

4 results for (Non-meat food and oil and water and vegetable proteins)/TI/AB/IW/CLMS/DESC/ODES/OBJ/ADB/ICLM/KEYW/TX - Collection: FAMPAT

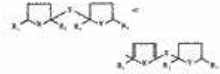
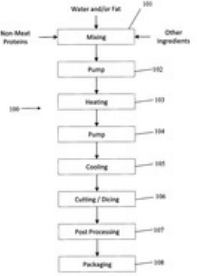
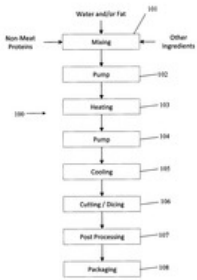
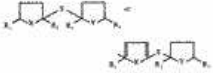
#	 Title	Publication number	1st App. date	Applicant/Assignee	1st Publ. date	Publ. date
1.	Non-meat food products having appearance and texture of cooked meat	CA2962872	2015-10-06	NESTEC*	2016-04-14	2016-04-14
Non-meat food products are provided that have the appearance and the texture of cooked meat. 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. 						
2.	Method for preparing a vegetable food product and vegetable food product thereby obtained	WO2008049787	2007-10-19	ALPRO COMM VA* SOFINE FOODS	2008-05-02	2008-05-02
The present invention relates to a method for preparing a vegetable food product, preferably a 100% vegetable and gluten-free food product, comprising the steps of: a) preparing a protein-hydrocolloid composition by mixing a vegetable protein with an alginate or carrageenan, b) blending the composition of step a) with an aqueous di- or more valent ion solution or dispersion thereby obtaining a fibrous product, c) rinsing of the fibrous product obtained in step b), d) optionally concentrating the rinsed fibrous product of step c), and e) processing the fibrous product of step d) thereby obtaining said vegetable food product. The method is characterized in that it comprises the additional step of blending a non-animal binding agent, preferably in powder form, with the fibrous product of step d) prior to processing said fibrous product. The present invention further provides a fibrous product and a vegetable food product obtainable by carrying out the present method.						
3.	Sulfur-containing flavoring agents	BE842773	1975-06-09	BEHEER P BEHEER PFW GIVAUDAN* MALLINCKRODT* P F W AMERSFOORT	1976-12-09	1976-12-09
New chemical compounds are disclosed having the general formula (Chemical Structure image '1' not included in text) where X and Y are oxygen or sulfur and R1, R2, R3, and R4 are hydrogen or lower alkyl groups. The compounds are useful in a variety of flavoring applications. 						

FIGURE 1

[illegible]

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