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Datasheet for the decision
of 3 February 2023

Case Number:	T 0211/21 - 3.3.09
Application Number:	18155360.3
Publication Number:	3360423
IPC:	A23G9/04, A23G9/08
Language of the proceedings:	EN

Title of invention:
MACHINE FOR MAKING FOOD PRODUCTS IN LIQUID OR SEMI-LIQUID FORM

Applicant:
ALI GROUP S.r.l. - CARPIGIANI

Headword:
Machine for making food products/ALI

Relevant legal provisions:
EPC Art. 56

Keyword:
Main request and auxiliary requests 1 and 2: Inventive step - (no)

Decisions cited:

EPA Form 3030
This datasheet is not part of the Decision
It can be changed at any time and without notice

Catchword:

Complementing automatisation with human intervention. Providing means enabling a skilled artisan to actively intervene in an automated process and provide a backup to pre-programmed procedures - Obvious measures - (yes)
(Points 2.19 to 2.33)

Beschwerdekammern

Boards of Appeal

Chambres de recours

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Case Number: T 0211/21 - 3.3.09

D E C I S I O N
of Technical Board of Appeal 3.3.09
of 3 February 2023

Appellant: (Applicant)	ALI GROUP S.r.l. - CARPIGIANI Via Gobetti 2/A 20063 Cernusco Sul Naviglio (MI) (IT)
Representative:	Milli, Simone Bugnion S.p.A. Via di Corticella, 87 40128 Bologna (IT)
Decision under appeal:	**Decision of the Examining Division of the European Patent Office posted on 6 October 2020 refusing European patent application No. 18155360.3 pursuant to Article 97(2) EPC.**

Composition of the Board:

Chairman	A. Haderlein
Members:	A. Veronese
	F. Blumer

Summary of Facts and Submissions

I.   The appeal was filed by the applicant against the
        decision of the examining division refusing the
        European patent application. The decision is based on a
        main, a first and a second auxiliary request, all filed
        on 22 May 2020.

II.   Claim 1 of the main request reads:

        "*1. A system for making food products in liquid or
        semi-liquid form, comprising:*
        *-   a machine for making food products in liquid or
            semi-liquid form, comprising:*
        a container (10) for processing a basic product;
        *a stirring element (20) mounted inside the processing
        container (10);*
        *a thermal treatment system (12) associated with the
        processing container (10) to thermally treat the basic
        product inside the processing container (10);*
        *a control and drive unit (50) for controlling and
        driving the thermal treatment system (12) and the
        stirring element (20), the control and drive unit (50)
        being equipped with sensing elements (51) and actuating
        elements (52) configured to detect and act,
        respectively, on different variables correlated with
        the devices or components making up the machine;*
        *a user interface (60) provided with operator controls
        and connected to the drive and control unit (50); and*
        *-   a remote processor (201) connected to an internet
            network,*
        *the system being characterized in that it comprises
        one personal computer (200) available to a maintenance
        operator, and wherein:*

> *– the user interface (60) is configured to allow a*
> *remote service request to be sent by activating*
> *an operator control (61),*
> - *the remote processor (201) is configured to receive*
>   *the remote service request from the machine when*
>   *the aforementioned control (61) is activated and is*
>   *also configured to send a text or voice message to*
>   *the aforementioned personal computer (200)*
>   *available to a maintenance operator after receiving*
>   *the remote service request,*
> - *the machine is configured to establish a data*
>   *transmission link to the remote processor (201), by*
>   *means of the drive and control unit (50), when the*
>   *aforementioned control (61) is activated, for*
>   *transmitting information in real time relating to*
>   *state parameters and/or operating parameters and/or*
>   *configurations of the machine itself, and*
> - *it comprises a remote service point configured to*
>   *operate on the actuating elements (52) by means of*
>   *the remote processor (201),*
> *wherein the operator controls are pushbuttons and the*
> *user interface (60) is configured to allow a remote*
> *service request to be sent by pressing a pushbutton,*
> *the pushbuttons comprising a first pushbutton*
> *configured to allow sending the remote service request*
> *and a second pushbutton configured to allow*
> *establishing the data transmission link to transmit*
> *information in real time."*

III.   Claim 1 of the first auxiliary request differs from
       claim 1 of the main request in that it further
       characterises the thermal system and in that it
       requires three temperature sensors, one associated with
       the circuit of thermal treatment, one associated with
       the container and one for determining the ambient
       temperature.

IV.   Claim 1 of the second auxiliary request differs from
        claim 1 of the first auxiliary request in that it
        requires, in addition to the aforementioned temperature
        sensors, three additional sensors, two for detecting
        the pressure in at least two points of the circuit and
        one for measuring a parameter associated with the
        torque of the motor in the system.

V.   The documents cited during the proceedings included:

        D1: US 2012/223094 A1
        D2: WO 2006/081727 A1 (and its English translation)
        D3: US 2011/011887 A1
        D4: US 2012/240780 A1

VI.   In its decision, the examining division found
        essentially the following.

        -    The claimed system differed from that of D3, the
             closest prior art, in the presence of a user
             interface comprising a first push-button configured
             to allow the sending of a "remote service request"
             to a remote processor connected to a personal
             computer and a second push-button allowing to
             establish data transmission with the remote
             processor and computer.

        -    The problem was how to modify the system of D3 to
             initiate servicing of the machine in proactive way
             when needed. Since servicing the machine was a
             business rather than a technical activity, the
             invention did not solve any technical problem and
             could not involve an inventive step.

-   Even considering the problem to be technical, the
    solution would have been obvious starting from D3
    because user interfaces and push-buttons were part
    of the common general knowledge.

-   The subject-matter of the auxiliary requests, which
    specified the inclusion of certain sensors, was
    also obvious, such sensors being shown in D1 and D3
    and interfaces with touch screens being shown in
    D1.

VII.   With its statement setting out the grounds of appeal,
        the appellant filed a main request and two auxiliary
        requests corresponding to the requests on which the
        decision under appeal is based.

VIII.   The **appellant's arguments** can be summarised as
        follows.

-   The claimed subject-matter involved an inventive
    step over D3, the closest prior art.

-   The claimed system, the user interface, the
    transmission of the service request and the
    underlying problem had a technical character.

-   The claimed system differed from that of D3
    essentially in the presence of a user interface
    comprising push-buttons configured to send a remote
    service request and to allow data transmission.

-   The provision of a user interface with push-buttons
    simplified the system and rendered it more
    effective than that of D3, which was fully
    automated. The processes carried out by the system
    were complex. Only an experienced person in

proximity of the machine could effectively monitor
its functioning and make an "educated guess" on
whether and when to send a request for assistance
and to transmit data to a remote operator by
pressing the push-buttons.

-   The claimed system provided more flexible and
    accurate monitoring of the process and fault
    detection, resulting in a simplified and more
    efficient operation. This could not be achieved in
    a fully automated system.

-   The problem was the provision of a system for
    making food products whose maintenance was
    effective and simplified.

-   Including a user interface with push-buttons in the
    system of D3 would require extraordinary effort.
    Neither D3 nor the other cited documents provided
    any prompt toward the solution.

-   D3 did not mention push-buttons. D3, like D1, D2
    and D4, entailed only automatic failure detection.
    Data transmission was only requested in exceptional
    circumstances. No push-button for data transmission
    was mentioned either.

-   The temperature and pressure sensors characterising
    the claims of the auxiliary requests were purposely
    selected to enhance the diagnostic power of the
    system. The temperature sensors detected the
    temperature of the refrigerant and the container.

The requests

IX.   The appellant requested that the decision be set aside
        and that a patent be granted on the basis of the main
        request or, alternatively, on the basis of the first or
        the second auxiliary request, all requests as filed
        with the statement setting out the grounds of appeal.

Reasons for the Decision

Main request

1.   *Inventive step*

1.1   The invention concerns a system for making and
        dispensing liquid or semi-liquid food products, such as
        soft drinks and ice creams (see page 1, lines 3 to 5 of
        the patent application).

1.2   The system comprises a machine (1) comprising a
        container (10), stirring elements (20), a unit capable
        for performing a thermal treatment (12), a control unit
        for running and controlling the system, sensing
        elements (51) and actuating elements (52) for detecting
        variables and acting on components of the machine, a
        remote processor (201), and a personal computer (200)
        accessible to a remote maintenance operator. The
        machine, the remote processor and the personal computer
        are linked for exchanging data.

1.3   Furthermore, the machine comprises a user interface
        (60) including a first push-button configured to send a
        "remote service request" to a computer accessible to a
        remote operator and a second push-button (61)
        configured to establish a data transmission link and

information to be transmitted to the remote processor and the computer.

EP 3 360 423 A1
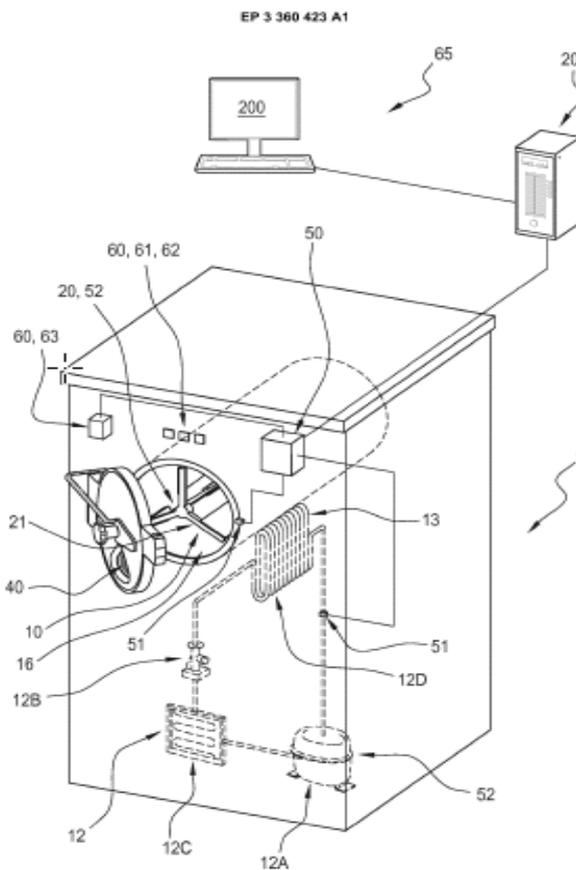
2. The idea underlying the invention is that in case of a malfunction, an operator close to the machine can send a service request to a remote service point by pressing the first push-button and, subsequently, start the transmission of data describing the status of the machine by pressing the second push-button. After being alerted and receiving data providing a picture of the machine functioning, or malfunctioning, a remote maintenance operator can provide assistance to remedy the malfunction.

Closest prior art

2.1   The examining division considered D3 the closest prior
        art. The appellant did not contest this choice, and the
        board has no reasons to diverge from it either.

2.2   Like the opposed patent, D3 discloses a system for
        making and dispensing liquid and semi-liquid food
        products, such as ice creams, creams and soft drinks,
        which can be easily monitored and controlled
        (paragraphs [0002] and [0011]). The system comprises
        "actuators", i.e. means for carrying out the
        manufacturing steps, a control unit for running
        different manufacturing programs, sensors for
        monitoring the activity and detecting malfunctioning of
        the machine, and a remote processing unit connected to
        a computer accessible to a remote maintenance operator
        (paragraphs [0018] to [0070]). The system is designed
        to transmit data on the functioning of the machine to
        the remote processing unit and the computer. This
        allows a remote operator to monitor the processing,
        detect malfunctions and provide assistance (paragraphs
        [0032] to [0036], [0052], [0068], [0070] and [0074] and
        claims).

        Distinguishing features and effects

2.3   The appellant has not contested the examining
        division's finding that the claimed system differs from
        that disclosed in D3 in the following features:

        -   A) the user interface configured to allow a remote
            service request from the machine to be sent by
            activating operator controls

- B) the user interface provided with operator controls

- C) the remote processor configured to receive the remote service request from the machine when a control is activated and send a text or voice message to the personal computer after receiving the remote service request

- D) the operator controls are push-buttons, and the user interface is configured to allow a remote service request to be sent by pressing a push-button

- E) the push-buttons comprising a first push-button configured to allow sending the remote service request and a second push-button configured to allow establishing the data transmission link to transmit information in real time

2.4   The appellant submitted that the claimed system was further characterised in that it did not encompass means for automatic detection of malfunctions, which the systems of the prior art did encompass. In its opinion, this further distinguished the invention from the prior art. However, this is not true because the wording of the claims does not rule out these means. Moreover, the patent application teaches that machines for making food products comprise a control unit which checks whether the different parts of the machine function correctly and issues alert messages in case of malfunction. It is evident from the application that these features are, or at least can be, present in the system according to the invention (pages 1 and 2 and in particular page 2, lines 18-29).

Technical character of certain features and effects

2.5   The appellant contested the examining division's
          finding that the "remote service request" mentioned in
          claim 1 is a "purely cognitive feature" not having
          technical character. It also contested the finding that
          no technical effect was associated with the
          distinguishing features because these entailed
          servicing a machine, which was a business rather than a
          technical activity.

2.6   The board agrees with the appellant. Claim 1 defines a
          "user interface configured to allow a remote service
          request". In the invention, the "remote service
          request" is an electronic signal transmitted through a
          communication channel from the user interface to a
          remote processor and a computer. This means that the
          user interface must be constructed so that it is
          capable of transmitting that signal. Therefore, the
          claimed "user interface", as well as the transmission
          of the "service request", have a technical character.

2.7   "Servicing" or "maintaining" a machine cannot be
          considered non-technical activities either. In fact,
          they require technical steps to be carried out on a
          physical piece of equipment finding an application in a
          field of technology.

2.8   The other components of the claimed system, and in
          particular the container, the stirring units as well as
          the push-buttons, the sensors, and the communication
          means which enable monitoring and detecting
          malfunctions in the machine, undoubtedly have technical
          character.

2.9   Therefore, the examining division's argument that the
         distinguishing features do not induce a technical
         effect and that the invention does not involve an
         inventive step because it does not solve a technical
         problem is not persuasive.

2.10   What remains to be decided is whether, considering the
         aforementioned features and technical effects, the
         claimed invention involves an inventive step over the
         prior art.

         Technical effect and objective technical problem

2.11   According to the appellant, the distinguishing features
         A to E characterising the claimed system resulted in an
         substantial improvement over the system of the closest
         prior art. The system of D3 only allowed automatic and
         continuous transmission of data acquired from the
         machine to a remote maintenance operator (paragraphs
         [0036], [0037], [0068], [0070] and [0074]).

2.12   Full automatisation was not desirable in systems for
         producing foods such as ice creams. The manufacture of
         these products was very complex because it involved
         numerous chemical and phase transformations affecting
         the quality and taste of the finished product. Even if
         assisted by artificial intelligence, fully automated
         systems operated "blindly". They could only detect
         faults and malfunctions by collecting and transmitting
         data according to limited pre-programmed settings.

2.13   The push-buttons on the user interface of the claimed
         system enabled an operator in proximity of the machine
         to interact with it during operation. Making an
         "educated guess" based on experience, this operator
         could determine a) the right moment to send a request

for assistance to a remote maintenance operator by
pushing the first push-button and b) when to start data
transmission by pushing the second push-button.
Furthermore, this operator could decide to request
assistance and start data transmission after adding an
ingredient to the food product and only at the precise
moment when the machine was in the right configuration
for data acquisition.

2.14   For these reasons, according to the appellant, the
        distinguishing features rendered servicing the machine
        more flexible, accurate, efficient and simplified.

2.15   In its opinion, the underlying technical problem was
        thus "how to provide a system for making food products
        in liquid or semi-liquid form which maintenance is
        effective and simplified".

2.16   This formulation of the problem is not convincing. The
        inclusion of a user interface with push-buttons and the
        implicit requirement that an operator be physically
        present to supervise the machine renders the
        maintenance of the system more complex than that of D3.
        Automated systems, not requiring the assistance of a
        human, typically simplify monitoring and maintenance
        tasks. These systems are usually also more cost
        efficient.

2.17   However, it cannot be disputed that the physical
        presence of an experienced skilled artisan close to the
        machine provides an additional level of control to an
        automated system. Relying on their experience and
        technical ingenuity, the skilled artisan may take
        actions to facilitate the detection of faults and
        malfunctions. They may, for example, decide on their
        own initiative to modify an operational parameter

during manufacture and observe whether this change
amplifies or decreases a malfunction. In other words,
they may monitor additional parameters and perform
tests which extend beyond those encompassed by a pre-
programmed automated system. This increases flexibility
and may afford more accurate results.

2.18   For these reasons, starting from D3, the objective
        technical problem can be seen as the provision of a
        more flexible system which, in some situations, may
        provide more accurate monitoring of the machine.

        Obviousness of the solution

2.19   The appellant argued that the prior art did not
        acknowledge that purely automated systems were
        unsuitable for monitoring food processing and
        transmitting information "at the right moment" to a
        remote operator.

2.20   The teaching of D3 was limited to automatic failure
        detection and continuous data transmission. The system
        of D3 did not include a user interface comprising push-
        buttons configured to send a request for assistance and
        to trigger data transmission. There was no evidence
        that push-buttons were known in the relevant field for
        sending requests for assistance and for triggering data
        transmission. An "extraordinary modification" of the
        system of D3 would be required to arrive at the claimed
        one. This involved an inventive step.

2.21   These arguments are not persuasive.

2.22   Automation has progressed continuously in recent
        decades, spreading to all fields of technology,
        including food manufacturing: (see D3 and the other

cited prior-art documents D1, D2 an D4, which describe automated systems for manufacturing the same food products mentioned in the current patent application.

2.23   The decision to carry out and monitor manufacturing processes automatically, rather than involving the assistance of a skilled artisan, is taken balancing different factors. It has advantages and drawbacks. Automatic systems typically afford higher production rates, increased productivity and involve less labour costs. However, it is commonly recognised that, despite the higher labour costs, human intervention has other advantages: a skilled artisan can offer experience, technical ingenuity and abilities and perform tasks that automated systems cannot yet imitate. As mentioned above (point 2.17), the skilled artisan can back up an automated system and, if necessary, override a pre-programmed system setting. This leads to increased flexibility and, possibly, increased accuracy of the manufacturing and monitoring activities. Thus, there are good reasons to enable human intervention in an automatic system.

2.24   According to the appellant, D3 taught away from the claimed invention because it only envisaged a continuous transmission of data. This, however, is not true. D3 teaches that the communication module controlling data transmission between the machine and the remote processing unit can be shifted from a rest condition in which no data is transmitted to an "awake" condition in which transmission is allowed. This occurs when the management module detects divergences from determined operational parameters (paragraphs [0038], [0047] and [0048]). Furthermore, D3 teaches that the management module can be configured so that when a particular alarm occurs, it will transmit the relevant

data to the remote processing unit and send an SMS text to a remote operator to alert them (paragraphs [0052] and [0053]).

2.25   The appellant stressed that D3 does not mention a user interface and touch buttons. However, the inclusion in machines of interfaces comprising push-buttons enabling users to request remote assistance and start communication with remote operators is well known in all technical fields, including food manufacturing.

2.26   This is shown, for example, in D4, which discloses a system for preparing beverages comprising:

    -   a control unit for monitoring the functioning and occurrence of events, such as malfunctions, and a communication module for communicating with an external device offering resources for managing the event

    -   a user interface allowing user-input through a touch-pad, buttons or switches (paragraphs [0008], [0009], [0010], [0025], [0027] and [0028])

2.27   D4 specifies that if a malfunction is detected, a warning message is issued on the user interface. The user is then requested to indicate, by pushing a button, whether it wants to establish a connection with a help desk providing remote assistance (paragraph [0116] and Figure 5b).

2.28   Further systems for making food products, e.g. ice creams, containing means for performing and monitoring manufacturing processes and a user interface comprising buttons enabling a user to request remote assistance in case of malfunctions are also disclosed in D1 and D2

(see paragraphs [0002], [0024], [0066] to [0070],
[0089], [0094], [0095], [0121] and [0135] of D1 and
paragraphs [0002], [0003], [0008], [0013], [0014],
[0033] and [0034] of the English translation of D2).

2.29   It is true that, as noted by the appellant, the systems
        of D3 and the other cited documents only envisage
        automatic detection of malfunctions and do not disclose
        two separate buttons for sending a remote service
        request and for staring data transmission.

2.30   Nevertheless, when confronted with the underlying
        problem, the skilled person would have considered
        modifying the automatic system described in D3 by
        including means enabling a skilled artisan to interact
        with the machine, to send requests for assistance and
        to trigger transmission of data to a remote assistant
        operator.

2.31   For the reasons mentioned in point 2.23, there are good
        reasons to complement automatisation with human
        intervention. Providing means enabling a skilled
        artisan to actively intervene in an automated process
        for producing foods and to provide a backup to pre-
        programmed procedures is an obvious measure.

2.32   Including a user interface having two separate push-
        buttons to enable the skilled artisan to send a request
        for assistance and for triggering data transmission
        would also be obvious. As explained above, user
        interfaces having touch buttons are commonly used in
        the field. Furthermore, the claimed user interface,
        push-buttons, control unit and remote processor perform
        the same functions implemented by the components of the
        automated systems of the aforementioned prior-art
        documents.

2.33   Therefore, the subject-matter of claim 1 of the main
        request does not involve an inventive step
        (Article 56 EPC).

First auxiliary request

3.   *Inventive step*

3.1   Claim 1 of the first auxiliary request differs from
        claim 1 of the main request in that it requires that
        the thermal system comprise a compressor, a first and
        second heat exchanger, and a throttling device and in
        that it comprise three temperature sensors, one
        associated with the circuit of thermal treatment, one
        associated with the container and one for detecting
        ambient temperature.

3.2   Refrigerating devices are commonly used in systems for
        making foods, as shown in paragraphs [0031] to [0036]
        of D1, paragraphs [0027] and [0037] of D2 and paragraph
        [0018] of D3. It was not contested that these devices
        contain a compressor, a circuit containing the
        refrigerant fluid, two heat exchangers and a throttling
        device (expansion valve). Temperature sensors are also
        commonly used in these systems. D1 encompasses the
        inclusion of sensors for measuring the temperature of,
        inter alia, the food product, the container (hopper),
        the beater, the motor and the cabinet and the external
        temperature (paragraphs [0094], [0125] and [0149]).

3.3   The only temperature sensor not explicitly disclosed in
        D1 is that associated with the circuit for thermal
        treatment.

3.4   The appellant submitted that the combination of the
        claimed sensors:

        *"provides an optimal set of data for conducting an easy
        and effective failure detection diagnosis on the
        machine, since it has been found that most of the
        failure can be detected by the combination of these
        three different temperature sensors. (...) Monitoring
        the ambient temperature and temperature of the circuit,
        can for example provide a clear diagnosis of the
        functioning of the condenser and the other elements of
        the thermal circuit (compressor, throttling device,
        etc.). Monitoring the temperature of the circuit and
        the temperature of the product, can allow to detect a
        fault of the heat exchanger, by a comparison of the two
        temperatures. (...) the new added features provide an
        improved effect in terms of efficiency and simplicity
        in the maintenance of the production system."*

3.5   According to the appellant, these effects are not
        mentioned in the prior art. However, they are also not
        disclosed in and cannot be derived from the teaching of
        the patent application either.

3.6   Notwithstanding this, it is undisputable that the
        inclusion of one more temperature sensor in addition to
        those explicitly disclosed in the aforementioned
        documents will provide further information on the state
        of the machine and its functioning.

3.7   For these reasons, as in the case of the main request,
        starting from D3, the objective technical problem can
        be seen as the provision of a more flexible system
        which in some situations may provide a more accurate
        monitoring of the system.

3.8   It is evident that to obtain the most complete and
         accurate picture of the status and the functioning of
         an apparatus, such as a refrigerating system, sensors
         should be applied to all its essential components.

3.9   As acknowledged by the appellant, the thermal treatment
         system of machines for manufacturing food products
         comprises a circuit containing the refrigerant fluid.

3.10   Accordingly, the skilled person confronted with the
         underlying problem and relying on their common general
         knowledge would have considered including, in addition
         to the components of a conventional refrigerating
         system and the sensors mentioned in D1, a sensor for
         measuring the temperature of the circuit containing the
         refrigerant fluid.

3.11   For these reasons and those presented when discussing
         the main request, the system defined in claim 1 of the
         first auxiliary request does not involve an inventive
         step (Article 56 EPC).

Second auxiliary request

4.   *Inventive step*

4.1   Claim 1 of the second auxiliary request differs from
         that of the first auxiliary request in that it requires
         that the system comprise sensors for measuring and
         transmitting the values of pressure in at least two
         points of the thermal circuit and a parameter
         correlated with the mechanical torque applied by the
         electric motor in the system.

4.2   Sensors for measuring the pressure in two separate
         points of the refrigerating circuit of systems for food

manufacturing are known in the art (see D1, paragraphs
[0093] and [0124]). Sensors for reading parameters
associated with the torque of the engine are also known
(see D1, paragraphs [0122] and [0123], mentioning the
sensing of amperage and voltage applied to the motor of
a refrigerating system).

4.3   According to the appellant, the combination of the
        claimed sensors provided an improved effect in terms of
        efficiency and simplicity in the maintenance of the
        production system. The appellant stated that:

        "*Thanks to the pressure sensors, as well as thanks to
        the sensor on the motor, further important parameters
        for the processing of ice cream can be monitored, in
        particular the pressure in two points of the thermal
        circuit and the torque of the motor*". It also added
        that: "*in a thermal plant, functioning according to a
        thermodynamic cycle, there are part of the plant in
        which the fluid is in a coexistence of liquid-vapor,
        that is the temperature and pressure are linked each
        other by a physic relation (which relation depends on
        the fluid used). If, in such part of the plant, the
        measured temperature deviate with respect to the
        measured pressure from a predetermined relation (which
        relation is a feature on the fluid used), an anomaly
        could be easily detected since the fluid is not in the
        liquid-vapor coexistence phase. Therefore, the
        combination of a temperature and pressure measures in
        the thermal plant could be used to easily detect most
        of the failure of a thermal plant.*"

4.4   The appellant argued that these effects were not
        mentioned in the prior art. However, like the effects
        mentioned in point 3.4, these effects are not mentioned

in and cannot be derived from the application as filed either.

4.5   It is, however, undisputable that the addition of these additional sensors will provide an even more complete picture of the state of the machine and its functioning.

4.6   Accordingly, for the same reasoning presented for the main and the first auxiliary request, the system defined in claim 1 of the second auxiliary request does not involve an inventive step (Article 56 EPC).

Order

For these reasons it is decided that:

The appeal is dismissed.

The Registrar: The Chairman:

M. Schalow   A. Haderlein

Decision electronically authenticated