

28 results for 9 AND FERMENTA+ - Collection: FAMPAT

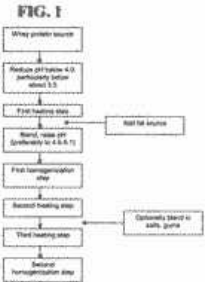
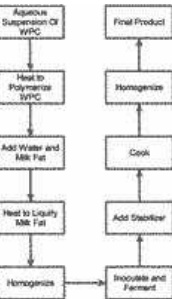
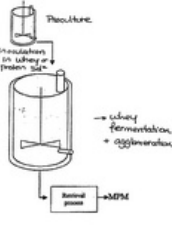
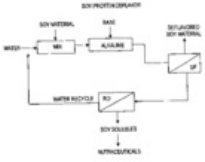
#	 Title	Publication number	Publ. date	Applicant/Assignee	
1.	Method for producing a dairy-derived extract for foods	WO2017208061	2017-12-07	CORPORACION UNIVERSITY DE LA COSTA CUC*	
The invention relates to a method for using waste from the cheese industry in the production of foods, for the purpose of producing a seasoning-type dairy-derived extract for foods, wherein the process is based on producing a product from the controlled fermentation of a mixture of whey, milk and sanitised coagulants (via the microorganism), adding dehydrated bell pepper to give characteristic flavour, subsequent homogenisation, rapid cooling and aseptic packaging, such that neither the nutritional value nor the physicochemical or organoleptic characteristics are significantly altered.					
2.	Beverage comprising a fermented whey preparation and method for producing the same	WO2008136309	2008-11-13	MEIJI* MEIJI DAIRIES	
Disclosed is a fermented whey preparation produced by carrying out high-temperature sterilization of an aqueous whey protein solution having a solid content of 11 to 35% by weight and a pH value adjusted to 6.5 to 8.0, then subjecting the aqueous whey protein solution to lactic acid fermentation, and homogenizing the resultant fermentation liquor as such. The fermented whey preparation has a fermentation-derived unique and good flavor and, at the same time, has a refreshed and invigorating flavor and further has a velvety texture. The fermented whey preparation is also excellent in thermal stability and safety.					
3.	Fermented whey preparation and method for producing same	WO2010047230	2010-04-29	MEIJI* MEIJI DAIRIES	
This invention provides a fermented whey preparation produced by carrying out of high-temperature sterilization of an aqueous whey protein solution having a solid content of 11 to 35% by weight and a pH value adjusted to 6.5 to 8.0, then subjecting the sterilized aqueous whey protein solution to lactic acid fermentation, and homogenizing the resultant fermentation liquor. In this case, lactose contained in the sterilized aqueous whey protein solution after the high-temperature sterilization is enzymatically degraded with lactase at a stage before the lactic acid fermentation, during the lactic acid fermentation and/or after the lactic acid fermentation to enhance sweetness. The fermented whey preparation of the present invention has a good flavor provided by imparting unique sourness produced by fermentation and natural sweetness and, at the same time, has a refreshed and invigorating flavor and further has a velvety texture. Further, the fermented whey preparation has excellent thermal stability and safety.					
4.	Method for preparing acid-whey-containing fermented beverage through two-time fermentation and acid-whey-containing fermented beverage prepared by method	CN108077453	2018-05-29	BRIGHT DAIRY & FOOD*	
The invention discloses a method for preparing an acid-whey-containing fermented beverage through two-time fermentation. The method comprises the following steps of (1) preparing a base material; (2)preparing a sweetening agent solution; and (3) uniformly mixing the sweetening agent solution with the base material, so as to obtain a fermented milk beverage. The invention further discloses the acid-whey-containing fermented beverage prepared by the preparation method. The method and the acid-whey-containing fermented beverage have the advantages that a method capable of reasonably and effectively treating acid whey can be obtained, the difficult problem of waste water treatment can be solved, and the added value of products can also be increased.					
5.	Preparation method of fermented beverage containing acidic whey by double fermentation and fermented beverage containing acid whey prepared by preparation method	CN108094570	2018-06-01	BRIGHT DAIRY & FOOD*	
The present invention discloses a preparation method of a fermented beverage containing acidic whey by double fermentation, and the preparation method includes the following steps: (1) preparing basematerials; (2) preparing sweetener solution; and (3) evenly mixing material liquid B obtained in the step (2) with the base materials obtained in the step (1) to obtain a fermented milk beverage. Theinvention also discloses fermented milk prepared by the preparation method. According to the invention, a reasonable and effective method for treating the acidic whey is obtained, and the method has the advantages of solving the difficult problem of processing polluted water, and increasing the added value of products.					
6.	Fermented hydrolyzed whey modulator and preparation method thereof	CN107484837	2017-12-19	YILI GROUP*	
The invention provides a fermented hydrolyzed whey modulator and a preparation method thereof. The preparation method comprises: preparing a hydrolyzed whey protein aqueous solution from hydrolyzed whey protein, adding other components, degassing, homogenizing, sterilizing, and carrying out lactic acid bacteria fermentation to obtain the fermented hydrolyzed whey modulator. According to the present invention, the slight bitter taste of the hydrolyzed whey protein is effectively removed, the film forming rate, the viscosity and the state of the fermented hydrolyzed whey modulator are similar to the drinking-type yoghurt, the states of the fermented hydrolyzed whey modulator during the material preparation and the sterilization are uniform and normal, the phenomena such as layering and precipitating are not generated, and the characteristics of no layering, no subsidence and uniform state during the shelf life are achieved.					
7.	Method for making fermented beverage containing acid whey, and made fermented beverage containing acid whey	CN108124979	2018-06-08	BRIGHT DAIRY & FOOD*	
The invention discloses a method for making a fermented beverage containing acid whey. The method comprises the following steps of (1) preparing a base material; (2) preparing a sweetening agent solution; and (3) uniformly mixing the sweetening agent solution with the base materials, performing acid adjustment, and then performing homogenizing so as to obtain the fermented beverage. The inventionfurther discloses the fermented beverage containing acid whey, made by the making method. The method disclosed by the invention has the advantages that a method for reasonably and effectively treatingacid whey is obtained, the difficult problem of sewage treatment can be solved, and the added value of products can also be increased.					

8.	Polyphenol-containing kefir fermented whey beverage and manufacturing method thereof	CN107156325	2017-09-15	ZHEJIANG UNIVERSITY OF SCIENCE AND TECHNOLOGY*	A polyphenol-containing Kefir fermented whey beverage belongs to the technical field of food processing. The polyphenol-containing Kefir fermented whey beverage is prepared from the following steps of 1) mixing and dissolving demineralized whey powder in water, and then filtering the mixture; 2) adding merchant concentrated juice into solution obtained in the step 1), adjusting the brix of the mixed liquid to 14 degrees Bx, performing homogenizing, keeping the homogenized liquid at 85 DEG C for 15 min for sterilization, then rapidly cooling down to 28-40 DEG C; 3) inoculating activated Kefir M into the mixed liquid obtained in the step 2) at a weight ratio of 2-8% of the mixed liquid, stirring to mixing the liquid and then fermenting the liquid at a constant temperature of 28-40 DEG C for 5-17 hours, and performing aseptic filling to obtain finished products. The polyphenol-containing Kefir fermented whey beverage is high in content of polyphenol and contains live probiotics without other food additives, and meanwhile, is fresh in taste and rich in nutrition.
9.	Method for making fermented beverage containing acid whey, and made fermented beverage containing acid whey	CN108013157	2018-05-11	BRIGHT DAIRY & FOOD*	The invention discloses a method for making a fermented beverage containing acid whey. The method comprises the following steps of (1) preparing a base material; (2) preparing a sweetening agent solution; and (3) uniformly mixing a material liquid prepared in the step (2) with the base material obtained in the step (1) so as to obtain a fermented milk beverage. The invention further discloses fermented milk made by the making method. The method disclosed by the invention has the advantages that a method for reasonably and effectively treating acid whey is obtained, the difficult problem of sewage treatment can be solved, and the added value of products can also be increased.
10.	A drinkable acidified dairy product based on acid whey and a process of preparing it	WO2011003426	2011-01-13	ARLA FOODS* MY FOOD	The present invention relates to a process for the manufacturing of a drinkable acidified dairy product based on acid whey without coagulum formation after acidification, said drinkable dairy product has a case in: whey protein ratio of from 0.5:99.5 to 12:88 (w/w), wherein the process involve the direct mixing of all ingredients before acidified. In addition, the invention provides a drinkable acidified dairy product obtainable by the present process with low casein content. While having the same flavour and organoleptic characteristics as traditional drinking yoghurt, it has a different protein structure and a different composition with regard to the content of casein and whey proteins.
11.	Fermented whey drink containing l-carnitine and production method of fermented whey drink	CN102511565	2012-06-27	YILI GROUP*	The invention provides fermented whey drink containing L-carnitine and a production method of the fermented whey drink. The production method of the fermented whey drink includes: adding whey powder into water, adding L-carnitine, defatted milk powder, potassium chloride, sodium hexametaphosphate and glycerin monostearate, allowing solution to stand at 35-42 DEG C for 20-40 minutes after dissolution, inoculating lactobacillus starter for fermentation to obtain fermented whey base stock, and thinning the base stock to obtain the fermented whey drink containing L-carnitine. By means of reasonable process, rough taste of the drink due to excessive degeneration of whey protein can be improved, product stability and nutrition can be improved, and the exercise recovery function of the whey protein and the slimming function of the L-carnitine are given to full play.
12.	Lactic acid bacteria beverage containing mushroom extract and preparation method thereof	CN107079995	2017-08-22	SHANDONG YUCHENG BIOLOGICAL TECHNOLOGY*	The invention discloses a lactic acid bacteria beverage containing mushroom extract and a preparation method thereof. The lactic acid bacteria beverage containing the mushroom extract is prepared from the following raw materials in parts by weight: reconstituted milk, whey protein powder, lactic acid bacteria, a sweetness regulator, vitamin C, orange fibers, a stabilizing agent, an acidity regulator, edible essence, pine nuts and mushroom. The lactic acid bacteria beverage fully extracts the active components from mushroom, is high in protein content and abundant in nutrients, contains abundant vitamins A and E, unsaturated fatty acid, phospholipid and the like essential to a human body, and has the functions of preventing the intestinal tract from absorbing harmful substances, decreasing the burden on the detoxifying function of liver, enhancing the immunity of the organism, reducing cholesterol in blood serum, enhancing resistivity to free radicals, delaying aging of the organism and the like.
13.	Method for producing cheese whey drink yogurt	JP2002165557	2002-06-11	NATIONAL AGRICULTURAL RESEARCH ORGANIZATION*	PROBLEM TO BE SOLVED: To provide a method for producing cheese whey drink yogurt where suspended substance of protein taking part in film-formed feeling in the oral cavity, astringent taste, bad throat-passing feeling, generation of grassy smell and the like, is eliminated in advance, and also fermented smell due to lactic acid bacteria is masked. SOLUTION: This method for producing cheese whey drink yogurt is characterized by comprising the following steps: degreasing cheese whey obtained in a cheese production process followed by adding a calcium compound thereto, heating the resultant mixture followed by adding a casein-containing material to the whey produced by eliminating causative substance of forming unpleasant flavor, and then, adding a lactic acid bacteria for yogurt to the resultant whey to make it fermented followed by refrigerating the fermented whey to obtain curd, and then homogenizing the thus obtained curd.
14.	Buffalo milk active-bacteria whey beverage and preparation method thereof	CN103168858	2013-06-26	GUANGXI ZHUANG AUTONOMOUS REGION COW INSTITUTE*	The invention discloses a buffalo milk active-bacteria whey beverage and a preparation method thereof. The whey beverage is obtained through the steps of: mixing byproduct whey generated in the preparation process of buffalo milk cheese with fermented buffalo sour milk in a certain ratio, appropriately adding sugar, a stabilizer and spice to obtain a mixture, then concocting, homogenizing and filling the mixture, so as to obtain the buffalo milk active-bacteria whey beverage. The whey beverage has the complete nutritional ingredients of the whey and the sour milk, contains protein, various amino acids, vitamins and mineral substances needed by human bodies, and especially contains various active proteins such as alpha-lactalbumin, beta-lactoglobulin, immune globulin, lactoferrin, lactoperoxidase and active lactobacillus which are contained in the whey; and the beverage is unique in flavor, exquisite in mouth feel, rich in nutrition, and capable of improving the gastrointestinal function and enhancing the immunity.
15.	Production of fermented whey powder	JPS6291144	1987-04-25	MEIJI MILK PRODUCTS*	PURPOSE:To produce tasty fermented whey powder, having improved solubility in water and slight moisture absorption and preservable for a long period, by using whey powder as a main raw material. CONSTITUTION:Whey powder alone or a mixture thereof prepared by adding one or two or more selected from isolated whey protein, whey protein concentrate and skim milk powder to whey powder is dissolved in water and adjusted to 10-15% milk solid and about 6.8 pH. The resultant solution is then heated at about a temperature without causing thermal denaturation of milk protein, preferably 70-80 deg.C for 5-20min and lactic acid bacteria are inoculated to carry out fermentation. A glucide, e.g. powdered thick malt syrup, sucrose or glucose, and a stabilizer are added to the resultant fermentation liquor and sterilization is carried out while heating at 80-90 deg.C for 5-10min. The sterilized liquor is then homogenized and dried.



发酵乳清原料 A	200kg
白砂糖	100kg
本菌粉	5kg
乙酸钠酸钠	0.1kg
果胶	3kg
乳酸	1.5kg
柠檬酸钠	0.5kg
配料用纯水	补足 1000kg.



16.	Non-viable cell type drinks and a preparation method consisting of whey	CN109007057	2018-12-18	TXMILK.COM*
The present invention relates to a beverage-containing whey non-viable cell type, and to a method for its preparation, dairy and beverage processing technology belonging to the field. The preparation method includes: taking 300-400 parts by weight of whey was heated to 55-65 °C to add stabilizers, high speed shearing 3-5 minutes, was cooled to 25 °C or less, adding 400-500 parts of the yogurt base, 1000 parts of water volume to soften; 60-75 °C, 16-20 mpa homogeneous, 125 ± 2 °C, 25-30 s to give the whey milk-sterilization; skimmed milk fat content in the green to 1.2%-2.0%, inoculation of fermentation to pH 4.8-4.4, breaking the stirring, flow rate/hour 2.8-3.4 tons, smoothing the pump speed 20%, Greek yogurt and milk whey was separated. The present invention solves the Greek yogurt whey isolate, whey directly involved in the chemical materials, improved product stability. Small investment, high yield, to avoid environmental pollution due to discharged directly.				
				
17.	High moisture low fat cream cheese and method for making same	BRPI0603990	2006-11-28	KRAFT FOODS* KRAFT GENERAL FOODS
The present invention relates to methods for providing a high moisture low fat cream cheese product with high whey protein content that has a texture similar to nonnal cream cheese. More particularly, the invention provides a method of making a high moisture low fat cream cheese product with high whey protein content that has a higher yield stress and lower deformation values than other low fat cream cheeses with similar moisture, fat, and whey protein content. The present invention therefore is useful in producing low-cost and nutritious spreads with a pleasing texture and excellent sprcadability.				
				
18.	Cream cheese made from whey protein polymers	NO20045052	2004-11-19	CRAFT Å. FOODS Å. GLOBAL Å. BRUNTS Å. REABILITY KRAFT FOODS* KRAFT GENERAL FOODS
This invention relates to a cheese product and a novel method for preparing a cheese product. More specifically, this invention relates to cream cheese product prepared using an edible fat and polymerized whey protein, as a protein source, obtainable from a whey protein concentrate. A cream cheese product prepared according to the present method exhibits an unexpected increase in firmness and has excellent syneresis properties. <IMAGE>				
				
19.	Malleable protein matrix and uses thereof	WO03053158	2003-07-03	BIO RACTIS BIOLACTIS* INSTITUT NATIONAL DE LA RECHERCHE SCIENTIFIQUE INRS TECHNOLOGIE BIOLACTIS TECHNOLOGIES BIOLACTIS TECHNOLOGY BIORACTIS
The present invention relates to a malleable protein matrice (MPM), which is the reaction product of the agglomeration of proteins after a fermentation process and is exhibiting biological activities and is suitable for the incorporation (or encapsulation) of various hydrophilic or lipophylic substances. The present invention also relates to the process for the preparation of the malleable protein matrice and its usages.				
				
FIG. 1				
20.	Method of deflavouring soy-derived materials using electrodialysis	NO20015830	2001-11-29	KRAFT FOODS* KRAFT GENERAL FOODS WRIGLEY COMPANY
Soy derived materials such as soy milk, soy concentrates, and soy protein isolates, are decaffeinated by adjusting the pH of an aqueous composition of such soy derived materials using membrane electrodialysis to a pH of about 9 to about 12 to solubilize the soy proteins and to release the flavoring compounds and thereafter passing the pH-adjusted composition to an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons under conditions at which the flavoring compounds pass through the membrane, leaving the retained soy material with improved flavor.				
				
21.	Microfoamed fresh dairy product and method for making same	FR2892269	2007-04-27	COMPANI DJERBE Å. DANONE GERVAIS DANONE*
The invention concerns a microfoamed fresh dairy product containing native defatted soluble seric proteins and microcrystalline cellulose, the overrun being less than 20 %, the average diameter of the bubbles being less than 200 ?m and the microfoamed fresh dairy product being stable for a period ranging between 12 days and 6 weeks, at a temperature between 1 and 10 °C. The invention also concerns a method for making same.				
				

23.	Dry dairy product and method of preparation of said product	DE2555146	1977-02-24	BELORUSSKIJ FILIAL VSESOJUZNOGO NAUCNO ISSLEDOVATEL SKOGO INSTITUTA MOLOČNOJ PROMYSLENNOSTI MINSK SU BRUSS I* BRUSS VNII MOLOTSCHNOJ PROMY
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24.	Low fat, whey-based cream cheese product with carbohydrate-based texturizing system and methods of manufacture	CA2613422	2008-06-27	KRAFT FOODS*
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graph TD
    FS[Fat Source] --> Mix
    WPS[Whey Protein Source] --> Mix
    Sugar --> Mix
    Mix --> Pasteurization
    Pasteurization --> Inoculation
    Inoculation --> Fermentation
    Culture --> Fermentation
    Fermentation --> CWS[Cold/White Separation]
    CWS --> Whey
    CWS --> Curd
    Curd --> Heat
    Heat --> HC[Cold Homogenization]
    HC --> Mix2[Malto-dextrin or Glycerol]
    HC --> Gum
    Mix2 --> CDC[Carbon Dioxide Compression]
    Gum --> CDC
    CDC --> BSO[Bottle, Seal and Storage]
  
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25.	Dairy product and process	WO2008130253	2008-10-30	FONTERRA* STEPHEN TAYLOR
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26.	Processing method of dairy products	CN101637202	2010-02-03	PENG PENG
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27.	Composition for producing dairy products and production method of dairy products	CN104719475	2015-06-24	JIANGMEN DEANG BIOTECHNOLOGY*
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项目	单位	数量	单价	金额
材料费	元	100	1.00	100.00
人工费	元	200	1.00	200.00
机械费	元	50	1.00	50.00
管理费	元	10	1.00	10.00
利润	元	10	1.00	10.00
税金	元	10	1.00	10.00
合计	元	480	1.00	480.00

28.	Method for producing encapsulated soft cheeses, and capsule	UA117548	2018-08-10	PYVOVAROV PAVEL PETROVICH
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