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54 **A PREPARATION METHOD OF SPLEEN STRENGTHENING AND STOMACH NOURISHING CAKE**

57 The present invention discloses a preparation method of a spleen strengthening and stomach nourishing steamed sponge cake. The steamed sponge cake prepared by the present invention enriches the variety and taste of the steamed sponge cake, gives people who love the steamed sponge cake more choices, and can meet people who are picky about their tastes at present. The steamed sponge cake prepared by the present invention has the advantages of upright and full shape, smooth surface, uniform color, creamy and elastic texture, rich nutrition, and has the effects of benefiting the stomach and spleen, increasing appetite, promoting digestion, preventing constipation, clearing away heat and detoxification, etc.

A PREPARATION METHOD OF SPLEEN STRENGTHENING AND STOMACH NOURISHING CAKE

Technical Field

The present invention relates to a preparation method of spleen strengthening and stomach nourishing steamed sponge cake.

Background Art

As a traditional snack, steamed sponge cake was first cooked with glutinous rice. It is loved by people because of its fragrance, rich nutrition, soft and refreshing entrance. It is a popular food, which is widely distributed in the north and south. After years of dissemination, it is mostly made of flour instead of glutinous rice, supplemented by other ingredients, which makes the production methods of steamed sponge cake more diversified and tastes richer; However, at present, the steamed sponge cake which can nourish the stomach and taste delicious has not been reported.

Detailed Description of the Invention

In view of the above situation, in order to overcome the defects of the prior art, the present invention provides a preparation method of spleen strengthening and stomach nourishing steamed sponge cake.

In order to achieve the above purpose, the present invention provides the following technical scheme:

The present invention relates to a spleen strengthening and stomach nourishing steamed sponge cake. The raw materials for making the spleen strengthening and stomach nourishing steamed sponge cake include the following weight portions: 5-10 portions of cabbage, 2-5 portions of carrot stem, 1-3 portions of egg white, 5-10 portions of Hericium erinaceus, 2-5 portions of tangerine pith, 50-60 portions of quinoa, 80-100 portions of millet, 10-15 portions of red beans and 1-3 portions of yeast powder.

Further, 8 portions of cabbage, 5 portions of carrot stems, 2 portions of egg white, 5 portions of Hericium erinaceus, 4 portions of tangerine pith, 50 portions of quinoa, 80 portions of millet, 15 portions of red beans and 1 portion of yeast powder.

The present invention relates to a preparation method of spleen strengthening and stomach nourishing steamed sponge cake. The preparation method is used for preparing the above steamed sponge cake, comprising the following steps:

(1) Weigh the above weight portions of raw materials for standby;

(2) Add fresh cabbage and carrot stems into the juicer, add water to the juicer, press the juice, and pass the screen to obtain the mixed juice;

(3) Grind dried millet, quinoa, tangerine pith and red beans into powder to obtain mixed
5 powder;

(4) Mix the mixed juice obtained in step (1) with the mixed powder obtained in step (3), add egg white and stir, then add yeast powder, stir evenly to make dough;

(5) Ferment the dough obtained in step (4) at 30-35 °C;

(6) Put the fermented dough into a steamer to steam, and then you will get the spleen
10 strengthening and stomach nourishing steamed sponge cake.

The present invention has the following beneficial effects:

(1) The steamed sponge cake of the present invention contains cabbage juice, which has the effects of clearing away heat and dampness, strengthening the spleen and appetizing, and can also promote appetite; Carrots can replenish qi, strengthen stomach and digestion, and
15 promote digestion; Hericium erinaceus can help digestion, benefit the liver and spleen, relieve hunger and thirst, eliminate persistent toxins, and facilitate blood circulation; Tangerine pith can enter the liver and spleen meridians, regulate qi and dissolve phlegm; Quinoa has the effects of regulating endocrine, lowering cholesterol and supplementing protein; Red bean can clear away
20 heat and toxin, strengthen spleen and stomach, diuresis and detumescence. The steamed sponge cake prepared by the present invention enriches the variety and taste of steamed
sponge cake, gives people who like steamed sponge cake more choices, and can meet people who are picky about their tastes at present.

Detailed Description of Embodiments

In order to make the purpose, technical scheme and advantages of the application more
25 clearly, the application is described and described below in combination with the accompanying drawings and embodiments.

Embodiment 1

The present invention relates to a spleen strengthening and stomach nourishing steamed
sponge cake. The raw materials of the spleen strengthening and stomach nourishing steamed
30 sponge cake include the following weight portions: 8 portions of cabbage, 5 portions of carrot stems, 2 portions of egg white, 5 portions of Hericium erinaceus, 4 portions of tangerine pith,

50 portions of quinoa, 80 portions of millet, 15 portions of red beans and 1 portion of yeast powder;

The present invention relates to a preparation method of spleen strengthening and stomach nourishing steamed sponge cake, which comprises the following steps:

- 5 (1) Weigh the above weight portions of raw materials for standby;
- (2) Add the cleaned fresh cabbage and carrot stems into the juicer, add 80 portions of water (calculated according to the total portions) to the juicer, press the juice, and pass the 100 mesh screen to obtain the mixed juice;
- 10 (3) Grind dried millet, quinoa, tangerine pith and red bean into 100 mesh powder to obtain mixed powder;
- (4) Mix the juice obtained in step (1) with the powder obtained in step (3), add egg white and stir, then add yeast powder, stir evenly, and the total stirring time is 8min; Knead, stretch and press the dough repeatedly for 15 minutes to make the dough;
- (5) Ferment the dough obtained in step (4) at 30 °C for 2.5h;
- 15 (6) Put the fermented dough into a steamer and steam it for 10 minutes with strong heat, and then steam it for 20 minutes with gentle heat to get the spleen strengthening and stomach nourishing steamed sponge cake.

Comparative example 1

20 In the prior art, the raw materials for making traditional steamed sponge cake include the following weight portions:

3 portions of yeast, 50 portions of sugar and 300 portions of flour;

Traditional method of making steamed rice cake:

- (1) Weigh the above weight portions of raw materials for standby;
- (2) Add yeast and sugar into flour and mix;
- 25 (3) Add 200 portions of 35 °C water to the mixture in step (2) and stir for 15 minutes;
- (4) After stirring, cover with fresh-keeping film and ferment at 30 °C, the volume of fermented dough is 1.5 times of the original volume;
- (5) Put the fermented dough into a steamer, boil it with strong heat, steam it with medium heat for 40 minutes, and then simmer for 5 minutes.

30 II、 Sensory and health function evaluation

Give the steamed sponge cakes prepared in embodiment 1 of the present invention and

comparative example 1 to 50 volunteers for tasting and sensory evaluation. Each volunteer had one or more of the symptoms of stomach pain, gastric acid, gastritis, constipation, etc.

Volunteers made sensory evaluation on the appearance, organizational structure and texture of steamed sponge cake, and scored them item by item. After eight weeks of continuous eating, they rated the stomach nourishing function of steamed sponge cake on the basis of changes in symptoms before and after eating and their own feelings. The score was based on the ten point scale.

The scoring criteria are shown in Table 1. The evaluation results of sensory and stomach nourishing functions of steamed sponge cake are shown in Table 2. The scores in Table 2 are the average scores.

Table 1 Scoring criteria

Category	Scoring Criteria	Score / Point
Appearance	The whole is upright and full, with smooth surface and uniform color	8-10
	The whole is plump, the surface is basically smooth, and the color is basically uniform	5-7
	Some of them are not full of collapse, the surface is not smooth, and the color is uneven	0-4
Organizational Structure	The cells in the longitudinal section of the structure are small and uniform	8-10
	The cells in the longitudinal section of the structure are small and basically uniform	5-7
	The cells in the longitudinal section of the structure are not small and uneven	0-4
Texture	The texture is creamy, elastic, neither too soft nor too hard	8-10
	The texture is fairly creamy, fairly elastic, soft or hard	5-7
	The texture is not creamy, small elastic, too soft or too hard	0-4
Stomach Nourishing Function	Good improvement of symptoms	8-10
	Some improvement of symptoms, but not obvious	5-7
	Almost no improvement of symptoms	0-4

Table 2 Sensory and stomach nourishing function evaluation results of steamed sponge cake

Group	Score / Point			
	Appearance	Organizational Structure	Texture	Stomach Nourishing Function

Embodiment 1	9.1	9.3	9.6	9.7
Comparative example 1	6.5	7.3	8.1	3.4

It can be seen from Table 2 that the steamed sponge cake prepared by the present invention is superior to the steamed sponge cake prepared by the method of comparative example 1 in texture, and is obviously superior to the steamed sponge cake prepared by the method of comparative example 1 in appearance and organizational structure. The steamed sponge cake prepared by the present invention has been highly praised by many volunteers. After eating the steamed sponge cake prepared by the present invention for 8 weeks, the volunteers' symptoms have been well improved and have good stomach nourishing and health care function, while the steamed sponge cake in comparative example 1 has almost no stomach nourishing function.

To sum up, the steamed sponge cake prepared by the present invention enriches the variety and taste of the steamed sponge cake, gives people who love the steamed sponge cake more choices, and can meet people who are picky about their tastes at present. The steamed sponge cake prepared by the present invention has the advantages of upright and full shape, smooth surface, uniform color, creamy and elastic texture, rich nutrition, and has the effects of benefiting the stomach and spleen, increasing appetite, promoting digestion, preventing constipation, clearing away heat and detoxification, etc.

Obviously, the described embodiments are only part of the embodiments of the present invention, not all of them. Based on the embodiments of the present invention, all other embodiments obtained by ordinary technicians in the art without creative work should belong to the protection scope of the present invention.

CONCLUSIE

1. Rijsttaart, daardoor gekenmerkt dat zij de volgende bestanddelen omvat met specifieke aantallen volgens het gewicht: 5-10 delen kool, 2-5 delen wortelstelen, 1-3 delen eiwit, 5-10
5 delen pruikzwammen, 2-5 delen mandarijn pitten, 50-60 delen quinoa, 80-100 delen gierst, 10-15 delen rode bonen en 1-3 delen gist.

2. Werkwijze voor het bereiden van de rijsttaart volgens conclusie 1, met het kenmerk dat 8
delen kool, 5 delen wortelstelen, 2 delen eiwit, 5 delen pruikzwammen, 4 delen mandarijn
10 pitten, 50 delen quinoa, 80 delen gierst, 15 delen rode bonen en 1 deel gist met elkaar gemengd worden.



ONDERZOEKSRAPPORT

BETREFFENDE HET RESULTAAT VAN HET ONDERZOEK NAAR DE STAND VAN DE TECHNIEK

RELEVANTE LITERATUUR

Categorie ¹	Literatuur met, voor zover nodig, aanduiding van speciaal van belang zijnde tekstgedeelten of figuren.	Van belang voor conclusie(s) nr:	Classificatie(IPC)
X	CN 112 602 925 A (LI QUEFEI) 6 april 2021 (2021-04-06) * het gehele document * -----	1,2	INV. A21D2/26 A21D2/36 A21D13/045
X	CN 106 213 176 A (HUIZHOU KEDISHI TECH CO LTD) 14 december 2016 (2016-12-14) * het gehele document * -----	1,2	A21D13/047 A21D13/80 A23L19/00 A23L5/10
X	CN 101 632 446 A (YONGHONG LIU) 27 januari 2010 (2010-01-27) * het gehele document * -----	1,2	
X	CN 114 158 684 A (COMMON UNIV OF ZHOU) 11 maart 2022 (2022-03-11) * het gehele document * -----	1,2	
X	CN 109 221 924 A (ANHUI ZHENGYU WHEAT FLOUR LTD COMPANY) 18 januari 2019 (2019-01-18) * het gehele document * -----	1,2	
A	CN 105 104 914 A (HARBIN TIANYI ECOLOGICAL AGRICULTURAL & SIDELINE PRODUCTS CO LTD) 2 december 2015 (2015-12-02) * het gehele document * -----	1,2	Onderzochte gebieden van de techniek A21D A23L
A	CN 107 114 663 A (WUHU YANGZHAN NEW MATERIAL TECH SERVICE CO LTD) 1 september 2017 (2017-09-01) * het gehele document * -----	1,2	
-/--			
Indien gewijzigde conclusies zijn ingediend, heeft dit rapport betrekking op de conclusies ingediend op:			
Plaats van onderzoek: 's-Gravenhage		Datum waarop het onderzoek werd voltooid: 9 januari 2023	Bevoegd ambtenaar: Piret-Viprey, E

¹ NDERLINCATEGORIE VAN DE VERMELDE LITERATUUR

X: de conclusie wordt als niet nieuw of niet inventief beschouwd ten opzichte van deze literatuur
Y: de conclusie wordt als niet inventief beschouwd ten opzichte van de combinatie van deze literatuur met andere geciteerde literatuur van dezelfde categorie, waarbij de combinatie voor de vakman voor de hand liggend wordt geacht
A: niet tot de categorie X of Y behorende literatuur die de stand van de techniek beschrijft
O: niet-schriftelijke stand van de techniek
P: tussen de voorrangsdatum en de indieningsdatum gepubliceerde literatuur

T: na de indieningsdatum of de voorrangsdatum gepubliceerde literatuur die niet bezwaard is voor de octrooiaanvraag, maar wordt vermeld ter verheldering van de theorie of het principe dat ten grondslag ligt aan de uitvinding
E: eerdere octrooi(aanvraag), gepubliceerd op of na de indieningsdatum, waarin dezelfde uitvinding wordt beschreven
D: in de octrooiaanvraag vermeld
L: om andere redenen vermelde literatuur
&: lid van dezelfde octrooifamilie of overeenkomstige octrooipublicatie

RELEVANTE LITERATUUR		
Categorie ¹	Literatuur met, voor zover nodig, aanduiding van speciaal van belang zijnde tekstgedeelten of figuren.	Van belang voor conclusie(s) nr:
A	CN 111 109 519 A (UNIV HEILONGJIANG BAYI AGRICULTURAL) 8 mei 2020 (2020-05-08) * het gehele document * -----	1,2
A	CN 108 991 436 A (LUOYANG TIANYOU CHUNDU FOOD CO LTD) 14 december 2018 (2018-12-14) * het gehele document * -----	1,2
A	CN 113 693 230 A (KAIHUA SANGHAI FAMILY FARM) 26 november 2021 (2021-11-26) * het gehele document * -----	1,2

¹ CATEGORIE VAN DE VERMELDE LITERATUUR

1

EOB FORM 02.83 (P0414C)

X: de conclusie wordt als niet nieuw of niet inventief beschouwd ten opzichte van deze literatuur
 Y: de conclusie wordt als niet inventief beschouwd ten opzichte van de combinatie van deze literatuur met andere geciteerde literatuur van dezelfde categorie, waarbij de combinatie voor de vakman voor de hand liggend wordt geacht
 A: niet tot de categorie X of Y behorende literatuur die de stand van de techniek beschrijft
 O: niet-schriftelijke stand van de techniek
 P: tussen de voorrangsdatum en de indieningsdatum gepubliceerde literatuur

T: na de indieningsdatum of de voorrangsdatum gepubliceerde literatuur die niet bezwarend is voor de octrooiaanvraag, maar wordt vermeld ter verheldering van de theorie of het principe dat ten grondslag ligt aan de uitvinding
 E: eerdere octrooi(aanvraag), gepubliceerd op of na de indieningsdatum, waarin dezelfde uitvinding wordt beschreven
 D: in de octrooiaanvraag vermeld
 L: om andere redenen vermelde literatuur
 &: lid van dezelfde octrooifamilie of overeenkomstige octrooipublicatie

**AANHANGSEL BEHORENDE BIJ HET RAPPORT BETREFFENDE
HET ONDERZOEK NAAR DE STAND VAN DE TECHNIEK,
UITGEVOERD IN DE OCTROOIAANVRAGE NR.**

**NO 141886
NL 2032115**

Het aanhangsel bevat een opgave van elders gepubliceerde octrooiaanvragen of octrooien (zogenaamde leden van dezelfde octrooifamilie), die overeenkomen met octrooischriften genoemd in het rapport.

De opgave is samengesteld aan de hand van gegevens uit het computerbestand van het Europees Octrooibureau per De juistheid en volledigheid van deze opgave wordt noch door het Europees Octrooibureau, noch door het Bureau voor de Industriële eigendom gegarandeerd;; de gegevens worden verstrekt voor informatiedoeleinden.

09-01-2023

In het rapport genoemd octrooigeschrift	Datum van publicatie	Overeenkomend(e) geschrift(en)	Datum van publicatie
CN 112602925	A	06-04-2021	GEEN
CN 106213176	A	14-12-2016	GEEN
CN 101632446	A	27-01-2010	GEEN
CN 114158684	A	11-03-2022	GEEN
CN 109221924	A	18-01-2019	GEEN
CN 105104914	A	02-12-2015	GEEN
CN 107114663	A	01-09-2017	GEEN
CN 111109519	A	08-05-2020	GEEN
CN 108991436	A	14-12-2018	GEEN
CN 113693230	A	26-11-2021	GEEN

SCHRIFTELIJKE OPINIE

DOSSIER NUMMER NO141886	INDIENINGSDATUM 10.06.2022	VOORRANGSDATUM	AANVRAAGNUMMER NL2032115
CLASSIFICATIE INV. A21D2/26 A21D2/36 A21D13/045 A21D13/047 A21D13/80 A23L19/00 A23L5/10			
AANVRAGER Hangzhou Vocational & Technical College			

Deze schriftelijke opinie bevat een toelichting op de volgende onderdelen:

- Onderdeel I Basis van de schriftelijke opinie
- Onderdeel II Voorrang
- Onderdeel III Vaststelling nieuwheid, inventiviteit en industriële toepasbaarheid niet mogelijk
- Onderdeel IV De aanvraag heeft betrekking op meer dan één uitvinding
- Onderdeel V Gemotiveerde verklaring ten aanzien van nieuwheid, inventiviteit en industriële toepasbaarheid
- Onderdeel VI Andere geciteerde documenten
- Onderdeel VII Overige gebreken
- Onderdeel VIII Overige opmerkingen

	DE BEVOEGDE AMBTENAAR Piret-Viprey, E
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Onderdeel I Basis van de Schriftelijke Opinie

1. Deze schriftelijke opinie is opgesteld op basis van de meest recente conclusies ingediend voor aanvang van het onderzoek.
2. Met betrekking tot **nucleotide en/of aminozuur sequenties** die genoemd worden in de aanvraag en relevant zijn voor de uitvinding zoals beschreven in de conclusies, is dit onderzoek gedaan op basis van:
 - a. type materiaal:
 - sequentie opsomming
 - tabel met betrekking tot de sequentie lijst
 - b. vorm van het materiaal:
 - op papier
 - in elektronische vorm
 - c. moment van indiening/aanlevering:
 - opgenomen in de aanvraag zoals ingediend
 - samen met de aanvraag elektronisch ingediend
 - later aangeleverd voor het onderzoek
3. In geval er meer dan één versie of kopie van een sequentie opsomming of tabel met betrekking op een sequentie is ingediend of aangeleverd, zijn de benodigde verklaringen ingediend dat de informatie in de latere of additionele kopieën identiek is aan de aanvraag zoals ingediend of niet meer informatie bevatten dan de aanvraag zoals oorspronkelijk werd ingediend.
4. Overige opmerkingen:

Onderdeel V Gemotiveerde verklaring ten aanzien van nieuwheid, inventiviteit en industriële toepasbaarheid

1. Verklaring

Nieuwheid	Ja: Conclusies Nee: Conclusies 1, 2
Inventiviteit	Ja: Conclusies Nee: Conclusies 1, 2
Industriële toepasbaarheid	Ja: Conclusies 1, 2 Nee: Conclusies

2. Citaties en toelichting:

Zie aparte bladzijde

Onderdeel VIII Overige opmerkingen

De volgende opmerkingen met betrekking tot de duidelijkheid van de conclusies, beschrijving, en figuren, of met betrekking tot de vraag of de conclusies nawerkbaar zijn, worden gemaakt:

Zie aparte bladzijde

Re Item V

Reasoned statement with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

Reference is made to the following documents (D1-D10):

D1	CN 112 602 925 A
D2	CN 106 213 176 A
D3	CN 101 632 446 A
D4	CN 114 158 684 A
D5	CN 109 221 924 A
D6	CN 105 104 914 A
D7	CN 107 114 663 A
D8	CN 111 109 519 A
D9	CN 108 991 436 A
D10	CN 113 693 230 A

1 - The present application does not meet the criteria of patentability, because the subject-matter of claims 1 and 2 does not involve an inventive step.

Sponge cakes are well-known in the art, see D1-D5.

The use of ingredients present in the composition of present claims 1 and 2 for the preparation of steamed sponge cake was known in the art, see D1-D5.

- D1 discloses a method for preparing an health-preserving steamed cake from the following ingredients: ground tartary buckwheat, dragon claw millet, oats, millet, brown rice, black rice, barley, cocos, ginseng, yam, lotus seeds, red beans, red beans, lily and polygonatum powder, kudzu root powder, steamed sweet potato, malt, and water. The dough obtained is placed in a fermentation tank for fermentation, put it into a steamer for cooking after fermentation, and cool and pack after cooking to obtain the finished cake.

The health-preserving steamed cake made from these components uses whole grains as the main raw material. Among them, black tartary buckwheat, dragon's claw millet, malt powder, brown rice, black rice, barley, acorns, sweet potatoes and other components have excellent nourishment for the spleen and stomach. The effect of nourishing the vital energy, millet, black beans, black sesame, ginseng, red beans, red peanuts and other components are rich in nutrients and have excellent blood-activating and nourishing effects. The raw materials of each component cooperate with each other and increase synergistically. The product has excellent effects of nourishing the spleen, stomach, liver and kidney, promoting blood circulation, promoting qi, anti-oxidation and ageing, improving immunity, and beautifying and beautifying. At the same time, it can treat and regulate the symptoms of "three highs", and has excellent health care effects.

- D2 discloses a steamed sponge cake comprising: 300-400 pts. wt. flour, 20-80 pts. wt. jujube kernel, 1-5 pts. wt. yeast, 5-15 pts. wt. formulated powder, 15-30 pts. wt. bean paste (e.g. red bean paste), 30-60 pts. wt. millet powder, 10-20 pts. wt. carrot, and 70-80 pts. wt. water. The formulated powder may include Hericium erinaceus.

The steamed sponge cake of D2 contributes to supplement Qi and blood, and regulate the spleen and stomach.

- D3 discloses strengthening spleen and nourishing stomach steamed sponge cakes made from (in weight%):

. wheat flour (60-95), red bean flour (2-8), red glutinous rice flour (2-8), Sorghum flour (2-8), tomato (2-6), red amaranth (2-6), water melon (2-6), poultry egg (2-6), milk (2-8), honey (0.5-2), white sugar (1-3), yeast (0.2-0.5), vegetable oil (0.1-0.5), edible salt (0.1-0.5), soda (0.1-0.5), the five-colored tea (10-30) and water; or

. wheat flour (60-95), soybean flour (2-8), yellow maize flour (2-8), millet flour (2-8), pumpkin (2-6), carrot (2-6), apple (2-6), poultry egg (2-6), milk (2-8), honey (0.5-2), white sugar (1-3), yeast (0.2-0.5), vegetable oil (0.1-0.5), edible salt (0.1-0.5), soda (0.1-0.5), five-colored tea (10-30) and water; or

. wheat flour (60-93), black bean flour (2-8), black rice flour (2-8), buckwheat flour (2-8), purple cabbage (2-6), purple sweet potato (2-6), mulberry (2-6), black sesame (0.5-2), poultry egg (1.5-6), milk (2-8), honey (0.5-2), white sugar (1-3), yeast (0.2-0.5), vegetable oil (0.1-0.5), edible salt (0.1-0.5), soda (0.1-0.5), five-colored tea (10-30) and water.

- D4 discloses a steamed cake comprising the following components (in parts by weight):

100-200 parts of millet, 20-30 parts of quinoa, 10-20 parts of day lily, 10-20 parts of walnut kernels, 1-3 parts of diaphragma juglandis, 10-15 parts of red dates, 5-10 parts of lily bulbs, 5-10 parts of albizia flowers, 5-10 parts of Chinese yams, 2-5 parts of spina

date seeds, 2-5 parts of black sesame seeds, 2-5 parts of mulberries, 1-2 parts of green tea leaves and 2-5 parts of white granulated sugar. The preparation method comprises the following steps: weighing, preparing a flour agent, preparing juice, decocting, fermenting, steaming and the like.

D4 indicates that millet is flat and sweet in taste, and has the functions of invigorating the middle and benefiting qi, benefiting the spleen and stomach, soothing the nerves and helping sleep. D4 also indicates that rice and quinoa are the main raw materials, and at the same time supplement the nutrients of the human body, promote the circulation of qi and blood, and achieve the effects of reconciling the liver and kidney, soothing the liver and relieving depression, promoting blood circulation and removing blood stasis.

- D5 discloses a high-nutrition steamed cake, which comprises the following raw materials by weight: 80-120 parts of flour, 10-20 parts of green organic vegetables, 10-20 parts of green organic fruits, 1-3 parts of salt, Konjac 0.15-0.25 parts and the right amount of water.

The green organic vegetables comprise one or more of tomatoes, Chinese cabbage, cucumber, soybean, carrot, and broccoli; and the green organic fruit comprises one or more of apple, orange, grape, banana, durian, cherry, and strawberry.

D5 indicates that Chinese cabbage can facilitate bowel movements, help digestion in stomach, supplement nutrition, and prevent cancer and cardiovascular disease.

Furthermore the ingredients present in the composition of present claims 1 and 2 are well-known as spleen strengthening and stomach nourishing ingredients, see D1-D5 but also D6-D10.

- D6 discloses stomach nourishing, lung moistening, spleen tonifying, liver benefiting steamed buns stuffed with sweetened bean paste string, characterized in that:

. the buns comprise wheat flour 40-55 part, corn flour 13-18 part, millet flour 2-4 part, banana 1-2 part, spinach powder 2-3 part, litchi powder 1-2 part, active dry yeast 5-7 part; and

. the filling comprises red bean 60-70 part, litchi meat 10-12 part, cabbage 8-10 part, pine nut 5-8 part.

D6 also indicates that millet flour has a strengthening spleen and stomach effect, red bean has a invigorating spleen effect, and cabbage has a strengthening spleen and nourishing stomach effect.

- D7 discloses fruit and vegetable rice noodles for nourishing stomach, characterised in that including following raw material: 10-15 parts of rice germ, 15-20 parts of millet, red yeast rice Rice 3-5 parts, 6-8 parts of pumpkin powder, 3-5 parts of goat milk powder, 4-7 parts of albumen powder, 10-15 parts of plant extracts (e.g. Hericium erinaceus), 0.3-0.5 parts of pectin, 1-2 parts of walnut, 0.5-1 parts of almond, 2-3 parts of the membrane of a chicken's gizzard, 1.5-3 parts of Chinese cabbage, 2-3 parts of Cranberry, 2-4 parts of fig, purple perilla 1-2 Part, 1.5-3 parts of crowndaisy chrysanthemum, 2-3 parts of Radix Codonopsis, 1.5-3 parts of dateplum persimmon, 1-2 parts of white fungus, 1-2 parts of adlay, 1.5-3 parts of sealwort, dendrobium candidum 2-3 parts, 1-2 parts of dandelion, 1-2 parts of dried orange peel, 0.5-1.5 parts of Gorgon fruit, 0.5-1 parts of dried lily bulb, 0.5-1.5 parts of sweet osmanthus fruit, mother-in-law sieve 1-2 parts of door ginseng.

- D8 discloses an health-care steamed bread comprising traditional Chinese medicine raw material: 5-10 pts. wt. Ginseng, 6-9 pts. wt. ophiopogon root, 6-10 pts. wt. Schisandraberry, coarse grain raw material comprising 80-100 pts. wt. sweet potatoes, 50-70 pts. wt. barley, 30-50 pts. wt. green beans, and 20-30 pts. wt. red beans, auxiliary material raw material comprising 10-15 pts. wt. grapes, 5-10 pts. wt. apples, 4-8 pts. wt. mangoes, 15-25 pts. wt. egg whites, 4-6 pts. wt. yeast, 1-3 pts. wt. pectinase, 5-8 pts. wt. glucose and 300-450 pts. wt. flour.

D8 indicates that red beans have high nutritional value, regulate spleen, nourish the blood, adjust the stomach, clear and moisten the lungs, relieve heat, and detoxify.

- D9 discloses a vegetable cake comprising: 8% fresh vegetables comprising celery, carrot or shiitake mushroom, 45% water, 15% plant protein isolate, 15% egg liquid, 8% vegetable oil, 3.5% tapioca starch, 2% onion, 1% salt, 1% white sugar, 0.5% special glue, 0.35% nisin, 0.3% monosodium glutamate, 0.25% transglutaminase enzyme, 0.05% pepper, and 0.1% sodium ascorbate.

D9 indicates that carrot has the functions of nourishing the liver and kidney, strengthening the spleen and stomach, resolving the nerves and soothing the skin.

- D10 indicates that "Hericium erinaceus can invigorate the spleen and stomach, from the perspective of Chinese medicine dietary treatment. Hericium erinaceus enters the spleen and stomach meridians. For people with weakness, indigestion, loss of appetite, nausea, and vomiting, suitable consumption of Hericium erinaceus can nourish the spleen meridian and stomach meridian and have a good spleen nourishment. Stomach function, this mulberry leaf astragalus ginger drink made from mulberry leaves has the effect of nourishing the stomach and is suitable for the elderly or people with gastrointestinal deficiency and cold to drink directly."

It is to be noted that the application contains no examples which show the particular effectiveness of the present combination of ingredients and/or their concentrations.

The application compares only in Table 2 the sensory and stomach nourishing function evaluation results of a steamed sponge cake according to claim 2 with the sensory and stomach nourishing function evaluation results of a steamed sponge cake prepared with 3 portions yeast, 50 portions sugar, and 300 portions flour.

The objective problem to be solved in view of the prior art is seen as the provision of an alternative steamed sponge cake, and can even be seen as the provision of an alternative stomach nourishing steamed sponge cake.

On the basis of the common general knowledge in the art, it is concluded that the subject-matter of the present claims represents an arbitrary selection of known features and therefore does not involve an inventive step.

2 - The relevant background art disclosed in D1-D5 is not mentioned in the description, nor are these documents identified therein.

Re Item VIII

Certain observations on the application

The statements in the description

- on page 1, lines 4-5, and
- on page 1, line 15 - page 2, line 10

imply that the subject-matter for which protection is sought may be different to that defined by the claims, thereby resulting in lack of clarity when used to interpret them.

Claim 1 refers to "rijsttaart" whereas the description refers to "a spleen strengthening and stomach nourishing steamed sponge cake."

Claim 2 refers to "werkwijze voor het bereiden van de rijsttaart volgens conclusie 1" whereas the description refers to "a preparation method of spleen strengthening and stomach nourishing steamed sponge cake."