CLAIMS

1. A dairy analogue composition comprising from 1% to 90% by weight of a fat composition; and up to 99% by weight of water; wherein the fat composition comprises a blend of (a) a lauric vegetable fat; and (b) an interesterified blend of a lauric fat and non-lauric vegetable fat.

2. A dairy analogue composition according to Claim 1, wherein the interesterified blend and/or the fat composition comprise from 20% to 85% by weight of saturated fatty acid residues; preferably from 20% to 70% by weight of saturated fatty acids such as from 20% to 60% by weight of saturated fatty acids; wherein said percentages of fatty acid residues refers to fatty acids bound as acyl groups in glycerides in the fat composition and being based on the total weight of C4 to C24 fatty acid residues bound as acyl groups present in the fat composition.

3. A dairy analogue composition according to Claim 1 or Claim 2, wherein the interesterified blend and/or the fat composition comprise 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 composition and being based on the total weight of C4 to C24 fatty acid residues bound as acyl groups present in the fat composition.

4. A dairy analogue composition according to any preceding claim, wherein the interesterified blend and/or the fat composition comprise less than 10% by weight of palm oil, preferably, wherein the interesterified blend comprises less than 5% by weight of palm oil, more preferably, wherein the interesterified blend comprises less than 2% by weight of palm oil, and most preferably wherein the interesterified blend does not comprise palm oil, including fractions derived therefrom.

5. A dairy analogue composition according to any preceding claim, wherein the interesterified blend and/or the fat composition comprise 20% by weight or less, preferably 10% by weight or less of palmitic acid (C16:0).

6. A dairy analogue composition according to any preceding claim, wherein the interesterified blend and/or the fat composition have a weight ratio of stearic acid (C18:0) to palmitic acid (C16:0) of from 1:1 to 12:1.

7. A dairy analogue composition according to any preceding claim, wherein the interesterified blend and/or the fat composition have a weight ratio of lauric acid (C12:0) to stearic acid (C18:0) of from 1:4 to 4:1.

8. A dairy analogue composition according to any preceding claim, wherein the interesterified blend and/or the fat composition comprise from 10% to 40% by weight

lauric acid (C12:0); and/or from 15% to 45% by weight stearic acid (C18:0); preferably, the interesterified blend and/or the fat composition comprise from 10% to 30% by weight lauric acid (C12:0); and from 15% to 35% by weight stearic acid (C18:0).

9. A dairy analogue composition according to any preceding claim, wherein the interesterified blend is non-hydrogenated, and/or wherein all fats used to produce the interesterified blend are non-hydrogenated.

10. A dairy analogue composition according to any preceding claim, wherein:

(i) the interesterified blend and/or the fat composition have a solid fat content (SFC) N40 of less than 10, measured on unstabilised fat according to ISO 8292-1, preferably from 1 to 9, and more preferably from 2 to 8;

(ii) the interesterified blend and/or the fat composition have a solid fat content (SFC) N20 of from 25 to 60, preferably from 25 to 56, more preferably from 30 to 50, as measured on the unstabilised fat according to ISO 8292-1;

(iii) the interesterified blend and/or the fat composition have a solid fat content (SFC) N30 of from 5 to 35, preferably from 8 to 32; more preferably from 8 to 30, as measured on the unstabilised fat according to ISO 8292-1;

(iv) the interesterified blend and/or the fat composition have a solid fat content (SFC) N10 above 65, preferably from 65 to 85, as measured on the unstabilised fat according to ISO 8292-1; and/or

(v) the interesterified blend and/or the fat composition have a solid fat content (SFC) N35 of from 5 to 20, preferably from 5 to 15, as measured on the unstabilised fat according to ISO 8292-1.

11. A dairy analogue composition according to any preceding claim, wherein the interesterified fat blend has been produced by chemical interesterification or enzymatic interesterification.

12. A dairy analogue composition according to any preceding claim, wherein the non-lauric fat of the interesterified blend comprises or is 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, or mixtures thereof; preferably wherein the lauric fat of the interesterified blend comprises or is selected from coconut oil, coconut oil stearin, coconut oil olein, palm kernel oil, palm kernel olein, palm kernel stearin, babassu oil, or mixtures thereof.

13. A dairy analogue composition according to any preceding claim, wherein the interesterified blend is an interesterified blend of from 10% to 90% by weight of non-lauric vegetable oil; and from 10% to 90% by weight of lauric vegetable oil; preferably wherein the interesterified blend is an interesterified blend of from 20% to 80% by weight of non-lauric vegetable oil; and from 20% to 80% by weight of lauric vegetable oil; more preferably wherein the interesterified blend is an interesterified blend of from 60% to 80% by weight of non-lauric vegetable oil; and from 20% to 40% by weight of lauric vegetable oil; and advantageously wherein the interesterified blend is an interesterified blend of from 65% to 75% by weight of non-lauric vegetable oil; and from 25% to 35% by weight of lauric vegetable oil.

14. A dairy analogue composition according to any preceding claim, wherein the non-lauric fat of the interesterified blend is shea butter, shea stearin, or a mixture thereof and/or the lauric fat of the interesterified blend is coconut oil.

15. A dairy analogue composition according to any preceding claim, wherein the lauric vegetable fat (a) comprises coconut oil, coconut oil stearin, coconut oil olein, palm kernel oil, palm kernel olein, palm kernel stearin, babassu oil, or mixtures thereof; preferably, wherein the lauric vegetable fat (a) comprises coconut oil.

16. A dairy analogue composition according to any preceding claim, wherein the fat composition comprises from 5% to 95% by weight of the fat composition of the lauric vegetable oil (a); and from 5% to 95% of the interesterified blend (b); preferably, from 10% to 90% by weight of the fat composition of the lauric vegetable oil (a); and from 10% to 90% of the interesterified blend (b); more preferably,from 20% to 50% by weight of the fat composition of the lauric vegetable oil (a); and from 50% to 80% of the interesterified blend (b); advantageously from 20% to 40% by weight of the fat composition of the lauric vegetable oil (a); and from 60% to 80% of the interesterified blend (b); preferably from 25% to 40% by weight of the fat composition of the lauric vegetable oil (a); and from 60% to 75% by weight of the fat composition of the interesterified blend (b).

17. A dairy analogue composition according to any preceding claim, wherein the fat composition is a non-hydrogenated fat composition.

18. A dairy analogue composition according to any preceding claim, wherein:

(a) the fat composition comprises caprylic acid and capric acid in amount of from 5% to 10% by weight;

(b) the fat composition comprises lauric acid in an amount of from 20% to 30% or 15 to 30% by weight; and/or

(c) the fat composition comprises stearic acid in an amount of from 25% to 40% by weight; preferably wherein the fat composition is as defined in all of (a) to (c).

19. A dairy analogue composition according to any preceding claim, wherein:

(a) the fat composition comprises oleic acid (C18:1) in amount of from 10% to 25% by weight, preferably from 15% to 25%;

(b) the fat composition comprises linoleic acid (C18:2) in an amount of less than 5% by weight, preferably from 1% to 5% by weight; and/or

(c) the fat composition comprises linolenic acid (C18:3) in an amount of less than 1% by weight; preferably less than 0,1% by weight; preferably wherein the fat composition is as defined in all of (a) to (c).

20. A dairy analogue composition according to any preceding claim, wherein the fat composition comprises:

(a) CN 32, CN34, CN36 and CN38 triglycerides in a total amount of from 5% to 35% (such as 10 to 25%) by weight; and

(b) CN48 triglycerides in an amount of from 10% to 22% by weight.

21. A dairy analogue composition according to any preceding claim, wherein the fat composition comprises:

(a) CN 40 triglycerides in a total amount of less than 8%, preferably from 1% to 5% by weight;

(b) CN42 triglycerides in an amount of less than 10%, preferably from 1% to 7% by weight;

(c) CN44 triglycerides in an amount of less than 10%, preferably from 1% to 7% by weight; and/or

(d) CN50 and C52 triglycerides in an amount of from 5 to 30%, preferably from 10% to 20% by weight; preferably wherein the fat composition is as defined in all of (a) to (d).

22. A dairy analogue composition according to any preceding claim, wherein the fat composition, preferably the dairy analogue composition, does not comprise a liquid oil selected from a group consisting of: sunflower oil, high oleic sunflower oil, high oleic

rapeseed oil, high oleic canola oil, high oleic soybean oil, rapeseed oil, rice oil, soybean oil, chia oil, flaxseed oil, corn oil, safflower oil, olive oil, canola oil, rapeseed oil, pumpkin oil, sesame oil, walnut oil, hazelnut oil, a fraction thereof and a mixture thereof; preferably wherein the fat composition, preferably the dairy analogue composition, is substantially free of liquid oils; more preferably, the fat composition, advantageously the dairy analogue composition, is substantially free of liquid oils.

23. A dairy analogue composition according to any preceding claim, wherein the fat composition is solid or semi-solid.

24. A dairy analogue composition according to any preceding claim, wherein the dairy analogue composition comprises from 10% to 40% by weight of the fat composition; preferably from 15% to 40% by weight of the fat composition.

25. A dairy analogue composition according to any preceding claim, wherein the dairy analogue composition comprises from 30% to 85% by weight of water; preferably from 50% to 70% by weight of water.

26. A dairy analogue composition according to any preceding claim, wherein the dairy analogue composition further comprises one or more hydrocolloid stabilisers, preferably wherein the one or more hydrocolloid stabilisers are present in an amount of up to 5% by weight of the dairy analogue composition; preferably wherein the one or more hydrocolloid stabilisers comprise starch, xanthan gum, guar gum, locust bean gum, gum karaya, gum tragacanth, gum Arabic, cellulose, cellulose derivatives, carrageenan, pectin, or a combination thereof.

27. A dairy analogue composition according to any preceding claim, wherein the dairy analogue composition comprises one or more sugars; preferably wherein the one or more sugars are present in an amount of from 10% to 20% by weight of the dairy analogue composition; preferably wherein the one or more sugars comprise corn syrup, glucose syrup, glucose, fructose, sucrose, dextrin, dextrose, artificial sweeteners, lactose, or a combination thereof.

28. A dairy analogue composition according to any preceding claim, wherein the dairy analogue composition further comprises one or more emulsifiers, preferably wherein the one or more emulsifiers is present in an amount of up to 5% by weight of the dairy analogue composition; and preferably up to 1% by weight of the composition.

29. A dairy analogue composition according to any preceding claim, wherein the dairy analogue composition further comprises 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.

30. A dairy analogue composition according to any preceding claim, wherein the dairy analogue composition further comprises one or more edible salts; preferably wherein the one or more edible salts are present in an amount of from 0.05% to 0.5% by weight of the dairy analogue composition; more preferably wherein the one or more edible salts comprise sodium chloride.

31. A dairy analogue composition according to any one of Claims 1 to 23, wherein the dairy analogue composition comprises from 1% to 20% by weight of the fat composition; from 10% to 40% by weight sugar; and from 40% to 80% by weight of water; preferably, wherein the dairy analogue composition comprises from 50% to 70% by weight water, from 1% to 10% by weight of the fat composition; and from 20% to 40% by weight sugar; preferably wherein the sugar comprises corn syrup, glucose syrup, glucose, fructose, sucrose, dextrin, dextrose, artificial sweeteners, lactose, or a combination thereof; and/or the dairy analogue composition further comprises from 1% to 10% by weight of solids derived from fruit or nut; and/or the dairy analogue composition further comprises 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; and/or wherein the dairy analogue composition further comprises 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 wherein the dairy analogue composition further comprises one or more hydrocolloid stabilisers, preferably wherein the one or more hydrocolloid stabilisers are present in an amount of up to 5% by weight of the dairy analogue composition.

32. A dairy analogue composition according to any one of Claims 1 to 23, wherein the dairy analogue composition comprises from 5% to 10% by weight of the fat composition; and up to 70% by weight water; preferably wherein the dairy analogue composition comprises from 6.5% to 10% by weight of the fat composition; more preferably wherein the dairy analogue composition comprises up to 70% by weight of water; and advantageously wherein the dairy analogue composition comprises one or more emulsifiers; optionally, wherein the one or more emulsifiers are present in the dairy analogue composition in an amount of up to 5% by weight; and/or the dairy analogue composition comprises one or more hydrocolloids; optionally, wherein the one or more hydrocolloids are present in the dairy analogue composition in an amount of up to 5% by weight; and/or wherein the dairy analogue composition comprises one or more sugars; optionally wherein the one or more sugars are present in the dairy analogue composition in an amount of from 1% to 35% by weight; and/or wherein the dairy analogue composition

comprises one or more proteins; optionally wherein the one or more proteins comprise casein or a derivative thereof; preferably wherein the one or more proteins comprise sodium caseinate; preferably wherein the one or more proteins are present in the dairy analogue composition in an amount of from 0.1% to 5% by weight.

33. A dairy analogue composition according to any preceding claim, wherein the dairy analogue composition further comprises an animal milk-derived protein, preferably wherein the animal-milk derived protein comprises casein and/or whey protein.

34. A dairy analogue composition according to any one of Claims 1 to 32, 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; preferably, wherein the dairy analogue composition is substantially free of animal-derived products, preferably, wherein the dairy analogue composition is free of animal-derived products.

35. A dairy analogue composition according to any one of Claims 1 to 33, 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; preferably wherein the one or more animal-derived products are present in the dairy analogue composition in an amount of up to 20% by weight of the dairy analogue composition, such 0.1 to 20% by weight.

36. A food product comprising a dairy analogue composition according to any preceding claim; optionally, 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 for example yoghurt, yellow fat, spread, liquid non-dairy creamer or whipping cream substitute food product.

37. A food product according to Claim 36, wherein the food product is a whipping cream, an aerated food product, a frozen dessert, or a liquid non-dairy creamer food product; preferably, wherein the food product is a whipping cream food product or an aerated food product, and wherein the dairy analogue composition is according to any one of Claims 24 to 30; or wherein the food product is a frozen dessert composition, and wherein the dairy analogue composition is according to Claim 31.

38. A food product according to Claim 36 or Claim 37, wherein the food product is a liquid non-dairy creamer food product, and wherein the dairy analogue composition is according to Claim 32.

39. Use of a fat composition in a dairy analogue composition, wherein the fat composition comprises a blend of (a) a lauric vegetable fat; and (b) an interesterified blend of a lauric fat and non-lauric vegetable fat.

40. Use according to Claim 39, wherein the use further comprises using the dairy analogue composition in a food product; preferably wherein the dairy analogue composition, fat composition and/or food product are as defined in any one of Claims 1 to 35.

41. Use according to Claim 39 or Claim 40, wherein 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, palm kernel oil, or palm oil; or fully or partially hydrogenated palm kernel oil, palm oil or coconut oil.

42. Use according to Claim 39 or Claim 40, wherein the dairy analogue composition is a whipping cream composition or aerated food product composition according to Claim 39 or Claim 40, and wherein the use comprises using the fat composition to provide an improved foam firmness, improved foam stability, and/or improved overrun relative to an analogous whipping cream composition or aerated food product composition comprising the same amount by weight of the interesterified blend component (b) of the fat composition.

43. A process of manufacturing a dairy analogue composition according to any one of Claims 1 to 35, wherein the process comprises combining a fat composition as defined in any one of Claims 1 to 23 with water, and optionally, one or more additional components to form the dairy analogue composition.