CLAIMS

1. A semi-processed food product P in powder form having a moisture content equal to or lower than 10% by weight, said product P consisting of the following components:
   a) a vegetable food (a) selected from at least one fruit belonging to the group of oleaginous fruits selected from: cashew nuts, peanuts, sweet almonds, bitter almonds, hazelnuts, pine nuts, pistachios, walnuts and mixes thereof, and
   b) a vegetable bulking agent, at least 95% by weight water-soluble, being starch derivates selected form maltodextrins and glucose syrup;

   said components (a) and (b) being quantitatively (percentage by weight)
   - from 13 to 45% of said vegetable food (a), and
   - from 55 to 87% of said vegetable bulking agent.
2. The product P according to claim 1, wherein the vegetable food (a) is in raw or roasted form.
3. The product P according to claim 2, wherein the raw fruit is in dehydrated or non-dehydrated form.
4. The product P according to any one of the preceding claims having a lipid content of between 2.5 and 20% by weight.
5. The product P according to any one of the preceding claims, having a grain size of the powder of between 80 and 250 μm.
6. A process for preparing the product P according to claim 1, comprising the following stages:
   I) preparing a mixture M by means of mixing at least the following components:
      - a food of plant origin (I) in paste or cream form obtained from at least one oleaginous fruit selected from: cashew nuts, peanuts, sweet almonds, bitter almonds, hazelnuts, pine nuts, pistachios, walnuts and mixes thereof, and

- a soluble vegetable bulking agent, or being at least 70% by weight water-soluble, being starch derivates selected from maltodextrins and glucose syrup;

said oleaginous fruit and vegetable bulking agent being mixed in a ratio by weight varying

- from 13 to 45% of said oleaginous fruit, and
- from 55 to 87% of said vegetable bulking agent;

II) subjecting the mixture M prepared in the preceding stage to nebulization/atomization;

III) obtaining a product in powder form by means of dehydrating the product obtained in the preceding stage.

7. The process according to the preceding claim, wherein the ratio by weight between the food of plant origin (I) and vegetable bulking agent in the mixture M varies from 1:1.2 to 1:7.

8. The process according to claim 6 or 7, wherein the mixture M is subjected to a spray-drying process.

9. Use of the product P according to any one of claims 1 to 5 to produce finished food products in liquid, cream or paste, or also solid, form.

10. Use of the product P according to any one of claims 1 to 5 to produce milk substitute plant-based beverages or ice cream, puddings, bakery products, creams and sauces.