

PatBase - Search results 24 November 2015

Search query (2): [SP]: 1. a filling composition comprising a fat content comprising more than 15 percent by weight of the filling composition a hydrolyzed whole grain composition and an alpha-amylase or fragment thereof, which alpha-amylase or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state. 2. the filling composition according to claim 1, wherein the filling composition comprises a component selected from the group consisting of a milk component, a flavor component, a cheese component, a whole grain component, a fruit pulp, fruit puree, sugar syrup, whole grains and combinations thereof. 3. the filling composition according to claim 1, wherein the composition does not contain a beta-amylase. 4. the filling composition according to claim 1, comprising a protease or fragment thereof, comprising 0.001-5 percent by weight of the total whole grain content, which protease or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state. 5. the filling composition according to claim 1, wherein the composition does not contain protease. 6. the filling composition according to claim 1, wherein the filling composition comprises at least one of an amyloglucosidase or a glucose isomerase or fragments thereof, which amyloglucosidase and glucose isomerase or fragments thereof show no hydrolytic activity towards dietary fibers when in the active state. 7. the filling composition according to claim 1, having a total content of whole grains of 0.1-40 percent by weight of the filling composition. 8. the filling composition according to claim 1, wherein the hydrolyzed whole grain composition has a substantial intact beta-glucan structure relative to the starting material. 9. the filling composition according to claim 1, wherein the hydrolyzed whole grain composition has a substantial intact arabinoxylan structure relative to the starting material. 10. the filling composition according to claim 1, wherein the filling composition is part of a composite food product. 11. the filling composition according to claim 1, wherein the filling composition has a maltose to glucose ratio below 144:1 by weight of the filling composition. 12. a process for preparing a filling composition comprising: preparing a hydrolyzed whole grain composition, comprising the steps of: contacting a whole grain component with an enzyme composition in water, the enzyme composition comprising at least one alpha-amylase, said enzyme composition showing no hydrolytic activity towards dietary fibers, allowing the enzyme composition to react with the whole grain component, to provide a whole grain hydrolysate, preparing the hydrolyzed whole grain composition by inactivating the enzymes when the hydrolysate has reached a viscosity comprised between 50 and 5000 mpas, and preparing the filling composition by mixing the hydrolyzed whole grain composition with a fat content above 15 percent by weight of the filling composition. 13. the process according to claim 12, wherein the hydrolyzed whole grain composition is prepared when the hydrolysate has reached a total solid content of 25-50 percent. 14. a composite product comprising a filling composition comprising a fat content comprising more than 15 percent by weight of the filling composition, a hydrolyzed whole grain composition, and an alpha-amylase or fragment thereof, which alpha-amylase or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state. 15. a composite product according to claim 14, wherein the composite product is selected from the group consisting of a composite sandwich, a composite biscuit, a composite wafer, a composite fruit snack and composite pastries.

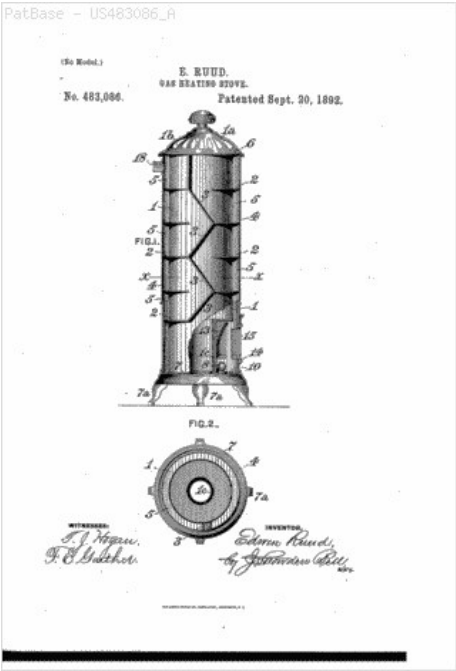
Results: 106

Yenny Campos

Search history

- Search 1: TAC=(filling composition and hydrolyzed whole grain) (Results 1)
- Search 2: [SP]: 1. a filling composition comprising a fat content comprising more than 15 percent by weight of the filling composition a hydrolyzed whole grain composition and an alpha-amylase or fragment thereof, which alpha-amylase or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state. 2. the filling composition according to claim 1, wherein the filling composition comprises a component selected from the group consisting of a milk component, a flavor component, a cheese component, a whole grain component, a fruit pulp, fruit puree, sugar syrup, whole grains and combinations thereof. 3. the filling composition according to claim 1, wherein the composition does not contain a beta-amylase. 4. the filling composition according to claim 1, comprising a protease or fragment thereof, comprising 0.001-5 percent by weight of the total whole grain content, which protease or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state. 5. the filling composition according to claim 1, wherein the composition does not contain protease. 6. the filling composition according to claim 1, wherein the filling composition comprises at least one of an amyloglucosidase or a glucose isomerase or fragments thereof, which amyloglucosidase and glucose isomerase or fragments thereof show no hydrolytic activity towards dietary fibers when in the active state. 7. the filling composition according to claim 1, having a total content of whole grains of 0.1-40 percent by weight of the filling composition. 8. the filling composition according to claim 1, wherein the hydrolyzed whole grain composition has a substantial intact beta-glucan structure relative to the starting material. 9. the filling composition according to claim 1, wherein the hydrolyzed whole grain composition has a substantial intact arabinoxylan structure relative to the starting material. 10. the filling composition according to claim 1, wherein the filling composition is part of a composite food product. 11. the filling composition according to claim 1, wherein the filling composition has a maltose to glucose ratio below 144:1 by weight of the filling composition. 12. a process for preparing a filling composition comprising: preparing a hydrolyzed whole grain composition, comprising the steps of: contacting a whole grain component with an enzyme composition in water, the enzyme composition comprising at least one alpha-amylase, said enzyme composition showing no hydrolytic activity towards dietary fibers, allowing the enzyme composition to react with the whole grain component, to provide a whole grain hydrolysate, preparing the hydrolyzed whole grain composition by inactivating the enzymes when the hydrolysate has reached a viscosity comprised between 50 and 5000 mpas, and preparing the filling composition by mixing the hydrolyzed whole grain composition with a fat content above 15 percent by weight of the filling composition. 13. the process according to claim 12, wherein the hydrolyzed whole grain composition is prepared when the hydrolysate has reached a total solid content of 25-50 percent. 14. a composite product comprising a filling composition comprising a fat content comprising more than 15 percent by weight of the filling composition, a hydrolyzed whole grain composition, and an alpha-amylase or fragment thereof, which alpha-amylase or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state. 15. a composite product according to claim 14, wherein the composite product is selected from the group consisting of a composite sandwich, a composite biscuit, a composite wafer, a composite fruit snack and composite pastries. (Results 106)
- Search 3: TAC=(hydrolyzed whole grain and weight and germ and endosperm and bran) (Results 0)
- Search 4: TAC=(hydrolyzed whole grain and weight and germ and endosperm) (Results 1)
- Search 5: STAC=(hydrolyzed whole grain and weight and germ and endosperm) (Results 0)
- Search 6: TAC=(2 and 4) (Results 0)

Classifications:
CPC: F24C3/042
US: 126/90.00R 126/90R



Family:

Publication number	Publication date	Application number	Application date
US483086 A	18920920		00000000

Title: ALPHA AMYLASE IS INCORPORATED INTO A BUTTER USED TO PREPARE POTATO SNACKS

Abstract: Source: US3840673A ABSTRACT OF THE DISCLOSURE

Alpha-Amylase is incorporated into a batter of potato solids from which a snack food is produced. The alpha amylase partially hydrolyzes the starch molecules of said potato solids thereby increasing the solids content and reducing the viscosity of said batter. Said potato snack produced has a lower oil content than normal. 2q FIELD OF THE INVENTION This invention relates to a new process for the manufacture of snacks foods such as potato chips with a reduced caloric content. The food products so produced are crisp and ready to eat and can be manufactured from a wide range of raw materials. B

Classifications:

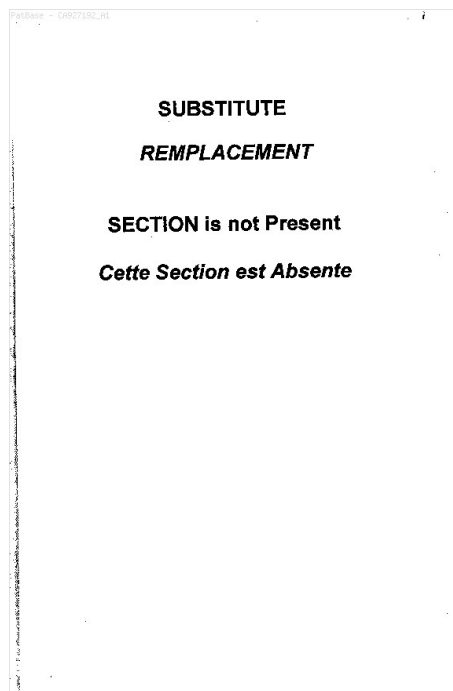
International (IPC 8-9): A23L1/216 (Advanced/Invention); A23L1/214 (Core/Invention)

International (IPC 1-7): A23B7/02 A23L1/216

CPC: A23L1/2161

European: A23L1/216B

US: 426/48 426/52 426/550 426/560 426/637



Family:

Publication number	Publication date	Application number	Application date
CA927192 A1	19730529	CA19700077009	19700310
GB1278736 A	19720621	GB19710024364	19710419
US3840673 A	19741008	US19710117065	19710219

Priority:

CA19700077009 19700310

Probable Assignee: CORPORATE FOODS

Assignee(s): (std): CORPORATE FOODS ; CORP FOODS LTD

Assignee(s): CORP FOODS LTD CA ; CORNELIS KORTSCHOT ; CORPORATE FOODS LIMITED ; CORPORATE FOODS LTD ; PETER F ADAMS

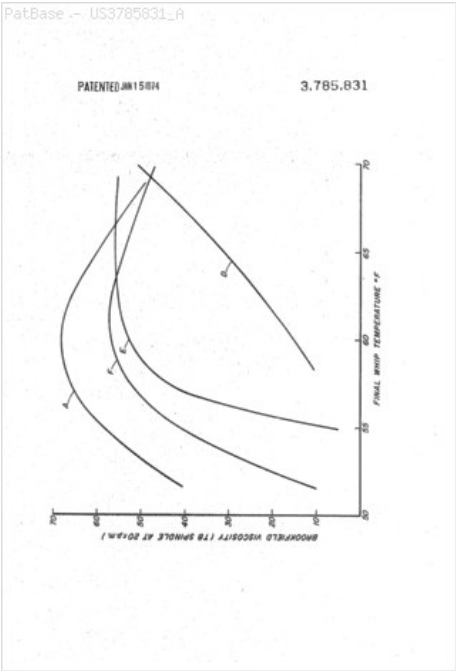
Inventor(s): (std): ADAMS P ; KORTSCHOT C

Inventor(s): KORTSCHOT C CA ; PETER F ADAMS ; ADAMS P AU ; CORNELIS KORTSCHOT

Title: WHIPPABLE COMPOSITION

Abstract: Source: US3785831A A whippable topping composition having improved low temperature performance is prepared utilizing a mixture containing at least two emulsifiers, a primary and a secondary emulsifier. The primary emulsifier is a lactylated glycerol ester, and the secondary emulsifier is a partial or complete ester of a common food acid and a mono and/or diglyceride of a saturated or unsaturated fat forming C₁₂ - C₂₂ fatty acid. 4 Claims, 1 Drawing Figure

Classifications:
International (IPC 8-9): A23L1/035 (Advanced/Invention);
A23L1/03 (Core/Invention)
International (IPC 1-7): A23G3/00
CPC: A23L1/035
European: A23L1/035
US: 426/456 426/570 426/601 99/139



Family:

Publication number	Publication date	Application number	Application date
US3785831 A	19740115	US19720215637	19720105

Priority:

US19720215637 19720105

Probable Assignee: GEN FOODS LTD
Assignee(s): (std): GEN FOODS LTD
Assignee(s): GENERAL FOODS LTD US
Inventor(s): (std): WILLOCK J
Inventor(s): WILLOCK J GB

Title: Process for the preparation of a hydrolyzed product from whole grain

Abstract: Source: US4282319A The present invention relates to a process for the preparation of hydrolyzed products from whole grain, and such derived products. The invention solves the problem of obtaining a protein and sugar containing product able to be filtrated whereby this is achieved by treating whole grain, such as wheat, maize, rye, barley, oat, and rice, with a proteolytic enzyme to transform water insoluble proteins into watersoluble products, and further to treat the starch contents with an amylase free from other carbohydrate hydrolyzing enzymes to form water-soluble starch products, as mono and disaccharides, removing the bran fraction and removing water to obtain a dry, semimoist, or liquid but concentrated derived product. The product is to be added as a sweetening agent in food products as bread, drinks, and cereal products, whereby the bran obtained can be used in bread as fiber additive.

Classifications:

International (IPC 8-9): A21D13/02 A21D2/18 A21D2/38 A23C21/02 A23C9/154 A23J1/12 A23J3/00 A23J3/34 A23L1/09 A23L1/10 A23L1/105 A23L1/164 A23L1/308 A23L2/38 C07K14/415 C12G3/02 C12P21/06 C13K1/06 (Advanced/Invention); A21D13/00 A21D2/00 A23C21/00 A23C9/152 A23J1/00 A23J3/00 A23L1/09 A23L1/10 A23L1/105 A23L1/164 A23L1/308 A23L2/38 C07K14/415 C12G3/02 C12P21/06 C13K1/00 (Core/Invention)

International (IPC 1-7): A21D2/18 A21D2/36 A21D2/38 A23C21/00 A23C21/02 A23C21/08 A23C9/10 A23C9/154 A23G A23J1/12 A23J3/00 A23L1/00 A23L1/09 A23L1/10 A23L1/105 A23L1/164 A23L1/172 A23L1/195 A23L2/26 A23L2/38 C07G7/00 C12C7/04 C12D13/04 C12D13/06 C12P19/16 C12P21/06 C13K1/06 C13L1/08

CPC: A21D13/02 A23C21/02 A23J3/343 A23J3/346 A23L1/1055 A23V2002/00 C12C5/004 C12C7/047 C12G3/02 C13K1/06 C12C7/01 C12C7/04 C12C9/00 A21D2/38

European: A21D13/02 A21D2/38 A23C21/02 A23J3/34B4 A23J3/34C A23L1/105B C12C5/00C C12C7/01 C12C7/04 C12C7/047 C12C9/00 C12G3/02 C13K1/06 K23V2/00

US: 426/18 426/28 426/44 426/656 426/661 435/68.1 435/69 435/94 435/96 435/99

Family:

Publication number	Publication date	Application number	Application date
AR214595 A1	19790629	AR19780274124	19781018
AT335781 A	19850115	AT19810003357	19810730
AT365420 B	19820111	AT19780007410	19781016
AT378472 B	19850812	AT19810003357	19810730
AT741078 A	19810615	AT19780007410	19781016
AU197840630 A1	19800501	AU19780040630	19781011
AU522176 B2	19820520	AU19780040630	19781011
BE871364 A1	19790215	BE19780191201	19781018
CA1120775 A1	19820330	CA19780313559	19781017
CH644736 A	19840831	CH19780010748	19781017
DE2844896 A1	19790419	DE19782844896	19781014
DE2844896 C2	19900517	DE19782844896	19781014
ES474311 A1	19790416	ES19780474311	19781018
FI63516 B	19830331	FI19780003153	19781017
FI783153 A	19790419	FI19780003153	19781017
FR2406665 A1	19790518	FR19780029407	19781016
FR2406665 B1	19820625	FR19780029407	19781016
GB2007960 A1	19790531	GB19780040995	19781018
GB2007960 B2	19820506	GB19780040995	19781018
GR64395 A	19800321	GR19780057403	19781009
GR64395 B	19800321	GR19780057403	19781009
GR64395 B	19800321	GR19780157403	19781009
IE48036 B	19840905	IE19780001984	19781004
IE781984 L	19790418	IE19780001984	19781004
IT1101253 A	19850928	IT19780028876	19781018
IT7828876 A0	19781018	IT19780028876	19781018
JP1510048 C3	19890726	JP19780128309	19781018
JP54095760 A2	19790728	JP19780128309	19781018
JP63063179 B4	19881206	JP19780128309	19781018
LU80380 A	19790319	LU19780080380	19781016
NL7810395 A	19790420	NL19780010395	19781017
NO148173 B	19830516	NO19780003516	19781017
NO148173 C	19830824	NO19780003516	19781017
NO783516 A	19790419	NO19780003516	19781017
NZ188663 A	19810211	NZ19780188663	19781016
PL118814 B1	19811031	PL19780210359	19781018
PL210359 A1	19790618	PL19780210359	19781018
PT68667 A	19781101	PT19780068667	19781017
SE429492 B	19830912	SE19780008870	19780822
SE429492 C	19840216	SE19780008870	19780822
SE7808870 A	19790419	SE19780008870D	19780822
SE7808870 L	19790419	SE19780008870	19780822
US4282319 A	19810804	US19780951076	19781013
US4377602 A	19830322	US19810234631	19810217

Priority:

SE19770011842 19771018	SE19770011742 19771018	SE19770011742 19771018
SE19770012341 19771101	SE19770012341 19771101	SE19780008870 19780822
AT19780007410 19781016	AT19810003357 19810730	US19780951076 19781013

Probable Assignee: NORDSTJERNAN AB A CORP OF SWEDEN

Assignee(s): (std): KOCKUMS CONSTRUCTION AB ; LYCKEBY STAARKELSEFORADLING AB ; LYCKEBY STAERKELSEFOERAEDLING ; NORDSTJERNAN AB ; NORDSJERNAN AB

Assignee(s): NORDSTJERNAN AB A CORP OF SWEDEN ; NORDSTJERNAN S 103 75 STOCKHOLM SWEDEN A CORP AB ; MASKIN PLAVIA SCHELEGATAN 1 S 112 23 STOCKHOLM SW ; BIONOVA BV ; LYCKEBY STAERKELSEFOERAEDLING AB ; LYCKEBY STARKELSEFORADLING AB ; LYCKEBY STARKELSEFORADLING A B ; LYCKEBY STARKELSE FORADLING AB ; MASKIN AB PLAVIA STOCKHOLM SE ; LYCKEBY STARKELSEFORAEDLING AB ; LYCKEBY STERKELSEFOREDLING AB ; MASKIN AB PLAVIA A CORP OF SWEDEN ; LYCKEBY STAERKELSEFOERAEDLING AKTIEBOLAG TE LYCKEBY ZWEDEN

Inventor(s): (std): CONRAD E ; CONRAD EERNST ; CONRAD ERNST ; ERNST CONRAD ; ERUNSUTO KONRATSUDO

Inventor(s): CONRAD ERNST LYCKEBY SE ; E CONRAD

Title: Composition for aerated frozen desserts containing uncooked fruit puree and method of preparation

Abstract: Source: US4368211A Disclosed are non-dairy dessert compositions suitable for the preparation of soft serve aerated frozen desserts. The compositions comprise from about 25 percent by weight to about 75 percent of a whole comminuted fruit puree, from about 0.3 percent to 1.5 percent by weight of an acid-stable whipping agent, from about 0.1 percent to 0.5 percent by weight of an acid-stable polysaccharide gum, from about 1 percent to about 15 percent of a malto dextrin bodying agent, from about 12 percent to about 28 percent of a nutritive carbohydrate sweetening agent, and from about 1 percent to 10 percent of an edible fatty triglyceride oil. The moisture content of the dessert compositions ranges between about 45 percent to 75 percent. After homogenization of the dessert compositions, an aerated frozen, soft serve dessert having a density of 0.2 to 0.95 g./cc. can be prepared in conventional aerated frozen dessert equipment.

Classifications:

International (IPC 8-9): A23G9/00 A23G9/04 A23G9/32 A23G9/42 A23G9/44

A23G9/46 A23G9/52 A23L1/064 (Advanced/Invention);

A23G9/04 A23G9/44 (Advanced/Non-invention);

A23G9/04 A23G9/32 A23G9/44 A23G9/52 A23L1/06 (Core/Invention)

International (IPC 1-7): A23B7/04 A23G9/00 A23G9/02 A23G9/04 A23L1/06

A23L1/064 A23L1/212 A23L1/34

CPC: A23G9/32 A23G9/42 A23G9/46

European: A23G9/02 A23G9/02+D A23G9/02+D14 A23G9/02+H2 A23G9/32 A23G9/42 A23G9/46

US: 426/564 426/565 426/567

PatBase - CA1172094_A1

SUBSTITUTE

REMPLACEMENT

SECTION is not Present

Cette Section est Absente

Family:

Publication number	Publication date	Application number	Application date
AU198287061 A1	19830602	AU19820087061	19820811
AU546286 B2	19850822	AU19820087061	19820811
CA1172094 A1	19840807	CA19820409239	19820811
DE3238208 A1	19830526	DE19823238208	19821015
DE3238208 C2	19900613	DE19823238208	19821015
FR2516753 A1	19830527	FR19820019523	19821122
FR2516753 B1	19870227	FR19820019523	19821122
GB2109666 A1	19830608	GB19820033273	19821122
GB2109666 B2	19850417	GB19820033273	19821122
IT1153357 A	19870114	IT19820024381	19821123
IT8224381 A0	19821123	IT19820024381	19821123
JP1643422 C3	19920228	JP19820152858	19820903
JP3002494 B4	19910116	JP19820152858	19820903
JP58089144 A2	19830527	JP19820152858	19820903
KR890002199 B1	19890623	KR19820004726	19821021
NZ201413 A	19850131	NZ19820201413	19820810
SE455463 B	19880718	SE19820006648	19821122
SE455463 C	19881110	SE19820006648	19821122
SE8206648 A	19830524	SE19820006648	19821122
SE8206648 A0	19821122	SE19820006648	19821122
SE8206648 L	19830524	SE19820006648	19821122
US4368211 A	19830111	US19810323842	19811123
ZA8206582 A	19830727	ZA19820006582	19820908

Priority:

US19810323842 19811123 CA19820409239 19820811

Probable Assignee: GEN MILLS INC

Assignee(s): (std): GEN MILLS INC

Assignee(s): GENERAL MILLS INC ; GENERAL MILLS INC MINNEAPOLIS MINN US ; KNUTSON RICHARD K ; STROMMER DEON L ; BLAKE JON R

Inventor(s): (std): BLAKE J R ; BLAKE JOHN R ; BLAKE JON R ; BLAKE JON RAY ; DEON ERU SUTOROMAA ; JIYON AARU BUREEKEU ; JON AARU BUREEKEU ; KNITSON RICHARD K ; KNUTSON R K ; KNUTSON RICHARD K ; KNUTSON RICHARD KNUTE ; RICHIIYAADO KEE NATOSON ; STROMMER D L ; STROMMER DEON L ; RICHAAADO KEE NATOSON ; STROMMER DEON LEE

Inventor(s): RICHARD K KNUTSON ; RICHARD KNUTE KNUTSON ; STROMMER DEON L POWELL BUTTE OREG US ; L STROMMER DEON ; R BLAKE JON ; R K KNUTSON ; KNUTSON RICHARD K CORCORAN MINN US ; JON R BLAKE ; JON R BLAKE RICHARD K KNUTSON ET DEON L STROMMER ; JON RAY BLAKE ; K KNUTSON RICHARD ; DEON L STROMMER ; DEON LEE STROMMER ; J R BLAKE ; D L STROMMER ; 1 J R BLAKE ; 2 R K KNUTSON ; 3 D L STROMMER ; BLAKE JON R BROOKLYN CENTER MINN US

Agent(s): SPRUSON AND FERGUSON; ASPEN PHARMA PTY LTD; FETHERSTONHAUGH AND CO

Title: Enzyme-saccharified all natural, ready-to-eat cereal derived from whole cereal grain

Abstract: Source: US4431674A A process for producing an all natural, enzyme-saccharified, cereal derived from whole grain is disclosed. The process involves milling and separating the whole grain to produce a bran fraction, an endosperm fraction, and a germ fraction. The germ fraction is processed by toasting and grinding and preferably by removing bran before the toasting. The bran fraction and any bran material separated out from the ground germ is modified to increase its functionality by high temperature, high pressure extrusion in a counter-rotating twin screw extruder. The endosperm fraction is coarsely milled, made into a slurry, cooked and then enzymatically hydrolyzed. The final step involves recombining the processed fractions, to form a cereal dough which is further processed to produce to ready-to-eat breakfast cereal. Optionally from 1-15 percent of the whole grain may be malted and added into the cereal dough.

Classifications:

International (IPC 8-9): A23L1/10 A23L1/164 A23L1/172 A23L1/176 A23L1/18 (Advanced/Invention);
A23L1/10 A23L1/164 A23L1/172 A23L1/176 A23L1/18 (Core/Invention)

International (IPC 1-7): A23L1/164 B02B1/00

CPC: A23L1/164 A23L1/1646 A23L1/1805 A23L1/1016 A23L1/172 A23L1/176

European: A23L1/10E A23L1/164 A23L1/164F A23L1/172 A23L1/176 A23L1/18B2

US: 426/18 426/462 426/466 426/516 426/518 426/619 426/620

Family:

Publication number	Publication date	Application number	Application date
FR2539587 A1	19840727	FR19840000810	19840119
US4431674 A	19840214	US19830459292	19830120
US4435430 A	19840306	US19830459422	19830120

Priority:

US19830459292 19830120 US19830459422 19830120

Probable Assignee: GEN FOODS CORP

Assignee(s): (std): GEN FOODS CORP

Assignee(s): GENERAL FOODS CORP

Inventor(s): (std): FULGER CHARLES V ; FULGER CHARLES VON ; GUM ERNEST K ; GUM ERNEST KEMP

Inventor(s): CHARLES VON FULGER ET ERNEST KEMP GUM

Title: Process for preparing an all grain, enzyme-saccharified cereal and product produced

Abstract: Source: US4656040A A process is disclosed for producing an all-grain, enzyme-saccharified cereal derived from cereal grain components. The process involves saccharifying an endosperm fraction to form a syrup containing soluble saccharides and adding to the saccharified endosperm a matrix-forming ingredient which is either a modified bran material, a toasted ground germ or a combination of these two ingredients to form a cereal dough, and subsequently processing the cereal dough to obtain a ready-to-eat cereal.

Classifications:

International (IPC 8-9): A23L1/105 A23L1/164 (Advanced/Invention)

International (IPC 1-7): A23L1/10

CPC: A23L1/1055 A23L1/1646

European: A23L1/105B A23L1/164F

US: 426/18 426/28 426/31 426/49

Family:

Publication number	Publication date	Application number	Application date
EP0124257 A1	19841107	EP19840302103	19840328
US4656040 A	19870407	US19830480986	19830331

Priority:

US19830480986 19830331

Probable Assignee: GEN FOODS CORP

Assignee(s): (std): GEN FOODS CORP

Assignee(s): GENERAL FOODS CORP

Inventor(s): (std): FULGER CHARLES V ; GUM ERNEST K ; VON FULGER CHARLES ; GUM ERNEST KEMP

Designated states: AT BE CH DE FR GB IT LI LU NL SE

Title: ENZYMATIC DECOMPOSITION OF CEREAL FLOUR

Abstract: Source: JP60009458A PURPOSE: To obtain decomposed cereal flour free from the unagreeable odor of flour and suitable as a health drink, nourishing agent, etc., by treating cereal flour simultaneously with hot water and α-amylase at ≥60°C. CONSTITUTION: (A) The flour of cereal containing starch and protein (preferably freshly milled flour) is mixed with (B) about 0.03W1wt%, based on the starch in the flour, of an α-amylase (e.g. Amylase-AMANO-A, a product of Amano Pharmaceuticals) and if necessary, about 0.03W1wt%, based on the proten in the flour, of a proteinase (e.g. Papain-W-40, product of Amano Pharmaceuticals), and with (C) hot water heated at ≥60°C. The mixture is stirred for 2W30min keeping the temperature of the mixture to ≥60°C to effect the enzymatic decomposition of the cereal flour.

Classifications:
International (IPC 8-9): A23L1/03 A23L1/10 A23L1/30 (Advanced/Invention);
A23L1/03 A23L1/10 A23L1/30 (Core/Invention)
International (IPC 1-7): A23L1/03 A23L1/105 A23L1/30

Family:

Publication number	Publication date	Application number	Application date
JP60009458 A2	19850118	JP19830115765	19830629

Priority:
JP19830115765 19830629

Probable Assignee: NIHON SEIBAKU KK
Assignee(s): (std): NIHON SEIBAKU KK
Inventor(s): (std): TANAKA KENZOU

Title: EXTRACTION OF EMBRYO BUD COMPONENT

Abstract: Source: JP60149351A PURPOSE: To obtain an embryo bud component having sweetness and excellent flavor, economically in an industrial scale, by adding water to embryo bud of cereal, treating with alpha-amylase at a specific temperature, heating the treated product, and separating into solid and liquid. CONSTITUTION: Pulverized embryo bud of cereal (e.g. defatted wheat embryo bud) is mixed with water, and treated with alpha-amylase at 70W95 Degrees Centigrade The treated product is cooled to 45W55 degrees centigrade, and treated with a protease. The reaction mixture is heat-treated to effect the deactivation of the enzyme and the sterilization, and separated into solid and liquid by centrifugal separation, etc. to obtain extract liquid. The objective embryo bud componenet can be produced by spray-drying the liquid with a spray drier, etc.

Classifications:**International (IPC 8-9):** A23L1/172 A23L1/30 (Advanced/Invention);

A23L1/172 A23L1/30 (Core/Invention)

International (IPC 1-7): A23L1/172 A23L1/30**Family:**

Publication number	Publication date	Application number	Application date
JP1688390 C3	19920811	JP19840002507	19840110
JP3058703 B4	19910906	JP19840002507	19840110
JP60149351 A2	19850806	JP19840002507	19840110

Priority:

JP19840002507 19840110

Probable Assignee: NISSHIN FLOUR MILLING CO**Assignee(s):** (std): NISSHIN FLOUR MILLING CO**Assignee(s):** NISSHIN SEIFUN KK**Inventor(s):** (std): MOTOI HIROBUMI

Title: Instant creaming powder

Abstract: Source: US4632832A This invention relates to instant creaming powder enriched with flavor and/or color which contains at least 0.2 percent by weight of fine particles prepared by locking a small amount of flavor in a mixture of a saccharide dehydrate and a saccharide, or coloring the mixture, or subjecting the mixture to both of these treatments, to obtain suitable solubility, creaminess and whitening effect equal to those of the conventional instant creaming powder in spite of incorporating therein the fine particles for enrichment with flavor, and has a novel appearance in which fine particles having crystalline brilliance are uniformly dispersed in the instant creaming powder.

Classifications:
International (IPC 8-9): A23C11/00 A23L1/19 A23L1/22 A23L1/27 (Advanced/Invention)
International (IPC 1-7): A23C11/00 A23L1/19 A23L1/22 A23L1/27
CPC: A23C11/00 A23L1/19 A23L1/22008
European: A23C11/00 A23L1/19 A23L1/22B
US: 426/250 426/540 426/586 426/588 426/613 426/658 426/96 426/98

Family:

Publication number	Publication date	Application number	Application date
EP0172010 A2	19860219	EP19850305695	19850812
EP0172010 A3	19861210	EP19850305695	19850812
JP1472397 C3	19881227	JP19840169296	19840815
JP61047143 A2	19860307	JP19840169296	19840815
JP63020492 B4	19880427	JP19840169296	19840815
US4632832 A	19861230	US19850765786	19850815

Priority:
JP19840169296 19840815

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