United States Patent [19]

Tan et al.

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[54] **METHOD OF MAKING CONTROLLED RELEASE FLAVORS**

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Related U.S. Application Data

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[52] **U.S. Cl.** **426/307**; 426/650; 426/99

[58] **Field of Search** 426/650, 99, 307

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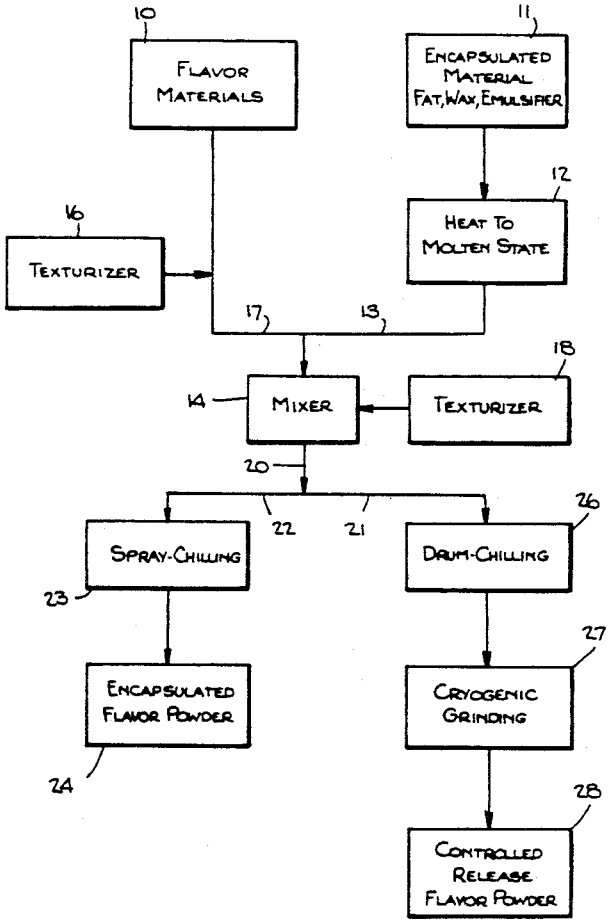
[57] **ABSTRACT**

Novel controlled release flowable flavoring powders and processes and apparatus for preparing and using such agents, the processes comprising heating a high melting point encapsulating or enrobing material, such as a fat and/or wax and one or more emulsifiers to melt this starting material; mixing one or more water-containing flavor compositions with a texture conditioning agent; mixing the flavor compositions and texture conditioning agent(s) with the molten fat or wax to obtain a homogeneous mixture in the form of an emulsion; and chilling the flavor composition-containing mixture to provide discrete particles of solid encapsulated flavoring agent, together with the products so produced and methods for using same.

14 Claims, 4 Drawing Sheets