

United States Patent [19]

Guggenbuehler et al.

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[54] **PROCESS FOR THE PRODUCTION OF A FLAVORING AGENT**

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[63] Continuation-in-part of Ser. No. 207,662, Nov. 17, 1980, abandoned.

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[58] Field of Search **426/533, 422**

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[57] ABSTRACT

A process in which a liquid or pasty mixture containing at least one source of free amino acids and additives comprising at least one monosaccharide and, where desired, at least one sulphur-containing substance is reacted by heating. The source of free amino acids is subjected in liquid form to fractionation on a column of active carbon, some of the fractions are collected, a mixture of the fractions collected and the additives is prepared, the mixture is reacted by heating, an aromatic fraction is removed from the reaction product and/or fixed and the reaction product is dried in vacuo. The product, which has a flavor resembling in taste meat, fish or mushrooms, may be incorporated in food products such as soups, sauces, condiments and stocks.

14 Claims, No Drawings