

Title (en)
PREPARATION OF PASTA FILATA CHEESE PRECURSOR AND PASTA FILATA CHEESE

Title (de)
HERSTELLUNG VON PASTA-FILATA-KÄSE-VORLÄUFER UND PASTA-FILATA-KÄSE

Title (fr)
PRÉPARATION D'UN PRÉCURSEUR DE FROMAGE À PÂTE FILÉE ET FROMAGE À PÂTE FILÉE

Publication
EP 3890498 A1 20211013 (EN)

Application
EP 19812782 A 20191203

Priority
• EP 18209723 A 20181203
• EP 19177311 A 20190529
• EP 2019083408 W 20191203

Abstract (en)
[origin: WO2020115012A1] Process for making a pasta filata cheese precursor comprising the steps of a. providing a pre-cheese comprising, based on the weight of the pre-cheese, 10-36 wt.% of protein comprising, based on total weight of protein, at least 50 wt.% of casein which casein is provided by a casein source that contains, based on dry matter, 60 wt.% or more of casein; 10-36 wt.% of fat provided by a fat source selected from anhydrous milk fat, an anhydrous milk fat fraction, butter, butter oil, cream having a fat content, based on total weight of cream, in the range of 30 to 80% by weight, and mixtures of two or more of these; b. mixing a coagulant and acidifier into the pre-cheese; and c. allowing the pre-cheese to coagulate and acidify to obtain the pasta filata cheese precursor having a pH in the range of 4.8 to 5.7. The pasta filata cheese precursor obtained can be further processed into a pasta filata cheese.

IPC 8 full level
A23C 19/05 (2006.01); **A23C 19/068** (2006.01)

CPC (source: EP)
A23C 19/05 (2013.01); **A23C 19/068** (2013.01)

Citation (search report)
See references of WO 2020115012A1

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 2020115012 A1 20200611; EP 3890498 A1 20211013

DOCDB simple family (application)
EP 2019083408 W 20191203; EP 19812782 A 20191203