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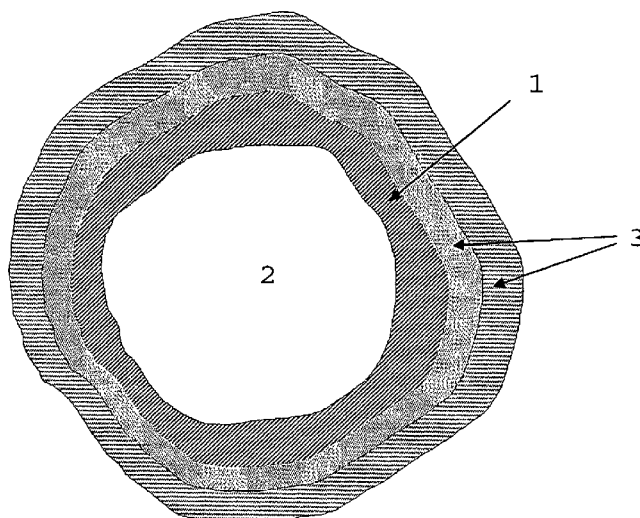
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(54) Title: FLAVOURING COMPOSITION FOR INFUSION BEVERAGES

Figure 1

a:



(57) Abstract: The present invention relates to a flavouring composition for infusion beverages (in particular, tea provided in tea bags) and to a process for preparing the composition. The composition of the present invention is in the form of particles and comprises a flavour, a water-soluble material as a matrix (1) containing the flavour incorporated therein, and water-insoluble carrier particles (2) neutral with regard to flavour and taste, which are coated with the water-soluble, flavour containing matrix (1).