Claims:

1. A process for making a ~~flavoured sweetener~~coconut sugar substitute comprising:
    a. incubating an unrefined ~~plant~~ sugarcane extract containing sucrose as the main solute under aerobic conditions with ~~a microorganism or microorganisms~~ one or more aerobic microbial strains to form a modified unrefined ~~plant~~ sugarcane extract; ~~and~~
    b. evaporating water from the modified sugarcane extract to form a concentrate; and
    ~~b.~~c. ~~heating the modified unrefined plant extract~~cooking the concentrate to develop colour and flavour to produce the ~~flavoured sweetener~~coconut sugar substitute.

~~2. The process according to claims 1, wherein the unrefined plant extract containing sucrose as the main solute comprises an extract from a plant selected from the group comprising Saccharum species; *Saccharum officinarum*; Agave species; Beta species; *Beta vulgaris*; Acer species; Cocos species; Arenga species; Nypa species; Phoenix species; Metroxylon species; Borassus species; sweet sorghum varieties; and a mixture thereof.~~

~~3.~~2. The process according to claim 1 ~~or 2~~, wherein the unrefined ~~plant~~ sugarcane extract containing sucrose as the main solute comprises sugarcane juice partially processed prior to incubating with the ~~microorganism or microorganisms~~one or more aerobic microbial strains.

~~4.~~3. The process according to any one of the preceding claims ~~1 to 3~~, wherein the unrefined ~~plant~~sugarcane extract containing sucrose as the main solute comprises sugarcane juice ~~obtained from a Saccharum species~~; and at least one of jaggery, molasses, coconut sap, extract from palm species, or a combination thereof.

~~5.~~4. The process according to any one of the preceding claims ~~1 to 4~~, wherein the unrefined ~~plant~~ sugarcane extract containing sucrose as the main solute comprises a sucrose carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20.

~~6. The process according to any one of claims 1 to 4, wherein the unrefined plant extract containing sucrose as the main solute comprises sugarcane juices obtained from Saccharum species or *Saccharum officinarum*.~~

~~7.~~5. The process according to any one of the preceding claims, wherein the unrefined ~~plant~~sugarcane extract containing sucrose as the main solute is adjusted to a refractometric dry substance content of 8 °Bx to 40 °Bx prior to incubating with the ~~microorganism or microorganisms~~one or more aerobic microbial strains.

8.6. The process according to any one of the preceding claims, wherein the ~~microorganism or microorganisms~~ one or more aerobic microbial strains comprise an osmo-tolerant or a halo-tolerant ~~microorganism or microorganisms~~aerobic microbial strain able to grow in a medium with a refractometric dry substance content of 8 °Bx to 40 °Bx.

~~9. The process according to any one of the preceding claims, wherein the microorganism or microorganisms are selected from bacteria; or fungi.~~

~~10. The method according to claim 9, wherein the fungi comprises a yeast, or a Klyveromyces species.~~

11.7. The method according to any one of the preceding claims ~~9~~, wherein the ~~bacteria~~ one or more aerobic microbial strains is any one selected from the group comprising *Xanthomonadaceae; Brevibacteriaceae; Saccharomycetaceae;* ~~or~~ *Baccilaceae Stenotrophomonas maltophilia; Cellulosimicrobium cellulans; Bacillus subtilis; Bacillus flexus;* and Kluyveromyces species.

~~12. The process according to any one of the preceding claims, wherein the microorganism or microorganisms comprises a combination of at least two microorganism species.~~

~~13. The process according to any one of the preceding claims, wherein the microorganism or microorganisms comprises any one of *Stenotrophomonas maltophilia, Cellulosimicrobium cellulans, Bacillus subtilis, Bacillus flexus,* a Klyveromyces species or a combination thereof.~~

14.8. The process according to any one of the preceding claims, further comprising the step of removing the ~~microorganism or microorganisms~~one or more aerobic microbial strains and any biomass produced by the ~~microorganism or microorganisms~~one or more aerobic microbial strains prior to ~~heating~~ evaporating water from the modified unrefined ~~plant~~ sugarcane extract.

~~15. The process according to any one of claims 1 to 14, further comprising heating the modified unrefined plant extract as the main solute to evaporate water and form a concentrate and cooking the concentrate at a temperature above the boiling point to form a viscous syrup or solid product.~~

16.9. The process according to any one of the preceding claims ~~15~~, wherein the modified unrefined ~~plant~~sugarcane extract is heated and cooked until reaching a temperature and refractometric dry substances content of ~~80~~ 65 °C to 170 °C and 50 °Bx to 100 °Bx, or 110 °C to 130 °C and 75 °Bx to 95 °Bx or 120 °C and 90 °Bx.

10. The process according to any one of the preceding clams, wherein incubating the sugarcane extract is operated with the sugarcane extract having a refractometric dry substances content of 8 °Bx to 30 °Bx, for 1 hour to 24 hours, at a temperature from

20 °C to 40 °C, at a pressure from 1 bar to 5 bar, at a pH from 4 to 10, a linear tip speed from 0 m/s to 10 m/s, gassing from 0 vvm to 2 vvm (volume gas per volume medium per minute) and a relative dissolved oxygen concentration from 20% to 100%.

11. The process according to claim 10, wherein incubating the sugarcane extract is operated with the sugarcane extract having a refractometric dry substances content of 12 °Bx to 16 °Bx, for 3 hours to 5 hours, at a temperature of 33 °C, at a pH around 6, and a relative dissolved oxygen concentration of 30%.

~~17.~~12. The process according to any one of the preceding claims, further comprising the step of reducing the sucrose concentration of the ~~flavoured sweetener~~coconut sugar substitute ~~or reducing the sucrose concentration of a coconut sugar~~ to form a reduced sucrose coconut sugar substitute.

13. The process according to claim 12, wherein the step of reducing the sucrose concentration is by affination, filtration, centrifugation, or solvent extraction.

~~18.~~14. The process according to claim ~~17~~13, wherein the step of reducing the sucrose concentration of the ~~flavoured sweetener~~coconut sugar substitute comprises crystallising the ~~flavoured sweetener~~coconut sugar substitute and performing selective washing thereby separating a syrup of the ~~flavoured sweetener~~coconut sugar substitute from a crystal phase of the ~~flavoured sweetener~~coconut sugar substitute.

15. The process according to any one of claims 12 to 14, further comprising adding a sweetener with a low glycaemic index.

16. The process according to any one of claims 12 to ~~14~~15, further comprising adding any one selected from the group comprising: isomalt, isomaltulose, and D-tagatose.

~~19. The process according to any one of the preceding claims, further comprising the step of making a flavour extract by isolating one or more flavour molecules from the modified unrefined plant extract or the flavoured sweetener or the syrup of the flavoured sweetener, or the crystal phase of the flavoured sweetener or a coconut sugar.~~

~~20. A modified unrefined plant extract derivable by the method comprising, incubating an unrefined plant extract containing sucrose as the main solute with a microorganism or microorganisms to form a modified unrefined plant extract.~~

~~21. The modified unrefined plant extract of claim 20 wherein the unrefined plant extract containing sucrose as the main solute comprises any one defined in any one of claims 1-7 and the at least one microorganism or microorganisms comprises any one defined in any one of claims 8-13.~~

17. A coconut sugar substitute derivable by the process according to of any one of claims 1 to 16.

22. 18. ~~A flavoured sweetener~~The coconut sugar substitute according to claim 17, ~~derivable by the process of any one of claims 1 to 19, further~~ comprising:

a first characteristic comprising at least one selected from the group comprising: a sucrose content of at least 40 weight percent; a sucrose carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20; an isotope ratio of the molecules aconitic acid, glutamic acid, monosodium glutamate, guanosine monophosphate, inosine monophosphate, disodium guanylate and disodium inosinate molecules, and an aroma chemical molecule consisting of a carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20; aconitic acid present at greater than 0.1 weight percent; a potassium to sodium weight by weight ratio of 5 or greater; and (*E*)-1-(2,6,6-trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-one present at a flavour dilution number of at least 8;

a second characteristic comprising at least one selected from glutamic acid and monosodium glutamate present at a combined concentration greater than 0.1 weight percent; or guanosine monophosphate, inosine monophosphate, disodium guanylate and disodium inosinate present at a combined concentration of greater than 0.1 weight percent; and;

~~A~~ a third characteristic comprising at least one aroma chemical molecule selected from the group comprising: 3-Hydroxy-4,5-dimethyl-2(5*H*)-furanone at a flavour dilution number of at least 10, 4-Hydroxy-3-methoxybenzaldehyde at a flavour dilution number of at least 7, 4-Hydroxy-2,5-dimethyl-3(2*H*)-furanone at a flavour dilution number of at least 5, 3-Methylsulfanylpropanal, Acetic acid, 2-Methylbutanoic acid/ 3-methylbutanoic acid, 2-Phenylpropionic acid/ 3-Phenylpropionic acid, Phenylacetic acid, 2-Methoxy-4-prop-1-en-2-ylphenol, (*E*)-1-(2,6,6-trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-one, 2-Methylbutanal/ 3-Methylbutanal, (*E*)-3-[(2*S*,3*R*)-3-Pentyl oxiran-2-yl]prop-2-enal, 2-methoxy-4-prop-2-enylphenol, and 2-Methoxyphenol.

23. 19. The ~~flavoured sweetener~~coconut sugar substitute according to claim ~~22~~18, wherein the first characteristic comprises at least three selected from the group comprising: a sucrose content of at least 40 weight percent; a sucrose carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20; an isotope ratio of the molecules aconitic acid, glutamic acid, monosodium glutamate, guanosine monophosphate, inosine monophosphate, disodium guanylate and disodium inosinate molecules, and an

aroma chemical molecule consisting of a carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20; aconitic acid present at greater than 0.1 weight percent; a potassium to sodium weight by weight ratio of 5 or greater; and (*E*)-1-(2,6,6-trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-one present at a flavour dilution number of at least 8;

the second characteristic comprising at least one selected from glutamic acid and monosodium glutamate present at a combined concentration greater than 0.1 weight percent; or guanosine monophosphate, inosine monophosphate, disodium guanylate and disodium inosinate present at a combined concentration of greater than 0.1 weight percent; and;

the third characteristic comprises at least seven aroma chemical molecules selected from the group comprising: 3-Hydroxy-4,5-dimethyl-2(5*H*)-furanone at a flavour dilution number of at least 10, 4-Hydroxy-3-methoxybenzaldehyde at a flavour dilution number of at least 7, 4-Hydroxy-2,5-dimethyl-3(2*H*)-furanone at a flavour dilution number of at least 5, 3-Methylsulfanylpropanal, Acetic acid, 2-Methylbutanoic acid/ 3-methylbutanoic acid, 2-Phenylpropionic acid/ 3-Phenylpropionic acid, Phenylacetic acid, 2-Methoxy-4-prop-1-en-2-ylphenol, (*E*)-1-(2,6,6-trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-one, 2-Methylbutanal/ 3-Methylbutanal, (*E*)-3-[(2*S*,3*R*)-3-Pentyl oxiran-2-yl]prop-2-enal, 2-methoxy-4-prop-2-enylphenol, and 2-Methoxyphenol. ~~The flavoured sweetener according to claim 20, comprising any one of a syrup, paste, amorphous or semi-crystalline solid in bulk, lump or granular form.~~

~~24~~20. The ~~flavoured sweetener~~coconut sugar substitute according to claim ~~22~~18, wherein the first characteristic comprises at least five selected from the group comprising: a sucrose content of at least 40 weight percent; a sucrose carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20; an isotope ratio of the molecules aconitic acid, glutamic acid, monosodium glutamate, guanosine monophosphate, inosine monophosphate, disodium guanylate and disodium inosinate molecules, and an aroma chemical molecule consisting of a carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20; aconitic acid present at greater than 0.1 weight percent; a potassium to sodium weight by weight ratio of 5 or greater; and (*E*)-1-(2,6,6-trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-one present at a flavour dilution number of at least 8;

the second characteristic comprising at least one selected from glutamic acid and monosodium glutamate present at a combined concentration greater than 0.1 weight percent; or guanosine monophosphate, inosine monophosphate, disodium guanylate and disodium inosinate present at a combined concentration of greater than 0.1 weight percent; and~~;~~

the third characteristic comprises at least twelve aroma chemical molecules selected from the group comprising: 3-Hydroxy-4,5-dimethyl-2(5*H*)-furanone at a flavour dilution number of at least 10, 4-Hydroxy-3-methoxybenzaldehyde at a flavour dilution number of at least 7, 4-Hydroxy-2,5-dimethyl-3(2*H*)-furanone at a flavour dilution number of at least 5, 3-Methylsulfanylpropanal, Acetic acid, 2-Methylbutanoic acid/ 3-methylbutanoic acid, 2-Phenylpropionic acid/ 3-Phenylpropionic acid, Phenylacetic acid, 2-Methoxy-4-prop-1-en-2-ylphenol, (*E*)-1-(2,6,6-trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-one, 2-Methylbutanal/ 3-Methylbutanal, (*E*)-3-[(2*S*,3*R*)-3-Pentyl oxiran-2-yl]prop-2-enal, 2-methoxy-4-prop-2-enylphenol, and 2-Methoxyphenol. ~~The flavoured sweetener according to claim 20, comprising any one of a syrup, paste, amorphous or semi-crystalline solid in bulk, lump or granular form.~~

21. The coconut sugar substitute according to any one of claims 17 to 20, wherein the coconut sugar substitute is a syrup, paste, amorphous, or semi-crystalline solid.

22. The coconut sugar substitute according to any one of claims 17 to 21, wherein the coconut sugar substitute has a refractometric dry substances content of 50 °Bx to 100 °Bx, or 75 °Bx to 95 °Bx, or 90 °Bx.

~~25.~~23. The ~~flavoured sweetener~~coconut sugar substitute according to any one of claims ~~22~~ 17 to ~~24~~22, comprising a sucrose content of below 40 weight percent.

~~26.~~24. The ~~flavoured sweetener~~coconut sugar substitute according to ~~any one of claims 22 to 25~~claim 23, comprising a sucrose content of 10 weight percent to 40 weight percent.

25. The coconut sugar substitute according claim 24, further comprising a sweetener with a low glycaemic index.

26. The coconut sugar substitute according claim 24, further comprising any one selected from the group comprising: isomalt, isomaltulose, and D-tagatose.

27. A process of making a flavour extract comprising:

(a) making a coconut sugar substitute according to any one of claims 1 to 16, or obtaining a coconut sugar substitute according to any one of claims 17 to 26; and

(b) isolating one or more aroma chemical molecules from the modified sugarcane extract or the coconut sugar substitute or the syrup of the coconut sugar substitute, or the crystal phase of the coconut sugar substitute.

27.28. A flavour extract derivable by the process of claim 19-27, the flavour extract comprising at least ten ~~of the flavour~~ aroma chemical molecules selected from the group comprising: 3-Hydroxy-4,5-dimethyl-2(5*H*)-furanone; 4-Hydroxy-3-methoxybenzaldehyde; 4-Hydroxy-2,5-dimethyl-3(2*H*)-furanone; 3-Methylsulfanylpropanal; Acetic acid; 2-Methylbutanoic acid/ 3-methylbutanoic acid; 2-Phenylpropionic acid/ 3-Phenylpropionic acid; Phenylacetic acid; 2-Methoxy-4-prop-1-en-2-ylphenol; (*E*)-1-(2,6,6-Trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-on; 2-Methylbutanal/ 3-Methylbutanal; (*E*)-3-[(2S,3R)-3-Pentyloxiran-2-yl]prop-2-enal; 2-Methoxy-4-prop-2-enylphenol; and~~or~~ 2-methoxyphenol~~; or a combination thereof~~.

28.29. A process for manufacturing a food product, comprising:

~~a. incubating an unrefined plant extract containing sucrose as the main solute with a microorganism to form a modified unrefined plant extract;~~

~~b.~~a. ~~heating the modified unrefined plant extract to produce~~making a ~~flavoured sweetener~~coconut sugar substitute according to any one of claims 1 to 16, or obtaining a coconut sugar substitute according to any one of claims 17 to 26, or making a flavour extract according to claim 27, or obtaining a flavour extract according to claim 28;

~~c.~~b. mixing the ~~flavoured sweetener~~coconut sugar substitute or flavour extract with an additional ingredient; and

~~d.~~c. forming the food product.

~~29. The process according to claim 28, further comprising reducing the sucrose content of the flavoured sweetener prior to adding the ingredient.~~

30. The process according to claim ~~28 or 29~~29, wherein the additional ingredient is any one selected from the group comprising: ~~comprises~~ sauce, spices, plant extracts, flavours, flavour molecules, flavour enhancers, chocolate, dried fruits, ginger, seeds, nuts, milk, cream, custard, butter, cocoa, milo, vinegar, vegetable, chilli, onion, garlic, lemongrass, tamarind, turmeric, cinnamon, coriander, pepper, meat, tempeh, green beans, ~~chilli, garlic,~~ soy sauce, ~~onions,~~ maize, carrots, potato, chicken, cocoa butter, ~~nuts,~~ fruit, vanillin, vanilla, coffee, toffee, emulsifiers, lecithin, and polyglycerol polyricinoleate.

31. The process according to claim ~~28 or~~ 29, wherein the additional ingredient comprises soy sauce or sweet soy sauce.

32. The process according to claim ~~28 or 29~~29, wherein the additional ingredient comprises a salt solution and acetic acid or vinegar.

~~33. The process according to any one of claims 28 to 32, wherein the additional ingredient comprises spices; plant extracts; flavours; flavour molecules or flavour enhancers.~~

34.33. The process according to any one of claims 2829 to 3332, wherein the additional ingredient further comprises flour and/or starch and an oil.

34. The process according to claim 33, wherein the additional ingredient further comprises an oil.

35. The process according to any one of claims 28 or 29 to 34, wherein the additional ingredient comprises is any one selected from the group comprising: sweeteners with a low glycaemic index, isomalt, isomaltulose or and D-tagatose.

36. The process according to claim 28 or 29, wherein the additional ingredient comprises any one of chocolate; dried fruits; ginger; seeds; nuts; milk; cream; custard, butter; cocoa; milo, vinegar, vegetable; chili; onion; garlic; lemongrass; tamarind; turmeric; cinnamon; coriander; pepper or meat.

36. A food product derivable by the process of any one of claims 29 or 30.

37. The A food product according to claim 36 derivable by the process of any one of claims 28 to 36 comprising:

a first characteristic comprising at least one selected from the group comprising: a sucrose content of at least 40 weight percent; a sucrose carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20; an isotope ratio of the molecules aconitic acid, glutamic acid, monosodium glutamate, guanosine monophosphate, inosine monophosphate, disodium guanylate and disodium inosinate molecules, and an aroma chemical molecule consisting of a carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20; aconitic acid present at greater than 0.1 weight percent; a potassium to sodium weight by weight ratio of 0.5 or greater; and (*E*)-1-(2,6,6-trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-one present at a flavour dilution number of at least 8;

a second characteristic comprising at least one selected from glutamic acid and monosodium glutamate present at a combined concentration greater than 0.1 weight percent; or guanosine monophosphate, inosine monophosphate, disodium guanylate and disodium inosinate present at a combined concentration of greater than 0.1 weight percent; and;

a third characteristic comprising at least one selected from the group comprising: 3-Hydroxy-4,5-dimethyl-2(5*H*)-furanone at a flavour dilution number of at least 10, 4-Hydroxy-3-methoxybenzaldehyde at a flavour dilution number of at least 7, 4-Hydroxy-2,5-dimethyl-3(2*H*)-furanone at a flavour dilution number of at least 5, 3-Methylsulfanylpropanal, Acetic acid, 2-Methylbutanoic acid/ 3-methylbutanoic acid, 2-

Phenylpropionic acid/ 3-Phenylpropionic acid, Phenylacetic acid, 2-Methoxy-4-prop-1-en-2-ylphenol, (*E*)-1-(2,6,6-trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-one, 2-Methylbutanal/ 3-Methylbutanal, (*E*)-3-[(2*S*,3*R*)-3-Pentyl oxiran-2-yl]prop-2-enal, 2-methoxy-4-prop-2-enylphenol, and 2-Methoxyphenol.

~~wherein the first, second and third characteristics are proportional to the flavoured sweetener content of the food product.~~

~~38. The food products according to claim 37 further comprising a sweetener with a low glycaemic index, isomalt, isomaltulose or D-tagatose.~~

38. The food product according to any one of claims 36 or 37, wherein the additional ingredient is any one selected from the group comprising: sauce, spices, plant extracts, flavours, flavour molecules, flavour enhancers, chocolate, dried fruits, ginger, seeds, nuts, milk, cream, custard, butter, cocoa, milo, vinegar, vegetable, chili, onion, garlic, lemongrass, tamarind, turmeric, cinnamon, coriander, pepper, meat, tempeh, green beans, soy sauce, maize, carrots, potato, ~~and~~ chicken, cocoa butter, fruits, sweet sauce, salt and acetic acid.

39. The food product according to any one of claims 36 or 37 ~~or 38~~, wherein the additional ingredient is any one selected from the group comprising: ~~flavoured sweetener or reduced sucrose flavoured sweetener combined with~~ cocoa powder, ~~or~~ chocolate liquor, water ~~or~~ cocoa butter, ~~and other ingredients comprising~~ chocolate, ~~optionally~~ milk, cocoa butter, nuts, fruit, flavourings, vanillin, ~~or~~ vanilla, coffee, toffee, ~~or~~ emulsifiers, lecithin, ~~or~~ polyglycerol polyricinoleate~~, dried fruits and seeds~~.

~~40. The food product according to claim 37, further comprising any one of chocolate; dried fruits; ginger; seeds; nuts; milk; cream; custard; butter; cocoa; milo; vinegar, vegetable or meat chilli; onion; garlic; ginger; lemongrass; tamarind; turmeric; cinnamon; coriander; or pepper.~~

~~41. The food products according to claims 37, further comprising an additional ingredient.~~

~~42. The food products according to claim 41, wherein the additional ingredient comprises spices, plant extracts; flavours; or flavour enhancers or flavour extracts and/or flavour molecules.~~

~~43. The food products according to claim 41, wherein the additional ingredient comprises a sauce.~~

~~44. The food products according to claim 41, wherein the additional ingredients comprises soy sauce or a sweet soy sauce.~~

~~45. The food products according to claim 41, wherein the additional ingredients comprises a salt solution and acetic acid or vinegar, and optionally flavour extracts and/or flavour molecules.~~

40. The food product according to any one of claims 36 or 37-39, wherein the additional ingredient is any one selected from the group comprising: seeds, nuts and dried fruitsfood product is an energy bar.

~~46. The product according to claim 41, wherein the additional ingredient comprises any of tempeh, or green beans, or chilli, garlic, or soy sauce, or onions, or maize, or carrots, or potato, or chicken.~~

47.41. The food product according to any one of claims ~~37~~ 36 to ~~46~~40, further comprising flour and/or starch.

48.42. The food products according to claim ~~47~~41, further comprising an ~~vegetable~~ oil.

43. A sweet sauce derivable by the process according to of any one of claims 31 to 35.

49.44. ~~A~~ The sweet sauce ~~derivable by the process~~ according to claim 43~~of any one of claims 28 to 36~~, comprising:

a first characteristic comprising at least one selected from the group comprising: ~~a sucrose content of at least 40 weight percent;~~ a sucrose carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20; an isotope ratio of the molecules aconitic acid, glutamic acid, monosodium glutamate, guanosine monophosphate, inosine monophosphate, disodium guanylate and disodium inosinate molecules, and an aroma chemical molecule consisting of a carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20; aconitic acid present at greater than 0.1 weight percent; a potassium to sodium weight by weight ratio of 0.5 or greater; and (*E*)-1-(2,6,6-trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-one present at a flavour dilution number of at least 8;

a second characteristic comprising at least one selected from glutamic acid and monosodium glutamate present at a combined concentration greater than 0.1 weight percent; guanosine monophosphate, inosine monophosphate, disodium guanylate and disodium inosinate present at a combined concentration of greater than 0.1 weight percent; and;

a third characteristic comprising at least one selected from the group comprising: 3-Hydroxy-4,5-dimethyl-2(5*H*)-furanone at a flavour dilution number of at least 10, 4-Hydroxy-3-methoxybenzaldehyde at a flavour dilution number of at least 7, 4-Hydroxy-2,5-dimethyl-3(2*H*)-furanone at a flavour dilution number of at least 5, 3-Methylsulfanylpropanal, Acetic acid, 2-Methylbutanoic acid/ 3-methylbutanoic acid, 2-Phenylpropionic acid/ 3-Phenylpropionic acid, Phenylacetic acid, 2-Methoxy-4-prop-1-en-2-ylphenol, (*E*)-1-(2,6,6-trimethyl-1-cyclohexa-1,3-dienyl)but-2-en-1-one, 2-

Methylbutanal/ 3-Methylbutanal, (*E*)-3-[(2*S*,3*R*)-3-Pentyl oxiran-2-yl]prop-2-enal, 2-methoxy-4-prop-2-enylphenol, and 2-Methoxyphenol.

~~wherein the first, second and third characteristics are proportional to the flavoured sweetener content of the sweet sauce.~~

45. The sweet sauce according to any one of claims 43 or 44, wherein the additional ingredient comprises a soy sauce or a sweet soy sauce.
46. The sweet sauce according to any one of claims 43 or 44, wherein the additional ingredient comprises a salt solution and acetic acid or vinegar, and optionally flavour extracts and/or flavour molecules.
47. The sweet sauce according to any one of claims 45 or 46, wherein the additional ingredient further comprises flour and/ or starch to make a powdered form of the sweet sauce.
48. The sweet sauce according to claim 47, wherein the additional ingredient further comprises oil to make a stock cube of the sweet sauce.
~~50.~~49. The sweet sauce according to any one of claims ~~49~~43 to 48, further comprising any one selected from the group comprising: ~~,~~ reduced sucrose flavoured sweetener, low glycaemic index flavoured sweetener, ~~or~~ additionally flavoured sweetener, additionally flavoured reduced sucrose flavoured sweetener, ~~or~~ additionally flavoured low glycaemic index flavoured sweetener, coconut sugar, ~~or~~ jaggery, and molasses ~~or sweet sauces, flour and/or starch or flour and/or starch and vegetable oil or any combination thereof~~.
~~51. A process for reducing the sucrose content in a flavoured sweetener comprising affination, filtration, centrifugation or solvent extraction of the flavoured sweetener.~~
~~52. The process according to claim 51, wherein the flavoured sweetener comprises any one of those defined in claims 22 to 26, or a coconut sugar.~~
~~53. The process according to claim 51 or 52, further comprising adding a sweetener with a low glycaemic index to the reduced sucrose flavoured sweetener.~~