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(54) Title: GREEN SICHUAN PEPPER FLAVOURING OIL COMPOSITION

(57) Abstract: The present invention relates to a ready-to-use flavouring oil composition comprising Green Sichuan Pepper oil ex-  
tract, an 5 Oleoresin, and a vegetable oil, preferably selected from soy bean oil, palm oil, corn oil or sunflower oil. A further aspect  
of the invention is a method for improving the Green Sichuan Pepper flavor and aroma of a food product when cooked, comprising  
the steps of applying to said food product the 10 flavouring oil composition of the present invention.



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