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(71) Applicant (for all designated States except US): **DSM IP ASSETS B.V.** [NL/NL]; Het Overloon 1, NL-6411 TE Heerlen (NL).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **KORTES, Jan Gerit** [NL/NL]; Van Daatsellarhof 18, NL-3833 HV Leusden (NL). **NOORDAM, Bertus** [NL/NL]; Brederolaan 26, NL-2692 DA's-Gravenzande (NL).

(74) Agent: **MONACO, Vania**; DSM Intellectual Property, Delf Office (PP 600-0240), P.O.Box 1, NL-2600 MA Delft (NL).

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(54) Title: PROCESS FLAVOURS WITH LOW ACRYLAMIDE

(57) Abstract: The present invention describes novel yeast extract, autolysed yeast and protein hydrolysate with an amount of free asparagine not higher than 1 mg/g. This yeast extract, autolysed yeast or protein hydrolysate may be advantageously used in the production of a process flavour with an amount of acrylamide not higher than 800 ppb. This process flavour is particularly suitable to be used in flavouring of food or feed.

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