

Title (en)

PROCESS FOR REMOVAL OF UNDESIRED FLAVOR FROM ENZYME-HYDROLYZED OAT BRAN AND THE RESULTING PRODUCT

Title (de)

VERFAHREN ZUR ENTFERNUNG VON UNERWUNSCHEM GERUCH AUS ENZYM-HYDROLYSIERTER HAFERKLEIE UND DAS ERHALTENE PRODUKT

Title (fr)

PROCEDE D'ELIMINATION DE LA SAVEUR INDESIRABLE DU SON D'AVOINE A HYDROLYSE ENZYMATIQUE ET PRODUIT OBTENU

Publication

EP 1204327 A1 20020515 (EN)

Application

EP 00955288 A 20000816

Priority

- US 0020781 W 20000816
- US 14924699 P 19990817

Abstract (en)

[origin: WO0111976A1] A process for removing flavor from hydrolyzed oat bran which comprises extracting the hydrolyzed oat bran with a lower alkanol until the oat bran is free of oat taste (34). The corresponding processing of soy flour is also disclosed.

IPC 1-7

A23B 5/12; **A23B 5/14**; **A23B 5/18**; **A23L 1/015**

IPC 8 full level

A23L 5/20 (2016.01); **A23L 7/10** (2016.01); **A23L 7/104** (2016.01)

CPC (source: EP)

A23L 5/23 (2016.07); **A23L 7/107** (2016.07); **A23L 7/115** (2016.07)

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 0111976 A1 20010222; AU 6751300 A 20010313; EP 1204327 A1 20020515; EP 1204327 A4 20030611

DOCDB simple family (application)

US 0020781 W 20000816; AU 6751300 A 20000816; EP 00955288 A 20000816