

Title (en)

IMPROVEMENTS IN AND RELATING TO TEXTURED WHEAT GLUTEN PROTEIN PRODUCTS

Title (de)

VERBESSERUNGEN IN TEXTURIERTE WEIZENGLUTEN PROTEINPRODUKTE

Title (fr)

AMELIORATIONS RELATIVES A DES PRODUITS TEXTURES A BASE DE PROTEINES DU GLUTEN DE BLE

Publication

**EP 0831716 A1 19980401 (EN)**

Application

**EP 96914294 A 19960517**

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- GB 9604487 A 19960301

Abstract (en)

[origin: WO9636242A1] A method of making a textured food product, comprises introducing gluten and water into a twin-screw conveyor (1), mixing the gluten and the water to form a dough whilst at the same time conveying the material towards and through an extrusion outlet, and ensuring that the material reaches a temperature at which it melts and, subsequently, cooling the material before it exits from the extrusion outlet. The product may be used, if appropriate after hydration, as a meat analogue suitable for consumption by vegetarians, or as a meat extender.

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IPC 8 full level

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CPC (source: EP)

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