

Title (en)
PROBIOTIC BREAD AND METHOD OF ITS PRODUCTION

Title (de)
PROBIOTISCHES BROT UND VERFAHREN ZU SEINER HERSTELLUNG

Title (fr)
PAIN PROBIOTIQUE ET SON PROCEDE DE FABRICATION

Publication
EP 1971231 A4 20100901 (EN)

Application
EP 06824558 A 20061117

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• SE 0502527 A 20051117

Abstract (en)
[origin: WO2007058614A1] The invention relates to a probiotic bread containing at least $1 \times 10^{7.5}$ CFU/g bread viable probiotic bacteria. The present invention also discloses a method of preparing said probiotic bread. The process comprises the steps of (1) baking a bread and allowing it to cool, (2) injecting into the bread a liquid sour dough comprising viable bacteria.

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Citation (search report)
• [XII] FR 2812794 A1 20020215 - GERVAIS DANONE SA [FR]
• [AP] JP 2006149299 A 20060615 - YAMAZAKI BAKING CO
• See references of WO 2007058614A1

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