

Title:	A process for the preparation of poppy seed flavourants
Abstract :	<p>A process for the preparation of poppy seed (<i>Papaver somniferum</i> L.) flavourants in powder or paste form. Poppy seed is a popular food flavourant. It is extensively used in bakery products such as rolls and pastry items as on external coating or in the fillings. In India, traditionally it is used in various salty & sweet culinary preparations. Poppy seed is used in forms such as raw or roasted whole seeds or powdered or wet ground paste along with other spices or ingredients. Process steps are; clearing poppy seeds to remove extraneous matter, coating with an aqueous solution of enzyme mixture, holding at optimum temp, to soften poppy seed, subjecting to physical pressure, softened poppy seed grounded to a fine paste.</p>