

Title (en)

PROCESS FOR TREATING AND DEEP FREEZING OF BAKERY AND VIENNESE BREAD PRODUCTS MADE OF RAISED DOUGH.

Title (de)

VERFAHREN ZUR BEHANDLUNG UND TIEFKÜHLUNG VON BÄCKEREI- UND WIENER-BROT-PRODUKTEN HERGESTELLT AUS HEFETEIG.

Title (fr)

PROCEDE DE TRAITEMENT ET DE SURGELATION DES PRODUITS DE BOULANGERIE ET DE VIENOISERIE EN PATE LEVEE.

Publication

**EP 0007361 A1 19800206 (FR)**

Application

**EP 78900150 A 19790424**

Priority

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Abstract (en)

[origin: WO7900195A1] Preparation, making, shaping of French dough having the same characteristics as those of craftsmen bakers. Passage into an oven specially designed (hyper-frequency) from 15 seconds to 15 minutes maxi. Biological action, blowing shape and structure, there is no coloration, and no crust formation, but only a thin film preventing from bending down. Deep freezing -180 C conversation -25 C to -18 C. Unlimited conversation, immediate placing in the oven and baking in all ovens having a heating capacity comprised between 180 C and 250 C by any person, baking from 8 to 20 minutes.

Abstract (fr)

Preparation, realisation, faconnage de pate a pain francais ayant les memes proprietes que celles des artisans boulangers. Passage dans un four specialement concu (hyper-frequence) de 15 secondes a 15 minutes maxi. Action biologique, gonflement forme et structure, il n'y a pas de coloration ni de formation de croûte, seulement une fine pellicule evitant l'affaissement. Surgelation -180 C conservation -25 C a -18 C conservation illimitee, enfournement immediat et cuisson dans tous les fours ayant une puissance calorifique de 180 C a 250 C par toutes personnes, cuisson de 8 a 20 minutes.

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