

PROCESS FOR PRODUCING A COATED FOOD PRODUCTFIELD OF THE INVENTION

5 The invention relates to a process for manufacturing a food product having a thick and irregular coating.

BACKGROUND AND PRIOR ART

10 Food products having a thick, irregular coating have been popular with consumers for some time.

Currently such products are provided by a number of processes:

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One of these processes comprises initially coating the food product with a thick layer of a viscous batter [having a flow time of >60 seconds through a flow cup number 6 BS3900 A6 (Stanhope Seta)], then applying a thin powder coating
20 before pre-frying, such that the typical ratio of batter to powder is 3:1.

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This process has the disadvantage that it is very messy, transfer conveyors and the oil used for pre-frying becoming quickly contaminated with the batter and powder, requiring frequent shut downs for cleaning. Furthermore, this process is difficult to control and results in significant coating weight variations.

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Another process comprises initially coating the food product with a thin layer of a conventional batter (having a low viscosity ie a flow time of approximately 10 seconds through a flow cup number 6 BS3900 A6) followed by a powder coating application, this process is then repeated one or
35 more times before pre-frying.



This second process minimises the problems of the first, however it is more complex and therefore costly. Furthermore, this process may result in a product having a different coating appearance.

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We have now solved the above-mentioned problems of the prior art processes by agglomeration of the powder coating prior to its application to the product.

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SUMMARY OF THE INVENTION

Accordingly the invention provides a novel process for coating a food product with a powder to produce a thick irregular coating comprising:

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(a) coating the food product with a batter; and

(b) coating the food product with agglomerated powder;

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such that ratio of batter : agglomerated powder is 2.5:1 to 1:1.5.

Furthermore the invention provides a coated food product manufactured according to the defined novel process.

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DEFINITION OF THE INVENTION

Preferably the ratio of batter to agglomerated powder is 2:1 to 1:1, most preferably 1:1.

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Once the food product has been coated, the coating is preferably pre-set, for example by pre-frying, and the food product is then stored for consumption, typically by freezing.

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Suitable food products may be selected from meat, poultry, vegetables and fish.

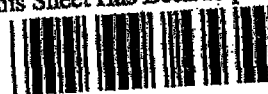


5 The powder composition may comprise any suitable ingredient as will be readily determined by the skilled man in the art. For example the powder may comprise flour, such as wheat flour, maize flour and mixtures thereof; starch; spray dried fats, such as spray dried hydrogenated vegetable fats; other fats and/or fat replacers; proteins; flavouring agents, such as salt, sugar, onion powder, garlic powder; spices; rusk; or flavour enhancers.

10 The batter composition may comprise any suitable ingredient as will be readily determined by the skilled man in the art. For example the batter may comprise flour, such as wheat flour, maize flour and mixtures thereof; starch; spray dried fats, such as spray dried hydrogenated vegetable fats; flavouring agents, such as salt, sugar, onion powder, garlic powder; spices; rusk; raising agents; or processing aids.

20 Any suitable viscosity of batter may be used providing that the final ratio of batter to powder lies within the defined limits, however, for ease of processing, the batter preferably has a viscosity such that the flow rate through a flow cup number 6 BS3900 A6 is from 10 to 60 seconds.

25 The food product may optionally be initially predusted prior to the provision of the batter. The pre-dust composition may comprise any suitable ingredient as will be readily determined by the skilled man in the art. For example, the pre-dust may comprise flour, such as rice flour, spray dried fats, such as spray dried hydrogenated vegetable fats; flavouring agents; starch; rusk; or emulsifiers.



The Agglomeration Process

Agglomeration is a well known technique whereby ingredients are bound together under the influence of material bridges or pressure in such a way that a stable granule is formed. There are a number of different suitable agglomeration processes. Two such examples are:

(i) a fluidised bed agglomerator. Water is sprayed onto the fluidised powder within a hot air environment and particles are built up. Once all the water has been sprayed on, the excess moisture is removed by further hot air fluidisation.

(ii) Pressure agglomeration, for example roller compacter (Alexander Machine). The powder is fed between 2 rollers which apply pressure at up to 100 bar. Heat is generated by the mechanical work of the rollers which causes the hydrogenated vegetable fat content of the powder to melt enabling the powder to aggregate.

The agglomerates are then sieved into the desired size fractions.

Examples

A comparative trial was carried out between a traditional process and the process of the invention using a process line comprising a plate moulder (Formax model 19) to shape meat patties weighing 67 grammes each, a dip enrober (Stein model APB) for batter application, a breader applicator machine (Stein model XLF) and a continuous oil frier heated at 190°C.



Similar ingredients were used in both trials:

	(a) Batter dries formulation:	
	Wheat flour	80%
5	Hydrogenated vegetable fat	4.5%
	Modified starch	3%
	Raising agent	0.5%
	Flavours and spices	12%
10	(b) Powder formulation:	
	Wheat flour	60%
	Spray dried hydrogenated vegetable fat	20%
	Rusk	2%
15	Flavours and spices	10%
	Flavour enhancer	8%

Conventional process

20 In the conventional process, the batter enrober plant was filled with batter made from batter dries (a) mixed with water to give a flow cup viscosity of 75 seconds (Cup No 6, BS 3900 A6, Stanhope Seta).

25 The breader applicator plant was filled with powder (b).

30 Meat patties were subjected to the successive steps of the continuous coating and setting process in a trial which lasted a total of 100 minutes. Results are described in the following table.

Process of the invention

35 In the process of the invention, the batter enrober plant was filled with batter made from batter dries (a) mixed with water to give a flow cup viscosity of 22 seconds (Cup No 6, BS 3900 A6, Stanhope Seta).



The breeder applicator plant was filled with powder (b) agglomerated on a roller compactor granulator (Alexanderwerke model WP50/N75) at 75 Bar nip pressure and granulated through a 3mm mesh screen.

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Meat patties were subjected to the successive steps of the continuous coating and setting process in a trial which lasted a total of 180 minutes. Results are described in the following table.

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Results

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	Conventional processing route	Invention process route
Meat patty weight	67 g	67 g
Battered patty weight	90.5 g	84 g
Fully coated uncooked product weight	101 g $\pm$ 8.75 g SD=4.9	99.75 g $\pm$ 2.3 g SD=1.9
Product surface characteristics	Highly variable appearance ranging from smooth to highly rugged.	Regularly rugged surface.
Processing observations	Intensive line soilage. Significant debris build up in frying oil. Process interrupted after 100 min for required cleaning.	Low line soilage. Low debris in frying oil. Process voluntarily interrupted after 180 min.

Eating characteristics of products made by either route after frying were similar.

It can clearly be seen that the route of the invention offers significant product and processing advantages over the conventional processing route.

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CLAIMS

1. A process for coating a food product with a powder to produce a thick and irregular coating comprising:

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(a) coating the food product with a batter; and

(b) coating the food product with agglomerated powder;

10 such that the ratio of batter to agglomerated powder is 2.5:1 to 1:1.5.

2. A process according to claim 1 wherein the ratio of batter : agglomerated powder is 2:1 to 1:1.

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3. A process according to claim 1 or 2 wherein the ratio of batter : agglomerated powder is 1:1.

4. A process according to any preceding claim wherein the food product is initially pre-dusted prior to provision of the batter.

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5. A process according to any preceding claim wherein the food product is selected from fish, vegetable, meat and poultry products.

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