

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)

**A23B 4/20** (2013.01); **A23B 4/24** (2013.01); **A23J 1/02** (2013.01); **A23L 3/3508** (2013.01); **A23L 13/00** (2016.07); **A23L 13/52** (2016.07); **A23L 13/67** (2016.07)

Citation (search report)

See references of WO 2018022423A1

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