

Title (en)
FILLED BAGEL PRODUCT AND METHOD

Title (de)
GEFÜLLTES BAGEL-PRODUKT UND VERFAHREN ZUR HERSTELLUNG

Title (fr)
PETIT PAIN FOURRE ET PROCEDE DE PREPARATION ASSOCIE

Publication
EP 0923296 A1 19990623 (EN)

Application
EP 97928021 A 19970609

Priority

- US 9710090 W 19970609
- US 68929496 A 19960806
- US 82380397 A 19970324

Abstract (en)
[origin: WO9805214A1] A process of making a filled or composite dough product (10). The product (10) has an outer crust (20) and an inner crumb (16) which surrounds a disk shape of cream cheese (22). The process comprises the steps of mixing and kneading a quantity of bagel dough including yeast, sealing a cream cheese within the shell of the dough, proofing the dough, setting the dough by steaming or boiling and baking or frying the dough to brown it. The product can be frozen after the steaming or browning steps. The process can be carried out by a coextrusion process and can be filled with toppings. The product can have concealed or exposed cream cheese. The product can have conventional platelet shape, can be of large size or can be a bite-size fried product.

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A21D 10/00

IPC 8 full level
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