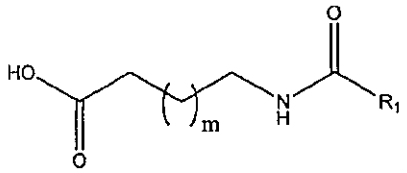
Claims:

1. A compound of formula (I) represented by the formula



edible salts thereof,

wherein

R_1 is an alkyl residue containing 6 to 20 carbon atoms, or an alkene residue containing from 9 to 25 carbon atoms with 1 to 6 double bonds, R_1 together with the carbonyl group to which it is attached is a residue of a carboxylic acid, and

m is 0 or 1.

2. A compound according to claim 1wherein the residue connected to the carbonyl group by a nitrogen atom is the residue of gamma amino butyric acid (GABA].

3. A compound according to claim 1 wherein the residue connected to the carbonyl group by a nitrogen atom is the residue of beta alanine.

4. A compound according to claim 1 or claim 2 wherein the carboxylic acid residue has 10, 12, 14 16 or 18 carbon atoms, saturated or unsaturated with one or two double bonds, and the amino acid residue is a residue of GABA.

5. A compound according to claim 1 or claim 3 wherein the carboxylic acid residue has 10, 12, 14 16 or 18 carbon atoms, saturated or unsaturated with one or two double bonds, and the amino acid residue is a residue of beta alanine (Beta Ala).

6. A compound according to any of the preceding claims wherein the carboxylic acid residue has 18 carbon atoms and has two double bonds, and the amino acid residue is a residue or GABA or Beta Ala.

7. A stock solution comprising 0.01 to 1% by weight of a compound according to formula (I).

8. A stock solution according to claim 7 wherein the solvent is selected from the group consisting of ethanol, triacetine, glycerol and miglyol or mixtures thereof.

9. The use of a compound according to any of the preceding claims in an edible composition.

10. A flavour composition comprising a compound according to any of the claims 1 through 6.

11. A flavour composition according to claim 10 comprising at least one flavour co-ingredient.

12. A flavour composition according to claim 10 or 11 comprising an ingredient selected from the group consisting of sugars, fats, salt, MSG, calcium ions, phosphate ions, organic acids, proteins, purines and mixtures thereof.

13. A flavour composition according to any of the claims 10 through 12 comprising a carrier material and an adjuvant.

14. A flavour composition according to claim 13 wherein the adjuvant is an anti-oxidant.

15. A flavour composition according to any of the claims 10 through 14 in the form of an emulsion.

16. A flavour composition according to any of the claims 10 through 14 in the form of a powder.

17. A flavour composition according to claim 16 wherein the powder is formed by spray drying.

18. An edible composition comprising a compound of formula (I) according to any of the claims 1 through 6 or a flavour composition according to any of the claims 10 through 17.

19. An edible composition according to claim 18 in the form of a powdered soft drink or a dry mix composition comprising a compound of formula (I) according to any of the claims 1 through 6 or a flavour composition according to any of the claims 10 through 17.

20. A snack food according to claim 18 comprising a compound of formula (I) according to any of the claims 1 through 6 or a flavour composition according to any of the claims 10 through 17, incorporated in the snack food or applied topically to the snack food as a powder.

21. An alcoholic beverage according to claim 18 comprising a compound of formula (I) according to any of the claims 1 through 6 or a flavour composition according to any of the claims 10 through 17.

22. An orally administrable tablet, capsule, powder or multiparticulate according to claim 18 comprising a compound of formula (I) according to any of the claims 1 through 6 or a flavour composition according to any of the claims 10 through 17.

23. A caloric or non-caloric beverage according to claim 18 containing carbohydrate sweeteners, selected from sucrose, high fructose corn syrup, fructose and glucose, or high intensity, non-nutritive sweeteners selected from aspartame, acesulfame K, sucralose, cyclamate, sodium saccharin, neotame, rebaudioside A, and/or other stevia-based sweeteners, comprising a compound of formula (I) according to any of the claims 1 through 6 or a flavour composition according to any of the claims 10 through 17.

24. A soy-based edible composition according to claim 18 comprising a compound of formula (I) according to any of the claims 1 through 6 or a flavour composition according to any of the claims 10 through 17.

25. A clouded beverage composition according to claim 18 comprising a compound of formula (I) according to any of the claims 1 through 6 or a flavour composition according to any of the claims 10 through 17.

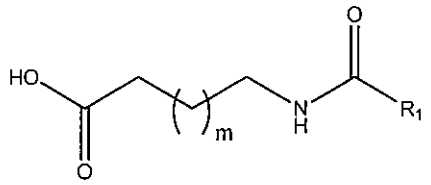
26. An edible product according to claim 18, formed by a process of ripening selected from the group consisting of cheese, meat, soy-sauce and wine, as well as beer sausage, sauerkraut, chocolate tempeh and tofu, comprising a compound of formula (I) according to any of the claims 1 through 6 or a flavour composition according to any of the claims 10 through 17.

27. A method of ripening a product selected from the group consisting of cheese, meat, soy-sauce and wine, beer, sausage, sauerkraut, chocolate tempeh and tofu, comprising the step of ripening the product in the presence of a compound according to the formula (I) as defined in any of the claims 1 through 6.

28. A method of conching chocolate in the presence of a compound according to the formula (I) as defined in any of the claims 1 through 6

Claims:

1. A compound of formula (I) represented by the formula



edible salts thereof,

wherein

R_1 is an alkyl residue containing 6 to 20 carbon atoms, or an alkene residue containing from 9 to 25 carbon atoms with 1 to 6 double bonds, R_1 together with the carbonyl group to which it is attached is a residue of a carboxylic acid selected from gamma amino butyric acid (GABA) and beta alanine, and

m is 0 or 1.

2. A compound according to claim 1 wherein the carboxylic acid residue has 10, 12, 14 16 or 18 carbon atoms, saturated or unsaturated with one or two double bonds, and the amino acid residue is a residue of GABA.

3. A compound according to claim 1 wherein the carboxylic acid residue has 10, 12, 14 16 or 18 carbon atoms, saturated or unsaturated with one or two double bonds, and the amino acid residue is a residue of beta alanine (Beta Ala).

4. A compound according to any of the preceding claims wherein the carboxylic acid residue has 18 carbon atoms and has two double bonds, and the amino acid residue is a residue or GABA or Beta Ala.

5. A stock solution comprising 0.01 to 1% by weight of the compound according to claim 1.

6. A stock solution according to claim 5 wherein the solvent is selected from the group consisting of ethanol, triacetine, glycerol and miglyol or mixtures thereof.

7. The use of a compound according to any of the preceding claims in an edible composition.

8. A flavour composition comprising a compound according to claim 1.

9. A flavour composition according to claim 8 comprising at least one flavour co-ingredient.

10. A flavour composition according to claim 8 comprising an ingredient selected from the group consisting of sugars, fats, salt, MSG, calcium ions, phosphate ions, organic acids, proteins, purines and mixtures thereof.

11. A edible composition comprising a compound of formula (I) according to any of the claims 1 through 4 or a flavour composition according to claim 10.

12. A caloric or non-caloric beverage according to claim 11 containing carbohydrate sweeteners, selected from sucrose, high fructose corn syrup, fructose and glucose, or high intensity, non-nutritive sweeteners selected from aspartame, acesulfame K, sucralose, cyclamate, sodium saccharin, neotame, rebaudioside A, and/or other stevia-based sweeteners, comprising a compound of formula (I) according to any of the claims 1 through 4 or a flavour composition according to claim 10.

13. A soy-based edible composition according to claim 11 comprising a compound of formula (I) according to any of the claims 1 through 4 or a flavour composition according to claim 10.