CLAIMS

1. A method for modulating a taste perception in a subject, such as sweetness and/or mouthfeel, or for masking the off-taste of a compound in a subject, the method comprising:

providing a subject a mixture comprising a first composition comprising a sweetener admixed with a second composition comprising one or more flavonolignans, such as silibinin, silychristin, silydianin, dehydrosilybin, deoxysilycistin, deoxysilydianin, silandrin, silybinome, silyhermin or neosilyhermin, preferably, wherein the mixture is provided in a food or beverage or granule, powder or liquid formulation and, optionally, wherein the mixture comprises one or more preservatives, such as a sulphite, sorbic acid, a sorbate compound, benzoic acid, benzoate, propionic acid, propionate, ascorbic acid, ascorbate, or citric acid or derivatives thereof.

2. The method of claim 1, wherein the one or more flavonolignans comprises one or more of: isosilychristin B, silychristin A, silychristin B, silydianin, silybin A, silybin B, isosilybin A, isosilybin B, or 2,3-Dehydrosilybin-der1 or a derivative thereof.

3. The method of any one of claims 1 or 2, wherein the one or more flavonolignans comprises a glucosylated flavonoligan or an aglycone of a flavonoligans.

4. The method of any one of claims 1-3, wherein the sweetener comprises one or more of: a sugar, acesulfame potassium, advantame, alitame, aspartame, cyclamate, erythritol, isomalt, maltitol, lactitol, mannitol, neotame, saccharin, sucralose, sorbitol, xylitol, glycerol, thaumatin, glycyrrhizin, stevioside, luo han guo, stevia or a derivative thereof.

5. The method of any one of claims 1-4, wherein the second composition comprises:

(a) an extract of *Silybum marianum* or sylimarin, such as an extract from *Silybum marianum (L) Gaertn* or *Silybum eburneum Coss. & Dur.*, preferably an extract from *Silybum marianum (L.) Gaertn. var.marianum*, or *Silybum marianum (L.) Gaertn. var.albiflorum*;

(b) an extract of *Iryanthera grandis* (Myristicaceae), *Iryanthera sagotiana*, or *Iryanthera lancifolia*; and/or

(c) an extract from a plant comprising Sylimarin and/or one or more of its components.

6. The method of any one of claims 1-5, wherein the mixture provides a sugar like or sugary mouthfeel sensation in the subject or sensation of an increase in viscosity when the mixture is provided to the subject, such as when the mixture is incorporated in a food or beverage that is provided to the subject, as compared, for example, to when the sweetener is provided to the subject in the absence of the second composition.

7. The method of any one of claims 1-6, wherein the mixture provides a taste perception in the subject of an increase in sweetness or sweetness intensity when the mixture is provided to the subject, such as when the mixture is incorporated in a food or beverage that is provided to the subject, as compared, for example, to when the sweetener is provided to the subject in the absence of the second composition.

8. The method of any one of claims 1-7, wherein the mixture provides a taste perception in the subject of a faster onset of sweetness when the mixture is provided to the subject, such as when the mixture is incorporated in a food or beverage that is provided to the subject, as compared, for example, to when the sweetener is provided to the subject in the absence of the second composition.

9. The method of any one of claims 1-8, wherein the mixture provides a taste perception in the subject that masks a sour taste, lingering sweetness, metallic taste, or a bitter taste when the mixture is provided to the subject, such as when the mixture is incorporated in a food or beverage that is provided to the subject, as compared, for example, to when the sweetener is provided to the subject in the absence of the second composition.

10. The method of any one of claims 1-9, wherein the food or beverage or granule, powder, or liquid formulation is selected from a sugar substitute, carbonated fruit beverage, sport beverage, carbonated cola drink, wine cooler, cordial, flavored water, powders for drinks, hard candy, soft candy, taffy, chocolates, sugarless candies, chewing gum, bubble gum, condiments, spices and/or seasonings, dry cereal, oatmeal, granola bars, alcoholic beverages, energy beverages, juices, teas, coffees, salsa, gel beads, film strips for breath, gelatin candies, pectin candies, starch candies, lozenges, cough drops, throat lozenges, throat sprays, toothpastes or mouth rinses.

11. The method of any one of claims 1-10, wherein the amount of the one or more flavonolignans or the amount of the second composition in the mixture is at least 0.5 ppm, such as 0.5, 1, 2, 3, 4, 5, 6, 7, 7.5 10, 20, 30, 40, 50, 60, 70, 80, 90, 100, 110, 120, 130, 140,

150, 160, 170, 180, 190, 200, 210, 220, 230, 240, 250, 260, 270, 280, 290, or 300 ppm or within a range defined by any two of the aforementioned amounts, preferably 7.5-150 ppm, 50-100 ppm, 50-200 ppm, or 50-300 ppm.

12. A method of making a composition, which modulates a taste perception of a subject, such as sweetness and/or mouthfeel, or which masks the off-taste of a compound comprising:

admixing a first component comprising a sweetener with a second component comprising one or more flavonolignans, such as silibinin, silychristin, silydianin, dehydrosilybin, deoxysilycistin, deoxysilydianin, silandrin, silybinome, silyhermin or neosilyhermin, so as to prepare said composition, preferably, wherein the composition is incorporated into a food or beverage or granule, powder or liquid formulation and, optionally, wherein the composition comprises one or more preservatives, such as a sulphite, sorbic acid, a sorbate compound, benzoic acid, benzoate, propionic acid, propionate, ascorbic acid, ascorbate, or citric acid or derivatives thereof.

13. A composition obtained by the method of claim 12.

14. Use of a composition comprising one or more flavonolignans for modulating a taste perception in a subject, such as sweetness and/or mouthfeel, or for masking the off-taste of a compound in a subject.

15. The use of claim 14, wherein the subject is provided a mixture comprising a first composition comprising a sweetener admixed with a second composition comprising the one or more flavonolignans, such as silibinin, silychristin, silydianin, dehydrosilybin, deoxysilycistin, deoxysilydianin, silandrin, silybinome, silyhermin or neosilyhermin, preferably, wherein the mixture is provided in a food or beverage or granule, powder or liquid formulation and, optionally, wherein the mixture comprises one or more preservatives, such as a sulphite, sorbic acid, a sorbate compound, benzoic acid, benzoate, propionic acid, propionate, ascorbic acid, ascorbate, or citric acid or derivatives thereof.