

Title (en)
METHOD OF DRYING PORTION PIECES OF FISH AND MEAT PRODUCTS

Title (de)
VERFAHREN ZUM TROCKNEN VON FISCH- UND FLEISCHPRODUKTTEILEN

Title (fr)
PROCEDE POUR SECHER DES MORCEAUX DE POISSON ET DE VIANDE

Publication
EP 1841323 A1 20071010 (EN)

Application
EP 05825318 A 20051222

Priority
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Abstract (en)
[origin: WO2006068499A1] Method for drying of entire portion pieces of fish or meat or portion pieces of minced fish or forcemeat. The portion pieces are dried in at least one first step at atmospheric pressure and a first temperature lower than the initial freezing point of the product from a first water content typically in the range 75-85 % to a second water content typically in the range 25-40 %. Thereafter the portion pieces are dried in a consecutive step at atmospheric pressure and a temperature above the freezing point to a third water content that is typically lower than 20 %.

IPC 8 full level
A23B 4/03 (2006.01); **A23B 4/037** (2006.01); **A23L 3/40** (2006.01); **F26B 7/00** (2006.01); **F26B 21/10** (2006.01)

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Citation (search report)
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