

[54] DRY PARTICULATE FLAVOR  
COMPOSITION, METHOD OF MAKING  
SAME AND USE THEREOF

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[57] ABSTRACT

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426/289, 295, 443, 273, 293, 96, 99, 303,  
304, 307

Liquid flavor oils such as lemon oil are absorbed on to sugar crystals having hydrogenated vegetable oil coatings thereon and sealed therein with a shellac coating to form a dry, freeflowing particulate flavor composition. A method of absorbing the liquid flavor oil onto the hydrogenated vegetable oil without melting the latter is disclosed. Also disclosed are tea brewing bags containing, in addition to cut tea leaves, the particulate flavor composition which can be used to brew lemon flavored tea.

[56] References Cited  
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33 Claims, No Drawings