method delivers to the nose a fragrance of the macerated caviar and to the palate a taste of this food as if it had just been eaten.

However, it should be noted that the method described in the application FR 2 947 835 A1 purifies a large portion of this raw material, that is caviar, to retain only the volatile aromatic molecules which are thus present in the alcoholic beverage. Thus, this method does not have to take account of the instability reactions of some of the non-volatile constituents of the caviar also known for their problems of ageing, oxidation and bad odor and which have been mentioned hereinabove, since it eliminates them. Indeed, the distillate obtained at the end of the method of the application FR 2 947 835 A1 does not contain these compounds of caviar which are problematic.

However, with the method described in the application FR 2 947 835 A1, the appearance and the texture of this luxury food, that is caviar, are in no way preserved. Thus, the alcoholic beverage obtained at the end of this method does not comprise caviar in suspension. This helps decreasing considerably the attraction for this alcoholic beverage flavored with caviar.

The inventors of the present invention have sought to develop an alcoholic beverage containing a caviar-based food which differs from the alcoholic beverage obtained by the method described in the application FR 2 947 835 A1, because not only does this beverage preserve the gustatory properties of the caviar, but also and above all it maintains the visual properties (in other words the appearance) and texture of the caviar.

The inventors of the present invention have thus produced new particles containing a caviar-based food, as well as an alcoholic beverage which contains these particles.

SUMMARY

In one aspect, the present invention refers to a particle characterized in that it comprises at least one gelled network of at least one gelling polysaccharide in which are embedded at least:

- one caviar-based food;
- one agent for reinforcing the gelled network of the gelling polysaccharide and which is resistant to alcohol;
- water, preferably purified water.

In another aspect, the present invention refers to a manufacturing method of particle encapsulating at least one caviar-based food according to the present iinvention, which comprises at least the following steps:

a) dissolving and hydrating at least one gelling polysaccharide in water, preferably purified water, so as to obtain a solution;

b) adding, with stirring, in this solution, at least one agent for reinforcing the gelled network of the gelling polysaccharide and which is resistant to alcohol, optionally at least one compound chosen among food surfactants, food colorings and antioxidants, and at least one caviar-based food so as to obtain a viscous paste;

c) forming drops by passing the viscous paste obtained at step b) into a device configured for the formation of drops from said viscous paste;

d) immersing the drops obtained at step c) in a gelling solution so as to form particles;

e) recovering the particles thus formed.

In yet another aspect, the present invention refers to an alcoholic beverage characterized in that it comprises particles according to the present invention.

In yet another aspect, the present invention refers to a recipient filled with an alcoholic beverage and comprising a container configured to hold particles to a determined height in said recipient, characterized in that said alcoholic beverage is an alcoholic beverage according to the present invention and said particles are particles according to the present invention.

DETAILED DESCRIPTION

The particles according to the invention perfectly mimic the texture, the taste and the appearance of the caviar. To this end, the inventors have overcome all the difficulties mentioned hereinabove inherent to the complex and varied constituents of caviar-based foods.

The first object of the present invention is a particle which is characterized in that it comprises at least one gelled network of at least one gelling polysaccharide in which are embedded at least:

- a caviar-based food;
- an agent for reinforcing the gelled network of the gelling polysaccharide and which is resistant to alcohol;
- water, preferably purified water.

In other words, the particle according to the invention encapsulates a caviar-based food. More precisely, in the particle according to the invention, the caviar-

- between 70% and 98%, preferably between 80% and 95%, of water and more preferably of purified water;
- optionally up to 3%, preferably between 0.00001% and 3%, more preferably between 0.1% and 2%, of at least one food surfactant;
- optionally up to 1%, preferably up to 0.5%, more preferably between 0.05% and 0.1%, of at least one compound chosen among food colorings and antioxidants.

9. A manufacturing method of particle encapsulating at least one caviar-based food according to any one of claims 1 to 8, which comprises at least the following steps:

a) dissolving and hydrating at least one gelling polysaccharide in water, preferably purified water, so as to obtain a solution;

b) adding, with stirring, in this solution, at least one agent for reinforcing the gelled network of the gelling polysaccharide and which is resistant to alcohol, optionally at least one compound chosen among food surfactants, food colorings and antioxidants, and at least one caviar-based food so as to obtain a viscous paste;

c) forming drops by passing the viscous paste obtained at step b) into a device configured for the formation of drops from said viscous paste;

d) immersing the drops obtained at step c) in a gelling solution so as to form particles;

e) recovering the particles thus formed.

10. An alcoholic beverage characterized in that it comprises particles according to any one of claims 1 to 8.

11. The alcoholic beverage according to claim 10, characterized in that it comprises, in mass percentages, between 0.5% and 50%, preferably between 2% and 10%, of particles according to any one of claims 1 to 8.

12. The alcoholic beverage according to claim 10 or 11, characterized in that the alcoholic beverage is chosen among vodka, gin, tequila, mescal, grappa, rum, whiskey, calvados, sake, baijiu, wines, beverages comprising wine, beverages obtained from fermented constituents of vegetable origin, taken alone or in mixtures.

13. A recipient filled with an alcoholic beverage and comprising a container configured to hold particles to a determined height in said recipient, characterized in that said alcoholic beverage is an alcoholic beverage according to any one of claims 10 to 12 and said particles are particles according to any one of claims 1 to 8.