Claims

1. A food stabilising composition comprising at least one plant derived inhibitor of fatty acid oxidation, wherein the at least one plant derived inhibitor comprises:

(a) an extract or juice or product obtained from or obtainable from a plant of the Lamiaceae family and

b) an extract or juice or product obtained or obtainable from at least one plant selected from the group consisting of the Fabaceae family, the Amaranthaceae family, the Lythraceae family, the Malpighiaceae family, and mixtures thereof;

or

(i) an alcoholic or hydro alcoholic extract from a plant of the Fabaceae family; and optionally

(ii) an extract or juice or product obtained or obtainable from at least one plant selected from the group consisting of the Amaranthaceae family, the Lamiaceae family, the Lythraceae family, the Malpighiaceae family, and mixtures thereof.

2. A food stabilising composition according to claim 1, wherein the at least one plant derived inhibitor is extracted from the leaves and/or the fruit of the plant, such as from the fruit of the plant.

3. A food stabilising composition according to claim 1 or 2, wherein the at least one plant derived inhibitor comprises:

(a) an extract obtained from or obtainable from a plant of the Lamiaceae family; and

(b) (i) an extract obtained from or obtainable from a plant of the Fabaceae family; and/or

(ii) an extract obtained from or obtainable from a plant of the Amaranthaceae family.

4. A food stabilising composition according to claims 1 or 2, wherein the at least one plant derived inhibitor comprises:

(a) an extract obtained from or obtainable from a plant from the Lamiaceae family; and

(b) (i) an extract obtained from or obtainable from at least one pseudo-cereal; and/or

(ii) an extract obtained from or obtainable from a plant of the family Lythraceae and/or

(iii) an extract obtained from or obtainable from a plant of the Amaranthaceae family.

5. A food stabilising composition according to claim 1 or 2, wherein the at least one plant derived inhibitor comprises:

(a) an alcoholic or hydro alcoholic extract from a plant of the Fabaceae family; and

(b) an extract obtained from or obtainable from a plant of the Lamiaceae family; and/or an extract obtained from or obtainable from a plant of the Lythraceae family; and/or an extract obtained from or obtainable from a plant of the Amaranthaceae family.

6. A food stabilising composition according to any of the preceding claims, wherein:
the at least one plant selected from the Fabaceae family is pea;
the at least one plant selected from the Lamiaceae family is rosemary;
the at least one plant selected from the Amaranthaceae family is spinach;
the at least one plant selected from the Lythraceae family is pomegranate, and
the at least one plant selected from the Malpighiaceae family is acerola

7. A food stabilising composition according to any of the preceding claims, wherein the at least one plant derived inhibitor is an extract obtained from or obtainable from spinach, peas, pomegranate, and rosemary and combinations thereof.

8. A food stabilising composition according to any of the preceding claims, wherein the at least one plant derived inhibitor comprises an extract or juice or product obtained or obtainable from: (i) rosemary and spinach; (ii) rosemary and pea; (iii) pea; (iv) pea and spinach or (v) pea and pomegranate.

9. A food stabilising composition according to any one of the preceding claims, wherein the at least one plant derived inhibitor contains at least 0.1% polyphenols by weight of the at least one plant derived inhibitor.

10. A food stabilising composition according to any one of the preceding claims, wherein the at least one plant derived inhibitor contains less than 5% citric acid by weight of the at least one plant derived inhibitor.

11. A food stabilising composition according to any one of the preceding claims, wherein the at least one plant derived inhibitor is the combination of an extract, juice or product obtained or obtainable from two different plants selected from the group consisting of the Fabaceae family, the Lamiaceae family, the Amaranthaceae family and the

Lythraceae family, wherein the weight ratio of each extract, juice or product is from1:99 to 99:1, such as from 50:1 to 1:50, or 25:1 to 1:25 or from 5:1 to 1:5, such as 1:1.

12. A process for obtaining a food stabilising composition as defined in any one of the preceding claims comprising the steps of:

(i) contacting at least one plant selected from the group consisting of the Fabaceae family, the Lamiaceae family, the Amaranthaceae family and the Lythraceae family or combinations thereof with a solvent; and

(ii) removing the solvent; or

a. crushing the at least one plant or fruit of the at least one plant selected from the group consisting of the Fabaceae family, the Lamiaceae family, the Amaranthaceae family and the Lythraceae family or combinations thereof to obtain the juice; and

b. evaporating the liquid from the juice or concentrating juice in presence of carbonates/and or hydroxyls and their corresponding salts,

wherein, optionally, the at least one plant selected from the group consisting of the Fabaceae family, the Lamiaceae family, the Amaranthaceae family and the Lythraceae family or combinations thereof is ground before contacting with a solvent

13. A method for stabilising a foodstuff, nutrition and health matrix or cosmetics matrix comprising the step of contacting a foodstuff, nutrition and health matrix or cosmetics matrix with a stabilising composition according to any one of claims 1 to 11.

14. The use of a food stabilising composition according to any one of claims 1 to 11, for stabilising a foodstuff, nutrition and health matrix or cosmetics matrix.

15. A method according to claim 13 or the use according to claim 14, wherein the food stabilising composition inhibits or prevents oxidation of a foodstuff, nutrition and health matrix or cosmetics matrix, preferably wherein the food stabilising composition inhibits or prevents the conversion of polyunsaturated fatty acid (PUFA) oils to 2,4-heptadienal and/or 2,4-decadienal in the foodstuff, nutrition and health matrix or cosmetics matrix.

16. A method according to claim 13 or 15 or the use according to claim 14 or 15, wherein the food stabilising composition is present in a foodstuff, nutrition and health matrix or cosmetics matrix in an amount from t 0.1% to 5% by weight of the foodstuff, nutrition and health matrix or cosmetics matrix.

17. A foodstuff comprising a food stabilising composition according to any one of claims 1 to 11.

18. A foodstuff according to claim 17, the method according to claims 13 or 15 or the use according to claims 14 or 15, wherein the foodstuff comprises an oil-in-water emulsion, such as mayonnaise.

19. The foodstuff, the method or use according to claim 18, wherein the oil-in-water emulsion is substantially free of EDTA.

20. A method of preparing an oil-in-water emulsion according to claim 18 comprising the steps of:

(i) mixing a first aqueous phase, optionally with a stabilising composition according to any one of claims 1 to 11;

(ii) adding oil to the product obtained in step (i), optionally with a stabilising composition according to any one of claims 1 to 11; and

(iii) adding at least one further aqueous phase to the product obtained in step (ii).