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(54) **AROMA PRODUCT COMPRISING FLAVORING COMPOUNDS**

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(58) **Field of Search** 426/533, 534, 426/535, 536, 537, 538, 650, 651, 662, 520

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(57) **ABSTRACT**

The invention relates to an aroma product containing flavoring compounds and a process for preparing the aroma product. The aroma product is prepared by dissolving amino acids, peptides or hydrolyzed proteins and reducing sugars in water or by dissolving aroma precursors in water to form a solution; introducing an edible surfactant into the solution to provide a surfactant containing solution; heating the surfactant containing solution to a temperature sufficient to form a mesomorphic phase structure or a microemulsion, heating the surfactant containing solution for a sufficient time to develop flavoring compounds; and cooling the surfactant containing solution. The resulting aroma product can be used in a variety of food products to enhance the flavor and/or aroma of the food product.

17 Claims, No Drawings