

Title (en)
METHOD OF MAKING CHEESE

Title (de)
VERFAHREN ZUR HERSTELLUNG VON KÄSE

Title (fr)
PROCÉDÉ DE FABRICATION DE FROMAGE

Publication
EP 2658382 A1 20131106 (EN)

Application
EP 11811427 A 20111222

Priority
• NL 2005932 A 20101229
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Abstract (en)
[origin: WO2012091562A1] Described is a method of making cheese wherein a cheese intermediate is subjected to a high isostatic pressure (HP) treatment. The cheese intermediate is preferably concentrated milk or curd. As a result, a cheese can be obtained having a higher moisture content, without the undesired softer texture normally associated therewith. This is of particular benefit in improving the organoleptic characteristics of medium fat or low fat cheese.

IPC 8 full level
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CPC (source: EP)
A23C 19/05 (2013.01); **A23C 19/06** (2013.01); **A23C 2210/15** (2013.01); **A23V 2002/00** (2013.01)

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See references of WO 2012091562A1

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