

Title (en)

PROCESS FOR PREPARING CHEESE MILK

Title (de)

VERFAHREN ZUR HERSTELLUNG VON KÄSEMILCH

Title (fr)

PROCEDE DE PREPARATION DE LAIT DE FROMAGERIE

Publication

**EP 0769912 A1 19970502 (EN)**

Application

**EP 95924267 A 19950616**

Priority

- EP 9502351 W 19950616
- GB 9412144 A 19940617

Abstract (en)

[origin: WO9535034A1] A process for preparing cheese milk for cheese production, the process comprising providing a fat-in-water emulsion enriched with membrane substance, pressure homogenizing the emulsion to increase the fat globule surface area whilst maintaining the increased surface area covered by membrane substance, and mixing the homogenized emulsion with aqueous liquid to yield the cheese milk of required fat content.

IPC 1-7

**A23C 19/05**; **A23C 19/055**; **A23C 9/15**

IPC 8 full level

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CPC (source: EP)

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Citation (search report)

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