

What is claimed is:

1. A method of providing improved mouthfeel in consumables having a fat content of about 20% or less, comprising the step of adding to a consumable composition base from about 0.02 parts per billion to about 25 parts per million based on the total weight of the consumable composition of an Amadori compound, without any subsequent heating, wherein the Amadori compound is a reaction product of glucose with proline.
2. The method according to claim 1, wherein the amount of the Amadori compound in the consumable is from about 0.1 parts per billion to 10 parts per million.
3. The method according to claim 1, wherein the fat content is about 10% or less.
4. The method according to claim 1, wherein the fat content is about 5% or less.
5. The method according to claim 1, wherein the Amadori compound is a powder.
6. The method according to claim 1, wherein the consumable is a beverage.
7. The method according to claim 1, wherein the consumable is yogurt.
8. A consumable composition comprising a consumable base having a fat content of about 20% or less, and from about 0.02 parts per billion to about 25 parts per million based on the total weight of the consumable composition of an Amadori compound, wherein the Amadori compound is a reaction product of glucose with proline, and wherein the Amadori compound complements the mouthfeel characteristics of the consumable composition.
9. The consumable composition according to claim 8, wherein the amount of the Amadori compound in the consumable is from about 0.1 parts per billion to 10 parts per million.
10. The consumable composition according to claim 8, wherein the fat content is about 10% or less.
11. The consumable composition according to claim 8, wherein the fat content is about 5% or less.

12. The consumable composition according to claim 8, wherein the Amadori compound is a powder.
13. The consumable composition according to claim 8, wherein the consumable is a beverage.
14. The consumable composition according to claim 8, wherein the consumable is yogurt.
15. The consumable composition according to claim 8, further comprising a characterizing flavor.
16. A dairy consumable composition comprising a consumable base and from about 0.02 parts per billion to about 25 parts per million based on the total weight of the consumable composition of an Amadori compound, wherein the Amadori compound is a reaction product of glucose with proline, and wherein the Amadori compound complements the mouthfeel characteristics of the consumable composition.