

Title (en)
METHOD FOR THE HYDROTHERMAL ACTIVATION OF BREAD CEREALS

Publication
EP 0049874 B1 19860129 (DE)

Application
EP 81108093 A 19811009

Priority
DE 3038463 A 19801011

Abstract (en)
[origin: EP0049874A2] 1. A process for the hydrothermal activation of cereal for breadmaking, the entire grains of cereal being moistened so that the cereal germ and the outer edge layers of the grain have a water content of approximately 40 weight percent, then kept in a moist state for conditioning at a temperature of from 10 degrees C to below 20 degrees C for more than two hours, then dried back to a total water content of at most 20 weight percent, characterised in that the conditioning time is more than 9 hours.

IPC 1-7
B02B 1/08

IPC 8 full level
B02B 1/08 (2006.01)

CPC (source: EP)
B02B 1/08 (2013.01)

Cited by
RU2484901C1; RU2672331C1; WO9306927A1

Designated contracting state (EPC)
AT BE CH FR GB IT LI LU NL SE

DOCDB simple family (publication)
EP 0049874 A2 19820421; EP 0049874 A3 19840328; EP 0049874 B1 19860129; AT E17660 T1 19860215; DE 3038463 A1 19820729; DE 3038463 C2 19821209

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