

Title (en)

WHOLE EGG ANALOGUE COMPOSITION AND METHOD

Publication

EP 0417142 A4 19911106 (EN)

Application

EP 89905888 A 19890505

Priority

US 19088588 A 19880506

Abstract (en)

[origin: WO8910704A1] This invention relates generally to edible food product. Whole egg analogue is disclosed wherein a yolk analogue is treated to form a membrane on its outer surface. The yolk with attendant membrane is combined with natural egg white, treated egg white or an egg white analogue to form the whole egg analogue. An apparatus for forming an egg yolk analogue is disclosed wherein an extruder with a deformable nozzle (54) and interrupter (58) for interrupting the flow of egg yolk material from the extruder nozzle are provided.

IPC 1-7

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- No further relevant documents have been disclosed.
- See references of WO 8910704A1

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