

Title (en)
TASTE-MASKING COMPOSITIONS, SWEETENER COMPOSITIONS AND CONSUMABLE PRODUCT COMPOSITIONS CONTAINING THE SAME

Title (de)
GESCHMACKSMASKIERUNGSZUSAMMENSETZUNGEN, SÜSSSTOFFZUSAMMENSETZUNGEN UND VERZEHRBARE PRODUKTZUSAMMENSETZUNGEN DAMIT

Title (fr)
COMPOSITIONS DE MASQUAGE DE GOÛT, COMPOSITIONS D'ÉDULCORANT ET COMPOSITIONS DE PRODUIT CONSOMMABLE LES CONTENANT

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- US 201261664903 P 20120627
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Abstract (en)
[origin: WO2013079187A2] In Part A, the present invention relates to novel compositions X comprising (1) at least one bitter blocking agent; (2) at least one carbonyl compound; and (3) at least one lactone, in particular to compositions X comprising (i) naringin; (ii) methoxy salicylaldehyde; (iii) syringaldehyde; (iv) massoia lactone; and (v) whiskey lactone; to the use of the compositions X for modifying, masking, reducing and/or suppressing an unpleasant off-taste, aftertaste or lingering sweetness of at least one sweetener, sweetness enhancer or consumable product; and to a process for the preparation of the compositions X. Further, the invention relates to sweetener compositions comprising at least one sweetener and the novel compositions X; to a method of providing sweetener or sweetness enhancer compositions; to methods of modifying, masking, reducing and/or suppressing an unpleasant off-taste, aftertaste or lingering sweetness of at least one sweetener or sweetness enhancer; and to tabletop sweetener compositions comprising the novel compositions X. The invention also relates to consumable product compositions comprising a consumable product and the novel compositions X; to methods of modifying, masking, reducing and/or suppressing an unpleasant off-taste, aftertaste or lingering sweetness of a consumable product composition; and to methods of imparting rich taste to a consumable product. In Part B, the present invention inter alia relates to sweetener composition comprising (i) a sweetener; and (ii) at least one flavoring, wherein the at least one flavoring is suitable for modifying, masking, reducing and/or suppressing an unpleasant off-taste of the sweetener in a consumable product composition formed by adding the sweetener composition to a consumable product; and wherein a weight ratio of the at least one flavoring to the sweetener in the consumable product composition is such that the sweetness of the sweetener is detectable by taste in the consumable product composition and the flavor of the at least one flavoring is not detectable by taste in the consumable product composition. The invention further relates to a sweetness enhancer composition comprising (i) a sweetness enhancer; and (ii) at least one flavoring; wherein the at least one flavoring is suitable for modifying, masking, reducing and/or suppressing an unpleasant off-taste of the sweetness enhancer in a consumable product composition formed by adding the sweetness enhancer composition and a sweetener to a consumable product; and wherein a weight ratio of the at least one flavoring to the sweetness enhancer in the consumable product composition is such that the sweetness enhancer is capable of enhancing a sweetness of the sweetener present in the consumable product composition and the flavor of the at least one flavoring is not detectable by taste in the consumable product composition. The invention further relates inter alia to the respective consumable products.

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