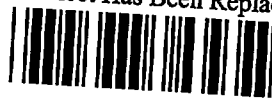


Abstract:

The invention provides an aroma powder based on an alcohol-containing liquid, in particular a wine powder, which, when used in foods, in particular soups, sauces and desserts, gives rise to the same flavour impression as the addition of the underlying alcohol-containing liquid. The aroma powder displays little taste of its own, is readily free-flowing and meterable, particularly in the dry form, and is non-hygroscopic or only slightly hygroscopic. The aroma powder contains aroma-active constituents of an alcohol-containing liquid and, as a carrier for the aroma-active constituents, a high-amylose starch product, in particular pea starch and pea amylose.

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