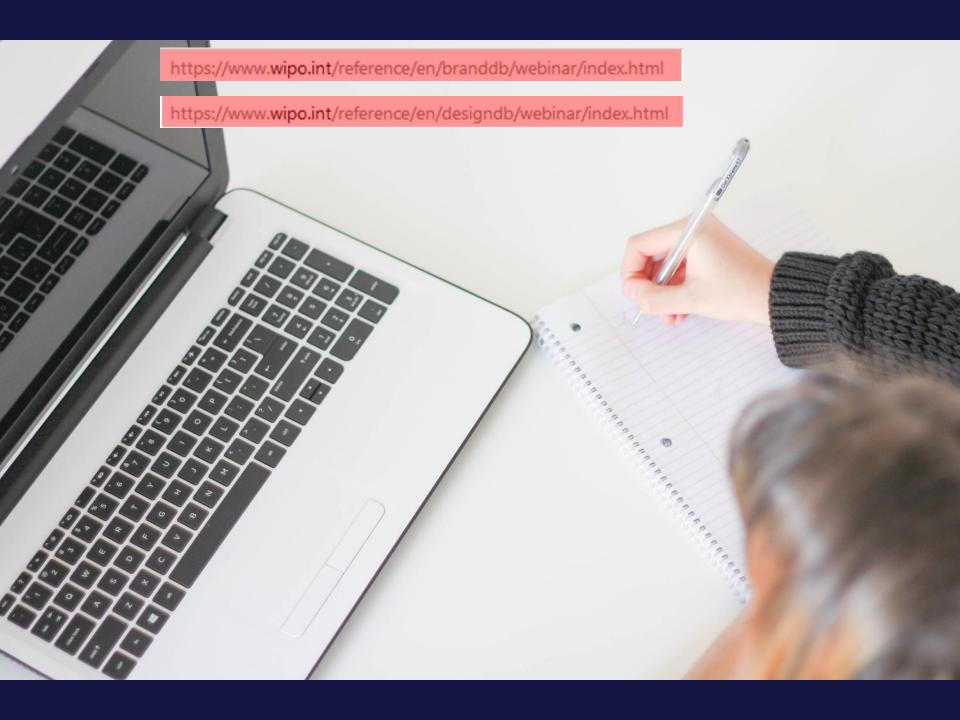
Statistical/trend information





Collections

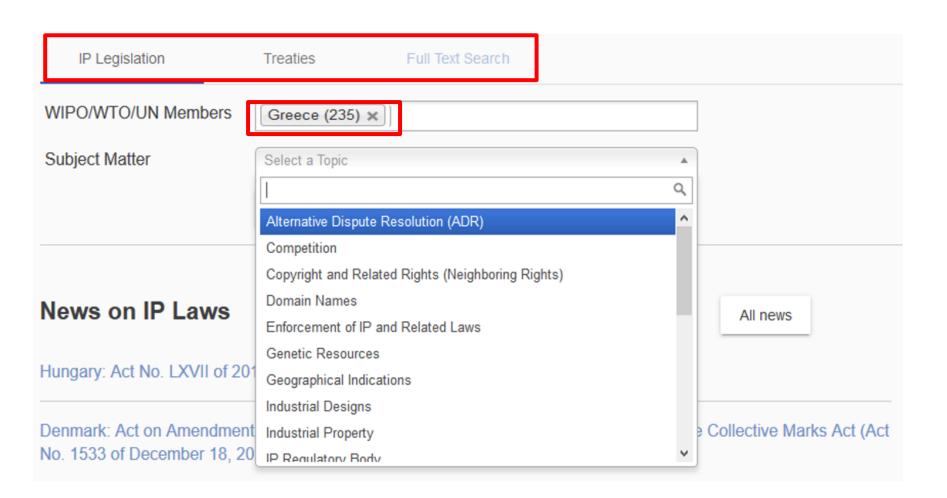




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WIPO Lex WIPO Lex is a global database that provides free of charge access to legal Members' Profiles information on intellectual property (IP) such as treaties administered by WIPO, **Treaty Secretariat** other IP-related treaties, and laws and regulations of the Members States of WIPO-WTO Common Portal Glossary WIPO, the United Nations and the World Trade Organization. Partners Brochure About WIPO Lex How to Use Disclaimer and Copyright Notice Contact us IP Legislation Treaties WIPO/WTO/UN Members Subject Matter Select a Topic Reset **News on IP Laws** All news **Email updates** WIPO Lex News - Information on latest additions Hungary: Act No. LXVII of 2018 on Amendments to Certain Acts on Intellectual Property to the WIPO Lex database of intellectual property legislation. 1-2 per month. Denmark: Act on Amendments to Trade Marks Act and Other Acts and on the Repeal of the Collective Marks Act (Act | All WIPO newsletters Sign Up No. 1533 of December 18, 2018)







Greece – industrial designs

WIPO Lex Search

Query: Greece Industrial Designs 17 records found.

IP-related Laws: enacted by the Legislature (3 texts)

Implementing Rules/Regulations (2 texts)

Date of Text Entity Title

December 4, 2012 Greece Ministerial Decision No. 12625/1/2014 on Electronic Distribution of Documents to and from the Industrial Property

Organization (OBI) and Electronic Filing of Industrial Design or Model Registration

September 19, 1997 Greece Presidential Decree No. 259/1997 Implementing Provisions of the Hague Agreement Concerning the International Deposit

of Industrial Designs as ratified with law No. 2417/1996 and Provisions Concerning the National Title of Protection

Treaty Approvals (3 texts)

October 13, 1975

Date of Text Entity Title

Greece

June 21, 1996 Greece Law No. 2417/96, Ratification of The Hague Agreement Concerning the International deposit of Industrial Designs, of 6

November 1925, as revised at the Hague on 28 November 1960, and the Additional Act of Stockholm, of 14 July 1967 as

amended at Stockholm on 28 September 1979

Law No. 213/1975 on the Ratification of the Paris International Convention of 1883 on 'Protection of Industrial Property' as

revised in Stockholm on 14th July 1967

August 1, 1975 Greece Law No. 100/1975, Ratification of a) the Convention Establishing the World Intellectual Property Organization adopted on July 14, 1967 and b) the Revision of the Berne Convention for the Protection of Literary and Artistic Works on July 24,1971

at Paris

Multi-stakeholder platforms: WIPO GREEN and WIPO Re:Search

https://www3.wipo.int/wipogreen/en/



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On this page: Database | Network | Join us | The challenge | Related links

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Join us

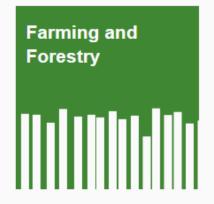
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Two main components

WIPO GREEN Database

- Freely accessible, offers a broad listing of:
 - Products, services and IP assets (inventions, technologies, know-how) for sale and/or license, as well as opportunities for collaboration
 - Needs for products, processes, know-how transfer, collaborations and finance

WIPO GREEN Network

- Connects technology providers and seekers:
 - Matchmaking
 - Offers many resources and services related to green technologies and services, case studies etc.



IPC Green Inventory

The "IPC Green Inventory", developed by the IPC Committee of Experts, facilitates searches for patent information relating to Environmentally Sound Technologies (ESTs), as listed by the United Nations Framework Convention on Climate Change (UNFCCC).

ESTs are currently scattered widely across the IPC in numerous technical fields. The Inventory attempts to collect them in one place.

Warning - the Inventory does not purport to be fully exhaustive in its coverage.

Tips!

- The ESTs are presented in a hierarchical structure. Click on the sign to open the hierarchy.
- The links in the "IPC" column will take you to the corresponding place in the scheme.
- The links in the PATENTSCOPE column let you automatically search and display all international patent applications available through PATENTSCOPE which are classified in the relevant IPC place. Note: search results may include irrelevant results not relating to the EST.
- ▶ More tips

IPC	PATENTSCOPE
	IPC

TOPIC	IPC	PATENTSCOPE
ALTERNATIVE ENERGY PRODUCTION		
▶ Bio-fuels		
Integrated gasification combined cycle (IGCC)		<u>C10L 3/00</u> F02C 3/28
▶ Fuel cells		H01M 4/86-4/98, 8/00-8/24, 12/00-12/08
Pyrolysis or gasification of biomass	C10B 53/00 C10J	C10B 53/00 C10J

On this page -

WIPO Re:Search

WIPO Re:Search catalyzes the development of new medicines and technologies in the fight against neglected tropical diseases (NTDs), malaria and tuberculosis. Through innovative research partnerships and R&D collaborations we make intellectual property (IP) available to researchers who need it. Find out more about WIPO Re:Search.

- ▶ How can WIPO Re:Search help?
- ▶ What are the benefits of WIPO Re: Search?

Still have questions about WIPO Re:Search? Read our full list of FAQs.

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Get involved

Fellowships

Quick facts



Poverty-related and neglected diseases represent 13.8% of the total global disease burden, but receive only 1.34% of health-related R&D expenditure (von Philipsborn et al., 2015)

· WHO infographics on NTDs

WIPO | Re:Search

Sharing Innovation in the Fight Against Neglected Tropical Diseases

R&D collaboration

- Allows organizations to share their IP, compounds, expertise, facilities and know-how royalty-free with researchers worldwide
- Partnership Hub, led by BIO Ventures for Global Health, identifies opportunities for collaboration and knowledge-sharing

Database

Lists assets available for licensing including compounds, enabling technologies, know-how

Structured Search	Full Text Search		
S S S S S S S S S S S S S S S S S S S	Aberystwyth University African Institute of Biomedical Sciences and Technology (AIBST) Ainylam Caltech Center for Infectious Disease Research Center for World Health and Redicine (CWHM) Center of Excellence for Malaria Diagnosis, University of Lagos Drugs for Neglected Diseases Initiative (DNDI) Eisai Eskitis Institute GlaxoSmithKline (GSK) Infectious Disease Research Institute (IDI) Infectious Disease Research Institute (IDI) International Centre for Genetic Engineering and Biotechnology (ICGEB)	Kumasi Centre for Research in Tropical Medicine (KCRTM) Liverpool School of Tropical Medicine (LSTM) Medicine (LSTM) Medicine (LSTM) Medicine (LSTM) McGill University (McGill) Medicial Research Council of Sot Africa (MRC) Medicines for Malaria Venture (WMerck (MSD) Mational institute of Parasitic Diseases, China National University of Singapore NiH (USA) Northeastern University (NEU) Novartis PATH Pfizer	(KARI) University of Bamako, Maii University of British Columbia University of Buea, Cameroon University of California Berkeley
Disease:	Unknown or Others Buruli Ulcer Chagas disease (American trypanosomiasis) Cysticercosis Dengue/dengue hemorrhagic fever Dracunculiasis (guinea-worm disease) Echinococcosis Endemic treponematoses (Yaws) Foodborne trematode infections (Clonorchiasi Human African trypanosomiasis	Type of data:	Screening, Hits Data Hit-to-Lead Lead Series Pre-Clinical Candidate Clinical Candidate Clinical Candidate Marketed Product Enabling Technology (platform) Intellectual Property (patents) Formulation Diagnostic Tool Vaccine Technology New Biological Entity Other Data, Know-how, Services, Resources

Nathalie.Montillot@wipo.int

