

NATURAL COCOA AROMA/FLAVOR COMPOSITIONS
AND METHODS FOR PREPARING SAME

ABSTRACT

5 Natural cocoa flavor and aroma compositions are prepared by passing a
natural aroma gas, preferably from cocoa beans, through one or more condensers to
remove water and substantially all the acetic acid present therein. The aroma gas may
then be placed into a cryogenic collector in which liquid nitrogen is sprayed directly into
10 the aroma gas stream to rapidly condense the aroma frost suspended in a stream of
nitrogen gas, while minimizing contact of the cooled gas with the walls of the collector.
The suspension of aroma frost particles in gaseous nitrogen is passed through a tubular
porous filter to remove the aroma frost particles which collect on the outer surface of
15 the tubular filter, with the nitrogen gas passing through the porous filter and being
exhausted from the collector. The aroma particles recovered are suitable for
incorporation in various food products where a natural cocoa or chocolate flavor is
desired, including soluble cocoa products, cake mixes, confectionery products, and the
like.

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FIGURE 1

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