

PCT

WORLD INTELLECTUAL PROPERTY ORGANIZATION
International Bureau

INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification 6 : A23L 1/23, 1/227		A1	(11) International Publication Number: WO 96/13988
			(43) International Publication Date: 17 May 1996 (17.05.96)
(21) International Application Number: PCT/EP95/04199 (22) International Filing Date: 25 October 1995 (25.10.95) (30) Priority Data: 94117413.8 4 November 1994 (04.11.94) EP (34) Countries for which the regional or international application was filed: AT et al. (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): ZURBRIGGEN, Beat, Denis [CH/CH]; Wibergstrasse 14, CH-8180 Buelach (CH). BENGTSOON, Bengt [SE/CH]; Stadlerstrasse 28, CH-8472 Seuzach (CH). (74) Agent: WAVRE, Claude-Alain; Avenue Nestlé 55, CH-1800 Vevey (CH).		(81) Designated States: AU, BR, CA, CN, CZ, HU, JP, KR, MX, NZ, PL, RU, SG, SK, UA, US, OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG), ARIPO patent (KE, LS, MW, SD, SZ, UG). Published With international search report.	
(54) Title: FLAVOURING AGENT (57) Abstract Flavouring agent obtained by a process in which seeds of an edible plant are germinated, the sprouts obtained are matured under the effect of their endogenous enzymes, an optional fermentation of these sprouts is envisaged with at least one microorganism, the said enzymes and/or microorganism are inactivated and all or part of the matured and/or fermented sprouts is recovered, and use of this flavouring agent as raw material for the preparation of products of the Maillard reaction, alone or mixed with other materials rich in flavour precursors and/or enhancers.			

96 1 1 1 4 3 - 0