



New connection on: : 12-09-2017 : 21:31:14 - Last
disconnection on: : 09-09-2017 : 01:37:25

V 4.0.0.43847(LP,U,linux) (Rev:41675 2016-01-15 13:33:59
+0100#(D201710)) (RPM D201710)

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[No database/cluster active] ..fi
Select a database: ..FI EPODOC

Database: EPODOC

Records: 105.303.798
Terms: 1.468.212.989
Occurrences: 20.717.405.385
Last Update: 20170911

[EPODOC: SS 1] process and vinasse

Results in EPODOC 428

[SS 2] 1 and treatment

Results in EPODOC 60

[SS 3] 2 and aeration

Results in EPODOC 0

[SS 4] 2 and aerate

Results in EPODOC 0

[SS 5] 2 and control

Results in EPODOC 3

[SS 6] ..li

1/3 © EPODOC / EPO

PN - [CN106578802](#) A 20170426

PR - CN201611155443 20161214

AP - CN201611155443 20161214

DT - I

PA - CAO SHUHUA

TI -Method for preparing fermented beverage by utilizing **vinasse**

AB -The invention discloses a method for preparing a fermented beverage by utilizing **vinasse** and belongs to the technical field of food beverage processing. The method comprises the following steps: after mixing yellow rice wine lees and oat meal, adding rice milk water and directly boiling and gelatinizing; adding an enzyme and liquefying; then pulping, adding *saccharomyces cerevisiae* and fermenting for 4h-5h; centrifugally sterilizing; then inoculating lactic acid bacteria and fermenting; and after fermenting, sterilely filling to obtain a finished product. According to the method disclosed by the invention, **process** steps are simplified, and adsorption on nutrition constituents in the rice milk water, caused by adsorption **treatment**, is prevented; the nutrition constituents in the rice milk water can be easily remained; and furthermore, the rice milk water is directly sterilized through a gelatinizing step, so that energy sources are saved. A manner of fermenting through utilizing the *saccharomyces cerevisiae* and fermenting through utilizing the lactic acid bacteria is adopted, a condition that the concentration of lactic acid is too high due to improper **control** of **process** conditions so that formation of yeast fermented flavor substances is influenced is prevented, and smooth proceeding of a fermentation **process** is guaranteed; and an extra complex enzyme is not

needed so that the production cost is reduced and a suitable environment is provided for subsequent lactic acid bacterium fermentation.

2/3 © EPODOC / EPO

PN - [RO131638](#) A0 20170130

PR - RO20160000445 20160621

AP - RO20160000445 20160621

DT - I

PA - CROITORU CONSTANTIN [RO]

TI - NATURAL FOOD ACIDIFIER
AND **PROCESS** FOR PREPARING THE
SAME

AB - The invention relates to a natural food acidifier and to a **process** for preparing the same. According to the invention, the acidifier is a clear liquid of brown colour, having a density of minimum 1.0500 g/l, a total acidity of minimum 70 g/l in tartaric acid, a content of volatile acids of maximum 4 g/l in acetic acid, an iron content of maximum 5 g/l, free of copper, potassium, calcium and other cations. As claimed by the invention, the **process** consists in collecting the **vinasse** charges, followed by the antimicrobial and antioxidant **treatment** with 300...400 mg/l potassium metabisulphite in 2...3 stages, the **treatment** with 5 g/hl natural derivatives of thermally-enzymatically degraded cellular walls of autolysed yeasts, clarification and proteinaceous stabilization by bentonization, simultaneous complex stabilization by ion exchange with H-cationic resin, concentration by reverse osmosis and preservation of the concentrated **vinasse** stability

by **treatment** with microgranulated acacia gum of high purity in doses of 30...50 g/hl, associated with vigorous homogenization, keeping it at rest for 5...10 days with daily homogenization, filtration, dynamic affinage, followed by the sensory and physical-chemical **control** of the final product.

3/3 © EPODOC / EPO

PN - [CN103461654](#) A 20131225

PR - CN20131474241 20131012

AP - CN20131474241 20131012

DT - I

CT - || STSE (A)
[CN101584378](#) A 20091125 [Y] (INST
 PROCESS ENG CAS [CN])
 [Y] 1-6

* 说明书第4页第3段至说明书第5
 页第2段, 说明书第3页第2-6段及
 最后一段 *

[CN101690540](#) A 20100407
 [A] (SERICULTURAL AND
 AGRICULTURAL, et al)
 [A] 1-6

* 全文 *

[CN101874544](#) A 20101103
 [A] (HEILONGJIANG
 DAHUANGCHUAN WINE CO LTD)
 [A] 1-6

* 全文 *

[CN102178033](#) A 20110914
 [A] (HENAN HONGXIANG BIOLOG
 TECHNOLOGY CO LTD)
 [A] 1-6

* 全文 *

[CN102178034](#) A 20110914
 [Y] (HENAN HONGXIANG BIO TECH
 CO LTD)
 [Y] 1-6

* 说明书第4段 *;
[CN102178092](#) A 20110914
[A] (HENAN HONGXIANG BIO TECH
CO LTD)
[A] 1-6
* 全文 *

CCA	- Y02P60/877
PA	- SHIJIAZHUANG CHUNYUAN BIOTECHNOLOGY CO LTD
TI	- Method for producing vinasse protein feed from corn steep liquor
AB	- The invention discloses a method for producing a vinasse protein feed from corn steep liquor. The method comprises the steps of preparing a culture medium, activating by yeast strains, preparing a fermenting culture medium, fermenting inoculating, inoculating lactic acid bacteria for fermenting again, adsorbing for concentrating, drying, and packaging so as to obtain the finished product. By adoption of the method, a current process of producing ethanol from corns is changed, the vinasse protein feed with the equal effect can be obtained by mainly using corn starch production side products such as corn steep liquor and corn bran through microbial fermentation treatment and together with fully-automatic fermentation culture control , the function of the vinasse protein feed is increased, the waste recycling is realized, and corns are saved. The vinasse protein feed has the advantage of not occupying grains needed by humans, environment pollution is alleviated, the production cost is reduced, and

excellent economic benefits are
achieved.