

UNITED STATES PATENT AND TRADEMARK OFFICE

BEFORE THE PATENT TRIAL AND APPEAL BOARD

MCCORMICK & COMPANY, INC.,
FONA TECHNOLOGIES, LLC AND
FONA INTERNATIONAL, LLC
Petitioner,

v.

ZOOMESSENCE, INC.
Patent Owner.

IPR2026-00416
Patent 9,332,776

PETITIONER'S UPDATED LIST OF EXHIBITS

LIST OF EXHIBITS

- EX-1001 U.S. Patent No. 9,332,776 B1 to Beetz et al., “Methods and Apparatus for Low Heat Spray Drying,” issued May 10, 2016 (“776Patent”).
- EX-1002 Prosecution History of U.S. Patent No. 9,332,776 B1 (“Prosecution History”).
- EX-1003 Declaration of Dr. Dave A. Miller, Ph.D (“Miller Declaration”).
- EX-1004 Subramaniam et al., European Patent No. EP 1,435,797 B1, “Spray-Dried Compositions and Method for Their Preparation,” granted Aug. 22, 2007 (“Subramaniam”).
- EX-1005 Renata Baranauskienė, Eglė Bylaitė, Jūratė Žukauskaitė & Rimantas P. Venskutonis, “Flavor Retention of Peppermint (*Mentha piperita* L.) Essential Oil Spray-Dried in Modified Starches during Encapsulation and Storage,” 55 J. Agric. Food Chem. 3027–3036 (2007) (“Baranauskiene”).
- EX-1006 Watanabe et al., U.S. Patent Application Publication No. US 2004/0228959 A1, “Edible Powder Material Having Excellent Shelf Stability,” published Nov. 18, 2004 (“Watanabe”).
- EX-1007 R.P. Singh, *Scientific Principles of Shelf Life Evaluation, in Shelf Life Evaluation of Foods 3* (C.M.D. Man & A.A. Jones eds., 1st ed. 1994) (“Singh”).
- EX-1008 ICH Harmonised Tripartite Guideline, Stability Testing of New Drug Substances and Products, Q1A(R2), Step 4 version (Feb. 6, 2003) (“ICH Q1A(R2)”).
- EX-1009 U.S. Food & Drug Admin., Guidance for Industry: Q1A(R2) Stability Testing of New Drug Substances and Products (Nov. 2003) (“FDA Q1A(R2)”).

- EX-1010 Hagemann et al., U.S. Patent No. 4,663,068, “Bleach-Stable Deodorant Perfumes in Detergent Powders,” issued May 5, 1987 (“Hagemann”).
- EX-1011 RESERVED
- EX-1012 Aurélie Bechoff, Claudie Dhuique-Mayer, Manuel Dornier, Keith I. Tomlins, Renaud Boulanger, Dominique Dufour & Andrew Westby, “Relationship between the kinetics of β -carotene degradation and formation of norisoprenoids in the storage of dried sweet potato chips,” 121 Food Chemistry 348–357 (2010) (“Bechoff”).
- EX-1013 Theodore P. Labuza, Shelf-Life Dating of Foods (Food & Nutrition Press, Westport, Conn. 1982) (“Labuza”).
- EX-1014 Manuel Jesús Palma Astudillo, “Extraction of Capsanthin from Paprika Flakes (*Capsicum annuum* L.) and Stabilization by Microencapsulation” (M.S. thesis, Univ. of Chile, Mar. 2013) + certificate of translation (“Palma”).
- EX-1015 Jennings, U.S. Patent No. 5,723,424, “Concrete Cleaning Mixture,” issued Mar. 3, 1998 (“Jennings”).
- EX-1016 EMEA/HMPC, Community Herbal Monograph on *Mentha × piperita* L., aetheroleum, Doc. Ref. EMEA/HMPC/349466/2006 (Final, Oct. 31, 2007) (“EMA Monograph”).
- EX-1017 “Aetheroleum Menthae Piperitae,” in WHO Monographs on Selected Medicinal Plants, Vol. 2, at 188 (World Health Organization, Geneva 2002) (“WHO Monograph”).
- EX-1018 József Deli, Péter Molnár, Zoltán Matus & Gyula Tóth, “Carotenoid Composition in the Fruits of Red Paprika (*Capsicum annuum* var. *lycopersiciforme rubrum*) during Ripening; Biosynthesis of Carotenoids in Red Paprika,” 49 J. Agric. Food Chem. 1517–1523 (2001) (“Deli”).
- EX-1019 Ayhan Topuz & Feramuz Özdemir, “Assessment of carotenoids, capsaicinoids and ascorbic acid composition of some selected pepper

cultivars (*Capsicum annuum* L.) grown in Turkey,” 20 J. Food Composition & Analysis 596–602 (2007) (“Topuz 2007”).

- EX-1020 H.-G. Grigoleit & P. Grigoleit, “Pharmacology and preclinical pharmacokinetics of peppermint oil,” 12 Phytomedicine 612–616 (2005) (“Grigoleit”).
- EX-1021 Dámaso Hornero-Méndez & M. Isabel Mínguez-Mosquera, “Rapid Spectrophotometric Determination of Red and Yellow Isochromic Carotenoid Fractions in Paprika and Red Pepper Oleoresins,” 49 J. Agric. Food Chem. 3584–3588 (2001) (“Hornero-Méndez”).
- EX-1022 G. Britton, S. Liaaen-Jensen & H. Pfander (eds.), Carotenoids, Volume 1B: Spectroscopy (Birkhäuser Verlag 1995) (“Britton”).
- EX-1023 Manuel Jarén-Galán & M. Isabel Mínguez-Mosquera, “Quantitative and Qualitative Changes Associated with Heat Treatments in the Carotenoid Content of Paprika Oleoresins,” 47 J. Agric. Food Chem. 4379–4383 (1999) (“Jarén-Galán”).
- EX-1024 Antonio Pérez-Gálvez & M. Isabel Mínguez-Mosquera, “Structure-Reactivity Relationship in the Oxidation of Carotenoid Pigments of the Pepper (*Capsicum annuum* L.),” 49 J. Agric. Food Chem. 4864–4869 (2001) (“Pérez-Gálvez 2001”).
- EX-1025 Antonio Pérez-Gálvez & M. Isabel Mínguez-Mosquera, “Degradation of non-esterified and esterified xanthophylls by free radicals,” 1569 Biochimica et Biophysica Acta 31–34 (2002) (“Pérez-Gálvez 2002”).
- EX-1026 Ayhan Topuz & Feramuz Özdemir, “Influences of γ -Irradiation and Storage on the Carotenoids of Sun-Dried and Dehydrated Paprika,” 51 J. Agric. Food Chem. 4972–4977 (2003) (“Topuz 2003”).
- EX-1027 Ayhan Topuz, “A novel approach for color degradation kinetics of paprika as a function of water activity,” 41 LWT – Food Science and Technology 1672–1677 (2008) (“Topuz 2008”).
- EX-1028 J.H. Shin, H.L. Chung, J.K. Seo, J.H. Sim, C.S. Huh, S.K. Kim & Y.J.

Baek, “Degradation Kinetics of Capsanthin in Paprika (*Capsicum annuum* L.) as Affected by Heating,” 66 J. Food Sci. 15–19 (2001) (“Shin”).

- EX-1029 M. Isabel Mínguez-Mosquera & Manuel Jarén-Galán, “Kinetics of the Decolouring of Carotenoid Pigments,” 67 J. Sci. Food & Agric. 153–161 (1995) (“Mínguez-Mosquera”).
- EX-1030 Antonio Pérez-Gálvez, José J. Rios & María Isabel Mínguez-Mosquera, “Thermal Degradation Products Formed from Carotenoids during a Heat-Induced Degradation Process of Paprika Oleoresins (*Capsicum annuum* L.),” 53 J. Agric. Food Chem. 4820–4826 (2005) (“Pérez-Gálvez 2005”).
- EX-1031 José J. Rios, Elisabet Fernández-García, María Isabel Mínguez-Mosquera & Antonio Pérez-Gálvez, “Description of volatile compounds generated by the degradation of carotenoids in paprika, tomato and marigold oleoresins,” 106 Food Chemistry 1145–1153 (2008) (“Ríos”).
- EX-1032 David Pybus & Charles Sell (eds.), *The Chemistry of Fragrances* (Royal Society of Chemistry 1999) (“Pybus”).
- EX-1033 “Paprika Extract,” in *Compendium of Food Additive Specifications*, FAO JECFA Monographs 5, at 51 (69th meeting, Rome 2008) (“JECFA Monograph”).
- EX-1034 Richard Cantrill, “Paprika Extract: Chemical and Technical Assessment (CTA),” prepared for the 69th JECFA (2008) (“JECFA CTA”).
- EX-1035 James T. Scanlon & Donald E. Willis, “Calculation of Flame Ionization Detector Relative Response Factors Using the Effective Carbon Number Concept,” 23 J. Chromatogr. Sci. 333–340 (1985) (“Scanlon & Willis”).
- EX-1036 Thomas E. Furia & Nicolò Bellanca (eds.), *Fenaroli’s Handbook of Flavor Ingredients*, Vol. II (2d ed., CRC Press 1975) (“Fenaroli’s”).

- EX-1037 ACS Record (American Chemical Society Publications Record for Baranauskiene et al., 55 J. Agric. Food Chem. 3027 (2007), DOI 10.1021/jf062508c (published online Mar. 24, 2007; published in issue Apr. 1, 2007), available at <https://pubs.acs.org/doi/10.1021/jf062508c>)
- EX-1038 PubMed Record (U.S. National Library of Medicine, MEDLINE/PubMed Record for Baranauskiene et al. (PMID 17381102), available at <https://pubmed.ncbi.nlm.nih.gov/17381102/>)
- Ex-1039 Food & Agriculture Organization of the United Nations, Document Repository Record for Compendium of Food Additive Specifications, FAO JECFA Monographs 5 (Rome 2008), FAO Doc. No. i0345e, available at <https://www.fao.org/4/i0345e/i0345e00.htm> (“FAO Repository Record”)
- EX-1040 Food & Agriculture Organization of the United Nations, JECFA Online Database of Food Additive Specifications, available at <https://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/> (“JECFA Database”)
- EX-1041 Baranauskiene Cited-By Bibliography (bibliography of select publications citing Baranauskiene et al., 55 J. Agric. Food Chem. 3027 (2007))
- EX-1042 Baranauskiene Cited-By Bibliography on Google Scholar (bibliography of publications citing Baranauskiene et al., 55 J. Agric. Food Chem. 3027 (2007) (available at https://scholar.google.com/scholar?cites=12531058245374932528&as_sdt=5,33&sciodt=0,33&hl=en))
- EX-1043 FAO guidelines on the structure and content of the document called “Chemical and Technical Assessment (CTA)” (available at https://www.fao.org/fileadmin/templates/agns/pdf/jecfa/2003-02-24_CTA.pdf)
- EX-1044 Stipulation Letter

Respectfully submitted,

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CERTIFICATE OF SERVICE

Pursuant to 37 CFR § 42.6(e)(4), the undersigned certifies that on August 17, 2026, a complete and entire copy of this Petitioner's Updated Exhibit List and EX-1044 were provided via email, to the Patent Owner by serving the correspondence address of record as follows:

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