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(54) Title: A STOCK ARTICLE

(57) Abstract: The present invention concerns a stock article for the culinary preparation of liquid foods or food ingredients using solid stock, wherein said article comprises 30 to 70 % of fat, up to 40 % of salt, 0.1 to 5 % of MSG, aroma and flavours and wherein said article has a weight of around 4 to 6 g and is packaged in a plastic laminate or in an aluminium foil.

A stock article.

The present invention concerns a stock article for the
culinary preparation of liquid foods or food ingredients
5 using solid stock.

It is already known to use dry products which can be
converted into the desired culinary product by adding
water, general hot to boiling water. These type of products
10 can be also directly added on the plate or on the dish.
Finally, another possibility is to add directly these
products for cooking in a frying pan. Such products, in the
context of the present invention, are termed stock
articles. The problem with the existing products is that
15 dissolving in water is difficult and sometimes lumps are
present and in the case of putting directly in the pan, the
time of melting is too long.

The objective of the present invention is to bring to the
20 consumer a new product , wherein the stock article can be
dissolved easily in the water and the melting in a pan is
easier than for the existing products. The objective is
more on the second aspect.

25 The present invention concerns a stock article for the
culinary preparation of liquid foods or food ingredients
using solid stock, wherein said article comprises 30 to 70
% of fat, up to 40 % of salt, 0.1 to 5 % of MSG, aroma and
flavours and wherein said article has a weight of around 4
30 to 6 g and is packaged in a plastic laminate or in an
aluminium foil.

The objective of the present invention is to provide to the consumer a smaller and lighter product than previously and also with a specific composition to reach the above mentioned objectives.

5

The fat used according to the present invention is not critical. It is possible to use vegetable or animal fat. It is preferably a hydrogenated or fractionated vegetable fat such as hydrogenated palm oil , for example. Not

10

hydrogenated fat can also be considered. Animal fat can only be used if it is hydrogenated. The melting point of the fat is preferably between 40 and 55 °C. The use of oil is also possible.

15

According to the invention, the article contains preferably around 55 to 65 % fat. The fat is preferably vegetable fat. Animal fat can also be considered, like chicken fat.

20

The amount of salt according to the invention is preferably comprised between 33 and 38 %. All the percentages given in the present specification are in weight.

25

The amount of Mono Sodium Glutamate (MSG) is comprised between 3 and 5 %. The aroma is taken from the group consisting of pepper, onion, garlic, coriander . The flavours are taken from the group consisting of vegetable and meat, like roasted chicken, beef and others. It is also possible to add spices and seasonings such as basil,

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parsley, onion, curry, ginger, thyme, fine herbs, chilli, corriander, plant and/or animal food particles or cheese for example.

The article according to the invention has a specific shape. Normally, it is a square or substantially circular shape. Under circular, an elliptic shape is also included.

5 According to the invention, the size of the article has also an importance. In the case of a square shape, the size of the side is comprised between 1 and 5 cm. In the case of a substantial circular shape, the diameter is comprised between 1 and 5 cm. The thickness of the article is
10 comprised between 2 and 7 mm.

According to a preferred embodiment of the article of the invention, said article has a side or a diameter of around 2.5 to 3 cm. The thickness of the article is preferably 3-4
15 mm.

The article of the invention is normally individually packaged. In the case of the use of an aluminium foil, said foil has a thickness comprised between 6 and 100 μm . In the
20 case of a plastic laminate, said laminate is a protective film made of an aluminium or metallized layer and a plastic layer. For example, it is a multilayer foil PET/Alu/PE. In this case also, the thickness of the laminate is comprised between 6 and 100 μm . The packaging
25 can be also a high barrier tray. For example, the tray is a multilayer PET/EVOH/PE. In the case, the thickness of the layer is comprised between 300 and 500 μm . The packaging can be transparent and then a non transparent over-packaging can be used to avoid oxygen influence.

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The production of the article according to the invention is following : the different ingredients are mixed together at the melting temperature of the used fat and said melted

mixture is tempered and moulded in the wanted shape . After shaping the product is cooled in a cooling tunnel. The product is then demoulded or not, depending on the packaging used and finally packed.

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The following example gives a more precise way of proceeding

Example

10

30 Kg of palm oil is mixed in a tank with 40 Kg of salt, 2 Kg of MSG, 3 Kg of meat aroma, 2 Kg of garlic powder, 1 Kg of pepper, 3 Kg of vegetable flavouring. The obtained mixture is fed in a moulding machine working at a speed of 500 articles/minute.

15

In this case, a square product is produced having a size of the side of 3 cm and a thickness of 4 mm. The weight of each article is 5 g.

20

The article is packaged in a laminate PET/Alu/PE.

By using this article, the consumer can use the stock directly for cooking in a frying pan without need of water addition for melting, or the consumer can use the product directly on the finished meal (e.g. rice or noodles), where the stock will melt fast without addition of any water.

25

Abbreviations

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PET = Polyethylen Terephthalat

PE = Polyethylen

Alu = Aluminium

EVOH = Ethylene-Vinyl Alcohol Copolymer

Claims

- 1) A stock article for the culinary preparation of liquid foods or food ingredients using solid stock, wherein said
5 article comprises 30 to 70 % of fat, up to 40 % of salt,
0.1 to 5 % of MSG, aroma and flavours and wherein said
article has a weight of around 4 to 6 g and is packaged in
a plastic laminate or in an aluminium foil.
- 10 2) A stock article according to claim 1, wherein said
article comprises around 55 to 65 % of vegetable fat.
- 3) A stock article according to any of claims 1 or 2,
wherein said article comprises around 33 to 38 % of salt.
- 15 4) A stock article according to any of claims 1 to 3,
wherein said article comprises around 3 to 5 % of MSG.
- 5) A stock article according to any of claims 1 to 4,
20 wherein the aroma is taken from the group consisting of
pfeffer, onion, garlic, coriander.
- 6) A stock article according to any of claims 1 to 5,
wherein the flavours are taken from the group consisting of
25 vegetable and meat, like roasted chicken and beef.
- 7) A stock article according to any of claims 1 to 6,
wherein said article has a square or substantially circular
shape.
- 30 8) A stock article according to any of claims 1 to 7,
wherein said article has a side of around 1 to 5 cm and a
diameter of around 1 to 5 cm.

9) A stock article according to any of claims 1 to 8,
wherein said article has a thickness comprised between 2
and 7 mm.

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10) A stock article according to any of claims 1 to 9,
wherein said article has a side or a diameter of around 3
cm and a thickness of around 3 to 4 mm.

10 11) A stock article according to any of claims 1 to 10,
wherein said article is packaged in a plastic laminate
PET/Alu/PE or in a tray PET/EVOH/PE.

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A. CLASSIFICATION OF SUBJECT MATTER

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B. FIELDS SEARCHED

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Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

EPO-Internal, WPI Data, FSTA, BIOSIS

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See patent family annex.

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