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(54) **FLAVOURED/AROMATIZED ICE CUBES, A
METHOD FOR THEIR PRODUCTION, AND
THE USE OF THE ICE CUBES PRODUCED**

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(57) **ABSTRACT**

Flavoured/aromatized ice cubes, a method for their production and the use of the ice cubes produced.

The cubes are characterized in that each cube comprises an ice cube mass formed by frozen water with flavouring (and optionally colouring) agents in variable proportions of substantially between 0.01% and 20% by weight of the mass of water to be frozen, for the compensation of the flavour (and optionally the colour) of a drink cooled by the introduction of the ice cubes in a manner such that the flavouring (and optionally colouring) agents are dissolved in the mass of the ice cubes or are incorporated in the cubes in the form of discrete bodies soluble in the liquid to be cooled.

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