

Title (en)
VEGETABLE PRODUCT AND METHOD FOR PREPARATION THEREOF

Title (de)
PFLANZLICHES PRODUKT UND VERFAHREN ZU SEINER HERSTELLUNG

Title (fr)
PRODUIT DE LEGUMES ET PROCEDE DE PREPARATION

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Application
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Abstract (en)
[origin: WO03043443A1] The vegetable preparation according to the invention comprises one or more cover portions (2) and body portions (3), which have matching joint surfaces (7, 8, 9, 10, 11, 12, 13, 14), and the joint surfaces (7, 8, 9, 10, 11, 12, 13, 14) have one or more cavities (4) for adding a filling (6). The cover portion (2) and the body portion (3) are attached to each other at the joint surfaces (7, 8, 9, 10, 11, 12, 13, 14) so that vegetable starch (15) is added onto one or more joint surfaces (7, 8, 9, 10, 11, 12, 13, 14), and the cover portion (2) and the body portion (3) are then joined together so that the cavity (4) is inside the vegetable preparation (1), and the vegetable preparation (1) is heated and cooled to form a vegetable starch gel (15) and to attach it to the joint surfaces (7, 8, 9, 10, 11, 12, 13, 14). The vegetable starch (15) is preferably added onto the joint surfaces (7, 8, 9, 10, 11, 12, 13, 14) in the form of a powder or a paste.
[origin: WO03043443A1] The vegetable preparation according to the invention comprises one or more cover portions 2 and body portions 3, which have matching joint surfaces 7, 8, 9, 10, 11, 12, 13, 14, and the joint surfaces 7, 8, 9, 10, 11, 12, 13, 14 have one or more cavities 4 for adding a filling 6. The cover portion 2 and the body portion 3 are attached to each other at the joint surfaces 7, 8, 9, 10, 11, 12, 13, 14 so that vegetable starch 15 is added onto one or more joint surfaces 7, 8, 9, 10, 11, 12, 13, 14, and the cover portion 2 and the body portion 3 are then joined together so that the cavity 4 is inside the vegetable preparation 1, and the vegetable preparation 1 is heated and cooled to form a vegetable starch gel 15 and to attach it to the joint surfaces 7, 8, 9, 10, 11, 12, 13, 14. The vegetable starch 15 is preferably added onto the joint surfaces 7, 8, 9, 10, 11, 12, 13, 14 in the form of a powder or a paste.

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