

CORRECTED VERSION

(19) World Intellectual Property Organization
International Bureau



162162



(43) International Publication Date
27 June 2002 (27.06.2002)

PCT

(10) International Publication Number
WO 02/049452 A2

(51) International Patent Classification⁷: **A23L 1/22**

(BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

(21) International Application Number: PCT/EP01/14775

(22) International Filing Date:
12 December 2001 (12.12.2001)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
0031137.3 20 December 2000 (20.12.2000) GB

(71) Applicant (for all designated States except US): **SOCIETE DES PRODUITS NESTLE S.A.** [CH/CH]; P.O. Box 353, CH-1800 Vevey (CH).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **HANSEN, Carl, Erik** [NO/CH]; Chemin du Pré-d'Yverdon 5B, CH-1066 Epalinges (CH). **KOCHHAR, Sunil** [IN/CH]; Chemin du Grammont 2, Claies-aux-Moines, CH-1073 Savigny (CH). **JUILLERAT, Marcel, Alexandre** [CH/CH]; Ch. Praz-Dorn-Nicaud 10, Vers-Chez-Les-Blanc, CH-1000 Lausanne (CH). **BUDWIG, Christopher** [US/US]; 1150 Pennsylvania Avenue, Columbus, OH 43201 (US). **SPADONE, Jean-Claude** [FR/CH]; Route de St Maurice 201, CH-1814 La Tour-De-Peilz (CH).

(74) Common Representative: **PATE, George, Frederick**; 55, Avenue Nestle, CH-1800 Vevey (CH).

(81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW.

(84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR), OAPI patent

Declarations under Rule 4.17:

- as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii)) for the following designations AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG)
- as to the applicant's entitlement to claim the priority of the earlier application (Rule 4.17(iii)) for the following designations AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG)
- of inventorship (Rule 4.17(iv)) for US only

Published:

- without international search report and to be republished upon receipt of that report

(48) Date of publication of this corrected version:

17 October 2002

(15) Information about Correction:

see PCT Gazette No. 42/2002 of 17 October 2002, Section II

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: **FLAVOUR CONCENTRATES**

(57) Abstract: A process for the production of flavour concentrates comprising the addition of a mixture of flavour precursors comprising (A) proline, ornithine or protein hydrolysate, and (B) rhamnose, fructose or fucose, to a fat-based medium and heating the mixture to about 100-140°C for about 10-120 minutes.

WO 02/049452 A2



G00002