

Title (en)

A PROCESS FOR OBTAINING LEAN PROTEIN

Title (de)

VERFAHREN ZUR GEWINNUNG VON MAGEREM PROTEIN

Title (fr)

PROCÉDÉ D'OBTENTION D'UNE PROTÉINE PAUVRE EN MATIÈRE GRASSE

Publication

EP 3487307 A1 20190529 (EN)

Application

EP 17745627 A 20170720

Priority

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- US 2017043085 W 20170720

Abstract (en)

[origin: WO2018022423A1] A protein fraction and an oxidation stable fat fraction are recovered from meat trimmings or a high fat content animal muscle tissue. The trimmings are comminuted, and solubilized with a food grade acid or base. The solubilized protein/fat solution is heated so that the fat transforms into a liquid state. The protein is precipitated and the liquid fat is separated. The process results in a lean protein product that is red in color and can also have characteristics of functional meat.

IPC 8 full level

A23B 4/00 (2006.01)

CPC (source: EP)

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Citation (search report)

See references of WO 2018022423A1

Designated contracting state (EPC)

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BA ME

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