

**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

<b>TABLE I</b>			
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

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

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

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