

[54] EDIBLE COMPOSITIONS HAVING A MEAT FLAVOR AND PROCESSES FOR MAKING SAME

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[*] Notice: The portion of the term of this patent subsequent to Jan. 21, 1992, has been disclaimed.

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 334,894, Feb. 22, 1973, abandoned.

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[58] Field of Search 426/65, 175, 211, 212, 426/348, 364, 371, 533, 656, 47, 614

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[57] ABSTRACT

Processes for imparting a meat flavor to foodstuffs comprising adding thereto a small amount of a processed product of (I) the whole internal contents of a poultry egg or egg white or egg yolk or enzymatic digest of same, with (II) a poultry meat or other meat powder or enzymatic digest thereof and, in addition, (III) a sulfur compound such as cysteine or taurine and, if desired, (preferably) (IV) thiamine and/or thiazole alkanols and (V) other free amino acids and/or polypeptides and, in addition, if desired, a monosaccharide and/or a disaccharide, such as sucrose and/or a polysaccharide; as well as flavoring compositions and flavor enhancing compositions containing such processed products and optional materials and the foodstuffs so obtained.

4 Claims, No Drawings