

Title (en)  
FLAVOUR ENCAPSULATION

Title (de)  
GESCHMACKSTOFFVERKAPSELUNG

Title (fr)  
ENCAPSULATION D'UN AROME

Publication  
**EP 1272054 A1 20030108 (EN)**

Application  
**EP 01917044 A 20010228**

Priority  
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Abstract (en)  
[origin: WO0174178A1] A process for the preparation of an encapsulated flavour composition comprising a flavour encapsulated in a high-boiled sugar glass which comprises boiling the ingredients of a high-boiled sweet to give a syrup, heating the syrup to reduce the moisture content to below 5 %, cooling the syrup to a temperature from 120- 80 DEG C, adding the flavour with agitation to encapsulate the flavour, cooling to solidify the flavour, and finally particulated.

IPC 1-7  
**A23L 1/22**; **A23G 3/00**; **A23G 3/02**; **A23L 2/56**

IPC 8 full level  
**A23G 3/02** (2006.01); **A23G 3/34** (2006.01); **A23L 2/56** (2006.01); **A23L 27/00** (2016.01)

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See references of WO 0174178A1

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**WO 0174178 A1 20011011**; AU 4417501 A 20011015; EP 1272054 A1 20030108; GB 0007837 D0 20000517; ZA 200208791 B 20031030

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