above 4.5, and an edible coating segregating said alkaline substance from the carbohydrate amino acid mixture under storage conditions, but adapted to release the alkaline substance into said mixture by a treatment incident to the preparation of the composition for serving, whereby such formation of dark pigment is inhibited without destroying the palatable character of the edible product thus prepared from said composition.

3. A food composition comprising a sugar and an amino acid material which can react therewith to form dark pigment, with sufficient acid to maintain said composition at a pH less than 4.5, and an alkaline substance in proportion sufficient to react with said acid to give a palatable product of a pH substantially above 4.5, and an edible coating on said alkaline substance which under storage conditions segregates said alkaline substance from the other components, but which disintegrates in boiling water, whereby such formation of dark pigment is inhibited without destroying the palatable character of the edible product thus formed from said composition.

4. A food composition comprising free glutamic acid, a carbohydrate which can react therewith to form dark pigments, disodium glutamate and a coating on said disodium glutamate of an edible material which under storage conditions segregates said glutamate from the other components, but which disintegrates in boiling water, whereby such formation of dark pigment is inhibited without destroying the palatable character of the edible product thus prepared from said composition.

5. A food composition comprising free glutamic acid, a carbohydrate which can react therewith to form dark pigment and disodium glutamate, and a coating on said disodium glutamate of a cellulose ether, which under storage conditions segregates the disodium glutamate from the glutamic acid and which disintegrates in boiling water, whereby such formation of dark pigment is inhibited without destroying the palatable character of the edible product thus prepared from said composition.

6. A food composition as defined in claim 5 wherein the coating consists essentially of methyl cellulose.

7. A food composition as defined in claim 5 wherein the coating consists essentially of ethyl cellulose.

8. A food composition as defined in claim 4 wherein the coating consists essentially of a normally solid fat.

9. A food composition comprising monosodium glutamate and a carbohydrate which can react therewith to form dark pigment, and sufficient acid to maintain said composition at a pH less than 4.5, and an alkaline substance in proportion sufficient to react with said acid to give a palatable product of a pH substantially above 4.5, and an edible coating on said alkaline substance which, under storage conditions, segregates said alkaline substance from the other components but which disintegrates in boiling water, whereby the formation of dark pigment is inhibited without destroying the palatable character of the edible product thus prepared from said composition.

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