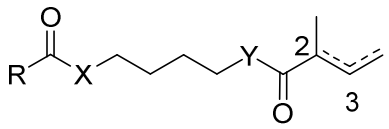
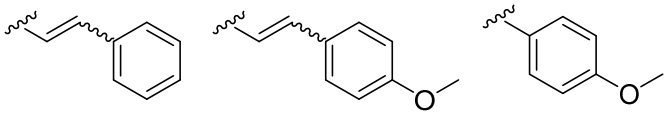
Claims

1. Use of one or more compounds according to formula (I)

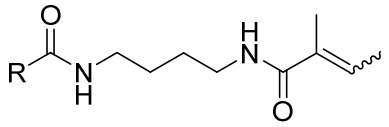


(I)

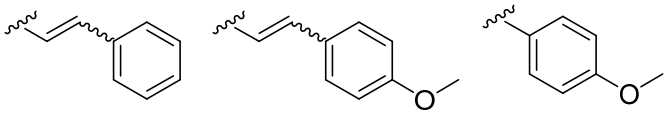
with R = 

and with X, Y = –NH– or –O–, wherein at least X or Y is –NH–,
in the form of any one of its stereoisomers or a mixture thereof, wherein
------ is indicating a carbon-carbon single or double bond, and wherein one carbon-carbon double bond is present either at C2 or C3,
the wavy bond is indicating an unspecified configuration of the adjacent double bond,
as an ingredient to confer, enhance, improve or modify the umami taste of a consumable composition.

2. The use according to claim 1, wherein the one or more compounds according to formula (I) are further defined by formula (II)



(II)

with R = 

in the form of any one of its stereoisomers or a mixture thereof, wherein
the wavy bond is indicating an unspecified configuration of the adjacent double bond,
as an ingredient to confer, enhance, improve or modify the umami taste of a consumable composition.

3. The use of one or more compounds according to claim 1, wherein the one or more compounds is or are selected from the group consisting of (*E*)-*N*-(4-cinnamamidobutyl)-2-methylbut-2-enamide, (*E*)-*N*-(4-((*E*)-3-(4-methoxyphenyl)acrylamido)butyl)-2-methylbut-2-

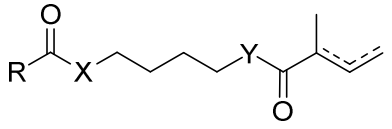
enamide, (*E*)-4-methoxy-*N*-(4-(2-methylbut-2-enamido)butyl)benzamide, 4-cinnamamidobutyl (E)-2-methylbut-2-enoate, 4-cinnamamidobutyl 2-methylbut-3-enoate and 4-((E)-2-methylbut-2-enamido)butyl cinnamate.

4. An umami flavour composition comprising
(i) one or more compounds according to formula (I) as described in claim 1, and
(ii) one or more further flavour ingredients.

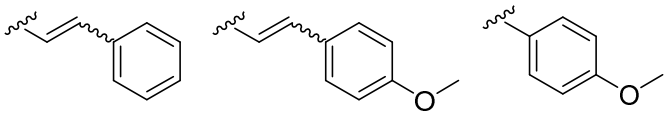
5. The umami flavour composition according to claim 4, wherein the one or more compounds according to formula (I) is or are selected from the group consisting of (*E*)-*N*-(4-cinnamamidobutyl)-2-methylbut-2-enamide, (*E*)-*N*-(4-((*E*)-3-(4-methoxyphenyl)acrylamido)butyl)-2-methylbut-2-enamide, (*E*)-4-methoxy-*N*-(4-(2-methylbut-2-enamido)butyl)benzamide, 4-cinnamamidobutyl (E)-2-methylbut-2-enoate, 4-cinnamamidobutyl 2-methylbut-3-enoate and 4-((E)-2-methylbut-2-enamido)butyl cinnamate.

6. A consumable composition comprising:
(i) at least one compound according to formula (I), as defined in claim 1, or an umami flavour composition as defined in claim 4 or 5; and
(ii) a product base.

7. A method of providing a consumable composition having umami taste, comprising the step of adding one or more compounds according to formula (I)



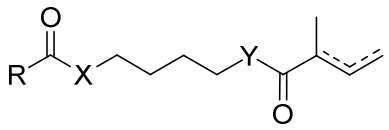
(I)

with R = 

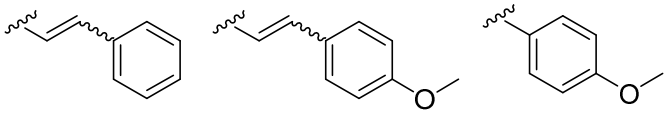
and with X, Y = –NH– or –O–, wherein at least X or Y is –NH–,
in the form of any one of its stereoisomers or a mixture thereof, wherein
------ is indicating a carbon-carbon single or double bond, with the proviso that one of the dotted lines is representing a double bond while the other is representing a single bond,

the wavy bond is indicating an unspecified configuration of the adjacent double bond, to the consumable composition.

8. A compound according to formula (I)



(I)

with R = 

and with X, Y = –NH– or –O–, wherein at least X or Y is –NH–,
in the form of any one of its stereoisomers or a mixture thereof, wherein
------ is indicating a carbon-carbon single or double bond, and wherein one carbon-carbon double bond is present either at C2 or C3,
the wavy bond is indicating an unspecified configuration of the adjacent double bond,
with the proviso that the compound is not (*E*)-*N*-(4-cinnamamidobutyl)-2-methylbut-2-enamide..

9. The compound according to claim 8 selected from the group consisting of (*E*)-*N*-(4-((*E*)-3-(4-methoxyphenyl)acrylamido)butyl)-2-methylbut-2-enamide, (*E*)-4-methoxy-*N*-(4-(2-methylbut-2-enamido)butyl)benzamide, 4-cinnamamidobutyl (E)-2-methylbut-2-enoate, 4-cinnamamidobutyl 2-methylbut-3-enoate and 4-((E)-2-methylbut-2-enamido)butyl cinnamate.