

Title (en)

ICE CREAM HAVING IMPROVED STABILITY

Title (de)

EISCREME MIT VERBESSERTER STABILITÄT

Title (fr)

CREME GLACEE PRESENTANT UNE STABILITE AMELIOREE

Publication

EP 1677619 A1 20060712 (EN)

Application

EP 04774993 A 20041004

Priority

- NL 2004000696 W 20041004
- NL 0300673 W 20031002

Abstract (en)

[origin: WO2005029973A1] The invention relates to ice cream prepared by freezing an ice cream mix having a freezing point of -3.5 °C or lower, comprising at least 0.2% (w/w) unsaturated emulsifier, an ice cream mix having substantially the same composition for preparing the same by e.g. aerating and freezing, and a process for the preparation of the said ice cream.

IPC 1-7

A23G 9/00

IPC 8 full level

A23G 9/32 (2006.01); **A23G 9/46** (2006.01)

CPC (source: EP)

A23G 9/327 (2013.01); **A23G 9/46** (2013.01)

Citation (search report)

See references of WO 2005029973A1

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 2005029973 A1 20050407; AU 2003274810 A1 20050414; EP 1677619 A1 20060712; WO 2005029972 A1 20050407

DOCDB simple family (application)

NL 2004000696 W 20041004; AU 2003274810 A 20031002; EP 04774993 A 20041004; NL 0300673 W 20031002