

Title (en)
Method of cutting cheese

Title (de)
Verfahren zum Schneiden von Käse

Title (fr)
Procédé de découpe de fromage

Publication
EP 1520667 A3 20051019 (DE)

Application
EP 04023216 A 20040929

Priority
DE 10346050 A 20031002

Abstract (en)
[origin: EP1520667A2] In a process to cut cheese with a cutting tool, the cheese is chilled to less than 0 degrees C prior to the cutting process. The cheese is frozen with support of a cryogenic agent. The cryogenic agent is e.g. liquid carbon dioxide or nitrogen.

IPC 1-7
B26D 7/08

IPC 8 full level
B26D 7/10 (2006.01)

CPC (source: EP US)
B26D 7/10 (2013.01 - EP US)

Citation (search report)

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Designated contracting state (EPC)
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DOCDB simple family (publication)
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DOCDB simple family (application)
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