

[54] **FOOD-FLAVOR-COMPOSITION**

[75] Inventor: **William Grant Fry**, Worthington, Ohio

[73] Assignee: **Abbott Laboratories**, North Chicago, Ill.

[22] Filed: **Aug. 2, 1973**

[21] Appl. No.: **385,021**

Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 164,455, July 20, 1971, abandoned.

[52] U.S. Cl. **426/213, 426/221, 426/141**

[51] Int. Cl. **A23I 1/26**

[58] Field of Search 426/213, 215, 221, 312, 426/175, 65; 127/29, 30, 32

References Cited

UNITED STATES PATENTS

3,041,180 6/1962 Swisher 426/181

3,385,354 11/1961 Bevarly 165/94
3,560,343 2/1971 Armbruster et al. 426/215

Primary Examiner—Raymond N. Jones
Assistant Examiner—E. L. Massung
Attorney, Agent, or Firm—Robert L. Niblack; James L. Bailey

[57]

ABSTRACT

A food composition useful as a flavorant comprising a free-flowing, non-hygroscopic, water-soluble powder consisting of in combination a starch hydrolysate, preferably having a D. E. less than about 40, and at least one flavoring agent. Said food composition may also contain an anti-caking agent such as silica, a fat source and a protein source as well as other ingredients such as an edible emulsifier and a coloring agent.

7 Claims, No Drawings