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(54) **Title:** GINSENG FLAVOURED FOOD COMPOSITION

(57) **Abstract:** The present invention relates to a composition for food use, in particular for ginseng flavoured hot or cold drinks. The composition includes vegetable milk, or alternatively, pea extract, one or more cereals, ginseng extract, sugar and/or sweetener. The vegetable milk preferably employed is the powdered soy milk, while the cereal is preferably water-soluble barley. Preferably, the pea extract is a proteins based extract including vegetable proteins of the pea. The food composition is dissolved in hot or cold water to obtain ginseng flavoured drinks or used as an ingredient for the preparation of ice-creams, mousses, semifreddos, cakes or other ginseng flavoured foods.

**DESCRIPTION****"GINSENG FLAVOURED FOOD COMPOSITION"**

The present invention relates to the technical field of preparations for a food use, in particular for ginseng flavoured hot or cold drinks.

Ginseng is the name commonly used for plants belonging to the Panax genus.

Panax genus includes eleven species of slowly growing-perennials with fleshy roots, of the Araliaceae family. These plants normally grow in Asia (especially in China, Korea and Siberia) and in Northern America.

Plants normally used in medicine and in the food industry are Panax Ginseng (or Asiatic Ginseng) and Panax Quinquefolius (or American ginseng). Roots of both plants are used.

From the roots of Panax Ginseng, two forms of ginseng are obtained: the white ginseng, obtained by drying the roots in the sun, and the red ginseng, obtained by steam cooking the roots and then drying them in air.

The cooking before the drying has the function of concentrating the active ingredients, ginsenosides, responsible for the beneficial effects of the ginseng.

The plant of Panax ginseng is used since thousands years by the Chinese traditional medicine for its beneficial (mainly antistress, stimulating and ener-

gizing) effects.

Over the last years, ginseng extracts are used, in quantities lower than those pharmaceutical, as flavouring additives of food products. In fact, ginseng flavoured coffee and tea, very diffused in bars and shops, are known.

The present invention intends to be an alternative to the common ginseng flavoured products which are currently diffused on the market, above all for those consumers which are intolerant to the exciting effects of coffee and tea. Moreover, differently from the commercially available products, the food composition of the invention does not contain additives, such as emulsifiers and thickeners, and it is also suitable for subjects which present food intolerance to milk and its derivatives.

The problem at the basis of the present invention is to provide a ginseng flavoured food composition which can be intended as a valid alternative to ginseng-containing preparations known in the sector.

Such problem is overcome by the food composition as defined in the appended claims.

The present invention relates to a food composition including vegetable milk, one or more cereals, ginseng extract, sugar and/or sweetener.

Alternatively to the vegetable milk, the composition of the invention can include a pea extracts, in particular an extract of yellow peas.

Preferably, the pea extract is a proteinaceous-base  
5 extract including vegetable proteins of the pea.

In particular, the pea extract includes proteins, carbohydrates, fats and ashes.

Proteins are included, in the pea extract, in a quantity from 70% to 99% by weight, preferably between 80%  
10 and 90% by weight.

Carbohydrates are included in the extract in a quantity between 1% and 5% by weight, preferably from 2% to 4% by weight.

Fats are included in the extract in a quantity from  
15 0.5% to 3%, preferably from 1% to 2% by weight.

The pea extract includes ashes in a quantity from 4% to 8%, preferably from 5% to 7% by weight.

The pea extract used in the composition of the invention is a known food preparation, therefore its preparation process starting from the pea plant will not be  
20 explained in this context.

The vegetable milk is selected from: soy milk, rice milk, oat milk and almond milk. The milk preferably used in the invention is soy milk.

25 The vegetable milk, which preferably is powdered milk,

and, alternatively, the pea extracts, are included in the composition of the invention in a quantity from 10% to 50% by weight, preferably from 15% to 35% by weight.

5 The vegetable milk and the pea extract have a high proteinaceous content, are free of cholesterol, lactose, casein and show a very low fat concentration. Therefore, they constitute a valid alternative to the cow's milk, above all for people having problems of lactose  
10 intolerance, casein allergy and various allergies.

Preferably, the cereal is in form of water-soluble powder and is selected from: barley, malt barley, oat and rice. The preferred cereal is the barley in a water-soluble preparation, but barley mixtures with the  
15 aforesaid cereals can also be made.

The cereal is included in the composition in a quantity from 4% to 12% by weight, preferably from 6% to 10% by weight.

The ginseng extract is preferably a powdered dry extract of the natural root of ginseng. The ginseng advantageously used is white or red ginseng of Panax  
20 Ginseng roots.

Preferably, the dry extract is titrated to 5-12% of ginsenosides.

25 The ginseng extract is included in the composition in

a quantity between 0.5% and 5% by weight, preferably between 1% and 4%.

The ginseng imparts to the composition a revitalizing, energizing and antistress effect.

5 The sugar used is selected from: sucrose, glucose, fructose, glucose syrup, rice or barley maltose, honey, agave juice, maple juice, grapes juice, while the sweetener is selected from the common commercially available products, such as aspartame, saccharin, ace-  
10 sulfame, etc.

The preferred component for imparting sweetness to the composition is the cane sugar.

The sugar and/or sweetener is included in the composition in a quantity from 50% to 80%, preferably from  
15 60% to 75%.

The composition of the invention can possibly contain, as well, a ginseng flavour in a quantity from 1% to 8%, preferably from 3% to 6% by weight, for the purpose of imparting a more marked ginseng flavour.

20 The food composition is obtained by mechanically and intimately mixing the components above listed, preferably used in a water-soluble powder.

The mechanical mixing is carried out in a conventional way for those skilled in the art. For example, the  
25 mixing takes place at room temperature and in a dry

way. The mechanical stirrer preferably used is a crossed helical blade-mixer, but other types of mixers conventionally used in the sector can be used.

By mechanical stirring a homogeneous composition is  
5 obtained, also without the addition of emulsifiers or thickeners.

The composition of the invention appears as a both cold and hot water-soluble powder, and is mainly used for preparing hot or cold drinks.

10 For this purpose, for example, 10 g of soluble composition is dissolved in 50 mL of water, to give a hot or cold drink.

The composition of the invention can be simply added to hot or cold water, by stirring the mixture until a  
15 complete dissolution of the powder. Alternatively, the composition can be employed for the preparation of instant drinks with express dispenser machines.

Therefore, hot or cold drinks obtainable from the dissolution in water of the food composition of the invention  
20 are also an object of the present invention.

Drinks obtained with the composition of the invention are characterized by a surprising robust, marked and unique taste. It can be presumed that by the combination of known ingredients in the quantities above described,  
25 a synergic interaction which allows to obtain

a composition having an absolutely particular and palatable taste may be obtained.

Accordingly, the composition of the invention is precisely differentiated from the ginseng flavoured coffees or teas which are currently on the market and is a valid alternative thereof, above all for consumers intolerant to the exciting effect of coffee and tea and for people allergic to milk derivatives.

The composition of the invention can also be employed as an ingredient in the preparation of ice-creams, mousses, semifreddos, cakes and other raw or cooked foods with a marked ginseng flavour.

Therefore, food products, such as ice-creams, mousses, semifreddo, cakes and other raw or cooked foods obtained by using the food composition of the invention are also an object of the invention.

EXAMPLE 1

Water-soluble powdered ginseng flavoured food composition. Dry mixing at room temperature.

INGREDIENTS	QUANTITY (for 1000 g of product)
Cane sugar	700 g
Powdered soy milk	230 g
Powdered soluble barley	60 g
Ginseng (powdered dry extract of the root)	10 g



## EXAMPLE 2

Water-soluble powdered ginseng flavoured food composition. Dry mixing at room temperature.

INGREDIENTS	QUANTITY (for 1000 g of product)
Cane sugar	680 g
Powdered soy milk	200 g
Powdered soluble barley	75 g
Ginseng (powdered dry extract of the root)	10 g
Ginseng flavour	35 g

## EXAMPLE 3

5 Water-soluble powdered ginseng flavoured food composition. Dry mixing at room temperature.

INGREDIENTS	QUANTITY (for 1000 g of product)
Cane sugar	700 g
Proteinaceous extract of yellow peas	200 g
Powdered soluble barley	70 g
Ginseng (powdered dry extract of the root)	30 g

CLAIMS

1. A food composition including pea extract or vegetable milk, one or more cereals, ginseng extract, sugar and/or a sweetener.
- 5 2. A composition according to claim 1, wherein said pea extract or vegetable milk is included in a quantity from 10% to 50% by weight, preferably from 15% to 35% by weight.
3. A composition according to claim 1 or 2, wherein  
10 said vegetable milk is selected from the group consisting of: soy milk, rice milk, oat milk and almond milk.
4. A composition according to any one of the claims 1 to 3, wherein said vegetable milk is soy milk, preferably  
15 in a powder form.
5. A composition according to claim 1 or 2, wherein said pea extract is pea proteinaceous extract, preferably of yellow peas.
6. A composition according to claim 5, wherein said  
20 proteinaceous extract includes proteins, carbohydrates, fats and ashes.
7. A composition according to claim 5 or 6, wherein said extract includes proteins in a quantity from 70% to 99% by weight, preferably from 80% and 90% by  
25 weight, carbohydrates in a quantity between 1% and 5%

by weight, preferably from 2% to 4% by weight, fats in a quantity from 0.5% to 3%, preferably from 1% to 2% by weight and ashes in a quantity from 4% to 8% by weight, preferably from 5% to 7% by weight.

5 8. A composition according to any one of the claims 1 to 7, wherein said one or more cereals is included in the composition in a quantity from 4% to 12% by weight, preferably from 6% to 10% by weight.

10 9. A composition according to any one of the claims 1 to 8, wherein said one or more cereals is selected from the group consisting of: barley, malt barley, oat and rice.

15 10. A composition according to any one of the claims 1 to 9, wherein said one or more cereals is barley or barley mixtures with malt barley, oat or rice.

11. A composition according to any one of the claims 1 to 10, wherein said one or more cereals is in form of water-soluble powder.

20 12. A composition according to any one of the claims 1 to 11, wherein said ginseng extract is a powdered dry extract of the natural root of ginseng.

13. A composition according to any one of the claims 1 to 12, wherein said ginseng extract is white or red ginseng of the Panax Ginseng roots.

25 14. A composition according to any one of the claims

1 to 13, wherein said ginseng extract is titrated to 5-12% of ginsenosides.

15. A composition according to any one of the claims 1 to 14, wherein said ginseng extract is included in the composition in a quantity between 0.5% and 5% by weight, preferably between 1% and 4% by weight.

16. A composition according to any one of the claims 1 to 15, wherein said sugar is selected from the group consisting of: sucrose, glucose, fructose, glucose syrup, rice or barley maltose, honey, agave juice, maple juice, grapes juice and honey.

17. A composition according to any one of the claims 1 to 16, wherein said sugar is cane sugar.

18. A composition according to any one of the claims 1 to 17, wherein said sweetener is selected from the group consisting of aspartame, saccharin and acesulfame.

19. A composition according to any one of the claims 1 to 18, wherein said sugar and/or sweetener is included in a quantity from 50% to 80%, preferably from 60% to 75%.

20. A composition according to any one of the claims 1 to 19, further including a ginseng flavour in a quantity from 1% to 8%, preferably from 3% to 6% by weight.

21. A composition according to claim 1 including, in 1000 g of end product, cane sugar 700 g, powdered soy milk 230 g, powdered soluble barley 60 g and ginseng extract 10 g.

5 22. A composition according to claim 1 including, in 1000 g of end product, cane sugar 680 g, powdered soy milk 200 g, powdered soluble barley 75 g, ginseng extract 10 g and ginseng flavour 35 g.

10 23. A process for the preparation of the food composition according to any one of the claims 1 to 22, including the step of mechanically and intimately mixing said ingredients, preferably used in form of water-soluble powder, at room temperature.

15 24. A use of the composition according to any one of the claims 1 to 23, for the preparation of hot or cold drinks by dissolution in hot or cold water.

20 25. A use of the composition according to any one of the claims 1 to 24 as an ingredient in the preparation of ice-creams, mousses, semifreddos, cakes and other raw or cooked foods.

26. Hot or cold drinks obtainable by dissolving the composition according to any one of the claims 1 to 22 in water.

25 27. A food product including the food composition according to any one of the claims 1 to 22.

28. A food product according to the claim 27, being an ice-cream, mousse, semifreddo, cake or other raw or cooked foods.