

United States Patent [19]

Kirn et al.

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[54] **FLAVORING METHOD FOR FRIED FOOD PRODUCTS**

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[58] Field of Search **426/438, 96, 99, 281, 426/533, 291, 651, 650, 417, 92, 94, 102, 302, 89, 289, 293**

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[57] **ABSTRACT**

A process is disclosed wherein a flavoring agent used to flavor fried foods products is encapsulated so that the flavoring agent may be easily removed from oil used to fry the food products. In the preferred embodiment of the invention, the encapsulated material is further coated with a flavor modifying agent and a high melting point fat which helps to protect the encapsulant from water and from physical damage prior to and during frying, and to modify the flavor of the oleoresin capsicum flavoring agent used.

12 Claims, No Drawings