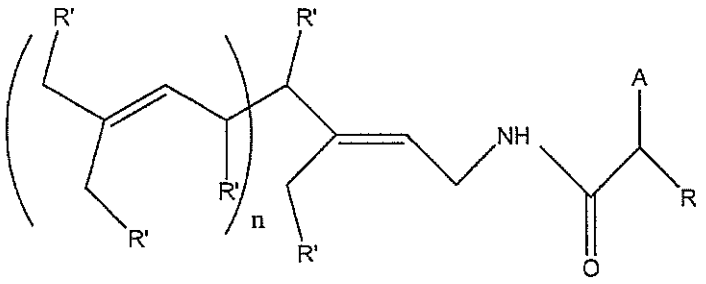
Claims:

1. A compound of the formula (I)



wherein

A is OH,

n is 0 or 1,

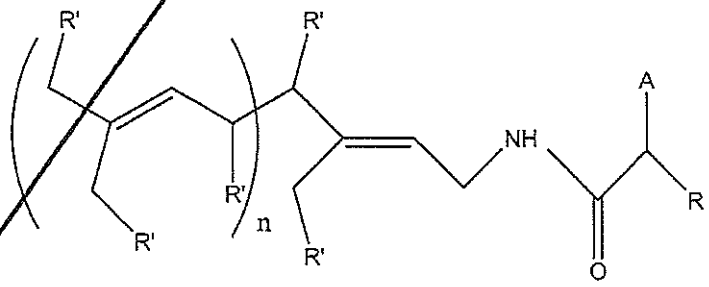
R is an alkyl radical having from 1 to 4 carbon atoms, in particular methyl, ethyl, n-propyl, iso-propyl, n-butyl or t-butyl; or a residue of a hydroxy carboxylic acid, in particular the residue –CH(OH)COOH, -CH(OH)CH_2COOH, -CH_2CH(OH)COOH or -CH(OH)CH(OH)COOH; and

R' is independently selected from H or OH,

and wherein the compound of formula (I) does not include N-geranylpyruvamide.

2. A compound according to claim 1 selected from the group consisting of geranyl lactamide and n-prenyl lactamide.

3. A flavour composition comprising a compound of the formula (I) .



wherein

A is OH,

n is 0 or 1,

R is an alkyl radical having from 1 to 4 carbon atoms, in particular methyl, ethyl, n-propyl, iso-propyl, n-butyl or t-butyl; or a residue of a hydroxy carboxylic acid, in particular the residue –CH(OH)COOH, -CH(OH)CH_2COOH, -CH_2CH(OH)COOH or -CH(OH)CH(OH)COOH; and

R' is independently selected from H or OH.

4. A consumable product comprising a composition according to claim 3.

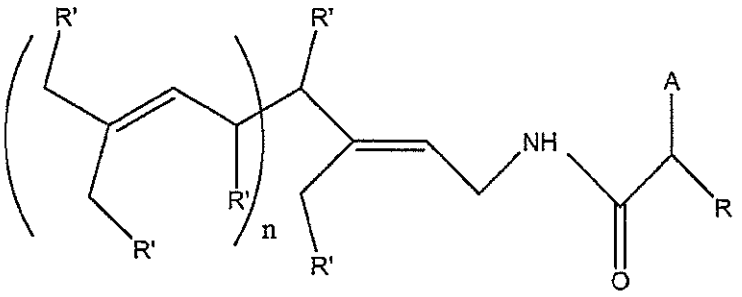
5. A composition or product according to claim 3 or claim 4 that is MSG-free.

6. Use of a compound of formula (I) as defined in claim 3 to create, enhance or modify the taste of a consumer product.

7. Use according to claim 6 to create, modify or enhance an umami-taste.

Claims

1. A compound of the formula (I)



wherein
A is OH,
n is 1,
R is a methyl radical and
R' is H.

2. A flavour composition comprising a compound according to claim 1

3. A consumable product comprising a composition according to claim 2.

4. A composition or product according to claim 2 or claim 3 that is MSG-free.

5. Use of a compound of formula (I) as defined in claim 1 to create, enhance or modify the taste of a consumer product.

6. Use according to claim 5 to create, modify or enhance an umami-taste.