

Title (en)

PROCESS FOR MANUFACTURING, BY COLD EXTRUSION, PUFFED INTERMEDIATE FOOD PRODUCTS WHICH ARE STABLE TO HEAT TREATMENT, FROM HYDRATED ANIMAL PROTEINS

Title (de)

KALTEXTRUSIONSVERFAHREN ZUR HERSTELLUNG VON GEPUFFTEN, HITZEBEHANDLUNGSSTABILEN NAHRUNGSMITTELZWISCHENPRODUKTEN AUS HYDRIERTEN TIERISCHEN PROTEINEN

Title (fr)

PROCEDE DE FABRICATION PAR EXTRUSION A FROID DE PRODUITS ALIMENTAIRES INTERMEDIAIRES FOISSONNES, STABLES AUX TRAITEMENTS THERMIQUES, A PARTIR DE PROTEINES ANIMALES HYDRATEES

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Application

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Priority

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Abstract (en)

[origin: WO2008003837A1] Manufacture of intermediate food products and/or of textured finished products that have been puffed to a greater or lesser extent from hydrated animal proteins without the addition of additives or emulsifiers and/or texturizing agents, which are stable to heat treatment, involving the following succession of steps: (1) a raw initial pulp (A4) is prepared from fish fillets; (2) a series of operations is performed to lead to the production of stabilized pulp (B9) which may or may not be kept in the frozen state; (3) this stabilized pulp is introduced into an evacuated stuffer (110) to be fed into a cold-regulated twin-screw extruder (111) with contra-rotating screws, in which a succession of steps of filling (111A) which may or may not be accompanied by the incorporation of mixing additives (112A/B), of mixing (111B) with a view to homogenizing the ingredients, of shearing (111C) so as to increase the number of potential protein re-attachment sites, of puffing (111 E2) with incorporation of air or gas, then of conveying (111F) are carried out in such a way as to obtain a textured food product which has been puffed to a greater or lesser extent and may or may not include inclusions (C11) which is stable to heat treatment and the organoleptic and structural properties of which can be adapted and can differ from those of the raw material used.

IPC 8 full level

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CPC (source: EP US)

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Citation (search report)

See references of WO 2008003837A1

Citation (examination)

BARON R ET AL: "TEXTURATION PAR EXTRUSION A FROID DE LA PULPE DE POISSON//TEXTURATION OF FISH PULP BY EXTRUSION AT LOW TEMPERATURE", SCIENCES DES ALIMENTS, LAVOISIER ABONNEMENTS, PARIS, FR, vol. 16, no. 1, 1 January 1996 (1996-01-01), pages 69 - 76, XP009074935, ISSN: 0240-8813

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