9701197-7
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Description of Invention

The invention relates to, a process of preperation of flavoured Beverage (Saffron Liqueur).

More particularly, the invention is concerned with strengthing the flavour of liqueur in Beverage based admixture of blended Extra Neutral Alchohol and Saffron.

Instant tea is generally prepared from extract of black tea leaves followed by concentration, if desired by drying. During this operation however a large part of volatile substances responsible for flavour is lost.

In some cases they can be recovered by condensation and then reincorporation in the liqueur extract. In most cases the aforesaid volatile substances have undergone changes which makes them unsuitable for reincorporation. It is possible to add to a beverage a flavouring agent such as saffron.

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In case the term beverage is used in the context of the invention applies both to liquid reconsitute beverage and also to the extract of the solid before and after drying which means flavouring agent may be added before, during and after reconstitution of the liquid beverage by addition of demineralised water.

In addition to at least saffron it has an aromatising agent which contain other substances like natural blended Extra Neutral Alchohol mixture, preferably Ethyl alcohol.

The liqueur may further contain demineralised water obtained from ordinary water treated with resin so as to get demineralised water which is used in the proportion with the flavouring agent 1: 2.5. Thus the addition of the blended Extra Neutral Alcohol (E.N.A.) based on of the following composition saffron 1 part Ethyl Alcohol Demineralised water .25%, Sucrose 1% to 5%.

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In such quantities of the blended Extra Neutral Alcohol having a strenght in the range of 9 % to 54 % v/v saffron having the strenght of .4 gms per ml or as required.

It is possible if desired to use the flavouring agent compositions such as those which we have just defined but which additionally contains Saffron to give flavour for liqueur already made.

In the first embodiment and in fusion of liquid constituent in any concentration, hot or cold is treated with a flavouring agent, saffron as flavouring agent to this end flavouring agent may be directly added where it is a composition it's constituent may be added either individually or in combination after which the same procedure can be adopted for a liquid extracts since the flavouring agent is relatively simple and available in nature and which has a special aroma consists of stable, substancially non- volatile substance

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the increase in temperature during drying it does not have any serious disadvantages.

In one preferred embodiment the flavouring agent of it's constituents are added not as such but in solution or emulsion in diluent, the quantity of the flavouring agent may be incorporated being beverage being proportionately very small. It is preferred to use so called food grade diluent for e.g. water and/or any Polar Solvent.

The invention thus provides a process of preperation of flavoured beverage containing a flavouring agent capable of strengthening the flavour of the liqueur or beverage in such quantities the liqueur or that beverage contains from 90 mg. to 270 mg. decoction of saffron based on the weight of the blended Extra Neutral Alcohol ,further it contains food grade alcohol sucrose and demineralised water

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as herein described which are heated at 80° C and condensed and cooled at room temperature for 24 hours. So as to transform the Extra Neutral Alcohol into a flavoured beverage/ liqueur.

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CLAIMS

* C L M S *

1. A process for preparing a flavoured (saffron) liqueur distinguished by a fact that a flavouring agent containing saffron available in nature and capable of stenghthing the flavour of liqueur comprising the steps of cleaning the saffron grinding and/or converting it into saffron syrup distilled at 80 c in a special distilling apparatus condensing the decoction of saffron liqueur having a strenght of 7 % to 54%, then cooled and added to demineralised water in such quantities that the blended Extra Neutral Alcohol contents from 90mg. to 270 mg. decoction of saffron based on the weight of the blended Extra Neutral Alcohol. (per bulk Litre)

2. A process as claimed in step 1 of claim which can also contain admixture of saffron and sarkara in a ratio in a required range.

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3. A process as claimed in claim 1 wherein the flavouring agent having a concentration of at least 180 to 270 mg. which is a decoction prepared by heating the ingredient and extracted in distillation process in a known manner to retain flavour /aroma and characteristics of saffron.

4. A process as claimed in claim 1, wherein the decoction mixture is heated to 80 C which is condensed and cooled to room temperature and kept for 24 hours.

5. A Process as claimed in claim and substantially as herein described and exemplified.

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Abstract

A process for preparing a flavoured (saffron) liqueur distinguished by a fact that a flavouring agent containing saffron available in nature and capable of strenghthing the flavour of liqueur comprising the steps of cleaning the saffron grinding and/or converting it into saffron syrup distilled at 80 c in a special distilling apparatus condensing the decoction of saffron liqueur having a strenght of 5 % to 54%, then cooled and added to dewineralised water in such quantities that the blended Extra Neutral Alcohol contents from 90mg. to 270 mg. decoction of saffron based on the weight of the blended Extra Neutral Alcohol. (per bulk Litre)

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PROCESS FOR MANUFACTURE OF BEVERAGE (SAFFRON LIQUEUR)

The invention relates to, a process of preparation of flavoured Beverage (Saffron Liqueur).

More particularly, the invention is concerned with strengthening the flavour of liqueur in Beverage based admixture of blended Extra Neutral Alcohol and Saffron.

Instant tea is generally prepared from extract of black tea leaves followed by concentration, if desired by drying. During this operation however a large part of volatile substances responsible for flavour is lost.

In some cases they can be recovered by condensation and then re-incorporation in the liqueur extract. In most cases the aforesaid volatile substances have undergone changes which makes them unsuitable for re-incorporation. It is possible to add to a beverage a flavouring agent such as saffron.

In case the term beverage is used in the context of the invention applies both to liquid reconstitute beverage and also to the extract of the solid before and after drying which means flavouring agent may be added before, during and after reconstitution of the liquid beverage by addition of demineralised water.

In addition to at least saffron it has an aromatising agent which contain other substances like natural blended Extra Neutral Alcohol mixture, preferably Ethyl alcohol.

The liqueur may further contain demineralised water obtained from ordinary water treated with resin so as to get demineralised water which is used in the proportion with the flavouring agent 1:2.5. Thus the addition of the blended Extra Neutral Alcohol (E.N.A.) based on of the following

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composition saffron 1 part, Ethyl Alcohol Demineralised water .25%, Sucrose 1% to 5%.

In such quantities of the blended Extra Neutral Alcohol having a strength in the range of 9% to 54% v/v saffron having the strength of 0.4 gms per ml or as required.

It is possible if desired to use the flavouring agent compositions such as those which we have just defined but which additionally contains Saffron to give flavour for liqueur already made.

In the first embodiment and in fusion of liquid constituent in any concentration, hot or cold is treated with a flavouring agent, saffron as flavouring agent to this end flavouring agent may be directly added where it is a composition its constituent may be added either individually or in combination after which the same procedure can be adopted for a liquid extracts since the flavouring agent is relatively simple and available in nature and which has a special aroma consists of stable, substantially non-volatile substance the increase in temperature during drying it does not have any serious disadvantages.

In one preferred embodiment the flavouring agent of its constituents are added not as such but in solution or emulsion in diluent, the quantity of the flavouring agent may be incorporated being beverage being proportionately very small. It is preferred to use so called food grade diluent for e.g. water and/or any Polar Solvent.

The invention thus provides a process of preparation of flavoured beverage containing a flavouring agent capable of strengthening the flavour of the liqueur or beverage in such quantities the liqueur or that beverage contains from 90mg. to 270mg. decoction of saffron based on the weight of the blended Extra Neutral Alcohol, further it contains food grade

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alcohol sucrose and demineralised water as herein described which are heated at 80°C and condensed and cooled at room temperature for 24 hours so as to transform the Extra Neutral Alcohol into a flavoured beverage/liqueur.

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Claims:

1. A process for preparing a flavoured (saffron) liqueur distinguished by a fact that a flavouring agent containing saffron available in nature and capable of strengthening the flavour of liqueur comprising the steps of cleaning the saffron grinding and/or converting it into saffron syrup distilled at 80°C in a special distilling apparatus condensing the decoction of saffron liqueur having a strength of 9% to 54%, then cooled and added to demineralised water in such quantities that the blended Extra Neutral Alcohol contents from 90mg. to 270mg. decoction of saffron based on the weight of the blended Extra Neutral Alcohol {per bulk, Litre}

2. A process as claimed in claim 1 which can also contain admixture of saffron and sarkara in a ratio in a required range.

3. A process as claimed in claim 1 wherein the flavouring agent having a concentration of at least 180 to 270mg. which is a decoction prepared by heating the ingredient and extracted in distillation process in a known manner to retain flavour/aroma and characteristics of saffron.

4. A process as claimed in claim 1, wherein the decoction mixture is heated to 80°C which is condensed and cooled to room temperature and kept for 24 hours.

5. A Process as claimed in above claims and substantially as herein described and exemplified.

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Abstract

PROCESS FOR MANUFACTURE OF BEVERAGE (SAFFRON LIQUEUR)

A process for preparing a flavoured (saffron) liqueur distinguished by a fact that a flavouring agent containing saffron available in nature and capable of strengthening the flavour of liqueur comprising the steps of cleaning the saffron grinding and/or converting it into saffron syrup distilled at 80°C in a special distilling apparatus condensing the decoction of saffron liqueur having a strength of 9% to 54%, then cooled and added to demineralised water in such quantities that the blended Extra Neutral Alcohol contents from 90mg. to 270mg. decoction of saffron based on the weight of the blended Extra Neutral Alcohol (per bulk Litre).

Claims:

1. A process for preparing a flavoured (saffron) liqueur distinguished by a fact that a flavouring agent containing saffron available in nature and capable of strengthening the flavour of liqueur comprising the steps of cleaning the saffron grinding and/or converting it into saffron syrup distilled at 80°C in a special distilling apparatus condensing the decoction of saffron liqueur having a strength of 9% to 54%, then cooled and added to demineralised water in such quantities that the blended Extra Neutral Alcohol contents from 90mg. to 270mg. decoction of saffron based on the weight of the blended Extra Neutral Alcohol {per bulk, Litre}

2. A process as claimed in claim 1 which can also contain admixture of saffron and sarkara in a ratio in a required range.

3. A process as claimed in claim 1 wherein the flavouring agent having a concentration of at least 180 to 270mg. which is a decoction prepared by heating the ingredient and extracted in distillation process in a known manner to retain flavour/aroma and characteristics of saffron.

4. A process as claimed in claim 1, wherein the decoction mixture is heated to 80°C which is condensed and cooled to room temperature and kept for 24 hours.

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