



(51) International Patent Classification:

A23J 3/34 (2006.01) A23L 1/23 (2006.01)
A23L 1/305 (2006.01)

(21) International Application Number:

PCT/EP2011/057040

(22) International Filing Date:

3 May 2011 (03.05.2011)

(25) Filing Language:

English

(26) Publication Language:

English

(71) Applicant (for all designated States except US): **NESTEC S.A.** [CH/CH]; Av. Nestlé 55, CH-1800 Vevey (CH).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **LIM, Bee Gim** [SG/SG]; Blk 719 - Jurong, West Ave. 5, #03-56, Singapore 640719 (SG). **HO DAC, Thang** [CH/CH]; Chemin des Epinoux 8, CH-1052 Le-mont-sur-lausanne (CH).

(74) Agent: **MARQUARDT, Ulf**; Avenue Nestlé 55, CH-1800 Vevey (CH).

(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, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PE, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LR, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, 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, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report (Art. 21(3))

(54) Title: A HYDROLYSATE OF A PROTEIN SUBSTRATE AND A PROCESS FOR PRODUCING THEREOF

(57) Abstract: The present invention relates to a hydrolysate obtainable by hydrolysing a substrate comprising at least one animal protein by a food-grade bacterium in an environment of less than 2 wt% salt content. The present invention further relates to a process for producing a hydrolysate, comprising the steps of a) mixing a substrate with a food-grade bacterium, and b) incubating the mixture of step a) under conditions of less than 2 wt% salt content, wherein the substrate comprises at least one animal protein. The hydrolysate or the hydrolysate obtainable from the process in accordance with the present invention is superior in flavour, aroma, texture and nutritional value, and may be used or further processed to obtain a food product.

