

UNITED STATES PATENT AND TRADEMARK OFFICE

BEFORE THE PATENT TRIAL AND APPEAL BOARD

ARLA FOODS AMBA,

Petitioner

v.

LEPRINO FOODS COMPANY,

Patent Owner

IPR2025-01199
Patent 11,825,860

PATENT OWNER'S UPDATED EXHIBIT LIST

Patent Owner's Updated Exhibit List

2001	First Declaration of Dr. Federico Harte
2002	Sithole, R., et al., 2005. Rate of Maillard browning in sweet whey powder. Journal of dairy science, 88(5), pp.1636-1645.
2003	Nishanthi, M. et al., 2018. Impact of storage conditions on solubility, heat stability and emulsifying properties of selected spray dried whey protein concentrates. LWT – Food and Science Technology, 92, pp.16-21.
2004	Khatkar, S. et al., 2023, An Overview of Membrane Technology in Dairy & Food Industry. Novel Technologies in Food Science, pp. 65-108.
2005	Second Declaration of Dr. Federico Harte
2006	Transcript of Dr. Etzel's Deposition
2007	Transcript of Ms. Jaeger's Deposition
2008	US Pub. No. 2012/0029165A1
2009	Garrett, J. et al., 1988. Thermal Denaturation and Coagulation of Whey Proteins: Effect of Sugars. J. Dairy Sci. 71, pp. 10-16.
2010	Anema, S. et al., 2006. Effect of Protein, Nonprotein-Soluble Components, and Lactose Concentrations on the Irreversible Thermal Denaturation of α -Lactoglobulin and γ -Lactalbumin in Skim Milk. J. Agric. Food. Chem. 54, pp. 7339-7348.
2011	EFSA Panel on Nutrition, Novel Foods and Food Allergens (NDA), 2022. Safety of Beta-lactoglobulin as a Novel food pursuant to Regulation (EU) 2015/2283, EFSA-Q-2020-00538.
2012	Hu, Y. & Wu, W., 2023. Application of Membrane Filtration to Cold Sterilization of Drinks and Establishment of Aseptic Workshop. Food. Environ. Virol. 15(2), pp. 89-106.
2013	Jacob, S. et al., 2006. Stability of Proteins in Aqueous Solution and Solid State. Indian J. Pharm. Sci. pp. 154-163.
2014	Lai, M. & Topp, E., 1999. Solid-State Chemical Stability of Proteins and Peptides. J. Pharm. Sci. 88(5), pp. 489-500.
2015	Adav, S., 2025. Advances in the Study of Protein Deamidation: Unveiling Its Influence on Aging, Disease Progression, Forensics and

	Therapeutic Efficacy. <i>Proteomes</i> . 13(24), pp. 1-25.
2016	Gotham, S., et al., 1992. β -lactoglobulin Denaturation and Aggregation Reactions and Fouling Deposit Formation: a DSC study. <i>Intl. J. Food Sci. Tech.</i> 27, pp. 313-327.
2017	Qian, F., et al., 2017. Experimental and Modeling Study of the Denaturation of Milk Protein by Heat Treatment. <i>Korean J. Food Sci. of Animal Resources</i> , 37(1), pp. 44-51.
2018	American Dairy Products Institute, Dry Whey Standard, accessed at https://adpi.org/ingredient-resources/dry-whey/ on April 17, 2021.
2019	GEA Liquid Technologies A/S, 2023. Membrane Filtration in the Dairy Industry. pp. 1-27.
2020	American Dairy Products Institute. 2024. Dairy Ingredients Composition Guide, accessed at https://adpi.org/wp-content/uploads/2024/07/Dairy-Ingredients-Composition-Guide_2024.pdf
2021	Warner, J, et al., 2024. Appetite, Food Intake, and Gut Hormone Responses to Glycomacropeptide Protein Ingestion in Older Adults: A Feasibility, Acceptability, and Pilot Study. <i>Appetite</i> , 200, 107509. https://doi.org/10.1016/j.appet.2024.107509
2022	Madureira, A., et al., 2007. Bovine Whey Proteins – Overview on their Main Biological Properties. <i>Food Research International</i> . 40 (2007), pp. 1197-1211.
2023	Haque, M., et al., 2018. Drying and Denaturation Kinetics of Beta-Lactoglobulin during Convective Drying. <i>J. of Food Engineering</i> . 237, pp. 9-17.
2024	Córdova-Dávalos, L. et al., 2019. Glycomacropeptide Bioactivity and Health: A Review Highlighting Action Mechanisms and Signaling Pathways. <i>Nutrients</i> . 11 (3): 598. pp. 1-22.
2025	Smith, K., ADPI-Dried Dairy Ingredients Handbook (3 rd Edition), 2022.
2026	Aschaffenburg, R. and Drewry, J., 1957. Improved method for the preparation of crystalline β -lactoglobulin and α -lactalbumin from cow's milk. <i>Biochemical Journal</i> , 65(2), p.273.
2027	Mestawet, A., et al. 2024. Microfiltration retentate co-product from whey protein isolate production - Composition, processing, applications and potential for value addition. <i>Trends in Food Sci. & Technology</i> . 153, pp. 1-14.
2028	Smith, S., 2016. Sensory Characteristics of Whey and Whey Permeate from Different Sources and the Use of Permeates as Salt Substitutes.

	Agricultural and Food Sci., Chemistry. pp. 1-114.
2029	Merin, U. 1986. Bacteriological Aspects of Microfiltration of Cheese Whey. J. of Dairy Sci. 69(2), pp. 326-328.
2030	6 th Grade Chapter 1 Ratio Relations. 2014. Middle School Math – Uni. Of Utah. pp. 1-20, <i>accessed at</i> https://www.uen.org/emedial/resources/MSM/Grade6CH1.pdf
2031	Harrison, R. et al., 2015. 1354 Filtration. Bioseparations Sci. and Engineering. 2 nd Edition. pp. 135-184.
2032	Kosikowski, F. and Mistry, V., 1990. Microfiltration, Ultrafiltration, and Centrifugation Separation and Sterilization Processes for Improving Milk and Cheese Quality. J. of Dairy Sci. 6, pp. 1411-1419.
2033	Protein stability and storage. 2009. Thermo Scientific Tech Tip #43, <i>accessed at</i> https://documents.thermofisher.com/TFS-Assets/LSG/Application-Notes/TR0043-Protein-storage.pdf
2034	Bhat, M., et al., 2016. Casein Proteins: Structural and Functional Aspects. Chapter 1: Milk Proteins – From Structure to Biological Properties and Health Aspects.
2035	Saha, U., et al., 2023. Common Terms Used in Animal Feeding and Nutrition. University of Georgia Cooperative Extension.
2036	Neelima., Sharma, R., et al., 2015. Chemical and functional properties of glycomacropeptide (GMP) and its role in the detection of cheese whey adulteration in milk: a review. Dairy Sci. & Technology, 93 (1), pp. 21-43.
2037	Corredig, M., et al., 2019. Invited review: Understanding the behavior of caseins in milk concentrates. J. Dairy Sci. 102:4772–4782.
2038	Ecroyd, H., 2010. The dissociated form of kappa-casein is the precursor to its amyloid fibril formation. pp. 251-260, <i>accessed at</i> https://ro.uow.edu.au/scipapers/424

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Respectfully submitted,

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