

Title (en)

METHOD FOR MAKING A FRUIT PASTRY BAR

Title (de)

VERFAHREN ZUR HERSTELLUNG EINES FRÜCHTE-GEBÄCK-RIEGELS

Title (fr)

PROCEDE DE FABRICATION D'UNE PATISSERIE AUX FRUITS EN FORME DE BARRE

Publication

**EP 1713343 A1 20061025 (FR)**

Application

**EP 05717484 A 20050125**

Priority

- FR 2005000160 W 20050125
- FR 0400691 A 20040126

Abstract (en)

[origin: FR2865351A1] The confection is made by lining the base (32) and part of the side walls (37) of a U-section aluminium or cardboard mould (30) with pastry (52) and covering it with a layer (58) of almond paste or confectioner's custard, after which it can be cooked it to between 50 and 85 per cent of complete cooking. The filling is then topped with fruit or pieces of fruit (62) mixed with a gelling agent. The product can then be frozen, and the cooking completed just prior to consumption.

IPC 8 full level

**A21D 13/00** (2006.01); **A21B 3/13** (2006.01); **A21D 13/08** (2006.01); **A21D 15/02** (2006.01)

CPC (source: EP US)

**A21D 13/22** (2016.12 - EP US); **A21D 15/02** (2013.01 - EP US)

Citation (search report)

See references of WO 2005079587A1

Designated contracting state (EPC)

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

DOCDB simple family (publication)

**FR 2865351 A1 20050729; FR 2865351 B1 20060623**; CN 1953666 A 20070425; EP 1713343 A1 20061025; JP 2007518416 A 20070712; NO 20063523 L 20061024; US 2007243300 A1 20071018; WO 2005079587 A1 20050901

DOCDB simple family (application)

**FR 0400691 A 20040126**; CN 200580003194 A 20050125; EP 05717484 A 20050125; FR 2005000160 W 20050125; JP 2006550242 A 20050125; NO 20063523 A 20060802; US 58725905 A 20050125