CLAIMS

1. An antioxidant composition comprising chlorogenic acid and one or more additional components or combination of components selected from a group consisting of:
    (i) rosmarinic acid; and
    (ii) phenolic diterpenes,

    wherein the ratio of chlorogenic acid to the one or more additional component or combination of components is of between about 100:1 to about 1:100.

2. The composition according to claim 1 wherein the ratio of chlorogenic acid to the one or more additional component of combination of components is of between 50:1 to 1:50, preferably between 25:1 to 1:25.

3. The composition according to claim 1 or 2 wherein the ratio of chlorogenic acid to rosmarinic acid is of between about 6:1 to about 1:6, preferably between about 5:1 to about 1:5 and/or
    the ratio of chlorogenic acid to phenolic diterpenes is of between about 5:1 to about 1:5, preferably between about 0.9:1 to about 1:0.9.

4. The composition according to any one of claims 1-3 wherein the chlorogenic acid is provided as an extract of green coffee beans and/or
    wherein the rosmarinic acid is provided as an extract of rosemary aerial parts and/or an extract of *Melissa officinalis* aerial parts.

5. The use of the composition according to any of claims 1 to 4 as an antioxidant.

6. A process for preventing and/or inhibiting oxidation of a food or beverage product for humans or animals, a nutritional supplement, a nutraceutical formulation, a fragrance or flavouring, a pharmaceutical or veterinary formulation, an oenological or cosmetic formulation, the process comprising the steps of contacting the food or beverage product for humans or animals, the nutritional supplement, the nutraceutical formulation, the fragrance or flavouring, the pharmaceutical or veterinary formulation, the oenological or the cosmetic formulation with the composition according to any of claims 1 to 4.

7. The process according to claim 6 wherein the food is a product selected from a group consisting of meat, beverages, sauces, patisseries, dairy products, oils, bakery, filling and edible ink, preferably meat or a beverage product, preferably a lemon flavoured beverage.

8. A food or beverage product for humans or animals, a nutritional supplement, a nutraceutical formulation, a fragrance or flavouring, a pharmaceutical or veterinary formulation, an oenological or cosmetic formulation comprising the antioxidant composition according to any of claims 1-4 and a food or beverage product for humans or animals, a nutritional supplement, a nutraceutical formulation, a fragrance or flavouring, a pharmaceutical or veterinary formulation, an oenological or cosmetic formulation acceptable adjuvant.

9. The food or beverage product for humans or animals, nutritional supplement, a nutraceutical formulation, fragrance or flavouring, pharmaceutical or veterinary formulation, oenological or cosmetic formulation according to claim 8 wherein the composition in the foodstuff comprises a ratio of chlorogenic acid to phenolic diterpenes of between about 0.1:1 to about 1:0.1, preferably between about 0.8:1 to about 1:0.8.

10. The food or beverage product for humans or animals, nutritional supplement, nutraceutical formulation, fragrance or flavouring, pharmaceutical or veterinary formulation, oenological or cosmetic formulation according to any one of claims 8 or 9 wherein the composition in the foodstuff comprises between:
    - about 0.1% w/w to about 55.0% w/w, preferably between about 2.0% w/v to of 25% w/w of chlorogenic acid;
    - about 0.1% w/w to about 10.0 w/w, preferably between 0.2 % w/w to about 5 % w/w of caffeine; and
    - at least about 0.1 % w/w of phenolic diterpenes.

11. The product (such as a food or beverage product) according to any one of claims 8 to 10 wherein concentration of the composition in the product (such as a food or beverage product) is of about 1 to about 10000 ppm, preferably about 5 to 50 ppm, in respect to the final weight of the product.

12. The product (such as a food or beverage product) according to any one of claims 8 to 11 wherein the concentration of chlorogenic acid is from about 5 ppm to about 1000 ppm or wherein the concentration of phenolic diterpenes is from about 5 ppm to about

1000 ppm or wherein the concentration of rosmarinic acid is from about 5 ppm to about 1000 ppm, in respect to the final weight of the product.

13. The product (such as a food or beverage product) according to claim 12 wherein the foodstuff is a meat product and the concentration of the composition in the foodstuff is of between 5 ppm to about 20 ppm of chlorogenic acid and of between about 5 ppm to about 25 ppm of phenolic diterpenes or wherein the concentration of the composition in the foodstuff is of about 13.5 ppm of chlorogenic acid and of about 15 ppm of phenolic diterpenes, in respect to the final weight of the product.

14. The product (such as a food or beverage product) according to claim 13 wherein the product is a meat product and wherein the concentration of the composition in the foodstuff is from about 5ppm to about 15 ppm, such as about 9 ppm of chlorogenic acid and from about 5ppm to about 20ppm of phenolic diterpenes, such as of about 10 ppm of phenolic diterpenes, in respect to the final weight of the product.

15. The product (such as a food or beverage product) according to claim 12 wherein the product is a beverage, preferably a lemon flavoured beverage, wherein the concentration of the composition in the foodstuff is of between about 1 ppm to about 100 ppm of chlorogenic acid and of between about 0.1 ppm to about 50 ppm of rosmarinic acid or wherein the concentration of the composition in the foodstuff is of about 9 ppm of chlorogenic acid and of about 1.5 ppm of rosmarinic acid, in respect to the final weight of the product.