

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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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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