

PROCESS FOR CUSTOMISING THE FLAVOUR OF BREADS OR PASTRIES

- 5 The present invention relates to a process for customising the flavour of bread or pastries, in which the following is applied to the surface of the shaped dough or to the crust of the bread or the pastry product, before final baking: -a liquid
10 flavouring composition, in which the concentration of flavour-providing ingredient is from 5 to 50% by weight of the liquid composition, or - a pulverulent flavouring composition comprising 1 to 30% of flavour-providing ingredient and 70 to 99% of a support selected from the group comprising flour,
15 semolina, seeds such as sesame seeds, poppy seeds, cereals such as oat flakes, and mixtures thereof.

[No Suitable Figure]