

A spraying emulsion for browning (for enhancing golden and brown coloration) food products comprises a fatty phase in an amount from 30 to 45% of weight, an aqueous phase from 55 to 70% of weight, a browning agent, in particular hydroxyacetaldehyde, dissolved in the aqueous phase in an amount from 0.1 to 5% of weight, an emulsifying agent, in particular a fat-soluble ester of citric acid and mono- or diglycerides. The emulsion is supplied with an aromatizer. The spraying emulsion for browning for imparting the golden and brown coloration and aroma to food products is applied by means of spraying the emulsion onto the surface of food products prior to the heating stage.