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(71) Applicant (for all designated States except US): **CSM NEDERLAND B.V.** [NL/NL]; Nienoord 13, NL-1112 XE Diemen (NL).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **SCHMIDT, Kerstin** [DE/GB]; 36 Abbots Park, Chester CH1 4AN (GB). **CLARKE, Stephen John** [GB/GB]; 59 Briar drive Buckley North Wales, Wales CH72AS (GB). **MORET, Pieter** [NL/NL]; Klaproos 50, NL-4421 ML Kapelle (NL).

(74) Agent: **VAN WESTENBRUGGE, Andries**; J.W. Friso-laan 13, NL-2517 JS The Hague (NL).

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(54) Title: READY-TO-EAT FARINACEOUS PRODUCT AND A METHOD FOR THE PREPARATION THEREOF

(57) Abstract: The invention provides a method of preparing a ready-to-eat farinaceous food product, said method comprising the successive steps of: a)preparing a farinaceous dough by mixing flour, water and optionally one or more other bakery ingredients; b)dividing the dough into one or more dough portions; c)shaping the one or more dough portions into one or more shaped dough pieces; d)proving the dough pieces; e)contacting 30-60% of the total surface area of the one or more shaped dough pieces with hot oil during a period of at least 10 seconds to produce one or more partially fried dough pieces comprising a fried surface area and a non-fried surface area; and f)baking said one or more partially fried dough pieces to produce one or more baked dough pieces; where in a layer of edible material is applied to 40-70% of the surface area of the shaped dough pieces, the partially fried dough pieces or the baked dough pieces and wherein the surface area of the final ready-to-eat product that is not covered by the layer of edible material is fried surface area. This method achieves a significant reduction in fat uptake during preparation of the ready-to-eat farinaceous product without introducing a perceptible adverse effect on product quality. Another aspect of the invention relates to ready-to-eat food product comprising a body of baked farinaceous dough, 40-70% of the surface area of said body of baked dough being coated with a layer of edible material, wherein the surface of the baked dough body that is not coated with the layer of edible material is fried surface area and wherein at least 70 wt.% of the surface of the baked dough body that is covered with the layer of edible material is non-fried.



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