

Title (en)

METHOD FOR LOW PRESSURE, LOW TEMPERATURE COOKING VIA THE LINTONIZING sp TM /sp PROCESS

Title (de)

VERFAHREN FÜR DAS GAREN BEI NIEDRIGEM DRUCK UND NIEDRIGER TEMPERATUR MITTELS DES LINTONIZINGTM-VERFAHRENS

Title (fr)

PROCEDE DE CUISSON A BASSE TEMPERATURE ET BASSE PRESSION AU MOYEN DU PROCESSUS DENOMME LINTONIZING SP TM / SP

Publication

EP 1643885 A4 20081105 (EN)

Application

EP 04753096 A 20040521

Priority

- US 2004016209 W 20040521
- US 47254703 P 20030521

Abstract (en)

[origin: WO2004103131A2] A process for low pressure, low temperature cooking raw vegetables, such as potatoes peppers, corn, onions, peas, yams, carrots, broccoli, eggplant and squash. The process includes cleaning the raw vegetables, rinsing them, blanching them, removing excess water from the vegetables, subjecting the vegetables to a significant vacuum while still heated from the blanching process, removing the vacuum from the vegetables and then packaging the processed vegetables for subsequent use and/or further preparation.

IPC 8 full level

A23B 7/06 (2006.01); **A23L 1/01** (2006.01); **A23L 1/212** (2006.01); **A23L 1/214** (2006.01); **A23L 1/216** (2006.01); **A23L 5/10** (2016.01); **A23L 5/40** (2016.01); **A23L 19/00** (2016.01); **A23L 19/10** (2016.01); **A23L 19/12** (2016.01)

CPC (source: EP KR)

A23B 7/06 (2013.01 - EP); **A23L 5/17** (2016.07 - EP); **A23L 5/40** (2016.07 - KR); **A23L 19/03** (2016.07 - EP); **A23L 19/11** (2016.07 - EP); **A23L 19/14** (2016.07 - EP)

Citation (search report)

- [X] US 6434951 B2 20020820 - LATER ROGER CARSON [US]
- [A] CN 1416735 A 20030514 - SHANGHAI COLLEGE OF APPLIED TE [CN] & EPODOC, 14 May 2003 (2003-05-14), XP002320647
- [X] BRAT P., OLLE D., REYNES M., COGAT P.O., BRILLOUET J.M.: "Preparation of passion fruit puree by flash vacuum-expansion", JOURNAL OF FOOD SCIENCE, vol. 66, no. 4, May 2001 (2001-05-01), pages 542 - 547, XP002496787, ISSN: 0022-1147
- [X] BRAT P., BRILLOUET J.M., REYNES M., COGAT P.O., OLLE D.: "Free volatile components of passion fruit puree obtained by flash vacuum-expansion", JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol. 48, no. 12, December 2000 (2000-12-01), pages 6210 - 6214, XP002496788, Retrieved from the Internet <URL:http://pubs.acs.org/cgi-bin/article.cgi/jafcau/2000/48/i12/pdf/jf000645i.pdf> [retrieved on 20080922]
- See references of WO 2004103131A2

Designated contracting state (EPC)

AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LI LU MC NL PL PT RO SE SI SK TR

DOCDB simple family (publication)

WO 2004103131 A2 20041202; WO 2004103131 A3 20060427; WO 2004103131 B1 20060615; AU 2004240677 A1 20041202; CA 2525716 A1 20041202; CN 1917771 A 20070221; EP 1643885 A2 20060412; EP 1643885 A4 20081105; JP 2006528887 A 20061228; KR 20060021849 A 20060308; MX PA05012579 A 20060418

DOCDB simple family (application)

US 2004016209 W 20040521; AU 2004240677 A 20040521; CA 2525716 A 20040521; CN 200480013789 A 20040521; EP 04753096 A 20040521; JP 2006533334 A 20040521; KR 20057021974 A 20051118; MX PA05012579 A 20040521