

Title (en)

IMPROVING OF TEXTURE OF DAIRY PRODUCTS

Title (de)

VERBESSERUNG DER TEXTUR VON MILCHPRODUKTEN

Title (fr)

AMÉLIORATION DE LA TEXTURE DE PRODUITS LAITIERS

Publication

**EP 2034849 A1 20090318 (EN)**

Application

**EP 07788772 A 20070628**

Priority

- FI 2007050397 W 20070628
- FI 20065456 A 20060630

Abstract (en)

[origin: WO2008000913A1] The invention relates to food technology and is concerned with dairy products, especially yoghurt that in addition to standard ingredients comprises soluble flax fiber and at least one enzyme, particularly the transglutaminase enzyme. In addition the invention is concerned with the combined use of soluble flax fiber and transglutaminase enzyme in dairy products to improve the texture and process stability of the products and to prevent syneresis.

IPC 8 full level

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CPC (source: EP FI)

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Cited by

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DOCDB simple family (publication)

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