

Title (en)
METHOD FOR PROCESSING FOOD

Title (de)
VERFAHREN ZUR LEBENSMITTELHERSTELLUNG

Title (fr)
PROCEDE DE TRAITEMENT D'ALIMENTS

Publication
EP 1087673 A1 20010404 (EN)

Application
EP 99931693 A 19990614

Priority
• SE 9901045 W 19990614
• SE 9802211 A 19980618

Abstract (en)
[origin: WO9965342A1] A method for improving the taste of a food that is treated with a high pressure stabilisation in which a food is subjected to a pressure of 3000 bar or more. The method comprises subjecting a food to an over pressure of carbon dioxide before high pressure stabilisation treatment to reduce enzyme activity that produces, for example, off flavours. The method is characterised by the steps of preparing said food, mixing it into a suitable mixture of solids and liquids, subjecting said food to a vacuum to remove air, then mixing said food with carbon dioxide gas. The carbon dioxide gas is maintained at an over pressure less than a pressure at which said food is seen to sparkle after the high pressure treatment, and less than 100 bar. The food is then subjected to said high pressure stabilisation treatment. The advantage of the process is that the perceived taste of a food treated with a high pressure stabilisation treatment is improved.

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IPC 8 full level
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CPC (source: EP)
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Citation (search report)
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WO 9965342 A1 19991223; AU 4813099 A 20000105; BR 9911266 A 20010313; EP 1087673 A1 20010404; SE 514349 C2 20010212; SE 9802211 D0 19980618; SE 9802211 L 19991219

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