CLAIMS

1. A method for preparing of a so-called basic composition, preferably food, the method comprising:

- ~~P~~providing a fat and a roasted coffee ~~grind~~;
- ~~M~~mixing the fat and the ~~grind~~ roasted coffee to obtain the basic preparation,

the method being characterized in that

- the roasted coffee is mixed with the fat in the form of whole beans, at a temperature above 28°C and below 85°C, and in that the resulting mixture has a particle size comprised between ~~about~~ 5 µm and ~~about~~ 25 µm~~;~~

~~- the mixing is carried out at a temperature above about 28°C and below about 85°C~~.

~~3. The method according to claim 1, wherein said grind is ground to reach a particle size comprised between about 5 µm and about 25 µm before being mixed with the fat.~~

~~4. The method according to claim 1, wherein a mixture comprising coffee in the form of whole beans or in the form of a grind having a particle size greater than 25 µm and fat is ground to reach a particle size comprised between about 5 µm and about 25 µm.~~

~~5.~~2. The method according to ~~any of the preceding claims~~claim 1, wherein the basic preparation has a solid ~~or at least partially solid~~ state at an ambient temperature comprised between ~~about~~ 20°C and 35°C, ~~preferably~~ or between 25°C and ~~about~~ 32°C., and a liquid ~~or at least partially liquid~~ state at a temperature above ~~about~~ 35°C, ~~preferably~~ or above 32°C.

~~6.~~3. The method according to ~~any of the preceding claims~~one of claims 1 and 2, wherein the method comprises:

- grinding the mixture ~~is ground~~of fat and roasted coffee to reach a particle size comprised between ~~about~~ 10 µm and ~~about~~ 20 µm, ~~preferably~~ or between ~~about~~ 15 µm and ~~about~~ 18 µm~~;~~.

~~7.~~4. The method according to any of ~~the preceding~~ claims 1 to 3, wherein ~~the method comprises:~~

- the mixing is carried out at a temperature comprised between ~~about~~ 35°C and ~~about~~ 70°C, ~~preferably~~ or between ~~about~~ 40°C and ~~about~~ 65°C; ~~preferably~~ or between ~~about~~ 50°C and ~~about~~ 65°C, ~~preferably~~ or between ~~about~~ 55°C and ~~about~~ 65°C, ~~for example about~~or at 60°C~~;~~.

~~8. The method according to any of the preceding claims, wherein the method comprises:~~

~~- Mixing:~~

~~- between about 15% m/m and 55% m/m of fat, preferably between 20% m/m and 50% m/m, preferably between 20 and 45% m/m, between 20 and 40% m /m, between 25 and 40% m/m or between 25% m/m and 45% m/m of fat, preferably between 30% m/m and 40% m/m of fat, preferably between 34% m/m and 37% m/m fat; and~~

~~- between about 1% m/m and 40% m/m of grind, preferably between 5% m/m and 35% m/m of grind, preferably between 10% m/m and 30% m/m of grind, preferably between 10% m/m and 25% m/m of grind, preferably between 10% m/m and 20% m/m of grind, preferably between 15% m/m and 20% m/m of grind, preferably between 16% m/m and 19% m/m of grind;~~

~~14.~~5. The method according to any of ~~the preceding~~ claims 1 to 4, wherein the fat is selected from cocoa butter, coconut butter, illipe butter, shea butter, or a fat that is solid at a temperature of less than ~~around~~ 28°C~~, preferably cocoa butter~~.

~~15.~~6. The method according to any of ~~the preceding~~ claims 1 to 5, wherein the method comprises:

- ~~P~~providing coffee beans to roast;
- ~~R~~roasting the coffee beans as whole beans according to a determined roasting method~~;~~.

7. The method according to any of claims 1 to 6, wherein 58% m/m roasted coffee is mixed with 42% m/m cocoa butter, and wherein the resulting mixture is ground to 17 microns at 62°C for 5 hours in a ball mill.

~~16. The method according to any of the preceding claims, wherein the method comprises:~~

~~- Preparing the roasted coffee grind by grinding roasted coffee beans, for example by mixing and friction preferably in a ball mill or by crushing the coffee beans preferably in a cylinder or roller mill.~~

~~18.~~8. The method for preparing a so-called final composition, the method comprising:

- ~~P~~providing a so-called basic composition obtained by a method according to any of claims 1 to ~~10~~7;
- ~~A~~adding to the basic composition one or more additives;
- ~~P~~preparing said final composition by mixing said basic composition with said additive until a homogeneous mixture is obtained~~;~~.

~~19.~~9. The method according to ~~the preceding~~ claim 8, wherein said additive is selected from a dairy product, a sweetening product, an emulsifier, an oil, a fruit extract, preferably with nuts, for example in raw form or in the form of praline.

~~20.~~10. The method according to ~~any~~ one of claims ~~11 to 12~~8 and 9, wherein the method comprises:

- ~~M~~mixing said basic composition with said additive by grinding until a homogeneous mixture is obtained.

~~21.~~11. The method according to any of claims ~~11~~8 to ~~13~~10, wherein the mixing is carried out at a temperature comprised between ~~about~~ 40°C and 70°C, ~~preferably~~ or between ~~about~~ 50°C and ~~about~~ 65°C, ~~preferably~~ or between ~~about~~ 55°C and ~~about~~ 65°C, ~~for example about~~or at 60°C.

~~22.~~12. The method according to any of claims ~~11~~8 to ~~14~~11, wherein the proportion of sweetening product, for example sugar, is comprised between ~~about~~ 10% m/m and ~~about~~ 60% m/m, ~~preferably~~ or between ~~about~~ 15% m /m and ~~about~~ 50% m/m, ~~preferably~~ or between ~~about~~ 20% m/m and ~~about~~ 40% m/m, ~~preferably~~ or between ~~about~~ 30% m/m and ~~about~~ 40% m/m.

~~23.~~13. The method according to any of claims ~~11~~8 to ~~15~~12, wherein the proportion of dairy product is comprised between ~~about~~ 1% m/m and ~~about~~ 30% m/m, ~~preferably~~ or between ~~about~~ 2% m/m and ~~about~~ 20% m/m, ~~preferably~~ or between ~~about~~ 3% m/m and ~~about~~ 15% m/m, ~~preferably~~ or between ~~about~~ 5% m/m and ~~about~~ 12% m/m, ~~about~~ or between 7% m/m and ~~about~~ 11% m/m.

~~24.~~14. The method according to any of claims ~~11~~8 to ~~16~~13, wherein the proportion of emulsifier, for example soya or sunflower lecithin, is comprised between ~~about~~ 0.1% m/m and ~~about~~ 5% m/m, ~~preferably~~ or between ~~about~~ 0.2% m/m and ~~about~~ 4% m/m, ~~preferably~~ or between ~~about~~ 0.3% m/m and ~~about~~ 3% m/m, ~~preferably~~ or between ~~about~~ 0.4% m/m and ~~about~~ 2% m/m, ~~about~~ or between 0.5% m/m and ~~about~~ 1% m/m.

15. The method according to any of claims 8 to 14, wherein the final composition comprises

38.17% m/m of sugar

15.40% m/m hazelnut,

13.75% m/m milk powder

16.71% m/m sunflower oil,

8.80% m/m coffee,

6.60% m/m cocoa butter, and

remains emulsifier to final 100% m/m,

or,

17.8% m/m coffee,

35.5% cocoa butter,

9.4% m/m whole milk,

36.7% m/m sugar, and

remains emulsifier to final 100% m/m.

~~25.~~16. A composition, preferably food, obtained according to any of the methods of claims 1 to ~~17~~15.

~~26.~~17. The composition according to ~~the preceding~~ claim 16, wherein the composition is a product selected from tablets, pastilles, spreads, a pastry mass, a couverture mass, a raking mass, a raw mass.

18. The composition according to one of claims 16 and 17, wherein the composition comprises

38.17% m/m of sugar

15.40% m/m hazelnut,

13.75% m/m milk powder

16.71% m/m sunflower oil,

8.80% m/m coffee,

6.60% m/m cocoa butter, and

remains emulsifier to final 100% m/m,

or,

17.8% m/m coffee,

35.5% cocoa butter,

9.4% m/m whole milk,

36.7% m/m sugar, and

remains emulsifier to final 100% m/m.