

Title (en)

PROCESS FOR TREATING VEGETABLE OILS TO IMPROVE THEIR STABILITY IN THE COLD STATE

Publication

EP 0041002 B1 19840502 (FR)

Application

EP 81400750 A 19810512

Priority

FR 8011450 A 19800522

Abstract (en)

[origin: EP0041002A2] 1. A process for the treatment of vegetable oils in order to improve their cold stability, characterised in that the oil for treatment is first cooled to a temperature so selected as to allow crystallization of the compounds which are to be eliminated, and then at least some of said oil is subjected to an inert gas pressure of 4-10 bars and then expansion to atmospheric pressure so as to create fine gas bubbles which are fixed on the crystallized compounds so as to produce a foam having a density below that of the oil in the form of a complex comprising the crystals and gas bubbles, which rises to the surface of the container, to enable a clarified oil having a crystal content less than 30 ppm to be obtained with a yield of above 90% at the bottom part of the container after decantation.

IPC 1-7

C11B 7/00

IPC 8 full level

C11B 7/00 (2006.01)

CPC (source: EP)

C11B 7/0075 (2013.01)

Citation (examination)

Guide de la séparation liquide-solide (P.Rivet), pub. 1981 ed. IDEXPO, Cachan, France Perry's Chemical Engineers' Handbook, 5e ed., McGraw-Hill Book Co. 1973

Cited by

FR2683225A1; US5441738A; WO9309211A1; US10349941B2; US11510674B2

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DOCDB simple family (application)

EP 81400750 A 19810512; AR 28540781 A 19810521; AT 81400750 T 19810512; CA 377981 A 19810521; DE 3163364 T 19810512; ES 502324 A 19810519; FR 8011450 A 19800522