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(54) **ENZYMATIC PROCESS**

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(58) **Field of Classification Search**

CPC A23L 1/222

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See application file for complete search history.

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(57) **ABSTRACT**

Provided is a process of forming a vanilla extract wherein green ripe vanilla beans are exposed to a high drying temperature, extracted with a solvent, and treated with beta-glucosidase enzyme to convert glucovanillin to vanillin enzymatically, thereby providing a vanilla extract with a good vanillin yield and complex well-balanced vanilla aroma lacking undesirable off-notes.

25 Claims, No Drawings