

Title (en)  
METHOD FOR PRODUCING MILK PROTEIN GELS, -HYDROGELS, -HYDROCOLLOIDES AND -SUPERABSORBERS (MILK PROTEIN GELS)

Title (de)  
VERFAHREN ZUR HERSTELLUNG VON MILCHPROTEIN-GELEN, -HYDROGELEN, -HYDROKOLLOIDEN UND -SUPERABSORBERN (MP-GELE)

Title (fr)  
PROCÉDÉ DE PRODUCTION DE GELS, D'HYDROGELS, D'HYDROCOLLOÏDES ET DE SUPERABSORBANTS DE PROTÉINES LAITIÈRES (GELS DE PROTÉINES LAITIÈRES)

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Application  
**EP 12799513 A 20121112**

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Abstract (en)  
[origin: WO2013068595A1] The invention relates to a milk protein hydrol gel, in which at least one protein which is obtained from milk and which can be thermally plasticized, is plasticized using a plasticizing agent, such as for example, water or glycerol at temperatures between room temperature and preferably up to 140 °C by means of mechanical stress and subsequently retreated according to a continuous or discontinuous process to form hydrogels.

IPC 8 full level  
**C08L 89/00** (2006.01); **C08J 3/18** (2006.01)

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Citation (search report)  
See references of WO 2013068595A1

Citation (examination)  
• US 5523293 A 19960604 - JANE JAY-LIN [US], et al  
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• HONG S I ET AL: "Mechanical properties and biodegradability of poly-@?-caprolactone/soy protein isolate blends compatibilized by coconut oil", POLYMER DEGRADATION AND STABILITY, BARKING, GB, vol. 94, no. 10, 1 October 2009 (2009-10-01), pages 1876 - 1881, XP026719448, ISSN: 0141-3910, [retrieved on 20090508], DOI: 10.1016/J.POLYMDEGRADSTAB.2009.04.029  
• JINWEN ZHANG ET AL: "Morphology and Properties of Soy Protein and Polylactide Blends", BIOMACROMOLECULES, vol. 7, no. 5, 1 May 2006 (2006-05-01), US, pages 1551 - 1561, XP055527628, ISSN: 1525-7797, DOI: 10.1021/bm050888p

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