

Food Technology

The food industry is subject to high competition and low profit margins. Consequently, the food industry must be innovative to respond to consumer demand.

Innovation in food technology may relate to the creation of new foods, improvement of existing foods, the creation of new processes for making foods Or to extraction of valuable components from foods. It is vital that the food industry maximises its investment and returns by protecting its innovation. Patent protection is a principal means for protecting innovation in food technology.

At Griffith Hack, we have specific experience protecting innovation in the following areas of food technology:

- Functional foods, nutraceuticals, probiotics and prebiotics, including foods for improving bone health, muscle function, weight management, infant nutrition, and lowering cholesterol;
- Dairy processing, including fractionation and extraction, for example, for production of bioactive agents including caseins and caseinates, whey and milk protein concentrates, whey protein isolates, whey growth factor extract, colostrum, lactoferrin and natural milk minerals, and production of products such as infant formulae, formulated meal replacements, and reduced fat cheeses;
- Fats, oils and fatty acid chemistry, including dairy, and microbial fatty acid production and extraction techniques;
- Dietary supplements, including dairy-derived nutritional supplements, microbially produced oils, and plant and herbal extracts such as capsaicin, capsaicinoids, and carotenoids;
- New food products and compositions, including beverages such as wine, and new methods for production, for example, enhanced tea brewing processes and brewing methods;
- Yeast and fermentation processes;
- Baking;
- Flavourings and additives, including pigments and dyes such as used in coatings;
- Encapsulated ingredients;
- Confectionery manufacturing, including products with dental health properties;
- Sugar and carbohydrate chemistry, including sugar substitutes and high intensity sweeteners;
- Food chemistry, including molecular composition and chemical reactions of food, nutrient fortification and bioavailability;
- Preserving, including aseptic processing, heat treatment, pickling, water activity modification (e.g. drying), salting;
- Molecular analysis of food-borne microorganisms;
- Plant and agricultural biotechnology, including plant breeding and transgenic plants;
- Agrichemistry, including pesticide and herbicide for quality control;
- Packaging, including polymer packaging materials, laminates, controlled gas transmission or scavenging films, bottles, polymer containers for food and beverages, films/ coatings with enhanced chemical properties, and biodegradable packaging;

- Nanostructured foods and nanoscale natural product separation techniques;
- Extraction systems, including industrial and nanoscale separation techniques (filtration, chromatography, food molecule recognition and separation techniques); and
- Industrial food manufacturing equipment, processes and instrumentation, including infra-red drying of coffee and breakfast cereal processing.

Griffith Hack is one of the largest and longest standing intellectual property firms in Australia. For the past 110 years we have been leading the way in providing a complete range of specialised intellectual property services and strategic advice to our clients. Griffith Hack has recent, relevant experience representing food technology clients. Our food technology team combines patent attorneys, litigation lawyers, and patent searching professionals who are dedicated to providing our food technology clients with expert services and advice, including:

- drafting, filing and prosecuting patent applications;
- conducting patent due diligence;
- conducting patent clearance searches;
- patent landscaping;
- licensing;
- watching and/or monitoring the activity of particular patents;
- providing freedom-to-operate opinions;
- providing strategic advice relevant to market entry;
- providing advice on avoiding patent infringement; and
- conducting litigation, and providing litigation advice including engagement and liaison with expert witnesses.

Key contacts

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