

Title (en)

METHOD FOR MODIFYING THE SENSORY ANALYSIS OF FOOD, FOOD, AND USE IN FOOD

Title (de)

VERFAHREN ZUM MODIFIZIEREN DER SENSORIK VON LEBENSMITTELN, LEBENSMITTEL UND VERWENDUNG IN LEBENSMITTELN

Title (fr)

PROCÉDÉ DE MODIFICATION DE L'ANALYSE SENSORIELLE D'ALIMENTS, ALIMENTS ET UTILISATION DANS DES ALIMENTS

Publication

**EP 4181690 A1 20230524 (DE)**

Application

**EP 21748534 A 20210713**

Priority

- DE 102020118883 A 20200716
- EP 2021069396 W 20210713

Abstract (en)

[origin: WO2022013184A1] The invention relates to a method for producing a food, having the step of mixing a food with an oil-in-glycerin emulsion, wherein the oil-in-glycerin emulsion contains 40 to 79.5 wt.% glycerin, 20 to 59.5 wt.% vegetable oil, and 0.5 to 5 wt.% of at least one sugar ester of fatty acids. The invention additionally relates to a corresponding food and to the use of such an oil-in-glycerin emulsion as a flavoring substance in food. The invention likewise relates to the use of an oil-in-glycerin emulsion according to such an oil-in-glycerin emulsion for modifying the sensory analysis of food.

IPC 8 full level

**A23G 3/36** (2006.01); **A23G 3/40** (2006.01); **A23L 27/00** (2016.01); **A23L 27/60** (2016.01)

CPC (source: EP)

**A23L 27/60** (2016.07); **A23L 27/80** (2016.07); **A23G 3/36** (2013.01); **A23G 3/40** (2013.01); **A23L 9/10** (2016.07); **A23L 29/10** (2016.07); **A23L 29/212** (2016.07); **A23L 29/30** (2016.07); **A23L 33/115** (2016.07)

Citation (search report)

See references of WO 2022013184A1

Designated contracting state (EPC)

AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

Designated extension state (EPC)

BA ME

Designated validation state (EPC)

KH MA MD TN

DOCDB simple family (publication)

**DE 102020118883 A1 20220120**; EP 4181690 A1 20230524; WO 2022013184 A1 20220120

DOCDB simple family (application)

**DE 102020118883 A 20200716**; EP 2021069396 W 20210713; EP 21748534 A 20210713