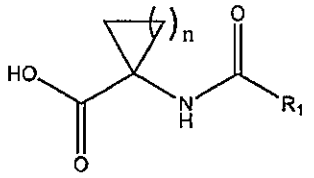
Claims:

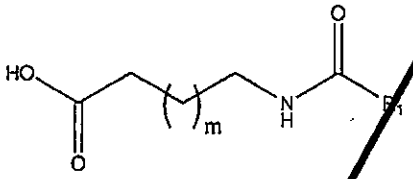
1. A flavor composition according to a formula, selected from the group consisting of:

a)



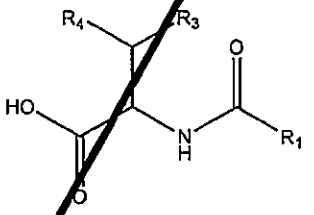
and edible salts thereof, wherein n is 1, 2, 3 or 4;

b)



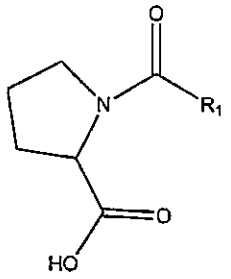
and edible salts thereof, wherein m is 0 or 1; R_1 together with the carbonyl group to which it is attached is a residue of a carboxylic acid selected from gamma amino butyric acid (GABA) and beta alanine;

c)



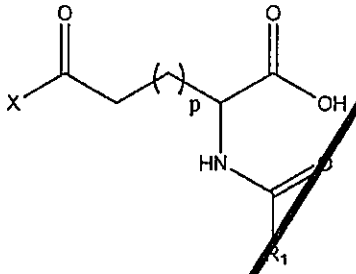
edible salts thereof, wherein R_3 is hydrogen or methyl, and R_4 is methyl, ethyl or iso-propyl;

d)



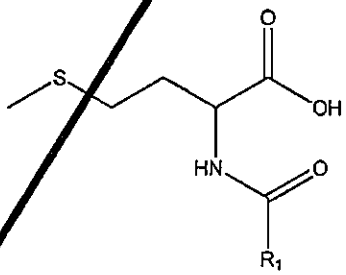
and edible salts thereof; selected from N-geranoyl-Pro, N-palmiteneoyl-Pro, N-stearoyl-Pro, N-linoleoyl-Pro and N-linolenoyl-Pro.

e)



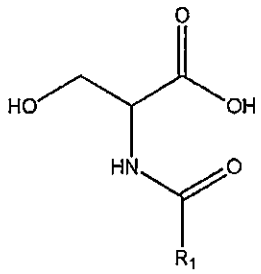
and edible salts thereof, wherein X is OH or NH_2 and P is 0 or 1;

f)



and edible salts thereof; selected from N-geranoyl-Met, N-palmitoyl-Met, N-palmitenoyl-Met, N-stearoyl-Met, N-linoleoyl-Met and N-linolenoyl-Met and

g)



and 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 NR_2R_3, in which R_3 is H or together with R_2 and the N-atom to which they are attached, a 5-membered ring, is a residue of an amino acid, in particular a proteinogenic amino acid, ornithine, gamma–aminobutyric acid or beta alanine, or a 1-amino cycloalkyl carboxylic acid.

2. The flavor composition according to claim 1 wherein the composition is selected from the group consisting of N-palmitoyl 1-amino-cyclopropyl carboxylic acid (C16:0-ACCA), N-stearoyl 1-amino-cyclopropyl carboxylic acid (C18:0-ACCA), N-linoleoyl 1-amino-cyclopropyl carboxylic acid (C18:2-ACCA), N-linolenoyl 1-amino-cyclopropyl carboxylic acid (C18:2-ACCA), N-oleoyl 1-amino-cyclopropyl carboxylic acid (C18:1-ACCA), N-(9-palmitenoyl) 1-amino-cyclopropyl carboxylic acid (C16:1-ACCA), N-decanoyl 1-amino-cyclopropyl carboxylic acid (C10:0-ACCA) and N-geranoyl 1-amino-cyclopropyl carboxylic acid (C10:2-ACCA); C10-GABA, C12-GABA, more particularly C12:1-GABA, C14-GABA, C16-GABA, more particularly C16:1-GABA, C18-GABA, more particularly C18:1-GABA, still more particularly C18:1c-GABA and C18:1t-GABA, and 18:2-GABA; C18:2-Beta Ala; N-palmitenoyl-L-leucine, N-palmitoyl-L-leucine, N-linolenoyl-L-leucine, N-linoleoyl-L-leucine and N-oleoyl-L-leucine; N-oleoyl-Ile; N-palmitenoyl-L-valine, N-palmitoyl-L-valine, N-linolenoyl-L-valine, N-linoleoyl-L-valine and N-oleoyl-L-valine; N-geranoyl-Pro, N-palmiteneoyl-

Pro, N-stearoyl-Pro, N-linoleoyl-Pro and N-linolenoyl-Pro; N-geranoyl-Glu, N-palmitoyl-Glu, N-palmitenoyl-Glu, N-stearoyl-Glu,N- linoleoyl-Glu and N-linolenoyl-Glu.; N-geranoyl-Asp, N-palmitoyl-Asp, N-palmitenoyl-Asp, N-stearoyl-Asp, N-linoleoyl-Asp and N- linolenoyl-Asp; N-geranoyl-Gln, N-palmitoyl-Gln, N-palmitenoyl-Gln, N-stearoyl-Gln, N-linoleoyl-Gln and N- linolenoyl-Gln; N-geranoyl-Asn, N-palmitoyl-Asn, N-palmitenoyl-Asn, N-stearoyl-Asn, N-linoleoyl-Asn and N-linolenoyl-Asn; N-geranoyl-Met, N-palmitoyl-Met, N-palmitenoyl-Met, N-stearoyl-Met, N-linoleoyl-Met and N-linolenoyl-Met; N-palmitoyl-Ser, N-palmitenoyl-Ser, N-stearoyl-Ser, N-linoleoyl-Ser and N-linolenoyl-Ser; N-octanoyl-L-phenylalanine, , N-eicosanoyl-L-phenylalanine, N-palmitoleoyl-L-phenylalanine, N-palmitoyl-L-phenylalanine , N-linolenoyl-L-phenylalanine , N-linoleoyl-L-phenylalanine, N-oleoyl-L-phenylalanine, N-SDA-L-phenylalanine, N-DPA-L-phenylalanine, and N-tetracosahexaenoyl-L-phenylalanine; N-palmitoyl-L-alanine, N-linolenoyl-L-alanine, N-linoleoyl-L-alanine;N-palmitoyl-L-tyrosine, N-linoleoyl-L-tyrosine, N-oleoyl-L-tyrosine, N-linolenoyl-L-tyrosine; N-palmitoyl-L-tryptophan, N-linolenoyl-L-tryptophan, N-linoleoyl-L-tryptophan; and N-linoleoyl-glycine.

3. A stock solution comprising 0.01 to 1% by weight of the flavor composition according to any of the preceding claims in a solvent selected from ethanol, triacetine, glycerol and miglyol.

4. The use of the flavor composition according to any of the preceding claims as a food flavour ingredient in an edible composition.

5. The flavour composition comprising at least one flavour co-ingredient selected from the group consisting of sugars, fats, salt, MSG, calcium ions, phosphate ions, organic acids, proteins, purines and mixtures thereof, optionally a carrier material and optionally an adjuvant.

6. The flavour composition according to claim 5 wherein the adjuvant is an anti-oxidant.

7. The flavour composition according to claim 1 in the form of an emulsion.

8. The flavour composition according to claim 1 in the form of a powder.

9. The flavour composition according to claim 1 in the form of a spray dried powder.

10. An edible composition comprising the flavour composition according to claim 1.

11. A caloric or non-caloric beverage according to claim 10 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 flavour composition according claim 1.

12. A soy-based edible composition according to claim 10 comprising a flavour composition according to claim 1.

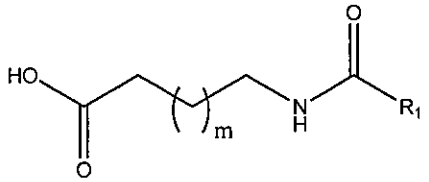
Claims:

1. A flavor composition according to a formula,

selected from the group consisting of:

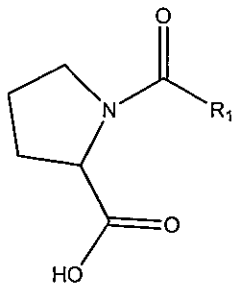
a) N-palmitoyl 1-amino-cyclopropyl carboxylic acid (C16:0-ACCA), N-stearoyl 1-amino-cyclopropyl carboxylic acid (C18:0-ACCA), N-linoleoyl 1-amino-cyclopropyl carboxylic acid (C18:2-ACCA), N-linolenoyl 1-amino-cyclopropyl carboxylic acid (C18:2-ACCA), N-oleoyl 1-amino-cyclopropyl carboxylic acid (C18:1-ACCA), N-(9-palmitenoyl) 1-amino-cyclopropyl carboxylic acid (C16:1-ACCA), N-decanoyl 1-amino-cyclopropyl carboxylic acid (C10:0-ACCA) and N-geranoyl 1-amino-cyclopropyl carboxylic acid (C10:2-ACCA);

b)



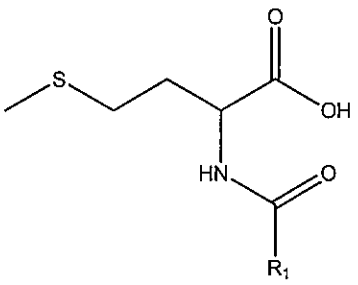
and edible salts thereof, wherein m is 0 or 1; R_1 together with the carbonyl group to which it is attached is a residue of a carboxylic acid selected from gamma amino butyric acid (GABA) and beta alanine;

c)



and edible salts thereof; selected from N-geranoyl-Pro, N-palmiteneoyl-Pro, N-stearoyl-Pro, N-linoleoyl-Pro and N-linolenoyl-Pro;

d)



and edible salts thereof; selected from N-geranoyl-Met, N-palmitoyl-Met, N-palmitenoyl-Met, N-stearoyl-Met, N-linoleoyl-Met and N-linolenoyl-Met.

2. A stock solution comprising 0.01 to 1% by weight of the flavor composition according to any of the preceding claims in a solvent selected from ethanol, triacetine, glycerol and miglyol.

3. The use of the flavor composition according to any of the preceding claims as a food flavour ingredient in an edible composition.

4. The flavour composition comprising at least one flavour co-ingredient selected from the group consisting of sugars, fats, salt, MSG, calcium ions, phosphate ions, organic acids, proteins, purines and mixtures thereof, optionally a carrier material and optionally an adjuvant.

5. The flavour composition according to claim 4 wherein the adjuvant is an anti-oxidant.

6. The flavour composition according to claim 1 in the form of an emulsion.

7. The flavour composition according to claim 1 in the form of a powder.

8. The flavour composition according to claim 1 in the form of a spray dried powder.

9. An edible composition comprising the flavour composition according to claim 1.

10. A caloric or non-caloric beverage according to claim 9 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 flavour composition according claim 1.

11. A soy-based edible composition according to claim 9 comprising a flavour composition according to claim 1.