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Date
30.05.14

Reference KP-38/10	Application No./Patent No. 08827060.8 - 1358 / 2222826
Applicant/Proprietor Instytut Agrofizyki Im. Bohdana Dobrzanskiego Polskiej Akademii Nauk	

Decision to grant a European patent pursuant to Article 97(1) EPC

Following examination of European patent application No. 08827060.8 a European patent with the title and the supporting documents indicated in the communication pursuant to Rule 71(3) EPC dated 22.01.14 is hereby granted in respect of the designated Contracting States.

Patent No. : 2222826
Date of filing : 30.07.08
Priority claimed : 09.08.07/PLA 38311007

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and Proprietor(s) : AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT
LU LV MC MT NL NO PL PT RO SE SI SK TR
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This decision will take effect on the date on which the European Patent Bulletin mentions the grant (Art. 97(3) EPC).

The mention of the grant will be published in European Patent Bulletin 14/26 of 25.06.14.

Examining Division

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EF2222826

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MT-81z/2014-135

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Dotyczy patentu europejskiego EP2222826 METHOD OF PRODUCING EDIBLE OIL FROM RAPESEED – Pan Prof. J. Tys

Informuję, że 30 lipca 2015 r. upływa 7 rok ochrony ww. patentu. W celu przedłużenia ochrony patentowej w **Norwegii, Szwecji i Niemczech** należy dokonać opłat rocznych za 8. rok ochrony. Informacja o wysokości opłat i sposobie płatności poniżej.

Norwegia

Opłatę w wysokości: **2550 NOK (słownie: dwa tysiące pięćset pięćdziesiąt NOK)** należy wnieść przelewem,

w terminie do: **23 lipca 2015 r.**

na rachunek: **Patentstyret**

nazwa banku: **DnB NOR Bank ASA, PO Box 1172 Sentrum, 0107 OSLO**

BIC/SWIFT code: **DNBANOKKXXX**

IBAN: **NO82 8276 0100 192**

Tytułem: **8th annuity EP2222826 FREMGANGSMÅTE FOR PRODUKSJON AV SPISELIG RAPSOLJE**

Szwecja

Opłatę w wysokości: **2200 SEK (słownie: trzy tysiące dwieście SEK)** należy wnieść przelewem, w terminie do: **23 lipca 2015 r.**

na rachunek: **Patent- och registreringsverket**

nazwa banku: **Skandinaviska Enskilda Banken (SEB), 106 40 STOCKHOLM**

BIC/SWIFT code: **ESSESESS**

IBAN: **SE22 5000 0000 0543 9100 1349**

Tytułem: **8th annuity EP2222826 METOD AV UTVINNING AV ÄTBAR OLJA FRÅN RAPSFRÖN**

Niemcy

Opłatę w wysokości: **240,- EUR** (słownie: dwieście czterdzieści EUR) należy wnieść przelewem, w terminie do: **23 lipca 2015 r.**

na rachunek: **Bundeskasse Halle/DPMA**

nazwa banku: **BBk München (Deutsche Bundesbank Filiale München)**

nr konta: **700 010 54**

BLZ 700 000 00

BIC/SWIFT code: **MARKDEF1700**

IBAN: **DE84 7000 0000 0070 0010 54**

Tytułem: **DE: 60 2008 033 017.6 (EP2222826) Verfahren zur Herstellung von Speiseöl aus Rapssaat- Jahresgebühr für das 8. Jahr**

Opłata we wskazanej wysokości musi wpłynąć na rachunek niezależnie od bankowych opłat manipulacyjnych.

Pismo stanowi dokument księgowania kosztów.

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w Lublinie

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Oslo, 2016.11.14

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Magdalena Tarala

EP2222826 (required)

Instytut Agrofizyki Im. Bohdana Dobrzańskiego Polskiej
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9

2017.01.31

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Best regards,

Kirsti Engen Sturm

English Version (norsk versjon se andre siden)

Handwritten notes: 9.12.15, 18.18, 10.11.16

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Deres ref.:	MagdalenaTarala
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Avgiftsår:	9
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Med vennlig hilsen

Kirsti Engen Sturm

(For English version, see other side)



Espacenet

Bibliographic data: EP2222826 (A2) — 2010-09-01

METHOD OF PRODUCING EDIBLE OIL FROM RAPESEED

Inventor(s): TYS JERZY [PL] ± (TYS, JERZY)

Applicant(s): INST AGROFIZYKI IM BOHDANA DOB [PL] ± (INSTYTUT AGROFIZYKI IM. BOHDANA DOBRZANSKIEGO POLSKIEJ AKADEMII NAUK)

Classification: - international: **C11B1/06**
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Application number: EP20080827060 20080730 Global Dossier

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PL383110 (A1) PL208504 (B1)

Abstract not available for EP2222826 (A2)

Abstract of corresponding document: WO2009020409 (A2)

Method of production, in which for processing well-formed seeds of cultivars with "salad" profile of fatty acids are selected, acquired at the late ripeness phase from an ecological cultivation, whose natural moisture, or after drying, is less than 7.5%, while the chlorophyll content measured with absorbance at wavelength of 666 nm does not exceed the value of 25, and the share of immature seeds in seed material is not higher than 1%, and seed purity at the moment of harvest, i.e. the amount of usable contaminations is not higher than 3%, and the content of organic contaminants is not higher than 5%, and there are no germinated seeds nor weed seeds present, consists in that seeds selected as above are stored in silos, in an inert gas atmosphere, preferably nitrogen, at temperature not exceeding 25° C and for periods not longer than 8 months, following which seed portions are taken, with weight not greater than 500 kgs, and placed in an air-tight hopper filled with an inert gas, from which seeds are transported to an expression press and subjected to oil expression in atmosphere of inert gas and with no light, and oil obtained in this manner is subjected to purification and then to microbiological evaluation of quality, and when the total content of fungi in 1 g of the oil does not exceed 5 x 10⁴, the oil is poured into containers with darkened walls opaque to light rays, with an atmosphere of an inert gas, filling the empty space after closing the container, with the containers being of such volume that is adapted to complete one-time use.



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(54) **METHOD OF PRODUCING EDIBLE OIL FROM RAPESEED**

Verfahren zur Herstellung von Speiseöl aus Rapssaat

PROCÉDÉ DE PRODUCTION D'HUILE ALIMENTAIRE À PARTIR DE GRAINES DE COLZA

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(56) References cited:
**EP-A- 1 074 605 DE-C1- 4 411 499
FR-A- 2 858 982 US-A1- 2006 111 578**

EP 2 222 826 B1

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Description

[0001] The subject of the invention is a method of producing edible oil from rapeseed.

[0002] The description of Patent No. PL 186045 gives a method for the isolation of oil from the seeds of oil-bearing plants through expression and extraction of oil from the oil cake, in which the seeds are subjected to expression at temperatures not exceeding 313 K, and the oil cake is subjected to extraction with carbon dioxide, used in amounts up to 50 kg per 1 kg of oil cake under pressure in the range of 5 to 40 MPa, at temperatures up to 363 K, and then from the gas phase, through heating and/or decompression, a mixture of water, oil and wax is obtained, from which oil is isolated through separation of water and wax.

[0003] The description of Polish parent according to patent application P.341836 gives a method and an apparatus for the production of edible oil from rapeseed or other oil-bearing plants, in which seeds of oil-bearing plants, after sorting, are dried, fragmented, sifted and, after preparation, fed into an oil expression press. After sorting by means of a sifter, fractions are obtained that differ from one another in grain sizes, and in particular a fraction composed of contaminations, a fraction composed of cleaned seeds, and a fine fraction. Cleaned and sorted rapeseed is dried at a temperature up to 40° C until moisture content between 4.5% and 5.5% is obtained, while the contaminations and fine fraction are diverted to a container. Next, the dried rapeseed is fragmented in a system of rollers, and the fragmented seed is sorted into three fractions with various particle sizes. The usable fraction, containing parenchyma with seed coat, is subjected to further diminution in a system of rollers and, ground and containing seed coat, is expressed at ambient temperature using an expression press. Edible oil is obtained after removing solid intrusions from the non-purified oil expressed on the press.

[0004] It is known from US 2006/111578 A1 a method for the production of edible oil from rapeseed, wherein the seeds are harvested at the peak of the ripeness and then selected. The method further comprises storage of seeds in silos at temperature not exceeding 25 °C, selection of seed portion of specific weight to be processed, placing seeds in air-tight hoppers before pressing, oil expression with no light, oil purification, microbiological evaluation and bottling into container with darkened walls wherein an inert gas, preferably nitrogen is used during the storage in silos, storage in hoppers, oil expression and bottling stage. However such method of processing seeds does not guarantee the restriction of the total content of fungi in 1 g of the oil to the level of 5×10^4 , as well preserving before physicochemical and biochemical changes of oil contained in seed. Moreover such disclosed method does not provide the oil with really lower content of chlorophylls and a high content of desirable Omega-3 fatty acid.

[0005] Those disadvantages have been overcome by

the method according to the invention.

[0006] The essence of the invention is a method for the production of edible oil from rapeseed, in which for processing well-formed seeds of large- and/or small-seeded cultivars are selected, with "salad" profile of fatty acids, acquired at the late ripeness phase from an ecological cultivation. Well-formed seeds are determined on the basis of the share - up to 3% - of seeds with weight 10% lower from the mean weight of 1000 seeds. Meeting this condition requires, for coarse-seeded cultivars, sifting through a screen with mesh size dia. 1.8 mm, and for small-seeded cultivars - through a screen with mesh size dia. 1.7 mm. Cultivars with "salad" type of fatty acid composition contain not less than 65% of oleic acid, up to 2% of erucic acid, and up to 3.5% of saturated fatty acids. A cultivation has ecological character when after the period of blooming no application of any chemical agents is permitted - weed control agents, preparations against pests and plant diseases, as well as desiccants and ripening regulators. Moreover, for the processing seeds are selected such that their natural moisture content is lower than 7.5%, while the chlorophyll content measured with absorbance at wavelength of 666 nm does not exceed the value of 25. The share of immature seeds in seed material to be processed, defined on the basis of the amount of seeds with brown colouring, cannot be higher than 1%. Seed purity at the moment of harvest, i.e. the amount of usable contaminations that include micro- and macro-damage to seeds, cannot be higher than 3%, and the content of organic contaminants - residues of stems and pods - cannot exceed 5% and there are no germinated seeds nor weed seeds present. The method according to the invention is characterised by the fact that seeds selected as above are stored in silos, under pressure not exceeding 80 kPa, in an inert gas atmosphere, preferably nitrogen, at temperature not exceeding 25° C and for periods not longer than 8 months, and from seed prepared in this way portions are taken, with weight not greater than 500 kgs, and placed in an air-tight hopper filled with an inert gas, preferably nitrogen, at temperature not higher than 40° C and with no light. The obtained oil is subjected to purification and then to microbiological evaluation of quality, and when the total content of fungi in 1 g of the oil does not exceed 5×10^4 , that total including not more than 10^3 of fusarium, not more than 10^3 of gliocladium, and aspergillus at no more than 5×10^3 , including aspergillus flavus, aspergillus parasiticus, aspergillus nomius (alphatysines), aspergillus alutaceus (ochratoxin A), aspergillus clavatus (patuline) at not more than 10×10^2 , the oil is poured into darkened containers with walls opaque to light rays, with an atmosphere of an inert gas, preferably nitrogen, filling the empty space after closing the container, with the containers being of such volume that is adapted to complete one-time use.

[0007] During the process of selection, when the rapeseed moisture level exceeds 7.5% the seed is dried until the moment when the moisture gets down to maximum 7.5%, using seed deposit ventilation with a drying agent,

preferably air warmed to a temperature not exceeding 35° C.

[0008] Rapeseed oil produced with the method according to the invention, based on raw material with specific properties - ecological production, special methods of harvest, drying and storage, expression without access of light and oxygen, permits the retention of a number of substances in the oil that have a strong pro-health effect. The particular stages of acquisition of rapeseed plants, and especially harvest, delayed to achieve full ripeness, ensure a high content of carotenoid pigments and at the same time a minimum amount of undesirable chlorophylls.

Example of execution

[0009] For the production of edible rapeseed oil rapeseeds were used obtained from a plantation where the sowing material was seed of cv. Contact with the following fatty acid profile:

- oleic acid (C_{18:1}) above 70%
- linoleic acid (C_{18:3}) below 5%
- erucic acid (C_{21:1}) below 2%
- saturated fatty acids below 3%.

[0010] All the plant protection measures were applied by the end of April. After that period, no chemical agents were applied on the plantation. Harvest was made at the phase of full ripeness, i.e. four days after the determination of that phase of ripeness at seed moisture of 7.5%. The content of chlorophyll in the seeds, measured by absorbance at wavelength of 666 nm, was 21.

[0011] The seeds contained:

- usable contaminations in the amount of 2.9%
- organic contaminations in the amount of 4.5%
- unripe seeds in the amount of 0.9%
- there were no germinated seeds nor weed seeds.

[0012] Before placing in storage, the seeds were subjected to cleaning to eliminate small seeds. Seeds of coarse-seed cultivars were sifted through a screen with mesh size dia 1.8 mm, and those of small-seeded cultivars through a screen with mesh size dia, 1.7 mm. For seed storage a silo was used, 12 m high and with a diameter of 3 m, which ensured that pressure exerted by the seed deposit on the silo bottom did not exceed 80 kPa at full charge. Prior to filling with seeds, the silo was filled with nitrogen whose amount was topped up during the whole cycle of rapeseed storage. The duration of the full storage cycle, i.e. taking of the final batch of seeds, was completed before 8 months elapsed. The temperature of storage varied up to a maximum of 25° C. Seed portions of 500 kg in weight were taken from the silo and placed in an air-tight hopper filled with nitrogen. From the hopper the seeds were transported continuously to the pressing room and subjected to oil expression in nitrogen

atmosphere and at temperature not exceeding 40° C and with no access of light. The expressed oil was subjected to purification on a sedimentation filter a centrifuge filter, then subjected to microbiological evaluation of oil quality for the content of fungi. It was that the total content of fungi in 1 g of oil was less than the limit values of 5×10^4 , that total including fusarium up to 10^3 , gliocladium up to 10^3 , and aspergillus up to 5×10^3 , including aspergillus flavus, aspergillus parasiticus, aspergillus nomius (al-phatysines), aspergillus alutaceus (ochratoxin A), aspergillus clavatus (patuline) in amount up to 10×10^2 . The obtained oil was poured into containers with dark, opaque to light rays walls, with volume of 150 ml. The filling of the containers was performed in an atmosphere of nitrogen that, after the containers were closed, filled the space above the oil surface.

Claims

1. The method for the production of edible oil from rapeseed, in which for processing well-formed seeds of large- and/or small-seeded cultivars are selected, with "salad" profile of fatty acids, acquired from an ecological cultivation, while the chlorophyll content measured with absorbance at wavelength of 666 nm does not exceed the value of 25, and the share of immature seeds in seed material to be processed, defined on the basis of the amount of seeds with brown colouring, cannot be higher than 1%, and seed purity at the moment of harvest, i.e. the amount of usable contaminations is not higher than 3%, and the content of organic contaminants is not higher than 5% and there are no germinated seeds nor weed seeds present, wherein processing comprises storage of seeds in silos at temperature not exceeding 25 °C, selection of seed portion of specific weight not greater than 500 kg to be processed, placing seeds in air-tight hoppers before pressing, oil expression with no light, oil purification and microbiological evaluation, wherein an inert gas, preferably nitrogen is used during the storage in silos, storage in hoppers and oil expression, **characterised in that** seeds are acquired at the late ripeness phase, wherein the natural moisture of seeds, or after drying, is less than 7.5%, seeds are stored in silos, under pressure not exceeding 80 kPa, and for periods not longer than 8 months, seeds are subject to oil expression at temperature not higher than 40 °C.
2. The method according to claim 1, **characterised in that** during the process of selection, when the rapeseed moisture level exceeds 7.5% the seed is dried until the moment when the moisture gets down to maximum 7.5%, using seed deposit ventilation with a drying agent, preferably air warmed to a temperature not exceeding 35° C.

Patentansprüche

1. Verfahren zur Herstellung von essbarem Öl aus Raps, wobei zum Verarbeiten gut geformte Samen groß- und/oder kleinsamiger Kultivare mit einem "Salat"-Fettsäureprofil ausgewählt werden, die aus ökologischem Anbau erlangt werden, während der Chlorophyllgehalt, der durch den Absorptionsgrad auf der Wellenlänge von 666 nm gemessen wird, nicht den Wert von 25 übersteigt, und der Anteil unreifer Samen im zu verarbeitenden Saatgut, definiert auf Grundlage der Menge an Samen mit brauner Färbung, nicht höher als 1 % sein darf, und die Saatgutreinheit zum Zeitpunkt der Ernte, d. h. die Menge nutzbarer Kontaminationen, nicht höher als 3 % ist und der Gehalt an organischen Kontaminanten nicht höher als 5 % ist und keine gekeimten Samen oder Unkrautsamen vorliegen, wobei die Verarbeitung Folgendes umfasst: Lagern der Samen in Silos bei einer Temperatur von nicht mehr als 25 °C, Auswählen einer Saatgutportion mit einem spezifischen Gewicht von nicht mehr als 500 kg zur Verarbeitung, Einbringen der Samen in luftdichte Trichter vor dem Pressen, Auspressen von Öl ohne Licht, Reinigen und mikrobiologisches Beurteilen des Öls, wobei ein Inertgas, vorzugsweise Stickstoff, während der Lagerung in Silos, der Lagerung in Trichtern und des Pressens des Öls benutzt wird, **dadurch gekennzeichnet, dass** Samen in der späten Reifephase erlangt werden, wobei bei den Samen der natürliche Feuchtigkeitsgehalt oder der Feuchtigkeitsgehalt nach dem Trocknen weniger als 7,5 % beträgt, die Samen bei einem Druck von nicht mehr als 80 kPa und für einen Zeitraum von nicht länger als 8 Monaten in Silos gelagert werden und die Samen beim Pressen des Öls keinen Temperaturen von mehr als 40 °C ausgesetzt werden.
2. Verfahren nach Anspruch 1, **dadurch gekennzeichnet, dass** während des Prozesses des Auswählens, wenn der Feuchtegehalt des Rapses 7,5 % übersteigt, die Samen mittels Samenlagerstättenbelüftung mit einem Trocknungsmittel getrocknet werden, bis der Feuchtigkeitsgehalt einen Wert von höchstens 7,5 % erreicht, und zwar vorzugsweise mit auf eine Temperatur von nicht mehr als 35 °C erwärmter Luft.

d'onde de 666 nm ne dépasse pas la valeur de 25, et la part des graines immatures dans les graines à traiter, définie sur la base d'une quantité de graines de couleur marron, ne peut pas être supérieure à 1 %, la pureté des graines au moment de la récolte, c'est-à-dire la quantité de contaminants utilisables ne dépasse pas 3 %, le contenu de contaminants organiques n'est pas supérieur à 5% et il n'y a pas de graines germées ni graines de mauvaises herbes présentes, tandis que le traitement comprend le stockage des graines dans des silos à une température ne dépassant pas 25°C, la sélection d'une portion de graines à traiter d'un poids spécifique ne dépassant pas 500 kg, en plaçant avant le pressage les graines dans des trémies hermétiques, l'expression de l'huile sans lumière, la purification de l'huile et l'évaluation microbiologique où un gaz inert, de préférence le nitrogène, est utilisé pendant le stockage dans des silos, le stockage dans des trémies et l'expression de l'huile, **caractérisée en ce que** les graines sont récoltées à l'étape de maturité tardive, où l'humidité naturelle des graines, ou après le séchage, est inférieure 7,5 %, les graines sont stockées dans des silos, sous pression qui ne dépasse pas 80 kPa, et pendant des périodes ne dépassant pas 8 mois, les graines peuvent subir une expression d'huile à une température qui n'est pas supérieure à 40°C.

2. La méthode selon la revendication 1, **caractérisée en ce que** pendant le processus de sélection, lorsque le niveau d'humidité des graines de soja dépasse 7,5 %, les graines sont séchées jusqu'au moment où l'humidité descend à un maximum de 7,5 %, en ventilant le dépôt de graines avec un agent séchant, de préférence de l'air chauffé à une température ne dépassant pas 35°C.

Revendications

1. La méthode de production de l'huile comestible à partir des graines de colza dans laquelle, en vue de leur traitement, on sélectionne des graines bien formées de cultivars à grandes et/ou petites graines, avec un profil d'acides gras type « salade », obtenus en agriculture biologique, tandis que le contenu en chlorophylle mesuré avec absorbance à la longueur

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REFERENCES CITED IN THE DESCRIPTION

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Patent documents cited in the description

- PL 186045 [0002]
- PL 341836 [0003]
- US 2006111578 A1 [0004]

ANMERKUNG ZUR ENTSCHEIDUNG ÜBER DIE ERTEILUNG
EINES EUROPÄISCHEN PATENTS (EPA Form 2006)

1. **EPA Informationsbroschüre "Nationales Recht zum EPÜ"**
Diese Broschüre enthält nützliche Informationen zu den formalen Erfordernissen und den Handlungen, die vor den Patentbehörden der Vertragsstaaten vorzunehmen sind, um Rechte in diesen Staaten zu erlangen. Da diese Handlungen einem ständigen Wandel unterworfen sind, sollte immer nur die neueste Ausgabe der Broschüre benutzt werden. Nachträgliche Informationen werden im Amtsblatt veröffentlicht.
2. **Übersetzung der europäischen Patentschrift nach Artikel 65 (1) des Europäischen Patentübereinkommens**
Sie werden erneut darauf hingewiesen, dass bestimmte Vertragsstaaten nach Artikel 65 (1) EPÜ eine Übersetzung der europäischen Patentschrift verlangen; hierauf wird in der Mitteilung gemäß Regel 71 (5) EPÜ verwiesen. Die Nichteinreichung dieser Übersetzung kann zur Folge haben, dass das Patent in dem betreffenden Staat/in den betreffenden Staaten als von Anfang an nicht eingetreten gilt. Weitere Einzelheiten entnehmen Sie bitte der oben genannten Broschüre.
3. **Zahlung von Jahresgebühren für europäische Patente**
Nach Artikel 141 EPÜ können "nationale" Jahresgebühren für das europäische Patent für die Jahre erhoben werden, die an das Jahr anschließen, in dem der Hinweis auf die Erteilung des europäischen Patents im "Europäischen Patentblatt" bekanntgemacht wird. Weitere Einzelheiten entnehmen Sie bitte der oben genannten Broschüre.

NOTE RELATING TO THE DECISION TO GRANT A
EUROPEAN PATENT (EPO Form 2006)

1. **EPO Information Brochure "National law relating to the EPC"**
This brochure provides useful information regarding formal requirements and the steps to be taken before the patent authorities of the Contracting States in order to acquire rights in those states. Since the necessary steps are subject to change the latest edition of the brochure should always be used. Subsequent information is published in the Official Journal.
2. **Translation of the European patent application under Article 65(1) of the European Patent Convention**
Your attention is again drawn to the requirements regarding translation of the European patent specification laid down by a number of Contracting States under Article 65(1) EPC, to which reference is made in the communication under Rule 71(5) EPC. Failure to supply such translation(s) may result in the patent being deemed to be void "ab initio" in the State(s) in question. For further details you are recommended to consult the above-mentioned brochure.
3. **Payment of renewal fees for European patents**
Under Article 141 EPC "national" renewal fees in respect of a European patent may be imposed for the years which follow that in which the mention of the grant of the European patent is published in the "European Patent Bulletin". For further details you are recommended to consult the above-mentioned brochure.

REMARQUE RELATIVE A LA DECISION DE DELIVRANCE
D'UN BREVET EUROPEEN (OEB Form 2006)

1. **Brochure d'information de l'OEB "Droit national relatif à la CBE"**
Cette brochure fournit d'utiles renseignements sur les conditions de forme requises et sur les actes à accomplir auprès des offices de brevet des Etats contractants aux fins d'obtenir des droits dans les Etats contractants. Etant donné que les actes indispensables sont susceptibles de modifications, il serait bon de toujours consulter la dernière édition de la brochure. Toute information ultérieure est publiée au Journal Officiel.
2. **Traduction du fascicule du brevet européen en vertu de l'article 65(1) de la Convention sur le brevet européen**
Votre attention est de nouveau attirée sur l'obligation faite par certains Etats contractants, en vertu de l'article 65(1) CBE, de fournir une traduction du fascicule du brevet européen, à laquelle il est fait référence dans la notification établie conformément à la règle 71(5) CBE. Si la(les) traduction(s) n'est(ne sont) pas fournie(s), le brevet européen peut, dès l'origine, être réputé sans effet dans cet(ces) Etat(s). Pour plus de détails, nous vous renvoyons à la brochure susmentionnée.
3. **Paiement des taxes annuelles pour le brevet européen**
Conformément à l'article 141 CBE des taxes annuelles "nationales" dues au titre du brevet européen peuvent être perçues pour les années suivant celle au cours de laquelle la mention de la délivrance du brevet européen est publiée au "Bulletin européen des brevets". Pour plus de détails, nous vous renvoyons à la brochure susmentionnée.



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Contact Customer Services at www.epo.org/contact



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Date
30.05.14

Reference KP-38/10	Application No./Patent No. 08827060.8 - 1358 / 2222826
Applicant/Proprietor Instytut Agrofizyki Im. Bohdana Dobrzanskiego Polskiej Akademii Nauk	

Decision to grant a European patent pursuant to Article 97(1) EPC

Following examination of European patent application No. 08827060.8 a European patent with the title and the supporting documents indicated in the communication pursuant to Rule 71(3) EPC dated 22.01.14 is hereby granted in respect of the designated Contracting States.

Patent No. : 2222826
Date of filing : 30.07.08
Priority claimed : 09.08.07/PLA 38311007

Designated Contracting States
and Proprietor(s) : AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT
LU LV MC MT NL NO PL PT RO SE SI SK TR
Instytut Agrofizyki Im. Bohdana Dobrzanskiego
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This decision will take effect on the date on which the European Patent Bulletin mentions the grant (Art. 97(3) EPC).

The mention of the grant will be published in European Patent Bulletin 14/26 of 25.06.14.

Examining Division

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