microbial activity and to preserve its organoleptic properties and therefore, should be preserved in a dry environment during the shelf life. The addition of water to such products may therefore not be possible.

[0005] Another possible consideration when preparing sweetened products relates to the sugar content of those products. Other than the complications detailed above regarding the inclusion of sugar in oil-based products, the amounts of sugar necessary for providing an end-product that is sweet enough for consumers, may be very high. Chocolate, for instance, may comprise about 50% w/w of sugar. Since the disadvantages and complications of high sugar (or salt) consumption, such as diabetes, high blood pressure and obesity, are well known, it would be highly advantageous to provide means by which the sugar (or salt) content of food products may be reduced, without decreasing consumer satisfaction and likings of such products.

[0006] Therefore, there seems to be a need in the art for oil based formulations comprising edible solids, such as, sugars, salts and spices, that do not require additional ingredients, such as water or a stabilizer (for example, starch), and further, which provide a desirable organoleptic sensation of enhanced flavoring, even at a reduced edible solids (e.g., sugar) content.

SUMMARY

[0006a] In an aspect of the present disclosure, there is provided an oil-based suspension consisting of a carrier oil and edible solid particles having an average diameter of less than 15 μm, wherein:

the carrier oil comprises medium chain triglyceride (MCT) oil, and

the edible solid particles comprise crystalline sucrose and/or salt.

[0006b] In another aspect of the present disclosure, there is provided a method for preparing an oil-based suspension, wherein the method comprises:

mixing edible solid raw-particles with a carrier oil, thereby obtaining an oil- edible solid raw-particles mixture; and

reducing, in at least two size-reduction steps, the particle size of the edible solid raw particles in the oil- edible solid mixture, thereby obtaining an oil-based suspension, wherein the oil-based

suspension comprises edible solid particles having an average particle size of between about 0.1-15 μm, wherein:

the carrier oil comprises medium chain triglyceride (MCT) oil, and

the edible solid particles comprise crystalline sucrose and/or salt.

[0006c] In a further aspect of the present disclosure, there is provided a consumable product comprising the oil-based suspension disclosed herein.

[0007] Some examples of the present disclosure may be directed to an oil-based suspension comprising a carrier oil and edible solid particles having an average diameter of less than about 50 μm. In some examples, the edible solid particles have an average diameter of less than about 15μm. In some examples, the suspension has an edible solid content of between about 1% to 30% w/w. In some examples, the edible solid is selected from: sugar, salt and spices. In some examples, the oil is selected from medium chain triglyceride (MCT) oil, canola oil, coconut oil, peanut butter oil, palm oil, olive oil, fish oil, sunflower seed oil, soy oil, or any combination thereof.

[0008] Some examples of the present disclosure may be directed to a consumable product comprising the oil-based suspension disclosed herein. In some examples, the consumable product may be a sweetened fish oil. In some examples, the consumable product may include about 1-50% w/w of the oil-based suspension.

[0009] Some examples of the present disclosure may be directed to a method for preparing an oil-based suspension. The method may include: mixing edible solid raw-particles with a carrier oil, thereby

CLAIMS

1. An oil-based suspension consisting of a carrier oil and edible solid particles having an average diameter of less than 15 μm, wherein:

the carrier oil comprises medium chain triglyceride (MCT) oil, and

the edible solid particles comprise crystalline sucrose and/or salt.

2. The oil-based suspension according to claim 1, consisting only of the carrier MCT oil and the edible solid crystalline sucrose and/or salt particles.

3. The oil-based suspension according to claim 1, wherein the oil-based suspension is free from any stabilizer.

4. The oil-based suspension according to any one of claims 1-3, wherein the suspension has an edible solid content of between about 1% to 30% w/w.

5. A method for preparing an oil-based suspension, wherein the method comprises:

mixing edible solid raw-particles with a carrier oil, thereby obtaining an oil- edible solid raw-particles mixture; and

reducing, in at least two size-reduction steps, the particle size of the edible solid raw particles in the oil- edible solid mixture, thereby obtaining an oil-based suspension, wherein the oil-based suspension comprises edible solid particles having an average particle size of between about 0.1-15 μm, wherein:

the carrier oil comprises medium chain triglyceride (MCT) oil, and

the edible solid particles comprise crystalline sucrose and/or salt.

6. The method according to claim 5, wherein reducing the particle size is performed in 2, 3, 4 or 5 steps, wherein the particle size of the edible solid in each consecutive step is reduced in comparison to any previous step.

7. The method according to claim 5, further comprising:

obtaining the edible solid raw-particles at particle size lower than 250 μm,

wherein a first size reduction step is configured to reduce the average particle size of the edible solid to an intermediate reduced-size oil- edible solid mixture to below 100 μm.

8. The method according to claim 7, wherein a second size-reduction step is performed in a microfluidizer.

9. The method according to claim 5, further comprising: obtaining the edible solid raw-particles at particle size of equal to or higher than 250 μm,

wherein

a first size-reduction step that comprises reducing the average particle size of the edible solid in the oil- edible solid mixture to below 100 μm, thereby providing an intermediate reduced-size oil- edible solid mixture; and

a second size-reduction step that comprises reducing the average particle size of the edible solid in the intermediate reduced-size oil- edible solid mixture to below 15 μm, thereby providing the oil-based suspension.

10. The method according to claim 9, wherein the first size-reduction step is performed in a food processor.

11. The method according to claim 9, wherein the second size-reduction step is performed in a microfluidizer.

12. The method according to claim 11, wherein the microfluidizer is used at a pressure of between about 5,000-40,000 psi.

13. The method according to claim 11, wherein the microfluidizer has channels sizes between 75 μm to 1100 μm.

14. The method according to any one of claims 5-13, wherein the oil- edible solid mixture is a stabilizer-free oil- edible solid mixture.

15. The method according to any one of claims 5-14, wherein the oil-based suspension comprises between about 1-30 %w/w edible solid.

16. The method according to any one of claims 5-15, wherein the edible solid particles comprise crystalline sucrose, and further comprising mixing the oil-based suspension with an additional oil or product with a high-oil content, thereby providing a final sweetened product.

17. The method according to claim 16, wherein the oil-based suspension is mixed with an additional oil or product with a high-oil content, under inert conditions.

18. The method according to claim 16, wherein the additional oil is fish oil, such that the final sweetened product is a sweetened fish oil.

19. A consumable product comprising the oil-based suspension according to any one of claims 1-3 or 5.

20. The consumable product according to claim 19, wherein the consumable product further comprises sweetened fish oil.

21. The consumable product according to claim 19, wherein the consumable product comprises about 1-50% w/w of the oil-based suspension.

22. The consumable product according to claim 19, further comprising at least one of: spices herbal medicine, medicine, minerals, lipophilic amino acids and vitamins in powder phase.