

Title (en)

METHOD FOR PRODUCING NATURAL AROMA

Title (de)

VERFAHREN ZUR HERSTELLUNG VON NATÜRLICHEN GESCHMACKSTOFFE

Title (fr)

PROCEDE DE PRODUCTION D'AROME NATUREL

Publication

EP 1011348 A1 20000628 (FR)

Application

EP 97944931 A 19971006

Priority

- FR 9701782 W 19971006
- FR 9612406 A 19961007

Abstract (en)

[origin: FR2754150A1] The present methods produce natural aroma whose quality is downgraded since they use heat (distillation, dehydration...); other methods provide quality, but they are too expensive or the quality cannot be produced industrially. This method is based on the separation of the aromatic substance into two states of aggregation, liquid and solid. This separation releases the aromatic substances contained in the plant, and the resulting two states of aggregation become very good supports of the released organoleptic properties. The separation is effected by an industrial process which solely intervenes on the mechanical parameters of the substance such that the change of state is carried out uniformly by "cold pressure". This method can be used for all aromatic plants. The power production costs are very low. The products obtained are natural quality products, and can be used in a great number of forms; they can be used in all possible compositions and combinations for making intermediate or finished food products.

IPC 1-7

A23L 1/221; A23L 1/222; A23L 2/04; B30B 9/02; B30B 9/10

IPC 8 full level

A23L 27/10 (2016.01)

CPC (source: EP)

A23L 27/11 (2016.07)

Citation (search report)

See references of WO 9815193A1

Designated contracting state (EPC)

CH DE ES FR GB IT LI NL

DOCDB simple family (publication)

FR 2754150 A1 19980410; FR 2754150 B1 19990115; AU 4626597 A 19980505; EP 1011348 A1 20000628; WO 9815193 A1 19980416; WO 9815193 A9 19990902

DOCDB simple family (application)

FR 9612406 A 19961007; AU 4626597 A 19971006; EP 97944931 A 19971006; FR 9701782 W 19971006