hydrogen or a methyl group. The chemical names of those corresponding two compounds are: 1-deoxy-D-fructosyl-N-β-alanyl-L-histidine and 1-deoxy-D-fructosyl-N-β-alanyl-N-methyl-L-histidine, respectively.

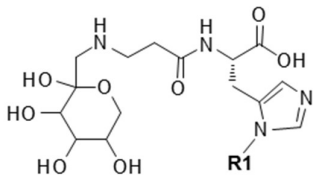
A second aspect of the invention relates to a composition comprising said compound of the general formula I) in an amount of at least 1 mg/g, at least 1.7 mg/g, at least 2 mg/g, at least 2.5 mg/g, at least 3 mg/g, at least 3.5 mg/g, or at least 5 mg/g of the total composition.

In a preferred embodiment, the composition of the present invention is food grade. Under “food grade” the inventors mean that the composition is suitable for human consumption, for example directly, in concentrated form, and/or when used diluted in a food product.

For example, the composition of the present invention is selected from the group consisting of a culinary seasoning

Claims

1. Compound of the general formula I,



I)

wherein R1 is a hydrogen, a C_1, a C_2, a C_3, or a C_4 alkyl group; or a salt of said compound.

2. The compound according to claim 1, wherein R1 is a hydrogen or a methyl group; or a salt of said compound.

3. A composition comprising the compound of claim 1 or 2 in an amount of at least 1 mg/g.

4. The composition according to claim 3, wherein the composition is food grade.

5. The composition according to one of the claims 3-4, wherein the composition is selected from the group consisting of a culinary seasoning, a cooking aid, a sauce or soup concentrate, a dry or a wet pet-food product.

6. Use of the compound of claim 1 or 2 for enhancing the flavor of a food product.

7. Use of the compound of claim 1 or 2 for enhancing the umami taste of a food product.

8. Use of the composition of one of the claims 3-5 for enhancing the flavor of a food product.

9. Use of the composition of one of the claims 3-5 for enhancing the umami taste of a food product.

10. Method for enhancing the flavor and/or umami taste of a culinary food product, comprising the step of adding the compound of claim 1, the compound of claim 2 or the composition of one of the claims 3-5 to a food product.

11. The method according to claim 10, wherein the final concentration of the compound of claim 1 or 2 in the food product is at least 1 mg/g.