

Title (en)

METHOD FOR FLASH HEAT TREATMENT OF PEA STARCH

Title (de)

VERFAHREN ZUR FLASH-WÄRMEBEHANDLUNG VON ERBSENSTÄRKE

Title (fr)

PROCEDE DE TRAITEMENT THERMIQUE FLASH DE L'AMIDON DE POIS

Publication

EP 4366545 A1 20240515 (FR)

Application

EP 22751772 A 20220705

Priority

- FR 2107402 A 20210708
- FR 2022051348 W 20220705

Abstract (en)

[origin: WO2023281212A1] The present invention relates to a method for preparing a legume starch with a high slowly digestible fraction content (SDS), a hydrothermal treatment method characterised in that it comprises the following steps: 1) preparing a starch milk with a dry matter content of between 30 and 40 wt.%; 2) heating the starch milk prepared in this way to a temperature of between 50 and 60 °C, preferably 55 °C, in a continuous reactor so that the residence time of the starch milk is less than 5 minutes, preferably less than 2 minutes; and 3) recovering, filtering and drying the starch milk treated in this way.

IPC 8 full level

A23L 11/00 (2021.01); **A21D 2/18** (2006.01); **A21D 2/36** (2006.01); **A23L 29/212** (2016.01); **C08B 30/00** (2006.01)

CPC (source: EP KR)

A21D 2/186 (2013.01 - EP); **A23L 11/00** (2016.08 - EP KR); **A23L 29/212** (2016.08 - EP KR); **A23L 33/40** (2016.08 - KR); **C08B 30/00** (2013.01 - EP); **C08B 30/06** (2013.01 - KR); **C08B 30/12** (2013.01 - KR); **C08L 3/02** (2013.01 - KR)

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

Designated validation state (EPC)

KH MA MD TN

DOCDB simple family (publication)

WO 2023281212 A1 20230112; CA 3224199 A1 20230112; CN 117677301 A 20240308; EP 4366545 A1 20240515; FR 3124927 A1 20230113; KR 20240032827 A 20240312

DOCDB simple family (application)

FR 2022051348 W 20220705; CA 3224199 A 20220705; CN 202280047915 A 20220705; EP 22751772 A 20220705; FR 2107402 A 20210708; KR 20247000621 A 20220705