Claims:

1. A process for preparing vegetable fat granulate, said process comprising:

extruding a solid vegetable fat, or composition thereof, through a die and cutting so as to form vegetable fat granulate;

wherein the process is adapted such that during extrusion and cutting, the solid vegetable fat, or composition thereof, exhibits a hardness such that the vegetable fat, or composition thereof, fractures under a force of no less than 14.71 N, as determined by the bending test described in the description.

2. The process of Claim 1, wherein during extrusion and cutting, the solid vegetable fat, or composition thereof, exhibits a hardness such that the vegetable fat, or composition thereof fractures under no less than 15.69 N of force as determined by the bending test described in the description, preferably no less than 17.65 N, more preferably no less than 19.61 N.

3. The process of Claim 1 or Claim 2, wherein the temperature of the environment in which extrusion and cutting takes place is controlled.

4. The process of Claim 3, wherein the temperature is controlled to be below 5 °C, preferably below 2.0 °C, more preferably below 1.5 °C.

5. The process of any one of the preceding claims, wherein extrusion is by means of an extruder comprising a single screw barrel and wherein the die is located at the exit of the barrel, preferably wherein the extruder is a twin-feed extruder.

6. The process of Claim 5, wherein the barrel is jacketed and temperature controlled by means of a circulating coolant, for example, a mixture of water and propylene glycol.

7. The process of any one of the preceding claims, wherein the extruder includes a die comprising a plurality of non-circular apertures through which extrusion of the vegetable fat, or composition thereof, occurs.

8. The process of any one of the preceding claims, wherein the design of the die and/or the rate of extrusion versus the rate of cutting is configured so as to

form vegetable fat granulate having a median particle size Dv50 of from 1 to 10 mm, preferably from 2 to 8 mm, more preferably from 4 to 8 mm, most preferably from 5 to 7 mm; as measured in accordance with ASTM E11.

9. The process of any one of the preceding claims, wherein the design of the die and/or the rate of extrusion versus the rate of cutting is configured so as to form vegetable fat granulate having a particle size distribution Dv90 of from 5 to 10 mm, preferably from 6 to 9 mm, more preferably from 7 to 8 mm; as measured in accordance with ASTM E11.

10. The process of any one of the preceding claims, wherein the design of the die and/or the rate of extrusion versus the rate of cutting is configured so as to form vegetable fat granulate having a particle size distribution where over 50 wt.%, preferably over 60 wt.%, more preferably over 70 wt.% of the granulate have a particle size of from 2 to 7 mm, preferably 2.5 to 6.5 mm; as measured in accordance with ASTM E11.

11. The process of any one of the preceding clams wherein cutting is by means of a rotary cutter operating at a speed of from 5 to 50 Hz, preferably 15 to 40 Hz.

12. The process of any one of the preceding claims wherein cutting is by means of a rotary cutter operating at a speed of from 5 to 20 Hz, more preferably from 8 to 10 Hz.

13. The process of any one of the preceding claims, wherein the vegetable fat, or composition thereof, comprises or consists of a base oil selected from one or any combination of açai oil, almond oil, apricot oil, argan oil, avocado oil, babassu oil, beech oil, brazil nut oil, canola oil, cashew oil, cocoa butter, coconut oil, colza oil, corn oil, cottonseed oil, flaxseed oil, grapefruit seed oil, grape seed oil, hazelnut oil, hemp oil, lemon oil, linseed oil, macadamia oil, mustard oil, olive oil, orange oil, peanut oil, palm oil and its fractions (such as palm stearin and palm olein), palm kernel oil and its fractions, pecan oil, pine nut oil, pistachio oil, poppyseed oil, pumpkin seed oil, rapeseed oil (such as high oleic rapeseed oil), rice bran oil, safflower oil (such as high oleic safflower oil), sesame oil, shea butter and its fractions (particularly shea olein and shea stearin), soybean oil (such as high oleic soybean oil), sunflower oil (such as high oleic sunflower oil), walnut oil, wheat germ oil, as well as any hydrogenated, partially hydrogenated, or interesterified versions thereof.

14. The process of any one of the preceding claims, wherein the vegetable fat, or composition thereof, comprises or consists of a base oil selected from one or a combination of canola oil, coconut oil, corn oil, cottonseed oil, olive oil, palm oil and its fractions (such as palm stearin and palm olein), palm kernel oil and its fractions, peanut oil, rapeseed oil (such as high oleic rapeseed oil), safflower oil (such as high oleic safflower oil), shea butter and its fractions (particularly shea olein and shea stearin), soybean oil (such as high oleic soybean oil), sunflower oil (such as high oleic sunflower oil), as well as hydrogenated, partially hydrogenated, or interesterified versions thereof.

15. The process of any one of the preceding claims, wherein the vegetable fat, or composition thereof, further comprises a carbohydrate, preferably in amount up to 35 wt. %, preferably wherein the carbohydrate comprises starch and/or dietary fibre.

16. The process of any one of the preceding claims, wherein the vegetable fat, or composition thereof, further comprises an additive, preferably in amount up to 1 wt. %, preferably wherein the additive is a colouring or flavouring.

17. A vegetable fat granulate prepared, or preparable, by the process of any one of the preceding claims.

18. A granulate of vegetable fat, or composition thereof, having a particle size distribution of: 1 to 40 wt% of 1 to 2.36 mm; 20 to 80 wt% of 2.36 to 3.35 mm; and 20 to 70 wt% of 3.35 to 6.7 mm, as measured in accordance with ASTM E11;

wherein the combined wt% of granules of the granulate having particle sizes according to the above distribution is from 90 % to 100% of the total.

19. The granulate of Claim 18 having a particle size distribution of: 1 to 17 wt%, 1 to 2.36 mm; 36 to 58 wt%, 2.36 to 3.35 mm; and 33 to 55 wt%, 3.35 to 6.7 mm, as measured in accordance with ASTM E11;

wherein the combined wt% of granules of the granulate having particle sizes according to the above particle size distribution is from 95 % to 100% of the total.

20. The granulate of Claim 19 having a particle size distribution of: 5 to 13 wt%, 1 to 2.36 mm; 40 to 54 wt%, 2.36 to 3.35 mm; and 37 to 51 wt%, 3.35 to 6.7 mm, as measured in accordance with ASTM E11;

wherein the combined wt% of granules of the granulate having particle sizes according to the above particle size distribution is from 95 % to 100% of the total.

21. The granulate of Claim 20 having a particle size distribution of: 9 wt%, 1 to 2.36 mm; 47 wt%, 2.36 to 3.35 mm; and 44 wt%, 3.35 to 6.7 mm.

22. A process according to any one of Claims 1 to 16, further comprising incorporating the vegetable fat granulate into a food product.

23. A process according to Claim 22, where the food product is a meat-analogue composition having the form of a burger, sausage, nugget, meatball, or meatloaf.

24. A process according to Claim 22 or Claim 23, further comprising cooking or part-cooking the food product, wherein cooking or part-cooking preferably includes baking, frying and/or microwaving.

25. A food product prepared, or preparable, by the process of Claim 22 to 24.

26. A food product comprising the granulate of any of Claims 17 to 21.