

Claims:

1. A method of providing a cocoa replacer based on a material selected from roasted wheat, roasted and/or malted barley, comprising the steps of
 - 5 (a) addition of the roasted wheat, roasted and/or malted barley to water at an initial temperature of at least 65°C in an evaporation vessel;
 - (b) maintaining the initial temperature for at least 30 minutes;
 - (c) adding cold water; and
 - (d) immediately spray-drying the solution to give the cocoa replacer;
- 10 the roasted wheat, roasted and/or malted barley in step (a) comprising from 12-22% of the total weight of roasted wheat, roasted and/or malted barley, and the water in step (c) comprising from 25-40% of the water in step (a).
2. A method according to claim 1, in which the quantity of roasted wheat, roasted and/or malted barley in step (a) is from 14-18%, more particularly from 15-17%, by weight of the total weight of roasted wheat, roasted and/or malted barley.
- 15 3. A method according to claim 1, in which the quantity of water in step (c) is from 25-35%, more particularly from 28-32%, by weight of the water of step (a).
- 20 4. A method according to claim 1, in which the evaporation vessel is an open vessel.
5. A method according to claim 1, in which the evaporation vessel is a closed vessel with vacuum.
- 25 6. A method according to claim 1, in which there is added at step (d) at least one further flavour ingredient.
7. A cocoa replacer with reduced off-taste, preparable by the method according to claim 1.
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Claims:

1. A method of providing a cocoa replacer based on a material selected from roasted wheat, roasted and/or malted barley, comprising the steps of
 - 5 (a) addition of the roasted wheat, roasted and/or malted barley to water at an initial temperature of at least 65°C in an evaporation vessel;
 - (b) maintaining the initial temperature for at least 30 minutes;
 - (c) adding cold water; and
 - (d) immediately spray-drying the solution to give the cocoa replacer;
- 10 the quantity of roasted wheat, roasted and/or malted barley in step (a) is from 12-22% by weight of the total weight of roasted wheat, roasted and/or malted barley and water, and the quantity of water in step (c) is from 25-40% by weight of the water of step (a).
- 15 2. A method according to claim 1, in which the quantity of roasted wheat, roasted and/or malted barley in step (a) is from 14-18%, more particularly from 15-17%, by weight of the total weight of roasted wheat, roasted and/or malted barley.
3. A method according to claim 1, in which the quantity of water in step (c) is from 25-20 35%, more particularly from 28-32%, by weight of the water of step (a).
4. A method according to claim 1, in which the evaporation vessel is an open vessel.
5. A method according to claim 1, in which the evaporation vessel is a closed vessel 25 with vacuum.
6. A method according to claim 1, in which there is added at step (d) at least one further flavour ingredient.
- 30 7. A cocoa replacer with reduced off-taste, prepared by the method according to claim 1.