CLAIMS

~~What is claimed is:~~

1. A s~~S~~pray-dried flavor composition~~s~~ comprising~~:~~ oxidative stable spray-dried particles ~~including~~ and a water-soluble matrix, the matrix comprising:

(i) a filler;

(ii) ~~at least about 1% of~~ a fat component encapsulated in the matrix, wherein the fat component is 5% to 25% of ~~based on~~ the total weight of the matrix; and

(iii) an emulsifier ~~combination~~ comprising ~~of~~ soluble rice bran and oat oil,

wherein the ~~combination~~ emulsifier ~~providing~~ provides emulsification and improved antioxidant activity for the spray-dried flavor composition~~s~~; and

wherein the emulsifier is 10% to 20% of the total weight of the matrix.

~~2. The spray-dried flavor compositions according to claim 1, wherein the emulsifier is present in an amount of from about 10% to about 20%, based on the total weight of the matrix.~~

~~3. The spray-dried compositions according to claim 1, wherein the fat component is selected from meat fats.~~

~~4. The spray-dried flavor compositions according to claim 1, wherein the fat component is present in an amount not in excess of 70% based on the total weight of the matrix.~~

~~5. The spray-dried flavor compositions according to claim 1, further comprising at least one active component encapsulated in the matrix.~~

~~6. The spray-dried flavor compositions according to claim 5, wherein the at least one active component is selected from flavor ingredients.~~

~~7. The spray-dried flavor compositions according to claim 1, wherein the antioxidant is present in an amount of from about .05% to about 2%, based on the total weight of the matrix.~~

~~8~~2. The spray-dried flavor compositions~~s~~ according to claim 1, further comprising a densifier.

~~9~~3. The spray-dried flavor compositions~~s~~ according to claim ~~8~~2, wherein the densifier is sucrose.

~~10. A consumable comprising the spray-dried flavor compositions according to claim 1.~~