

PatBase - Search results 04 June 2018

Search query (5): [SP]: reivindicaciones 1. un proceso para obtener una masa homogénea, que comprende: a) mezclar harinas entre 50 y 70 percent p/p en base seca, almidones entre 30 y 50 percent p/p en base seca y aditivos entre 0,001 y 10 percent p/p en base seca y b) adicionar agua en una relación mezcla:agua seleccionada entre 1: 1, 2: 1, 3:1 y 4: 1, hasta obtener una masa homogénea. 2. el proceso según la reivindicación 1, donde las harinas se seleccionan del grupo que consiste de: harina de trigo, de maíz, de almendras, de avena, de arveja, de centeno, de mijo, de arroz, de soja, de triticale, de garbanzo, de frijol, y mezclas de las mismas en sus diferentes variedades. 3. el proceso según la reivindicación 1, donde los almidones se seleccionan del grupo que consiste de almidón de maíz, de yuca, de papa, de patata, de plátano, de batata, de arroz y combinaciones de los mismos en sus diferentes variedades. 4. el proceso según la reivindicación 1, donde los aditivos se seleccionan del grupo que consiste de: sal, azúcar, semillas, especias, frutas, quesos, leudantes químicos, levaduras, enzimas y acondicionadores de masa., colorantes, saborizante, antioxidantes y combinaciones de los mismos en sus diferentes variedades. 5. el proceso según la reivindicación 1, donde en la etapa b) se adiciona agua a una temperatura entre 35 y 90 degrees centigrade 6. el proceso según la reivindicación 1, donde la masa homogénea obtenida en b) tiene los siguientes componentes: componentes (percent p/p) base húmeda harina 30,0 - 45,0 almidones 15,0 - 30,0 agua 25,0 - 40,0 azúcar 0,01 - 3,0 sal 0,01 - 1,0 semillas 0,01 - 8,0 saborizantes 0,01 - 1,0 antioxidantes 0,01- 0,05 7. el proceso según la reivindicación 1, donde la masa homogénea obtenida en b) tiene las siguientes características: [ftimg=110894473]8. el proceso según la reivindicación 1, donde la masa homogénea obtenida en b) lámina hasta un espesor entre 0,8-1,4 mm y se corta hasta formar piezas. 9. el proceso según la reivindicación 1, donde la masa homogénea obtenida en b) hornea a una temperatura entre 150 y 350 degrees centigrade claims 1. a process for obtaining a homogeneous mass, comprising: a) mixing the flours between 50 and 70 percent w/w on dry basis, starches between 30 and 50 percent w/w on dry basis and additives between 0.001 and 10 percent w/w on dry basis and b) adding water in a 1: 1 ratio:water mixture selected from 2, 1, 3:1 and 4: 1, until a homogeneous mass was obtained. 2. the process according to claim 1, wherein the flour is selected from the group consisting of: wheat flour, corn, almonds, oats, rye, peas, millet, rice, soybean, triticale, garbanzo beans, and mixtures thereof, in its different varieties. 3. the process according to claim 1, wherein the starches are selected from the group consisting of corn starch, cassava, potato, potato, plantain, sweet potato, rice protein, and combinations thereof in its different varieties. 4. the process according to claim 1, wherein the additives are selected from the group consisting of salt, sugar, seeds, spices, fruits, cheeses, chemical leavening, yeast, enzymes, and conditioners, dyes, flavoring agent, antioxidants mass, and combinations thereof in its different varieties. 5. the process according to claim 1, wherein in step b) water is added at a temperature between 35 and 90 degrees centigrade 6. the process according to claim 1, wherein the homogeneous mass obtained in b) has the following components: components (percent w/w) 45.0 15.0 30.0 30.0 flour wet basis - - 40.0 25.0 0.01 starches water 0.01 - 0.01 3.0 - 1.0 sugar 8.0 salt 1.0 0.01 - 0.01 seeds -- 0.057 flavoring antioxidants . the process according to claim 1, wherein the homogeneous mass obtained in b) has the following characteristics: ftimg=110894473]8. the process according to claim 1, wherein the homogeneous mass obtained in b) to a thickness between 0.8-1.4 mm sheet and cut into pieces. 9. the process according to claim 1, wherein the homogeneous mass obtained in b) baked at a temperature between 150 and 350 degrees centigrade

Results: 6**Search history**

Search FT=(flour and starch and Water and sugar and Salt and seeds) (Results 6936)

1:

Search FT=(flour and starch and hot Water and sugar and Salt and seeds) (Results 547)

2:

Search FT=(Mix and flour and starch and hot Water and sugar and Salt and seeds) (Results 330)

3:

Search FT=(Mix and flour and starch and hot Water and sugar and Salt and seeds) and IC=(a21d2/18) (Results 25)

4:

Search [SP]: reivindicaciones 1. un proceso para obtener una masa homogénea, que comprende: a) mezclar harinas entre 50 y 70 percent p/p en base seca, almidones entre 30 y 50 percent p/p en base seca y aditivos entre 0,001 y 10 percent p/p en base seca y b) adicionar agua en una relación mezcla:agua seleccionada entre 1: 1, 2: 1, 3:1 y 4: 1, hasta obtener una masa homogénea. 2. el proceso según la reivindicación 1, donde las harinas se seleccionan del grupo que consiste de: harina de trigo, de maíz, de almendras, de avena, de arveja, de centeno, de mijo, de arroz, de soja, de triticale, de garbanzo, de frijol, y mezclas de las mismas en sus diferentes variedades. 3. el proceso según la reivindicación 1, donde los almidones se seleccionan del grupo que consiste de almidón de maíz, de yuca, de papa, de patata, de plátano, de batata, de arroz y combinaciones de los mismos en sus diferentes variedades. 4. el proceso según la reivindicación 1, donde los aditivos se seleccionan del grupo que consiste de: sal, azúcar, semillas, especias, frutas, quesos, leudantes químicos, levaduras, enzimas y acondicionadores de masa., colorantes, saborizante, antioxidantes y combinaciones de los mismos en sus diferentes variedades. 5. el proceso según la reivindicación 1, donde en la etapa b) se adiciona agua a una temperatura entre 35 y 90 degrees centigrade 6. el proceso según la reivindicación 1, donde la masa homogénea obtenida en b) tiene los siguientes componentes: componentes (percent p/p) base húmeda harina 30,0 - 45,0 almidones 15,0 - 30,0 agua 25,0 - 40,0 azúcar 0,01 - 3,0 sal 0,01 - 1,0 semillas 0,01 - 8,0 saborizantes 0,01 - 1,0 antioxidantes 0,01- 0,05 7. el proceso según la reivindicación 1, donde la masa homogénea obtenida en b) lámina hasta un espesor entre 0,8-1,4 mm y se corta hasta formar piezas. 9. el proceso según la reivindicación 1, donde la masa homogénea obtenida en b) hornea a una temperatura entre 150 y 350 degrees centigrade claims 1. a process for obtaining a homogeneous mass, comprising: a) mixing the flours between 50 and 70 percent w/w on dry basis, starches between 30 and 50 percent w/w on dry basis and additives between 0.001 and 10 percent w/w on dry basis and b) adding water in a 1: 1 ratio:water mixture selected from 2, 1, 3:1 and 4: 1, until a homogeneous mass was obtained. 2. the process according to claim 1, wherein the flour is selected from the group consisting of: wheat flour, corn, almonds, oats, rye, peas, millet, rice, soybean, triticale, garbanzo beans, and mixtures thereof, in its different varieties. 3. the process according to claim 1, wherein the starches are selected from the group consisting of corn starch, cassava, potato, potato, plantain, sweet potato, rice protein, and combinations thereof in its different varieties. 4. the process according to claim 1, wherein the additives are selected from the group consisting of salt, sugar, seeds, spices, fruits, cheeses, chemical leavening, yeast, enzymes, and conditioners, dyes, flavoring agent, antioxidants mass, and combinations thereof in its different varieties. 5. the process according to claim 1, wherein in step b) water is added at a temperature between 35 and 90 degrees centigrade 6. the process according to claim 1, wherein the homogeneous mass obtained in b) has the following components: components (percent w/w) 45.0 15.0 30.0 30.0 flour wet basis - - 40.0 25.0 0.01 starches water 0.01 - 0.01 3.0 - 1.0 sugar 8.0 salt 1.0 0.01 - 0.01 seeds -- 0.057 flavoring antioxidants . the process according to claim 1, wherein the homogeneous mass obtained in b) has the following characteristics: ftimg=110894473]8. the process according to claim 1, wherein the homogeneous mass obtained in b) to a thickness between 0.8-1.4 mm sheet and cut into pieces. 9. the process according to claim 1, wherein the homogeneous mass obtained in b) baked at a temperature between 150 and 350 degrees centigrade (Results 6)

Title: METHOD FOR PRODUCING DOUGH FROM FLOUR AND STARCH MIXTURES

Abstract: The invention relates to a method for producing dough compositions comprising flours and starches having suitable rheological properties for the production of food products, by mixing dry ingredients (flours, starches and additives) in pre-determined proportions, and adding a suitable quantity of water to the mixture until a homogeneous dough is obtained. The resulting doughs are particularly useful in the food industry.

Classifications:

International (IPC 8-9): A21D13/06 A21D13/16 A21D2/18 A21D8/00 A23L29/00 A23L5/00 (Advanced/Invention)

CPC: A21D2/18 A21D8/00 A21D13/06 A21D13/16

PatBase - WO17187371_A1

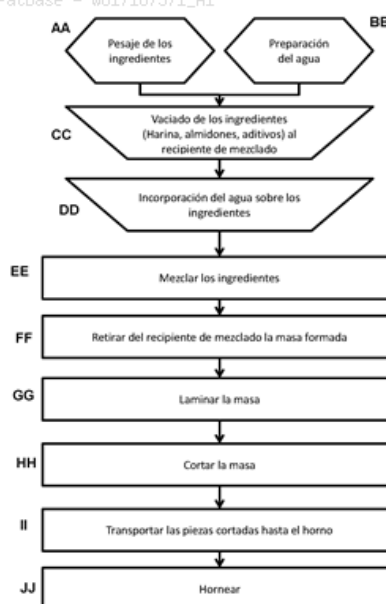


FIG. 1

AA Weighing of the ingredients
 BB Preparation of the water
 CC Emptying of the ingredients (flour, starch, additives) into the mixing container
 DD Incorporation of water into ingredients
 EE Mixing of the ingredients
 FF Removal of the formed dough from the mixing container
 GG Rolling of the dough
 HH Cutting of the dough
 II Conveying of the cut pieces to the oven
 JJ Baking

Family:

Publication number	Publication date	Application number	Application date
CO16106553 A1	20170428	CO20160106553	20160426
WO17187371 A1	20171102	WO20171852422	20170426

Priority:

CO20160106553 20160426

Probable Assignee: COMPANIA DE GALLETAS NOEL S A S

Assignee(s): (std): COMPANIA DE GALLETAS NOEL S A S

Assignee(s): COMPANIA DE GALLETAS NOEL SAS

Inventor(s): (std): AVALOS PATINO JORGE ESTEBAN ; GALLEGO RESTREPO JORGE ANDRES ; LONDONO MORALES OLGA PATRICIA ; MEJIA TEJADA BRAULIO ; MONTOYA ESTRADA CARLOS MARIO

Inventor(s): OLGA PATRICIA LONDONO MORALES ; JORGE ESTEBAN AVALOS PATINO ; JORGE ANDRES GALLEGO RESTREPO ; CARLOS MARIO MONTOYA ESTRADA ; BRAULIO MEJIA TEJADA

Agent(s): CARLOS REINALDO OLARTE GARCIA; OLARTE CARLOS R

Designated states: AE AG AL AM AO AT AU AZ BA BB BE BF BG BH BJ BN BR BW BY BZ CA CF CG CH CI CL CM CN CO CR CU CY CZ DE DJ DK DM DO DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GT GW HN HR HU ID IE IL IN IR IS IT JP KE KG KH KM KN KP KR KW KZ LA LC LK LR LS LT LU LV LY MA MC MD ME MG MK ML MN MR MT MW MX MY MZ NA NE NG NI NL NO NZ OM PA PE PG PH PL PT QA RO RS RU RW SA SC SD SE SG SI SK SL SM SN ST SV SY SZ TD TG TH TJ TM TN TR TT TZ UA UG US UZ VC VN ZA ZM ZW

Title: PROCESS OF PREPARING A GELLED PASTA PRODUCT

Abstract: The invention relates to a process for the production of pasta based on starchy materials by gelatinization, extrusion and drying. A flour or semolina of a starchy material is mixed with soft water and an ionic gelling agent to obtain a dough containing from 35 to 55 percent of water, the dough is gelatinized by heating and kneading under pressure, is then cooled to a temperature below 100 DEG C., extruded in the form of pasta, and the pasta is brought into contact with water containing a cation which forms a gel with the ionic gelling agent, and is dried. The pasta produced may be based on rice or maize alone.

Classifications:

International (IPC 8-9): A23L1/0532 A23L1/16 A23L1/162 A23L1/216

A23L19/12 A23L29/256 A23L7/109 (Advanced/Invention);

A23L1/052 A23L1/16 A23L1/214 (Core/Invention)

International (IPC 1-7): A21D10/00 A21D13/00 A21D8/00 A21D8/02

A23C1/16 A23L1/04 A23L1/10 A23L1/16 A23L1/162 A23L1/20 A23L1/21

A23L1/216 B01D21/00

CPC: A23L19/13 A23L7/109 A23L29/256

European: A23L1/0532 A23L1/16 A23L1/216B

US: 426/276 426/557 426/573 426/575 426/577

PatBase - CA1204623_A1

**SUBSTITUTE
REPLACEMENT**

there are NO DRAWINGS

il n'y a PAS DE DESSINS

Family:

Publication number	Publication date	Application number	Application date
AT21987 E	19860915	AT19830106703T	19830708
AU198318323 A1	19840329	AU19830018323	19830823
AU555701 B2	19861002	AU19830018323	19830823
CA1204623 A1	19860520	CA19830435424	19830826
DE3366079 D1	19861016	DE19833366079	19830708
EP0105100 A1	19840411	EP19830106703	19830708
EP0105100 B1	19860910	EP19830106703	19830708
ES525853 A0	19840616	ES19830525853	19830922
ES525853 A2	19840629	ES19830525853	19830922
ES8405253 A1	19840616	ES19830525853	19830922
GB2127271 A1	19840411	GB19830025372	19830922
GB2127271 B2	19860326	GB19830025372	19830922
GB8325372 A0	19831026	GB19830025372	19830922
HK79886 A	19861031	HK19860000798	19861023
IN159574 A	19870530	IN1983CA01052	19830829
JP1005859 B4	19890201	JP19830168088	19830912
JP1522521 C3	19891012	JP19830168088	19830912
JP59066855 A2	19840416	JP19830168088	19830912
JP64005859 B4	19890201	JP19830168088	19830912
KR19840005962 A	19841121	KR19830004374	19830917
KR840005962 A	19841121	KR19830004374	19830917
KR890002391 B1	19890703	KR19830004374	19830917
MX172862 B	19940117	MX19830027041	19830912
MY8700143 A	19871231	MY19870000143	19871230
NZ205362 A	19860314	NZ19830205362	19830823
OA7535 A	19850331	OA19830058104	19830922
PH20798 A	19870414	PH19830029495	19830905
US4544563 A	19851001	US19830526429	19830825
ZA8306188 A	19840425	ZA19830006188	19830822

Priority:

CH19820005619 19820923

EP19830106703 19830708

CA19830435424 19830826

Probable Assignee: NESTLE SA

Assignee(s): (std): NESTLE SA ; MAGGI AG ; PRODUITS NESTLE S A SOC D ; NESTEC SA ; MAGII AG ; SOCIETE DES PRODUITS NESTLE SA ; SOCIETE DES PRODUITS NESTLE S A ; SOCIETE DES PRODUITS NESTLE S A ; NESTEC S A

Assignee(s): STE DES PRODUITS NESTLE SA ; LECHTHALER JURG ; DES PRODUITS NESTLE S A SOC ; STE DES PRODUITS NESTLE S A ; SOC DES PRODUITS NESTLE SA ; D ASSISTANCE TECHNIQUE POUR PRODUITS ; D ASSISTANCE TECHNIQUE POUR PRODUITS NESTLE SA SOC ; D ASSISTANCE TECHNIQUE POUR PRODUITS NESTLE SOC SA ; D'ASSISTANCE TECHNIQUE POUR PRODUITS NESTLE SA SO ; D'ASSISTANCE TECHNIQUE POUR PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLE SA SOC ; DES PRODUITS NESTLE SOC SA

Inventor(s): (std): JURG LECHTHALER ; LECHTHALER J ; LECHTHALER JUERG ; LECHTHALER JURG ; YURUGU REKUTARAA

Agent(s): SHELSTON IP; SHELSTON IP PTY LTD; BORDEN LADNER GERVAIS LLP

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

Title: RICE FLOUR COMPOSITIONS

Abstract: A rice flour composition having: from about 20 percent to about 95 percent, by weight, of a rice flour that has a WAI of from about 2.6 to about 9; and a Peak Viscosity from about 4 RVU to about 130 RVU; and from about 5 percent to about 80 percent, by weight, of rice starch materials that have a WAI of below about 2.2; a Peak Viscosity from about 100 RVU to about 900 RVU, and a soluble amylose content of less than 10 percent, by weight. The rice starch materials can be selected from the group consisting of waxy rice starch, acetylated rice starch, cross linked rice starch and mixtures thereof. The compositions can be used to produce food products such as fabricated sheeted snacks, extruded products, sauces, coatings for fried foods, dog foods, dog biscuits, baby foods and breads. The preferred dough formed from the inventive rice flour composition is sheetable and forms a cohesive dough. Fabricated snacks made from this dough has the desired taste and texture characteristics. A dry blend for a preferred fabricated snack comprises from about 2 percent to about 100 percent, preferably from about 20 percent to about 85 percent, most preferably from about 40 percent to about 75 percent, of the rice flour composition.

Classifications:

International (IPC 8-9): A21D13/00 A21D13/04 A21D13/08 A21D13/60 A21D2/00 A21D2/36 A21D8/00 A23G3/34 A23K1/00 A23K1/18 A23L1/0522 A23L1/10 A23L1/164 A23L1/212 A23L1/22 A23L1/39 A23L29/212 A23L7/13 A23P1/08 (Advanced/Invention); A23K10/30 A23K50/40 (Advanced/Non-invention); A21D2/00 A21D8/00 A23G3/34 A23K1/00 A23L1/0522 A23L1/10 A23L1/164 A23L1/39 (Core/Invention); A21D A23K A23L A23P (Subclass/Invention)

CPC: A23K10/30 A23K50/40 A21D2/36 A23L7/13 A23L7/198 A23L29/212 A21D13/60 A21D13/047 A21D13/40 A21D13/04

European: A21D13/00L A21D13/04 A21D2/36 A23K1/14 A23K1/18N A23L1/0522 A23L1/10M A23L1/164E

US: 426/552 426/560 426/618 426/622 426/622P

Family:

Publication number	Publication date	Application number	Application date
 AU2006254894 AA	20061214	AU20060254894	20060607
 AU2006254894 BB	20101014	AU20060254894	20060607
 AU2006254894 CA	20140925	AU20060254894	20060607
 CA2610832 AA	20071204	CA20062610832	20060607
 CA2610832 C	20140429	CA20062610832	20060607
 CN101193557 A	20080604	CN200680020408	20060607
 CN101193557 B	20120718	CN200680020408	20060607
 CN102696973 A	20121003	CN201210190365	20060607
 CN102696973 B	20140813	CN201210190365	20060607
 EP1887885 A2	20080220	EP20060772636	20060607
 EP1887885 B1	20170823	EP20060772636	20060607
 ES2647903 T3	20171227	ES20060772636T	20060607
 HK1176821 A1	20150828	HK20130103688	20130325
 JP2008541783 T2	20081127	JP20080515944T	20060607
 JP4829295 B2	20111207	JP20080515944T	20060607
 MX2007015352 A1	20080215	MX20070015352	20060607
 US2006286271 AA	20061221	US20060448235	20060607
 US8470386 BB	20130625	US20060448235	20060607
 WO06133388 A2	20061214	WO2006US22396	20060607
 WO06133388 A3	20070201	WO2006US22396	20060607

Priority:

US20050687965P 20050607 EP20060772636 20060607 US20060448235 20060607
WO2006US22396 20060607

Probable Assignee: KELLOGG NORTH AMERICA CO

Assignee(s): (std): KELLOGG EUROPE TRADING LTD ; KELLOGG NORTH AMERICA CO ; PRINGLES S A R L ; PROCTER AND GAMBLE ; VILLAGRAN MARIA DOLORES ; VILLAGRAN MARIA DOLORES M ; VILLAGRAN MARIA DOLORES MARTINEZ SERNA

Assignee(s): PROCTER AND GAMBLE CO ; THE PROCTER AND GAMBLE COMPANY ; PRINGLES SARL

Inventor(s): (std): VILLAGRAN MARIA DOLORES M ; VILLAGRAN MARIA DOLORES MARTINEZ SERNA ; VILLAGRAN MARIA DOLORES MD ; VILLAGRAN MARIA DOLORES ; VILLAGRAN MARIA ; DOLORES VILLAGRAN MARIA

Inventor(s): MARIA DOLORES VILLAGRAN

Agent(s): WATERMARK INTELLECTUAL PROPERTY PTY LTD; WATERMARK PATENT AND TRADE MARKS ATTORNEYS; DIMOCK STRATTON LLP; KELLENBERGER JAKOB ET AL; CABINET PLASSERAUD; ELZABURU SLP ELZABURU SLP; THE PROCTER AND GAMBLE COMPANY, INTELLECTUAL PROPERTY DIVISION; PROCTER AND GAMBLE CO INTELLECTUAL PROPERTY DIVISION; DICKINSON WRIGHT PLLC

Designated states: AE AG AL AM AT AU AZ BA BB BE BF BG BJ BR BW BY BZ CA CF CG CH CI CM CN CO CR CU CY CZ DE DK DM DZ EC EE EG ES FI FR GA GB GD GE GH GM GN GQ GR GW HR HU ID IE IL IN IS IT JP KE KG KM KN KP KR KZ LC LI LK LR LS LT LU LV LY MA MC MD MG MK ML MN MR MW MX MZ NA NE NG NI NL NO NZ OM PG PH PL PT RO RU SC SD SE SG SI SK SL SM SN SY SZ TD TG TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Title: PRODUCTION OF WHOLE GRAIN-CONTAINING COMPOSITE FOOD PRODUCTS

Abstract: Shelf-stable whole grain-containing composite food products, such as savory and sweet snacks and cereals, are continuously produced by preparing a dough comprising cooking whole grain cereal grain particles in the presence of water effective to gelatinize starch content of the whole grain cereal particles to provide gelatinized whole grain cereal grain particles, and mixing the gelatinized whole grain cereal grain particles with starch, whole grain flour, optional minor dough ingredients such as leavening agent, and a food component selected from the group consisting of vegetables and fruits, effective to prepare dough. The dough is formed into discrete dough units, which are baked or fried to provide a whole-grain containing composite food product that is nutritious, low fat, multi-flavored, and a good source of dietary fiber.

Classifications:

International (IPC 8-9): A21D10/00 A21D13/00 A21D13/02 A21D13/08 A21D2/36 A21D6/00 A21D8/00 A23G3/34 A23G3/50 A23L1/10 A23L1/162 A23L1/164 (Advanced/Invention);

A23L1/10 A23L1/162 A23L1/164 (Advanced/Non-invention);

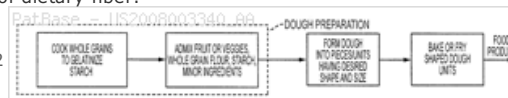
A21D10/00 A21D13/00 A21D2/00 A21D6/00 A21D8/00 A23G3/34 A23L1/00 A23L1/10 A23L1/162 A23L1/164 (Core/Invention); A23L (Subclass/Invention)

International (IPC 1-7): A21D8/00 A23L1/10 A23L1/164 A23L1/172

CPC: A23L7/13 A23L7/126 A23L7/197

European: A23L1/10H A23L1/164C A23L1/164E

US: 426/549 426/549P 426/94

**Family:**

Publication number	Publication date	Application number	Application date
AR061773 AA	20080917	AR2007P102950	20070629
AT466487 E	20100515	AT20070111471T	20070629
AU2007202915 AA	20080117	AU20070202915	20070625
AU2007202915 BB	20130704	AU20070202915	20070625
BRPI0705233 A2	20090714	BR2007PI05233	20070629
CA2592693 AA	20071230	CA20072592693	20070629
CA2592693 C	20141125	CA20072592693	20070629
CN101142932 A	20080319	CN200710170149	20070629
CN101142932 B	20130724	CN200710170149	20070629
DE602007006250 D1	20100617	DE200760006250T	20070629
DK1872666 T3	20100809	DK20070111471T	20070629
EP1872666 A1	20080102	EP20070111471	20070629
EP1872666 B1	20100505	EP20070111471	20070629
ES2345284 T3	20100920	ES20070111471T	20070629
IL184243 A0	20080120	IL20070184243	20070626
IN01416CH2007 A	20090417	IN2007CH01416	20070702
JP2008011858 A2	20080124	JP20070169525	20070627
JP5242953 B2	20130724	JP20070169525	20070627
KR20080002682 A	20080104	KR20070065332	20070629
MX2007008015 A1	20090113	MX2007008015	20070629
NO20073329 A	20080102	NO20070003329	20070629
NO334041 B1	20131125	NO20070003329	20070629
NZ556121 A	20090531	NZ20070556121	20070626
PH2007000252 A	20090119	PH20070000252	20070627
PT1872666 T	20100726	PT20070111471T	20070629
RU2007124649 A	20090110	RU20070124649	20070629
RU2433621 C2	20111120	RU20070124649	20070629
UA93493 C2	20110225	UA20070007279	20070627
US2008003340 AA	20080103	US20060428011	20060630
US7829128 BB	20101109	US20060428011	20060630
ZA200705199 A	20080430	ZA20070005199	20070628

Priority:

US20060428011 20060630 CA20072592693 20070629

Probable Assignee: INTERCONTINENTAL GREAT BRANDS LLC

Assignee(s): (std): INTERCONTINENTAL GREAT BRANDS LLC ; KRAFT FOODS GLOBAL BRANDS LLC ; KRAFT FOODS HOLDINGS INC ; KRAFT FUDZ GLOBAL BREHND S EHLEHLSI

Assignee(s): KRAFT FOODS HOLDINGS ; WANG CHEN Y ; VEMULAPALLI VANI ; KRAFT FOODS HOLDINGS INC THREE LAKES DRIVENORTHFIELDIL60093US ; KRAFT FOODS GLOBAL BRANDS LLC THREE LAKES DRIVENORTHFIELDIL60093US ; INTERCONTINENTAL GREAT BRANDS LLC 100 DEFOREST AVENUE EAST HANOVER NJ 07936US ; KARWOWSKI JAN

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Designated states: AL AT BA 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 PL PT RO SE SI SK TR YU

Title: PROCESS FOR PRODUCING ULTRA-THIN BISCUITS WITH A SMOOTH SURFACE

Abstract: The invention relates to a process for making a thin biscuit having a smooth surface, including mixing ingredients at a temperature between 37 degrees centigrade and 70 degrees centigrade to obtain a sheetable cohesive dough. The dough includes 0-56 percent wheat flour, 4-62 percent native starch, and 1-26 percent pre-gelatinised starch. For one unit of weight of native starch NS, pre-gelatinised starch PS, and wheat flour WF, i.e. with NS+PS+WF=1, WF?0.8, PS?0.37 and 0.7?NS/PS?9. The dough also includes 5-18 percent water, 2-12 percent fat, 0-28 percent sugar; 0-8 percent whey powder, and 0 percent -0.5 percent salt, but devoid of a leavening agent. The process also includes sheeting the dough to a thickness between 0.2 and 1 mm; cutting the sheeted dough into dough pieces; and baking the dough pieces on a perforated support to obtain a thin biscuit that is devoid of blisters.

Classifications:

International (IPC 8-9): A21D A21D10/02 A21D13/00 A21D13/08 A21D2/18 A21D8/02 A23G3/50 A23G3/54 A23L A23L1/16 A23L1/164 (Advanced/Invention); A21D13/00 A23L1/00 A23L1/164 (Core/Invention); A21D A23L (Subclass/Invention)

CPC: A21D2/186 A21D13/24 A21D13/043 A21D13/40 A23L7/117

European: A21D13/00B4 A21D13/00H A21D2/18E A23L1/164

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ZA201006592 A	20110831	ZA20100006592	20100915

Priority:

EP20080290305 20080331 EP20080807216 20080625 WO2008IB02663 20080625

Probable Assignee: GENERALE BISCUIT

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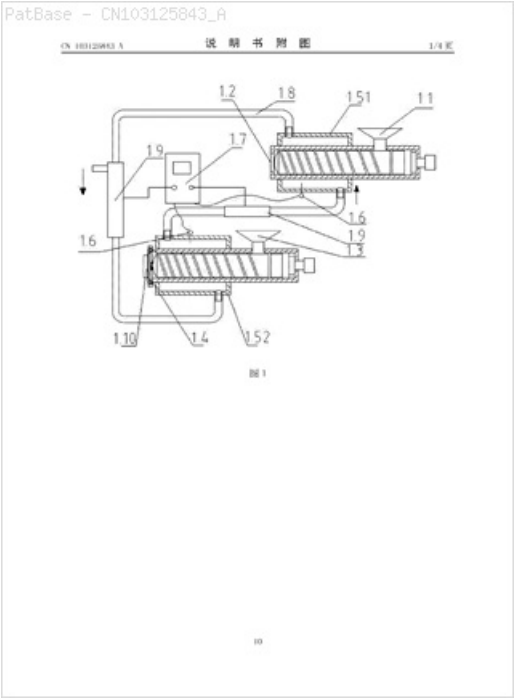
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Title: NON-FRIED MISCELLANEOUS GRAIN INSTANT NOODLE AND PRODUCTION METHOD THEREOF

Abstract: The invention discloses a non-fried miscellaneous grain instant noodle and a production method thereof. The non-fried miscellaneous grain instant noodle comprises, by weight, 1-8 percent of food additives, 1.0-1.25 percent of gluten fortifier, 25-50 percent of water, 0.2-1.0 percent of edible oil, 5-30 percent of wheat flour, 5-30 percent of corn flour, 1-10 percent of corn starch, 10-30 percent of potato starch, 5-20 percent of mashed potato, 25-50 percent of tartary buckwheat flour, 5-25 percent of common buckwheat flour, 5-15 percent of modified starch, 2-10 percent of sweet potato starch, 2-10 percent of sweet potato powder, and 2-10 percent of cassava starch. The production method includes raw material weighing, mixing, paste curing and extrusion forming, long strip noodle block cooling and slicing, cooking, drying and packaging. Miscellaneous grains are adopted to serve as raw materials of the instant noodle, various human body essential nutrient substances and trace elements are contained, nutrition is reasonable and balanced, and a healthy diet idea of contemporary people is fitted; and continuous production is carried out through the adoption of a production line, work intensity of working staff is reduced, and production efficiency is promoted.

Classifications:
International (IPC 8-9): A23L1/162 A23L7/113 (Advanced/Invention)



Family:

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■ CN103125843 A	20130605	CN201210331956	20120911
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Probable Assignee: SICHUAN JIUJIUAI FOOD CO LTD

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