Claims:

1. Stable spray-dried particles comprising:

a water-soluble foodstuff matrix including from 0.5% to 30% emulsifier and from 40% to 99.9% filler, based on the total weight of the foodstuff matrix; and

at least one flavour ingredient encapsulated in the foodstuff matrix;

wherein the emulsifier is potato protein and the filler is selected from the group consisting of glucose syrup, soluble fibers and mixtures thereof.

2. The stable spray-dried particles according to claim 1, wherein the soluble fibers are derived from corn.

3. The stable spray-dried particles according to claim 1, wherein the at least one active component is further selected from fragrance ingredients.

4. The stable spray-dried particles according to claim 3, wherein the at least one active component is present in an amount of from 1% to 30%, based on the total weight of the foodstuff matrix.

5. A delivery system comprising the stable spray-dried particles according to claim 1.

6. A consumable comprising the stable spray-dried particles according to claim 1.

7. A process for preparing stable spray-dried particles, comprising the steps of:

a) preparing a water-soluble foodstuff matrix including from 0.5% to 30% potato protein and from 40% to 99.9% filler;
b) dissolving the foodstuff matrix in water;
c) adding an active component;
d) mixing the foodstuff matrix and active component under high shear to form an emulsion; and
e) drying the emulsion.

8. The process for preparing stable spray-dried particles according to claim 7, wherein the drying is spray drying.

9. The process for preparing stable spray-dried particles according to claim 7, wherein the filler is selected from the group consisting of glucose syrup, soluble fibers and mixtures thereof.