

Description

The present invention relates to the production of a flavouring composition more especially to the production of a flavouring composition of a hard, ripened cheese, for example, cheddar cheese.

The development of natural sharp cheddar cheese flavour profiles usually requires long and expensive ripening of cheese for a period of several months. The changes in the flavour are produced by native, added or microbial enzymes which break down the milk components such as proteins, lipids, lactose and citrate to produce the flavour components. These flavour components exist in a finely tuned balance to provide the characteristic cheddar profile. The changes occur on a continuous basis which results in the availability of mild, medium, sharp and very sharp cheddar cheeses.

Theoretically, it should be possible to take mild cheese and produce sharp cheese flavour notes by accelerated enzyme activity. However, we have found that such processes provided spikes of individual components and not necessarily the "total" profile of cheddar cheese, although this is acceptable for certain applications.

Methods are also known for producing cheese flavourants in a short time which involve the use of cultures of microorganisms. However, the use of cultures of microorganisms is accompanied by the following disadvantages:

- 1) Special handling techniques are required
- 2) Their growth in the product and the subsequent production of desirable flavour compounds is not consistent
- 3) Sterile techniques are required in the production of organisms for inoculation
- 4) Natural variation and mutation may result in the loss of production of different metabolites
- 5) Microorganisms are sensitive to phages which can kill them, resulting in no growth and no production of flavourants.

US-A-4595594 describes and claims a process for preparing a cheese flavour product comprising:

- a) inoculating a cheese or cheese curd prepared from milk with a gastric lipase enzyme in an amount above about 9000 International Units of lipase activity per gram of cheese or cheese curd;
- b) admixing the product of Step (a) before, during or after inoculation or a combination thereof with an amount of cream sufficient to provide at least about 4% butterfat based on the weight of the initial cheese or cheese curd said product of steps (a) and (b) having a thinner texture than the cheese or cheese curd alone without whey;
- c) incubating the product Step (b) for a period of

time sufficient to provide a product having an intensified cheddar flavor; and
d) inactivating the enzyme.

The product is thus a combination of a cheese or cheese curd and cream which are concomitantly enzymatically treated.

We have now found that certain compositions comprising a mixture of cheeses or a mixture of one or more cheeses with heavy cream in which each individual cheese or heavy cream component has been enzymatically treated separately provide a variety of desired cheese flavour profiles in a relatively short period of time, which are less vulnerable to off-flavours than the products produced by the process of US-A-4595594, while avoiding the disadvantages of exogenous microorganisms.

Accordingly, the present invention provides a flavouring composition comprising at least two of the following components:

- a) lipolysed heavy cream containing at least 36% by weight of milk fat based on the weight of the cream
- b) lipolysed hard, ripened cheese, and
- c) proteolysed hard, ripened cheese wherein the lipolysis of components (a) and (b) is carried out by a lipase which is more specific for the hydrolysis of esters of short chain fatty acids having up to 12 carbon atoms and has substantially no activity on esters of fatty acids having more than 12 carbon atoms.

Component (c) may be a product prepared by treating hard, ripened cheese with either an acid or a neutral protease, or it may be a mixture containing a hard, ripened cheese treated with an acid protease and a hard, ripened cheese treated with a neutral protease.

The heavy cream generally contains from 36% to 40% by weight milk fat based on the weight of the cream. The term "heavy cream" should also be understood to include any source of milk fat appropriately blended to make an emulsion containing at least 36% by weight of milk fat.

Examples of hard, ripened cheese suitable for preparing the flavouring compositions of the present invention include Cheddar, Swiss, Colby, Monterey, Gouda, Parmesan, Brick, Muenster, Pasta filata or any mixture of two or more thereof. The cheese may be of any age (i.e. mild, medium or sharp) but is preferably mild or medium cheese.

Any two of the components (a), (b) and (c) may be mixed in appropriate proportions to obtain the desired flavour. In a mixture comprising components (a) and (b) but not component (c), very desirable flavouring compositions may be obtained when the amount of component (a) is from 5% to 80%, preferably from 10% to 40%, and especially from 20% to 30% and the amount of component (b) is from 95% to 20%, preferably from 90% to

60%, and especially from 80% to 70% by weight based on the total weight of the mixture. In a mixture comprising components (a), (b) and (c), very desirable flavouring compositions may be obtained when the amount of component (a) is from 2% to 80%, preferably from 5% to 60%, and especially from 10% to 50%, component (b) is from 5% to 80%, preferably from 10% to 60%, and especially from 20% to 50%, and component (c) is from 5% to 95%, preferably from 10% to 90% and especially from 20% to 75% by weight based on the total weight of the mixture.

The lipolysis of the heavy cream and the cheese is carried out by means of a certain type of lipase. In general, lipases are non-specific and are capable of hydrolysing a variety of fatty acid esters. However, as used in the present invention, we mean a lipase which is more specific for the hydrolysis of esters of short chain fatty acids having up to 12 carbon atoms and has substantially no activity on esters of fatty acids having more than 12 carbon atoms. For example, pregastric lipase such as that obtained from the root of the tongue of the calf is an especially desirable lipase in the present invention and it preferably hydrolyses tributyrin (C_4), tricaproin (C_6), the activity decreases to 58% for C_8 , 49% for C_{10} and only 13% for C_{12} acids while it has little or no activity on trimyristin, tripalmitin or tristearin. Lipases obtained from other sources having the same or similar specificity may also be used e.g. salivary glands.

The lipolysed heavy cream may be obtained by modification of the heavy cream by the action of a lipase which is preferably pregastric lipase. This process may, for instance, involve mixing the lipase, salt and water with the heavy cream, and incubating at a temperature from 25°C to 40°C for a period of from 12 to 30 hours. The amount of lipase added may be from 0.5% to 2.5% by weight (10 to 50 units of activity), and preferably from 1.0% to 2.0% by weight, (20 to 40 units of activity), the amount of the salt added may be from 0.25% to 2.0% and preferably from 0.5% to 1.0% by weight, while the amount of water added may be from 1% to 15%, and preferably from 2.5% to 7.5% by weight, all based on the weight of the heavy cream starting material.

The lipolysed hard, ripened cheese may be obtained by mixing water, salt and a lipase which is preferably pregastric lipase with the cheese, homogenising the mixture and incubating at a temperature from 25°C to 40°C for a period of from 1 to 4 days. The amount of water may be from 5% to 30% and preferably from 10% to 25% by weight, the amount of salt may be from 0.25% to 2.0% and preferably from 0.5% to 1.5% by weight, and the amount of lipase may be from 0.01% to 2.5% by weight and preferably from 1.0% to 2.0% by

weight, all based on the weight of the hard, ripened cheese starting material.

The neutral protease treated hard, ripened cheese may be obtained by mixing hard, ripened cheese with water and a neutral protease i.e. having optimum activity around pH 7, and then homogenising the mixture and incubating at a temperature from 25°C to 40°C for a period from 12 to 30 hours. The amount of neutral protease may be from 0.01% to 1.0% by weight (3000 to 60000 units) preferably from 0.1% to 0.5% by weight (6000 to 30000 units) and the amount of water may be from 5% to 35% by weight, preferably from 15% to 25% by weight, based on the weight of the hard, ripened cheese starting material. The acid protease treated hard, ripened cheese may be obtained by mixing hard, ripened cheese with water, adjusting the pH to a value from 3 to 4 and mixing with acid stable protease i.e. having optimum activity around pH 3-4, and incubating the mixture at a temperature from 25°C to 40°C for a period of from 1 to 24 hours, preferably from 3 to 12 hours. The amount of water may be from 5% to 35% by weight, preferably from 15% to 25% by weight, and the amount of acid protease may be from 0.01% to 1.0% by weight, preferably from 0.1% to 0.5% by weight, based on the weight of the hard, ripened cheese starting material.

In the foregoing description, the units of activity indicated for the enzymes are the International Units, there being a specific definition of 1 International Unit for each enzyme.

The flavouring compositions of the present invention may, if desired, be homogenised with food grade acidulants such as lactic acid or acetic acid to give a product which generally is finally pasteurised, for example, at a temperature from 60°C to 82.5°C for a period of time from 30 minutes to 30 seconds. It should be understood that when the flavouring composition contains two or more of the components (a), (b) and (c), these components are first mixed in the desired proportions before pasteurisation.

The flavouring compositions of the present invention provide a variety of cheese flavour profiles without the addition of other additives or ingredients, thus keeping the flavour as "natural" as possible.

The following Examples further illustrate the present invention.

Example 1

Preparation of component (a)

Lipolysed heavy cream was prepared by adding 0.8 g of salt, 5.0 g of water and 1.5 g of pregastric lipase (derived from the root of the

tongue of a calf) to 100 g of heavy cream having a milk fat content of 36% and incubating at 38° C for 16 hours.

Preparation of component (b)

Lipolysed mild cheddar cheese was prepared by adding 20 g water, 0.8 g salt and 1.5 g pregastric lipase (derived from the root of the tongue of a calf) to 100 g of mild cheddar cheese. The mixture was homogenised and incubated at 38° C for 3 days.

Preparation of component (c)

Mild cheddar cheese proteolysed by neutral protease was prepared by mixing 100 g of mild cheddar cheese with 20 g water and 0.2 g of a neutral protease, homogenising the mixture and incubating at 38° C for 16 hours.

The three components (a), (b) and (c) were mixed in a mixer in a ratio of 33 g lipolysed heavy cream, 33 g lipolysed mild cheddar cheese and 33 g neutral proteolysed mild cheddar cheese. The mixture was homogenised, mixed with 1.0 g lactic acid and 1.25 g acetic acid to give a paste-like product which was then pasteurised at 65° C for 30 minutes before being refrigerated at 4° C.

The product had an excellent cheddar cheese flavour and had a long shelf-life at 4° C.

Example 2

Components (a) and (b) were prepared by the method of Example 1 and mixed in a ratio of 25 g lipolysed heavy cream and 75 g lipolysed mild cheddar cheese. The mixture was homogenised and then pasteurised before being refrigerated at 4° C. The product had an excellent cheddar cheese flavour.

Example 3

Components (a) and (c) were prepared in a similar manner to that described in Example 1 and mixed in a ratio of 25 parts of component (a) and 75 parts of component (c). The mixture was homogenised and then pasteurised in a high shear mixer before being stored at 4° C.

Claims

1. A flavouring composition comprising at least two of the following components:
 - a) lipolysed heavy cream containing at least 36% by weight of milk fat based on the weight of the cream
 - b) lipolysed hard, ripened cheese, and

c) proteolysed hard, ripened cheese wherein the lipolysis of components (a) and (b) is carried out by a lipase which is more specific for the hydrolysis of esters of short chain fatty acids having up to 12 carbon atoms and has substantially no activity on esters of fatty acids having more than 12 carbon atoms.

2. A flavouring composition according to claim 1 wherein component c) is a product prepared by treating hard, ripened cheese with either an acid or a neutral protease, or it is a mixture containing a hard, ripened cheese treated with an acid protease and a hard, ripened cheese treated with a neutral protease.
3. A flavouring composition according to claim 1 wherein the hard, ripened cheese is Cheddar, Swiss, Colby, Monterey, Gouda, Parmesan, Brick, Muenster, Pasta Filata or any mixture of two or more thereof.
4. A flavouring composition according to claim 1 wherein the hard, ripened cheese is mild or medium cheese.
5. A flavouring composition according to claim 1 wherein the lipase is pregastric lipase.
6. A flavouring composition according to claim 1 wherein the amount of component a) is from 5% to 80% and the amount of component b) is from 95% to 20% by weight based on the total weight of the mixture.
7. A flavouring composition according to claim 1 wherein the amount of component a) is from 2% to 80%, the amount of component b) is from 5% to 80% and the amount of component c) is from 5% to 95% by weight based on the total weight of the mixture.
8. A process of preparing the lipolysed heavy cream claimed in claim 1 which comprises mixing the lipase, salt and water with heavy cream, and incubating at a temperature from 25° C to 40° C for a period of from 12 to 30 hours.
9. A process of preparing the lipolysed hard, ripened cheese claimed in claim 1 which comprises mixing water, salt and lipase with the cheese, homogenising the mixture and incubating at a temperature from 25° C to 40° C for a period of from 1 to 4 days.
10. A process of preparing the proteolysed hard,



tongue of a calf) to 100 g of heavy cream having a milk fat content of 36% and incubating at 38° C for 16 hours.

Preparation of component (b)

Lipolysed mild cheddar cheese was prepared by adding 20 g water, 0.8 g salt and 1.5 g pregastric lipase (derived from the root of the tongue of a calf) to 100 g of mild cheddar cheese. The mixture was homogenised and incubated at 38° C for 3 days.

Preparation of component (c)

Mild cheddar cheese proteolysed by neutral protease was prepared by mixing 100 g of mild cheddar cheese with 20 g water and 0.2 g of a neutral protease, homogenising the mixture and incubating at 38° C for 16 hours.

The three components (a), (b) and (c) were mixed in a mixer in a ratio of 33 g lipolysed heavy cream, 33 g lipolysed mild cheddar cheese and 33 g neutral proteolysed mild cheddar cheese. The mixture was homogenised, mixed with 1.0 g lactic acid and 1.25 g acetic acid to give a paste-like product which was then pasteurised at 65° C for 30 minutes before being refrigerated at 4° C.

The product had an excellent cheddar cheese flavour and had a long shelf-life at 4° C.

Example 2

Components (a) and (b) were prepared by the method of Example 1 and mixed in a ratio of 25 g lipolysed heavy cream and 75 g lipolysed mild cheddar cheese. The mixture was homogenised and then pasteurised before being refrigerated at 4° C. The product had an excellent cheddar cheese flavour.

Example 3

Components (a) and (c) were prepared in a similar manner to that described in Example 1 and mixed in a ratio of 25 parts of component (a) and 75 parts of component (c). The mixture was homogenised and then pasteurised in a high shear mixer before being stored at 4° C.

Claims

1. A flavouring composition comprising at least two of the following components:
 - a) lipolysed heavy cream containing at least 36% by weight of milk fat based on the weight of the cream
 - b) lipolysed hard, ripened cheese, and
 - c) proteolysed hard, ripened cheese wherein the lipolysis of components (a) and (b) is carried out by a lipase which is more specific for the hydrolysis of esters of short chain fatty acids having up to 12 carbon atoms and has substantially no activity on esters of fatty acids having more than 12 carbon atoms.
2. A flavouring composition according to claim 1 wherein component c) is a product prepared by treating hard, ripened cheese with either an acid or a neutral protease, or it is a mixture containing a hard, ripened cheese treated with an acid protease and a hard, ripened cheese treated with a neutral protease.
3. A flavouring composition according to claim 1 wherein the hard, ripened cheese is Cheddar, Swiss, Colby, Monterey, Gouda, Parmesan, Brick, Muenster, Pasta Filata or any mixture of two or more thereof.
4. A flavouring composition according to claim 1 wherein the hard, ripened cheese is mild or medium cheese.
5. A flavouring composition according to claim 1 wherein the lipase is pregastric lipase.
6. A flavouring composition according to claim 1 wherein the amount of component a) is from 5% to 80% and the amount of component b) is from 95% to 20% by weight based on the total weight of the mixture.
7. A flavouring composition according to claim 1 wherein the amount of component a) is from 2% to 80%, the amount of component b) is from 5% to 80% and the amount of component c) is from 5% to 95% by weight based on the total weight of the mixture.
8. A process of preparing the lipolysed heavy cream claimed in claim 1 which comprises mixing the lipase, salt and water with heavy cream, and incubating at a temperature from 25° C to 40° C for a period of from 12 to 30 hours.
9. A process of preparing the lipolysed hard, ripened cheese claimed in claim 1 which comprises mixing water, salt and lipase with the cheese, homogenising the mixture and incubating at a temperature from 25° C to 40° C for a period of from 1 to 4 days.
10. A process of preparing the proteolysed hard,



ripened cheese claimed in claim 1 which comprises mixing the cheese with water, adjusting to a pH value from 3 to 4 and mixing with an acid stable protease, and incubating the mixture at a temperature from 25°C to 40°C for a period of from 1 to 24 hours.

11. A process of preparing the proteolysed hard, ripened cheese claimed in claim 1 which comprises mixing the cheese with water and a neutral protease, homogenising the mixture and incubating at a temperature from 25°C to 40°C for a period from 12 to 30 hours.
12. A flavouring composition according to claim 1 which is finally pasteurised.
13. A flavouring composition according to claim 12 wherein the pasteurisation is carried out at a temperature from 60°C to 82.5°C for a period of time from 30 minutes to 30 seconds.
14. A flavouring composition according to claim 12 which, before pasteurisation, is homogenised with food grade acidulants.

Revendications

1. Composition aromatisante comprenant au moins deux des constituants suivants :
 - a) de la crème épaisse lipolysée contenant au moins 36% en poids de matière grasse du lait, sur la base du poids de la crème,
 - b) un fromage affiné à pâte dure lipolysé, et
 - c) un fromage affiné à pâte dure, protéolysé, la lipolyse des constituants (a) et (b) étant effectuée par une lipase qui est plus spécifique de l'hydrolyse d'esters d'acides gras à chaîne courte ayant jusqu'à 12 atomes de carbone et ne présente pratiquement aucune activité sur des esters d'acides gras ayant plus de 12 atomes de carbone.
2. Composition aromatisante suivant la revendication 1, dans laquelle le constituant (c) est un produit préparé par traitement d'un fromage affiné à pâte dure avec une protéase acide ou neutre, ou bien consiste en un mélange contenant un fromage affiné à pâte dure traité avec une protéase acide et un fromage affiné à pâte dure traité avec une protéase neutre.
3. Composition aromatisante suivant la revendication 1, dans laquelle le fromage affiné à pâte dure est le fromage de Cheddar, le fromage Suisse, le fromage Colby, le fromage de Monterey, le fromage de Gouda, le parmesan, le

fromage à pâte pressée, le fromage de Munster, le fromage à pâte filée ou n'importe quel mélange de deux ou plus de deux de ces fromages.

4. Composition aromatisante suivant la revendication 1, dans laquelle le fromage affiné à pâte dure est un fromage doux ou moyen.
5. Composition aromatisante suivant la revendication 1, dans laquelle la lipase est la lipase pré-gastrique.
6. Composition aromatisante suivant la revendication 1, dans laquelle la quantité de constituant (a) est comprise dans l'intervalle de 5% à 80% et la quantité de constituant (b) est comprise dans l'intervalle de 95% à 20% en poids, sur la base du poids total du mélange.
7. Composition aromatisante suivant la revendication 1, dans laquelle la quantité de constituant (a) est comprise dans l'intervalle de 2% à 80%, la quantité de constituant (b) est comprise dans l'intervalle de 5% à 80% et la quantité de constituant (c) est comprise dans l'intervalle de 5% à 95% en poids, sur la base du poids total du mélange.
8. Procédé de préparation de la crème épaisse lipolysée suivant la revendication 1, qui consiste à mélanger la lipase, du sel et de l'eau à de la crème épaisse, puis à effectuer une mise en incubation à une température de 25°C à 40°C pendant un temps de 12 à 30 heures.
9. Procédé de préparation du fromage affiné à pâte dure, lipolysé, suivant la revendication 1, qui consiste à mélanger de l'eau, du sel et une lipase au fromage, à homogénéiser le mélange et à effectuer une mise en incubation à une température de 25°C à 40°C pendant un temps de 1 à 4 jours.
10. Procédé de préparation du fromage affiné à pâte dure, protéolysé, suivant la revendication 1, qui consiste à mélanger le fromage à de l'eau, à ajuster le pH à une valeur de 3 à 4 et à effectuer un mélange avec une protéase stable en milieu acide et à mettre le mélange en incubation à une température de 25°C à 40°C pendant un temps de 1 à 24 heures.
11. Procédé de préparation du fromage affiné à pâte dure, protéolysé, suivant la revendication 1, qui consiste à mélanger le fromage à de l'eau et à une protéase neutre, à homogénéiser le mélange et à effectuer une mise en



incubation à une température de 25° C à 40° C pendant un temps de 12 à 30 heures.

12. Composition aromatisante suivant la revendication 1, qui est finalement pasteurisée.

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13. Composition aromatisante suivant la revendication 12 dans laquelle la pasteurisation est effectuée à une température de 60° C à 82,5° C pendant un temps de 30 minutes à 30 secondes.

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14. Composition aromatisante suivant la revendication 12 qui, avant pasteurisation, est homogénéisée avec des acidifiants à usage alimentaire.

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Patentansprüche

1. Aromazusammensetzung welche wenigstens zwei der folgenden Komponenten umfaßt:

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a) lipolysierten Vollrahm, der wenigstens 36 Gew.-% an MilCHFett, bezogen auf das Gewicht des Rahms, enthält;

b) lipolysierten, harten, ausgereiften Käse und

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c) proteolysierten, harten, ausgereiften Käse, wobei die Lipolyse der Komponenten (a) und (b) mit einer Lipase durchgeführt wird, welche spezifischer für die Hydrolyse von Estern kurzkettiger Fettsäuren mit bis zu 12 Kohlenstoffatomen ist und welche im wesentlichen auf Ester von Fettsäuren mit mehr als 12 Kohlenstoffatomen keine Aktivität aufweist.

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2. Aromazusammensetzung nach Anspruch 1, wobei die Komponente c) ein Produkt ist, welches durch die Behandlung eines harten, ausgereiften Käses mit entweder einer sauren oder einer neutralen Protease hergestellt worden ist, oder ein Gemisch ist, welches einen mit einer sauren Protease behandelten, harten, ausgereiften Käse und einen mit einer neutralen Protease behandelten, harten, ausgereiften Käse enthält.

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3. Aromazusammensetzung nach Anspruch 1, wobei der harte, ausgereifte Käse ein Cheddar-, Schweizer, Colby-, Monterey-, Gouda-, Parmesan-, Brick-, Münster-, Pasta-Filata-Käse oder ein beliebiges Gemisch aus zwei oder mehreren dieser Käsesorten ist.

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4. Aromazusammensetzung nach Anspruch 1, wobei der harte, ausgereifte Käse ein milder oder mittelscharfer Käse ist.

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5. Aromazusammensetzung nach Anspruch 1, wobei die Lipase eine prägastrische Lipase ist.

6. Aromazusammensetzung nach Anspruch 1, wobei die Menge der Komponente a) 5 Gew.-% bis 80 Gew.-% und die Menge der Komponente b) 95 Gew.-% bis 20 Gew.-%, bezogen auf das Gesamtgewicht des Gemisches ausmacht.

7. Aromazusammensetzung nach Anspruch 1, wobei die Menge der Komponente a) 2 Gew.-% bis 80 Gew.-%, die Menge der Komponente b) 5 Gew.-% bis 80 Gew.-% und die Menge der Komponente c) 5 Gew.-% bis 95 Gew.-%, bezogen auf das Gesamtgewicht des Gemisches, ausmacht.

8. Verfahren zur Herstellung des in Anspruch 1 beanspruchten lipolysierten Vollrahms, welches das Vermischen des Rahms sowie von Salz und Wasser mit Vollrahm und das Inkubieren bei einer Temperatur von 25° C bis 40° C während eines Zeitraumes von 12 bis 30 h umfaßt.

9. Verfahren zur Herstellung des in Anspruch 1 beanspruchten lipolysierten, harten, ausgereiften Käses, welches das Vermischen von Wasser, Salz und Lipase mit dem Käse, das Homogenisieren des Gemisches und das Inkubieren bei einer Temperatur von 25° C bis 40° C während einer Zeitspanne von 1 bis 4 Tagen umfaßt.

10. Verfahren zur Herstellung des in Anspruch 1 beanspruchten proteolysierten, harten, ausgereiften Käses, welches das Vermischen des Käses mit Wasser, das Einstellen auf einen pH-Wert von 3 bis 4 und das Vermischen mit einer säurestabilen Protease sowie das Inkubieren des Gemisches bei einer Temperatur von 25° C bis 40° C während einer Zeitspanne von 1 bis 24 h umfaßt.

11. Verfahren zur Herstellung des in Anspruch 1 beanspruchten proteolysierten, harten, ausgereiften Käses, welches das Vermischen des Käses mit Wasser und einer neutralen Protease, das Homogenisieren des Gemisches und das Inkubieren bei einer Temperatur von 25° C bis 40° C während einer Zeitspanne von 12 bis 30 h umfaßt.

12. Aromazusammensetzung nach Anspruch 12, wobei das Pasteurisieren bei einer Temperatur von 60° C bis 82,5° C während einer Zeitspanne von 30 min bis 30s durchgeführt wird.



13. Aromazusammensetzung nach Anspruch 12, wobei das Pasteurisieren bei einer Temperatur von 60 °C bis 82,5 °C während einer Zeitspanne von 30 min bis 30 s durchgeführt wird.

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14. Aromazusammensetzung nach Anspruch 12, welche vor dem Pasteurisieren mit Ansäuerungsmitteln von Nahrungsmittelqualität homogenisiert wird.

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