

Title (en)

LOW-CALORIE PASTA AND METHOD FOR THE PRODUCTION THEREOF

Title (de)

NIEDRIGKALORISCHE TEIGWAREN UND VERFAHREN ZU DEREN HERSTELLUNG

Title (fr)

PÂTES ALIMENTAIRES FAIBLEMENT CALORIQUES ET LEUR PROCÉDÉ DE FABRICATION

Publication

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Application

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Priority

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Abstract (en)

[origin: CA2861666A1] Repeated attempts have been made to produce low-calorie pasta that has the characteristics of conventional pasta. According to the invention, said aim is achieved using a dough made of durum wheat flour, or oat bran, microcellulose, polysaccharides, oil, an emulsifier and water. Any kind of pasta is formed from said dough and dried during a special heating cycle. According to the method, an initial water content of the produced pasta of approximately 90wt.% in relation to the quantity of flour is reduced to a water content of 10.5 to 13 wt.%. The finished products have a good shelf life and cooking firmness. The calorific value is more than 40% lower than that of conventional pasta. The pasta produced as per the invention is suitable in particular for diets and, in a gluten-free variant, also for gluten-intolerant individuals.

IPC 8 full level

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