

(51) International Patent Classification:
A23L 1/09 (2006.01)(21) International Application Number:
PCT/IB2013/050066(22) International Filing Date:
3 January 2013 (03.01.2013)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
61/582,612 3 January 2012 (03.01.2012) US
61/706,252 27 September 2012 (27.09.2012) US(71) Applicant: NESTEC S.A. [CH/CH]; Avenue Nestle 55,
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Yverdon (CH).(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,
AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY,
BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM,DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT,
HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP,
KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD,
ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI,
NO, NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU,
RW, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ,
TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA,
ZM, ZW.(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,
GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, SZ, TZ,
UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ,
TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK,
EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV,
MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM,
TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW,
ML, MR, NE, SN, TD, TG).

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- as to the identity of the inventor (Rule 4.17(i))
- as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii))
- as to the applicant's entitlement to claim the priority of the earlier application (Rule 4.17(iii))
- of inventorship (Rule 4.17(iv))

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(54) Title: COMPOSITIONS AND METHODS FOR THE STABILITY OF REACTIVE AMINO ACIDS IN A FOOD MATRIX

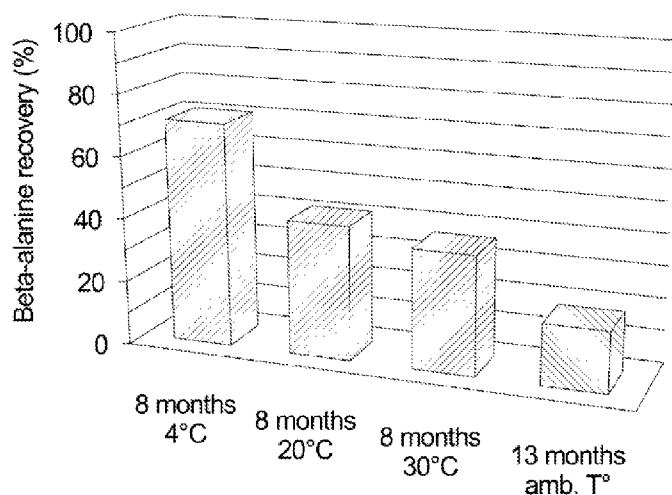


FIG. 2

(57) Abstract: The present disclosure provides products and methods that provide for the stability of functional amino acids in food matrices. In a general embodiment, the products include either a source of beta-glucans or a source of protein low in reducing sugars, in combination with a functional amino acid in a binder having low amounts of, or being substantially free of, reducing sugars. Methods for improving the stability of functional amino acids in food matrices are also provided. The products and methods of the present disclosure provide several advantages including, for example, the reduction or avoidance of degradation and browning of the products during processing and storage.



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