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United States Patent [19]

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Kang et al.

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[54] **PROCESS FOR MICROWAVE BROWNING UNCOOKED BAKED GOODS FOODSTUFFS**

4,735,812	8/1988	Bryson et al.	426/262
4,857,340	8/1989	Parliment et al.	426/107
4,882,184	11/1989	Buckholz et al.	426/243
4,985,261	1/1991	Kang et al.	426/243

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OTHER PUBLICATIONS

Copson et al., "Browning Methods in Microwave Cooking", *Agricultural and Food Chemistry*, vol. 3, No. 5, May 1955, (pp. 424-427).

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[*] Notice: The portion of the term of this patent subsequent to Jan. 15, 2008 has been disclaimed.

[57] ABSTRACT

[21] Appl. No.: **701,850**

Described is a process for producing cooked browned baked goods including the steps of:

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(a) providing a particulate flowable flavoring powder which contains individually discretely encapsulated Maillard reaction reagents with the reaction reagents being at least one encapsulated amino acid and at least one encapsulated sugar;

Related U.S. Application Data

[60] Continuation-in-part of Ser. No. 596,498, Oct. 12, 1990, which is a division of Ser. No. 535,524, Jun. 8, 1990, Pat. No. 4,985,261, which is a continuation-in-part of Ser. No. 440,794, Nov. 24, 1989, Pat. No. 4,943,697, which is a division of Ser. No. 356,503, May 25, 1989, Pat. No. 4,904,490, and a continuation-in-part of Ser. No. 295,450, Jan. 10, 1989, Pat. No. 4,882,184.

(b) providing an uncooked baked goods foodstuff, e.g., dough;

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[52] U.S. Cl. **426/243; 426/262; 426/296**

(c) coating the composition of (a) onto the surface of the uncooked foodstuff; and

[58] Field of Search 426/24, 262, 305, 641, 426/99, 296, 496; 219/10.55 M

(d) exposing the flavoring powder coated foodstuff surface to microwave radiation for a period of time to cause the foodstuff to be edible and to be browned

[56] References Cited

U.S. PATENT DOCUMENTS

407,356	9/1886	Tan et al.	426/107
4,518,618	5/1985	Hsia et al.	426/262

whereby the resulting product is caused to be edible as a foodstuff and the baked goods is edibly browned. Optionally, the particulate flowable flavoring powder may be in the form of a slurry with a solvent composition which is capable of raising the dielectric constant of the foodstuff to be cooked whereby the foodstuff to be cooked is completely cooked and edibly browned for a period of time under 600 seconds.

24 Claims, 10 Drawing Sheets

