

Title (en)

METHOD FOR PROLONGING CRUST CRISPING

Title (de)

VERFAHREN ZUR VERLÄNGERUNG DER KRUSTEN-RÖSCHE

Title (fr)

PROCÉDÉ POUR PROLONGER LE CROUSTILLANT

Publication

**EP 2306842 A1 20110413 (DE)**

Application

**EP 09777418 A 20090724**

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Abstract (en)

[origin: WO2010012421A1] The present invention is intended to provide a way of significantly prolonging the crisping of the crust of baked or deep-fried products. This is achieved by maintaining a high relative atmospheric humidity during the entire dough processing and working process and subjecting the finished hot baked products to a vacuum cooling process, in particular vacuum enthalpy cooling.

IPC 8 full level

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