

Title (en)

COMPOSITIONS CONTAINING NITRO FATTY ACIDS

Title (de)

ZUSAMMENSETZUNGEN MIT NITRO- FETTSÄUREN

Title (fr)

COMPOSITIONS CONTENANT DES NITRO-ACIDES GRAS

Publication

EP 2726086 A4 20150429 (EN)

Application

EP 12805203 A 20120629

Priority

- US 201161503461 P 20110630
- US 201113174206 A 20110630
- US 201161506978 P 20110712
- US 201161558813 P 20111111
- US 2012044854 W 20120629

Abstract (en)

[origin: WO2013003689A2] Compositions, dietary supplement compositions, and topical compositions including activated fatty acids and methods for using activated fatty acids to treat a variety of diseases.

IPC 8 full level

A61K 36/258 (2006.01); **A61K 8/18** (2006.01); **A61K 8/97** (2006.01); **A61K 31/201** (2006.01); **A61K 31/202** (2006.01); **A61K 31/341** (2006.01); **A61K 31/355** (2006.01); **A61K 31/56** (2006.01); **A61K 31/7008** (2006.01); **A61K 31/728** (2006.01); **A61K 31/737** (2006.01); **A61K 36/18** (2006.01); **A61K 36/82** (2006.01); **A61K 36/84** (2006.01); **A61K 36/87** (2006.01); **A61K 36/886** (2006.01); **A61K 38/39** (2006.01); **A61P 17/00** (2006.01); **A61P 17/06** (2006.01); **A61P 17/10** (2006.01)

CPC (source: EP)

A61K 8/11 (2013.01); **A61K 8/361** (2013.01); **A61K 8/40** (2013.01); **A61K 31/201** (2013.01); **A61K 31/202** (2013.01); **A61K 31/341** (2013.01); **A61K 31/355** (2013.01); **A61K 31/56** (2013.01); **A61K 31/7008** (2013.01); **A61K 31/728** (2013.01); **A61K 31/737** (2013.01); **A61K 36/16** (2013.01); **A61K 36/17** (2013.01); **A61K 36/185** (2013.01); **A61K 36/258** (2013.01); **A61K 36/28** (2013.01); **A61K 36/82** (2013.01); **A61K 36/84** (2013.01); **A61K 36/87** (2013.01); **A61K 36/886** (2013.01); **A61P 17/00** (2017.12); **A61P 17/06** (2017.12); **A61P 17/10** (2017.12); **A61Q 19/00** (2013.01); **A61K 2800/92** (2013.01)

Citation (search report)

- [XP] WO 2011143587 A1 20111117 - NITROMEGA CORP [US], et al
- [XI] WO 2009129495 A1 20091022 - UNIV UTAH RES FOUND [US], et al
- [XP] MARCO FAZZARI ET AL: "Olives and Olive Oil Are Sources of Electrophilic Fatty Acid Nitroalkenes", PLOS ONE, vol. 9, no. 1, 14 January 2014 (2014-01-14), pages e84884, XP055176068, DOI: 10.1371/journal.pone.0084884
- [XP] HOMERO RUBBO ET AL: "Detection of Nitrated Fatty Acids in Olives and Olive Oils", FREE RADICAL BIOLOGY & MEDICINE, vol. 53, 1 November 2012 (2012-11-01), pages S186, XP055178064, ISSN: 0891-5849, DOI: 10.1016/j.freeradbiomed.2012.10.513
- [XJ] GROEGER ALISON L ET AL: "Plankton and fish lipids harbor high levels of fatty acid nitroalkene derivatives that act as potent PPAR gamma ligands", FREE RADICAL BIOLOGY AND MEDICINE, vol. 39, no. Suppl.1, 1 January 2005 (2005-01-01), pages S48, XP009183188, ISSN: 0891-5849
- [XJ] JAIN K ET AL: "The mechanism of oleic acid nitration by *NO2", FREE RADICAL BIOLOGY AND MEDICINE, vol. 45, no. 3, 1 August 2008 (2008-08-01), pages 269 - 283, XP022713695, ISSN: 0891-5849, [retrieved on 20080420], DOI: 10.1016/J.FREERADBIOMED.2008.04.015
- [XJ] ALESSANDRA NAPOLITANO ET AL: "Acid-Induced Structural Modifications of Unsaturated Fatty Acids and Phenolic Olive Oil Constituents by Nitrite Ions: A Chemical Assessment", CHEMICAL RESEARCH IN TOXICOLOGY, vol. 17, no. 10, 1 October 2004 (2004-10-01), pages 1329 - 1337, XP055176077, ISSN: 0893-228X, DOI: 10.1021/tx049880b
- See references of WO 2013003689A2

Designated contracting state (EPC)

AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

DOCDB simple family (publication)

WO 2013003689 A2 20130103; WO 2013003689 A3 20140508; EP 2726086 A2 20140507; EP 2726086 A4 20150429

DOCDB simple family (application)

US 2012044854 W 20120629; EP 12805203 A 20120629