CLAIMS

1. A process for preparing a composition comprising essentially a compound based on vanillin and ethyl vanillin in a vanillin/ethyl vanillin molar ratio of 2, characterized in that it comprises an operation of cogranulation of vanillin and ethyl vanillin used in powder form and in amounts such that the vanillin/ethyl vanillin molar ratio is at least equal to 2, carried out at a temperature of between 50°C and 57°C, followed by an operation enabling the temperature of the composition obtained to be brought back to ambient temperature.

2. The process as claimed in claim 1, characterized in that the vanillin and the ethyl vanillin are used in the following proportions:
- from 65 to 72% by weight of vanillin,
- from 28 to 35% by weight of ethyl vanillin.

3. The process as claimed in either of claims 1 and 2, characterized in that the vanillin and the ethyl vanillin are used in the following proportions:
- from 67 to 70% by weight of vanillin,
- from 30 to 33% by weight of ethyl vanillin.

4. The process as claimed in one of claims 1 to 3, characterized in that mixing of the vanillin and ethyl vanillin powders is carried out with stirring, and that the mixture is brought from ambient temperature to the cogranulation temperature.

5. The process as claimed in claim 4, characterized in that the cogranulation temperature is chosen between 50 and 57°C, preferably between 50 and

55°C.

6. The process as claimed in either of claims 4 and 5, characterized in that the rise in temperature is carried out gradually.

7. The process as claimed in one of claims 4 to 6, characterized in that, once the cogranulation temperature has been reached, the mixture is kept stirring at this temperature for a period of time sufficient to obtain conversion of the reagents into an expected new compound.

8. The process as claimed in one of claims 1 to 7, characterized in that the various operations previously described are carried out under an atmosphere of inert gases, preferably nitrogen.

9. The process as claimed in one of claims 1 to 7, characterized in that the mixing is begun under wet nitrogen, and then the temperature is gradually increased and, when the latter is greater than or equal to 44°C and less than 49°C, dry nitrogen is introduced.

10. The process as claimed in claim 9, characterized in that the nitrogen stream contains from 1 to 5% of the weight of water, preferably from 2 to 3% of the weight of water.

11. The process as claimed in claim 1, characterized in that the composition obtained is cooled with stirring and under an inert atmosphere to a temperature of less than 40°C, preferably to a temperature of less than 35°C.

12. The process as claimed in one of claims 1 to 11, characterized in that the composition obtained is formed according to a milling technique.

13. The process as claimed in one of claims 1 to 12, characterized in that an excipient or excipients is (are) added to the composition.

14. The process as claimed in claim 13, characterized in that the excipient(s) is (are) added wholly or partly by dry mixing with the composition previously obtained or during the production of said composition, preferably during the step of cogranulation of the vanillin and ethyl vanillin mixture.

15. A composition obtained according to the process described in one of claims 1 to 14, comprising:
- from 80 to 99%, prererably from 80 to 94%, by weight of a mixture of the new vanillin/ethyl vanillin compound and of vanillin,
- from 1 to 20%, preferably from 1 to 10%, by weight of other crystalline phases.

16. The composition as claimed in claim 15, characterized in that the mixture obtained comprises:
- from 80 to 94%, preferably from 86 to 94%, by weight of the new vanillin/ethyl vanillin compound,
- from 6 to 20%, preferably from 6 to 14%, by weight of vanillin.

17. A composition comprising at least one composition described in either of claims 15 and 16 and at least one excipient selected from fatty substances; fatty alcohols; sugars;

polysaccharides; silica; vanillin and ethyl vanillin.

18. The composition as claimed in claim 17, characterized in that the excipient is selected from:

- sugars, preferably glucose, sucrose, fructose, galactose, ribose, maltose, sorbitol, mannitol, xylitol, lactitol, maltitol; invert sugars: glucose syrups, and also sucroglycerides derived from fatty oils, preferably coconut oil, palm oil, hydrogenated palm oil and hydrogenated soybean oil; sucrose esters of fatty acids, preferably sucrose monopalmitate, sucrose monodistearate and sucrose distearate,
- native, pregelatinized or modified starches derived in particular from wheat, corn, barley, rice, cassava or potato, and more particularly native corn starches rich in amylose, pregelatinized corn starches, modified corn starches, modified waxy corn starches, pregelatinized waxy corn starches, modified waxy corn starches, in particular the OSSA/sodium octenylsuccinate starch,
- starch hydrolysates,
- dextrins and maltodextrins resulting from the hydrolysis of a starch (wheat, corn) or of a potato flour, and also β-cyclodextrins, preferably maltodextrins having a DE of less than 20, preferably between 5 and 19 and more preferentially between 6 and 15,
- cellulose, ethers thereof, in particular methyl cellulose, ethyl cellulose, methylethyl cellulose, hydroxypropyl cellulose; or esters thereof, in particular carboxymethyl cellulose or carboxyethyl cellulose optionally in sodium-containing form,

- gums, such as carrageenan gum, Kappa-carrageenan or Iota-carrageenan gum, pectin, guar gum, locust bean gum, xanthan gum, alginates, gum arabic, acacia gum, agar-agar,
- flours, preferably wheat flour (native or pregel); starches, preferably potato flour,
- gelatin,
- silica,
- an antioxidant, preferably vitamin E,
- an emulsifier, preferably lecithin,
- vanillin or ethyl vanillin.

19. The composition as claimed in either of claims 17 and 18, characterized in that it comprises from 0.1 to 90% by weight of excipient(s), preferably from 20 to 70% by weight of excipient(s).

20. The use of the composition described in one of claims 15 to 19 as a flavoring in the field of human food and animal feed, and the pharmaceutical industry, and as a fragrance, in the cosmetics, perfumery and detergent industry.

21. The use as claimed in claim 20, characterized in that the composition of the invention is used during the manufacture of a dough, preferably in a fat, in the field of the dry cookie trade and factory-baked cakes; in the chocolate-making field, in particular for the preparation of bars of chocolate, couverture chocolates or filling for chocolates; during the manufacture of candies of all kinds: sugared almonds, caramels, nougats, hard candies, fondant candies and the like; in the dairy industry and more particularly in flavored and gelled milks, cream desserts, yoghurts, ices and ice creams; in the preparation of vanillin sugar, by impregnation of sugar with vanillin; in the preparation of various drinks, preferably

grenadine and chocolate drinks; in the preparation of instant drinks such as flavored drinks powders, chocolate powder or else in instant preparations in the form of powder intended for making desserts of all kinds; for denaturing butter.

22. The use as claimed in claim 20, characterized in that the composition of the invention is used in animal feed, in particular for preparing meal.

23. The use as claimed in claim 20, characterized in that the composition of the invention is used as an odor-masking agent, in particular in the pharmaceutical industry; in the cosmetics industry for preparing creams, milks and make-up and other products, such as a fragrancing base in the perfumery industry and in the detergent industry, in particular in soap-making.

CLAIMS

1. A process for preparing a composition comprising at least 80% by weight of a mixture of a vanillin/ethyl vanillin compound with a vanillin/ethyl vanillin molar ratio of 2 and of vanillin, characterized in that it comprises an operation of cogranulation of vanillin and ethyl vanillin used in powder form and in amounts such that the vanillin/ethyl vanillin molar ratio is at least equal to 2, carried out at a temperature of between 50°C and 57°C, followed by an operation enabling the temperature of the composition obtained to be brought back to ambient temperature.

2. The process as claimed in claim 1, characterized in that the vanillin and the ethyl vanillin are used in the following proportions:
- from 65 to 72% by weight of vanillin,
- from 28 to 35% by weight of ethyl vanillin.

3. The process as claimed in either of claims 1 and 2, characterized in that the vanillin and the ethyl vanillin are used in the following proportions:
- from 67 to 70% by weight of vanillin,
- from 30 to 33% by weight of ethyl vanillin.

4. The process as claimed in one of claims 1 to 3, characterized in that mixing of the vanillin and ethyl vanillin powders is carried out with stirring, and that the mixture is brought from ambient temperature to the cogranulation temperature.

5. The process as claimed in claim 4, characterized in that the cogranulation temperature is chosen between 50 and 57°C, preferably between 50 and

55°C.

6. The process as claimed in either of claims 4 and 5, characterized in that the rise in temperature is carried out gradually.

7. The process as claimed in one of claims 4 to 6, characterized in that, once the cogranulation temperature has been reached, the mixture is kept stirring at this temperature for a period of time sufficient to obtain conversion of the reagents into an expected new compound.

8. The process as claimed in one of claims 1 to 7, characterized in that the various operations previously described are carried out under an atmosphere of inert gases, preferably nitrogen.

9. The process as claimed in one of claims 1 to 7, characterized in that the mixing is begun under wet nitrogen, and then the temperature is gradually increased and, when the latter is greater than or equal to 44°C and less than 49°C, dry nitrogen is introduced.

10. The process as claimed in claim 9, characterized in that the nitrogen stream contains from 1 to 5% of the weight of water, preferably from 2 to 3% of the weight of water.

11. The process as claimed in claim 1, characterized in that the composition obtained is cooled with stirring and under an inert atmosphere to a temperature of less than 40°C, preferably to a temperature of less than 35°C.

12. The process as claimed in one of claims 1 to 11, characterized in that the composition obtained is formed according to a milling technique.

13. The process as claimed in one of claims 1 to 12, characterized in that an excipient or excipients is (are) added to the composition.

14. The process as claimed in claim 13, characterized in that the excipient(s) is (are) added wholly or partly by dry mixing with the composition previously obtained or during the production of said composition, preferably during the step of cogranulation of the vanillin and ethyl vanillin mixture.

15. A composition obtained according to the process described in one of claims 1 to 14, comprising:
- from 80 to 99%, prererably from 80 to 94%, by weight of a mixture of the new vanillin/ethyl vanillin compound and of vanillin,
- from 1 to 20%, preferably from 1 to 10%, by weight of other crystalline phases.

16. The composition as claimed in claim 15, characterized in that the mixture obtained comprises:
- from 80 to 94%, preferably from 86 to 94%, by weight of the new vanillin/ethyl vanillin compound,
- from 6 to 20%, preferably from 6 to 14%, by weight of vanillin.

17. A composition comprising at least one composition described in either of claims 15 and 16 and at least one excipient selected from fatty substances; fatty alcohols; sugars; polysaccharides; silica; vanillin and ethyl vanillin.

18. The composition as claimed in claim 17, characterized in that the excipient is selected from:

- sugars, preferably glucose, sucrose, fructose, galactose, ribose, maltose, sorbitol, mannitol, xylitol, lactitol, maltitol; invert sugars: glucose syrups, and also sucroglycerides derived from fatty oils, preferably coconut oil, palm oil, hydrogenated palm oil and hydrogenated soybean oil; sucrose esters of fatty acids, preferably sucrose monopalmitate, sucrose monodistearate and sucrose distearate,
- native, pregelatinized or modified starches derived in particular from wheat, corn, barley, rice, cassava or potato, and more particularly native corn starches rich in amylose, pregelatinized corn starches, modified corn starches, modified waxy corn starches, pregelatinized waxy corn starches, modified waxy corn starches, in particular the OSSA/sodium octenylsuccinate starch,
- starch hydrolysates,
- dextrins and maltodextrins resulting from the hydrolysis of a starch (wheat, corn) or of a potato flour, and also β-cyclodextrins, preferably maltodextrins having a DE of less than 20, preferably between 5 and 19 and more preferentially between 6 and 15,
- cellulose, ethers thereof, in particular methyl cellulose, ethyl cellulose, methylethyl cellulose, hydroxypropyl cellulose; or esters thereof, in particular carboxymethyl cellulose or carboxyethyl cellulose optionally in sodium-containing form,
- gums, such as carrageenan gum, Kappa-carrageenan or Iota-carrageenan gum, pectin, guar gum, locust bean gum, xanthan gum, alginates, gum arabic, acacia gum, agar-agar,

- flours, preferably wheat flour (native or pregel); starches, preferably potato flour,
- gelatin,
- silica,
- an antioxidant, preferably vitamin E,
- an emulsifier, preferably lecithin,
- vanillin or ethyl vanillin.

19. The composition as claimed in either of claims 17 and 18, characterized in that it comprises from 0.1 to 90% by weight of excipient(s), preferably from 20 to 70% by weight of excipient(s).

20. The use of the composition described in one of claims 15 to 19 as a flavoring in the field of human food and animal feed, and the pharmaceutical industry, and as a fragrance, in the cosmetics, perfumery and detergent industry.

21. The use as claimed in claim 20, characterized in that the composition of the invention is used during the manufacture of a dough, preferably in a fat, in the field of the dry cookie trade and factory-baked cakes; in the chocolate-making field, in particular for the preparation of bars of chocolate, couverture chocolates or filling for chocolates; during the manufacture of candies of all kinds: sugared almonds, caramels, nougats, hard candies, fondant candies and the like; in the dairy industry and more particularly in flavored and gelled milks, cream desserts, yoghurts, ices and ice creams; in the preparation of vanillin sugar, by impregnation of sugar with vanillin; in the preparation of various drinks, preferably grenadine and chocolate drinks; in the preparation of instant drinks such as flavored drinks powders, chocolate powder or else in instant preparations in the form of powder intended for making desserts of all kinds; for denaturing butter.

22. The use as claimed in claim 20, characterized in that the composition of the invention is used in animal feed, in particular for preparing meal.

23. The use as claimed in claim 20, characterized in that the composition of the invention is used as an odor-masking agent, in particular in the pharmaceutical industry; in the cosmetics industry for preparing creams, milks and make-up and other products, such as a fragrancing base in the perfumery industry and in the detergent industry, in particular in soap-making.