

[54] METHOD FOR PRODUCING AN EDIBLE GEL

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[56]

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[57]

ABSTRACT

A gel having rheology characteristics comparable to those of an egg-white gel or a gelatin gel is prepared by forming a mixture of a sol of seroprotein such as whey protein, glucides such as saccharose or hydrolyzed lactose and water, and heating the mixture under pressure at a temperature and for a time sufficient to convert the mixture into a gel.

11 Claims, No Drawings