

Title (en)
USE OF FLAVORED YEASTS FOR PRODUCING BAKED PRODUCTS BASED ON MILLED CEREAL PRODUCTS WITHOUT USING ADDITIVES
AND METHOD FOR PRODUCING THE SAME

Title (de)
VERWENDUNG VON AROMAHEFEN ZUR HERSTELLUNG VON BACKWAREN AUF DER BASIS VON GETREIDEMAHLERZEUGNISSEN
UNTER VERZICHT AUF ZUSATZSTOFFE SOWIE VERFAHREN ZU DEREN HERSTELLUNG

Title (fr)
UTILISATION DE LEVURES AROMATIQUES POUR FABRIQUER DES PRODUITS DE BOULANGERIE A BASE DE CEREALES MOULUES
SANS ADJONCTION D'ADDITIFS ET PROCEDE DE FABRICATION DE TELS PRODUITS

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Application
EP 06743162 A 20060614

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Abstract (en)
[origin: WO2006133939A1] The invention relates to the use of a flavored yeast for producing baked products based on milled cereal products without using additives, selected from the group including emulsifiers, leavening agents and their constituents, preserving agents, organic acids/synergists, flavor enhancers, gelling and thickening agents, sweetening agents, sugar substitutes, starch and the derivatives thereof, dough acidifiers, separating agents, flour treatment agents, preparations from soy and soybean flour. The invention also relates to a predough for producing baked products based on milled cereal products without using additives, selected from the group including emulsifiers, leavening agents and their constituents, preserving agents, organic acids/synergists, flavor enhancers, gelling and thickening agents, sweetening agents, sugar substitutes, starch and the derivatives thereof, dough acidifiers, separating agents, flour treatment agents, preparations from soy and soybean flour, which predough comprises a flavored yeast. The invention finally relates to a method for producing baked products using a flavored yeast without using additives, selected from the group including emulsifiers, leavening agents and their constituents, preserving agents, organic acids/synergists, flavor enhancers, gelling and thickening agents, sweetening agents, sugar substitutes, starch and the derivatives thereof, dough acidifiers, separating agents, flour treatment agents, preparations from soy and soybean flour, or for producing a predough containing said flavored yeast and to the baked products thereby produced.

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