

COFFEE AROMA WITH IMPROVED STABILITY

The present invention is concerned with aromatic compositions capable of imparting to foodstuffs an aroma of coffee and coffee containing drinks, in particular that of fresh ground and fresh brewed coffee drinks, and of which the stability is in the framework of the customary commercial minimum stability timeframe. The invention is further concerned with foodstuffs and in particular instant or dry products, which are aromatically enhanced with this type of composition. The invention is further concerned with aromatic compositions which are capable of imparting room space and/or objects with an aroma of fresh ground or fresh brewed coffee.

There is always a need for new aromatic compositions, in order to impart to foodstuffs desired aromas or to intensify, improve or modify the existing aroma of foodstuffs. The requirements placed on these aromatic compositions are, besides an authentic aroma profile corresponding to that which is expected, in particular also a shelf life and stability of the aromatic characteristics in a foodstuff product for the minimum conventional shelf life timeframe which is expected in commerce for the foodstuff. This type of aromatic composition in the realm of fresh brewed or fresh ground coffee can be of the roasted, sweet, coco-like, caramel-like or black roasted type. There is a great need for a stable aroma of fresh ground and fresh brewed coffee, such as regular coffee, cappuccino or espresso, but this has until now proven itself difficult to achieve.

WO 00/69274 describes the conventional employment of coffee
aroma and coffee extract in drink applications. The separate
storage of aroma and concentrate improves the stability of the
total system. It is however known that coffee aromas in
5 particular in liquid applications have only a limited stability.

US Patent 5,580,593 describes a process for encapsulating an
aroma or flavour substance for a beverage, and in particular
coffee. An oil-in-water emulsion containing the aroma or flavour
10 substance is sprayed onto a soluble beverage powder.

WO 95/11595 discloses method for preparing an aromatized coffee
or a coffee-flavored food, comprising contacting a coffee aroma
containing gas with a particular silicate for dehydrating. The
15 dehydrated aroma containing gas is adsorbed into an absorbent,
and the absorbent is added to the drink or food.

Semmelroch et al. Describes in the article: „Analysis of Roasted
Coffee Powders and Brews by Gas Chromatography-Olfactometry of
20 Headspace Samples', Lebensmittelwissenschaft und -technologie,
Academic Press, London, Band 28, Nr. 3, 1995, pages 310-313" the
gaschromatographic separation and analysis of the aroma
substances of roasted coffee, wherein individual separated
fractions is classified by aroma.

25 In KR-A 8802027 a process is described for the production of an
aromatic fraction of coffee extract and its use for instant
drinks. Therein freeze-dried coffee extract and the spray-dried
aromatic fraction are employed in combination for improving the
30 aroma characteristics of instant drinks with coffee aroma.

For the production of aromatic mixtures which evoke the sensorial impression of fresh brewed coffee it is necessary to use various aromatic substances from varying chemical substance classes. Single aromatic components are not suited for imparting to a foodstuff an authentic and complete coffee aroma. Within mixtures, individual aromatic substances take part preferentially in chemical reactions. These reactions result in a reduced storage stability and reduced stability of the coffee aroma compositions. This applies both to the formulation with a liquid carrier as well as in the formulation as a dry aromatic.

In the publication of Mayer, Czerny and Grosch (Eur. Food Res Technol. 2000, 211, 272-276) it was described that approximately 25 aromatic effective individual components have been identified within the typical aroma of roast coffee beans. The authors described that by mixing together at least 24 of these components the aroma of coffee can be simulated. The liquid aromatic produced in this manner is characterized by low stability, in particular also when based on the conventional carrier systems. Already after a short time the typical coffee notes are lost. During the course of storage of this replicate false notes evolve, which can be characterized as foul, chemical and burned.

There is thus a need for a simple aromatic composition, which is capable of imparting to foodstuffs, over the commercial minimum required storage stability requirement, an aroma of coffee and coffee containing drinks, in particular of fresh ground and fresh brewed coffee drinks. Preferably the aroma composition should contain fewer than 24 aroma compounds and be stable for

longer than 6 months, more preferably longer than 12 months, and particular preferably longer than 18 months.

Similarly, there is a need for foodstuffs which are aromatized or fragrance enhanced with a mixture of aroma components, such that the resulting product exhibits a taste or an aroma of fresh ground and fresh brewed coffee, coffee macchiato, cappuccino or espresso.

10 The predominant feature of the present invention is a multi-component aromatic composition for imparting a coffee aroma, including the following aromatic substances of Group I:

- 1a) 2,3-Methylfuranthiol
- 15 1b) Furfurylthiol
- 1c) Methane thiol
- 1d) 3-Methyl-2-buten-1-thiol (Prenylthiol)
- 1e) 3,3-Methylthiobutylformate

20 as well as one or more components separate from the aroma substances of Group I, for example components of the following aroma substances of Group 2:

- 2a) 3-Methylthiopropional
- 25 2b) o-Methylthiophenol (Thioguaiacol)
- 2c) 2-Acetyl-2-thiazoline (Acetylthiazoline)
- 2d) 2-Acetylthiazol

the following aroma substances of Group 3:

- 30 3a) 2-Methylbutanal

- 3b) 3-Methylbutanal
- 3c) 2,3-Butandione
- 3d) 3,5,2-Methyldiethylpyrazine
- 5 3e) 2-Ethyl-3,5-dimethylpyrazine und/or 2-Ethyl-3,6-dimethylpyrazin and/or 2 (or 3)-ethyl-3,5 (or 2,5)-dimethyl-pyrazine
- 3f) 2-Methoxy-3-(1-methylpropyl)-pyrazine, (2,3-Methoxyisobutylpyrazine)
- 3g) 4-Vinylguaiacol
- 10 3h) 2,5-Dimethyl-4-hydroxy-3(2H)-furanone, (Dimethylhydroxyfuranone-2,5,4,3)
- 3i) 4-Methyl-5-ethyl-3-hydroxy-2(5H)-furanone, (Methylethylhydroxyfuranone-4,5,3,2)

15 as well as the following aroma substances of Group 4:

- 4a) Acetaldehyde
- 4b) Propionaldehyde
- 4c) β -Damascenone
- 20 4d) 2,3-Pentandione

Further, the present invention provides an appropriate process for imparting to foodstuffs or other substances an aroma of fresh ground and fresh brewed coffee, wherein the aromatic substances necessary for the aroma impression of fresh brewed or fresh ground coffee are produced in physically separate formulations and are combined or recombined for employment in food stuffs or perfumed products. A multi-component aroma formulation is preferably employed in the inventive process according to the invention.

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Preferred embodiments of the invention can be seen from the dependent claims and the following description.

The invention is based upon the determination that the compounds of Group 1 through 4 (see also the following Tables 1 through 4) produce in aroma compositions the aroma profile of fresh ground and fresh brewed coffee.

Group 1: Subcomponent "Compounds with a Free Thiol-Group"

It has now been discovered that for the authentic reproduction of the aroma profile of fresh ground and fresh roasted coffee the compounds 1a through 1e listed in Group 1 are indispensable.

Table 1

Aroma substances of Group 1; Aroma substances with a free thiol group

Number	Substance	FEMA	CAS Number
(1a)	2,3-Methylfuranthiol	3188	28588-74-1
(1b)	Furfurylthiol	2493	98-02-2
(1c)	Methane thiol	2716	74-93-1
(1d)	3-Methyl-2-buten-1-thiol (Prenylthiol)	3896	5287-45-6
(1e)	3,3-Methylthiobutylformiate	3855	50746-10-6

Group 2: Subcomponent "Sulfur containing Aldehyde, Phenol, Thiazoline and Thiazole"

It was discovered that for the authentic reproduction of the aroma profile of fresh ground and fresh roasted coffee the compounds 2a through 2b listed in Group 2 are indispensable.

Table 2

Aroma substances of Group 2; Sulfur containing aldehyde, phenol, thiazoline and thiazole

5

Number	Substance	FEMA	CAS Number
(2a)	3-Methylthiopropional	2747	3268-49-3
(2b)	o-Methylthiophenol (Thioguaiacol)	3210	1073-29-6
(2c)	2-Acetyl-2-thiazoline (Acetylthiazolin)	3817	29926-41-8
(2d)	2-Acetylthiazol	3328	24295-03-2

Group 3: Base-Notes: Aldehyde, Ketone, Pyrazine, Phenole, Furanone

- 10 It was discovered that for the authentic reproduction of the aroma profile of fresh ground and fresh roasted coffee the compounds 3a through 3h listed in Group 3 are indispensable.

Table 3

- 15 Aroma substances, which contain no sulfur: Aldehyde, Ketone, Pyrazine, Phenole, Furanone

Number	Substance	FEMA	CAS Number
(3a)	2-Methylbutanal	2691	96-17-3
(3b)	3-Methylbutanal	2692	590-86-3
(3c)	2,3-Butanedione (diacetyl)	2370	431-03-8
(3d)	3,5,2-Methyldiethylpyrazine	3916	18138-05-1
(3e)	2-Ethyl-3,5-dimethylpyrazine, 2-Ethyl-3,6-dimethylpyrazine	3149	13925-07-0 13360-65-1

	(2 (or 3)-ethyl-3,5 (or 2,5)-dimethyl-pyrazine)		55031-15-7
(3f)	2-Methoxy-3-(1-methylpropyl)-pyrazine (2,3-Methoxyisobutylpyrazine)	3433	24168-70-5
(3g)	4-Vinylguaiacol	2675	7786-61-0
(3h)	2,5-Dimethyl-4-hydroxy-3(2H)-furanone (2,5,4,3-Dimethylhydroxyfuranone)	3174	3658-77-3
(3i)	4-Methyl-5-ethyl-3-hydroxy-2(5H)-furanone (4,5,3,2-Methylethylhydroxyfuranone)	3153	698-10-2

Group 4: Subcomponent rounding out notes: Aldehyde, Norisoprenoid, Ketone

- 5 It has now been discovered that for the authentic reproduction of the aroma profile of fresh ground and fresh roasted coffee the compounds 4a through 4d listed in Group 4 are indispensable.

Table 4

- 10 Aroma substances which contain no sulfur and are necessary for rounding out notes

Number	Substance	FEMA	CAS Number
(4a)	Acetaldehyde	2003	75-07-0
(4b)	Propionaldehyde	2923	123-38-6
(4c)	β -Damascenone	3420	23696-85-7
(4d)	2,3-Pentandione	2841	600-14-6

Groups 2 through 4 can, beyond this, contain other aromatic substances such as for example dimethyltrisulfide and/or 4,2-furfurylthiopentanone and/or prenylthioacetate and/or vanillin and/or acetylmethylcarbinol and/or 3,4-hexanedione and/or
 5 methylcyclohexenolon and/or methylcyclopentenolon and/or 2-methoxy-3-methylpyrazine and/or tetrahydrochinoxaline.

In composition tests, various proportional relationships of the compounds in Groups 1 through 4 were found to exhibit roasted
 10 coffee typical aromatic impressions. The character of fresh brewed coffee was achieved in particular by the mixture relationships indicated in Tables 5 through 8.

Table 5

15 Aroma substances of Group 1

Number	Substance	Part by Weight
(1a)	2,3-Methylfuranthiol	0.4-2.0
(1b)	Furfurylthiol	1.2-2.2
(1c)	Methane thiol	40-53
(1d)	3-Methyl-2-buten-1-thiol (Prenylthiol)	1.2-3.2
(1e)	3,3-Methylthiobutylformiate	0.4-4

Table 6

Aroma substances of Group 2

Number	Substance	Part by Weight
(2a)	3-Methylthiopropenal	2.0-2.5
(2b)	o-Methylthiophenol (Thioguaiacol)	0.1-1.5
(2c)	2-Acetyl-2-thiazoline	0.1-1.5

	(Acetylthiazoline)	
(2d)	2-Acetylthiazole	0.1-1.5

Table 7

Aroma substances of Group 3

Number	Substance	Part by Weight
(3a)	2-Methylbutanal	200-350
(3b)	3-Methylbutanal	140-220
(3c)	2,3-Butanedione (Diacetyl)	400-520
(3d)	3,5,2-Methyldiethylpyrazine	0.2-2.0
(3e)	2-Ethyl-3,5-dimethylpyrazine, 2-Ethyl-3,6-dimethylpyrazine (2 (or 3)-ethyl-3,5 (or 2,5)-dimethyl- pyrazine)	2.1-5.0
(3f)	2-Methoxy-3-(1-methylpropyl)-pyrazin (2,3-Methoxyiso-butylpyrazine)	0.1-1.8
(3g)	4-Vinylguaiacol	40-140
(3h)	2,5-Dimethyl-4-hydroxy-3(2H)-furanone, (2,5,4,3-Dimethylhydroxyfuranone)	220-680
(3i)	4-Methyl-5-ethyl-3-hydroxy-2(5H)- furanone (4,5,3,2-Methylethylhydroxy- furanone)	0.5-2

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Table 8

Aroma substances of Group 4

Number	Substance	Part by Weight
(4a)	Acetaldehyde	90-1200
(4b)	Propionaldehyde	20-180

(4c)	β -Damascenone	1-5
(4d)	2,3-Pentandione	30-360

The aroma substances of Group 1 can be employed collectively in one component. In a preferred embodiment the aroma substances of Group 1 are divided into two subgroups 1.1 and 1.2, wherein the subgroups 1.1 and 1.2 were respectively separately formulated, that is, respectively separately applied to carrier material. Subgroup 1.1 is comprised the following compounds: 2,3-methylfuranthiol (1a), furfurylthiol (1b), 3-methyl-2-butene-1-thiol (prenylthiol) (1d), 3,3-methylthiobutylformate (1e).

Subgroup 1.2 included methane thiol (1c).

The quantitative relationship of subgroups 1.1 and 1.2 lie preferably in the range of 1:5 through 1:50, more preferably in the range of 1:10 and 1:30.

Particularly preferred were aroma compositions with the composition indicated in Tables 9 through 12.

Table 9

Aroma substance of Group 1

Number	Substance	Part by Weight
(1a)	2,3-Methylfuranthiol	1.00
(1b)	Furfurylthiol	2
(1c)	Methane thiol	40
(1d)	3-Methyl-2-buten-1-thiol (Prenylthiol)	2
(1e)	3,3-Methylthiobutylformate	2

Table 10

Aroma substance of Group 2

Number	Substance	Part by Weight
(2a)	3-Methylthiopropional	2
(2b)	o-Methylthiophenol (Thioguaiacol)	1
(2c)	2-Acetyl-2-thiazoline (Acetylthiazoline)	1
(2d)	2-Acetylthiazol	1

5 Table 11

Aroma substance of Group 3

Number	Substance	Part by Weight
(3a)	2-Methylbutanal	250
(3b)	3-Methylbutanal	150
(3c)	2,3-Butanedione (Diacetyl)	400
(3d)	3,5,2-Methyldiethylpyrazine	1
(3e)	2-Ethyl-3,5-dimethylpyrazine, 2-Ethyl-3,6-dimethylpyrazine (2 (or 3)-ethyl-3,5 (or 2,5)-dimethyl- pyrazine)	3
(3f)	2-Methoxy-3-(1-methylpropyl)-pyrazine (2,3-Methoxyisobutylpyrazine)	1
(3g)	4-Vinylguaiacol	50
(3h)	2,5-Dimethyl-4-hydroxy-3(2H)-furanone, (2,5,4,3-Dimethylhydroxyfuranone)	300
(3i)	4-Methyl-5-ethyl-3-hydroxy-2(5H)-furanone (4,5,3,2-Methylethylhydroxyfuranone)	1

Table 12

10 Aroma substance of Group 4

Number	Substance	Part by Weight
(4a)	Acetaldehyde	500
(4b)	Propionaldehyde	100
(4c)	β -Damascenone	1
(4d)	2,3-Pentandione	100

A further preferred aroma mixture comprised the aroma substances indicated in Tables 13 through 16.

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Table 13

Aroma substance of Group 1

Number	Substance	Part by Weight
(1a)	2,3-Methylfuranthiol	0.675
(1b)	Furfurylthiol	1.65
(1c)	Methane thiol	45.35
(1d)	3-Methyl-2-buten-1-thiol (Prenylthiol)	1.65
(1e)	3,3-Methylthiobutylformiate	0.75

10 Table 14

Aroma substance of Group 2

Number	Substance	Part by Weight
(2a)	3-Methylthiopropional	2.2
(2b)	o-Methylthiophenol (Thioguaiacol)	0.25
(2c)	2-Acetyl-2-thiazoline (Acetylthiazoline)	0.25
(2d)	2-Acetylthiazol	0.25

Table 15

15 Aroma substance of Group 3

Number	Substance	Part by Weight
(3a)	2-Methylbutanal	310
(3b)	3-Methylbutanal	180
(3c)	2,3-Butanedione (Diacetyl)	480
(3d)	3,5,2-Methyldiethylpyrazine	0.65
(3e)	2-Ethyl-3,5-dimethylpyrazine, 2-Ethyl-3,6-dimethylpyrazine (2 (or 3)-ethyl-3,5 (or 2,5)-dimethyl- pyrazine)	2.40
(3f)	2-Methoxy-3-(1-methylpropyl)-pyrazine (2,3-Methoxyiso-butylpyrazine)	0.55
(3g)	4-Vinylguaiacol	100
(3h)	2,5-Dimethyl-4-hydroxy-3 (2H) -furanone, (2,5,4,3-Dimethylhydroxyfuranone)	650
(3i)	4-Methyl-5-ethyl-3-hydroxy-2 (5H) -furanone (4,5,3,2-Methylethylhydroxyfuranone)	1

Table 16

Aroma substance of Group 4

5

Number	Substance	Part by Weight
(4a)	Acetaldehyde	1000
(4b)	Propionaldehyde	150
(4c)	β -Damascenone	2
(4d)	2,3-Pentanedione	330

A further preferred aroma mixture included the aroma substances indicated in Tables 17 through 20.

Table 17

Aroma substance of Group 1

Number	Substance	Part by Weight
(1a)	2,3-Methylfuranthiol	1.5
(1b)	Furfurylthiol	2.0
(1c)	Methane thiol	50.0
(1d)	3-Methyl-2-buten-1-thiol (Prenylthiol)	3.0
(1e)	3,3-Methylthiobutylformiate	3.0

5 Table 18

Aroma substance of Group 2

Number	Substance	Part by Weight
(2a)	3-Methylthiopropenal	2.0
(2b)	o-Methylthiophenol (Thioguaiacol)	0.5
(2c)	2-Acetyl-2-thiazoline (Acetylthiazoline)	0.5
(2d)	2-Acetylthiazol	0.5

Table 19

10 Aroma substance of Group 3

Number	Substance	Part by Weight
(3a)	2-Methylbutanal	200
(3b)	3-Methylbutanal	200
(3c)	2,3-Butanedione (Diacetyl)	500
(3d)	3,5,2-Methyldiethylpyrazine	2.0
(3e)	2-Ethyl-3,5-dimethylpyrazine,	4.0

Number	Substance	Part by Weight
	2-Ethyl-3,6-dimethylpyrazine (2 (or 3)-ethyl-3,5 (or 2,5)-dimethylpyrazine)	
(3f)	2-Methoxy-3-(1-methylpropyl)-pyrazine (2,3-Methoxyiso-butylpyrazine)	1.0
(3g)	4-Vinylguaiacol	50
(3h)	2,5-Dimethyl-4-hydroxy-3(2H)-furanone, (2,5,4,3-Dimethylhydroxyfuranone)	500
(3i)	4-Methyl-5-ethyl-3-hydroxy-2(5H)-furanone (4,5,3,2-Methylethylhydroxyfuranone)	2

Table 20

Aroma substance of Group 4

Number	Substance	Part by Weight
(4a)	Acetaldehyde	250
(4b)	Propionaldehyde	100
(4c)	β -Damascenone	2
(4d)	2,3-Pentandione	300

In surprising manner it was determined that the separate formulation of Group 1 and Groups 2, 3 and 4 according to the scheme in Table 21 lead to a significantly improved stability and shelf life of the coffee aroma in dry form.

In a particularly preferred embodiment the inventive process is characterized thereby, that the aroma substances of Groups 1 through 4 are combined as separate ingredients A through D to the following combinations I through IV;

I the aroma substances of Groups 2, 3 and 4 together in one component

or

5 II the aroma substances of Groups 2 and 4 together in one component, and the aroma substances of Group 3 in a separate additional component

or

10 III the aroma substances of Groups 3 and 4 together in one component, and the aroma substances of Group 2 in a separate additional component

or

15 IV the aroma substances of Group 2 in one component, the aroma substances of Group 3 in an additional component, and the aroma substances of Group 4 in yet a separate additional component.

Table 21

Combination scheme for the separate formulation of the aroma substances in the Groups 1 through 4:

20

Combination	Separate Components			
	A	B	C	D
I	Group 1	Group 2 Group 3 Group 4	-----	-----
II	Group 1	Group 2 Group 4	Group 3	-----
III	Group 1	Group 2	Group 3 Group 4	-----
IV	Group 1	Group 2	Group 3	Group 4

For the recombination of the separate formulated aroma components A, B, C and D the quantity relationships indicated in

Table 22 were found to be particularly preferred for the aroma profile of fresh ground and fresh brewed coffee.

Table 22

- 5 Combination scheme for the separate formulation of the aroma substances in the Groups 1 through 4. All indications are in parts by weight.

Combination	Separate Components			
	A	B	C	D
I	40 to 60	1800 to 3300	-----	-----
II	40 to 60	600 to 1500	1400 to 1800	-----
III	40 to 60	2 to 6	1800 to 3300	-----
IV	40 to 60	2 to 6	1400 to 1800	1600 to 1500

- 10 It was determined that an aroma composition of this type can impart the aroma of fresh brewed or fresh ground coffee to foodstuffs, for example drinks, instant drinks, sweets, baked goods and fatty fillings as well as milk products. The term "aroma" is to be so understood herein as comprising "taste"
- 15 and/or "flavor", that is, the sensorial appreciation. Likewise the term "aromatizing" is to be so understood herein as including "to impart with flavor", such as conferring a taste.

- 20 It is surprisingly discovered that the stability of the total aroma mixture, comprised of the combinations I, II, III, IV of components A, B, C, D comprised of Groups 1 through 4, in foodstuff applications is substantially improved by the segregated formulation. The physical separation of the aroma substances of Group 1 from the remaining aroma substances of
- 25 Groups 2 through 4 is essential for stability. The physical

separation of the components A, B, C, D can occur for example in the following formulation systems:

- emulsions (for example multiple emulsions)
 - 5 - encapsulation (granulation, extrusion, gelatin capsulation, coacervation, etc.)
 - application onto carrier substances (plated adsorption)
 - extrusions
 - dispersions
 - 10 - molecular inclusion (zeolite, cyclodextrin)
 - separate condensation
 - edible films and layers
 - layer-coatings
- 15 The production of the components A, B, C, D in encapsulated form can occur as described for example in EP-A 870537, WO-A 00/36931 or EP-A 1099385.

The invention is further concerned with aromatized foodstuffs, which are produced with an aroma system which is based upon the technology of separately formulating.

Preferred is the separation upon solid carrier systems. Appropriately suitable carrier systems for the separate formulation of the components or building blocks A, B, C, D are for example:

Lactose - Dextrose
Maltodextrin
30 Mannitol
Sorbitol

MgCO₃

Silicagel

Microcellulose

Resins (e.g. Damar-resins)

5 Agar Agar

Gelatins

Molecular powder

Milk powder

Fat powder

10 Albumin powder

Malt extracts (caramel)

Cellulose

Starches

modified starches

15 Dextrin

Waxes

Pectins

Schellac

Pigments

20 Thickeners

The components A, B, C, D can be formulated upon the same or different carrier systems. Preferably the same carrier system is employed for all components.

25

Suitable carrier systems for scenting the room space are polymer carriers on an organic or inorganic basis.

Preferred carrier systems for room space scenting on organic
30 basis are polypropylene carriers (for example those produced by

the company Membrana, Accurel MP 1000, microporous polypropylene-powder).

Examples

5

Example 1

Instant Drink

Basic recipe for instant drink of the type cappuccino

10

Component	part by weight
Sugar	345
Low Fat Milk Powder	291
Soluble Bean Coffee	210
Lactose	128
Stabilizer	26
Inventive Aroma	0.05 - 5

In this example the aroma impression of fresh roasted and fresh brewed coffee was produced by pouring hot water onto the instant drink mixture, causing simultaneous release of the aroma substances of the individual subcomponents. The aroma is produced in the manner that the components A, B, C, D comprised of substances of Groups 1 through 4 indicated in Table 21 are formulated separately with a carrier system suitable for foodstuffs or for fragrancng purposes. For the use in the instant drink field the combinations indicated in Tables 21 and 22 can now be mixed.

The employment of the described coffee-aroma mixture, consisting of the mixture of separately formulated components A, B, C and D, is of interest not only in application for foodstuffs but also for perfuming. In tests with the described aroma it was

surprisingly discovered, that objects, enclosed spaces and building areas could be aromatized with a pleasant fragrance of fresh roasted and fresh brewed coffee.

- 5 A further improved embodiment comprises the separation of methane thiol (1c; subgroup 1.2) from the other thiols of subgroup 1.1.

10 Methane thiol is applied to carriers or encapsulated as a 1 weight % solution with 20-25 weight % loading in a spray granulation.

15 The methane thiol-containing granulate was combined with the other separate formulated (here encapsulated) thiols of subgroup 1.1 as well as the separate formulated substances of Groups 2.4 into a mixture evoking to a wonderful degree the aroma of fresh roasted coffee.

20 The advantage of the separate encapsulation of methane thiol and the other thiols lies in the greater variability of the combinations to be created therefrom. Methane thiol has, in comparison to the other thiol compounds, a significantly greater dosing latitude.

- 25 The inventive coffee aroma mixtures were incorporated generally in doses or amounts of 10g-100g/100kg of foodstuff.

Example 2

Room Fragrancing

30

The aroma components A, B, C and D were respectively applied to a suitable inert carrier material with adsorbent characteristics.

- 5 The degree of loading of the liquid ingredient onto the carrier material can be selected to be generally from 1 weight % to 10 weight %.

As the carrier material, there can be employed for example a
10 product produced by the company Membrana, Accurel MP 1000 (microporous polypropylene-powder).

The thus formulated components are recombined in proportions analogous to Tables 21 and 22.

15

It was discovered that the storage stability of the aromatic formulated according to the above described scheme was significantly higher than the storage stability of a correspondingly mixed liquid aromatic.

20

- In a closed vessel the liquid aroma loses, after 1-2 days, the typical fragrance of fresh brewed, or as the case may be fresh ground coffee, and burned or chemical side notes evolve.

25

- In a closed vessel the inventive formulated aroma maintains over a span of time of at least one month the typical fragrance of fresh brewed or as the case may be fresh ground coffee without formation of disturbing side notes.

30

The mixture of aroma components A, B, C and D formulated according to the above scheme was tested in the following applications:

5 1.) Simple Exposure:

10 Approximately 1 g of the mixture was placed in a flat open vessel and exposed in a closed space. Already after a few seconds a pleasant typical fragrance of fresh brewed or as the case may be fresh ground coffee is noticeable in the air space. Also, after a duration of exposure of eight hours, the air space corresponded to the above-mentioned profile.

15 2.) Exposure via Cartridge and Air Stream:

20 Approximately 2 g of the mixture was filled into a plastic cartridge. A pulsed air stream was directed through the cartridge with the aid of a metering or dosing apparatus and vented to the environment. Within closed spaces a punctual and controlled space fragrancing was attempted. It was determined that the following parameters produced, at a distance of 1-3 meters from the metering apparatus, a pleasant fragrance typical of fresh brewed or, as the case
25 may be, fresh ground coffee:

Pulse frequency: 1-2 sec. Air stream, 10-20 sec. Pause

30 It was discovered that this experiment or design made possible a punctual space fragrancing in the above-

described interval of operation over a time period of at least 24 hours.

Depending upon space and environmental parameters (space volume, convection, sideways airflow, etc.) an adaptation of the pulse frequency may become necessary.

3.) Exposure via Double Cartridge and Separate Air Streams:

A mixture of components A, B, C, D formulated according to the above scheme was filled (2-5 g) into a parallel double cartridge in Room 1. In Room 2 only components A and C formulated in accordance with the above scheme were filled (2-5 g in the relationship 1:10 - 10:1). Through the double cartridge a pulsed air stream was directed individually adjustable for each cartridge as described for 2.) above. Besides any amount of variation of the emitted coffee fragrance, it becomes possible by this device to achieve a significant increase in duration of the coffee fragrance output in comparison to 2.) (approximately 3-5 days in interval operation).

Example 3

Ice Coffee Drink

Basic Recipe of Ice Coffee Instant Drink

Content	Part by Weight
Sugar	787.5
Dextrose	157.5
Soluble Bean Coffee	52.5
Inventive Aroma	0.05 - 5

8 g of this mixture was intensively stirred in 100 ml cold milk (3.5% fat).

5 Due to the low temperature at composition, ice coffee drinks may fail to deliver a typical taste of fresh brewed coffee. In this example the aroma impression of fresh roasted and fresh brewed coffee was produced upon stirring the aroma containing instant formulation with the milk. The character of the drink with the inventive aroma exhibited a more typical taste in the direction
10 of fresh roasted and fresh brewed coffee than the formulation without the flavor.

Patent Claims

1. Multi-component aroma composition for imparting a coffee aroma, including the following aroma substances of Group 1:

- 5
1a) 2,3-methylfuranthiol
1b) furfurylthiol
1c) methane thiol
1d) 3-methyl-2-buten-1-thiol (prenylthiol)
10 1e) methylthiobutylformiat-3,3

as well as, in one or more component or components distinct from the aroma substances of Group 1, the following aroma substances of Group 2:

- 15
2a) 3-methylthiopropional
2b) o-methylthiophenol (thioguaiacol)
2c) 2-acetyl-2-thiazolin (acetylthiazolin)
2d) 2-acetylthiazol,

20 the following aroma substances of Group 3:

- 3a) 2-methylbutanal
3b) 3-methylbutanal
25 3c) 2,3-butanedione (diacetyl)
3d) 3,5,2-methyldiethylpyrazine
3e) 2-ethyl-3,5-dimethylpyrazine and/or 2-ethyl-3,6-dimethylpyrazine and/or 2 (or 3)-ethyl-3,5 (or 2,5)-dimethylpyrazine
30 3f) 2-methoxy-3-(1-methylpropyl)-pyrazine, (2,3-methoxyisobutylpyrazine)

- 3g) 4-vinylguaiacol
3h) 2,5-dimethyl-4-hydroxy-3(2H)-furanone, (2,5,4,3-
dimethylhydroxyfuranone)
3i) 4-methyl-5-ethyl-3-hydroxy-2(5H)-furanone, (4,5,3,2-
methylethylhydroxyfuranone)

and the following aroma substances of Group 4:

- 4a) acetaldehyde
4b) propionaldehyde
4c) β -damascenone
4d) 2,3-pentandione.

2. Multi-component aroma composition according to Claim 1,
wherein there is employed

I the aroma substance of Groups 2, 3 and 4 together in
one component

or

II the aroma substance of Groups 2 and 4 together in one
component and the aroma substance of Group 3 in a
separate aroma component

or

III the aroma substance of Groups 3 and 4 together in one
component and the aroma substance of Group 2 in a
separate aroma component

or

IV the aroma substance of Group 2 in one component, the
aroma substance of Group 3 in a separate component and
5 the aroma substance of Group 4 in yet a further
separate component.

3. Multi-component aroma composition according to one of the
preceding claims, wherein the aroma substances of Group 1
10 are employed

- together in one component

or

- in two separate components, of which the one component
15 is comprised of the aroma substances

1a) 2,3-methylfuranthiol

1b) furfurylthiol

1d) 3-methyl-2-buten-1-thiol (prenylthiol)

1e) methylthiobutylformiat-3,3

20 and the other component is comprised of the aroma
substance

1c) methane thiol

4. Multi-component composition according to one of the
25 preceding claims, wherein at least one of the employed
components of the aroma composition is formulated onto a
solid carrier system.

5. Multi-component composition according to Claim 4, wherein
30 each of the employed components is formulated onto a solid
carrier system separate from the one or more other employed

components, wherein the solid carrier system for each employed component is preferably the same.

6. Instant drink mixture comprising:

- a multi-component aroma composition according to one of the preceding claims as well as
- aroma typical components.

7. Food stuffs, comprising a sensorially effective amount of a multi-component composition according to one of Claims 1 through 5.

8. Use of a multi-component aroma composition according to one of Claims 1 through 5 to produce, enhance or modify a coffee aroma and/or a coffee fragrance.

9. Process, for imparting to an article an aroma of fresh ground and fresh brewed coffee, thereby characterized, that the aroma substances necessary for producing the aroma impression of fresh brewed or fresh ground coffee are produced in physically separated formulations and are combined or recombined for use.

10. Process according to Claim 9, thereby characterized, that multi-component aroma compositions of Groups 1 through 4 are employed.

11. Process according to Claim 9 or 10, thereby characterized, that the aroma substances of Groups 1 through 4 according to Claim 2 are combined as separate components A through D to the following combinations I through IV:

Combination	Separate Components			
	A	B	C	D
I	Group 1	Group 2 Group 3 Group 4	-----	-----
II	Group 1	Group 2 Group 4	Group 3	-----
III	Group 1	Group 2	Group 3 Group 4	-----
IV	Group 1	Group 2	Group 3	Group 4

12. Aromatic foodstuff, thereby characterized, that it is
5 produced according to the process according to at least one
of Claims 9 through 11.