

Title (en)

PROCESS FOR REMOVAL OF UNDESIRE 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 A4 20030611 (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

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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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- [Y] US 4211801 A 19800708 - OUGHTON RICHARD W [CA]
- [X] WO 8901294 A1 19890223 - VALTION TEKNILLINEN [FI]
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- [X] US 4211695 A 19800708 - OUGHTON RICHARD W [CA]
- See references of WO 0111976A1

Designated contracting state (EPC)

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