



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁷ : A23L 10/35	A2	(11) International Publication Number: WO 00/33671 (43) International Publication Date: 15 June 2000 (15.06.00)
(21) International Application Number: PCT/EP99/09795 (22) International Filing Date: 9 December 1999 (09.12.99) (30) Priority Data: 98123554.2 10 December 1998 (10.12.98) EP (71) Applicant (for all designated States except US): SOCIETE DES PRODUITS NESTLE S.A. [CH/CH]; P.O. Box 353, CH-1800 Vevey (CH). (72) Inventors; and (75) Inventors/Applicants (for US only): VAUTHEY, Sylvain [CH/US]; 115 Peterborough St. 21, Boston, MA 02215 (US). LESER, Martin [CH/CH]; Ch. du Crochet 5, CH-1054 Morrens (CH). MILO, Christian [DE/CH]; Chemin des Faverges 16, CH-1006 Lausanne (CH). (74) Agent: THOMAS, Alain; Avenue Nestlé, 55, CH-1800 Vevey (CH).		(81) Designated States: AU, BR, CA, CN, JP, KR, NO, NZ, PL, SG, US, ZA, European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE). Published <i>Without international search report and to be republished upon receipt of that report.</i>
(54) Title: AN AROMA PRODUCT COMPRISING FLAVORING COMPOUNDS		
(57) Abstract The invention concerns an aroma product comprising flavoring compounds, obtainable through a process comprising: dissolving in water amino acids, peptides or hydrolized proteins and reducing sugars or dissolving in water aroma precursors, introducing in said solution an edible surfactant taken in the group consisting of a monoglyceride and a phospholipid, heating the obtained mixture to have a mesomorphic phase structure or a microemulsion, maintaining said heating to develop flavoring compounds and cooling said mixture.		