

RIMFROST AS,
Petitioner,
v.
AKER BIOMARINE ANTARCTIC AS,
Patent Owner.

IPR2020-01532
U.S. Patent No. 9,644,169

IPR2020-01533
U.S. Patent No. 9,816,046

PETITIONER'S DEMONSTRATIVES

For Petitioner

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‘169 Patent Invalidation Grounds
 ‘169 Petition, IPR2020-01532, Paper 2, p. 10

TABLE I			
Ground	Reference(s)	Basis	Claims Challenged
1	Breivik II (EX1037) Catchpole (EX1009) Budziński (EX1008) Fricke (EX1010) Randolph (EX1011)	35 U.S.C. § 103(a)	1-5, 7-15, 17-2
2	Breivik II (EX1037) Catchpole (EX1009) Budziński (EX1008) Fricke (EX1010) Randolph (EX1011) Sampalis I (EX1012)	35 U.S.C. § 103(a)	6, 16

‘046 Patent Invalidation Grounds
 ‘046 Petition, IPR2020-01533, Paper 2, pp. 10-11

TABLE II			
Ground	References	Basis	Claims Cha
1	Breivik II (EX1037), Yoshitomi (EX1033), Budziński (EX1008), Fricke (EX1010), Bottino II (EX1038), Sampalis I (EX1012)	35 U.S.C. §103(a)	1-10
2	Breivik II (EX1037), Yoshitomi (EX1033), Budziński (EX1008), Fricke (EX1010), Bottino II (EX1038), Randolph (EX1011)	35 U.S.C. §103(a)	11, 12
3	Breivik II (EX1037), Yoshitomi (EX1033), Budziński (EX1008), Fricke (EX1010), Bottino II (EX1038), Randolph (EX1011), Sampalis I (EX1012)	35 U.S.C. §103(a)	13-19

Independent Claims for '169 Patent Claims 1 and 12	Independent Claims for '046 Patent Claims 1 and 13
<p>1. A method of production of krill oil comprising:</p> <p>a) providing krill;</p> <p>b) treating said krill to denature lipases and phospholipases in said krill to provide a denatured krill product;</p> <p>c) storing said denatured krill product for a <u>storage period of from 1 to 24 months</u>;</p> <p>d) after said storage period, extracting oil from said denatured krill product</p> <p>with a polar solvent to provide a krill oil with</p> <p>from about 3% to about 15% ether phospholipids w/w of said krill oil</p> <p>astaxanthin esters in amount of greater than about 100 mg/kg of said krill oil.</p>	<p>1. A method of production of krill oil comprising:</p> <p>obtaining a krill meal produced by a process comprising</p> <p>treating krill to destroy the activity of lipases and phospholipases naturally present in krill and</p> <p>wherein said krill meal has been <u>stored for period of from 1 to 36 months</u>; and</p> <p>extracting krill oil from said krill meal that has been stored from 1 to 36 months</p> <p>with a polar solvent to provide a krill oil with</p> <p>greater than 30% phosphatidylcholine w/w of said krill oil and</p> <p>astaxanthin esters.</p>

Independent Claims for '169 Patent Claims 1 and 12	Independent Claims for '046 Patent Claims 1 and 13
<p>12. A method of production of krill oil comprising:</p> <p>a) obtaining a denatured krill product produced by treating freshly harvested krill to denature lipases and phospholipases in said krill and that has been <u>stored from 1 to 24 months</u>; and</p> <p>b) extracting oil from said denatured krill product that has been stored from 1 to 24 months</p> <p>with a polar solvent to provide a krill oil with</p> <p>from about 3% to about 15% ether phospholipids w/w of said krill oil</p> <p>astaxanthin esters in amount of greater than about 100 mg/kg of said krill oil.</p>	<p>13. A method of production of <i>Euphausia superba</i> krill oil comprising:</p> <p>a) obtaining a <i>Euphausia superba</i> krill meal produced by a process comprising treating <i>Euphausia superba</i> to destroy the activity of lipases and phospholipases naturally present in <i>Euphausia superba</i> and wherein said <i>Euphausia superba</i> krill meal has <u>been stored from 1 to 36 months</u>; and</p> <p>b) extracting <i>Euphausia superba</i> oil from said krill meal that has been stored from 1 to 36 months</p> <p>with a polar solvent to provide a <i>Euphausia superba</i> krill oil comprising</p> <p>greater than 30% phosphatidylcholine w/w of said <i>Euphausia superba</i> krill oil,</p> <p>less than 3% free fatty acids w/w of said <i>Euphausia superba</i> krill oil, and</p> <p>at least 100 mg/kg astaxanthin esters.</p>

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