

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau

(43) International Publication Date
08 June 2023 (08.06.2023)



(10) International Publication Number
WO 2023/099270 A1

(51) International Patent Classification:

A23J 1/00 (2006.01)	A23L 13/40 (2023.01)
A23J 1/12 (2006.01)	A23L 33/185 (2016.01)
A23J 3/14 (2006.01)	A23L 33/22 (2016.01)
A23J 3/22 (2006.01)	A23P 30/25 (2016.01)
A23J 3/26 (2006.01)	C12F 3/06 (2006.01)
A23K 10/30 (2016.01)	A23J 3/18 (2006.01)
A23K 10/38 (2016.01)	A23L 7/10 (2016.01)
A23K 40/25 (2016.01)	A23L 33/15 (2016.01)
A23L 7/20 (2016.01)	A23L 33/16 (2016.01)

(21) International Application Number:

PCT/EP2022/082664

(22) International Filing Date:

21 November 2022 (21.11.2022)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

21212260.0	03 December 2021 (03.12.2021)	EP
22196405.9	19 September 2022 (19.09.2022)	EP

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(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, CV, CZ, DE, DJ, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IQ, IR, IS, IT, JM, JO, JP, KE, KG, KH, KN, KP, KR, KW, KZ, LA, LC, LK, LR, LS, LU, LY, MA, MD, 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, CV, 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, ME, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI,

(54) Title: LOW MOISTURE TEXTURISED PLANT PROTEIN FROM BREWER'S SPENT GRAIN

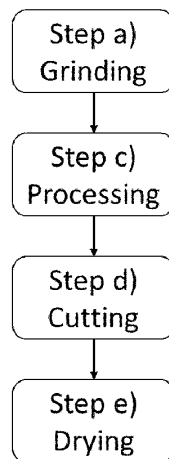


Fig. 1

(57) Abstract: The present disclosure relates to a method for producing a low moisture texturised plant protein. The method comprises the steps of a) grinding of brewer's spent grain, BSG, b) providing ingredients for obtaining a mixture, the ingredients comprising 25% to 60% by weight of the ground BSG and at least a plant protein, c) processing the mixture in an extruder, wherein a homogenous fibrous structure is generated in the extruder to obtain a texturised plant protein, d) cutting the texturized plant protein, and e) drying the texturized vegetable protein after cutting.

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[Continued on next page]

SK, SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN,
GQ, GW, KM, ML, MR, NE, SN, TD, TG).

Published:

- *with international search report (Art. 21(3))*
- *before the expiration of the time limit for amending the
claims and to be republished in the event of receipt of
amendments (Rule 48.2(h))*