

Title (en)

PROCESS FOR REDUCING ACRYLAMIDE IN COOKED FOOD

Title (de)

VERFAHREN ZUR REDUKTION VON ACRYLAMID IN GEGARTEN NAHRUNGSMITTELN

Title (fr)

PROCEDE DE REDUCTION DES ACRYLAMIDES DANS DES ALIMENTS CUIITS

Publication

**EP 1942751 A1 20080716 (EN)**

Application

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Priority

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- US 73182105 P 20051101

Abstract (en)

[origin: WO2007053248A1] A process for cooking a food while minimizing acrylamide formation in the food is provided. A dry protein mixture, a dry alkaline protein mixture, an aqueous alkaline protein mixture or an aqueous acidic protein is added to a food prior to cooking. The dry protein mixture, dry alkaline protein mixture, aqueous alkaline protein mixture and aqueous acidic protein solution comprise myofibrillar proteins and sarcoplasmic proteins substantially free of myofibrils and sarcomeres.

IPC 8 full level

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CPC (source: EP)

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