

Title (en)  
PARTICULATE CHEESE CURD PRODUCT

Title (de)  
TEILCHENFÖRMIGES KÄSEBRUCHPRODUKT

Title (fr)  
PRODUIT CAILLE DE FROMAGERIE PARTICULAIRE

Publication  
**EP 1635646 A1 20060322 (EN)**

Application  
**EP 04735536 A 20040531**

Priority  
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Abstract (en)  
[origin: WO2004107869A1] A method is described for producing a young cheese or cheese curd in which the natural ripening process is slowed. The method involves forming a coagulum of cheese curd from milk, salting and draining the whey. The curd is then formed into particles and dried to a preferred moisture level of 5% to 30%. The dried curd particles may be stored over extended periods and then used in the manufacture of processed cheese.

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**A23C 19/05**

IPC 8 full level  
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Citation (search report)  
See references of WO 2004107869A1

Designated contracting state (EPC)  
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