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

Exhibit	Description	Filed	Served
2001	First Declaration of Dr. Federico Harte	**X**	**X**
2002	Sithole, R., et al., 2005. Rate of Maillard browning in sweet whey powder. Journal of dairy science, 88(5), pp.1636-1645.	**X**	**X**
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.	**X**	**X**
2004	Khatkar, S. et al., 2023, An Overview of Membrane Technology in Dairy & Food Industry. Novel Technologies in Food Science, pp. 65-108.	**X**	**X**
2005	Second Declaration of Dr. Federico Harte	**X**	**X**
2006	Transcript of Dr. Etzel's Deposition	**X**	**X**
2007	Transcript of Ms. Jaeger's Deposition	**X**	**X**
2008	US Pub. No. 2012/0029165A1	**X**	**X**
2009	Garrett, J. et al., 1988. Thermal Denaturation and Coagulation of Whey Proteins: Effect of Suga rs. J. Dairy Sci. 71, pp. 10-16.	**X**	**X**
2010	Anema, S. et al., 2006. Effect of Protein, Nonprotein-Soluble Components, and Lactose Concentrations on the Irreversible Thermal Denaturation of â-Lactoglobulin and r-Lactalbumin in Skim Milk. J. Agric. Food. Chem. 54, pp. 7339-7348.	**X**	**X**
2011	EFSA Panel on Nutrition, Novel Foods and Food Allergens (NDA), 2022. Safety of Beta-lactoglobulin as a	**X**	**X**

	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.	**X**	**X**
2013	Jacob, S. et al., 2006. Stability of Proteins in Aqueous Solution and Solid State. Indian J. Pharm. Sci. pp. 154-163.	**X**	**X**
2014	Lai, M. & Topp, E., 1999. Solid-State Chemical Stability of Proteins and Peptides. J. Pharm. Sci. 88(5), pp. 489-500.	**X**	**X**
2015	Adav, S., 2025. Advances in the Study of Protein Deamidation: Unveiling Its Influence on Aging, Disease Progression, Forensics and Therapeutic Efficacy. Proteomes. 13(24), pp. 1-25.	**X**	**X**
2016	Gotham, S., et al., 1992. β-lactoglobulin Denaturation and Aggregation Reactions and Fouling Deposit Formation: a DSC study. Intl. J. Food Sci. Tech. 27, pp. 313-327.	**X**	**X**
2017	Qian, F., et al., 2017. Experimental and Modeling Study of the Denaturation of Milk Protein by Heat Treatment. Korean J. Food Sci. of Animal Resources, 37(1), pp. 44-51.	**X**	**X**
2018	American Dairy Products Institute, Dry Whey Standard, accessed at https://adpi.org/ingredient-resources/dry-whey/ on April 17, 2021.	**X**	**X**
2019	GEA Liquid Technologies A/S, 2023. Membrane Filtration in the Dairy Industry. pp. 1-27.	**X**	**X**
2020	American Dairy Products Institute. 2024. Dairy Ingredients Composition Guide, accessed at https://adpi.org/wp-content/uploads/2024/07/Dairy-	**X**	**X**

	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. Appetite, 200, 107509. https://doi.org/10.1016/j.appet.2024.107509	**X**	**X**
2022	Madureira, A., et al., 2007. Bovine Whey Proteins – Overview on their Main Biological Properties. Food Research International. 40 (2007), pp. 1197-1211.	**X**	**X**
2023	Haque, M., et al., 2018. Drying and Denaturation Kinetics of Beta-Lactoglobulin during Convective Drying. J. of Food Engineering. 237, pp. 9-17.	**X**	**X**
2024	Córdova-Dávalos, L. et al., 2019. Glycomacropeptide Bioactivity and Health: A Review Highlighting Action Mechanisms and Signaling Pathways. Nutrients. 11 (3): 598. pp. 1-22.	**X**	**X**
2025	Smith, K., ADPI-Dried Dairy Ingredients Handbook (3rd Edition), 2022.	**X**	**X**
2026	Aschaffenburg, R. and Drewry, J., 1957. Improved method for the preparation of crystalline β-lactoglobulin and α-lactalbumin from cow's milk. *Biochemical Journal*, *65*(2), p.273.	**X**	**X**
2027	Mestawet, A., et al. 2024. Microfiltration retentate co-product from whey protein isolate production - Composition, processing, applications and potential for value addition. Trends in Food Sci. & Technology. 153, pp. 1-14.	**X**	**X**
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.	**X**	**X**
2029	Merin, U. 1986. Bacteriological Aspects of Microfiltration	**X**	**X**

	of Cheese Whey. J. of Dairy Sci. 69(2), pp. 326-328.		
2030	6th Grade Chapter 1 Ratio Relations. 2014. Middle School Math – Uni. Of Utah. pp. 1-20, *accessed at https://www.uen.org/emedia/resources/MSM/Grade6CH1.pdf*	**X**	**X**
2031	Harrison, R. et al., 2015. 1354 Filtration. Bioseparations Sci. and Engineering. 2nd Edition. pp. 135-184.	**X**	**X**
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.	**X**	**X**
2033	Protein stability and storage. 2009. Thermo Scientific Tech Tip #43, *accessed at https://documents.thermofisher.com/TFS-Assets/LSG/Application-Notes/TR0043-Protein-storage.pdf*	**X**	**X**
2034	Bhat, M., et al,. 2016. Casein Proteins: Structural and Functional Aspects. Chapter 1: Milk Proteins – From Structure to Biological Properties and Health Aspects.	**X**	**X**
2035	Saha, U., et al., 2023. Common Terms Used in Animal Feeding and Nutrition. University of Georgia Cooperative Extension.	**X**	**X**
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.	**X**	**X**
2037	Corredig, M., et al., 2019. Invited review: Understanding the behavior of caseins in milk concentrates. J. Dairy Sci. 102:4772–4782.	**X**	**X**
2038	Ecroyd, H., 2010. The dissociated form of kappa-casein is the precursor to its amyloid fibril formation. pp. 251-260, *accessed at https://ro.uow.edu.au/scipapers/424*	**X**	**X**

2039	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		**X**
2040	Semantic Scholar webpage for Ex. 2039 thesis publication, *accessed at* https://www.semanticscholar.org/paper/Sensory-Characteristics-of-Whey-and-Whey-Permeate-Smith/59e823b9b2329521d1e7c5a559b306615ae8a23f		**X**
2041	6th Grade Chapters 1-6 . 2014. Middle School Math – Uni. Of Utah, *accessed at* https://www.uen.org/emedia/resources/MSM/Grade6CH1.pdf		**X**
2042	Harrison, R. et al., 2015. 1354 Filtration. Bioseparations Sci. and Engineering. 2nd Edition		**X**
2043	Isabel Gigli ed., *Milk Proteins: From Structure to Biological Properties and Health Aspects* (IntechOpen 2016), *accessed at* https://www.researchgate.net/publication/307877547_Milk_Proteins_-_From_Structure_to_Biological_Properties_and_Health_Aspects_Edited_by_Isabel_Gigli_ISBN_978-953-51-2537-2_Print_ISBN_978-953-51-2536-5_294_pages_Publisher_InTech_Chapters_published_Sept		**X**
2044	Saha, U., et al., 2010. Common Terms Used in Animal Feeding and Nutrition. University of Georgia Cooperative Extension.		**X**

Dated: May 12, 2026

Respectfully submitted,

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CERTIFICATE OF SERVICE

The undersigned certifies that on May 12, 2026, this Patent Owner's Updated Exhibit List (Paper 25) and Exhibits 2039-2044 have been served via email on Counsel for Petitioner at the email addresses indicated in their Mandatory Notices Under 37 C.F.R. § 42.8:

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