

[54] **PROCEDURE FOR THE PRODUCTION OF A GRANULATED INFANT MILK FOOD PRODUCT**

[75] **Inventors:** Friedrich-Karl Grütte, Caputh; Heinrich Petzold, Bergholz-Rehbrücke; Ulrich Walter, Potsdam-Bornstedt; Gunhild Bogs; Joachim Domeratzky, both of Halle; Helmut Gärtner, Kleinmachnow; Jürgen Schulze, Bergholz-Rehbrücke; Hans-Joachim Zunft, Kleinmachnow; Otto Pulz, Potsdam-Babelsberg; Christa Luft, Potsdam; Walheide Müller, Potsdam-Wildpark; Petra Wölk; Hannelore Dahlke, both of Potsdam; Margret Volkmer, Potsdam-Babelsberg, all of German Democratic Rep.

[73] **Assignee:** Institut für Getreideverarbeitung im VEB Kombinat Nahrungsmittel und Kaffee, Bergholz-Rehbrücke, German Democratic Rep.

[21] **Appl. No.:** 785,023

[22] **Filed:** Oct. 4, 1985

**Related U.S. Application Data**

[63] Continuation of Ser. No. 496,707, May 20, 1983, abandoned.

[30] **Foreign Application Priority Data**

Dec. 2, 1982 [DD] German Democratic Rep. ... 245460

[51] **Int. Cl.<sup>4</sup>** ..... A23C 11/00; A23C 9/00; A23C 21/06

[52] **U.S. Cl.** ..... 426/72; 426/74; 426/99; 426/103; 426/302; 426/588; 426/657; 426/467; 426/801

[58] **Field of Search** ..... 426/96, 98, 99, 302, 426/103, 801, 467, 453, 285, 72, 74, 580, 588, 590, 657, 471

[56] **References Cited**

**U.S. PATENT DOCUMENTS**

3,035,918	5/1962	Sorgenti et al. ....	426/467
3,359,119	12/1967	Milton .....	426/285
3,391,003	7/1968	Armstrong et al. ....	426/285
3,627,583	12/1971	Troy et al. ....	426/285
3,809,758	5/1974	Mathias et al. ....	426/285
3,956,521	5/1976	Pisecky et al. ....	426/467
4,216,236	8/1986	Müller et al. ....	426/801

*Primary Examiner*—Raymond N. Jones  
*Assistant Examiner*—Marianne M. Cintins  
*Attorney, Agent, or Firm*—Jordan and Hamburg

[57] **ABSTRACT**

A procedure for the production of granulated food, applicable especially to the production of granulated baby and infant food, such as infant food most analogously resembling mother's milk is disclosed. The process provides a new composition of matter consisting of a stable, well dosable, granulated food product, of defined formula, which after reconstitution does not cream up, and which, in the case of the closest approach to the composition of mother's milk, will inhibit intestinal putrefaction. In the process, selected pulverized components are fed into a fluidized bed granulator and remaining fluidized components are sprayed simultaneously, successively or in mixtures, at a product temperature of 30° to 80° C. whereby granulates are obtained. The granulates are dried in the fluidized bed and cooled with air.

**10 Claims, No Drawings**