oil, amaranth oil, apricot oil, apple seed oil, argan oil, avocado oil, babassu oil, ben oil, borneo tallow nut oil, cape chestnut oil, carob pod oil, cocoa oil, cocklebur oil, cohune oil, coriander seed oil, date seed oil, dika oil, false flax oil, hemp oil, kapok seed oil, kenef seed oil, lallemantia seed oil, mafura oil, meadowfoam seed oil, marula oil, mustard seed oil, niger seed oil, nutmeg butter, okra seed oil, papaya seed oil, parilla seed oil, persimmon seed oil, pequi oil, pilli nut oil, pomegrate seed oil, poppy seed oil, prune kernel seed oil, quinoa seed oil, ramtil oil, rice bran oil, royle oil, sascha inchi oil, sapote oil, seje oil, shea butter, taramira oil, tea seed oil, thistle oil, tigernut oil, tobacco seed oil, tomato seed oil, wheat germ oil, medium chain glycerides (MCT), saturated fatty acids, unsaturated fatty acids (mix of both) and all edible animal fatty acids.

Oleic acid and sodium oleate are well-known items of commerce. The weight proportion of oleic aid to sodium oleate may be from 80:20 – 54:46. Particular embodiments are 70:30-56:44, more particularly 62:38-58:42.

The overall proportion of oleic acid and sodium oleate in a flavouring product as hereinabove described will naturally vary depending on use and application method, but it will typically be in the range of 1% to 20% by weight of the total weight of continuous medium, oleic acid/sodium oleate and solid flavouring, although particular effects may be achievable by working outside this range. The proportions of solid flavouring and continuous medium may also be varied within wide limits. Typical non-limiting examples are from 5% to 50% by weight of solid flavouring and from 50% to 95% by weight of continuous medium. This is the range relevant to a flavouring product ready for use. It is also possible to prepare the flavouring product as a concentrate, which can be diluted ready for any use by adding sufficient continuous medium. A typical concentrate will comprise from 20 to 60% by weight of continuous medium, with correspondingly higher proportions of solid flavouring and oleic acid/sodium oleate, their relative proportions being those desired in the final product.

The dispersion of solid flavouring in the continuous medium may be performed by any convenient method, typically stirring in ambient temperatures.

The resulting flavour dispersion may be applied to the comestible product by any convenient means, such as spraying, coating and dipping.

The comestible product to which the flavour dispersion may be applied may be any comestible product on which a topical flavouring is required. Non-limiting examples include baked goods such as biscuits, cookies, cakes and bread, snack foods such as chips and crisps, pretzels and crackers.

Claims:

1. A method of applying to the surface of a comestible product a solid flavouring, comprising dispersion of the solid flavouring in a non-aqueous continuous medium in the presence of oleic acid and sodium oleate and its topical application to the product, the weight ratio of oleic acid to sodium oleate being from 80:20-54:56.

2. A method according to claim 1, in which the weight ratio of oleic acid to sodium oleate is from 70:30-56:44, more particularly from 62:38-58:42.

3. A method according to claim 1, in which the overall proportion of oleic acid and sodium oleate in the flavouring product is in the range of 1% to 20% by weight of the total weight of continuous medium, oleic acid/sodium oleate and solid flavouring.

4. A method according to claim 1, in which the proportions of solid flavouring and continuous medium are from 5% to 50% by weight of solid flavouring and from 50% to 95% by weight of continuous medium.

5. A topical flavouring product comprising a solid flavouring dispersed in a non-aqueous continuous medium, which also contains of oleic acid and sodium oleate in the relative weight proportions of from 80:20-54:46.

6. A product according to claim 5, in which the weight ratio of oleic acid to sodium oleate is from 70:30-56:44, more particularly from 62:38-58:42.

7. A product according to claim 5, in which the overall proportion of oleic acid and sodium oleate in the product is in the range of 1% to 20% by weight of the total weight of continuous medium, oleic acid/sodium oleate and solid flavouring.

8. A product according to claim 5, in which the proportions of solid flavouring and continuous medium are from 5% to 50% by weight of solid flavouring and from 50% to 95% by weight of continuous medium.

9. A flavour concentrate capable of dilution to a product according to claim 5, comprising from 20% to 60% by weight of continuous medium, with correspondingly higher proportions of solid flavouring and oleic acid/sodium oleate, their relative proportions being those desired in the final product.