

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

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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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Citation (search report)

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- [Y] US 4211801 A 19800708 - OUGHTON RICHARD W [CA]
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- See references of WO 0111976A1

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