microbial activity and to preserve its organoleptic properties and therefore, should be preserved in a dry environment during the shelf life. The addition of water to such products may therefore not be possible.

[0005] Another possible consideration when preparing sweetened products relates to the sugar content of those products. Other than the complications detailed above regarding the inclusion of sugar in oil-based products, the amounts of sugar necessary for providing an end-product that is sweet enough for consumers, may be very high. Chocolate, for instance, may comprise about 50% w/w of sugar. Since the disadvantages and complications of high sugar (or salt) consumption, such as diabetes, high blood pressure and obesity, are well known, it would be highly advantageous to provide means by which the sugar (or salt) content of food products may be reduced, without decreasing consumer satisfaction and likings of such products.

[0006] Therefore, there seems to be a need in the art for oil based formulations comprising edible solids, such as, sugars, salts and spices, that do not require additional ingredients, such as water or a stabilizer (for example, starch), and further, which provide a desirable organoleptic sensation of enhanced flavoring, even at a reduced edible solids (e.g., sugar) content.

SUMMARY

[0006a] In an aspect of the present disclosure, there is provided an oil-based suspension comprising a carrier oil and edible solid particles having an average diameter of less than about 50 μm.

[0006b] In another aspect of the present disclosure, there is provided a method for preparing an oil-based suspension, wherein the method comprises:

mixing edible solid raw-particles with a carrier oil, thereby obtaining an oil- edible solid raw-particles mixture; and

reducing the particle size of the edible solid raw particles in the oil- edible solid mixture, thereby obtaining an oil-based suspension, wherein the oil-based suspension comprises edible solid particles having an average particle size of between about 0.1-50 μm.

[0006c] In a further aspect of the present disclosure, there is provided a consumable product comprising the oil-based suspension disclosed herein.

[0007] Some examples of the present disclosure may be directed to an oil-based suspension comprising a carrier oil and edible solid particles having an average diameter of less than about 50 μm. In some examples, the edible solid particles have an average diameter of less than about 15μm. In some examples, the suspension has an edible solid content of between about 1% to 30% w/w. In some examples, the edible solid is selected from: sugar, salt and spices. In some examples, the oil is selected from medium chain triglyceride (MCT) oil, canola oil, coconut oil, peanut butter oil, palm oil, olive oil, fish oil, sunflower seed oil, soy oil, or any combination thereof.

[0008] Some examples of the present disclosure may be directed to a consumable product comprising the oil-based suspension disclosed herein. In some examples, the consumable product may be a sweetened fish oil. In some examples, the consumable product may include about 1-50% w/w of the oil-based suspension.

[0009] Some examples of the present disclosure may be directed to a method for preparing an oil-based suspension. The method may include: mixing edible solid raw-particles with a carrier oil, thereby

obtaining an oil- edible solid raw-particles mixture; and reducing the particle size of the edible solid raw particles in the oil-sugar mixture, thereby obtaining an oil-based suspension, wherein the oil-based suspension comprises edible solid particles having an average particle size of between about 5-50 μm. In some examples, reducing the particle size may be performed in 1, 2, 3, 4 or 5 steps, wherein the particle size of the edible solid in each consecutive step is reduced in comparison to any previous step.

[0010] In some examples, the method may further include obtaining the edible solid raw-particles at particle size lower than 250 μm, therefore, reducing the particle size of the edible solid raw particles may include: reducing the average particle size of the edible solid in the intermediate reduced-size oil- edible solid mixture to between about 100 to 0.1 μm, thereby providing the oil-based suspension. In some examples, the reduction step may be performed in a microfluidizer.

In some examples, the method may further include obtaining the edible solid raw-particles at particle size of equal to or higher than 250 μm therefore, reducing the particle size of the edible solid may include a first step and a second step, wherein the first step may include reducing the average particle size of the edible solid in the oil-sugar mixture to between about 500 to 50 μm, thereby providing an intermediate reduced-size oil- edible solid mixture; and the second step may include reducing the average particle size of the edible solid in the intermediate reduced-size oil-sugar mixture to between about 100 to 0.1 μm, thereby providing the oil-based suspension. In some examples, the first step may be performed in a food processor.

[0011] In some examples, the second step may be performed in a microfluidizer. In some examples, the microfluidizer is used at a pressure of between about 5,000-40,000 psi. In some examples, the microfluidizer has channels sizes between 75 μm to 1100 μm, for example, 87 μm and 200 μm.

[0012] In some examples, the oil-based suspension may include between about 1-30 %w/w edible solid. In some examples, the method may further include mixing the oil-based suspension with an additional oil or product with a high-oil content, thereby providing a final sweetened product. In some examples, the oil-based suspension may be mixed with an additional oil or product with a high-oil content, under inert conditions. In some examples, the additional oil is fish oil, such that the final sweetened product is a sweetened fish oil.

[0013] In some examples, a consumable product may be prepared according to the method disclosed herein above.