

Title (en)  
WHIPPED TOPPING

Title (de)  
AUFGESCHÄUMTE TOPPINGZUSAMMENSETZUNG

Title (fr)  
GARNITURE DE CREME FOUETTEE

Publication  
**EP 0971596 A4 20000705 (EN)**

Application  
**EP 98902637 A 19980120**

Priority  
• US 9801025 W 19980120  
• US 78735997 A 19970122

Abstract (en)  
[origin: WO9831236A1] Whipped food products having enhanced temperature stability and good organoleptic properties are described. The whipped food products, which can be maintained at room temperature, freezer or refrigerator temperature for an extended period of time, are prepared by blending a temperature stabilizing effective amount of non-tropical lauric oil with the other ingredients of the whipped product. The non-tropical lauric oil contains at least about 30 % lauric acid in its triglycerie molecule.

IPC 1-7  
**A23C 13/12**

IPC 8 full level  
**A23D 7/00** (2006.01); **A23L 1/00** (2006.01); **A23L 1/19** (2006.01); **A23L 9/20** (2016.01)

CPC (source: EP)  
**A23D 7/003** (2013.01); **A23L 9/22** (2016.07); **A23L 9/24** (2016.07); **A23P 30/40** (2016.07)

Citation (search report)  
• [A] EP 0702899 A1 19960327 - LODERS CROKLAAN BV [NL]  
• [PA] WO 9738588 A1 19971023 - CALGENE INC [US], et al  
• See references of WO 9831236A1

Designated contracting state (EPC)  
AT BE CH DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

DOCDB simple family (publication)  
**WO 9831236 A1 19980723**; AU 5924598 A 19980807; BR 9806982 A 20000314; CA 2278191 A1 19980723; EP 0971596 A1 20000119; EP 0971596 A4 20000705

DOCDB simple family (application)  
**US 9801025 W 19980120**; AU 5924598 A 19980120; BR 9806982 A 19980120; CA 2278191 A 19980120; EP 98902637 A 19980120