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(71) Applicant: TASTEMAKER [US/US]; 1199 Edison Drive, Cincinnati, OH 45216 (US).

(72) Inventor: SOPER, Jon, C.; 6408 Luton Court, Huber Heights, OH 45424 (US).

(74) Agents: JOSEPHIC, David, J. et al.; Wood, Herron & Evans, 2700 Carew Tower, Cincinnati, OH 45202 (US).

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(54) Title: METHOD OF ENCAPSULATING FOOD OR FLAVOR PARTICLES USING WARM WATER FISH GELATIN, AND CAPSULES PRODUCED THEREFROM

(57) Abstract

This invention is directed to a method of forming microencapsulated food or flavor capsules as well as the capsules produced by the method. The method includes providing food or flavor particles to be encapsulated, and forming a mixture of a warm water fish gelatin and the food or flavor particles in aqueous media. The method further includes microencapsulating the particles with the gelatin at elevated temperatures by complex coacervation to form the microencapsulated capsules. If desired, the method may further include the step of separating the capsules. In a preferred form, the method is conducted at a temperature of about 33 °C to about 35 °C. Preferably, the warm water fish gelatin used in the encapsulation method has a bloom of from about 150 to about 300 bloom, more preferably from about 250 to about 300 bloom. Many different kinds of food or flavor particles may be used, such as for example, vegetable oil, lemon oil, garlic flavor, apple flavor or black pepper. The invention also is directed to the food or flavor capsules produced by the method.