

Abstract

The present disclosure concerns a lipid composition, comprising monounsaturated fatty acids at about 10 %w/w to about 50 %w/w relative to the lipid composition; 5 polyunsaturated fatty acids at about 5 %w/w to about 40 %w/w relative to the lipid composition; glycerides at about 30 %w/w to about 70 %w/w relative to the lipid composition; and a catalyst for oxidising the fatty acids and glycerides into volatiles in the presence of heat. The present disclosure also concerns a method of generating a flavour profile, comprising heating a lipid composition as disclosed herein and a method 10 of generating a flavour profile, comprising heating a mixture, the mixture comprising a lipid composition as disclosed herein.

[Fig 4]