

Title (en)
Enzymatic degumming

Title (de)
Enzymatische Entgummierung

Title (fr)
Dégommage enzymatique

Publication
EP 2592133 A1 20130515 (EN)

Application
EP 11188382 A 20111109

Priority
EP 11188382 A 20111109

Abstract (en)
The present invention relates to a method for treating vegetable oils and/or animal fats. The method comprises adjusting temperature, treatment with acid, adjusting pH, contacting the aqueous mixture with enzyme, crystallization of high melting glycerides and separation.

IPC 8 full level
C11B 3/00 (2006.01); **C11B 3/04** (2006.01); **C11B 3/10** (2006.01)

CPC (source: EP)
C11B 3/001 (2013.01); **C11B 3/003** (2013.01); **C11B 3/04** (2013.01); **C11B 3/10** (2013.01)

Citation (search report)
• [A] US 2010240917 A1 20100923 - KELLENS MARC [BE], et al
• [A] GB 382946 A 19321024 - LESLIE WILLIAM MAPSON, et al
• [A] WO 2008094847 A1 20080807 - BUNGE OILS INC [US], et al
• [A] EP 1876222 A1 20080109 - COGNIS IP MAN GMBH [DE]
• [A] US 5558781 A 19960924 - BUCHOLD HENNING [DE], et al

Cited by
US9340749B1; US9556399B2; CN106459119A; US10239906B2; EP3292190A4; US10344246B2; US10329514B2; WO2014067569A1; WO2016178676A1

Designated contracting state (EPC)
AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

Designated extension state (EPC)
BA ME

DOCDB simple family (publication)
EP 2592133 A1 20130515; EP 2592133 B1 20140604; AR 088812 A1 20140710; ES 2495991 T3 20140918

DOCDB simple family (application)
EP 11188382 A 20111109; AR P120104221 A 20121108; ES 11188382 T 20111109