

Title (en)

METHOD FOR PREPARATION OF SAUCE BASE

Title (de)

VERFAHREN ZUR HERSTELLUNG EINER SOSSEZUSAMMENSETZUNG

Title (fr)

PROCEDE DE PREPARATION D'UNE BASE POUR SAUCE

Publication

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Application

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Priority

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- FI 963520 A 19960906

Abstract (en)

[origin: WO9809539A1] A method for the preparation of a clear fish sauce base, in such a way that red-meat fish, such as salmon or rainbow trout, or shellfish and vegetables are used in the preparation. According to the preparation method, raw materials are cooked in water, strained, separated to separate the fat, cooled and strained by multi-stage pressure filtration or ultrafiltration equipment to obtain the required smoothness and clarity. The sauce base obtained is concentrated, sterilised and packed aseptically.

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