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(21) International Application Number: PCT/US96/04659 (22) International Filing Date: 4 April 1996 (04.04.96) (30) Priority Data: 08/422,705 / 13 April 1995 (13.04.95) US (71) Applicant: TASTEMAKER [US/US]; 1199 Edison Drive, Cincinnati, OH 45216 (US). (72) Inventors: GRAF, Ernst; 731 Wright Street, Rothdurm, ID 83858 (US). SOPER, Jon, C.; 6408 Luton Court, Huber Heights, OH 45424 (US). (74) Agents: JOSEPHIC, David, J. et al.; Wood, Herron & Evans, P.L.L., 2700 Carew Tower, Cincinnati, OH 45202 (US).	(81) Designated States: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, UZ, VN, ARIPO patent (KE, LS, MW, SD, SZ, UG), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published <i>With international search report. Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</i>	
(54) Title: FLAVORED FLOUR CONTAINING ALLIUM OIL CAPSULES FORMED BY PROTEIN COACERVATION AND METHOD OF MAKING FLAVORED FLOUR DOUGH PRODUCT		
(57) Abstract This invention is directed to an allium flavored flour as well as to a method of making a flavored flour dough product. The allium flavored flour comprises flour and allium oil capsules formed by protein coacervation. The allium oil capsules are heat-stable and fracturable, and are added in an amount sufficient for flavoring when the flour is formed into a dough. Because the allium oil capsules are heat-stable, the allium oil does not affect the rheology of the dough during dough processing, baking or cooking. Furthermore, because the capsules are fracturable on chewing, the dough product provides a uniform and sustained allium flavor when eaten. In another aspect of the invention, the flavored flour or dough product further includes free allium material in an amount sufficient to reduce the mix time required to develop the dough. The free allium material may be combined with the oil capsules in a customized blend to provide the desired level of flavor and affect on dough rheology.		