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[54] **ENCAPSULATED VOLATILE FLAVORING MATERIALS**

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[58] **Field of Search** 426/96, 98, 89, 426/650, 580, 534

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[57] **ABSTRACT**

An encapsulated flavoring material contains an edible, oil-insoluble, water-soluble outer shell surrounding an edible, water-insoluble inner core that is liquid at a temperature of about 45° C. and a volatile, oil-soluble flavoring material dissolved or dispersed in the inner core. In preferred embodiments, the encapsulated flavoring material has a diameter of from about 250 to about 710 microns, the outer shell is made from starch, the inner core is made from hydrogenated vegetable oil and the volatile, oil-soluble flavoring material is diacetyl.

24 Claims, No Drawings