

Title (en)

METHOD FOR MAKING CHEESE USING CARRAGEENAN.

Title (de)

HERSTELLUNGSVERFAHREN FÜR KÄSE MITTELS KARRAGENAN.

Title (fr)

METHODE POUR LA PRODUCTION DU FROMAGE A L'AIDE DU CARRAGEENAN.

Publication

**EP 0187831 A1 19860723 (EN)**

Application

**EP 85903630 A 19850710**

Priority

US 63298684 A 19840720

Abstract (en)

[origin: WO8600786A1] An improved method for making cheese wherein curd formation is effected in the presence of carageenan, preferably iota carrageenan having molecular weight in the range of from about 80,000 to about 250,000, and having a dominant cation selected from the group consisting of Na<+>, Ca<++>, and K<+>.

Abstract (fr)

Une méthode améliorée pour produire du fromage consistant à faire cailler le lait en présence du carrageenan, de préférence du carrageenan iota ayant un poids moléculaire dans la fourchette de 80.000 à 250.000 environ, et possédant un cation dominant choisi parmi le groupe Na+, Ca++ et K+.

IPC 1-7

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IPC 8 full level

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CPC (source: EP)

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**WO 8600786 A1 19860213**; AU 4545885 A 19860225; EP 0187831 A1 19860723; EP 0187831 A4 19870303; ES 545394 A0 19870216; ES 8703249 A1 19870216; JP S61501066 A 19860529; NO 861082 L 19860319; ZA 855285 B 19860326

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