

Title (en)
COMPOSITION AND METHOD FOR GERMINATIVE COMPOUNDS IN PROBIOTIC FOOD AND BEVERAGE PRODUCTS FOR HUMAN CONSUMPTION

Title (de)
ZUSAMMENSETZUNG UND VERFAHREN FÜR KEIMBILDENDE VERBINDUNGEN IN PROBIOTISCHEN LEBENSMITTEL- UND GETRÄNKEPRODUKTEN FÜR DEN MENSCHLICHEN VERZEHR

Title (fr)
COMPOSITION ET PROCÉDÉ POUR DES COMPOSÉS GERMINATIFS DANS DES PRODUITS ALIMENTAIRES ET DES BOISSONS PROBIOTIQUES POUR LA CONSOMMATION HUMAINE

Publication
EP 3703721 A4 20211222 (EN)

Application
EP 18873222 A 20181102

Priority

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Abstract (en)
[origin: WO2019090065A1] A composition and method for activating probiotic spores in food and beverage products, such as steeped teas, coffee, soups, and sauces. A nutrient-germinant composition comprises one or more L-amino acids, optionally one or more buffers to maintain the pH of the composition when added to water in a range of around 6-8, optionally D-glucose, D-fructose, or both D-glucose and D-fructose, and optionally, an osmoprotectant. The nutrient-germinant composition, one or more species of Bacillus spores, and a food or beverage product may be pre-mixed in any combination. Water is added to the mixture and heated to a temperature range of 42 to 100 °C to germinate the probiotic spores prior to being consumed.

IPC 8 full level
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A23F 3/14 (2013.01); **A23K 10/18** (2016.05); **A23K 20/142** (2016.05); **A23L 2/52** (2013.01); **A23L 33/135** (2016.07); **A23L 33/175** (2016.07); **A61K 35/742** (2013.01); **C12N 1/20** (2013.01); **C12N 1/205** (2021.05); **C12N 3/00** (2013.01); **A61K 2035/115** (2013.01); **C12R 2001/10** (2021.05); **C12R 2001/125** (2021.05)

Citation (search report)

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