

Title (en)  
METHOD FOR PRODUCING DISHES SERVED IN SAUCE

Title (de)  
VERFAHREN ZUR ZUBEREITUNG VON IN SAUCE SERVIERTEN GERICHTEN

Title (fr)  
PROCEDE DE FABRICATION DE PLATS EN SAUCE

Publication  
**EP 1732811 A1 20061220 (FR)**

Application  
**EP 05732467 A 20050228**

Priority  
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• FR 0402095 A 20040301

Abstract (en)  
[origin: FR2866789A1] The sauce, made from fresh ingredients such as vegetables, fruit, dairy products and meat, with added seasonings, spices and animal and/or vegetable fat, is cooked in a pot for a period of 20 minutes to 6 hours at a minimum temperature of 80 degrees C, and preferably 95 - 105 degrees C in the middle. The cooked sauce is transferred to suitable containers at a temperature of over 80 degrees C, and the containers are closed immediately after filling and cooled rapidly in less than 2 hours, depending on the volume, to a temperature below 10 degrees C. The cooling can be carried out in a chamber at a temperature at 0 to -25 degrees C.

IPC 8 full level  
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