

Title (en)

USE OF HOP COMPONENTS IN FOODS

Title (de)

VERWENDUNG VON HOPFENBESTANDTEILEN IN LEBENSMITTELN

Title (fr)

UTILISATION DE COMPOSANTS DU HOUBLON DANS DES PRODUITS ALIMENTAIRES

Publication

EP 1503633 A1 20050209 (EN)

Application

EP 02727486 A 20020424

Priority

EP 0203412 W 20020424

Abstract (en)

[origin: WO03090555A1] The invention provides food products with anti-inflammatory and/or anti-ageing properties prepared by incorporating therein an effective amount of isoxanthohumol and/or xanthohumol. Isoxanthohumol is especially preferred. Also provided is a method of administering isoxanthohumol and/or xanthohumol to persons in need of the intake of an anti-inflammatory and/or anti-ageing component. Food products provided include spreads, dressings, mayonnaises, ice creams, cream alternatives, health bars, health drinks, sports drinks, chocolates, confectionery, bakery products, soups, cereals, sauces, fillings and coatings.

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IPC 8 full level

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