Claims

1. Process for the manufacture of a powder, liquid or semi-liquid food product comprising flavanones, comprising the steps of:
    a. Heating said flavanone in water to a temperature of at least 138°C, for 1 to 60 seconds and
    b. Incorporating said flavanone to the food product so as to obtain the powder, liquid or semi-liquid food product comprising flavanones.

2. Process for the manufacture of a powder, liquid or semi-liquid food product comprising flavanones, comprising the step of heating a liquid or semi-liquid food product comprising said flavanone in an amount of 0.05-5% to a temperature of at least 138°C for 1-60s.

3. Process according to any of the preceding claims, comprising further processing steps selected from any of pH adjustment, homogenisation, pasteurisation, preheating, cooling, ~~filling,~~ drying, spray-drying.

4. Process according to any of the preceding claims, wherein the food product is any of a powder such as milk powder, dehydrated soup powder, shake powder, infant formulae or a liquid or semi-liquid food product such as skimmed milk, partially skimmed milk, full milk, filled milk, fruit juice, sugar solution, yogurt, sweetened or unsweetened condensed milk, juices, coffee or cereal beverage, chocolate beverage, nutritional oral supplement, soup, shake, gels or liquid supplements for sport.

5. Food product obtained by a process according to any of the preceding claims.

6. Process for improving the stability of flavanones in a liquid or semi-liquid food product comprising the steps of:
    a. Heating said flavanone in an amount of 0.05-5% in water to a temperature of at least 138°C, for 1 to 60 seconds and
    b. Incorporating said flavanone to the food product so as to obtain the liquid or semi-liquid food product comprising flavanones

or

heating said food product in the presence of said flavanone to a temperature of at least 138°C for 1-60s.

7. Process according to any of the preceding claims, wherein the flavanone is hesperidin.

8. Food product comprising flavanones in an amount of 0.05-5%, wherein ~~the~~said flavanones are available as flavanone particles. ~~are obtained by heating said flavanone at a temperature of at least 138°C for 1-60s~~

9. Food product according to claim 8, wherein said flavone are heated at a temperature of at least 138°C, for 1 to 60 seconds for obtaining flavone particles.

~~9.~~ 10. Food product according to claim 8, which is in the powder form, preferably selected from milk powder, dehydrated soup powder, shake powder, infant formulae, and wherein the amount of flavanones is 0.5-5%.

~~10.~~11. Food product according to claim 8, which is in the liquid or semi-liquid form, preferably selected from skimmed milk, partially skimmed milk, full milk, filled milk, fruit juice, sugar solution, yogurt, sweetened or unsweetened condensed milk, juices, coffee or cereal beverage, chocolate beverage, nutritional oral supplement, soup, shake, gels or liquid supplements for sport, and wherein the amount of flavanones is 0.05-0.5%.

~~11.~~12. Food product according to any of claims 8 to ~~10~~11, wherein the food product is a food supplement, a nutraceutical, a cosmetic product, a pet food product or a medicament.

~~12.~~13. Process for preparing a liquid or semi-liquid food product, comprising the step of reconstituting the food product of claim ~~9~~10 in a liquid such that the

concentration of flavanone in the liquid or semi-liquid product is between 0.05-0.5%.

14. Process for preparing a liquid or semi-liquid food product, wherein the food product reconstituted in water, juice or sugar solution.

~~13~~15. Process for producing stabilised flavanones comprising the step of heating said flavanone in water to a temperature of at least 138°C, for 1 to 60 seconds.

~~14~~16. Flavanone obtained by the process of claim ~~13~~15.