CLAIMS

1. A dairy analogue composition comprising up to 90% by weight of water; and from 1% by weight to 80% by weight of a fat composition; wherein the fat composition comprises an interesterified blend of non-tropical vegetable oil and fully hydrogenated non-tropical vegetable oil; preferably, wherein the fat composition is present in the dairy analogue composition in an amount of from 1% to 40% by weight of the dairy analogue composition.

2. A dairy analogue composition according to Claim 1, wherein the fat composition comprises (a) from 5% to 95% by weight of the fat composition of the interesterified blend of vegetable oil and fully hydrogenated vegetable oil and (b) from 5% to 95% by weight of the fat composition of blending vegetable oil; preferably, wherein the fat composition comprises (a) from 10% to 90% by weight of the fat composition of the interesterified blend of vegetable oil and fully hydrogenated vegetable oil and (b) from 10% to 90% by weight of the fat composition of blending vegetable oil; more preferably, wherein the fat composition comprises (a) from 20% to 80% by weight of the fat composition of the interesterified blend of vegetable oil and fully hydrogenated vegetable oil and (b) from 20% to 80% by weight of the fat composition of blending vegetable oil; still more preferably, wherein the fat composition comprises (a) from 50% to 80% by weight of the fat composition of the interesterified blend of vegetable oil and fully hydrogenated vegetable oil and (b) from 20% to 50% by weight of the fat composition of blending vegetable oil; and most preferably, wherein the fat composition comprises (a) from 60% to 80% by weight of the fat composition of the interesterified blend of vegetable oil and fully hydrogenated vegetable oil and (b) from 20% to 40% by weight of the fat composition of blending vegetable oil.

3. A dairy analogue composition according to any preceding claim, wherein the interesterified blend is an interesterified blend of from 20% to 60% by weight of vegetable oil and from 40% to 80% by weight of fully hydrogenated vegetable oil, preferably, wherein the interesterified blend is an interesterified blend of from 40% to 60% by weight of vegetable oil and from 40% to 60% by weight of fully hydrogenated vegetable oil; and more preferably, wherein the interesterified blend

is an interesterified blend of from 45% to 55% by weight of vegetable oil and from 45% to 55% by weight of fully hydrogenated vegetable oil.

4. A dairy analogue composition according to any preceding claim, wherein the interesterified blend is an interesterified blend of liquid vegetable oil and fully hydrogenated vegetable oil; preferably, wherein the interesterified blend is an interesterified blend of (i) fully hydrogenated vegetable oil and (ii) vegetable oil, each vegetable oil being selected from rapeseed oil, high oleic rapeseed oil, high erucic acid rapeseed oil, soybean oil, sunflower oil, high oleic sunflower oil, linseed oil, olive oil, corn oil, cottonseed oil, carinata oil, groundnut oil, safflower oil, high oleic safflower oil, peanut oil, rice oil, camelina oil, or any combination thereof; more preferably, wherein the interesterified blend is an interesterified blend of (i) fully hydrogenated vegetable oil and (ii) vegetable oil, each vegetable oil selected from rapeseed oil, high oleic rapeseed oil, high erucic acid rapeseed oil, or a combination thereof; still more preferably, wherein the interesterified blend is an interesterified blend of (i) fully hydrogenated rapeseed oil, fully hydrogenated high oleic rapeseed oil, or a combination thereof; and (ii) rapeseed oil, high oleic rapeseed oil, or a combination thereof; most preferably, wherein the interesterified blend is an interesterified blend of (i) fully hydrogenated high oleic rapeseed oil and (ii) high oleic rapeseed oil.

5. A dairy analogue composition according to any one of Claims 1 to 4, wherein the fully hydrogenated vegetable oil comprises high erucic acid rapeseed oil, carinata oil, or any combination thereof; preferably, wherein the interesterified blend is an interesterified blend of (i) fully hydrogenated rapeseed oil; (ii) fully hydrogenated high erucic acid rapeseed oil; and (iii) vegetable oil; more preferably, wherein the interesterified blend is an interesterified blend of (i) from 40% to 60% by weight of rapeseed oil; (ii) from 5% to 15% by weight of fully hydrogenated high erucic acid rapeseed oil; and (iii) from 30% to 50% by weight of fully hydrogenated rapeseed oil.

6. A dairy analogue composition according to any preceding claim, wherein (a) the interesterified blend comprises less than 55% by weight of saturated fatty acid residues, (b) the interesterified blend comprises stearic acid residues in amount of from 40% to 60%; and/or (c) the interesterified blend comprises palmitic residues

in an amount of 2.5% to 7.5%; wherein said percentages of fatty acid residues refers to fatty acids bound as acyl groups in glycerides in the interesterified blend and being based on the total weight of C4 to C24 fatty acid residues bound as acyl groups present in the interesterified blend.

7. A dairy analogue composition according to any preceding claim, wherein (a) the interesterified blend has been produced by chemical interesterification, enzymatic interesterification, or a combination thereof; and/or (b) wherein the blending vegetable oil comprises rapeseed oil, high oleic rapeseed oil, soybean oil, sunflower oil, high oleic sunflower oil, linseed oil, olive oil, corn oil, cottonseed oil, groundnut oil, safflower oil, high oleic safflower oil, peanut oil, rice oil, camelina oil, or any combination thereof.

8. A dairy analogue composition according to any preceding claim, wherein the dairy analogue composition is a cheese analogue composition comprising from 15% to 30% by weight of the fat composition; from 0% to 45% by weight of a starch; from 0% to 15% by weight of non-animal protein; and from 35% to 65% by weight of water; preferably wherein the composition comprises 1% to 45% by weight of starch and from 0.1% to 15% by weight of non-animal protein.

9. A cheese analogue composition according to Claim 8, wherein the starch comprises non-modified starch, modified starch, or a combination thereof; preferably, wherein the starch comprises a non-modified or modified vegetable starch, rice starch, tapioca starch, wheat starch, or a combination thereof; more preferably wherein the starch comprises potato starch, waxy maize starch, tapioca starch, or a combination thereof.

10. A cheese analogue composition according to Claim 8 or Claim 9, wherein the non-animal protein comprises plant protein such as algae protein, black bean protein, canola protein, chickpea protein, fava protein, lentil protein, lupin bean protein, mung bean protein, oat protein, pea protein, potato protein, rice protein, soy protein, sunflower seed protein, wheat protein, white bean protein, laboratory produced protein, and protein isolates or concentrates thereof; or wherein the non-animal protein comprises seitan, mushroom protein, legume protein, tempeh, yam flour, tofu, mycoprotein, peanut flour, yuba, nuts, protein derived from nuts, or a combination thereof.

11. A cheese analogue composition according to any one of Claims 8 to 10, wherein (a) the cheese analogue composition comprises one or more flavouring additives, preferably wherein the one or more flavouring additives are present in an amount of from 0.05% to 5% by weight of the cheese analogue composition; (b) the cheese analogue composition comprises one or more colouring additives, preferably wherein the one or more colouring additives are present in an amount of from 0.01% to 1% by weight of the cheese analogue composition; and/or (c) the cheese analogue composition further comprises an ionic or non-ionic emulsifier, a polyhydroxy compound, milk, liquid flavours, alcohols, humectants, honey, liquid preservatives, liquid sweeteners, liquid oxidising agents, liquid reducing agents, liquid anti-oxidants, liquid acidity regulators, liquid enzymes, milk powder, hydrolysed protein isolates (peptides), amino acids, yeast, sugar substitutes, salt, spices, fibre thickening and gelling agents, egg powder, enzymes, gluten, vitamins, preservatives, sweeteners, oxidising agents, reducing agents, anti-oxidants, acid, and acidity regulators.

12. A cheese analogue composition according to any one of Claims 8 to 11, wherein (a) the cheese analogue composition comprises from 35% to 55% by weight of water; and wherein the combined weight percent of starch and non-animal protein in the cheese analogue composition is from 25% to 35%; preferably, wherein the cheese analogue composition is a cheddar cheese, parmesan cheese, pizza cheese, sandwich cheese, or similar-type cheese analogue composition; (b) wherein the cheese analogue composition comprises from 45% to 55% by weight of water; and wherein the combined weight percent of starch and non-animal protein in the cheese analogue composition is from 20% to 35%; preferably, wherein the cheese analogue composition is a soft cheese analogue composition such as a brie or brie-type cheese, feta cheese, or similar-type cheese analogue composition; or (c) the cheese analogue composition comprises from 50% to 65% by weight of water; and wherein the combined weight percent of starch and non-animal protein in the cheese analogue composition is from 5% to 25%; preferably, wherein the cheese analogue composition is a spreadable cheese analogue composition such as a cream cheese, or similar-type cheese analogue composition.

13. A cheese analogue composition according to any preceding claim, wherein (a) the fat composition has a solid fat content (SFC) N10 of less than 60, measured on unstabilised fat according to ISO 8292-1, preferably, wherein the fat composition has a solid fat content (SFC) N10 of from 50 to 60, measured on unstabilised fat according to ISO 8292-1; and/or (b) the combined weight percent of starch and non-animal protein in the cheese analogue composition is less than 30% and preferably from 20% to 30%; optionally, wherein the cheese analogue composition comprises less than 12.5% by weight of non-animal protein.

14. A dairy analogue composition according to any one of Claims 1 to 13, wherein the dairy analogue composition is a frozen dessert composition comprising from 1% to 20% by weight of the fat composition; from 10% to 40% by weight sugar; and from 30% to 80% by weight of water; preferably, wherein the dairy analogue composition comprises from 50% to 70% by weight of water, from 1% to 10% by weight of the fat composition; from 20% to 35% by weight sugar optionally comprising corn syrup, glucose syrup, glucose, fructose, sucrose, dextrin, dextrose, or a combination thereof; and optionally from 1% to 10% by weight of solids derived from fruit or nut.

15. A dairy analogue composition according to any one of Claims 1 to 13, wherein the dairy analogue composition is a whipping cream composition comprising from 1% to 40% by weight of the fat composition and up to 80% by weight of water; preferably, wherein the dairy analogue composition comprises from 4% to 35% by weight of the fat composition.

16. A dairy analogue composition according to Claim 14 or Claim 15, (a) further comprising protein, optionally wherein the protein is present in the dairy analogue composition in an amount of from 0.1% to 10% by weight of the composition; preferably wherein the protein is a non-animal protein; (b) further comprising one or more emulsifiers, preferably wherein the one or more emulsifiers is present in an amount of up to 1% by weight of the dairy analogue composition; and/or (c) further comprising one or more hydrocolloid stabilisers, preferably wherein the one or more hydrocolloid stabilisers are present in an amount of up to 1% by weight of the dairy analogue composition.

17. A dairy analogue composition according to any one of Claims 1 to 16, wherein the dairy analogue composition is substantially free of animal protein and/or animal fats, preferably, wherein the dairy analogue composition is free of animal protein and/or animal fats; more preferably, wherein the dairy analogue composition is substantially free of animal-derived products; and most preferably, wherein the dairy analogue composition is free of animal-derived products.

18. A dairy analogue composition according to any one of Claims 1 to 16, wherein the dairy analogue 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; more preferably, wherein the one or more animal-derived products comprise animal milk protein; and most preferably, wherein the one or more animal-derived products comprises casein; optionally, wherein the one or more animal-derived products are present in the dairy analogue composition in an amount of from 1% to 20% by weight of the dairy analogue composition.

19. A food product comprising a dairy analogue composition according to any preceding claim; wherein the food product is a vegetarian or vegan dairy substitute food product such as a vegan or vegetarian cheese substitute, frozen dessert substitute, plant based dairy analogue drink, plant based dairy analogue powder, ghee, fermented product, yellow fat, spread, or whipping cream substitute food product; preferably, wherein the food product comprises a cheese analogue food product, optionally wherein the cheese analogue food product comprises a pizza cheese, a sandwich cheese, a feta cheese, a soft spreadable cheese, or a hard cheese food product.

20. Use of a fat composition in a dairy analogue composition, wherein the fat composition comprises an interesterified blend of vegetable oil and fully hydrogenated vegetable oil; and optionally, (a) the use further comprises using the dairy analogue composition in a food product; and/or (b) wherein the dairy analogue composition, fat composition and/or food product are as defined in any one of Claims 1 to 19.

21. Use according to Claim 20, wherein (a) the use comprises using the fat composition to improve the nutritional profile of the dairy analogue composition when compared to an analogous dairy analogue composition comprising the same amount by weight of coconut oil or fully or partially hydrogenated palm kernel oil; (b) wherein the dairy analogue composition is a whipping cream composition according to any one of Claims 15 to 18, and wherein the use comprises using the fat composition to provide an increased creaminess, a reduced product density, and/or less mouth coating relative to an analogous whipping cream composition comprising the same amount by weight of fully or partially hydrogenated palm kernel oil; and/or (c) wherein the dairy analogue composition is a whipping cream composition according to any one of Claims 15 to 18, and wherein the use comprises using the fat composition to reduce the whipping time of the whipping cream composition, preferably, wherein the fat composition is as defined in Claim 5.

22. A process of manufacturing a dairy analogue composition according to any one of Claims 1 to 18, or a food product according to Claim 19, wherein the process comprises combining a fat composition as defined in any one of Claims 1 to 7 with water, and optionally, one or more additional components to form the dairy analogue composition, and optionally forming the dairy analogue composition into food products.

23. A process according to Claim 22, wherein the dairy analogue composition is a cheese analogue composition, and wherein the process comprises combining a fat composition as defined in any one of Claims 1 to 7, water, starch, and optionally non-animal protein and/or one or more additional components to form the cheese analogue composition, and optionally forming the cheese analogue composition into food products; preferably, wherein the combining is carried out at a temperature of from 60°C to 95°C, and more preferably from 70°C to 85°C.