CLAIMS

1. A flavouring composition for infusion beverages, the composition being in the form of particles and comprising:

a flavour;

a water-soluble material as a matrix containing the flavour incorporated therein; and

water-insoluble carrier particles neutral with regard to flavour and taste, which are coated with the water-soluble, flavour containing matrix.

2. The composition according to claim 1, which is in the form of agglomerated particles.

3. The composition according to claim 1 or 2, wherein the mean diameter of the particles is 0.2 to 20 mm, a mean diameter of 0.4 to 3.0 mm being particularly preferred.

4. The composition according to any of the claims 1 to 3, wherein the carrier particles comprise or consist of one or more of the following materials: cellulose fibres, microcrystalline cellulose, fractured cellulose, cellulose pellets, extracted plant materials, extracted tea dust, extracted tea leaves, activated carbon, food-compatible, water-insoluble synthetic polymers.

5. The composition according to any of the claims 1 to 4, wherein the water-soluble matrix material comprises or consists of one or more of the following materials: starch and modified starch products; natural gums; oligofructose; edible, water soluble polymers.

6. The composition according any of the claims 1 to 5, which further comprises one or more additional coatings on the coating with the flavour containing matrix material.

7. The composition according to claim 6, wherein the further coating comprises a film-forming agent selected from: starch and modified starch products; natural gums; oligofructose; edible, water soluble polymers; hydrocarbons; fats; waxes.

8. A tea bag comprising a filter enveloping the composition according to one or more of the claims 1 to 7.

9. The tea bag according to claim 8, wherein the carrier particles have a size distribution such that the smallest diameter of the carrier particles is larger than the pore diameter of the filter material of the tea bag.

10. Use of the composition according to any of the claims 1 to 7 for flavouring an infusion beverage.

11. The use according to claim 10, wherein the composition is used together with an extractable plant material.

12. A process for preparing a composition according to at least one of the claims 1 to 7, which comprises the following steps:

(a) providing a coating liquid comprising the water soluble matrix material and the flavour;

(b) providing the water-insoluble carrier particles,

(c) coating and optionally agglomerating the carrier particles with the coating liquid; and

(d) optionally applying one or more further coatings to the composition obtained in step (c).

13. The process according to claim 12, which has a mixing ratio of 50-70 wt.% carrier particles, 20-30 wt.% matrix material and 10 to 20 wt.% flavour, the sum of carrier, matrix and flavour being 100 wt.%.

14. The process according to claim 12 or 13, which is carried out in a fluid bed reactor.

15. A process according to claim 14, where the fluid bed reactor is operated in the bottom spray mode.

Claims

1. A flavouring composition for infusion beverages, the composition being in the form of particles and comprising:

   a flavour;
   a water-soluble material as a matrix containing the flavour incorporated therein; and
   water-insoluble carrier particles neutral with regard to flavour and taste, which are coated with the water-soluble, flavour containing matrix,
   wherein the carrier particles comprise or consist of one or more of the following materials: extracted plant materials, extracted tea dust, extracted tea leaves.

2. The composition according to claim 1, which is in the form of agglomerated particles.

3. The composition according to claim 1 or 2, wherein the mean diameter of the particles is 0.2 to 20 mm, a mean diameter of 0.4 to 3.0 mm being particularly preferred.

4. The composition according to any of the claims 1 to 3, wherein the water-soluble matrix material comprises or consists of one or more of the following materials: starch and modified starch products; natural gums; oligofructose; edible, water soluble polymers.

5. The composition according any of the claims 1 to 4, which further comprises one or more additional coatings on the coating with the flavour containing matrix material.

6. The composition according to claim 5, wherein the further coating comprises a film-forming agent selected from: starch and modified starch products; natural gums; oligofructose; edible, water soluble polymers; hydrocarbons; fats; waxes.

7. Use of a flavouring composition, which is in the form of particles and comprises:

   a flavour;
   a water-soluble material as a matrix containing the flavour incorporated therein; and
   water-insoluble carrier particles neutral with regard to flavour and taste, which are coated with the water-soluble, flavour containing matrix,
   for flavouring an infusion beverage,
   wherein the carrier particles comprise or consist of one or more of the following materials: extracted plant materials, extracted tea dust, extracted tea leaves.

8. The use according to claim 7, wherein the composition is used together with an extractable plant material.

9. A tea bag comprising a filter enveloping the composition according to one or more of the claims 1 to 6.

10. The tea bag according to claim 9, wherein the carrier particles have a size distribution such that the smallest diameter of the carrier particles is larger than the pore diameter of the filter material of the tea bag.

11. A process for preparing a composition according to at least one of the claims 1 to 6, which comprises the following steps:

    (a) providing a coating liquid comprising the water soluble matrix material and the flavour;
    (b) providing the water-insoluble carrier particles comprising or consisting of one or more of the following materials: extracted plant materials, extracted tea dust, extracted tea leaves,
    (c) coating and optionally agglomerating the carrier particles with the coating liquid; and
    (d) optionally applying one or more further coatings to the composition obtained in step (c).

12. The process according to claim 11, which has a mixing ratio of 50-70 wt.% carrier particles, 20-30 wt.% matrix material and 10 to 20 wt.% flavour, the sum of carrier, matrix and flavour being 100 wt.%.

13. The process according to claim 11 or 12, which is carried out in a fluid bed reactor.

14. A process according to claim 13, where the fluid bed reactor is operated in the bottom spray mode.