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- (71) **Applicant:** NESTEC S.A. [CH/CH]; Avenue Nestle 55,
CH-1800 Vevey (CH).
- (72) **Inventors:** CUMMINGS, Daniel Louis; 4944 Brookside
Lane, Fremont, Michigan 49412 (US). MOSSER, Chris-
topher Paul; 16715 Stoneway Drive, Nunica, Michigan
49448 (US).
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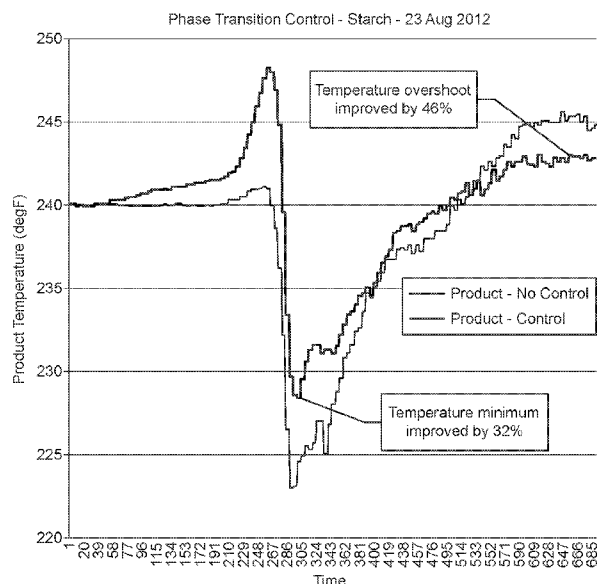
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Declarations under Rule 4.17:

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[Continued on next page]

- (54) **Title:** SYSTEMS AND METHODS FOR MITIGATING UNDESIRED TEMPERATURE CHANGES DURING FOOD PRO-
CESSING



(57) **Abstract:** The present disclosure provides systems and methods for manufacturing food products. In a general embodiment, a system for manufacturing a food product is provided and includes at least one heat exchanger, at least one food product tank, at least one steam source having a steam valve, a computer having a computer processor, and a computer-readable medium accessible to the computer and containing a software program therein that is programmed to cause the computer processor to automatically control the steam valve to move from a first position to a second, calculated position to maintain a temperature of a heating medium that is sufficient to maintain sterility of the food product during a recirculating water-to-food product transition in the heat exchanger. Methods for manufacturing food products are also provided.



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