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(54) **ORGANOLEPTICALLY ENHANCED WHITE CHOCOLATE**

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A23L 2/56 (2006.01)

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(58) **Field of Classification Search** 426/534
See application file for complete search history.

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(57) **ABSTRACT**

This invention is directed to an enhanced white chocolate to which has been added isovaleric acid in an amount effective to provide enhanced organoleptic attributes compared to a conventional white chocolate. The invention is also directed to the preparation of the enhanced white chocolate.

20 Claims, 1 Drawing Sheet

