

Title (en)

ENHANCED AEROBIC FERMENTATION METHODS FOR PRODUCING EDIBLE FUNGAL MYCELIUM BLENDED MEATS AND MEAT ANALOGUE COMPOSITIONS

Title (de)

VERBESSERTE AEROBE FERMENTATIONSVERFAHREN ZUR HERSTELLUNG VON ESSBAREN MISCHFLEISCH- UND FLEISCHERSATZZUSAMMENSETZUNGEN MIT PILZMYCEL

Title (fr)

PROCÉDÉS DE FERMENTATION AÉROBIE AMÉLIORÉS POUR LA PRODUCTION DE VIANDES MÉLANGÉES À BASE DE MYCÉLIUM FONGIQUE COMESTIBLE ET COMPOSITIONS D'ANALOGUE DE VIANDE

Publication

EP 4225046 A1 20230816 (EN)

Application

EP 22799743 A 20220509

Priority

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Abstract (en)

[origin: WO2022236165A1] Provided herein are shelf-stable protein food ingredients, food products comprising the shelf-stable protein food ingredients, methods of their production, and methods of their use. The shelf-stable protein food ingredients comprise cultured fungal biomass and a limited amount of water. Advantageously, the shelf-stable protein food ingredients can be stored, transported, and delivered within the food supply.

IPC 8 full level

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