



(51) International Patent Classification:

A23J 3/22 (2006.01) A23L 25/00 (2016.01)
A23P 30/10 (2016.01) A23L 33/105 (2016.01)
A23L 11/00 (2021.01) A23L 33/185 (2016.01)

(21) International Application Number:

PCT/EP2021/082799

(22) International Filing Date:

24 November 2021 (24.11.2021)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

20209641.8 24 November 2020 (24.11.2020) EP

(71) Applicant: SOCIÉTÉ DES PRODUITS NESTLÉ S.A.
[CH/CH]; Avenue Nestlé 55, 1800 VEVEY (CH).(72) Inventors: FERNANDEZ FARRES, Isabel; C/Marqués
de Sentmenat 74 5-1, 08029 Barcelona (ES). LOUTAN,
Jonathan; Rue de la borde 57, 1018 Lausanne (CH).
SCHEERMEIJER, Roosmarijn, Antoinette; Chemin du
Devin 88, 1012 Lausanne (CH).(74) Agent: SLAVEN, John; Société des Produits Nestlé S.A.
Avenue Nestlé 55, 1800 VEVEY (CH).(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,

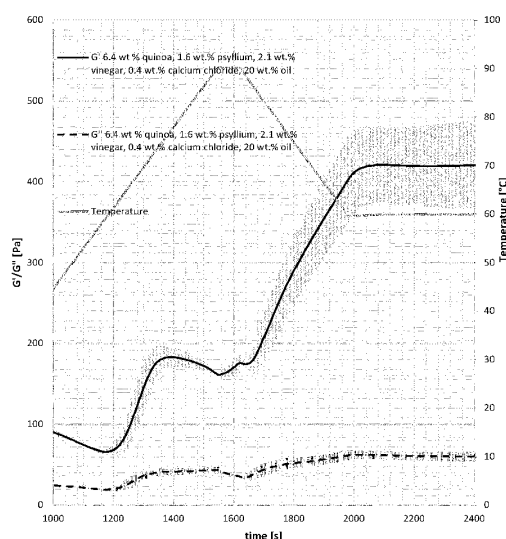
AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY, BZ,
CA, CH, CL, CN, CO, CR, CU, CZ, DE, DJ, DK, DM, DO,
DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN,
HR, HU, ID, IL, IN, IR, IS, IT, JO, JP, KE, KG, KH, KN,
KP, KR, KW, KZ, LA, LC, LK, LR, LS, LU, LY, MA, MD,
ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO,
NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW,
SA, SC, SD, SE, SG, SK, SL, ST, SV, SY, TH, TJ, TM, TN,
TR, TT, TZ, UA, UG, US, UZ, VC, VN, WS, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,

GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, ST, SZ, TZ,
UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ,
TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK,
EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV,
MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM,
TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW,
KM, ML, MR, NE, SN, TD, TG).

(54) Title: BINDER SYSTEM FOR A PLANT BASED PRODUCT

Figure 12



(57) Abstract: The present invention relates to a method of making a plant based product, said method comprising a) mixing in water a cold set gelling dietary fibre, preferably psyllium fibre; a heatset gelling plant based ingredient, preferably flour; and optionally calcium salt to form a binder aqueous phase; b) adding lipid to the binder aqueous phase and homogenizing to form an emulsion gel binder; and c) mixing plant extract and/or vegetables, cereals and legumes with the emulsion gel binder, and molding and cooking to form a plant based product.

[Continued on next page]

Declarations under Rule 4.17:

- *as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii))*
- *as to the applicant's entitlement to claim the priority of the earlier application (Rule 4.17(iii))*
- *of inventorship (Rule 4.17(iv))*

Published:

- *with international search report (Art. 21(3))*