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(54) **Fish bait**

(57) There is disclosed a method of making a fish bait having a density substantially equal to the water in which it will be used, comprising the steps sequentially of swelling an edible particulate honeycomb-like compound comprising at least 55% by weight of carbohydrate, in a first hypotonic liquid, drying said compound, reimmersing the thus dried compound in a second hypotonic liquid, optionally drying the thereby again swollen compound, and submerging the thus optionally dried compound in a third liquid, whereby said third liquid substantially replaces air or said hypotonic liquids in the honeycomb spaces in said compound.

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FISH BAIT

This invention relates to fish bait.

The present invention provides a new fishing bait that has advantages over previously known baits, especially for carp fishing, but also for other coarse fish.

According to the present invention there is provided a method of making a fish bait having a density substantially equal to the water in which it will be used, comprising the sequential steps of swelling an edible particulate honeycomb-like compound comprising at least 55% by weight of carbohydrate, in a first hypotonic liquid, drying said compound, re-immersing the thus dried compound in a second hypotonic liquid, optionally drying the thereby again swollen compound, and submerging the thus optionally dried compound in a third liquid, so that said third liquid substantially replaces air or said hypotonic liquids in the honeycomb spaces in said compound.

The first hypotonic liquid may be the same as said second hypotonic liquid.

The first hypotonic liquid and second hypotonic liquid may be the same as said third liquid.

The first hypotonic liquid may be water.

The third liquid may be a colloid and may comprise flavours and attractants selected from the group consisting of sweet, fruity and savoury.

Said flavours and attractants may include black cherry, pineapple, raspberry delight, red blackcurrant, red rum, sweet plum, sickly butter, old English toffee, shrimp, bergamot, black pepper, clove, juniper berry, creamol, fruitol, meatol, gelatine, madagascar basil, garlic, spearmint, ginger, mexican onion, and spanish sage.

The particulate honey comb like compound may further comprise ash, and/or protein, and/or at least one form of oil, and may be a wheat-based additive of the kind used to supplement meat and like pet foods.

Said oil may be derived from cod or halibut liver.

The compound may be immersed in said first hypotonic liquid for not more than three minutes, and in said second hypotonic liquid for at least five minutes.

The compound may be immersed in said second hypotonic liquid for fifteen minutes.

The invention will be further apparent from the following description, which illustrates the invention by way of example only.

The invention comprises a method of making a fish bait having a density substantially equal to the water in which it will be used.

An edible particulate honeycomb compound, such as a wheat based additive to meat and like pet foods is swollen in a hypotonic liquid, typically water, for about two minutes. It is to be stressed that the time is not particularly limited with regard to other than preventing dissolution or coagulation of the honey comb compound.

The thus swollen compound is then dried, typically by evaporation at room temperature of the liquid therefrom.

The thus dried compound is then immersed in a second hypotonic liquid, preferably water again, for at least 5, and preferably 15 minutes, and then optionally dried.

The first swelling regime limits the increase in volume of the compound to about 75% of the maximum possible increase, when the compound comprises more than 55 percent by weight carbohydrate. The swelling observed during the second swelling regime is more limited, being about 50%.

The optionally dried, or wet (from the second hypotonic liquid) compound is then submerged in a third liquid, which may be water from the site at which it is intended that the bait be used so that the third liquid substantially replaces air or water contained in the honeycomb spaces in the compound.

In a preferred method, the third liquid is colloidal and comprises flavours and attractants selected from the group consisting of sweet, fruity and savoury.

Such flavours and attractants may, for example, include black cherry, pineapple, raspberry delight, red blackcurrant, red rum, sweet plum, sickly butter, old english toffee, shrimp, bergamot, black pepper; clove, juniper berry, creamol, fruitol, meatol, gelatine, madagascar basil, garlic, spearmint, ginger, mexican onion, and spanish sage.

The particulate honey comb-like compound preferably further comprises ash, and/or protein, and/or at least one form of oil, such as, for example, that obtained from cod liver.

It will be appreciated that it is not intended to limit the invention to the above example only, many variations, such as might readily occur to one skilled in the art, being possible, without departing from the scope thereof as described herein.

For example, although the method is particularly described with reference to the compound being immersed in the second hypotonic liquid for at least five, and preferably fifteen minutes, an overnight immersion may also be used.

CLAIMS

1. A method of making a fish bait having a density substantially equal to the water in which it will be used, comprising the steps sequentially of swelling an edible particulate honeycomb-like compound comprising at least 55% by weight of carbohydrate, in a first hypotonic liquid, drying said compound, reimmersing the thus dried compound in a second hypotonic liquid, optionally drying the thereby again swollen compound, and submerging the thus optionally dried compound in a third liquid, whereby said third liquid substantially replaces air or said hypotonic liquids in the honeycomb spaces in said compound.

2. A method according to claim 1, characterised in that said first hypotonic liquid is the same as said second hypotonic liquid.

3. A method according to claim 1, characterised in that said first hypotonic liquid and said second hypotonic liquid are the same as said third liquid.

4. A method according to any previous claim, characterised in that said first hypotonic liquid is water.

5. A method according to claim 1, characterised in that said third liquid comprises flavours selected from the group consisting of sweet, fruity and savoury.

6. A method according to the previous claim, characterised in that said flavours include black cherry, pineapple, raspberry delight, red blackcurrant, red rum, sweet plum, sickly butter, old english toffee, shrimp, bergamot, black pepper, clove, juniper berry, creamol, fruitol, meatol, gelatine, madagascar basil, garlic, spearmint, ginger, mexican onion, and spanish sage.

7. A method according to claim 1, characterised in that said compound further comprises ash.

8. A method according to either of claims 1 or 7, characterised in that said compound further comprises protein.

9. A method according to any one of claims 1 or 7 or 8, characterised in that said compound further comprises at least one oil.

10. A method according to any preceding claim, characterised in that the compound is immersed in said first hypotonic liquid for not more than three minutes.

11. A method according to any preceding claim, characterised in that the compound is immersed in said second hypotonic liquid for at least five minutes.

12. A method according to claim 1, characterised in that the compound is immersed in said second hypotonic liquid for fifteen minutes.

13. A method according to claim 1, characterised in that said third liquid comprises a colloidal suspension.