

[SS 1] mix and flour and starch and water and sugar and salt and seeds

Results in EPODOC 0

[SS 2] mix and flour and starch and water and sugar and salt

Results in EPODOC 27

[SS 3] ..li



1/27 © EPODOC / EPO

PN - [KR20170142399](#) A 20171228

PR - KR20160075820 20160617

AP - KR20160075820 20160617

DT - I

PA - EOM JAE SEONG [KR]

TI - .

AB - The present invention relates to a method of making red ginseng walnut cakes. More specifically, the method makes walnut cake products having improved palatability and quality by using red ginseng having desirable medicinal effects. Specifically, the method comprises: (S100) first breaking egg yolks thoroughly, and placing **sugar**, corn syrup, **salt**, shortening, soybean milk, baking powder, and SP in a kneader to **mix** the same; (S200) mixing the mixed dough with **water** for about five minutes until the dough becomes thick to produce an egg yolk dough; (S300) breaking egg whites, mixing the same with **sugar** in a kneader, and adding **sugar** again to produce a 90% meringue; (S400) mixing one third of the meringue with the egg yolk dough thoroughly, sieving **water**, strong **flour**, red ginseng or ginseng powder, ginseng fragrance, glucose, and corn **starch** by using a sieve, mixing the same, and adding the rest of the meringue thereto to produce a dough; and (S500) placing the dough in a preheated walnut cake making device to finally produce walnut cakes.

2/27 © EPODOC / EPO

PN - [RU2016105811](#) A 20170824

PNFP - RU2629269 C2 20170828

PR - RU20160105811 20160219

AP - RU20160105811 20160219

DT - I

CT - || STSE (C2)

[RU2491817](#) C1 20130910 [] (ROSSIJSKAJA AKADEMIJA SEL SKOKHOZJAJSTVENNYKH NAUK G NAUCHNOE UCHREZHDENIE NII KONDIKTERSKOJ PROMY GN [RU]);

[SU1306547](#) A1 19870430 [] (KI T I PISHCHEVOJ PROMY [SU], et al);

[RU2233593](#) C1 20040810 [];

[SU1790889](#) A1 00000000 []

CNOA - (C2)
A21D13/80

PA - (C2)
 FED GOSUDARSTVENNOE NAUCHNOE UCHREZHDENIE VSEROSIJSKIJ NAUCHNO-
 ISSLEDOVATELSKIJ INST KONDIKTERSKOJ P [RU]

TI - (C2)
SUGAR COOKIE MANUFACTURE METHOD

AB - (C2)
 FIELD: food industry.SUBSTANCE: method provides preparation of the recipe mixture in the mixer, consisting of fructose-glucose syrup, based on fruit and vegetable puree, the egg powder, mixed with **water**, and malt extract, diluted with **water**. After mixing the components, the food **salt**, the dry milk product, the granulated **sugar** is introduced into the mixture. The mixture is stirred. Then the fat component is added to the mixture, pre-plasticized in the kneading machine up to the density of 750-820 kg/mwith the temperature of 36-38°C in the amount of 20-40% from the fat component recipe amount and lecithin in the amount of 1-2% to the fat component weight in the composition with fat in the ratio 1:1. Stir the mixture for 1-2 minutes with the constant recirculation of the recipe mixture and additional treatment under the hydrodynamic cavitation conditions. The resulting emulsion is processed in the cavitation unit under the conditions of combining the hydrodynamic and acoustic cavitation in mutually perpendicular planes until the emulsion with the viscosity of 0.05-0.08 Pa s. is manufactured. Further, the emulsion is supplied into the kneading machine with Z-shaped blades and mixed with the fat component, pre-plasticized in the kneading machine to the density of 750-820 kg/mwith the temperature of 22-24°C in the amount of 60-80% of its recipe amount, 50% of carbon ammonium **salt** aqueous solution, sodium bicarbonate, **mix** for 1-2 minutes. The mixture of the loose components from the wheat **flour**, **starch** and recyclable waste is fed into the resulting emulsion at the operating stroke of the kneading machine, and the dough is kneaded, the dough pieces are formed, baked and cooled.EFFECT: invention allows to increase the nutritional and biological value of the finished product, to improve its organoleptic characteristics, and to expand the **flour** confectionery products range.2 cl, 1 ex

3/27 © EPODOC / EPO

PN - CN106818989 A 20170613

PR - CN2017198404 20170223

AP - CN2017198404 20170223

DT - I

CNOI - A21D2/16 ; A21D2/186 ; A21D2/36 ; A21D2/364 ; A21D10/005

PA - NANTONG TONGDI BIOTECHNOLOGY CO LTD

TI - Pre-**mix** powder for cakes and pastries

AB - The invention provides a pre-**mix** powder for cakes and pastries. The pre-**mix** powder is prepared from the following components in parts by weight: 28 to 32 parts of highland barley **flour**, 22 to 28 parts of wheat **flour**, 12 to 18 parts of cocoa powder, 12 to 18 parts of green tea powder, 12 to 18 parts of **starch**, 25 to 35 parts of white granulated **sugar**, 0.5 to 1.5 part of **salt**, 3 to 8 parts of milk powder, 0.5 to 1.5 parts of molecular distilled monoglyceride, 0.5 to 1 part of xanthan gum, and 0.5 to 1.5 parts of

baking powder. When the pre-**mix** powder for the cakes and pastries provided by the invention is used, high-quality cakes and pastries can be obtained by adding a suitable amount of oil, **water** and egg, stirring uniformly, filling moulds, and baking.

4/27 © EPODOC / EPO

PN - KR20150054423 A 20150520
PR - KR20130136845 20131111
AP - KR20130136845 20131111
DT - I
CNOI - A23P20/12 ; A23L29/212 ; A23L7/157
PA - SON YONG DAL [KR]
AB - The present invention relates to a batter **mix** including rice powder. The present invention provides the batter **mix** by using the rice which is an important energy source for the body to be used as the batter in a processed food product, thereby ensuring the quality of the processed food product. The batter **mix** is prepared by mixing the ingredients including: 10 to 40 wt% of wheat **flour**; 30 to 50 wt% of a rice powder **mix** including rice powder, tapioca **starch**, corn **starch**, and gluten; and 30 to 40 wt% of purified **water** including refined **salt**, **sugar**, pepper, and ginger. The rice powder **mix** includes: 15 to 20 wt% of the rice powder having the particle size of 8/1000 to 9/1000 microns; 3 to 15 wt% of the tapioca **starch** and gluten; and 2 to 4 wt% of the corn **starch**.

5/27 © EPODOC / EPO

PN - CN103653060 A 20140326
PNFP - CN103653060B B 20150617
PR - CN20131696562 20131218
AP - CN20131696562 20131218
DT - I
CT - || STSE (A)
CN101053422 A 20071017 [A] (JIANGSU BAOLONG GROUP CO LTD [CN])
[A] 1-6
* 全文 *;
CN101530218 A 20090916 [A] (LIBIAO HE)
[A] 1-6
* 全文 *;
CN101331962 A 20081231 [A] (TAIXIANG GROUP TECHNOLOGY DEV [CN])
[A] 1-6
* 全文 *;
CN102273666 A 20111214 [X]
[X] 1-6
* 说明书第[0004]、[0014]段 *;
CN101263913 A 20080917 [A] (UNIV JIANGNAN [CN])
[A] 1-6
* 全文 *;
CN103355703 A 20131023 [A] (GUILIN XINGAN ANMING FOOD CO LTD)
[A] 1-6
* 全文 *

CNOI - (A)
A23L7/157 ; A23L17/40

CNOL - A23V2002/00, A23V2300/20, ADD

CNOA - (A)
A23V2002/00

PA - (A B)
 MAOMING XINZHOU SEAFOOD CO LTD

TI - (A B)
 Butterfly bread shrimp and preparation method thereof

AB - (A)
 The invention discloses a butterfly bread shrimp which is prepared from a fresh shrimp, breadcrumbs, biscuit powder, batter **mix** and **water**. A preparation method comprises steps as follows: the fresh shrimp is washed, shrimp intestines and a shell at a shrimp body part are removed, a shell at the shrimp tail is reserved, the shell-removed shrimp body is cut into two halves from the middle, batter is coated after batter mixing, biscuit powder and the breadcrumbs are coated, and the butterfly bread shrimp is prepared after quick-freezing and packaging. Batter after batter mixing is thin paste batter prepared by uniformly mixing the batter **mix** and clear **water** with the temperature of 7-10 DEG C according to a proportion of 1:(2-4) for 10-18 minutes, and the adopted batter **mix** comprises bleached wheat **flour**, yellow maize **flour**, corn **starch**, **sugar**, **salt**, hydrolyzed corn protein, spice, a foaming agent, trisodium 5'-ribonucleotide and guar gum natural spice. The prepared bread shrimp has a beautiful butterfly shape, is uniformly coated with batter and is crisp outside and tender inside after directly fried, the shrimp meat is smooth, and the integral taste is good; and the guarantee period of a quick-frozen and packaged finished product is prolonged.

6/27 © EPODOC / EPO

PN - KR20130021740 A 20130306

PR - KR20110084191 20110823

AP - KR20110084191 20110823

DT - I

CNOI - A21D2/165 ; A21D2/181 ; A21D2/186 ; A21D8/047 ; A21D8/06 ; A21D13/066 ; A23L5/13 ; A23L7/104 ; A21D13/31 ; A21D13/047

PA - CHOE DAE IL [KR]

TI - FABRICATION METHOD FOR STEAMED BREAD OF RICE

AB - PURPOSE: A manufacturing method of a steamed rice bun is provided to use **starch** without adding gluten or different chemical additives. CONSTITUTION: A manufacturing method of a steamed rice bun without adding gluten comprises a step of inserting 450.000-700.000 weight% of **water**, 30-60 weight% of rice **flour**, 70-40 weight% of **flour**, 166.600-216.600 weight% of refined **sugar**, 15.000-21.600 weight% of manufactured **salt**, and 20.000-30.000 weight% of yeast in a **mix** container and kneading the same at a low speed for 2 minutes before inserting 60.000-90.000 weight% of vegetable oil; a step of dividing kneaded dough into 50-65 g and kneading at a medium speed for 3-4 minutes; a step of fermenting for 20-30 minutes after adding adzuki bean and forming the same into a steamed bread shape; and a step of steaming for 13-15 minutes in a steam tank. In the kneading step of raw material, 0.500-3.00

weight% of tapioca **starch** or corn-sweet potato **starch** is additionally added therein.
 [Reference numerals] (AA) **Water**, refined **sugar**, manufactured **salt**, **starch**; (BB,DD,FF) Mixing; (CC) Rice **flour**; (EE) **Flour**; (GG) First kneading; (HH) Vegetable palm oil; (II) Second kneading; (JJ) Dividing dough; (KK) Red bean, filling; (LL) Shaping bread; (MM) Fermenting; (NN) Steaming; (OO) Cooking with steam; (PP) Completing

7/27 © EPODOC / EPO

- PN - [KR20120137848](#) A 20121224
- PNFP - KR101303193B B1 20130909
- PR - KR20110056967 20110613
- AP - KR20110056967 20110613
- DT - I
- CT - || STSE (B1)
[KR20100024010](#) A 20100305 [] (HAN SANG HOI [KR]);
[KR20100103763](#) A 20100928 [] (HAN SANG HOI [KR]);
[KR20020070226](#) A 20020905 [] (BANG KAE RIONG [KR]);
[KR100855863B](#) B1 20080901 [] (HAN SANG HOI [KR])
- CNOI - (A)
[A21D2/145](#) ; [A21D2/186](#) ; [A21D2/34](#) ; [A21D2/364](#) ; [A21D13/04](#) ; [A23L5/15](#) ;
[A23L25/20](#) ; [A21D13/31](#)
- PA - (A)
 GO YOUNG SOOK [KR]
- TI - (A)
 THE CREAM PUFF BUN AND THE MANUFACTURING METHOD THEREOF
 - (B1)
 The cream puff bun and the manufacturing method thereof
- AB - (A)
 PURPOSE: Creampuff pastry and a producing method thereof are provided to use sodium alginate for filling inside the creampuff pastry to improve the taste and palatability. CONSTITUTION: A producing method of creampuff pastry comprises the following steps: mixing 45-50wt% of **water**, 30-35wt% of **flour**, 3.5-4wt% of **sugar**, 0.03-0.07wt% of peanut powder, 0.05-0.07wt% of rice powder, 0.01-0.15wt% of sodium hydrogen carbonate, 0.3-0.7wt% of **salt**, and 15-20wt% of margarine to obtain the outer skin; mixing 55-60wt% of **water**, 0.1-0.3wt% of gardenia yellow, 0.15-0.5wt% of sodium alginate, 25-30wt% of **sugar**, 2-5wt% of **flour**, 5-10wt% of corn **starch**, 0.3-0.7wt% of **salt**, 1-3wt% of whey, 1.5-2wt% of egg, 0.5-1wt% of margarine, 3-5wt% of custard cream **mix**, 0.05-0.1wt% of vanilla flavor, 0.05-0.1wt% of custard flavor, and 0.05-0.1wt% of cream soda flavor to obtain filling; and inserting the filling into the outer skin, and baking the obtained creampuff on a baking tray.

8/27 © EPODOC / EPO

- PN - [KR20130011520](#) A 20130130
- PR - KR20110072731 20110722
- AP - KR20110072731 20110722
- DT - I

CNOI - A23B7/105 ; A23L19/20 ; A23L27/10

PA - KIM NAM HYUK [KR]

TI - MAKING METHOD OF KIMCHI USING A BAMBOO **SALT**

AB - PURPOSE: A manufacturing method of bamboo salted Kimchi is provided to make bamboo salted Kimchi which does not get softer than general bay salted Kimchi in room temperature. CONSTITUTION: After putting bamboo **salt** in the **water** to set salinity, pickle a well-kept Chinese cabbage which is divided into 2-4 equal parts for 10 to 12 hours. Manufacture seasoning about 40-50% of Chinese cabbage weight during the Chinese cabbage gets pickled. Wash the pickled Chinese cabbage about 1-2 times with clean **water** and pile them on the tray in an order manner for 5 to 10 minutes to remove moisture. Put the evenly mixed seasoning between the Chinese cabbage leafs which removed moisture. Store in low temperature and ripen the mixed cabbage at 0deg. C-2deg. C after ripening in the room temperature for 18-24 hours. Bamboo **salt water** is produced by putting bamboo **salt** as much as 12-18% of weight in **water** based on the Chinese cabbage. Bamboo **salt water** fits salinity within 10-12% range. Seasoning manufactures as the follows. Put apple 6-12% of weight, red pepper 7-13% of weight, onion 1-5% of weight, garlic 14-20% of weight and ginger 1-5% of weight into the mixer to grind them and julienne a radish 8-14% of weight in 3-7 cm. Dilapidation 1-6% of weight, shallot 2-8% of weight, and Korean leek 1-5% of weight are cut in the length of 3-7cm. Manufacture glutinous rice **starch** 13-19% of weight by putting glutinous rice **flour** 7-13% of weight into **water** 87-93% of weight, well mixing, and boiling for 3-7 minutes at 200deg. C-230deg. C. **Mix** the prepared material and red pepper powder 12-18% of weight, anchovy sauce 2-8% of weight, and **sugar** 0.1-1% of weight, and bamboo **salt** 1-4% of weight in 1-2 hours at the room temperature. [Reference numerals] (S100) Step 1 of pickling Chinese cabbage in bamboo **salt** with a salinity of 10-12%; (S200) Step 2 of manufacturing seasoning; (S210) Step 2-1 of washing seasoning materials; (S220) Step 2-2 of mixing the seasoning materials; (S230) Step 2-3 of ripening the manufactured seasoning at the room temperature for 1-2 hours; (S300) Step 3 of mixing the pickled Chinese cabbage to obtain bamboo salted Kimchi; (S400) Step 4 of ripening the bamboo salted Kimchi at the room temperature for 18-24 hours and storing and ripening at a low temperature of 0°C-2°C

9/27 © EPODOC / EPO

PN - KR20120079428 A 20120712

PR - KR20110001299 20110104

AP - KR20110001299 20110104

DT - I

CNOI - A23L7/157 ; A23L27/30 ; A23L33/10

PA - SON YONG DAL [KR]; KIM JONG GON [KR]

TI - OMITTED

AB - PURPOSE: A batter **mix** containing rice powder, and a producing method thereof are provided to enable users to obtain batter of processed food using rice. CONSTITUTION: A batter **mix** contains 10-40wt% of wheat **flour**, 30-50wt% of rice powder, and 30-40wt% of purified **water** mixture. The rice powder contains rice **flour**, tapioca **starch**, and gluten. The purified **water** mixture includes refined **salt**, **sugar**, black pepper powder, and ginger powder.

10/27 © EPODOC / EPO

PN - CN102428994 A 20120502

PR - CN20101295948 20100929

AP - CN20101295948 20100929

DT - I

CT - || STSE (A)

CN1116057 A 19960207 [Y] (LIU XINYU [CN])

[Y] 1-5

说明书第1页第4-5段

CN101124922 A 20080220 [Y] (HUBEI GUANGYUAN FOODS CO LTD [CN])

[Y] 1-5

说明书第1页第4-6段

CTNP - || STSE (A)

[A] "绿豆饼",

薛效贤等,

<<豆类做法290种>>, PAGE

61-62

[A] 1-5

第61-62页

[A] "绿豆饼",

健康生活图书编委会, <<主食面点宝典>>, PAGE 114

[A] 1-5

第114页

PA - SIRUI REN

TI - Mung bean cake and preparation method thereof

AB - The invention discloses mung bean cake. The mung bean cake is prepared from the following raw materials in parts by weight: 80-90 parts of mung bean **flour**, 10-30 parts of **flour**, 10-20 parts of **starch**, 2-5 parts of table **salt**, 2-5 parts of white granulated **sugar**, 1-3 parts of essence, 5-8 parts of peanut oil and 2-4 parts of baking soda. The preparation method of the mung bean cake comprises the following steps of: (1) mixing the mung bean **flour**, the **flour** and the **starch** in **water** uniformly; (2) adding the white granulated **sugar** and the baking soda to **mix** and stir, and adding the table **salt**, the essence and the peanut oil to stir uniformly; (3) forming circular raw mung bean cake from the stirred raw materials; and (4) baking the raw mung bean cake in a baking oven for 1-2h, and taking out to obtain the mung bean cake. The mung bean cake disclosed by the invention has the advantages of simpleness and easiness for obtaining the raw materials and low cost; the preparation method of the mung bean cake, disclosed by the invention, is simple and can be handled by common families; and the prepared mung bean cake is fragrant, sweet and tasty, has unique nice taste and is popular in the people.

11/27 © EPODOC / EPO

PN - CN102302177 A 20120104

PR - CN20111185153 20110704

AP - CN20111185153 20110704

DT - I

CT - || STSE (A)
CN101133843 A 20080305 [Y] (TIANJIN CHINA & ENGLAND NAMI T [CN])
[Y]
CN101513260 A 20090826 [Y] (HAIHONG POULTRY INDUSTRY PROC [CN])
[Y]
CN101756265 A 20100630 [Y] (HENAN PROVINCE QI COUNTY YONGD)
[Y]

CTNP - || STSE (A)
[] 张静等,
"一种药膳鸡肉丸的制作工艺", <<肉类工业>>, (20110630), no. 6

PA - TIANJIN BAODI AGRI & TECH GROUP CO LTD

TI - Medicated chicken meatball and preparation method thereof

AB - The invention relates to a medicated chicken meatball and a preparation method thereof. The medicated chicken meatball is processed and made according to the following raw materials in parts and **mix** proportion by weight: 50-70 parts of chicken breast meat, 20-30 parts of chicken skin, 5-10 parts of yam **flour**, 5-10 parts of hawthorn powder, 60-80 parts of **starch**, 3-6 parts of **salt**, 1.5-3 parts of white **sugar**, 0.1-0.3 part of monosodium glutamate, 1-1.5 parts of phosphate, 0.04-0.1 part of carrageenene, 0.01-0.04 part of ball gelatin, 0.2-0.4 part of shallot powder, 0.1-0.2 part of ginger powder, 1-3 parts of soy sauce, 100-120 parts of ice **water** and 1-3 parts of sesame oil. Since the food materials of hawthorn and yam which belong to the homology of medicine and food contained in the product, lipid dissolution, blood-lipid lowering, blood vessel extension, blood pressure lowering, suppression of blood-glucose elevation after meal and promotion of gastric and intestinal digestion can be effectively realized, and the efficacies of invigorating the spleen and nourishing the stomach are provided. The nutritional ingredients of the product is guaranteed to the maximum extent due to the adoption of the cooking approaches of steaming and boiling, and the product has the characteristics of unique mouthfeel, simpleness in processing, convenience for eating, nutrition, wholesomeness and the like, thereby being convenient for industrialized production and popularization.

12/27 © EPODOC / EPO

PN - CN102084996 A 20110608

PR - CN20091228923 20091202

AP - CN20091228923 20091202

DT - I

PA - TIANJIN BAODI AGRICULTURAL TECHNOLOGY GROUP CO LTD

TI - Pearl meatball (glutinous rice meatball) and preparing method for the same

AB - The invention relates to a pearl meatball (glutinous rice meatball) and the ingredients of the pearl meatball comprise lean meat, fat lining, **salt**, sodium tripolyphosphate, white **sugar**, monosodium glutamate, scallion, ginger, yellow rice wine, edible fungus, soybean protein powder, **starch** maize, wheat **flour**, glutinous rice, ice **water** and vegetable. The preparing method comprises: respectively mincing the lean meat and fat lining into meat stuffing; adding the **salt**, the white **sugar**, the polyphosphate and the like to **mix** well; standing; adding soybean protein powder, **starch** maize, wheat **flour**, and

the fine minced scallion ginger, edible, fungus and vegetables; stirring to **mix** well; molding by handwork or a machine;; preparing to meatball; soaking the glutinous rice with drinking **water** until soft; then draining the **water**; spreading out; allowing the surrounding of the meatball to stick to the glutinous rice evenly and freezing quickly. The peal meatball can be cooked for eating easily only by steaming above boiling **water** without need of unfreezing; can also be directly cooked by steaming, frozen quickly after cooled, and heated by microwave for eating. The pearl meatball of the invention has the advantages of attractive appearance, good mouthfeel, abundant nutrition and convenient eating.

13/27 © EPODOC / EPO

PN - [CN101999432](#) A 20110406

PR - CN20101584641 20101213

AP - CN20101584641 20101213

DT - I

CT - || STSE (A)
[CN101176477](#) A 20080514 [] (MING LI [CN])
[CN1403002](#) A 20030319 [] (TU ZONGCAI [CN], et al)
[CN1401250](#) A 20030312 [] (LIU ZHIHONG [CN])

CTNP - || STSE (A)
 [] <<食品工业科技>>
 20011231 桑卫国等
 板栗酥饼的研制
 第22卷, 第4期 2
 [] <<各类点心制作>>
 19880131 孔宪化
 莲茸蛋黄酥饼
 中国食品出版社,
 第1版 1
 [] <<百姓自制糕饼1000例:花色糕点,酥香饼点制作技法全书>> 20041031 范林工作室 枣泥酥饼和果酱酥饼 科学出版社, 第1版 1
 [] <<小麦品质及其改良>> 20001231 徐兆飞等 糕点烘烤试验 气象出版社, 1

PA - SHUGAO LIANG

TI - Formula and making process of short cake

AB - The invention discloses a formula and a making process of a short cake. The short cake comprises the following materials in percentage by weight: 45-55 percent of fine **flour**, 16-20 percent of white **sugar**, 15-20 percent of vegetable oil, 8-13 percent of shortening, 0.3-0.4 percent of sodium bicarbonate, 0.8-1 percent of ammonium hydrogen carbonate, 3-6 percent of dried egg yolk, 2-5 percent of syrup, 6-9 percent of fresh egg, 12-18 percent of **water** and 0.3-0.5 percent of **salt**. The making process comprises the following steps of: firstly, putting other materials except the fresh egg into a mixer to **mix** for 2-3 minutes; secondly, making dough for 2 minutes; thirdly, putting the dough into an oven and roasting the dough for 20 minutes at the temperature of 150 DEG C; fourthly, after cake is tapped off, brushing a layer of dried egg yoke on the surface of the cake and roasting the cake for 5 minutes again; and fifthly, packing after cooling. The invention adopts the vegetable oil to replace the traditional lard, adopts the dried egg yoke to replace **starch** to be coated on the surface of the cake, adopts the temperature

which is 10 DEG C lower than the temperature of the traditional method to roast, shortens roasting time by about 25 percent and relatively saves energy by about 20 percent. Being roasted at lower temperature for a shorter time, the short cake is more crispy and delicious, has better color, fragrance and taste, does not stick teeth and is more popular to consumers compared with the traditional short cake.

14/27 © EPODOC / EPO

PN - [CN101773224](#) A 20100714
PR - CN2010117926 20100118
AP - CN2010117926 20100118
DT - I
PA - WEINING HUANG
TI - Raw frozen bread product and production method thereof
AB - The invention relates to a raw frozen bread product and a production method thereof, belonging to the technical field of food processing. The method comprises the following steps: adding **flour**, Yanshan yeast, aluminum-free baking powder, white granulated **sugar**, shortening, **salt**, transglutaminase, lipase, xylanase, glucose oxidase, trehalose, ascorbic acid, lecithin, sucrose ester, glycerin, carob bean gum, sand sagebrush gum, carboxymethyl cellulose, guar gum, wheat gluten, and wheat **starch** or corn **starch** or potato **starch** or rice **starch** into a stirring cylinder, slowly stirring to **mix** well, adding the mixture into **water**, and rapidly stirring to form a dough; pressing the dough, forming, pre-fermenting, quick-freezing after cooling (or direct quick-freezing), and carrying out freezing preservation as standby. A fresh bread product can be obtained only through direct steaming if need (the non-pre-fermented dough needs fermenting at first and then steaming). The application of the invention can enhance the product quality standardization, safety and convenience, prevent the flavor loss caused by repeated cooking, and save the energy.

15/27 © EPODOC / EPO

PN - [KR20080092018](#) A 20081015
PR - KR20070035275 20070410
AP - KR20070035275 20070410
DT - I
CNOI - [A23L3/36](#) ; [A23G3/00](#) ; [A23L7/10](#) ; [A23L27/10](#)
PA - FOOD CO LTD L [KR]
AB - A preparation method of a frozen Chinese stuffed pancake is provided to increase the shelf life of the pancake and obtain a dough coating effect through a steaming process. A preparation method of a frozen Chinese stuffed pancake comprises the steps of: (a-1) mixing 150~250wt.pt. of a dough **mix**, 40~60wt.pt. of modified **starch**, 30~50w.pt. of glutinous corn **starch**, 30~50wt.pt. of glutinous rice **flour**, 20~40wt% of whole milk powder, 20~40wt.pt. of pre-gelatinized rice **flour**, 10~30wt.pt. of trehalose, 10~30wt.pt. of alpha corn, and 1~10wt.pt. of refined **salt** to 100wt.pt. of strong **flour** for 2~10 minutes to obtain a powdered ingredient; (a-2) mixing 10~20wt.pt. of maltitol, 3~15wt.pt. of polyglycitol, and 3~15wt.pt. of soybean oil (based on 100wt.pt. of the strong **flour**) for 2~10 minutes to obtain a liquid ingredient; (a-3) mixing the powdered ingredient and the liquid ingredient with 200~300wt.pt. of refined **water** (based on 100wt.pt. of the