

Title (en)

CAST CHEESE AND A METHOD OF PRODUCING

Title (de)

GEFORMTER KÄSE UND VERFAHREN ZUR HERSTELLUNG

Title (fr)

FROMAGE MOULE ET PROCEDE DE PRODUCTION

Publication

EP 0695124 A1 19960207 (EN)

Application

EP 94916198 A 19940427

Priority

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- EP 9401432 W 19940427
- EP 93201219 A 19930427

Abstract (en)

[origin: WO9424879A1] Cast cheese is made by renneting concentrated milk at temperatures between 45 DEG C and 55 DEG C and preferably between 46 DEG C and 52 DEG C. The rennet activity in the cheese is less than 0.001 % calculated on a rennet strength of 1:10800.

IPC 1-7

A23C 19/028; A23C 19/02

IPC 8 full level

A23C 19/02 (2006.01); **A23C 19/028** (2006.01); **A23C 19/05** (2006.01)

CPC (source: EP)

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Citation (search report)

See references of WO 9424879A1

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