

Title (en)

FOAMED, ELASTIC, PROTEIN-BASED PRODUCT, METHOD FOR PRODUCING SUCH PRODUCTS, MORE PARTICULARLY PLANT PROTEIN- AND PLANT FIBRE-BASED EXTRUDED MEAT ANALOGUES, DEVICE FOR CARRYING OUT SUCH A METHOD AND USE OF THE PRODUCT FOR PRODUCING PLANT PROTEIN-BASED MEAT ANALOGUES

Title (de)

GESCHÄUMTES, ELASTISCHES, PROTEIN-BASIERTES PRODUKT, VERFAHREN ZUR HERSTELLUNG SOLCHER PRODUKTE, INSBESONDERE VON PFLANZENPROTEIN- UND PFLANZENFASER-BASIERTEN EXTRUDIERTEN FLEISCHANALOGEN, VORRICHTUNG ZUR DURCHFÜHRUNG EINES SOLCHEN VERFAHRENS SOWIE VERWENDUNG DES PRODUKTES ZUR HERSTELLUNG VON PFLANZENPROTEIN-BASIERTEN FLEISCHANALOGEN

Title (fr)

PRODUIT À BASE DE PROTÉINES, ÉLASTIQUE, PRÉSENTANT UNE STRUCTURE DE TYPE MOUSSE, PROCÉDÉ DE PRODUCTION DE PRODUITS DE CE TYPE, EN PARTICULIER DE SIMILI-CARNÉS EXTRUDÉS À BASE DE FIBRES VÉGÉTALES ET DE PROTÉINES VÉGÉTALES, DISPOSITIF POUR METTRE EN ŒUVRE UN TEL PROCÉDÉ ET UTILISATION DU PRODUIT POUR PRODUIRE DES SIMILI-CARNÉS À BASE DE PROTÉINES VÉGÉTALES

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Abstract (en)

[origin: WO2022135732A1] The invention relates to a product having a foam structure with a set ratio of gas pores open to the product surface and closed to the product surface. The invention also relates to a method with four embodiments according to the invention for the defined mechanical opening of closed foam pores. Furthermore, the invention relates to a device having four embodiments according to the invention for the defined mechanical opening of closed foam pores. The invention also relates to the use of products designed according to the invention as meat analogues or plant protein-based textured multiphase foods, more particularly vegetable or fruit composites. Particular advantages of the invention relate to the targeted influencing of the deformation and texture properties of foamed products and their accessibility from the outside for quick and easy filling of the open pores with fluid systems which introduce additional functionalities into the product.

IPC 8 full level

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