

CORRECTED VERSION

(19) World Intellectual Property Organization International Bureau



(10) International Publication Number WO 2013/181077 A8

(43) International Publication Date 5 December 2013 (05.12.2013)

- (51) International Patent Classification: A23L 1/16 (2006.01)
(21) International Application Number: PCT/US2013/042562
(22) International Filing Date: 24 May 2013 (24.05.2013)
(25) Filing Language: English
(26) Publication Language: English
(30) Priority Data: 61/654,344 1 June 2012 (01.06.2012) US
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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, 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, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, 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, RW, SD, SL, 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, 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).

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))

(88) Date of publication of the international search report: 27 February 2014

(48) Date of publication of this corrected version: 26 June 2014

[Continued on next page]

(54) Title: FOOD COMPOSITION AND METHOD

FIGURE 1

Table with 12 columns: Ingredient, % Moisture, Kilocalories (Per 100g), Typical Pasta Dough, Typical Cooked Pasta (As Consumed), Ex. 1, Ex. 2, Ex. 3, Ex. 4, Ex. 5, Ex. 6, Ex. 7, Ex. 8. Rows include Wheat Flour, Water, Alginate, Konjac Flour, Rice Flour, Spinach Powder, Carrot Puree, and Finished Product Attribute (Total Moisture, Calculated Kilocalories, % Calorie Reduction).

(57) Abstract: A food composition or dough mixture and method. An alginate gel food composition or dough mixture is provided. In some embodiments, the composition includes water, alginate, and a polysaccharide textural modifier. In other embodiments, the composition further includes flour which may be present in reduced amounts compared to conventional dough-based food compositions. The composition is formed by mixing the components to form a dough mixture and contacting the dough mixture in a cation bath.

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(15) Information about Correction:
see Notice of 26 June 2014