

A process for the production of flavour concentrates comprising the addition of a mixture of flavour precursors comprising (A) proline, ornithine or protein hydrolysate, and (B) rhamnose, fructose or fucose, to a fat-based medium and heating the mixture to about 100-140°C for about 10-120 minutes. The invention also relates to use of said flavour concentrate in any of the preceding claims in the manufacture of chocolate or compound chocolate or ice-cream coating in an amount of 0.01-5% by based on the weight of the total chocolate and a chocolate product with modified flavour characteristics comprising the flavour concentrate.