

Title (en)
CONVERSION OF CLARIFIED DAIRY WHEY LACTOSE PERMEATES TO CULTURE MEDIA AND OTHER COMMERCIALY USEFUL PRODUCTS.

Title (de)
UMWANDLUNG GEKLÄRTER LAKTOSEPERMEATEN AUS MOLKE IN KULTURMEDIEN UND SONSTIGE KOMMERZIELL NUTZBARE ERZEUGNISSE.

Title (fr)
CONVERSION DE PERMEATS DE LACTOSE DE PETIT LAIT CLARIFIÉ EN MILIEU DE CULTURE ET AUTRES PRODUITS D'UTILISATION COMMERCIALE.

Publication
EP 0119254 A4 19860915 (EN)

Application
EP 83903238 A 19830906

Priority

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- US 47157083 A 19830302

Abstract (en)
[origin: WO8401104A1] A method for treating dairy whey lactose permeate to form a microbiological culture medium which is useful itself and as a basic formulation for preparing a wide variety of microbiological culture media and a precipitate which is useful as a food grade additive to cause clouding, stabilization, emulsification, an thickening of food, pharmaceutical, cosmetic, and other compositions.

IPC 1-7
A23C 21/00; A23C 21/02; A61K 7/00; A61K 7/16; C12N 1/14; C12N 1/16; C12N 1/20

IPC 8 full level
A23C 21/00 (2006.01); **A23C 21/02** (2006.01); **A61K 8/99** (2006.01); **A61K 47/46** (2006.01); **A61Q 11/00** (2006.01); **C07K 14/325** (2006.01); **C12N 1/14** (2006.01); **C12N 1/16** (2006.01); **C12N 1/20** (2006.01); **C13K 5/00** (2006.01)

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Citation (search report)

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- [A] FR 1443098 A 19660624
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BE CH FR LI LU NL SE

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WO 8401104 A1 19840329; AU 2079383 A 19840404; AU 569047 B2 19880121; CA 1202812 A 19860408; DE 3390215 T1 19850124; DK 238584 A 19840514; DK 238584 D0 19840514; EP 0119254 A1 19840926; EP 0119254 A4 19860915; ES 525573 A0 19850301; ES 8503480 A1 19850301; GB 2138664 A 19841031; GB 8410090 D0 19840531; IL 69699 A0 19831230; IT 1170217 B 19870603; IT 8322875 A0 19830914; NZ 205569 A 19880330

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