

Title (en)

Wheat flours with increased water absorbing capacity and method and apparatus for making the same

Title (de)

Weizenmehle mit erhöhter Wasseraufnahmefähigkeit, sowie Verfahren und Vorrichtung zu deren Herstellung

Title (fr)

Farines de blé avec capacité d'absorption d'eau élevée, ainsi que procédé et appareil pour les fabriquer

Publication

EP 1232793 A3 20030507 (DE)

Application

EP 02000504 A 20020109

Priority

DE 10107885 A 20010216

Abstract (en)

[origin: EP1232793A2] In the processing of wheat flour, it is ground while dry to increase the water take-up, using a dry stirring ball mill (11) rated at 20-300 kWh of milling energy per tonne of supplied flour, at a temperature of ≤ 60 degrees C or 30-50 degrees C. The wheat flour is milled continuously, in a circuit, or in batches. The mill is cooled by air, liquid nitrogen or liquid carbon dioxide, or the milling assembly is within a double-wall housing forming a cooling water jacket.

IPC 1-7

B02C 17/16; **B02C 17/20**; **B02C 9/04**; **B02C 11/08**; **B02C 17/18**

IPC 8 full level

B02C 9/04 (2006.01); **B02C 11/08** (2006.01); **B02C 17/16** (2006.01); **B02C 17/18** (2006.01); **B02C 17/20** (2006.01)

CPC (source: EP)

B02C 9/04 (2013.01); **B02C 11/08** (2013.01); **B02C 17/16** (2013.01); **B02C 17/1815** (2013.01); **B02C 17/20** (2013.01)

Citation (search report)

- [A] GB 474359 A 19371022 - GUSTAV GERSON HABER
- [X] GB 1265735 A 19720308
- [A] EP 0771591 A1 19970507 - KOTOBUKI GIKEN KOGYO KK [JP]

Cited by

CN103657792A

Designated contracting state (EPC)

AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE TR

DOCDB simple family (publication)

EP 1232793 A2 20020821; **EP 1232793 A3 20030507**; **EP 1232793 B1 20050406**; AT E292521 T1 20050415; DE 10107885 A1 20020905; DE 50202675 D1 20050512; DK 1232793 T3 20050822

DOCDB simple family (application)

EP 02000504 A 20020109; AT 02000504 T 20020109; DE 10107885 A 20010216; DE 50202675 T 20020109; DK 02000504 T 20020109