



香港特別行政區政府知識產權署商標註冊處
Trade Marks Registry, Intellectual Property Department
The Government of the Hong Kong Special Administrative Region

在註冊申請詳情公布後要求修訂貨品/服務說明

商標註冊處處長收到下列根據《商標條例》(第 559 章)第 46 條提出的修訂申請要求。

根據《商標規則》(第 559 章附屬法例)第 26 條,任何聲稱受擬作出的修訂影響的人,可在本公告公布的日期後三個月內,採用表格第 T6 號提交異議通知。(例如,若果公布日期為 2003 年 4 月 4 日,則該三個月的最後一日為 2003 年 7 月 4 日。)異議通知須載有提出異議的理由的陳述,該陳述尤須解釋如作出修訂,異議人會如何受有關修訂影響,以及異議人為何認為作出該項修訂會違反《商標條例》第 46 條。異議人須在提交異議通知的同時,將該通知的副本送交有關申請人。

根據《商標規則》第 95 條,提交異議通知的限期不得延展。

REQUESTS FOR AMENDMENT OF SPECIFICATION OF GOODS OR SERVICES AFTER PARTICULARS OF THE APPLICATIONS HAVE BEEN PUBLISHED

The Registrar of Trade Marks has received the following requests for amendment of applications under section 46 of the Trade Marks Ordinance (Cap. 559).

Under rule 26 of the Trade Marks Rules (Cap. 559 sub. leg.), any person claiming to be affected by the proposed amendment may, within 3 months after the date of this publication, file a notice of objection on Form T6. (For example, if the publication date is 4 April 2003, the last day of the 3-month period is 4 July 2003.) The notice of objection shall include a statement of the grounds of objection, which statement shall, in particular, explain how the objector would be affected by the amendment and why in the objector's opinion the amendment would be contrary to section 46 of the Trade Marks Ordinance. The objector shall, at the same time as he files the notice of objection, send a copy of it to the applicant of the application in question.

It should be noted that under rule 95 of the Trade Marks Rules, extension of time cannot be allowed for filing the notice of objection.

- [210] 商標申請編號: 301774035
Application No.:
- [540] 商標: **PINEGENOL**
Mark:
- [730] 註冊申請人姓名/名稱、地址: HORPHAG RESEARCH MANAGEMENT SA
Avenue Louis-Casaï 71, 1217 Meyrin, Switzerland
Applicant's Name, Address:
- [740/750] 註冊申請人的送達地址: ECCLES & LEE
Applicant's Address for Service: SUITE 4103, JARDINE HOUSE,
1 CONNAUGHT PLACE, CENTRAL,
HONG KONG
- [571] 商標描述: N/A
Mark Description:
- [511] 類別編號: 3, 5
Class No.:
- [442] 公布獲接納註冊申請日期: 24-12-2010
Date of Publication of Acceptance for Registration:

申請人擬修訂類別 3, 5 的貨品/服務說明如下:

The applicant proposes to amend the specification in Class(es) 3, 5 to read as follows:

類別 Class 3

Cosmetics excluding creams and body lotions; perfumery, including perfumes, eaux de toilette; hair lotions and dyes; dentifrices; personal deodorants.

類別 Class 5

Sanitary pads impregnated with pharmaceutical preparations; plasters; dressings; teeth filling material; cotton wool for medical purposes; dietetic preparations, vitamin-enriched preparations for medical purposes, beverages for medical purposes, food supplements for medical purposes; pesticides.

- [210] 商標申請編號: 302491821
Application No.:
- [540] 商標: **MIRA**
Mark:
- [730] 註冊申請人姓名/名稱、地址: Koninklijke Philips N.V.
High Tech Campus 5, 5656 AE, Eindhoven, NETHERLANDS
Applicant's Name, Address:
- [740/750] 註冊申請人的送達地址: WILKINSON & GRIST
Applicant's Address for Service: 6th Floor, Prince's Building,
10 Chater Road, Central,
Hong Kong

- [571] 商標描述: N/A
Mark Description:
- [511] 類別編號: 9
Class No.:
- [442] 公布獲接納註冊申請日期: 02-04-2015
Date of Publication of Acceptance for Registration:

申請人擬修訂類別 9 的貨品/服務說明如下:

The applicant proposes to amend the specification in Class(es) 9 to read as follows:

類別 Class 9

(Tele)communications apparatus and instruments including telephones, none of the aforesaid for use with plumbing fixtures, apparatus for water supply or sanitary ware.

- [210] 商標申請編號: 302837034
Application No.:

- [540] 商標:
Mark:



- [730] 註冊申請人姓名/名稱、地址: Nippon Ham Kabushiki Kaisha (NH Foods Ltd.)
4-9, UMEDA 2-CHOME, KITA-KU, OSAKA-SHI, OSAKA, JAPAN

Applicant's Name, Address:

- [740/750] 註冊申請人的送達地址: WENPING & CO.
Applicant's Address for Service: 1701 Tung Wai Commercial Building,
111 Gloucester Road,
HONG KONG

- [571] 商標描述: N/A
Mark Description:
- [511] 類別編號: 1, 3, 5, 9, 10, 16, 29, 30, 31, 32, 33, 35, 40, 42,
Class No.: 43
- [442] 公布獲接納註冊申請日期: 10-07-2015
Date of Publication of Acceptance for Registration:

申請人擬修訂類別 29 的貨品/服務說明如下:

The applicant proposes to amend the specification in Class(es) 29 to read as follows:

類別 Class 29

Edible oils and fats; milk products; meat for human consumption [fresh, chilled or frozen]; eggs; fresh, chilled or frozen edible aquatic animals (not live); frozen

vegetables; frozen fruits; Tonkatsu (Deep-fried breaded pork); hamburger patties; Yakitori (Japanese style char-broiled chicken); Chinese-style barbecued pork; seasoned beef and pork liver and plucks; processed meat products; processed seafood products; coconut milk; ham salad; processed vegetables and fruits; fried tofu pieces [Abura-age]; freeze-dried tofu pieces [Kohri-dofu]; jelly made from devils' tongue root [Konnyaku]; soya milk [milk substitute]; tofu consisting mainly of soya milk and collagen; tofu; fermented soybeans [Natto]; processed eggs; instant vegetable dish consisting of shrimps, carrots, young corns and seasonings cooked with fresh broccoli; instant vegetable dish consisting of bacons, carrots, cheese and seasonings cooked with fresh asparagus; instant vegetable dish consisting of bacons, carrots and seasonings cooked with fresh potato; instant vegetable dish consisting of meats, processed meat products, edible aquatic animals and seasonings cooked with fresh vegetables; hashed beef mixes; instant miso soup; prepared soup; pre-cooked curry stew, stew and soup mixes; ingredients consisting principally of chicken, quail egg, pork extracts and processed carrot, bamboo shoot, Chinese cabbage, onion and cloud ear seasoned with pork and oyster sauce for instant bowl of rice with a chop-suey-like mixture on it; ingredients consisting principally of processed bamboo shoot, carrot, cloud ear and shiitake mushroom seasoned with soy sauce for instant Chinese dish of fried egg and crab; ingredients consisting principally of pork, processed garlic and fermented soybeans (touchi) seasoned with chili and broad bean paste, sake, soy sauce and sweet soy bean paste for instant Chinese dish of tofu with processed vegetables in spicy sauce; ingredients consisting principally of minced pork, vegetable oil, tomato paste, spicy edible oil and processed garlic, carrot, ginger and jalapeno seasoned with fruit sugar, orange juice, soy sauce, oyster sauce, vinegar, salt, sake and spice for instant Chinese dish of eggplant with spicy sauce; ingredients consisting principally of pork, minced pork, vegetable oil, tomato paste, spicy edible oil and processed garlic, carrot, ginger and jalapeno seasoned with chili and broad bean paste, sake, soy sauce, sweet soy bean paste, fermented soybeans (touchi), fruit sugar, orange juice, oyster sauce, vinegar, salt and spice for instant Chinese dish of bean vermicelli with spicy sauce; ingredients consisting principally of pork, vegetable oil, pork extracts and processed bamboo shoot, garlic, green onion and ginger seasoned with sugar, vinegar, ginger juice, soy sauce, miso, sweet soybean paste for instant Chinese dish of twice cooked pork (Szechuan dish); ingredients consisting principally of pork, chicken, quail egg, vegetable oil, pork extracts and processed carrot, bamboo shoot, cloud ear and shiitake mushroom seasoned with salt, oyster sauce and soy sauce for instant Chinese dish named 'happosai'; ingredients consisting principally of fried pork, vegetable oil and processed bamboo shoot and carrot seasoned with soy sauce, sugar, flour, vinegar, spice, ginger juice, salt, apple juice extracts and tomato ketchup for instant Chinese dish of sweet and sour pork; ingredients consisting principally of fried shrimps, vegetable oil, tomato puree, tomato paste and processed green onion, ginger and garlic seasoned with flour, sugar, salt, vinegar and spice for instant Chinese dish of sweet and chili shrimp; ingredients consisting principally of fried chopped chicken, vegetable oil, Chicken broth and processed bamboo shoot and cashew nuts seasoned with flour, soy sauce, sugar, oyster sauce and Chinese brewed liquor for instant Chinese dish of fried chopped

chicken with cashew nuts; ingredients consisting principally of beef, vegetable oil, chicken broth, sesame oil and processed bamboo shoot seasoned with soy sauce, Japanese sake, vinegar, oyster sauce and sugar for instant Chinese dish of green pepper steak named "Chinjao Rosu"; instant dish consisting mainly of cooked meats, vegetables, edible aquatic animals and seasonings; dried flakes of laver for sprinkling on rice in hot water [Ochazuke-nori]; furi-kake [dried flakes of fish, meat, vegetables or seaweed]; side-dish made of fermented soybean (Name-mono); assorted ingredients for one-pot dish and/or barbecue consisting of meats, edible aquatic animals and/or processed vegetables; fried chicken; prepared food consisting mainly of meat or processed meat products; prepared food consisting mainly of edible aquatic animals; prepared food consisting mainly of vegetables; prepared food consisting mainly of fruits; prepared food consisting mainly of Tofu; prepared food consisting mainly of egg; broth for noodles in the form of powder and liquid; scotch eggs.
