

Title (en)
METHOD FOR MANUFACTURING SMOKE/COOKED SAUSAGE

Title (de)
METHODE ZUR HERSTELLUNG VON GERÄUCHERTEN UND GEKOCHTEN WÜRSTEN

Title (fr)
PROCEDE DE PRODUCTION DE SAUCISSES CUITES PAR FUMAISON

Publication
EP 0999758 A1 20000517 (EN)

Application
EP 99953268 A 19990524

Priority
• US 9911433 W 19990524
• US 8667298 P 19980526

Abstract (en)
[origin: WO9960870A1] The present invention discloses a production method for smoke/cooked sausage, characterized by shorter processing times and higher yield. A meat composition containing a smoke flavoring, is co-extruded with a casing forming material. The casing forming material is hardened, whereafter the sausage strand is crimp/cut and the sausages are heat treated within 15 minutes on a horizontally conveying belt. The heat treatment consists of a "dry heat" phase prior to a finishing phase.

IPC 1-7
A23L 1/317; A23P 1/12

IPC 8 full level
A23L 1/317 (2006.01); **A23L 13/60** (2016.01); **A23P 1/12** (2006.01)

CPC (source: EP KR)
A23L 13/60 (2016.07 - KR); **A23L 13/65** (2016.07 - EP)

Citation (search report)
See references of WO 9960870A1

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

DOCDB simple family (publication)
WO 9960870 A1 19991202; AR 018377 A1 20011114; AU 4311499 A 19991213; AU 752972 B2 20021003; BR 9906507 A 20000919; CA 2294957 A1 19991202; EP 0999758 A1 20000517; JP 2002516074 A 20020604; KR 100346814 B1 20020814; KR 20010052055 A 20010625

DOCDB simple family (application)
US 9911433 W 19990524; AR P990102458 A 19990524; AU 4311499 A 19990524; BR 9906507 A 19990524; CA 2294957 A 19990524; EP 99953268 A 19990524; JP 2000550345 A 19990524; KR 20007000861 A 20000126