

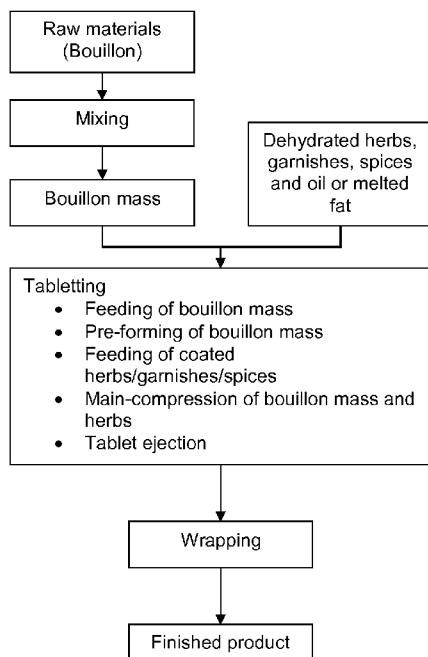


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(54) **Title:** BOUILLON TABLET PROCESS

Figure 1



(57) **Abstract:** A process for preparing a bouillon tablet having two or more layers comprising the steps (a) forming a first layer of the tablet comprising a mixture of two or more of salt, taste enhancer, sugar, and fat (or oil), (b) forming a second layer of the tablet by adding to the first layer a mixture comprising one or more of herbs, garnishes, vegetable pieces, and spices; and (c) compressing the two layers to form the tablet, where the tablet is formed using a rotary double-punch press.

**Declarations under Rule 4.17:**

- *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))*

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