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(54) Titre : CONCENTRE EMBALLE PERMETTANT DE PREPARER UN BOUILLON, UNE SOUPE, UNE SAUCE, UN JUS OU A UTILISER COMME ASSAISONNEMENT, LE CONCENTRE COMPRENANT DE LA GELATINE ET DE L'AMIDON

(54) Title: PACKAGED CONCENTRATE FOR PREPARING A BOUILLON, SOUP, SAUCE, GRAVY OR FOR USE AS A SEASONING, THE CONCENTRATE COMPRISING GELATIN AND STARCH

(57) Abrégé/Abstract:
Packaged concentrates in jelly form for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning, which concentrates comprises 20-80% water, 0.5-60% taste imparting components, 30-30% salt, and a gelling agent comprising starch and gelatin, in the absence of 0.5-60% by weight of herbs, vegetables, fruits, meat, fish, crustaceans, or particulates thereof.

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(54) Title: PACKAGED CONCENTRATE FOR PREPARING A BOUILLON, SOUP, SAUCE, GRAVY OR FOR USE AS A SEASONING, THE CONCENTRATE COMPRISING GELATIN AND STARCH

(57) Abstract: Packaged concentrates in jelly form for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning, which concentrates comprises 20-80% water, 0.5-60% taste imparting components, 30-30% salt, and a gelling agent comprising starch and gelatin, in the absence of 0.5-60% by weight of herbs, vegetables, fruits, meat, fish, crustaceans, or particulates thereof.

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PACKAGED CONCENTRATE FOR PREPARING A BOUILLON, SOUP, SAUCE, GRAVY OR FOR USE AS A SEASONING, THE CONCENTRATE COMPRISING GELATIN AND STARCH

Field of the invention

The present invention relates to concentrates for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning. More in particular, the invention relates to such concentrates in the form of a jelly.

Background of the invention

Concentrates for preparing a bouillon, broth, soup, sauce, gravy, or for use as seasoning are well known in the western and non-western cooking. For brevity, such formulations are herein all abbreviated to “concentrates for preparing a bouillon”, or “bouillon concentrates”.

Conventionally, bouillon concentrates comprise ingredients such as one or more of salt, sugar, flavour enhancers (like e.g. monosodium glutamate, MSG), herbs, spices, vegetable particulates, colourants and flavourants, next to e.g. 0-40% (for seasoning cubes 1-60%, for seasonings and bouillon cubes typically 0-20%) fat and/or oil. Salt is usually an ingredient which is present in large amounts, e.g. 5-60%.

The most common physical formats in which such concentrates are available are powders, granulates and cubes or tablets. The powders can be prepared by mixing all ingredients in the proper proportion, optionally followed by granulating to obtain granulates using equipment known in the art. The conventional bouillon and seasoning cubes are prepared by mixing the ingredients, followed by pressing to a cube. Alternatively, cubes or tablets can be prepared by mixing all ingredients followed by extruding and cutting the extrudate. The powders and granulates are generally offered in sachets or jars, the cubes usually individually wrapped and packed in a box.

Liquid concentrates for bouillons, soups, sauces etcetera do also exist. They have the advantage that e.g. liquid extracts or concentrates of herbs, vegetables, meat etcetera can be included.

There is a desire for concentrates for preparing a bouillon, broth, soup, sauce, gravy, or for use as seasoning, which combine some advantages of liquid concentrates with some advantages of dry concentrates.

JP 61/031,068 discloses soup concentrates for use with instant noodles, which soup concentrate is in the form of a jelly, which concentrate needs to be dilluted 5-6 times with water to yield a soup to be consumed or served with noodles. Said jellies are formed with gelatin in combination with one or more of alginate, agar and apple puree. The jellies take 3-6 minutes to dissolve. The jellies disclosed have some disadvantages.

Summary of the invention

There is a need for packaged concentrates for use as seasoning or for preparing a bouillon, broth, soup, sauce, or gravy, which concentrate is in the form of a (packaged) jelly, which jelly can dissolve in boiling water fairly quickly (e.g. a mass of 30 g would dissolve in 900 ml boiling water in less than 3.5 minutes, preferably less than 3 minutes). It is also preferred that such jelly has a low tendency to syneresis (water separation) and is preferably an elastic, not too rigid gel (as such will facilitate removal from its packaging; elastic and not too rigid can best be judged by hand-feel). Also it is desired that such gel is easy to be manufactured (e.g. not too viscous in preparation, or requiring more complex equipment or processing).

Preferably, the concentrates should be such that they allow the usual dilution rates (in e.g. an aqueous liquid such as water) for e.g. bouillons (e.g. as in bouillon cubes) like 1:20-1-50 (i.e. allows for high salt levels in the gel). Also, the product should be fairly stable in transport and storage, which is normally at ambient temperatures, but during which temperatures can rise substantially higher. Preferably, the gel should also have a certain strength: preferably the strength should be such that the force (in gram) necessary for a plunger to penetrate 10 mm in a gel is above 50, preferably above 70 g. Also low to no phase separation is desired.

It has now been found that such may be achieved (at least in part) by a packaged concentrate for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning, said concentrate comprising:

- 20-80wt.% water, based on total packaged concentrate,
- a gelling system comprising the combination of starch in an amount of 0.1wt.% to 10wt.%, based on the water content of the concentrate, and gelatin in an amount of 1.5-30wt.% based on the water content of the concentrate,
- 15-30wt.% based on the water content of the concentrate, of salt,
- 0.5-60wt.% based on total packaged concentrate, of taste imparting components, wherein said taste-imparting components comprise one or more of:
- liquid or dissolvable extracts or concentrates of one or more of meat, fish, herbs, fruit or vegetables, flavours, yeast extract, hydrolysed protein of vegetable-, soy-, fish-, or meat origin;

with the proviso that the concentrate does not contain 0.5-60wt.% of particulates of herbs, vegetables, fruits, meat, fish, or crustaceans, based on the total packaged concentrate, and wherein the concentrate is a gel.

Water (as amount) is herein to be understood as the total amount of moisture present. The concentration of salt is to be calculated as (amount of salt) / (amount of salt + total moisture). The same is true for other dissolved matter, such as gelling system (amount gelling system) / (amount gelling system + total moisture).

With "herbs, vegetables, fruits, meat, fish, crustaceans, or particulates thereof" (in connection to the preferred absence of 0.5-60% by weight as stated above) is meant particles having a size such that they are at least visible to the naked eye, in the product as consumed, e.g. upon dillution with water in the required dillution rate (as that is when the particulates or herbs etcetera matter: to be seen just prior to consumption). Thus, "meat powder" as known in the bouillon industry can be difficult to be seen in the jelly cube (e.g. due to the concentration, possible turbidity following certain ingredients), but such conventional meat powder particulates are well visible to the naked eye in the soup or bouillon when prepared in the proper dillution. The packaged concentrates according to this invention do not comprise 0.5-60% of such "herbs, vegetables, fruits, meat, fish, crustaceans, or particulates thereof" according to the definition given just above.

The person of average skill in the art of food products recognizes a gel when he or she sees one. The appearance of a gel generally can be achieved in an aqueous environment when sufficient gelling agents are used in the formulation. A gel will usually have a smooth surface appearance, be shape-retaining at ambient temperature when exposed to gravity, but easily deformable (to some degree in an elastic way). More preferably, the packaged concentrate according to the invention (when taken out of the packaging) has the appearance or rheology of a gel as expressed by a ratio of elastic modulus G' : viscous modulus G" of at least 1, preferably at least 3, more preferably at least 5. It can furthermore be preferred that the viscous modulus G" is at least 10 Pa, preferably at least 50 Pa. The method of measuring such is described below.

Detailed description of the invention

In the formulation as set out above, it can be preferred that the concentrate comprises 20-30% (weight % based on water content of concentrate) salt, even more preferably the concentrate according to the present invention comprises 20-26% (weight % based on water content of

concentrate) salt. "Salt" in this context can be sodium chloride but it can also be another alkali metal salt such as potassium chloride, or a mixture thereof, or other low-sodium products that aim for the taste impression of sodium chloride, as long as the taste in the end formulation is acceptable. The upper limit of solubility in water of NaCl is around 26% (at room temperature), and hence above this limit some salt crystals may occur. Hence, the amount of salt is preferably (just) below this salt saturation concentration level.

The concentrates are more or less shape stable: it is not an easily flowable product, but it being a gelled product means it can deform (easily) under pressure. By choosing the amount and ratio of gelatin and starch the desired rheology can be obtained.

The amount and ratio of starch and gelatin as required will e.g. depend on the amount of salt in the formulation, and such amounts and ratio can be determined by the person of average skill in the art of gelled food products without undue burden. At high salt levels, e.g. above 15%, it is difficult if not impossible to get gels with the desired properties (in terms of e.g. dissolution speed, syneresis, and gel strength) by using starch or gelatin on their own. It was found that in combination such is possible. Preferred amounts will be:
starch: 1-7%, more prefeferably: 3-6%
gelatin: 6-20%, more preferably 12-20%.
both as wt% on the amount of water as defined above.
The gelatin used is preferably 125-275 Bloom gelatin, more preferably 150-260 Bloom gelatin, even more preferably 160-240 Bloom gelatin. The starch used is preferably native starch, and also is preferably potato starch or corn starch.

In the concentrates according to the invention, it is preferred that the taste-imparting components comprise one or more of liquid or dissolvable extracts or concentrates of one or more of meat, fish, herbs, fruit or vegetables, and/or flavours, and/or yeast extract, and/or hydrolysed protein of vegetable-, soy-, fish-, or meat origin. In the above, where it says "meat" this is to be understood to comprise beef, pork, chicken (and other fowl). Preferably the amount of taste-imparting components as set out above is 1-40% (by weight on the total packed concentrate).

The packaged concentrate according to the present invention may further comprising 0.5 to 30% (weight on total concentrate) of a taste enhancer selected from the group of monosodium glutamate, 5'-ribotides, organic acids, or mixtures thereof. It may also be preferred that the packaged concentrate according to the present invention further comprises 1-30%, preferably

1-15% (weight on total packaged concentrate) of emulsified or dispersed oil and/or fat. Salt can also be seen as a taste enhancer, but is herein regarded as a separate category of ingredients.

For the packaged concentrate according to the present invention, it is preferred that the total moisture content of the concentrate is 20-60% by weight (based on the total packed concentrate), preferably 40-60% by weight (based on the total packed concentrate). Also, it is preferred that the packaged concentrate according to the invention has a water activity a_w of 0.4 to 0.87, preferably 0.5-0.82, more preferably 0.7-0.78, most preferably 0.7-0.75. Preferably, the pH of the concentrate is between 5 and 9, preferably 5-7.

Depending on the ingredients and processing chosen, the concentrate according to the present invention is shelf stable for at least 3 months when in its intact packaging at ambient temperature. Preferably, the concentrate according to the present invention has an open shelf life of at least 3 months at ambient temperature.

The packaged concentrates according to the present invention are preferably translucent or transparent. This can also make it attractive to choose e.g. packaging which is at least partially transparent.

The invention further relates to a process for the preparation of the concentrates according to the present invention. A process for the preparation may comprise the steps of mixing the ingredients with the water, filling into the packaging (e.g. blister packs or cups or tubs) and closing the packs (e.g. by a seal), whereby preferably a heating step is applied prior to, during or after filling into the packaging, for preservation purposes and/or to facilitate dissolution of ingredients and/or achieving gelation (upon cooling thereafter) of thermoset gels. Alternatively, the (heated) mixture may be poured in moulds, cooled to set. After setting to a gel, the gelled concentrate will have to be removed from the moulds and packaged. It is preferred, however, to manufacture directly into the packaging. It is preferred that the steps of mixing the ingredients with the water, filling into the packaging and closing the packaging, whereby a heating step is applied prior to, and/or during and/or after filling into the packaging.

In the above process, it is preferred that at least part of the heating stage is to a temperature of at least 80°C. Also, it is preferred that the temperature of the mixture during the filling is at least 70°C. When fat is used solid at room temperature, it is preferably melted first before adding to other components.

By manufacturing the packaged concentrates according to the present invention, e.g. by the process as set out above, it was found that concentrates for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning could be obtained that are in gel form, are quickly dispersible/dissolvable (e.g. 30 g in less than 3.5 minutes preferably in less than 3 minutes, when immersed in 900 ml boiling water), are non-sticky, show a low tendency to syneresis, and can be made in such a way that they can be used in the dillution rates usual for bouillon concentrates (e.g. 1:20-1:50).

Typical shapes in which the product according to the invention may be made comprise shapes such as is in the form of a cube, tablet, pellet, ball, briquette, dragee, cone, truncated cone, or in the shape of (the profile or projection or portrait of) an animal or part thereof (e.g. animal head). Due to the formulation and the subsequent manner of manufacturing, complex shapes are possible.

As the concentrates are jelly-like, they can have a shape. Preferably, the concentrate according to the invention is in the form of a cube, tablet, brick-shape, pellet, ball (sphere), briquette, dragee, egg-shape, or flattened egg-shape. It is herein to be understood that “cubes or tablets” and “unit dose” encompass a wide variety of geometric shapes: next to cubes and tablets also pellets, briquettes, brick-like shapes, etcetera. Each individual gelled concentrate preferably is of a size such that the concentrate has a weight (excluding packaging) of 1-10 kg, preferably 2-250 g, more preferably 10-50 g. The portion of the concentrate according to the present invention as packaged is preferably such that the concentrate has a weight excluding packaging) of 1-10 kg, preferably 2-250 g, more preferably 10-50 g. The packaging can be e.g. a blister pack or a glass or plastic jar or (sealed) tubs or cups. Preferably, in the packaged concentrate according to the invention the container is a cup or tub with a seal, but also more complex packaging shapes are now possible (e.g. a reclosable pack). A specific and preferred packaging option are sealed or reclosable cups or tubs (e.g. plastic cups e.g. having a volume of 1-250 ml, comprising 1-250 g, preferably 2-50 g (more preferably 10-50 g) concentrate, which are closed with a lid or seal, preferably a seal of sheet-like material).

In the formulation as set out above the concentrate comprises 15-30% (weight % based on water content of concentrate) salt, more preferably the concentrate according to the present invention comprises 15-26% (weight % based on water content of concentrate) salt. “Salt” in this context can be sodium chloride but it can also be another alkali metal salt such as

potassium chloride, or a mixture thereof, or other low-sodium products that aim for the taste impression of sodium chloride, as long as the taste in the end formulation is acceptable.

The invention further relates to the use of a concentrate as set out above, for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning. This may be done by diluting with an aqueous liquid (e.g. water) under application of heat, in e.g. a ratio of 1:15 – 1: 100, preferably 1:20 – 1:70, more preferably 1:20 – 1:50.

The packaged concentrates described herein are preferably non-sweet, which is characterised by a sweetness as an equivalent to a percentage sucrose of lower than 20%, preferably lower than 15%, even more preferably lower than 10%, most preferably lower than 6%, and resulting in an end-product that is lower in sweetness than 0.5g/l of sucrose equivalent, preferably below 0.3 g/l of sucrose equivalent, more preferably below 0.2 g/l of sucrose equivalent. The sweetness refers to an equivalent sweetness to sucrose that is calculated via the sweetness index of the used sweeteners. Thus, the concentrate according to the invention has a sweetness as expressed by a sweetness index of below 0.5 g / liter sucrose equivalent, preferably below 0.3 g/l of sucrose equivalent, more preferably below 0.2 g/l of sucrose equivalent. The equivalent amount to sucrose refers to an equivalent sweetness to sucrose as it is calculated via the sweetness index of the used sweeteners.
As used herein, "sweetness index" is a term used to describe the level of sweetness of the dosage form relative to sucrose. Sucrose, defined as the standard, has a sweetness index of 1. For example, the sweetness indices of several known sweet compounds are listed below: Sorbitol 0.54-0.7, Dextrose 0.6, Mannitol 0.7, Sucrose 1.0, High Fructose Corn Syrup 55% 1.0, Xylitol 1.0, Fructose 1.2-1.7, Cyclamate 30, Aspartame 180, Acesulfame K 200, Saccharin 300, Sucralose 600, Talin 2000-3000. Further values and reference literature can be found e.g. in "Römpp Lebensmittelchemie, Georg Thieme Verlag, 1995".
It can also be preferred that by equivalent sweetness is herein understood the perceived sweetness by a consumer as determined by a trained panel matching the product sweetness to a standard sucrose solution. The detailed method is described in the appropriate DIN standard. For recipe design purposes this shall be assumed similar to the sweetness as calculated by the so called sweetness index.

The texture or rheology desired for the product according to the invention is preferably that of a gel. Regarding a gel, in scientific literature, e.g. “Das Rheologie Handbuch, Thomas Mezger, Curt R. Vincentz-Verlag, Hannover, 2000” a gel is typically defined by its ratio of elastic modulus G’ to viscous modulus G”. This allows it to distinguish between a highly viscous fluid,

e.g. a paste and an elastic system of same viscosity e.g. a jelly. This ratio should be greater than 1 for a gel. For the given product, a ratio of greater than 1 is suitable. It is preferred, however, that said ratio is greater than 3, more preferably it is greater than 5.

The absolute value of the viscous modus G" is preferably greater than 10 Pa, more preferred greater than 50 Pa. This criterion distinguishes between thin solutions with gel character and a more shape retaining jelly products that are the intended products according to this invention.

The above given values need should be measured under the following circumstances:

- a maturation time of at least 12 h under ambient conditions,
- measurement temperature of 25 °C,
- an oscillatory frequency of 1 rad/s and
- a strain of 1%.

This set of parameters refers to a standard oscillatory test conducted with a standard state of the art low deformation rheometer as commercially available from e.g. Bohlin or TA Instruments.

The requirements as stated herein for G' : G" should preferably apply to the whole concentrate, and not just for a part of it. Also, it is preferred that the concentrate does not consist of a solid envelope material covering core. It can also be preferred that the concentrate is translucent and/or transparent.

The concentrate according to the present invention is preferably shelf stable when in its intact packaging. This can be ensured by selecting the appropriate manufacturing process in combination with a correct composition. For example, a process involving a pasteurising step (either explicitly or as part of other process steps), followed by hot or aseptic filling of packaging, and the right water activity a_w and pH of the composition may ensure such.

The invention further relates to the use of the concentrate according to the present invention and as set out above for preparing a bouillon, broth, soup, sauce, gravy or for use as a seasoning. Such use e.g. implies removing the concentrate from its packaging, and adding it to food or a dish, either during or after its preparation, optionally further applying heat and/or stirring the food or dish with such concentrate.

Examples

Example 1a

A dry mix was prepared comprising:

Pork fat, 690 g

Salt, 580 g

Pork meat powder, 530 g

Sugar, 200 g

MSG, 120 g

Pork flavour (dissolvable powder), 60 g

The above mixture was made in a gel with 2300 g water, 450 g gelatin 160 Bloom, 110 g potato starch. This gel (at 20% salt on water) had a gel strength of approx. 240 g (measured with the method below for model systems) and dissolved in less than 100 seconds (30 g gel immersed in 900 g boiling water).

Processing:

Process Description:

1. Mix all dry ingredients in a Hobart* Mixer till homogeneous
2. Melt fat at 60°C
3. Add melted fat to the dry ingredients and mix in the Hobart mixer until homogeneous
4. Add mix into a double jacket vessel (Unimix* type)
5. Add water into the vessel and close the vessel.
6. Heat up to 90°C while stirring
7. Keep at 90°C for 3min while stirring
8. Hot filling into containers, followed by sealing and leaving to cool to room temperature

Example 1b

The same dry mix as under 1a was now gelled with 2300 g water, 450 g gelatin 160 Bloom and 110 g corn starch. This gel (at 20% salt on water) had a gel strength of approx. 260 g (measured with the method below for model systems) and dissolved in less than 100 seconds (30 g gel immersed in 900 g boiling water).

Example 1c

The same dry mix as under 1a was now gelled with 2300 g water, 450 g gelatin 240 Bloom and 110 g corn starch. This gel (at 20% salt on water) had a gel strength of approx. 350 g

*trade-marks

(measured with the method below for model systems) and dissolved in less than 100 seconds (30 g gel immersed in 900 g boiling water).

Example 1d

The same dry mix as under 1a was now gelled with 2300 g water, 450 g gelatin 240 Bloom and 110 g potato starch. This gel (at 20% salt on water) had a gel strength of approx. 300 g (measured with the method below for model systems) and dissolved in less than 100 seconds (30 g gel immersed in 900 g boiling water).

All examples 1a-1d had no to very low syneresis.

Although these examples refer to products that contain 0.5-60% particulates that can be seen by the naked eye, which is not preferred in the present case, it is submitted that such particles in the present examples do not substantially alter properties like G', G", water activity, dissolving time, dillution rates, gel strength and syneresis.

The gel strength was measured using the following method:

- using a texture analyser from Microstable Sytems, model TA XT2 with 5 kg load cell.
- Plunger: Diameter (according AOAC method) 0.5 inches means 12.7 mm, height 35 mm, plane surface, sharp edges, material plastics.
- Sample Containers have an influence on results if not very large. Therefore the choosen container should always be the same. We have used plastic containers for model systems (diameter bottom 5.5 cm; diameter top 6.5 cm; height 8.5 cm) and glass jars for process trials with recipes other than model systems (diameter 7 cm; height 4 cm).
- After preparation, samples have been stored at ambient conditions (21°C) at least over night before measurement.
- TA-Parameters: Pre speed 1 mm/s, Test speed 0.5 mm/s, Re speed 10 mm/s, Distance 15 mm, Trigger Auto, Force 0.5 g, Stop recording at target. Result we take from the recorded graph is force at 10 mm penetration depth (should be in N, but simplified in g).

CLAIMS

1. Packaged concentrate for preparing a bouillon, broth, soup, sauce, or gravy or for use as a seasoning, said concentrate comprising:

   - 20-80wt.% water, based on total packaged concentrate,

   - a gelling system comprising the combination of starch in an amount of 0.1wt.% to 10wt.%, based on the water content of the concentrate, and gelatin in an amount of 1.5-30wt.% based on the water content of the concentrate,

   - 15-30wt.% based on the water content of the concentrate, of salt,

   - 0.5-60wt.% based on total packaged concentrate, of taste imparting components, wherein said taste-imparting components comprise one or more of:

   - liquid or dissolvable extracts or concentrates of one or more of meat, fish, herbs, fruit or vegetables, flavours, yeast extract, hydrolysed protein of vegetable, soy, fish, or meat origin;

   with the proviso that the concentrate does not contain 0.5-60wt.% of particulates of herbs, vegetables, fruits, meat, fish, or crustaceans, based on the total packaged concentrate, and wherein the concentrate is a gel.

2. Packaged concentrate according to claim 1 wherein said amount of starch is 1wt.% to 7wt.%.

3. Packaged concentrate according to claim 1 wherein said amount of starch is 3wt.% to 6wt.%.

4. Packaged concentrate according to claim 1 wherein said amount of gelatin is 6-20wt.%.

5. Packaged concentrate according to claim 1 wherein said amount of gelatin is 12-20wt.%.

6. Packaged concentrate according to claim 1 containing said salt in an amount of 15-26wt.% based on the water content of the concentrate.

7. Packaged concentrate according to any one of claims 1-6, wherein the concentrate has the rheology of a gel.

8. Packaged concentrate according to any one of claims 1-7, wherein the concentrate has the rheology of a gel as expressed by a ratio of elastic modulus G': viscous modulus G" of at least 1.

9. Packaged concentrate according to claim 8 wherein said ratio is at least 3.

10. Packaged concentrate according to claim 8 wherein said ratio is at least 5.

11. Packaged concentrate according to any one of claims 1-10 having a viscous modulus G" of at least 10 Pa.

12. Packaged concentrate according to claim 11 wherein said viscous modulus G" is at least 50 Pa.

13. Packaged concentrate according to any one of claims 1-12 wherein said gelatin is 125-275 Bloom gelatin.

14. Packaged concentrate according to claim 13 wherein said gelatin is 150-260 Bloom gelatin.

15. Concentrate according to any one of claims 1-14, wherein the starch is native starch.

16. Concentrate according to any one of claims 1-15, wherein the starch is potato starch or corn starch.

17. Packaged concentrate according to any one of claims 1-16, wherein the total water content of the concentrate is 40-60% by weight, based on the total packed concentrate.

18. Packaged concentrate according to any one of claims 1-17, wherein the concentrate has a water activity a_w of 0.5 to 0.87.

19. Packaged concentrate according to claim 18, wherein said water activity a_w is 0.7 to 0.78.

20. Packaged concentrate according to any one of claims 1-19, further comprising 1-30wt.%, based on total packaged concentrate of emulsified oil and/or fat.

21. Packaged concentrate according to claim 20, wherein said content of emulsified oil and/or fat is 1-15wt.%.

22. Packaged concentrate according to any one of claims 1-21, wherein the concentrate is packaged in a cup or tub with a seal.

23. Process for preparing a concentrate for preparing a bouillon, broth, soup, sauce, or gravy or for use as a seasoning, said concentrate comprising:

- 20-80wt.% water, based on total packaged concentrate,
- a gelling system comprising the combination of starch in an amount of 0.2wt.% to 10wt.% based on the water content of the concentrate, and gelatin in an amount of 1.5-30wt.% based on the water content of the concentrate,
- 15-30wt.% based on the water content of the concentrate, of salt,
- 0.5-60wt.% based on total packaged concentrate, of taste imparting components, wherein said taste-imparting components comprise one or more of:
- liquid or dissolvable extracts or concentrates of one or more of meat, fish, herbs, fruit or vegetables, flavours, yeast extract, hydrolysed protein of vegetable, soy, fish, or meat origin;

with the proviso that the concentrate does not contain 0.5-60wt.% by weight of particulates of herbs, vegetables, fruits, meat, fish, or crustaceans, based on the total packaged concentrate, and wherein the concentrate is a gel, the process comprising the steps of mixing all ingredients, filling the mixture into a packaging or moulds, closing the packaging, whereby a heating step is applied in at least one of the following periods:

- prior to filling into the packaging or moulds,
- during filling into the packaging or moulds,
- after filling into the packaging or moulds.

24. Packaged concentrate according to claim 23 wherein said content of starch is 1-7wt.%.

25. Packaged concentrate according to claim 23 wherein said content of starch is 3-6wt.%.

26. Packaged concentrate according to claim 23 wherein said content of gelatin is 6-20wt.%.

27. Packaged concentrate according to claim 23 wherein said content of gelatin is 12-20wt.%.

28. Packaged concentrate according to claim 23 wherein said content of salt is 15-26wt.%.

29. Process according to any one of claims 23-28, wherein at least part of the heating step is to a temperature of at least 70°C.

30. Use of a concentrate according to any one of claims 1-22, for preparing a bouillon, broth, soup, sauce, or gravy or for use as a seasoning.

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