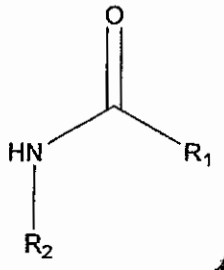
Claims

1. The use of a compound of formula (I) to modify the taste or flavour of a flavour composition or consumable product,



(I)

Wherein

R_1 is H, or a substituted, unsubstituted, branched or unbranched C_1-C_5 alkyl group and, NHR_2 is a residue of an amino acid, selected from the group consisting of Alanine (Ala), cysteine (Cys), Aspartic acid (Asp), phenylalanine (Phe), glutamic acid (Glu), histidine (His), isoleucine (Ile), lysine (Lys), leucine (Leu), methionine (Met), asparagines (Asn), glutamine (Gln), arginine (Arg), serine (Ser), theronine (Thr), valine (Val), tryptophan (Trp), tyrosine(Tyr), Glycine (Gly), and mixtures thereof, with the proviso that the compound is not N-acetyl glycine.

2. Use according to claim 1, wherein the compound of formula (I) is selected from the group consisting of N-acetyl-DL-glutamic acid, N-acetyl-L-glutamic acid, N-formyl glycine, N-formyl-DL-phenylalanine, N-formyl-L-phenylalanine , N-acetyl-L-isoleucine, alpha-N-formyl-L-lysine, N-Hexanoyl-L-leucine, N-pentanoyl-L-phenylalanine, and mixtures thereof.

3. Use according to claim 1, wherein the compound of formula (I) is selected from the group consisting of N-acetyl-DL-glutamic acid, N-acetyl-L-glutamic acid, N-formyl glycine, and mixtures thereof.

4. Use according to any of claims 1 to 3, wherein said taste or flavour is selected from the group consisting of salt taste, umami taste, savoury flavour, sweet taste, sour taste and kokumi taste.

5. Use according to claim 4, wherein the salt taste, umami taste or savoury flavour is altered temporally.

6. Use according to claim 5, wherein the initial impact or lingering period is increased or drawn out.

7. A method of modifying the taste or flavour of a flavour composition or consumable product comprising adding to said flavour composition or consumable product a compound of formula (I) as defined in any one of claims 1 to 3.

8. A method according to claim 7, wherein said taste or flavour is selected from the group consisting of salt taste, umami taste, savoury flavour, sweet taste, sour taste and kokumi taste.

9. A method according to claims 7 and 8, wherein the salt taste, umami taste, or savoury flavour of the flavour composition or consumable product is altered temporally.

10. A method according to claim 9, wherein the initial impact or lingering period is increased or drawn out.

11. A flavour composition or consumable product comprising a compound of formula (I) as defined in any one of claims 1 to 3, and at least one salt tastant, umami tastant, sweet taste, sour taste, or savoury flavour compound.

12. A flavour composition or consumable product according to claim 11, wherein said salt tastant, umami tastant or savoury flavour compound is selected from the group consisting of NaCl, MSG, or ribonucleotides.

13. The flavour composition or consumable product of claim 12, wherein said ribonucleotides are selected from disodium inosinate and disodium guanylate.

14. A consumable product according to any one of claims 11 to 13 comprising a compound of formula (I) in a concentration of 0.01 to 10,000 ppm by weight based on the weight of the consumable product.

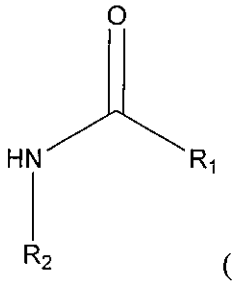
15. A consumable product according to any one of claims 11 to 14 selected from the group consisting of foodstuffs of all kinds, confectionery products, baked products, sweet products, savoury products, fermented products, dairy products, beverages and oral care products.

16. A consumable product according to claim 15 selected from the group consisting of soy sauce, cheese, soup, hot and cold sauces, fruits, vegetables, ketchups, tea, coffee, and snacks.

17. The consumable product of claim 16 wherein said snacks are selected from potato chips and extruded snacks.

Claims

1. The use of a compound of formula (I) to modify the taste or flavour of a flavour composition or consumable product,



(1)

wherein

R_1 is H, or methyl and, NHR_2 is a residue of an amino acid, selected from the group consisting of Alanine (Ala), cysteine (Cys), Aspartic acid (Asp), phenylalanine (Phe), glutamic acid (Glu), histidine (His), isoleucine (Ile), lysine (Lys), leucine (Leu), methionine (Met), asparagines (Asn), glutamine (Gln), arginine (Arg), serine (Ser), theronine (Thr), valine (Val), tryptophan (Trp), tyrosine(Tyr), Glycine (Gly), and mixtures thereof, with the proviso that the compound is not N-acetyl glycine, and

wherein said taste or flavour is selected from the group consisting of salt taste, umami taste, savoury flavour, sweet taste, sour taste and kokumi taste.

2. Use according to claim 1, wherein the compound of formula (I) is selected from the group consisting of N-acetyl-DL-glutamic acid, N-acetyl-L-glutamic acid, N-formyl glycine, N-formyl-DL-phenylalanine, N-formyl-L-phenylalanine , N-acetyl-L-isoleucine, alpha-N-formyl-L-lysine, , and mixtures thereof.

3. Use according to claim 1, wherein the compound of formula (I) is selected from the group consisting of N-acetyl-DL-glutamic acid, N-acetyl-L-glutamic acid, N-formyl glycine, and mixtures thereof.

4. Use according to claim 1, wherein the salt taste, or umami taste is altered temporally.

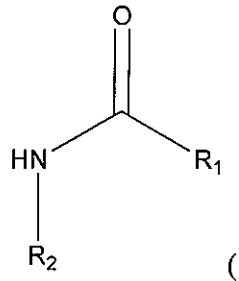
5. Use according to claim 1, wherein the initial impact or lingering period is increased or drawn out.

6. A method of modifying the taste or flavour of a flavour composition or consumable product comprising adding to said flavour composition or consumable product a compound of formula (I) as defined in any one of claims 1 to 3; and wherein said taste or flavour is selected from the group consisting of salt taste, umami taste, savoury flavour, sweet taste, sour taste and kokumi taste.

7. A method according to claims 6, wherein the salt taste, or umami taste of the flavour composition or consumable product is altered temporally.

8. A method according to claim 7, wherein the initial impact or lingering period is increased or drawn out.

9. A flavour composition or consumable product comprising a compound of formula (I)



(1)

wherein R_1 is H, or methyl and, NHR_2 is a residue of an amino acid, selected from the group consisting of Alanine (Ala), cysteine (Cys), Aspartic acid (Asp), phenylalanine (Phe), glutamic acid (Glu), histidine (His), isoleucine (Ile), lysine (Lys), leucine (Leu), methionine (Met), asparagines (Asn), glutamine (Gln), arginine (Arg), serine (Ser), theronine (Thr), valine (Val), tryptophan (Trp), tyrosine(Tyr), Glycine (Gly), and mixtures thereof, with the proviso that the

compound is not N-acetyl-glycine, and at least one salt tastant, umami tastant, or sweet taste.

10. A flavour composition or consumable product according to claim 9, wherein said salt tastant, or umami tastant is selected from the group consisting of NaCl, MSG, or ribonucleotides.

11. The flavour composition or consumable product of claim 10, wherein said ribonucleotides are selected from disodium inosinate and disodium guanylate.

12. A consumable product according to any one of claims 9 to 11 comprising a compound of formula (I) in a concentration of 0.01 to 10,000 ppm by weight based on the weight of the consumable product.

13. A consumable product according to any one of claims 9 to 11 selected from the group consisting of foodstuffs of all kinds, confectionery products, baked products, sweet products, savoury products, fermented products, dairy products, beverages and oral care products.

14. A consumable product according to claim 13 selected from the group consisting of soy sauce, cheese, soup, hot and cold sauces, fruits, vegetables, ketchups, tea, coffee, and snacks.

15. The consumable product of claim 14 wherein said snacks are selected from potato chips and extruded snacks.