

Title (en)

METHOD AND COMPOSITION FOR REPLACING THE YOLK OR THE WHOLE EGG IN FOOD PRODUCTS

Title (de)

VERFAHREN UND ZUSAMMENSETZUNG ZUM ERSETZEN VON EIDOTTER ODER VOLLEI IN NAHRUNGSMITTELPRODUKTEN

Title (fr)

PROCÉDÉ ET COMPOSITION DESTINÉS À REMPLACER LE JAUNE OU L'UF ENTIER DANS DES PRODUITS ALIMENTAIRES

Publication

EP 2296484 A1 20110323 (EN)

Application

EP 08875714 A 20080709

Priority

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Abstract (en)

[origin: WO2010004359A1] Method to realize food product wherein the egg or the yolk is partially or totally substituted by a compound. The tensioactivity equivalent of the yolk is obtained in this compound by using parts of proteins and glucids obtained by the fractionation of a fat free food product.

IPC 8 full level

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CPC (source: EP)

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Citation (search report)

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DOCDB simple family (publication)

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