

Title (en)

TWO-DIMENSIONAL FRACTIONATION OF MILK FAT

Title (de)

ZWEIDIMENSIONALE FRAKTIONIERUNG VON MILCHFETT

Title (fr)

FRACTIONNEMENT BIDIMENSIONNEL DE LA MATIÈRE GRASSE DU LAIT

Publication

EP 3555254 A2 20191023 (EN)

Application

EP 17825810 A 20171215

Priority

- EP 16204481 A 20161215
- EP 2017083137 W 20171215

Abstract (en)

[origin: WO2018109203A2] The invention relates to a process for preparing a fat fractionate, comprising providing an intermediate fat fraction of a starting material selected from the group consisting of milk fats and fat mixtures of milk fat and at least one other fat, which fat mixtures are composed of more than 50 wt. % milk fat, preferably at least 90 wt. % milk fat - said starting material preferably being anhydrous - by a dry fractionation; and subjecting said intermediate fat fraction to a supercritical fluid fractionation, wherein the fat fractionate is obtained as a raffinate of the supercritical fluid fractionation or as a distillate of the supercritical fluid fractionation, optionally after removing the supercritical fluid.

IPC 8 full level

C11B 7/00 (2006.01)

CPC (source: EP)

C11B 7/005 (2013.01); **C11B 7/0075** (2013.01)

Designated contracting state (EPC)

AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

Designated extension state (EPC)

BA ME

DOCDB simple family (publication)

WO 2018109203 A2 20180621; **WO 2018109203 A3 20180809**; CN 110072984 A 20190730; EP 3555254 A2 20191023

DOCDB simple family (application)

EP 2017083137 W 20171215; CN 201780077429 A 20171215; EP 17825810 A 20171215