
(19) 

**Canadian
Intellectual Property
Office**

An Agency of
Industry Canada

**Office de la Propriété
Intellectuelle
du Canada**

Un organisme
d'industrie Canada

(11) **CA 347978** (13) **A**

(40) **05.02.1935**

(12)

(21) Application number: **347978D**

(51) Int. Cl:

(22) Date of filing: ..

(71) Applicant: **TISDALL FREDERICK F.**

(72) Inventor: **TISDALL FREDERICK F ().**

(54) **CEREAL FOOD**

(57) **Abstract:**

(54) **ALIMENT AUX CEREALES**

This First Page has been artificially created and is not part of the CIPO Official Publication

The principal object of this invention is to produce a cereal food having remarkably high nutrition values, which will be very palatable and which will have a desirably attractive appearance and may be eaten cold in the manner of many of the well known flaked, shredded or granulated cereals.

The principal feature consists in the novel manner of processing a mixture of elements having desirable food values whereby the starches and sugars in the mixture are gelatinized and a crisp flaky product attractive in appearance and taste is produced.

In the manufacture of this product the various cereal and other ingredients are prepared in finely ground or powdered form and these are thoroughly mixed in a suitable manner. The preferred ingredients are compounded preferably in or about the proportions named but other ingredients and other proportions may be substituted as found desirable; wheat 53%, oats 18%, corn 10%, bone meal 2%, alfalfa leaf meal 1%, brewers yeast 1% and wheat germ 15%. To these ingredients is added a suitable quantity of sugar, preferably about 12% of the gross weight.

The above, or similar ingredients when thoroughly mixed are moistened with water which is thoroughly mixed therewith to produce a fairly thick "gruel" consistency which will readily pour and spread thinly over a surface.

This substance is then poured on to a suitable metal surface such as metal pans, a travelling metal belt or rollers, and spread to form a thin sheet. Heat is applied either by heating the rolls or by passing the pans or belt

through an oven and the thin sheet of material is caused to boil in its thin sheet form thereby effecting the gelatinization of the sugar and starches. The heat treatment is continued until the water is evaporated and the sheet is cooked to a brown crisp form.

During the drying process following the boiling the thin sheet crinkles into a more or less wavy form and during the removal from the rolls, pans or belt, or after removal the crispy sheet is broken into desirable sizes of flakes.

When the wet substance is boiled on heated rolls the gelatinized sheet may be "pulled" off and passed through an oven to bake it to the desired crispness and colour,

The product formed by a process such as described is translucent in appearance and is extremely desirable as a health food.

WHAT I CLAIM AS MY INVENTION IS:-

1. A food product comprising an admixture of cereals and other solid ingredients having the starches gelatinized and baked to a crisp flake.

2. A food product comprising an admixture of cereals, bone meal, brewers' yeast and other solid ingredients having the starches gelatinized and baked to a crisp flake.

3. A food product comprising an admixture of cereals, bone meal, brewers' yeast, alfalfa leaf meal, wheat germ and sugar having the starches gelatinized and baked to a crisp flake.

4. A food product comprising an admixture of the following ingredients in or about the proportions named, the sugar and starches being gelatinized and baked to a crisp flake, wheat 53%, oats 18%, corn 10%, bone meal 2%, alfalfa leaf meal 1%, brewers' yeast 1%, wheat germ 15% and sugar about 12% of the gross weight of the other ingredients.

5. A process of making a cereal food product consisting in mixing dried ground cereals and other solids, then mixing same with water to a pouring consistency, then spreading the wet product in a thin film over a heated surface, boiling the thin wet film to gelatinize same, and baking the product to form a crisp flake.

SUBSTITUTE

REMPLACEMENT

SECTION is not Present

Cette Section est Absente