

CLAIMS

1. A cream composition comprising
 - a) about 7.5% to about 65% by weight lipid;
 - b) about 0% to about 2% by weight protein;
 - 5 c) about 0.01% to about 1.0% by weight of one or more emulsifiers;
 - d) about 0.05% to about 3% by weight of one or more thickeners or stabilisers;
 - e) about 30mM to about 120mM total cations per litre of cream plasma; and
 - f) about 25mM to about 120mM total anions per litre of cream plasma.
2. A composition of claim 1, wherein the composition comprises about 7.5 to about
10 40% by weight lipid.
3. A composition of claim 1 or claim 2, wherein the lipid comprises cream, high fat cream, reconstituted cream powder, anhydrous milk fat (AMF), refined and/or hydrogenated vegetable fat sources consisting of palm, palm kernel, coconut, soybean, rapeseed, cottonseed, sunflower seed, corn, safflower seed, rice bran oil, sesame oil, olive
15 oil and fractions thereof, or any combination of any two or more thereof.
4. A composition of any one of the preceding claims, wherein the composition comprises 0 to 1.2% by weight protein, preferably 0 to 0.5% protein.
5. A composition of any one of the preceding claims, wherein the protein comprises milk, skim milk, cream, whole milk, acid whey, sweet whey, whole milk powder (WMP),
20 skim milk powder (SMP), buttermilk powder (BMP), acid whey powder, sweet whey powder, caseinate, sodium caseinate, calcium caseinate, whey protein concentrate (WPC), whey protein isolate (WPI), milk protein isolate (MPI), milk protein concentrate (MPC), modified MPC derivatives, micellar casein, soy, egg or pea protein, or any combination of any two or more thereof.
- 25 6. A composition of any one of the preceding claims, wherein the one or more emulsifiers are selected from the group consisting of protein, phospholipid from milkfat globule membrane, buttermilk powder, β -serum powder, lecithin, mono and diglycerides, distilled monoglycerides, acid esters of mono-diglycerides including lactic, citric, acetic, diacetyltartaric and tartaric, polysorbates, sorbitan esters of fatty acids, sucrose esters,

polyglycerol esters of fatty acids, propylene glycol esters of fatty acids, sodium or calcium stearoyl lactylate, or any combination of any two or more thereof.

7. A composition of any one of the preceding claims, wherein the composition comprises about 0.05% to about 0.3% by weight of one or more emulsifiers.
- 5 8. A composition of any one of the preceding claims, wherein the one or more emulsifiers comprise two or more of lecithin, mono and diglycerides, polysorbates, sucrose esters, and propylene glycol esters of fatty acids.
9. A composition of any one of the preceding claims, wherein the composition comprises 0.05% to about 0.3% by weight of one or more thickeners or stabilisers.
- 10 10. A composition of any one of the preceding claims, wherein the one or more thickeners or stabilisers are selected from the group consisting of carrageenan, guar gum, locust bean gum, Tara gum, gellan gum, xanthan gum, acacia gum, microcrystalline cellulose (MCC), carboxymethyl cellulose (CMC), cellulose derivatives, propylene glycol alginate, sodium alginate, pectin, gelatin, starch or starch derivatives, or citrus fibre, or any
15 combination of any two or more thereof.
11. A composition of any one of the preceding claims, wherein the one or more thickeners or stabilisers comprise xanthan, carrageenan, and guar gum.
12. A composition of any one of the preceding claims, wherein the composition comprises about 40 to about 60mM monovalent cations per litre of cream plasma.
- 20 13. A composition of any one of the preceding claims, wherein the composition comprises about 5 to about 20mM divalent cations per litre of cream plasma.
14. A composition of any one of the claims 1 to 12, wherein the composition comprises about 30 to about 60mM divalent cations per litre of cream plasma.
15. A composition of any one of the preceding claims, wherein the composition
25 comprises about 25 to about 70mM total anions per litre of cream plasma.
16. A composition of any one of the preceding claims, further comprising about 0.001 to about 6% of a sweetener.
17. A composition of claim 16, wherein the sweetener is a natural or artificial sweetener, preferably wherein the sweetener is lactose.

18. A composition of any one of the preceding claims further comprising a buffering or chelating salt.
19. A composition of any one of the preceding claims further comprising a buffering or chelating salt comprising sodium or potassium polyphosphate.
- 5 20. A method of preparing a cream composition, the method comprising
- a) separating a first dairy liquid to obtain a cream base;
 - b) optionally blending a lipid source such as a high fat dairy liquid into the cream base to form a lipid enriched dairy liquid;
 - 10 c) blending allowed dairy or non-dairy ingredients including minerals, one or more emulsifiers and one or more thickeners or stabilisers into the cream base or the lipid enriched dairy liquid;
 - d) homogenising the cream base or the lipid enriched dairy liquid to form a homogenised dairy liquid including the added allowed dairy or non-dairy ingredients; and
 - 15 e) heating the homogenised dairy liquid including the added allowed dairy or non-dairy ingredients to obtain a cream composition having i) about 7.5% to about 65% by weight lipid; ii) about 0% to about 2% by weight protein per litre of cream plasma; iii) about 0.01% to about 1.0% by weight of one or more emulsifiers; iv) about 0.05% to about 3% by weight of one or more thickeners or stabilisers; v) about 30mM to about 120mM total cations per litre of cream plasma; and vi) about 25mM to about 120mM total anions per litre of cream plasma.
 - 20
21. A method of preparing a cream composition, the method comprising
- 25 a) providing a dairy liquid permeate or a simulated milk ultrafiltrate as a dairy liquid base;
 - b) blending allowed dairy or non-dairy ingredients including one or more emulsifiers and one or more thickeners or stabilisers into the dairy liquid base;
 - c) blending a lipid source such as a high fat dairy liquid into the dairy liquid base including the added dairy or non-dairy ingredients to form a lipid enriched dairy liquid;
 - 30

- d) homogenising the lipid enriched dairy liquid to form a homogenised lipid enriched dairy liquid;
- e) heating the homogenised lipid enriched dairy liquid to obtain a cream composition having i) about 7.5% to about 65% by weight lipid; ii) about 0% to about 2% by weight protein per litre of cream plasma; iii) about 0.01% to about 1.0% by weight of one or more emulsifiers; iv) about 0.05% to about 3% by weight of one or more thickeners or stabilisers; and v) about 30mM to about 120mM total cations per litre of cream plasma; and vi) about 25mM to about 120mM total anions per litre of cream plasma.
- 5
- 10 22. A method as claimed in claim 20 or claim 21, further comprising a pasteurisation step, preferably prior to step d).
23. A method as claimed in any one of claims 20 to 22, wherein the method comprises an additional step of adjusting the pH of the lipid enriched dairy liquid prior to step d).