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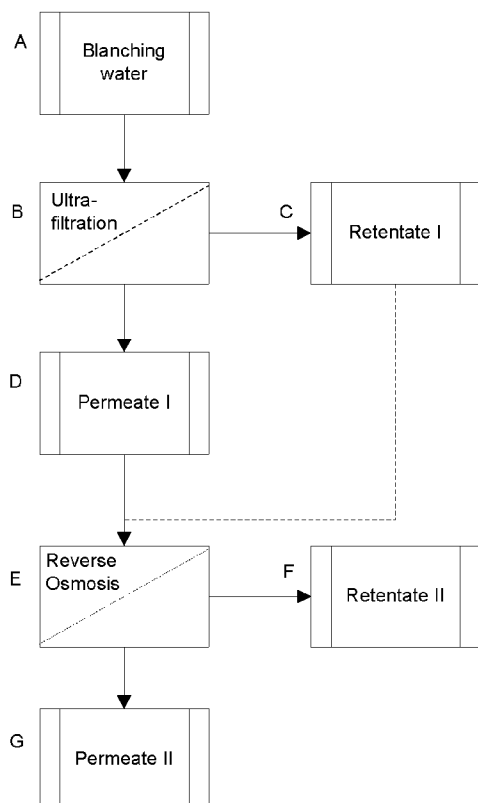
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(54) Title: UMAMI FLAVOUR COMPOSITION FROM VEGETABLE PROCESSING

Figure 1



(57) Abstract: A process for preparing a flavour composition having an umami flavour/taste and a MSG content of less than 1 wt% (% weight by total dry matter) comprising the steps of: a) heating vegetable matter in water at any given temperature to give cooking water containing flavour-active compounds extracted from the vegetable matter; b) separating the vegetable matter from the cooking water; and c) concentrating the cooking water to provide the flavour composition. Claims are also directed to the composition obtainable from the process and to food products such as soups and snacks including the composition.



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