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(54) Title: FLAVOURED BEVERAGE BASE

(57) Abstract: The invention relates to a flavoured beverage base for making a beverage, the flavoured beverage base being adapted to be diluted with a liquid, such as water. The flavoured beverage base comprises a natural preservative, such as honey.



FLAVOURED BEVERAGE BASE

FIELD OF THE INVENTION

5 The invention relates to a honey-containing, functional and natural flavoured beverage base, as defined in the preamble of claim 1.

The flavoured beverage base according to the invention, here-
10 after also referred to as "the solution according to the invention", is a flavoured beverage base for natural beverages. The solution according to the invention a functional foodstuff from which beverages with different flavors can be made. Preferably, the flavoured beverage base is made from
15 natural honey, a natural aroma, such as fruit juice, and possibly also from citric acid. The solution according to the invention utilizes the valuable natural preservatives and sugars contained by honey as well as the natural healthy ingredients contained by honey.

20

There is a great variety of commercial flavoured beverage base s with different flavors available on the market. The flavoured beverage base s are sweetened with sugars or artificial sweeteners. The flavoured beverage base s are also
25 seasoned with fruit juices or artificial essences or the like. Most of the flavoured beverage base s are seasoned, sweetened or preserved with a synthetic agent.

Some of the flavoured beverage base s contain natural ingre-
30 dients but also synthetic ingredients. A fully natural product combining a good taste with a functional effect cannot be found on the market, or at least they are rare. The

flavoured beverage base s which are not fully natural suffer from the problem that they are harmful to health. Thus, the problem of the non-natural flavoured beverage base s is that they cause health harms, due to that they are sweetened with
5 artificial flavors and preserved with artificial preservatives. The flavor of these flavoured beverage base s is usually delivered by a synthetic flavor, such as an E flavor.

The flavoured beverage base according to the invention can
10 be made from honey and different aromas, such as spices, flowers, herbs, berries, fruits, decay fungi, such as chaga mushroom. A soft drink is made from the flavoured beverage base by mixing it, in a desired proportion, with water, soda or some other drinkable liquid. According to the invention,
15 the honey used in the flavoured beverage base can be replaced with agave syrup.

Households are increasingly using soda makers allowing soda and soft drinks made from tap water. The soft drinks can
20 made at home by seasoning the soda made by the soda maker with a desired flavoured beverage base. The solution according to the invention provides, alongside the current beverages and the like, a natural flavoured beverage base sweetened and preserved with honey and containing neither arti-
25 ficial sweeteners nor added sugar.

BACKGROUND OF THE INVENTION

30 The problem with the current flavoured beverage base s is that they contain artificial preservatives, artificial sweeteners and added sugar. The artificial sweeteners and

artificial preservatives are generally regarded as unhealthy but they are widely used in flavoured beverage base s because of their low price or low energy content. Attempts have been made to solve this problem by reducing the use thereof and
5 by replacing them with healthier sweeteners and preservatives. However, there are problems involved in these solutions, having a detrimental effect on the taste of the finished beverage.

10 A beverage is made from the flavoured beverage base according to the invention by mixing the flavoured beverage base with a liquid, which can be water, carbonated water, alcohol or some other drinkable liquid. The solution according to the invention provides a natural and functional honey flavoured
15 beverage base alongside the soft drinks sold in stores and restaurants as well as homemade carbonated soda.

As is known, the flavoured beverage base s are most often sweetened with an artificial sweetener or, for example, with
20 fructose corn syrup, sugar or the like. Reportedly, they have weaker health-enhancing effects than honey. The current state-of-art products do not have the same effects on health as honey. Honey-sweetened beverages or flavoured beverage base s can be regarded as healthier than the sugar-sweetened
25 ones because honey contains less calories for the same level of sweetness than the sugar-sweetened beverages.

The pH of honey is usually under 5, i.e. it is acidic. The low pH f honey is caused by gluconic acid which prevents
30 most bacteria from reproducing. Therefore, it acts as a natural preservative for the flavoured beverage base according

to the invention and reduces the need of artificial preservatives. In addition, citric acid and/or carbonic acid can be added to the flavoured beverage base according to the invention for enhanced preservation.

5

OBJECTIVE OF THE INVENTION

10 This invention aims at eliminating the above-mentioned drawbacks and to provide an inexpensive, tasty, healthy and purely natural flavoured beverage base without added additives or preservatives. The flavoured beverage base according to the invention is characterized in what is set forth in the characterized part of the claim 1. Other embodiments of the invention are characterized in what is set forth in the rest of the claims.

ADVANTAGES OF THE INVENTION

20

The natural flavoured beverage base according to the invention contains, at least, ingredients available from nature, such as honey and water. One of the ingredients of the flavoured beverage base is natural honey. An advantage of the flavoured beverage base according to the invention is that the flavoured beverage base does not contain a single synthetic ingredient and is a 100 % natural product. The flavoured beverage base can be used for seasoning water, carbonated water, alcohol, alcoholic beverages, drinks and any liquid beverages, in a healthier way than by using a flavoured beverage base made from synthetic substances.

30

Another advantage of the invention is that the natural flavoured beverage base according to the invention is very inexpensive and simple to make because only natural substances and water are used as the ingredients of the flavoured beverage base. The production thereof is not dependent on expensive industrial manufacturing equipment or ingredients from third parties.

The flavoured beverage base has a pleasant and fresh scent of natural honey which is also an advantage. The flavoured beverage base can also be effortlessly and inexpensively made by a private person, from berries and honey that she/he can has collected, for example. The flavoured beverage base according to the invention is highly suitable for household use and in the HoReCa industry.

The invention creates a new category of flavoured beverage base s for beverages, based on the sweetness, functional effects and preservation without artificial sweeteners, provided by honey. The flavoured beverage base according to the invention allow a variety of additive-free, honey-based beverages, containing no artificial sweeteners, to be made.

DESCRIPTION OF THE INVENTION

A flavoured beverage base, the flavoured beverage base being adapted to be diluted with a liquid, such as water. The flavoured beverage base contains a natural preservative, preferably honey. The preserving properties of honey are based on the gluconic acid contained therein. In addition, the flavoured beverage base is preferably seasoned with natural products, such as berries, mushrooms, herbs, fruits,

flowers and/or other plants or the like. Tree needles, such as spruce, pine or juniper needles and/or other tree needles can also be used as the seasoning agents.

5 The flavoured beverage base according to the invention is easy to make and produce on an industrial scale as well. Honey is heated up together with water, in a proportion 1:1, for example. The proportion may vary quite a lot because the amount of honey regulates the sweetness of the flavoured
10 beverage base. However, at a minimum, the honey content of flavoured beverage base shall preferably be 30%.

Desired flavoring agents, such as fruit, berry juice, vanilla, spice, herb and/or decay fungi, such as chaga mushroom, are added to the mixture of honey and water. Thus,
15 natural sweeteners are used for sweetening the flavoured beverage base. Usually, these natural sweeteners also contain a variety of tannins, increasing the preservability of the flavoured beverage base further. As a preservative, cit-
20 ric acid can be added, if prolonged preservability of the beverage in storage is required. Further, the flavoured beverage base can be carbonated for freshness and increased preservability. The flavoured beverage base is dosed and mixed, in a desired proportion, into water, carbonated wa-
25 ter, alcohol, drinks, juice or any liquid beverage. Most of the natural ingredients, such as honey, berries and so on, added to the flavoured beverage base act as health-enhancing components of the flavoured beverage base.

30 Instead of, or, in addition to honey, agave syrup can be used, resulting in a lower glycemic index GI of the flavoured

beverage base since agave syrup has a lower glycemic index than honey.

It is obvious to a person skilled in the art that the different embodiments are not restricted to the above examples but may vary within the scope of the following claims. What is essential is that the flavoured beverage base according to the invention contains a natural preservative and sweetener, honey or agave syrup. The main idea is to utilize the taste, sweetness, preservability and health-enhancing properties of honey in the flavoured beverage base and, thereby, to deliver these properties to a beverage.

CLAIMS

1. A flavoured beverage base for making a beverage, the
flavoured beverage base being adapted to be diluted with a
5 liquid, such as water, **characterized** in that the flavoured
beverage base contains a natural preservative.

2. A flavoured beverage base as defined in claim 1, **charac-**
terized in that the natural preservative comprises gluconic
10 acid.

3. A flavoured beverage base as defined in claim 1 or 2,
characterized in that the natural preservative comprises a
natural sweetener.

15 4. A flavoured beverage base as defined in claim 3, **charac-**
terized in that the natural sweetener comprises honey.

5. A flavoured beverage base as defined in any of the pre-
20 ceding claims, **characterized** in that the flavoured beverage
base comprises one or more health-enhancing components.

6. A flavoured beverage base as defined in any of the pre-
ceding claims, **characterized** in that the flavoured beverage
25 base is seasoned with berries, herbs and/or fruits.

7. A flavoured beverage base as defined in claim 6, **charac-**
terized in that the berries seasoning the flavoured beverage
base are wild berries.

30

8. A flavoured beverage base as defined in any of the preceding claims, **characterized** in that the flavoured beverage base is seasoned with decay fungi, such as chaga mushroom.

5 9. A flavoured beverage base as defined in any of the preceding claims, **characterized** in that the flavoured beverage base is seasoned with tree needles, such as such as spruce, pine or juniper needles.

10 10. A flavoured beverage base as defined in any of the preceding claims, **characterized** in that the honey content of flavoured beverage base is at least 30%.

11. A flavoured beverage base as defined in any of the preceding claims, **characterized** in that the honey content of
15 flavoured beverage base is 30 to 70 %.

12. A flavoured beverage base as defined in any of the preceding claims, **characterized** in that the honey content of
20 flavoured beverage base is 30 to 50 %.

13. A flavoured beverage base as defined in any of the preceding claims, **characterized** in that the flavoured beverage base comprises agave syrup.
25

14. A flavoured beverage base as defined in any of the preceding claims, **characterized** in that the flavoured beverage base comprises carbonic acid.

30 15. A flavoured beverage base as defined in any of the preceding claims, **characterized** in that the flavoured beverage base comprises citric acid.

INTERNATIONAL SEARCH REPORT

International application No.

PCT/FI2019/050257

A. CLASSIFICATION OF SUBJECT MATTER

See extra sheet

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC: A23L, A61K, C12G

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched
FI, SE, NO, DK

Electronic data base consulted during the international search (name of data base, and, where practicable, search terms used)

EPODOC, EPO-Internal full-text databases, Full-text translation databases from Asian languages, WPIAP, PRH-Internal, Google, GNPD

C. DOCUMENTS CONSIDERED TO BE RELEVANT

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X	US 2009074935 A1 (LEE THOMAS [US]) 19 March 2009 (19.03.2009) paragraph [0043]	1-4, 10-14
X	WO 2018226168 A1 (EPERFECT HEALTH CORPORATION LTD [TH]) 13 December 2018 (13.12.2018) the whole document	1-6, 8, 14

☒ Further documents are listed in the continuation of Box C.
☒ See patent family annex.

* Special categories of cited documents:	"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention
"A" document defining the general state of the art which is not considered to be of particular relevance	"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone
"E" earlier application or patent but published on or after the international filing date	"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art
"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)	"&" document member of the same patent family
"O" document referring to an oral disclosure, use, exhibition or other means	
"P" document published prior to the international filing date but later than the priority date claimed	

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C (Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT

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CLASSIFICATION OF SUBJECT MATTER

IPC

A23L 2/44 (2006.01)**A23L 2/385** (2006.01)**A23L 2/60** (2006.01)**A23L 2/02** (2006.01)**A23L 2/68** (2006.01)**A23L 21/25** (2016.01)**A23L 29/30** (2016.01)**A23L 27/10** (2016.01)**C12G 3/00** (2019.01)**A61K 9/00** (2006.01)

INTERNATIONAL SEARCH REPORT
Information on Patent Family Members

International application No.
PCT/FI2019/050257

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