

CYCLODEXTRIN FLAVOR DELIVERY SYSTEMS

ABSTRACT

The invention relates to a process for preparing cyclodextrin inclusion complexes that increases the efficiency of the complexation so that a higher percentage of the active is recovered as a cyclodextrin inclusion complex. The process involves adding a cyclodextrin to a solvent in a reaction vessel, adding an active to the cyclodextrin solution with stirring, and allowing the mixture to stir for an appropriate amount of time and at a sufficient temperature to form an inclusion complex between the cyclodextrin and the active. A solids content increasing agent such as gum acacia, maltodextrin, modified dextrans, or mixtures thereof, is then added to the solution to increase the total solids content of the solution and the solution is at 25°C and 40°C and relative humidity of 53 percent dried to recover the cyclodextrin-active inclusion complex as a dry powder with the amount of active in the powder ranging from 1 to 20 percent by weight of the complex. The invention also relates to cyclodextrin inclusion complexes prepared by this process.

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