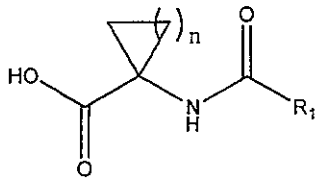
Claims:

1. Compounds represented by the formula



and their edible salts,

wherein

R_1 is an alkyl residue containing 6 to 20 carbon atoms, or an alkene residue containing from 9 to 25 carbon atoms with 1 to 6 double bonds, such that R_1 together with the carbonyl group to which it is attached is a residue of a carboxylic acid, and the amino acid residue connected to the carbonyl carbon atom is a residue of a 1-amino cycloalkane carboxylic acid (ACCA),

and n is 1, 2, 3 or 4

2. A compound according to claim 1 selected from the group consisting of N-palmitoyl 1-amino-cyclopropyl carboxylic acid (C16:0-ACCA), N-stearoyl 1-amino-cyclopropyl carboxylic acid (C18:0-ACCA), N-linoleoyl 1-amino-cyclopropyl carboxylic acid (C18:2-ACCA), N-linolenoyl 1-amino-cyclopropyl carboxylic acid (C18:2-ACCA), N-oleoyl 1-amino-cyclopropyl carboxylic acid (C18:1-ACCA), N-(9-palmitenoyl) 1-amino-cyclopropyl carboxylic acid (C16:1-ACCA), N-decanoyl 1-amino-cyclopropyl carboxylic acid (C10:0-ACCA) and N-geranoyl 1-amino-cyclopropyl carboxylic acid (C10:2-ACCA).

3. A stock solution comprising 0.01 to 1% by weight of a compound according to claim 1 or claim 2.

4. A stock solution according to claim 3 wherein the solvent is selected from the group consisting of ethanol, triacetine, glycerol and miglyol or mixtures thereof.

5. The use of a compound according to claim 1 or claim 2 in an edible composition.

6. A flavour composition comprising a compound according to claim 1 or claim 2.

7. A flavour composition according to claim 6 comprising at least one flavour co-ingredient.

8. A flavour composition according to claim 6 or 7 comprising an ingredient selected from the group consisting of sugars, fats, salt, MSG, calcium ions, phosphate ions, organic acids, proteins, purines and mixtures thereof.

9. A flavour composition according to any of the claims 6 through 8 comprising a carrier material and an adjuvant.

10. A flavour composition according to claim 9 wherein the adjuvant is an anti-oxidant.

11. A flavour composition according to any of the claims 6 through 10 in the form of an emulsion.

12. A flavour composition according to any of the claims 6 through 10 in the form of a powder.

13. A flavour composition according to claim 12 wherein the powder is formed by spray drying.

14. An edible composition comprising a compound of formula (I) according to any of the claims 1 or 2 or a flavour composition according to any of the claims 6 through 13.

15. An edible composition according to claim 14 in the form of a powdered soft drink or a dry mix composition comprising a compound of formula (I) according to claim 1 or 2 or a flavour composition according to any of the claims 6 through 13.

16. A snack food according to claim 14 comprising a compound of formula (I) according to claim 1 or 2 or a flavour composition according to any of the claims 6 through 13, incorporated in the snack food or applied topically to the snack food as a powder.

17. An alcoholic beverage according to claim 14 comprising a compound of formula (I) according to claim 1 or 2 or a flavour composition according to any of the claims 6 through 13.

18. An orally administrable tablet, capsule, powder or multiparticulate according to claim 14 comprising a compound of formula (I) according to claim 1 or 2 or a flavour composition according to any of the claims 6 through 13.

19. A caloric or non-caloric beverage according to claim 14 containing carbohydrate sweeteners, selected from sucrose, high fructose corn syrup, fructose and glucose, or high intensity, non-nutritive sweeteners selected from aspartame, acesulfame K, sucralose, cyclamate, sodium saccharin, neotame, rebaudioside A, and/or other stevia-based sweeteners, comprising a compound of formula (I) according to claim 1 or 2 or a flavour composition according to any of the claims 6 through 13.

20. A soy-based edible composition according to claim 14 comprising a compound of formula (I) according to claim 1 or 2 or a flavour composition according to any of the claims 6 through 13.

21. A clouded beverage composition according to claim 14 comprising a compound of formula (I) according to claim 1 or 2 or a flavour composition according to any of the claims 6 through 13.

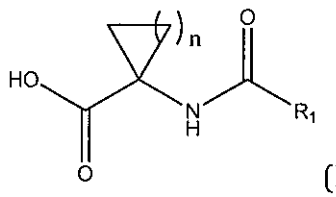
22. An edible product according to claim 14, formed by a process of ripening selected from the group consisting of cheese, meat, soy-sauce and wine, as well as beer sausage, sauerkraut, chocolate tempeh and tofu, comprising a compound of formula (I) according to claim 1 or 2 or a flavour composition according to any of the claims 6 through 13.

23. A method of ripening a product selected from the group consisting of cheese, meat, soy-sauce and wine, beer, sausage, sauerkraut, chocolate tempeh and tofu, comprising the step of ripening the product in the presence of a compound according to the formula (I) as defined in claim 1 or claim 2.

24. A method of conching chocolate in the presence of a compound according to the formula (I) as defined in claim1 or claim 2.

Claims:

1. A flavor composition comprising a compound corresponding to the formula (I)



(I)

and their edible salts,

wherein

R_1 is an alkyl residue containing 6 to 20 carbon atoms, or an alkene residue containing from 9 to 25 carbon atoms with 1 to 6 double bonds, such that R_1 together with the carbonyl group to which it is attached is a residue of a carboxylic acid, and the amino acid residue connected to the carbonyl carbon atom is a residue of a 1-amino cycloalkane carboxylic acid (ACCA), and n is 1, 2, 3 or 4; and wherein the compound according to formula (I) is selected from the group consisting of N-palmitoyl 1-amino-cyclopropyl carboxylic acid (C16:0-ACCA), N-stearoyl 1-amino-cyclopropyl carboxylic acid (C18:0-ACCA), N-linoleoyl 1-amino-cyclopropyl carboxylic acid (C18:2-ACCA), N-linolenoyl 1-amino-cyclopropyl carboxylic acid (C18:2-ACCA), N-oleoyl 1-amino-cyclopropyl carboxylic acid (C18:1-ACCA), N-(9-palmitenoyl) 1-amino-cyclopropyl carboxylic acid (C16:1-ACCA), N-decanoyl 1-amino-cyclopropyl carboxylic acid (C10:0-ACCA) and N-geranoyl 1-amino-cyclopropyl carboxylic acid (C10:2-ACCA).

2. A stock solution comprising 0.01 to 1% by weight of the compound according to claim 1.

3. A stock solution according to claim 2 wherein the solvent is selected from the group consisting of ethanol, triacetine, glycerol and miglyol or mixtures thereof.

4. The use of a compound according to claim 1 in an edible composition.

5. A flavour composition according to claim 1 comprising at least one flavour co-ingredient.

6. A flavour composition according to claim 1 comprising an ingredient selected from the group consisting of sugars, fats, salt, MSG, calcium ions, phosphate ions, organic acids, proteins, purines and mixtures thereof.

7. A flavour composition according to claim 1 comprising a carrier material and an adjuvant.

8. A flavour composition according to claim 7 wherein the adjuvant is an anti-oxidant.

9. A flavour composition according to claim 1 in the form of an emulsion.

10. A flavour composition according to claim 1 in the form of a powder.

11. An edible composition comprising the flavour composition according to claim 1.

12. A caloric or non-caloric beverage according to claim 11 containing carbohydrate sweeteners, selected from sucrose, high fructose corn syrup, fructose and glucose, or high intensity, non-nutritive sweeteners selected from aspartame, acesulfame K, sucralose, cyclamate, sodium saccharin, neotame, rebaudioside A, and/or other stevia-based sweeteners, comprising the flavour composition according to claim 1.

13. A soy-based edible composition according to claim 11 comprising the flavour composition according to claim 1.