



(51) International Patent Classification:
A23C 11/10 (2021.01)

(21) International Application Number:
PCT/EP2023/056110

(22) International Filing Date:
10 March 2023 (10.03.2023)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
22161521.4 11 March 2022 (11.03.2022) 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,

(54) Title: PROCESS FOR PREPARING FERMENTED DAIRY PRODUCT ANALOGUE WITH NON-DAIRY INGREDIENTS
COMPRISING BETA-GLUCANS

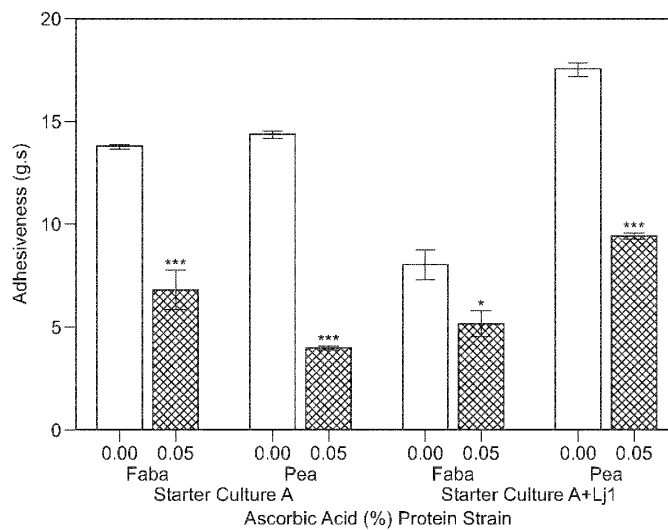


FIG. 1

(57) Abstract: The invention relates to a process for preparing a fermented dairy product analogue having reduced sliminess and/or stickiness while using non-dairy ingredients comprising beta-glucans. The process comprises the following steps. An edible suspension comprising hydrophilic liquid and at least one non-dairy ingredient is provided. The non-dairy ingredient comprises beta-glucans and is selected from the group consisting of plant ingredient, fungal ingredient, or a combination thereof. After providing the edible suspension, ascorbic acid is added into said edible suspension. The resulting edible suspension comprising ascorbic acid is then homogenized, heat-treated, inoculated with a starter culture, and fermented to obtain a fermented dairy product analogue. The invention also relates to a fermented dairy product analogue obtainable by such a process, to a method for reducing the adhesiveness of a fermented dairy product analogue and to the use of ascorbic acid for reducing adhesiveness of a fermented dairy product analogue.

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

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))*

Published:

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