

ALIEN PROPERTY CUSTODIAN

PROCESS FOR THE PRODUCTION OF STABLE STORABLE RAW FOOD

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This invention relates to a process for the production of stable storable raw food, and consists in triturating vegetable foods, such as fruit of all kinds, and also carrots, onions, radishes, spinach, beetroots and the like, in a fresh state with sugars, and without a rise in temperature, and in concentrating the resulting product in the cold.

The process of the present invention enables vegetable raw materials to be converted into a nonperishable product by a cold process, without fear of sacrificing valuable and easily decomposed substances, such as volatile essential oils, vitamins, and the like.

In carrying the process into practical effect the vegetable raw materials are triturated with sugars of all kinds, such as cane sugar, beet sugar, invert sugar, honey, confectionary syrup or the like, at a temperature of the order of room temperature, which can be done, for example, on rolling mills or similar shearing comminuting machines having a shearing action, whereupon the resulting sugar-containing vegetable pulp is dried to the moisture content desired in each particular case, with dry air the temperature of which is likewise of the order of room temperature.

Substances improving the flavour of the products such as malic acid, lactic acid and the like, may be added to the trituration.

After drying, the pulp—which is now stiff—is subjected to a second repeated treatment on the rolling mill, until a jam-like consistency is attained. The stiff consistency of the pulp en-

ables the pulp to be further comminuted until its consistency approaches that of boiled jams.

The preparation produced in accordance with the present invention can be eaten as it is, or be used as a paste for spreading on bread or as a jelly for adding to other foods.

Example I

5 kgs. of carrots are worked up to a fine pulp on the rolling mill, together with a mixture of equal parts of artificial honey and confectionery syrup, 1% of citric acid being added. The resulting mass is spread out in thin layers on metal sheets and rapidly dried in a current of very dry cold air. After water has been removed down to 30%, the mass is passed twice more through the rolling mill to increase its fineness.

Example II

5 kgs. of onions are worked up into a pulp with 5 kgs. of honey on the rolling mill and dried in a current of cold air of great dryness until a water content of 35% is attained.

Example III

5 kgs. of dandelion leaves are worked up to a fine pulp with 5 kgs. of grape sugar and mixed with 2% of a mixture of equal parts of citric and lactic acids. After drying to a water content of 25%, the mass is further fined down on a rolling mill.

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