

Title (en)

MAILLARD FLAVOR COMPOSITIONS WITH POLAR SOLVENTS DIFFERENT FROM WATER AND METHODS FOR MAKING SUCH COMPOSITIONS

Title (de)

MAILLARD-GESCHMACKSZUSAMMENSETZUNGEN MIT NICHTWÄSSRIGEN POLAREN LÖSUNGSMITTELN UND VERFAHREN ZUR HERSTELLUNG SOLCHER ZUSAMMENSETZUNGEN

Title (fr)

COMPOSITIONS AROMATISANTES MAILLARD À SOLVANTS POLAIRES DIFFÉRENTS DE L'EAU ET PROCÉDÉS DE FABRICATION DE TELLES COMPOSITIONS

Publication

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Application

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Abstract (en)

[origin: WO2011073035A1] The invention provides a Maillard flavor composition comprising a structured lipid phase, a polar solvent, different from water, and at least one Maillard reaction product. The invention concerns further a method for making said composition in a structured lipid phase using polar solvent different from water. The compositions are useful for enhancing the palatability of foods, dietary supplements, medicaments, and the like.

IPC 8 full level

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CPC (source: EP)

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