

Title (en)
METHOD FOR EXTENDING THE FLAVOR SHELF LIFE OF AQUEOUS COMPOSITIONS FLAVORED WITH MOISTURE AND ACID SENSITIVE FLAVORS

Title (de)
VERFAHREN ZUR AUFRECHTERHALTUNG DES AROMAS WÄSSRIGER, MIT FEUCHTIGKEITS- SOWIE SÄUREEMPFLINDLICHEN AROMEN AROMATISIERTER ZUSAMMENSETZUNGEN

Title (fr)
PROCEDE PERMETTANT L'ACCROISSEMENT DE LA DUREE DE CONSERVATION DE SAVEURS DE COMPOSITIONS AQUEUSES AROMATISEES AVEC DES AROMES SENSIBLES A L'HUMIDITE ET AUX ACIDES

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Abstract (en)
[origin: WO0122836A1] A method for extending the flavor shelf life of aqueous compositions flavored with moisture and acid sensitive flavors. The increased flavor shelf life is obtained by combining an edible organic acid and edible divalent salt with a moisture and acid sensitive flavor. Flavor compositions capable of providing an aqueous composition with an increased flavor shelf life are also disclosed.

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