

Title (en)  
FLAVOURING COMPOSITION

Title (de)  
AROMATISIERUNGSSUSAMMENSETZUNG

Title (fr)  
COMPOSITION DE PARFUM

Publication  
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Application  
**EP 08709312 A 20080206**

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Abstract (en)  
[origin: WO2008096040A1] The present invention concerns a flavouring composition containing flavonoids of onion, tea, and/or apple. The composition is characterized by containing flavor of mustard seeds, preferably powder and/or extract of mustard. Further, the invention discloses a process for the preparation of the flavouring composition and food products containing the flavouring composition according to the invention. Also several uses of the flavouring composition are disclosed, such as the use of a flavoring composition containing flavonoids for the cosmetic treatment of a mammal to cause loss of body weight. Further, the invention discloses the use of the flavour of mustard seeds, preferably mustard powder or extract, for preventing the bitter taste of flavonoids. In a further embodiment the invention discloses a method for preventing the bitter taste of a medicament, a nutrient, a drink, a food or a food additive caused by flavonoids.

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Citation (search report)  
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