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(54) Title: FIBRE-BASED OLEOGEL

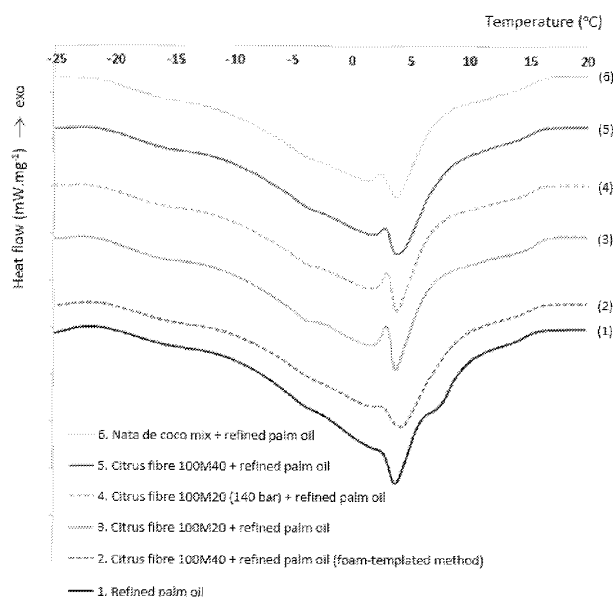


Figure 3

(57) Abstract: The present invention relates to a method for the manufacture of an oleogel, comprising a) homogenising an aqueous dispersion of natural food fibre to develop viscosity, b) shear-mixing the aqueous fibre dispersion with liquid edible oil at room temperature to form an emulsion, and c) subjecting the emulsion to freeze-drying to remove the water. In some embodiments, the natural food fibre is citrus fibre or nata de coco fibre mix. The invention further relates to an edible fibre-based oleogel obtained by the method, as well as food products comprising the oleogel and/or based upon the oleogel.

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