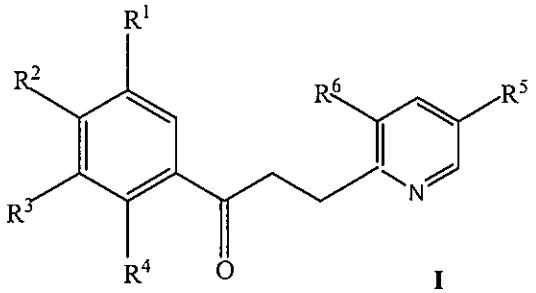
PYRIDINE DERIVATIVES WITH UMAMI FLAVOUR

This disclosure relates to chemical compounds and to their use in flavouring.

Umami is a flavour sensation generally associated with Asian cuisine. In addition, improved umami taste helps make low salt products more palatable. Umami flavour has traditionally been achieved by the addition of monosodium glutamate (MSG) to foodstuffs. However, the presence of MSG in foodstuffs is not universally welcome, and there is an interest in the achievement of umami taste without MSG. Examples of compounds used to confer umami flavour may be found in WO 2009/105906. Compounds of this type are also found in WO 2007/107596, US 3,976790 and FR 2 164 676, but in connection with the provision of sweetness.

It has been found that certain compounds confer desirable umami taste sensations on compositions intended to be taken orally. There is therefore provided a compound (including salts thereof) according to Formula I



I

in which

R^1 is selected from H, methyl and ethyl;

R^2 is selected from H, OH, fluorine, C_1-C_4 linear or branched alkyl, C_1-C_6 alkoxy wherein the alkyl group is linear or branched, or comprises or consists of a C_3-C_5 cycloalkyl moiety;

R^3 is selected from H, methoxy, methyl and ethyl;

or R^2 and R^3 together form a bridging moiety $-O-CH_2-O-$ between the phenyl carbon atoms to which they are connected;

R^4 is selected from OH and methoxy; and

R^5 and R^6 are independently selected from H and methyl;

R^1, R^2, R^3, R^4, R^5 and R^6 being selected such that,

4. The compound according to any one of claims 1 through 3, in which R^2 consists of a C_3-C_5 cycloalkyl moiety.

5. The compound according to any of claims 1 through 4, in which R^1 comprises H or methyl, R^2 comprises methyl, methoxy or isobutyloxy, R^3 is H, R^4 is OH, and R^5 and R^6 are H.

6. The compound according to claim 5, selected from the group consisting of:
1-(2-hydroxy-4,5-dimethylphenyl)-3-(pyridine-2-yl)propan-1-one;
1-(2-hydroxy-4-methylphenyl)-3-(pyridin-2-yl)propan-1-one;
1-(2-hydroxy-4-methoxyphenyl)-3-(pyridin-2-yl)propan-1-one;
1-(2-hydroxy-4-isobutoxyphenyl)-3-(pyridine-2-yl)propan-1-one;
and mixtures thereof.

7. A method of providing umami flavour to a consumable composition, comprising the addition to the composition of at least one compound according to any of claims 1 through 6.

8. A consumable composition having an umami flavour, comprising a product base and at least one compound according to any of claims 1 through 6.

9. A consumable composition according to claim 8, in which the compound is present at a concentration of from ~~about~~ 0.01 to ~~about~~ 100ppm, optionally from ~~about~~ 0.1 to ~~about~~ 50ppm and further optionally from ~~about~~ 0.2 to ~~about~~ 10ppm.