CLAIMS

1. Use of karitene as an emulsifier in a dairy or dairy analogue food product, wherein the food product comprises an emulsion comprising one or more oils and water; wherein the food product comprises karitene in an amount of from 0.01% to 10% by weight of the food product; and wherein the food product comprises at least 0.5% of karitene by weight of the total amount of the one or more oils present in the food product.

2. Use according to Claim 1, wherein the use comprises using the karitene to improve the stability of the emulsion to phase separation or to prevent degradation of the emulsion.

3. Use according to Claim 1 or Claim 2, wherein the use comprises using the karitene to improve the organoleptic perception of the food product relative to an analogous food product with lower karitene content.

4. Use according to any preceding claim, wherein the use comprises using the karitene to improve the texture of the food product, the homogeneity of the food product, and/or the mouthfeel of the food product.

5. Use according to any preceding claim, wherein the use comprises using the karitene to increase the homogeneity of the food product relative to a comparative food product with lower karitene content.

6. Use according to any preceding claim, wherein the emulsion is an emulsion composition comprising one or more oils and water; wherein the emulsion composition comprises from 0.1% to 10% of karitene by total weight of water and the one or more oils present in the emulsion composition; and wherein the emulsion composition comprises at least 1.0% of karitene by weight of the total amount of the one or more oils present in the emulsion composition.

7. Use according to any preceding claim, wherein the emulsion composition comprises karitene in an amount of from 1.0% to 10.0%; preferably from 1.5% to 9.0%; and more preferably from 1.5% to 5.0%, 2.0% to 5.0% (including 3.0% to 5.0% and 4.0% to 5.0%) by weight of the total amount of the one or more oils present in the emulsion composition.

8. Use according to any preceding claim, wherein the emulsion composition comprises karitene in an amount of from 0.1% to 5% (such as 1.5% to 3.5%) by total weight of water and the one or more oils present in the emulsion composition; preferably wherein the emulsion composition comprises karitene in an amount of from 0.1% to 2%

by total weight of water and the one or more oils present in the emulsion composition; more preferably wherein the emulsion composition comprises karitene in an amount of from 0.2% to 1% by total weight of water and the one or more oils present in the emulsion composition.

9. Use according to any preceding claim, wherein the one or more oils are present in the emulsion composition in a total amount of from 1% to 99% by weight of the total amount of water and oil present in the emulsion composition; and wherein the water is present in the emulsion composition in an amount of from 1% to 99% by weight of the total amount of water and oil present in the emulsion composition; preferably wherein the one or more oils are present in the emulsion composition in a total amount of from 10% to 90% by weight of the total amount of water and oil present in the emulsion composition; and wherein the water is present in the emulsion composition in an amount of from 10% to 90% by weight of the total amount of water and oil present in the emulsion composition; more preferably wherein the one or more oils are present in the emulsion composition in a total amount of from 15% to 90% by weight of the total amount of water and oil present in the emulsion composition; and wherein the water is present in the emulsion composition in an amount of from 10% to 85% by weight of the total amount of water and oil present in the emulsion composition.

10. Use according to any preceding claim, wherein the one or more oils are present in the emulsion composition in a total amount of from 50% to 99% by weight of the total amount of water and oil present in the emulsion composition; and wherein the water is present in the emulsion composition in an amount of from 1% to 50% by weight of the total amount of water and oil present in the emulsion composition; preferably wherein the one or more oils are present in the emulsion composition in a total amount of from 70% to 99% by weight of the total amount of water and oil present in the emulsion composition; and wherein the water is present in the emulsion composition in an amount of from 1% to 30% by weight of the total amount of water and oil present in the emulsion composition, preferably

wherein the emulsion composition is a water-in-oil emulsion.

11. Use according to any preceding claim, wherein the one or more oils are present in the emulsion composition in a total amount of from 1% to 50% by weight of the total amount of water and oil present in the emulsion composition; and wherein the water is present in the emulsion composition in an amount of from 50% to 99% by weight of the

total amount of water and oil present in the emulsion composition; preferably wherein the one or more oils are present in the emulsion composition in a total amount of from 5% to 40% by weight of the total amount of water and oil present in the emulsion composition; and wherein the water is present in the emulsion composition in an amount of from 60% to 95% by weight of the total amount of water and oil present in the emulsion composition, preferably

wherein the emulsion composition is an oil-in-water emulsion composition.

12. Use according to any preceding claim, wherein the food product comprises karitene in an amount of from 0.05% to 5.0% (such as 0.075% to 3.5% or even 0.1% to 4.0%) by weight of the food product; preferably wherein the food product comprises karitene in an amount of from 0.1% to 3.0% by weight of the food product; and more preferably wherein the food product comprises karitene in an amount of from 0.2% to 2.0% by weight of the food product.

13. Use according to any one or more of Claims 1 to 5, wherein the emulsion is an emulsion composition comprising one or more oils and water; wherein the emulsion composition comprises from 0.01% to 5.0% of karitene by total weight of water and the one or more oils present in the emulsion composition; and wherein the emulsion composition comprises at least 0.5% of karitene by weight of the total amount of the one or more oils present in the emulsion composition; and/or

wherein the emulsion composition comprises karitene in an amount of from 0.5% to 5.0% (such as 0.5% to 4.0%); preferably from 0.5% to 3.0%; and more preferably from 1.0% to 2.0% by weight of the total amount of the one or more oils present in the emulsion composition; and/or

wherein the emulsion composition comprises karitene in an amount of from 0.01% to 2% by total weight of water and the one or more oils present in the emulsion composition; preferably wherein the emulsion composition comprises karitene in an amount of from 0.01% to 1% by total weight of water and the one or more oils present in the emulsion composition; and/or

wherein the one or more oils are present in the emulsion composition in a total amount of from 1% to 20% by weight of the total amount of water and oil present in the emulsion composition; and wherein the water is present in the emulsion composition in an amount of from 80% to 99% by weight of the total amount of water and oil present in the emulsion composition; preferably wherein the one or more oils are present in the emulsion

composition in a total amount of from 2% to 15% by weight of the total amount of water and oil present in the emulsion composition; and wherein the water is present in the emulsion composition in an amount of from 85% to 98% by weight of the total amount of water and oil present in the emulsion composition, preferably wherein the emulsion composition is an oil-in-water emulsion composition; and/or

wherein the food product comprises karitene in an amount of from 0.01% to 2.0% by weight of the food product; preferably wherein the food product comprises karitene in an amount of from 0.01% to 1.0% by weight of the food product; and more preferably wherein the food product comprises karitene in an amount of from 0.01% to 0.1% by weight of the food product.

14. Use according to any preceding claim, wherein the one or more oils comprise one or more plant-derived triglyceride oils, one or more animal-derived triglyceride oils, or a combination thereof, preferably

wherein the one or more oils comprise one or more plant-derived triglyceride oils, such as

wherein the one or more oils comprise high oleic sunflower oil, sunflower oil, rapeseed oil, high oleic rapeseed oil, soybean oil, linseed oil, olive oil, corn oil, cottonseed oil, groundnut oil, safflower oil, high oleic safflower oil, peanut oil, rice oil, camelina oil, sesame oil, walnut oil, palm fat, coconut fat, shea butter, cocoa butter, allanblackia fat, kokum fat, mango kernel fat, sal fat, illipe butter, palm kernel fat, babassu fat, any fractions thereof, any interesterified forms thereof, or any combinations thereof, preferably

wherein the one or more oils comprise palm fat, coconut fat, shea butter, cocoa butter, allanblackia fat, kokum fat, mango kernel fat, sal fat, illipe butter, palm kernel fat, babassu fat, any fractions thereof, any interesterified forms thereof, or any combinations thereof, more preferably

wherein the one or more oils comprise shea butter, any fractions thereof, any interesterified forms thereof, or any combinations thereof.

15. Use according to any preceding claim, wherein the one or more oils comprise shea olein, preferably

wherein the one or more oils comprise SOS triglycerides in an amount of from 0.1% to 25% by weight; preferably from 0.5% to 15% by weight; and more preferably from 1% to 10% by weight of the total amount of the one or more oils present in the emulsion composition.

16. Use according to any preceding claim, wherein the dairy or dairy analogue food product further comprises an emulsifier, such as an emulsifier selected from lecithin (such as egg lecithin), mono- and diglycerides, polysorbates and hydrocolloids such as guar gum, gellan gum and carrageenan.

17. Use according to any one or more of Claims 1 to 12 or 14 to 16 when dependent on Claims 1 to 12, wherein the food product is a cheese analogue food product or a cheese food product formed from 15% to 30% by weight of fat; from 0% to 45% by weight of a starch; from 0% to 30% by weight of non-animal protein; and from 35% to 65% by weight of water; preferably wherein the food product is formed from 1% to 45% by weight of starch and from 0.1% to 15% by weight of non-animal protein.

18. Use according to Claim 17, wherein the starch comprises non-modified starch, modified starch, or a combination thereof, such as

wherein the starch comprises a non-modified or modified vegetable starch, rice starch, tapioca starch, wheat starch, or a combination thereof; preferably wherein the starch comprises potato starch, waxy maize starch, tapioca starch, or a combination thereof; and/or

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; and/or

wherein 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, one or more flavouring additives, one or more colouring additives, or acidity regulators.

19. Use according to any one or more of Claims 17 to 18, wherein the fat comprises a mixture of shea olein and coconut oil.

20. Use according to any one or more of Claims 1 to 12 or 14 to 16 when dependent on Claims 1 to 12, wherein the food product is a frozen dessert food product formed from 1% to 20% by weight of fat; from 10% to 40% by weight sugar; and from 30% to 80% by weight of water; preferably, wherein the food product is formed from 50% to 70% by weight of water, from 1% to 10% by weight of fat; and from 20% to 35% by weight sugar.

21. Use according to Claim 20, wherein the sugar comprises corn syrup, glucose syrup, glucose, fructose, sucrose, dextrin, dextrose, or a combination thereof; and/or

wherein the dairy analogue food product further comprises from 1% to 10% by weight of solids derived from fruit or nut; and/or

wherein the food product is a whipping cream food product formed from 1% to 40% by weight of fat and up to 80% by weight of water; preferably, wherein the food product is formed from 4% to 35% by weight of fat; and/or

further comprising protein, optionally wherein the protein is present in the food product in an amount of from 0.1% to 10% by weight of the food product; preferably wherein the protein is a non-animal protein; and/or

wherein the food product 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 food product; and/or

wherein the food product further comprises 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 food product.

22. Use according to any one of Claims 1 to 12 or 14 to 16 when dependent on Claims 1 to 12, wherein the food product is a non-dairy creamer food product; and wherein the food product is formed from 5% to 15% fat; and up to 95% water, preferably up to 70% water.

23. Use according to Claim 22, wherein the food product comprises one or more emulsifiers; optionally, wherein the one or more emulsifiers are present in the food product composition in an amount of up to 5% by weight; and/or

wherein the food product further comprises one or more hydrocolloids; optionally, wherein the one or more hydrocolloids are present in the food product in an amount of from 0.1% to 3% by weight; and/or

wherein the food product comprises one or more sugars; optionally wherein the one or more sugars are present in the food product in an amount of from 1% to 35% by weight; and/or

wherein the food product comprises one or more proteins; optionally wherein the one or more proteins comprise casein or a salt thereof; preferably wherein the one or more proteins are present in the food product in an amount of from 0.1% to 5% by weight.

24. Use according to any preceding claim, wherein the food product is a yoghurt food product formed from 45% to 95% water; from 1% to 20% non-animal protein; and from 5% to 15% by weight of fat; preferably wherein the water is present in the food product in an amount of from 70% to 90% by weight.

25. Use according to Claim 24, wherein the food product further comprises one or more hydrocolloids; preferably wherein the one or more hydrocolloids comprise one or more gums, one or more starches, or a combination thereof; and preferably wherein the one or more hydrocolloids are present in the food product in an amount of from 0.1% to 10% by weight; and/or

wherein the non-animal protein comprises pea protein, chickpea protein, fava protein, lentil protein, oat protein, potato protein, rice protein, soy protein, or a combination thereof; and/or

wherein the dairy analogue food product further comprises sugar; optionally wherein the sugar is present in the food product in an amount of from 0.1% to 15% by weight; and preferably from 0.1% to 10% by weight; and/or

wherein the food product further comprises a plant-based milk; preferably wherein the plant-based milk is present in the food product in an amount of from 1% to 10% by weight; and/or

wherein the emulsion is an emulsion composition as defined in any one or more of Claims 6 to 11; wherein the food product is as defined in Claim 12; and wherein the yoghurt food product is a plant-based Greek yoghurt food product, or

wherein the emulsion is an emulsion composition as defined in any one or more of Claims 13; wherein the food product is as defined in Claim 14; and wherein the yoghurt food product is a drinkable yoghurt or spoonable yoghurt food product.

26. Use according to any one of Claims 1 to 5 or 13 to 16 when dependent on Claims 1 to 5, wherein the food product is a milk or milk-substitute food product formed of from 1% to 7.5% by weight of fat; from 1% to 10% by weight of plant derived proteins, and up to 98% by weight water.

27. Use according to any one of Claims 1 to 12 or 14 to 16 when dependent on Claims 1 to 12, wherein the food product is a margarine food product, and wherein the food product is formed from 75% to 90% by weight of fat; and from 10% to 25% by weight water.

28. Use according to any preceding claim, wherein the food product is substantially free of animal-derived products, preferably, wherein the food products is free of animal-derived products.

29. Use according to any one of Claims 1 to 27, wherein the food product 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. Use according to any one or more of Claims 1 to 27, or 29, wherein the one or more animal-derived products are present in the food product in an amount of from 1% to 20% by weight of the food product.

31. Use according to any preceding claim, wherein the food product is substantially free of palm oil and palm oil derived products; preferably wherein the food product is free of palm oil or palm oil derived products.

32. Use according to any preceding claim, wherein the food product comprises from 60% to 95% by weight of a combined weight of water and one or more oils that are present in the form of an emulsion.

33. A dairy or dairy analogue food product comprising an emulsion comprising one or more oils and water; wherein the food product comprises karitene in an amount of from 0.1% to 10% by weight of the food product; and wherein the food product comprises at

least 1.0% of karitene by weight of the total amount of the one or more oils present in the food product, preferably

wherein the dairy or dairy analogue food product is as defined in any one or more of Claims 1 to 12; 14 to 25; or 27 to 32.

34. A plant-based milk food product comprising an emulsion comprising one or more oils and water; wherein the food product comprises karitene in an amount of from 0.01% to 1% by weight of the food product; and wherein the food product comprises at least 0.5% of karitene by weight of the total amount of the one or more oils present in the food product; wherein the food product is formed from 1% to 7.5% by weight of plant derived oils, from 1% to 10% by weight of plant derived proteins, and up to 98% by weight water, preferably

wherein the food product is as defined in any one or more of Claims 1 to 5; 13 to 16; or 26 to 32.

35. A dairy or dairy analogue yoghurt food product comprising one or more oils and water; wherein the food product comprises karitene in an amount of from 0.01% to 1% by weight of the food product; and wherein the food product comprises at least 0.5% of karitene by weight of the total amount of the one or more oils present in the food product; wherein the food product is formed from 1% to 15% by weight fat, from 1% to 20% protein, and from 45% to 95% by weight water, preferably

wherein the food product is as defined in any one or more of Claims 1 to 5; 13 to 16; 24; or 27 to 32.

36. A process for preparing a food product according to any one of Claims 33 to 35, wherein the process comprises contacting water, one or more oils, karitene, and one or more additional components so as to form the food product, preferably

wherein the one or more oils comprise karitene prior to the combining step, such as

wherein the process comprises forming an emulsion comprising the water, one or more oils and karitene; and then combining the emulsion with the one or more additional components so as to form the food product.