



*The Patent Cookbook of  
Cereals*

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## Cornflakes

"Soaking, cooking, drying, rolling and baking grain"!

Seriously, Kellogg's patented "A process of manufacturing an improved alimentary product, which consists, first, in soaking the grain in water for some hours, whereby it is subjected to a preliminary digestion with its contained cerealin, and a temperature which prevents actual fermentation; second, subjecting the previously-soaked grain to heat for a time sufficient to completely cook the starch; third drying the grain; fourth rolling the grain between cold rollers; and fifth, baking the flakes until thoroughly dry and crisp."

In English: ... the steps of soaking, cooking, drying, rolling and baking grain.

(Patent: US558393)





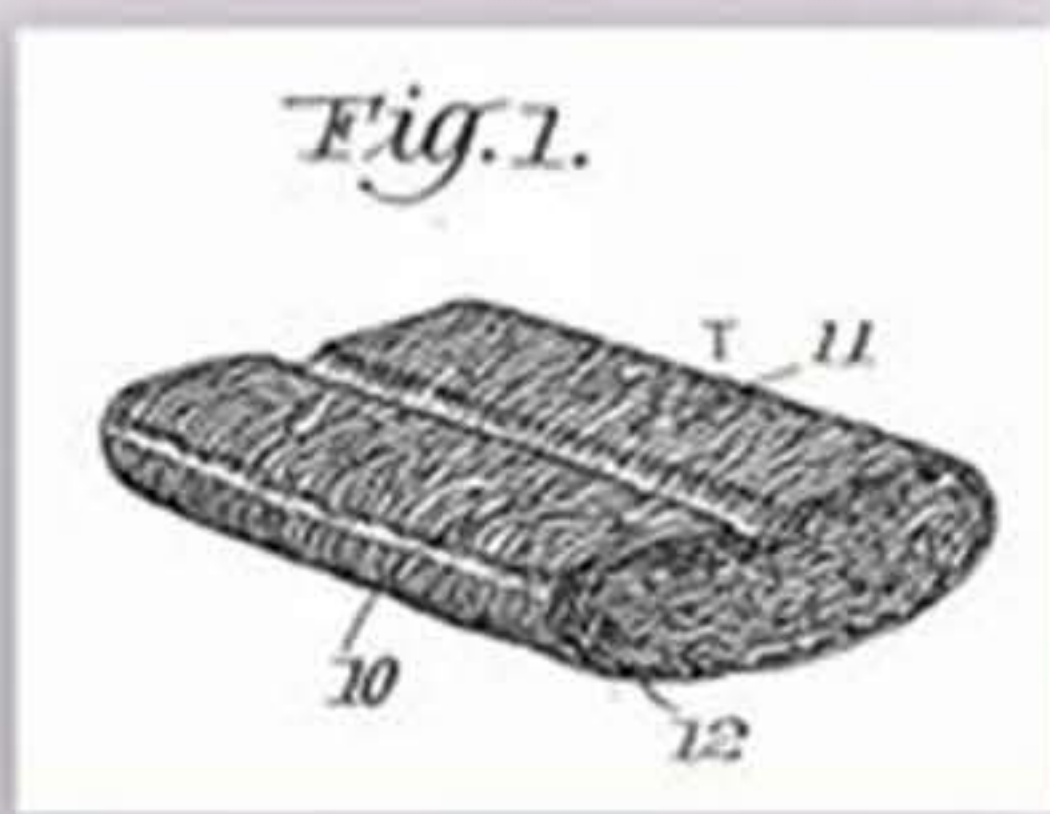
# Puffed Cereal

## Puffed Cereal

1. Mix 1 part cereal gluten dough with 2 parts bran
2. Expand by heating to 260C
3. Bake

Patent: US1145021





## *Shredded Wheat Biscuit*

## *Shredded Wheat Biscuit*

"A cylindrical cereal biscuit made with a concave top"

Correct. The shape is patented. Reason:

"The arched, concave, sunken or hollow top is suited to contain berries or fruits, and causes the milk or cream poured thereon to penetrate the pores of the biscuit more quickly and thoroughly."

Patent: US1168888





 *All-Bran Original*

## *All-Bran Original*

1. Pulverise cereal grain
2. Mix with flavouring material, and water to form a dough
3. Cook
4. Dry
5. Break into small particles
6. Bake or toast

Patent: US1170162





*Wheat Flakes*

## *Wheat Flakes*

1. Treat hulled cereal in water with malt for about thirty minutes to partially convert the starch
2. Add a flavouring substance (e.g. sugar) to the wort keeping the material at 64-77C for three hours until the grain kernels are swelled
3. Cook
4. Flake

The inventive feature was swelling the cereal in wort for sufficient time to allow the sugar to penetrate the grain.

(Patent: US2174982)





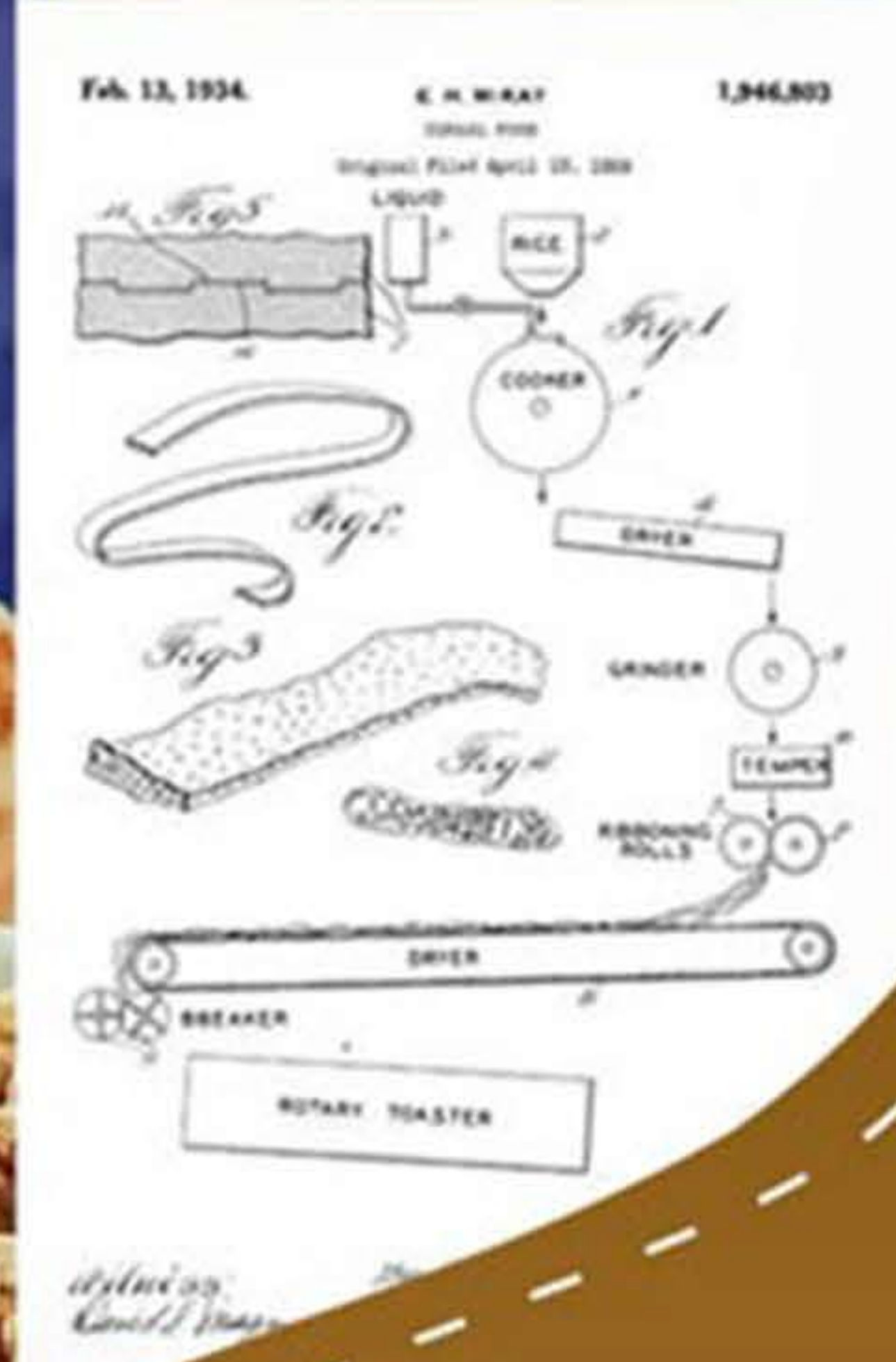
## Puffed Loops

## Puffed Loops

1. Cook cereal in moisture
2. Deform the cooked cereal
3. Dry the deformed cereal to 5-14% moisture content
4. Heat at above 260C to cause the cereal to puff / expand to several times its initial volume

Patent: US1925267





 *Puffed Rice*

## *Puffed Rice*

1. Cook rice in moisture
2. Partially dry
3. Reduce the rice to coarse particles
4. Form into ribbons
5. Dry until hard and brittle
6. Puff by heating

Patent: US1946803





 *Golden Grahams*

## *Golden Grahams*

1. Partially cook a first cereal (not including rice)
2. Add rice 5-45% by weight
3. Cook further until the grains are substantially gelatinised and adhere to each other
4. Cool
5. Partially dry
6. Corrugate in the form of a thin flake with ribs and thinner intermediate connected membranes
7. Toast

Apparently, the thinner portions of the corrugated cereal disintegrate when wetted with milk, "offering the pleasing and novel eating texture suggestive of shredded wheat".

Patent: US3998978





United States Patent Office

3,395,022  
Patented July 30, 1968

1  
METHOD OF FREEZE DRYING FRUIT AND  
CONSTITUTION OF NEW DRY CEREAL  
Walter L. Taylor and John Edward Martin, both  
of Kellogg, Inc., and Harold Arthur, Fred Martin, and  
Harold Beckwith, Inc., all of Kellogg, Inc., assignors to Kellogg  
Fruit Corporation, White Plains, N.Y., a corporation  
of Delaware. Filed Nov. 15, 1965, Ser. No. 32,647A  
No. 3,395,022  
7 Claims, 13, 99-101

 *Fruit 'n Fibre*

## *Fruit 'n Fibre*

1. Freeze fruit for up to 8 hours to develop ice crystals that expand the cellular structure of the fruit
2. Further cool fruit to below -18C
3. Temper the fruit to a temperature -12C to -4C
4. Separate fruit
5. Cool fruit to -18C
6. Freeze dry fruit to reduce moisture content to less than 3%
7. Combine fruit with a dry breakfast cereal with a moisture content of 2-3%
8. Package fruit-cereal mix, keeping moisture content less than 3%

The dehydrated, expanded fruit takes only 30-90 seconds to be rehydrated in milk!

Patent: US3395022



UNITED STATES PATENT OFFICE.

GEORGE WOODS, BY JEFFER, WISNITZKI,

FOOD PRODUCT AND PROCESS.

1,415,893. Specification of Letters Patent. Patented May 14, 1922.

Application filed July 26, 1919. Serial No. 61,887.



## *Peanut Butter Granola*

## *Peanut Butter Granola*

"Peanut butter and bran in an amount that is less than 40% of the total weight, but is sufficient for therapeutical action."

No need to elaborate on the "therapeutical action". And, I used to buy these treats solely because I thought they tasted good! Good thing I'm not much of a sharer.

Patent: US1415893





## Ready-to-Eat Cereal

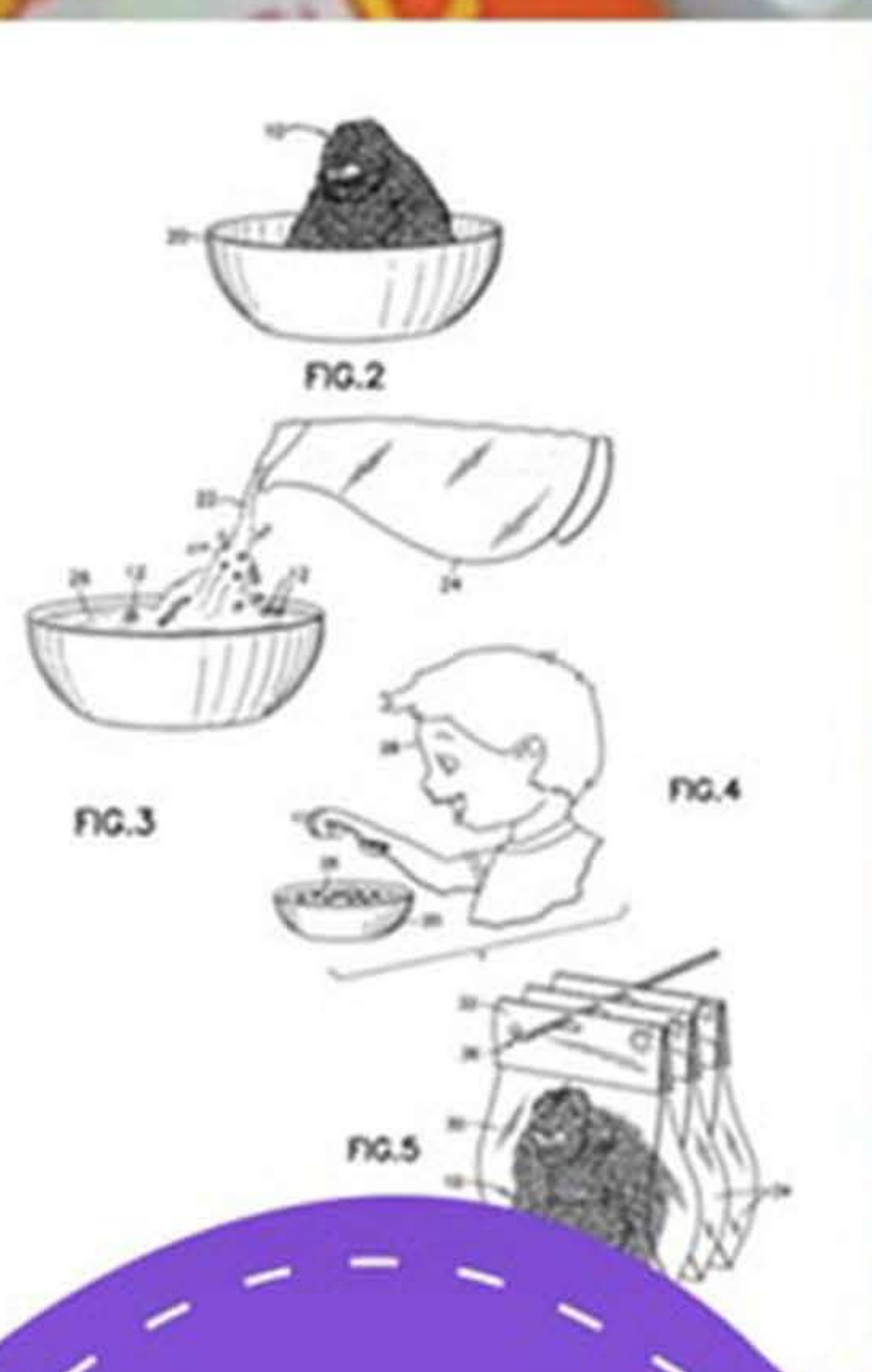
A package including:

- powdered milk; and
- cereal pieces.

I nearly forgot the "important bit": the size of each cereal piece should be greater than the particles of powdered milk! Merely, add water to the packet and eat.

Patent: US5827564





# *Monster Breakfast Cereal*

## *Monster Breakfast Cereal*

"Bind breakfast cereal into a shape of a toy sized to fit within a breakfast cereal bowl using a binding material (e.g. sugar) strong enough to maintain the bonds during shipping and storage, but sufficiently weak to break the bonds when covered with milk, thereby release the cereal components for eating."

With my love for action figures exceeding my morning appetite, I would likely have ended up a super chubby-checker.

Patent: US5863583





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