

Title (en)
PROCESS FOR PRODUCING LOW-GLUTEN OR GLUTEN-FREE DOUGH

Title (de)
VERFAHREN ZUR HERSTELLUNG VON GLUTENARMEM ODER GLUTENFREIEM TEIG

Title (fr)
PROCÉDÉ DE FABRICATION DE PÂTE SANS OU PAUVRE EN GLUTEN

Publication
EP 3755152 A1 20201230 (FR)

Application
EP 19711642 A 20190222

Priority
• FR 1851564 A 20180222
• FR 2019000021 W 20190222

Abstract (en)
[origin: WO2019162579A1] The invention relates to a process for producing low-gluten or gluten-free cooking dough for food purposes, from a dough composition, said dough composition comprising, by weight relative to the total percentage by weight thereof: between 88.5 and 95% of dittany starch, between 0.1 and 0.5% of salt, between 40 and 65% of water, yeasts, between 3 and 5% of sugar, between 1.5 and 4% of pea protein, and between 0.2 and 3.6% of at least one thickener, wherein: - said dough composition is kneaded in a closed chamber depressurized beforehand; - carbon dioxide CO₂ is injected into said chamber at a pressure of between 25 and 550 mbar for 10 to 50 minutes simultaneously to the kneading step, so as to obtain a low-gluten or gluten-free cooking dough.

IPC 8 full level
A21C 1/10 (2006.01); **A21C 1/14** (2006.01); **A21D 8/02** (2006.01); **A21D 10/02** (2006.01); **A21D 13/066** (2017.01)

CPC (source: EP US)
A21D 2/183 (2013.01 - EP US); **A21D 8/025** (2013.01 - EP US); **A21D 8/047** (2013.01 - EP US); **A21D 10/02** (2013.01 - EP US); **A21D 13/064** (2013.01 - EP); **A21D 13/066** (2013.01 - EP US)

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)
FR 3077958 A1 20190823; **FR 3077958 B1 20220527**; EP 3755152 A1 20201230; US 11889841 B2 20240206; US 2021219560 A1 20210722; WO 2019162579 A1 20190829

DOCDB simple family (application)
FR 1851564 A 20180222; EP 19711642 A 20190222; FR 2019000021 W 20190222; US 201916975048 A 20190222