CLAIMS

~~1. Concentrated vegetable flavour wherein the concentration of the vegetable flavour is such that in order to obtain a food with a desired vegetable flavour, the concentrated flavour is added to said food in an amount to arrive at a final concentration of less than 0.1 % w/w of the food.~~

~~2. Concentrated vegetable flavour according to claim 1 wherein the concentrated vegetable flavour is a garlic flavour or an onion flavour.~~

~~3. Concentrated vegetable flavour according to claim 1 or 2 wherein the vegetable flavour is a roast vegetable flavour.~~

~~4.~~1. Process to produce a ~~concentrated~~ vegetable flavour comprising

a) preparing a composition comprising a vegetable, ~~and~~ an oil and a yeast extract and/or yeast autolysate,

b) intimately mixing the composition in an extruder ~~under conditions of~~ at a temperature between 100°C and 160°C and a reaction time between 1 second and 1 week, sufficient for the concentrated vegetable flavour to develop.

2. Process according to claim 1 wherein the vegetable flavour is garlic or onion.

3. Process according to claim 1 wherein the vegetable is a single vegetable or a mixture of two, three, four or more vegetables.

4. Process according to claim 3 wherein the vegetable is garlic and/or onion.

5. Process according to claim 4 wherein the vegetable is in the form of a powder.

~~6. Process according to claim 4 or 5 wherein the incubation temperature in step b) is between 100°C and 160°C.~~

~~7.~~6. Process according to any one of claim ~~4-6~~1-5 wherein the water content of the composition before or during step b) is between 1% and 8% w/w based on the total weight of the composition.

~~8. Process according to any one of claim 4-7 wherein the composition comprises yeast extract or yeast autolysate.~~

~~9.~~7. Process according to ~~claim 8~~ any one of claim 1-6 wherein the yeast extract or yeast autolysate comprises at least 0.75% w/w 5'-GMP on sodium chloride free dry matter.

~~10.~~8. Process according to ~~claim 8 or 9~~ any one of claim 1-7 wherein the yeast autolysate has a dry solids ratio between 50% and 95%.

~~11. Process according to any one of the preceeding claims wherein the intimate mixing at step b) of the process of the invention is done in an extruder.~~

~~12.~~9. ~~Concentrated~~ Vegetable flavour obtainable by the process according to any one of claim ~~4-11~~ 1-8 and wherein the concentration of the vegetable flavour is such that in order to obtain a food with a desired vegetable flavour, the concentrated flavour is added to said food in an amount to arrive at a final concentration of less than 0.1 % w/w of the food.

10. Vegetable flavour according to claim 9 wherein the vegetable flavour is a garlic flavour or an onion flavour.

11. Vegetable flavour according to claim 9 or 10 wherein the vegetable flavour is a roast vegetable flavour.

~~13. Concentrated vegetable flavour according to claim 12, wherein the concentration of the vegetable flavour is such, that in order to arrive at a food with equal strength of vegetable flavour, the concentrated vegetable flavour is added to said food in an amount to arrive at a final concentration in the food which is ≤50% w/w relative to the amount added to the food of a vegetable flavour which is not produced by the process of the invention.~~

~~14.~~12. ~~Concentrated~~ Vegetable flavour according to claim ~~12 or 13~~ 9 which is a granulate or a powder.

~~15.~~13. Method for preparing a food with a vegetable flavour, the method comprising adding the ~~concentrated~~ vegetable flavour of claim ~~1-3~~9-12 ~~or the concentrated vegetable flavour of any one of claim 12-14~~ to said food in an amount to arrive at a final concentration of less than 0.1 % w/w of the food.