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For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: PROCESS FOR OBTAINING AN ALCOHOLIC DRINK BASED IN FRUITS AND NATURAL FRUITS JUICE, ALCOHOLIC DRINK BASED IN FRUITS AND JUICE OF NATURAL FRUITS, AND KIT OF ALCOHOLIC DRINK BASED IN FRUITS AND NATURAL FRUITS JUICE

(57) Abstract: The present invention relates to a process for obtaining an alcoholic drink made of fruits and juice of natural fruits comprising the steps of extracting the juice from fruits; cooling the juice of the fruits; low temperature mixture formulation, containing the alcoholic drink, natural or/and diet sugar, fruits juice and, eventually, water; cutting fruits and placement of the fruits pieces in one compartment of a sachet; placing a previously determined dose of the mixture formulation in another sachet compartment; closing and cooling the sachet. The invention yet relates to an alcoholic drink bases in fruits and juice of natural fruits obtained by the mentioned process, as well as the invention relates to a kit of alcoholic drink based in fruits and juice of natural fruits comprising a sachet having at least two compartments, where at least one compartment contains pieces of fruits in natura, and at least another compartment contains a previously prepared mixture of alcoholic drink, natural sugar and or diet sugar, juice of fruits and, eventually, water.



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**"PROCESS FOR OBTAINING AN ALCOHOLIC DRINK BASED IN FRUITS AND NATURAL FRUITS JUICE, ALCOHOLIC DRINK BASED IN FRUITS AND JUICE OF NATURAL FRUITS, AND KIT OF ALCOHOLIC DRINK BASED IN FRUITS AND NATURAL FRUITS JUICE"**

**Field of the Invention**

The present invention relates to a new process for obtaining an alcoholic drink based in fruits and juice of natural fruits, a ready to drink alcoholic drink based in fruits and juice of natural fruits, and a kit of an alcoholic drink made of fruits and juice of natural fruits.

**Background of the Invention**

There are several different industrialized alcoholic drinks based in fruits in the market. Some drinks are produced in bottles, others in cans, but none drink possesses absolutely natural ingredients without artificial components.

The industrialized alcoholic drinks made of the existent fruits contain dyes, conservants, artificial aromas, stabilizants, and for this reason they are called artificial drinks.

There is a strong tendency for do not put pieces of fruits in contact with the other components of this kind of drink, since the possible and previsible reaction of the pieces of fruits with those components harms the color and the flavor of the mentioned drink.

**Description of the Invention**

The ready to drink alcoholic drink based in fruits and juice of natural fruits of the present invention uses natural ingredients only, and due to an original and innovative process, the drink is conserved during a long time without any conservant, stabilizant or other components, ensuring its coolness, aroma, taste and flavor characteristics.

The juice alcoholic drink of fruits and natural fruits is placed in a kit which ensures the quality of the drink; the kit comprises a sachet containing the ingredients, which have at least two compartments, one compartment containing a liquid portion comprising the alcoholic drink, natural sugar and/or diet sugar, a juice of fruits and, eventually, water, and the other

compartment containing a solid portion formed by slices or pieces of fruits *in natura*, thus ensuring easiness of use and comfort for the user, due the fact of all ingredients are put together.

An object of the present invention is a process  
5 of obtaining an alcoholic drink made of fruits and juice of natural fruits comprising the steps of:

extracting of the juice from the fruits;

cooling the mentioned juice of the fruits;

low temperature mixture formulation, containing  
10 the alcoholic drink, natural or/and diet sugar, fruits juice and, eventually, water;

cutting the fruits and placement of its pieces in one of the sachet compartments;

placing a previously determined dose of the  
15 mixture formulation in the other sachet compartment;

closing and cooling the sachet.

Advantageously, the present invention preconizes a process for obtaining an alcoholic drink based in fruits and juice of natural fruits comprising, in the step of low temperature  
20 mixture formulation, 5 to 1000 parts of alcoholic drink, 1 to 700 parts of natural sugar and/or diet sugar, 1 to 700 parts of juice of fruits and 0 to 200 parts of water.

More advantageously, the process for obtaining an alcoholic drink made of fruits and juice of natural fruits  
25 according to the present invention comprises, in step of low temperature mixture formulation, 50 to 700 parts of alcoholic drink, 50 to 500 parts of natural sugar and/or diet sugar, 10 to 500 parts of fruits juice and 10 to 150 parts of water.

Advantageously, the present process for obtaining  
30 an alcoholic drink based in fruits and juice of natural fruits comprises a distilled drink.

More advantageously, the present process for obtaining an alcoholic drink based in fruits and juice of natural fruits comprises an alcohol distilled drink from sugar-cane, beet,  
35 cereals, fruits or other vegetable species.

More advantageously, the alcohol distilled drink comprises sugar cane brandy, rum, vodka, gin, sake or tequila.

The process for obtaining an alcoholic drink made of fruits and juice of natural fruits particularly comprises lemon, kiwi, pineapple, strawberry, mango, tangerine, orange, lichia, uvaia, graviola, lime fruit, cajamango, açaí, umbu, grape, peach, mulberry, passion fruit or star fruit.

More particularly, the mentioned process comprises lemon as a preferred fruit.

Advantageously, the mentioned process comprises sugar cane brandy as a preferred alcohol distilled drink.

Particularly, the mentioned process comprises vodka as a preferred alcohol distilled drink.

Advantageously, the mentioned process comprises rum as a preferred alcohol distilled drink.

Advantageously, the mentioned process comprises gin as a preferred alcohol distilled drink.

More advantageously, the present invention comprises the alcoholic drink based in fruits and juice of natural fruits obtained through the mentioned process.

Particularly, the present invention comprises an alcoholic drink made of fruits and juice of natural fruits kit comprising a sachet having at least two compartments, at least one of the compartments containing *in natura* fruit pieces, and at least one of said compartments containing a previously prepared mixture of an alcoholic drink, natural sugar and/or diet sugar, fruits juice and, eventually, water.

**What is claimed is:**

1 - A process for obtaining an alcoholic drink based in fruits and juice of natural fruits comprising the steps of:

- a) extracting the juice from fruits;
- b) cooling the mentioned juice of the fruits;
- c) low temperature mixture formulation, containing the alcoholic drink, natural or/and diet sugar, fruits juice and, eventually, water;
- d) cutting fruits and placement of the fruits pieces in one compartment of a sachet;
- e) placing a previously determined dose of the mixture formulation in another sachet compartment;
- f) closing and cooling the sachet.

2 - The process of claim 1 wherein the step of low temperature mixture formulation comprises 5 to 1000 parts of alcoholic drink, 1 to 700 parts of natural sugar and/or diet sugar, 1 to 700 parts of juice of fruits and 0 to 200 parts of water.

3 - The process of claim 2 wherein the step of low temperature mixture formulation comprises 50 to 700 parts of alcoholic drink, 50 to 500 parts of natural sugar and/or diet sugar, 10 to 500 parts of fruits juice and 10 to 150 parts of water.

4 - The process of any claim 1 to 3 wherein the alcoholic drink based in fruits and juice of natural fruits comprises a distilled drink.

5 - The process of claim 4 wherein the distilled drink comprises sugar-cane alcohol, beet, cereals, fruits or other vegetable species.

6 - The process of claim 5 wherein the alcohol distilled drink comprises sugar cane brandy, rum, vodka, sake, gin or tequila.

7 - The process of any claim 1 to 6 wherein the fruits comprise lemon, kiwi, pineapple, strawberry, mango, tangerine, orange, lichia, uvaia, graviola, lime fruit, cajamango,

açaí, umbu, grape, peach, guava, mulberry, passion fruit, or star fruit.

8 - The process of any claim 1 to 7 wherein the fruits preferentially comprise lemon.

5 9 - The process of any claim 1 to 8 wherein the alcohol distilled drink preferentially comprises sugar cane brandy.

10 - The process of any claim 1 to 8 wherein the alcohol distilled drink preferentially comprises vodka.

10 11 - The process of any claim 1 to 8 wherein the alcohol distilled drink preferentially comprises rum.

12 - The process of any claim 1 to 8 wherein the alcohol distilled drink preferentially comprises gin.

15 13 - An alcoholic drink based in fruits and juice of natural fruits wherein said drink is obtained through the process described in the claims 1 to 12.

20 14 - A kit of the alcoholic drink based in fruits and juice of natural fruits of the claim 13 comprising a cold sachet having at least two compartments, wherein at least one compartment contains pieces of fruits *in natura*, and at least another compartment contains a previously prepared mixture of alcoholic drink, natural sugar and or diet sugar, juice of fruits and, eventually, water.

# INTERNATIONAL SEARCH REPORT

International application No.

PCT/BR06/00157

## A. CLASSIFICATION OF SUBJECT MATTER

IPC: C12G 3/06( 2006.01)

USPC: 426/592

According to International Patent Classification (IPC) or to both national classification and IPC

## B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

U.S. : 426/592

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)  
Please See Continuation Sheet

## C. DOCUMENTS CONSIDERED TO BE RELEVANT

| Category * | Citation of document, with indication, where appropriate, of the relevant passages          | Relevant to claim No. |
|------------|---------------------------------------------------------------------------------------------|-----------------------|
| Y          | van den Berg, O. Step-By-Step 50 Classic Cocktails<br>Annes Publishing Limited, 1996, pp.90 | 1-14                  |
| Y          | US 5,772,017 A (Kang et al) 30 June 1998 (30.06.1998), see entire document.                 | 1-14                  |

☐ Further documents are listed in the continuation of Box C.

☐ See patent family annex.

| * Special categories of cited documents:                                                                                                                                |                                                                                                                                                                                                                                                  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| "A" document defining the general state of the art which is not considered to be of particular relevance                                                                | "T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention                                              |
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# INTERNATIONAL SEARCH REPORT

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Continuation of B. FIELDS SEARCHED Item 3:

EAST database

Keywords: (brandy or whiskey or gyn or vodka or alcohol), (fruit kiwi pineapple strawberry lime orange mango strawberry) jiuice