

Title (en)
CRISPING BATTER AND CRISPING BATTER-COATED FOOD PRODUCT

Title (de)
KNUSPRIGMACHENDE NASSPANADE SOWIE LEBENSMITTELPRODUKT BESCHICHTET MIT KNUSPRIGMACHENDER NASSPANADE

Title (fr)
PATE CROUSTILLANTE ET PRODUIT ALIMENTAIRE ENROBE DE PATE CROUSTILLANTE

Publication
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Application
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Priority
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• US 7645298 P 19980302
• US 8171498 P 19980414

Abstract (en)
[origin: WO9944428A1] A process and formulation producing a dough product (20) that can be frozen and reconstituted either in a microwave oven, a pop-up toaster, a toaster oven or a conventional oven (36), but that has the organoleptic qualities of a freshly baked product. The dough products can be reconstituted in a microwave oven without the use of a susceptor and while avoiding the wet, gummy and chewy characteristics typically resulting from microwave heating without a susceptor. Snack and other products with a crispy crust may be stored and sold frozen, and later prepared for eating by heating it in a microwave oven, a pop-up toaster, a toaster oven or a conventional oven. Conventional dough are coated with a batter (38) containing a thickening agent. The batter-coated dough or filled or topped dough products are then flash-fried (30) or par-fried (40) in hot oil for a brief period. The flash-fried dough or filled or topped product is then baked in a conventional manner. If the unfilled or topped flash-fried dough is baked before filling or topping, it is then filled or topped, and the product is then frozen for storage and sale. When the consumer later desires to eat the product, it is removed from frozen storage and heated either in a microwave oven, a pop-up toaster, a toaster oven or a conventional oven (36), and it has the organoleptic qualities of a freshly baked product. The dough product can be reconstituted in a microwave oven without the use of a susceptor, and it has a crisp crust.

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