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[EPODOC: SS 15] Non-meat food and oil and water and vegetable and proteins

Results in EPODOC 0

EPODOC: term 'NON-MEAT FOOD' not found in index 'BI'. WARNING(1)

[SS 16] Non and meat and food and oil and water and vegetable and proteins

Results in EPODOC 6

[SS 17] ..li



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PN - [MX2017004665](#) A 20170726

PR - US201462062275P 20141010; WO20151B57644 20151006

AP - MX20170004665 20151006

DT - I

CCI - [A23J3/18](#) ; [A23J3/227](#) ; [A23K10/30](#) ; [A23K20/147](#) ; [A23K20/158](#) ; [A23K50/40](#) ; [A23L33/115](#) ; [A23L33/185](#)

CUI - [A21D2/36](#)

CQA - [A23V2002/00](#)

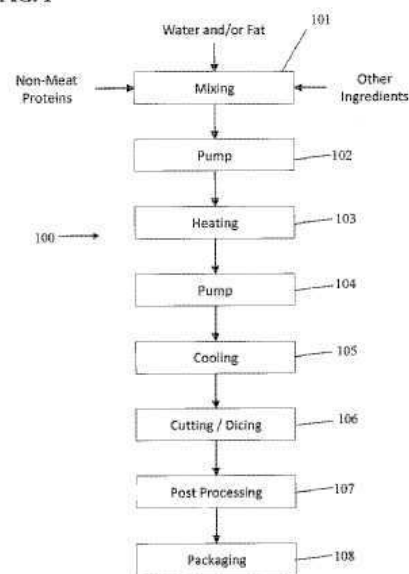
PA - NESTEC SA [CH]

TI - **NON-MEAT FOOD PRODUCTS HAVING APPEARANCE AND TEXTURE OF COOKED MEAT.**

AB - **Non-meat food** products are provided that have the appearance and the texture of cooked **meat**. Methods for making such **non-meat food** products are also provided. In an embodiment, a method includes mixing dry ingredients comprising **vegetable proteins** with wet ingredients including **water** and/or **oil** to form a **non-meat** dough; heating the **non-meat** dough under pressure; maintaining the pressure while transferring the heated **non-meat** dough to a cooling device; and gradually cooling the heated **non-meat** dough while gradually decreasing pressure on the heated **non-meat** dough, to form a **non-meat food** product. The mixing can be performed by a batch or continuous mixer; the heating can be performed by a device selected from the group consisting of a high shear emulsifier, a heat exchanger, and a dielectric heater; and the gradual cooling can be performed by a heat exchanger.

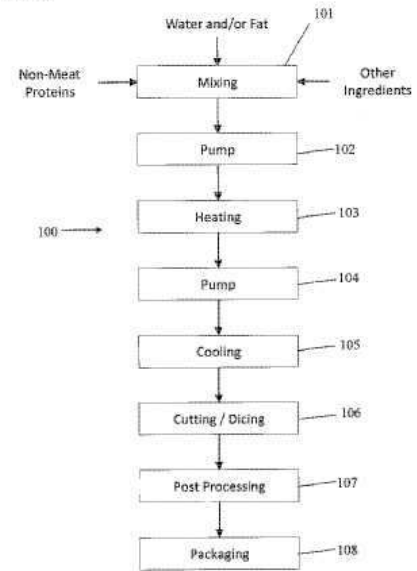
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FIG. 1



PN - [CN107105710](#) A 20170829
PR - US201462062275P 20141010; WO2015IB57644 20151006
AP - CN2015854205 20151006
DT - I
CCI - [A23J3/18](#) ; [A23J3/227](#) ; [A23K10/30](#) ; [A23K20/147](#) ; [A23K20/158](#) ; [A23K50/40](#) ; [A23L33/115](#) ; [A23L33/185](#)
CUI - [A21D2/36](#)
CNOI - [A23J3/18](#) ; [A23J3/227](#) ; [A21D2/36](#) ; [A23K10/30](#) ; [A23K20/147](#) ; [A23K20/158](#) ; [A23K50/40](#) ; [A23L33/115](#) ; [A23L33/185](#)
CNOL - A23V2002/00, A23V2200/30, A23V2250/548, A23V2250/5118, A23V2300/24, A23V2250/18, A23V2250/5486, A23V2250/70, A23V2250/156, ADD
CQA - [A23V2002/00](#)
CNOA - [A23V2002/00](#)
PA - NESTEC SA
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AB - **Non-meat food** products are provided that have the appearance and the texture of cooked **meat**. Methods for making such **non-meat food** products are also provided. In an embodiment, a method includes mixing dry ingredients comprising **vegetable proteins** with wet ingredients including **water** and/or **oil** to form a **non-meat** dough; heating the **non-meat** dough under pressure; maintaining the pressure while transferring the heated **non-meat** dough to a cooling device; and gradually cooling the heated **non-meat** dough while gradually decreasing pressure on the heated **non-meat** dough, to form a **non-meat food** product. The mixing can be performed by a batch or continuous mixer; the heating can be performed by a device selected from the group consisting of a high shear emulsifier, a heat exchanger, and a dielectric heater; and the gradual cooling can be performed by a heat exchanger.

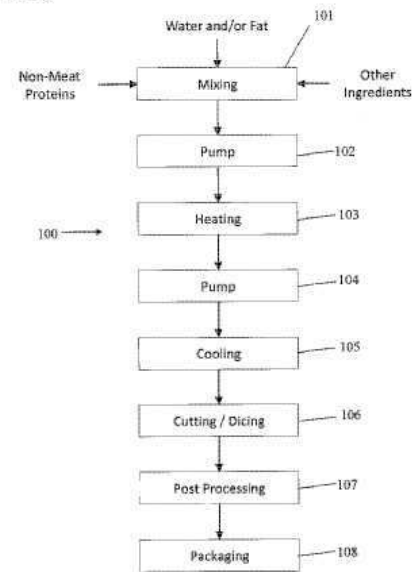
FIG. 1



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PN - [CA2962872](#) A1 20160414
PR - US201462062275P 20141010; WO2015IB57644 20151006
AP - CA20152962872 20151006
DT - I
CCI - [A23J3/18](#) ; [A23J3/227](#) ; [A23K10/30](#) ; [A23K20/147](#) ; [A23K20/158](#) ; [A23K50/40](#) ; [A23L33/115](#) ; [A23L33/185](#)
CUI - [A21D2/36](#)
CQA - [A23V2002/00](#)
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FIG. 1



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PN - [AU2015329573](#) A1 20170406
PR - US201462062275P 20141010; WO2015IB57644 20151006
AP - AU20150329573 20151006
DT - I
CCI - [A23J3/18](#) ; [A23J3/227](#) ; [A23K10/30](#) ; [A23K20/147](#) ; [A23K20/158](#) ; [A23K50/40](#) ; [A23L33/115](#) ; [A23L33/185](#)
CUI - [A21D2/36](#)
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PN - [US2016100591](#) A1 20160414

PR - US201514876228 20151006; US201462062275P 20141010

AP - US201514876228 20151006

DT - **

CT - || R141 (A1)

[US5433968](#) A 19950718 [] (ZARRAGA MELITON S [PH], et al);
[US2007104833](#) A1 20070510 [] (YOKOYAMA HITOSHI [JP], et al);
[US2009291188](#) A1 20091126 [] (MILNE JEFFREY J [US], et al);
[US2007269567](#) A1 20071122 [] (MCMINDES MATTHEW K [US], et al)

CTNP - || R141 (A1)

[] - USDA National Nutrient Database "Soybeans, nature seeds, raw"

<https://ndb.nal.usda.gov/ndb/foods/show/4845?fgcd=&manu=&facet=&format=Full&count=&max=35&offset=&sort=&qlookup=16108>,

CCI - [A23J3/18](#) ; [A23J3/227](#) ; [A23K10/30](#) ; [A23K20/147](#) ; [A23K20/158](#) ; [A23K50/40](#) ;
[A23L33/115](#) ; [A23L33/185](#)

CUI - [A21D2/36](#)

CQA - [A23V2002/00](#)

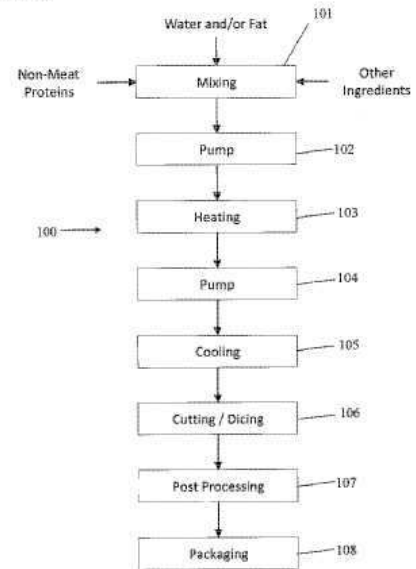
PA - NESTEC SA [CH]

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FIG. 1



PN - [WO2016055940](#) A1 20160414

PR - US201462062275P 20141010

AP - WO2015IB57644 20151006

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CT - [EP] ISR (A1)
[US2007148323](#) A1 20070628 [X] (DINGMAN STEVEN E [US], et al)
[X] 17-20
* paragraph [0045]; claims 1, 9, 13, 14 *
[I] 1-16;
[US2012093994](#) A1 20120419 [X] (HSIEH FU-HUNG [US], et al)
[X] 17-20
* abstract *
* paragraph [0093] *;
[WO2013015944](#) A2 20130131 [A] (NESTEC SA [CH], et al)
[A] 1-20
* the whole document *;
[WO2012008994](#) A2 20120119 [A] (NESTEC SA [CH], et al)
[A] 1-20
* the whole document *;
[EP1493337](#) A2 20050105 [A] (SOLAE LLC [US])
[A] 1-20
* the whole document *;
[US2012189751](#) A1 20120726 [A] (BEINECKE CHARLES R [US], et al)
[A] 1-20
* the whole document *

CCI - [A23J3/18](#) ; [A23J3/227](#) ; [A23K10/30](#) ; [A23K20/147](#) ; [A23K20/158](#) ; [A23K50/40](#) ;
[A23L33/115](#) ; [A23L33/185](#)

CUI - [A21D2/36](#)

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FIG. 1

