CLAIMS:

1. A flavour delivery system comprising spray-dried particles comprising a water-soluble matrix selected from the group consisting of glucose, fructose, maltose, sucrose, lactose, maltodextrin, inulin, xylitol, mannitol, sorbitol, lactitol, maltitol, isomalt and combinations thereof and at least one flavourant encapsulated in the matrix, wherein the matrix of the spray-dried particles comprises 5% to 30% emulsifier; 20% to 75% filler; and 20% to 50% glucose, fructose, maltose, sucrose, lactose, maltodextrin, inulin, xylitol, mannitol, sorbitol, lactitol, maltitol and/or isomalt based on the total weight of the matrix; and flavour granules comprising a core material and at least one flavourant on the core material, wherein the ratio of the spray-dried particles to the flavour granules is about 1:3.

2. The flavour delivery system of claim 1, wherein the flavour delivery system is gelatin free.

3. The flavour delivery system of claim 1, wherein the spray-dried particles have an average particle size of 20 to 150 microns.

4. The flavour delivery system of claim 1, wherein the at least one flavourant is present in the spray-dried particles in an amount of from 1% to 30%, based on the total weight of the matrix.

5. The flavour delivery system of claim 1, wherein the at least one flavourant in the spray-dried particles and the flavour granules is a non-aqueous flavourant.

6. The flavour delivery system of claim 1, wherein the core material of the flavour granules comprises starch, xanthan gum and/or konjac.

7. The flavour delivery system of claim 6, wherein the core material of the flavour granules comprises 40% to 70% native starch; from 10% to 30% xanthan gum; and/or from 10% to 30% konjac, based on the total weight of the core material.

8. The flavour delivery system of claim 1, wherein the flavour granules are at least partially coated with a coating material comprising cellulosic or starch material.

9. The flavour delivery system of claim 1, wherein the core material of the flavour granules is coated with an emulsion comprising the at least one flavourant and at least one emulsifier.

10. The flavour delivery system of claim 1, wherein the flavour granules have an average particle size of 200 to 1400 microns.

11. The delivery system of claim 1, wherein the spray-dried particles and the flavour granules contain the same flavourant.

12. A consumable product comprising the flavour delivery system of claim 1.

13. The consumable product of claim 12, wherein the consumable product is a clean-label meat analogue product.