

A B S T R A C T

A method of producing flavor granules, including a cycle including steps of a) spraying water or a binder liquid onto a raw flavor powder until a moisture content of the raw flavor powder reaches a critical moisture content under fluidization (U_f) while blowing hot air to the raw flavor powder to form a fluidized bed of the raw flavor powder, and b) drying the raw flavor powder after the step a) until the moisture content of the raw flavor powder reaches an equilibrium moisture content (U_e), in which the cycles are repeated two or more times.



162162



G000002