Abstract

Fat-based flavour concentrates and process for producing same

The present invention relates to a process for manufacturing a a fat-based flavour concentrate obtained by a thermal reaction wherein the process comprises the step of providing a flavour precursor composition comprising at least one polyol and at least one amino compound comprising amino acids, amino acid derivatives and peptides with a dairy ingredient; followed by heating the flavour precursor composition with the dairy ingredient to generate a fat-based flavour concentrate; and cooling the fat-based flavour concentrate.

Figure 1