d) about 0.05% to about 3% by weight of one or more thickeners or stabilisers;

wherein

e) the ratio of the viscosity of the composition to the viscosity of an extracted aqueous phase of the composition is less than about 20 when measured at a shear rate of 1 s^{-1} at 5 °C; and/or

f) the composition exhibits an overrun of at least about 80% when whipped at 4 to 10°C using a bowl and whisk; and/or

g) the composition exhibits a change in apparent viscosity of less than about 100% measured at a shear rate of 1 s^{-1} at 5 °C after holding at 25°C for 24 hours followed by holding at 10°C for 24 hours; and/or

h) the composition exhibits a change in fat globule volume weighted mean diameter (D[4,3]) of less than about 100% after holding at 25°C for 24 hours followed by holding at 10°C for 24 hours.

[0014a] In one aspect, the disclosure provides a cream composition comprising

a) 25% to 40% by weight lipid, the lipid comprising one or more mammalian milk lipids;

b) 0% to 3% by weight protein;

c) 0.01% to 1.0% by weight of ~~one~~ two or more emulsifiers selected from the group consisting of lecithin, mono and diglycerides, polysorbates, sucrose esters, and propylene glycol esters of fatty acids;

d) 0.05% to 3% by weight of a combination of xanthan, carrageenan, and guar gum~~one or more thickeners or stabilisers~~;

wherein

e) the ratio of the viscosity of the composition to the viscosity of an extracted aqueous phase of the composition is less than ~~10~~ 8 when measured at a shear rate of 1 s^{-1} at 5 °C.~~; and~~

f) the composition exhibits a change in apparent viscosity of less than 100% measured at a shear rate of 1 s^{-1} at 5 °C after holding at 25°C for 24 hours followed by holding at 10°C for 24 hours.

[0015] The following examples may relate to any of the above examples in any combination.

[0016] In various examples the composition may comprise about 25% to about 40% by weight lipid, the lipid comprising one or more mammalian milk lipids, preferably one or more bovine milk lipids, selected from the group consisting of cream, high fat cream, reconstituted cream powder, anhydrous milk fat (AMF), ghee, butter, ß-serum powder, whole milk powder (WMP), high fat milk protein concentrate, or any combination of any two or more thereof, the lipid optionally further comprising one or more refined and/or hydrogenated vegetable fat sources selected from the group consisting of palm, palm kernel, coconut, soybean, rapeseed, cottonseed, sunflower seed, corn, safflower seed, rice bran oil, sesame oil, olive oil, fractions thereof, or any combination of any two or more thereof. In various examples the composition may comprise any two or more, or any three or more, or any four or more of these components. Preferably the lipid comprises cream, high fat cream, reconstituted cream powder, anhydrous milk fat (AMF), or any combination of any two or more thereof.

[0017] In various examples the composition may comprise about 25, 27, 30, 33, 35, 37, or 40% by weight lipid, and useful ranges may be selected between any of these values (for example, about 25 to about 40, about 25 to about 35, about 25 to about 30,

CLAIMS

1. A cream composition comprising

a) 25% to 40% by weight lipid, the lipid comprising one or more mammalian milk lipids;

b) 0% to 3% by weight protein;

c) 0.01% to 1.0% by weight of two~~one~~ or more emulsifiers selected from the group consisting of lecithin, mono and diglycerides, polysorbates, sucrose esters, and propylene glycol esters of fatty acids;

d) 0.05% to 3% by weight of a combination of xanthan, carrageenan, and guar gum~~one or more thickeners or stabilisers~~;

wherein

e) the ratio of the viscosity of the composition to the viscosity of an extracted aqueous phase of the composition is less than 8~~10~~ when measured at a shear rate of 1 s^{-1} at 5 °C.~~; and~~

~~f) the composition exhibits a change in apparent viscosity of less than 100% measured at a shear rate of 1 s^{-1} at 5 °C after holding at 25°C for 24 hours followed by holding at 10°C for 24 hours.~~

2. A composition of claim 1, wherein the composition exhibits an overrun of at least 80% when whipped at 4 to 10°C using a bowl and whisk.

3. A composition of claim 1 or claim 2, wherein the composition exhibits a change in fat globule volume weighted mean diameter (D[4,3]) of less than 100% after holding at 25°C for 24 hours followed by holding at 10°C for 24 hours.

4. A composition of any one of claims 1 to 3, wherein the composition exhibits a change in apparent viscosity of less than 100% measured at a shear rate of 1 s^{-1} at 5 °C after holding at 25°C for 24 hours followed by holding at 10°C for 24 hours.

~~4.~~5. A composition of any one of claims 1 to 4, wherein the lipid comprises cream, high fat cream, reconstituted cream powder, anhydrous milk fat (AMF), or any combination of any two or more thereof.

~~5.~~6. A composition of any one of claims 1 to ~~5~~4, wherein the protein comprises milk, skim milk, cream, whole milk, whole milk powder (WMP), skim milk powder (SMP), buttermilk powder (BMP), 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, or any combination of any two or more thereof.

~~6. A composition of any one of claims 1 to 5, 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 claims 1 to 6, 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.~~

~~8. A composition of any one of claims 1 to 7, 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 combination of any two or more thereof.~~

~~9. A composition of any one of claims 1 to 8, wherein the one or more thickeners or stabilisers comprise xanthan, carrageenan, and guar gum.~~

~~10.~~7. A composition of any one of claims 1 to ~~9~~ 6 further comprising a buffering or chelating salt.

~~11.~~8. A composition of any one of claims 1 to 7~~10~~ further comprising a buffering or chelating salt comprising sodium or potassium polyphosphate.

~~12.~~9. A composition of any one of claims 1 to 8~~11~~ comprising 0.05% to 1% by weight of a combination of xanthan, carrageenan, and guar gum.~~one or more thickeners or stabilisers.~~