

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

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- 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.

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