**CLAIMS**

1. Ingredient composition comprising one or more ingredient(s) in dry form encapsulated with a fat coating comprising from 20% to 85% by weight of saturated fatty acid residues; from 10% to 50% by weight of stearic acid residues (C18:0); and from 2% to 35% by weight of lauric acid residues (C12:0); wherein said percentages of fatty acid residues refers to fatty acids bound as acyl groups in glycerides in the fat coating and being based on the total weight of C4 to C24 fatty acid residues bound as acyl groups present in the fat composition; wherein
   (i) the fat coating has a solid fat content (SFC) N40 of less than 15, measured on unstabilised fat according to ISO 8292-1, preferably from 0.5 to 5, and more preferably from 1 to 3; or preferably from 6 to 12, and more preferably from 8 to 12;
   (ii) the fat coating has a solid fat content (SFC) N20 of from 20 to 65, preferably from 25 to 40, more preferably from 25 to 35; or preferably from 41 to 60, more preferably from 50 to 58 as measured on the unstabilised fat according to ISO 8292-1; and/or
   (iii) the fat coating has a solid fat content (SFC) N30 of from 5 to 35, preferably from 6 to 20, more preferably from 6 to 15; or preferably from 21 to 35, more preferably from 27 to 35 as measured on the unstabilised fat according to ISO 8292-1; and

wherein the weight ratio of the fat coating with respect to the ingredient composition is of from 5.0:1.0 to 15.0:1.0.

2. Ingredient composition according to claim 1, wherein the weight ratio of the fat coating with respect to the ingredient composition is from 10.0:1.0 to 15.0:1.0; or from 5.0:1.0 to 10.0:1.0; or from 13.0:1.0 to 15.0:1.0; or from 6.0:1.0 to 9.0:1.0.

3. Ingredient composition according to claim 1 or 2, wherein the fat coating is hydrophobic.

4. Ingredient composition according to any preceding claim, wherein the fat coating is in the form of particles, flakes, and/or granulates.

5. Ingredient composition according to claim 4, wherein the particles, flakes and/or granulates have a particle size distribution of from 1mm to 7mm and preferably of from 2mm to 6mm; and/or the particles, flakes and/or granulates have an average particle size of from 100µm to 3mm, preferably of from 200µm to 3mm, more preferably of from 400µm to 2mm, and advantageously of from 500µm to 1.3mm.

6. Ingredient composition according to claim 4 or 5, wherein the flakes have a thickness between 0.2mm and 1.5mm and preferably from 0.3mm to 0.9mm or from 0.9mm to 1.3mm; and a diameter of from 1mm to 52mm

7. Ingredient composition according to any one of Claims 1 to 4, wherein fat coating is in a form of bulk.

8. Ingredient composition according to any preceding claim, wherein the fat coating comprises one or more non-animal derived oils.

9. Ingredient composition according to any preceding claim, wherein the fat coating comprises from 20% to 70% by weight of saturated fatty acids such as from 20% to 60% by weight of saturated fatty acids; preferably from 65% to 85% by weight of saturated fatty acids or from 20% to 65% by weight of saturated fatty acids.

10. Ingredient composition according to any preceding claim, wherein the fat coating comprises from 5% to 35% by weight of CN46 and CN48 triglycerides, preferably from 10% to 30% by weight of CN46 and CN48 triglycerides.

11. Ingredient composition according to any preceding claim, wherein the fat coating comprises from 2% to 12% by weight of St2M triglycerides, preferably from 5% to 12% by weight of St2M triglycerides.

12. Ingredient composition according to preceding claim, wherein the fat coating comprises less than 10% by weight of palm oil; preferably, wherein the composition comprises less than 5% by weight of palm oil; more preferably, wherein the composition comprises less than 2% by weight of palm oil; and most preferably wherein the composition does not comprise palm oil.

13. Ingredient composition according to any preceding claim, wherein the fat coating is a non-hydrogenated fat coating.

14. Ingredient composition according to any preceding claim, wherein the fat coating comprises 20% by weight or less, preferably 10% by weight or less of palmitic acid (C16:0), and more preferably 5% by weight or less of palmitic acid (C16:0).

15. Ingredient composition according to any preceding claim, wherein the fat coating has a weight ratio of stearic acid (C18:0) to palmitic acid (C16:0) of from 1:1 to 12:1.

16. Ingredient composition according to any preceding claim, wherein the fat coating has a weight ratio of lauric acid (C12:0) to stearic acid (C18:0) of from 1:4 to 4:1.

17. Ingredient composition according to any preceding claim, wherein the fat coating comprises from 5% to 25% by weight lauric acid (C12:0); preferably, wherein the fat coating

comprises from 5% to 17% by weight lauric acid (C12:0); more preferably, wherein the fat coating comprises from 10% to 17% by weight lauric acid (C12:0).

18. Ingredient composition according to any preceding claim, wherein the fat coating comprises from 15% to 50% by weight stearic acid (C18:0); preferably, wherein the fat coating comprises from 20% to 50% by weight stearic acid (C18:0); more preferably, wherein the fat coating comprises from 30% to 50% by weight stearic acid (C18:0); advantageously, wherein the fat coating comprises from 35% to 50% by weight stearic acid (C18:0); for example, wherein the fat coating comprises from 40% to 45% by weight stearic acid (C18:0).

19. Ingredient composition according to any preceding claim, wherein the fat coating comprises an interesterified fat, preferably wherein the fat coating comprises an interesterified fat blend.

20. Ingredient composition according to any preceding claim, wherein the fat coating comprises an interesterified fat blend comprising at least one fat selected from shea butter, shea stearin, shea olein, cocoa butter, cocoa stearin, cocoa olein, allanblackia fat, kokum fat, mango kernel fat, sal fat, illipe butter, and mixtures thereof; and at least one oil selected from coconut oil, coconut oil stearin, coconut oil olein, palm kernel oil, palm kernel olein, palm kernel stearin, babassu oil, and mixtures thereof.

21. Ingredient composition according to any preceding claim, wherein the fat coating comprises an interesterified blend of shea butter and coconut oil or an interesterified blend of shea stearin and coconut oil; preferably wherein the fat coating comprises an interesterified blend of from 20% to 80% by weight of shea butter and from 20% to 80% by weight of coconut oil and/or an interesterified blend of from 20% to 80% by weight of shea stearin and from 20% to 80% by weight of coconut oil.

22. Ingredient composition according to any preceding claim, wherein the fat coating comprises a blend of (i) from 20% to 80% by weight of an interesterified blend of from 20% to 80% by weight of shea butter and/or shea stearin and from 20% to 80% by weight of coconut oil; and (ii) from 20% to 80% by weight of sunflower oil; and/or a blend of (i) from 20% to 80% by weight of an interesterified blend of from 20% to 80% by weight of shea butter and/or shea stearin and from 20% to 80% by weight of coconut oil; and (ii) from 20% to 80% by weight of rapeseed oil.

23. Ingredient composition according to any preceding claim, wherein the one or more ingredients comprise acidic ingredient, polyhydroxy compound, alkali ingredient, non-animal protein, stabilizer, coloring additive, flavoring additive, emulsifier, antioxidant, gellant, preservative, starch, thickener, probiotic, vitamin, milk, egg, amino acids, yeast, enzymes, gluten, preservatives, gums, polysaccharides, sweeteners, oxidising agents, plant extracts

and/or a combination thereof.

24. Ingredient composition according to any preceding claim, wherein the one or more ingredients comprise one or more acidic ingredients selected from an inorganic acid, an organic acid or a combination thereof; preferably wherein the organic acid is selected from citric acid, acetic acid, ascorbic acid, fumaric acid, succinic acid, lactic acid, malic acid, tartaric acid, or a combination thereof; and/or the inorganic acid is selected from hydrochloric acid, phosphoric acid, sulphonic acid, sulfuric acid, or a combination thereof.

25. Ingredient composition according to any preceding claim, wherein the one or more ingredients comprises one or more alkali ingredients selected from an alkali metal salt, an alkaline earth metal salt, an ammonium salt, an amine, or a combination thereof; preferably wherein the one or more alkali ingredients are selected from a hydroxide, carbonate, bicarbonate, chloride, gluconate, acetate or sulfide salt of a sodium, potassium, calcium, magnesium and/or ammonium cation; preferably wherein the one or more encapsulated alkali ingredients are selected from sodium bicarbonate, magnesium bicarbonate, potassium bicarbonate, ammonium bicarbonate, sodium hydroxide, potassium hydroxide, calcium hydroxide, magnesium hydroxide, ammonium hydroxide, or any combination thereof.

26. The ingredient composition according to any preceding claim, wherein the ingredient composition is substantially free of animal protein, preferably, wherein the meat analogue composition is free of animal protein; preferably wherein the ingredient composition is substantially free of animal-derived products, preferably, wherein the meat analogue composition is free of animal-derived products.

27. The ingredient composition according to any preceding claim, wherein the ingredient composition is free of hydrogenated oils.

28. The ingredient composition according to any preceding claim, wherein the ingredient composition is free of alkali ingredients, cocoa butter, or any combination thereof.

29. The ingredient composition according to any preceding claim, wherein the ingredient composition further comprises one or more animal-derived products such as animal oils, marine oils, animal-derived proteins, animal-derived polysaccharides, or any combination thereof; preferably wherein the one or more animal-derived products comprise animal milk proteins, animal milk fats, or a combination thereof.

30. A food product comprising the ingredient composition according to any one of claims 1 to 29.

31. The food product according to claim 30, wherein the food product is an uncooked food product, a cooked food product, or a partially cooked food product.

32. The food product according to claim 30 or 31, wherein the food product is an animal-based product or a plant-based food product.

33. The food product according to claim 32, wherein the animal-based product is selected from a meat food product such as a burger, sausage, pepperoni, meat ball, nugget, patty, mince product, chicken breast, meatloaf, bacon, steak, whole muscle, or cold cuts; a dairy food product such as a frozen dessert, drink, ice cream, dairy powder, fermented product, yellow fat, spread, cream cheese, liquid non-dairy creamer or whipping cream; or a seafood product such as a calamari product; crustacean product such as a prawn product, a lobster product, a crab product, a crabstick product, a scampi product; or a fish product such as a fish cake or a fish filet.

34. The food product according to claim 32, wherein the plant-based food product is a vegetarian or vegan substitute food product.

35. The food product according to anyone of claims 32 or 34, wherein the food product is selected from a meat substitute food product such as a burger, sausage, pepperoni, meat ball, nugget, patty, mince product, chicken breast, meatloaf, bacon, steak, whole muscle, cold cuts, or other product intended to mimic conventional meat-based food products; a dairy substitute food product such as a frozen dessert, drink, ice cream, dairy powder, fermented product, yellow fat, spread, cream cheese, liquid non-dairy creamer, whipping cream; or other product intended to mimic conventional dairy-based food products; or a seafood substitute product such as calamari analogue product; crustacean product such as a prawn analogue product, a lobster analogue product, a crab analogue product, a crabstick analogue product, a scampi analogue product; or a fish analogue product such as a fish cake or a fish filet; or other product intended to mimic conventional seafood-based food products.

36. Use of an ingredient composition according to any one of claims 1 to 29 in a food product.

37. Use of an ingredient composition according to claim 36, wherein the food product is as defined in any one of claims 30 to 35.

38. Use according to anyone of claim 36 or 37, wherein the use further comprises using the ingredient composition to improve delayed release of one or more ingredients from the ingredient composition when consumed and/or cooked when compared to a non-coated ingredient composition; one or more ingredients coated with the same fat coating and wherein the weight ratio of the fat coating with respect to the ingredients is above 15.0:1.0; such as from 25.0:1.0 to 35.0:1.0; and/or one or more ingredients coated with the same fat coating and wherein the weight ratio of the fat coating with respect to the ingredients is below 5.0:1.0;

such as from 1.0:1.0 to 3.0:1.0; preferably to enhance the ingredient taste of a cooked food product, and/or to enhance the flavour profile of a cooked food product; preferably wherein the use further comprises using the ingredient composition to increase the organoleptic properties of a food product; and/or wherein the use further comprises using the fat coating to substantially reduce, inhibit or prevent interaction of one or more ingredients in the food product prior to consumption and/or cooking the food analogue composition or food product.

39. A process of manufacturing an ingredient composition according to any one of claims 1 to 29, wherein the process comprises coating ingredient(s) in dry form according to any one of claims 1 to 2 and 23 to 29 with a fat coating according to any one of claims 1 to 22: preferably, wherein the coating is performed by fluidized bed coating, spray drying, combining the fat coating with the one or more ingredients or any combination(s) thereof.