PBAPatents

Patent History: Paul B. Addis, Ph.D.

The following six patents were invented at the University of Minnesota, licensed to Fiberstar, Inc. and developed into scores of food additives and biomedical products. Paul Addis was coauthor on all and the senior author on three, those dealing with medical and nutritional applications.

1-IS 6,506,435 Cellulose fiber-based composition and their methods of manufacture

2-US 7,974,300 Cellulose fiber-based composition and their methods of manufacture

3-US 8,026,226 Methods and nutritional applications of highly refined cellulose

4-US 8,623,841 Methods and nutritional applications of highly refined cellulose

5-US 8,969,321 Methods and nutritional applications of highly refined cellulose

6-BRAZIL P10015296-0 Cellulose fiber-based composition and their methods of manufacture

The following patent was awarded to Paul Addis for demonstrating an approach to lowering morbidity and mortality of infants subjected to anoxia, hypoxia, and/or ischemia during the last trimester and during the neonatal period. The patent shows the efficacy of ribose, creatine and vitamin E, all very safe and non-toxic, for the prevention of the foregoing maladies.

7-MEXICO 334599 Composicion para infarto cerebrovascular perinatal y neonatal

The following patent was invented by Paul Addis and John St. Cyr and licensed to Bioenergy, Inc. It demonstrates a 45% reduction in mortality in chickens administered ribose during growth. Most deaths were caused by cardiomyopathy.

8-US 8,741,842 B2 Composition and method for feeding poultry

The following three patents, the first two provisional, and the third in preparation involves the use of ribose to improve the quality of meat, either administering ribose prior to harvest, or to cured and fresh (uncooked) meat, including sous vide meats.

9-US Provisional: Methods and nutritional supplements for improving the quality of meat

10-US Provisional: Compositions and methods for improving the quality and yield of cured meats

11-US Provisional: Compositions and methods for improving the quality and yield of fresh (uncured) meats