★★★＜第１５回知的財産翻訳検定試験【第７回英文和訳】＞ ★★★

≪-２級課題-≫

【解答にあたっての注意事項】
１．課題は３題あります。それぞれの課題の指示に従い、３題すべて解答してください。
２．解答字数について特に制限はありません。
３．課題文に段落番号がある場合、これを解答文に記載してください。
４．適切な箇所で改行を入れてください。

問１．次の従来技術を和訳してください。

Background Art
[0005]
A variety of styles of travel mugs are known in the art. These conventional travel mugs are made from plastic and metal materials and are formed to exacting standards. The lids for conventional travel mugs are formed with tight tolerances so that they have an exacting fit within the mouth of their associated cup or tumbler.

[0006]
Household drinking cups, such as ceramic coffee mugs, glasses and the like, generally do not come with lids, which prevents them, in most cases, from being used as travel mugs. All too often, though, a person desires to bring their favorite cup or mug with them on the road or on the ocean. However, due to the less exacting methods by which they are made (i.e. manual shaping and firing), there is a large tolerance in the dimensions, particularly in the size of the mouth opening, and thus it has been nearly impossible to design a lid that can accommodate the varying sizes and irregular inner dimensional shapes of everyday household mugs.

[0007]
Therefore, there is need in the art for a device to allow a person to take the household drinking cup with them that reduces the chance of spillage while travelling and it negates the need to transfer the beverage into a conventional travel mug.

問２．次の実施例を和訳してください。

DETAILED DESCRIPTION OF EXEMPLARY EMBODIMENTS
[0037]
Hereinafter, exemplary embodiments will be described in detail while referring to the accompanying drawings. Throughout the drawings, the same reference numerals are used to refer to the same or similar components. Expressions such as "at least one of," when preceding a list of elements, modify the entire list of elements and do not modify the individual elements of the list.

[0038]
FIG. 1 is a block diagram showing an electric system 100 including a charging and discharging system 300 for a solar light power generator 400 in a smart grid environment with real-time pricing according to an exemplary embodiment.

[0039]
With reference to FIG. 1, the electric system 100 includes an electric grid (e.g., a smart grid) 200, a charging and discharging system 300, and a solar light power generator 400.

[0040]
The electric grid 200 supplies the electricity used to charge a battery provided in the charging and discharging system 300, and it receives electricity stored in the battery of the charging and discharging system 300.

[0041]
The electric grid 200, which it is a system for supplying the charging and discharging system 300 with power used for charging, a variety of pieces of information used for a charge and discharge determination, and information used to calculate electricity prices, includes a system of an electric exchange and so on, and may include a variety of servers for managing electricity usage and electricity prices.

問３．次の請求の範囲を和訳してください。

1. A process for obtaining a white soft milk-based coating of hard, soft or chewy centres of confectionery products, comprising the steps of:
a) preparing a coating mixture and loading the centres into a suitable container,
b) coating the centres with the coating mixture prepared in step a),
c) drying the centres coated in this way, and
d) repeating steps b) and c) a number of times necessary to achieve the desired size of the final

coating,
characterised in that
the coating mixture in step a) comprises milk or a milk derivative and a syrup with one or more carbohydrates selected from the group consisting of glucose, glucose-fructose and sorbitol, the coating mixture being held within a temperature range from approximately 50 to approximately 64.degree. C. for a period of time less than approximately 40 minutes in step a).

2. The process according to claim 1, wherein the product in step d) is left to dry in an air-conditioned environment for a period of 1 to 4 days and then subjected to a hot coating step.

3. The process according to claim 2, wherein the hot coating is carried out using a further coating mixture comprising sugar, water and glucose syrup in one or more application cycles, with drying being carried out at temperatures above 25.degree. C.