

Title (en)

TREATMENT AND PRODUCTION OF POTATO SLICES FOR PRESERVATION

Title (de)

AUFBEWAHRUNGSBEHANDLUNG UND VERFAHREN FÜR KARTOFFELSCHEIBEN

Title (fr)

TRAITEMENT ET PRODUCTION DE TRANCHES DE POMMES DE TERRE AUX FINS DE CONSERVATION

Publication

EP 0784435 A1 19970723 (EN)

Application

EP 95934734 A 19951025

Priority

- GB 9502508 W 19951025
- GB 9422033 A 19941029
- GB 9509476 A 19950510
- GB 9512036 A 19950614

Abstract (en)

[origin: WO9613171A1] A method of treating and packing a vegetable foodstuff such as chipped potatoes comprising the steps of blanching the foodstuff by treatment in an aqueous liquid at a suitably high temperature, treating said foodstuff in a solution containing one or more non-toxic or food acids, subjecting said foodstuff to a frying process and sealing the treated foodstuff in a sterile container containing an inert gas and oxygen. The treated and packed foodstuff having a pH of not less than 4.8.

IPC 1-7

A23B 7/10; **A23L 1/217**; **A23L 1/212**

IPC 8 full level

A23B 7/10 (2006.01); **A23L 19/00** (2016.01); **A23L 19/18** (2016.01)

CPC (source: EP)

A23B 7/10 (2013.01); **A23L 19/03** (2016.07); **A23L 19/18** (2016.07); **Y02A 40/90** (2017.12)

Citation (search report)

See references of WO 9613171A1

Designated contracting state (EPC)

AT BE CH DE DK ES FR GB GR IE IT LI NL PT SE

DOCDB simple family (publication)

WO 9613171 A1 19960509; AU 3704495 A 19960523; EP 0784435 A1 19970723

DOCDB simple family (application)

GB 9502508 W 19951025; AU 3704495 A 19951025; EP 95934734 A 19951025