

Publication

**EP 0568981 A3 19940413**

Application

**EP 93107228 A 19930504**

Priority

DE 4214435 A 19920506

Abstract (en)

[origin: EP0568981A2] The invention relates to a method for producing cereal flours with a minimum of allergenic potential. When manufacturing in a conventional manner with cylinder mills and plan sifters, the sifting passages are conducted in such a way that the end product only has a residual component of maximum 4%, in particular 3% of fine dust particles and the resulting flour is subjected to coating with surface-active fatty substances.

IPC 1-7

**B02C 9/00**

IPC 8 full level

**B02C 9/00** (2006.01)

CPC (source: EP)

**B02C 9/00** (2013.01)

Citation (search report)

- [A] US 5063078 A 19911105 - FOEHSE KAREN B [US]
- [A] DE 3710602 A1 19871112 - MALOMIPARI KUTATO INTEZET [HU]
- [A] DATABASE WPI Week 8939, Derwent World Patents Index; AN 89-282402
- [A] DATABASE WPI Week 8330, Derwent World Patents Index; AN 83-718574

Designated contracting state (EPC)

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DOCDB simple family (publication)

**EP 0568981 A2 19931110; EP 0568981 A3 19940413; EP 0568981 B1 19961227**; AT E146703 T1 19970115; DE 4214435 A1 19931111; DE 59304855 D1 19970206; DK 0568981 T3 19970512

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**EP 93107228 A 19930504**; AT 93107228 T 19930504; DE 4214435 A 19920506; DE 59304855 T 19930504; DK 93107228 T 19930504