

# United States Patent [19]

Bayerlein et al.

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[54] **PROCESS FOR PRODUCING COLORLESS, ODORLESS AND TASTELESS CASSIA ENDOSPERM FLOUR**

[75] Inventors: **Friedrich Bayerlein, Krailling; Nikolaos Keramaris, Eichenau; Nikolaus Kottmair, Gauting; Manfred Kuhn, Munich, all of Fed. Rep. of Germany; Michel M. Maton, Vaucresson, France**

[73] Assignee: **Diamalt Aktiengesellschaft, Munich, Fed. Rep. of Germany**

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[30] **Foreign Application Priority Data**

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[52] U.S. Cl. .... **426/430; 426/573; 426/575; 426/429**

[58] Field of Search ..... **426/429, 430, 431, 573**

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*Primary Examiner*—Jeanette Hunter  
*Attorney, Agent, or Firm*—Robbins & Laramie

[57] **ABSTRACT**

A process for producing colorless, odorless and tasteless cassia endosperm flour is revealed in which the endosperm is extracted at least once, either in a whole or comminuted state, with a mixture of (a) water, and (b) alkanol and/or acetone.

**20 Claims, No Drawings**