

Title (en)

FROZEN DESSERT, THE PRODUCTION METHOD THEREOF AND THE CONTAINER IN WHICH SAID DESSERT IS PACKAGED AND DISTRIBUTED

Title (de)

GEFRORENE SÜSSSPEISEN, VERFAHREN ZU IHRER HERSTELLUNG UND BEHÄLTER ZUR AUFNAHME UND AUSGABE

Title (fr)

DESSERT GLACE, PROCEDE POUR L'OBTENIR ET RECIPIENT POUR LE CONDITIONNER ET LE DISTRIBUER

Publication

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Application

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Priority

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Abstract (en)

[origin: FR2829673A1] Frozen dessert comprises partially frozen water, proteins, fats, 6-30 wt.% of a sweetener comprising glucose and optionally fructose, and a stabilizer that acts as a nucleating agent. Independent claims are also included for: (1) a process for producing a dessert as above, comprising mixing protein sources, sugars, thickeners and emulsifiers with water to obtain a liquid premix at 25-70 deg C, adding fats and other ingredients to the stirred premix, homogenizing the resulting composition at 1-10 MPa and 60-85 deg C, cooling to 0-10 deg C, adding flavors, aging the composition at 2-6 deg C for 1-24 hours, packaging the product in a container and cooling to -15 deg C or less; (2) a process for producing a dessert as above, comprising mixing protein sources, fats, stabilizers and optionally water to obtain a liquid premix at 25-70 deg C, adding fats and other ingredients, adjusting the water content to 40-60 wt.%, homogenizing the resulting composition at 1-10 MPa and 60-85 deg C, cooling to 0-10 deg C, optionally adding flavors, aging the composition at 2-6 deg C for 1-24 hours, packaging the product in a container and cooling to -15 deg C or less; (3) a frozen dessert for dispensing in expanded form, comprising a pressurized container equipped with a dispensing device and containing, separately, a malleable and extrudable frozen dessert and a propellant gas; and (4) a pressurized container for dispensing a frozen dessert, comprising a housing closed by a dispensing device and containing a piston or bag, a frozen dessert between the piston or bag and the dispensing device, and a propellant gas on the other side of the piston or bag.

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