

Claims:

1. A topical flavor composition adapted to be applied to a food characterised by crispness, wherein the composition comprises at least one hydrophilic flavor compound and at least one lipophilic flavor compound, the composition being a water-in-oil emulsion having a continuous non-aqueous phase and a disperse aqueous phase, the at least one lipophilic flavor compound being dissolved or dispersed in the continuous phase and the at least one hydrophilic flavor compound dissolved or dispersed in the disperse phase, wherein the composition is to be applied to the outside surface of the food after cooking.
2. A composition according to claim 1, in which the continuous phase of the emulsion is an edible oil or fat that is solid or semi-solid at room temperature, which is heated until it is sufficiently fluid, particularly a partially-hydrogenated soy bean oil.
3. A composition according to claim 1, in which the continuous phase comprises at least one flavor oil, selected from fatty acids, lactones, aldehydes, essential oils and terpenes.
4. A composition according to claim 3, in which the flavor oil is selected from butyric acid, gamma-decalactone, decanal, orange oil, and limonene.
5. A composition according to claim 1, in which the disperse phase additionally comprises co-solvent.
6. A composition according to claim 1, in which the water-soluble flavor components dissolved in the disperse phase are selected from sugars, sweeteners, salt, organic flavor acids, MSG and yeast extracts.
7. A composition according to claim 1, in which the disperse phase comprises from 20-60% or about 50% by weight of flavor components.
8. A composition according to claim 1, in which the composition comprises emulsifying agent, particularly lecithin and PGPR (polyglycerol polyricinoleate).
9. A composition according to claim 1, in which the emulsifier is PGPR and the continuous phase is an oil that is liquid at ambient temperature, particularly soybean oil, canola oil and medium chain triglyceride.
10. A composition according to claim 1, in which at least one of the continuous phase and the disperse phase comprises thickener.

11. A composition according to claim 10, in which the thickener in the disperse phase is selected from xanthan gum, high-performance thickening starches, acetylated distarch adipate and acetylated di-starch phosphate
- 5 12. A composition according to claim 10, in which the thickener in the continuous phase is selected from waxes, thickeners, and organogelators, particularly carnauba wax, candelilla wax, sugarcane wax, beeswax, 12-hydroxystearic acid, cetyl alcohol, palmitic acid, stearic acid, and mono- and/or diglycerides of fatty acids.
- 10 13. A flavored comestible product, in which the flavor is at least partially provided by a topical flavor composition according to claim 1.
14. A method of providing flavor to a comestible product, comprising the topical addition thereto of a topical flavor composition according to claim 1.