

Cooking aid of the lump type ✓

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The subject of the present invention is a cooking aid of the lump type, a process for its preparation and a plant for carrying out the process.

- 10 US-A-4060645 (Risler et al.) describes a dehydrated product in the form of grains instantly soluble in water which have a continuous porous structure and a smooth surface which can be obtained by extruding, in a vessel where a subatmospheric pressure exists, a food
15 material comprising fruit, vegetable or seed extracts, starches, gums or alginates, meat, fish or yeast extracts, and/or protein hydrolysates, for example.

- US-A-4946693 (Risler et al.) describes a food product
20 consisting of a dehydrated mass in the form of a powder or of flakes of milk, fat, gelatinized starch, meat and vegetable extracts or protein hydrolysates, for example, and of a filling of partially dehydrated vegetable, meat or pasta pieces, for example, this
25 filling being packaged separately.

- The aim of the present invention is to provide a cooking aid in an attractive form having, at the surface, visually identifiable pieces of vegetables,
30 meat or other filling and comprising, moreover, fat and/or a polysaccharide and pulverulent flavouring ingredients, for example.

- To this effect, the cooking aid of the lump type
35 according to the present invention has the shape of a lump with a granular surface and comprises a flavouring core and a coating comprising a binding base and visual components.

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Likewise, the process for the preparation of a cooking aid of the lump type according to the present invention comprises the successive steps of:

- 5 - mixing the components of the core,
- conditioning at 5-25°C,
- shaping,
- mixing the components of the binding base,
- coating the core with the binding base, and
- 10 - fixing the visual components to the binding base.

Finally, the plant for carrying out the process for the preparation of a cooking aid of the lump type according to the present invention comprises a device for mixing
15 the components of the core, a device for shaping the core, a device for mixing the components of the binding base and a device for fixing the visual components to the binding base.

20 The cooking aid of the lump type according to the present invention therefore effectively has, at the surface, visually identifiable pieces of vegetables, meat or other filling in an attractive granular form.

25 The process and the plant according to the present invention make it possible to prepare this cooking aid of the lump type in a simple manner and in a limited number of steps.

30 In the present disclosure, the expression "in the form of a lump" should be understood as having the shape of a lump which is small in size, has a square cross-section and is a few cm long, for example.

35 The expression "granular surface" should be understood as a surface having asperities of a size which is comparable to that of the visual components.

The expression "visual components" should be understood as components whose size is sufficiently large and whose colour exhibits sufficient contrast relative to that of the combination to be distinguished by the
5 naked eye.

In the cooking aid of the lump type according to the present invention, the visual components may be dehydrated pieces of any food product which can be taken into consideration as a filling.

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These visual components may be in particular pieces of one or more vegetables, fruits, aromatic herbs, meats, fish and/or crustacea, spices and/or whole or crushed seeds, for example.

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The flavouring core may comprise 30-50 parts of salt, 10-20 parts of glutamate, 10-20 parts of fat, a few parts of neutral mass and a supplement of flavouring substances, for example.

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The binding base may consist of a mixture of various fats combined or otherwise with other components intended to increase the viscosity thereof, such as starches, maltodextrins, gums or alginates, for
25 example.

By way of example, there may be mentioned a binding base comprising 25% of maize starch, 20% of sunflower oil and 55% of hydrogenated palm fat having a melting
30 point of 43-47°C.

However, it is also possible to use a binding base consisting of an aqueous solution of starches, maltodextrins, gums or alginates, for example.

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Preferably, the components of the binding base are chosen such that it exhibits a highly sticky character, in order to be able to fix the visual components thereto, which character should then disappear either

upon cooling, in the case where the binding base consists of a mixture of different fats, or upon drying, in the case where the binding base consists of a solution of starches, maltodextrins, gums or alginates, for example.

Accordingly, a suitable mixture of different fats is preferably liquid at a working temperature of about 50-60°C and solid at room temperature, for example.

10 It is also possible to envisage overcoating with the aid of fat, in particular in order to exert a positive effect on the preservation qualities of the cooking aid, for example.

15 To carry out the process for the preparation of a cooking aid of the lump type according to the present invention, the procedure may be carried out in two phases as have been illustrated, by way of example, in Figure 1 of the accompanying drawing.

20 In a first phase of preparation of the flavouring core (15), it is possible either to mix the components (powder and crystalline materials (1), fat (2)) such as those used for the preparation of hard tablets of
25 broth, in particular in a Lödige type mixer (3), condition/adjust the temperature to 5-25°C and tablet, in particular on a Fette or Bonals type press (5), or to mix components (fat (2), powder and crystalline materials (1)) such as those used for the preparation
30 of soft forms of broth, in particular in a Kréber type band mixer (4), optionally store at room temperature, shape by extrusion (7) or laminating (6) or cutting (8), and cool (9), for example.

35 In a second phase of preparation of a binding base and coating, the binding base may be prepared either by dispersion of starches, maltodextrins, gums or alginates (11) in water (12), or by liquefaction of fat (13) by means of a propeller mixer (14), for example.

The core (15) can then be coated by complete immersion (16) in the binding base or by aspersion combined with partial dipping, the temperature of a base consisting of fat being kept above its melting point, for example. It is possible to fix (20) the visual components (17) onto the lump coated with binding base and transferred onto a mesh band (18) by dispersing them on top by means of a shaking conveyor (19), for example.

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Depending on whether the binding base consists of fat or of starches or other colloids, the lump may then be cooled (21) by passing through a tunnel featuring circulation of cooled air, in particular at about 5°C, or dried in a hot-air drier, for example.

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The lump can be overcoated, in particular with the aid of a falling stream coating machine (22), with a liquefied fat (23) optionally containing colourings, for example.

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After cooling (24), the lump can then be packaged in a "flow pack" packaging (25), for example.

Claims

1. Cooking aid of the lump type having the shape of a lump with a granular surface and comprising a
5 flavouring core and a coating comprising a binding base and visual components.

2. Process for the preparation of a cooking aid of the lump type according to Claim 1, comprising the
10 successive steps of:
 - mixing the components of the core,
 - conditioning at 5-25°C,
 - shaping,
 - mixing the components of the binding base,
 - 15 - coating the core with the binding base, and
 - fixing the visual components to the binding base.

3. Plant for carrying out the process for the
20 preparation of a cooking aid of the lump type according to Claim 2, comprising a device for mixing the components of the core, a device for shaping the core, a device for mixing the components of the binding base and a device for
25 fixing the visual components to the binding base.

