

CLAIMS

1. A semi-processed food product P in powder form having a moisture content equal to or lower than 10% by weight, said product P essentially comprising the following components:
 - 5 a) a vegetable food (a) selected from oily fruits with a lipid content of at least 30% by weight, and
 - b) a vegetable bulking agent, at least 95% by weight water-soluble; said components (a) and (b) being in a ratio (by weight) varying from 1:1 to 1:7, preferable from 1:1.2 to 1:7.
- 10 2. The product P according to any one of the preceding claims, consisting of components (a) and (b) and wherein the components (a) and (b) are quantitatively (percentage by weight)
 - from 13 to 45% of said food of plant origin (a), and
 - from 55 to 87% of maltodextrins.
- 15 3. The product P according to any one of the preceding claims, wherein the food of plant origin is selected from at least one fruit belonging to the group of oleaginous fruits selected from: cashew nuts, peanuts, sweet almonds, hazelnuts, pine nuts, pistachios, walnuts and mixes thereof.
4. The product P according to the preceding claim, wherein the oleaginous fruit is the
- 20 sweet or bitter almond or a mixture of these fruits.
5. The product P according to any one of the preceding claims, wherein the food of plant origin (a) is in raw or roasted form.
6. The product P according to any one of the preceding claims, wherein the raw fruit is in dehydrated or non-dehydrated form.
- 25 7. The product P according to any one of the preceding claims having a lipid content of

between 2.5 and 20% by weight.

8. The product P according to any one of the preceding claims, having a grain size of the powder of between 80 and 250 μm .

9. A process for preparing the product P according to claim 1, comprising the following stages:

I) preparing a mixture M by means of mixing at least the following components:

○ a food of plant origin (I) in paste or cream form obtained from at least one oleaginous fruit having a lipid content of at least 30% by weight, and

○ a soluble vegetable bulking agent, or being at least 70% by weight water-soluble;

said food of plant origin (I) and vegetable bulking agent being mixed in a ratio by weight varying from 1:1 to 1:7;

II) subjecting the mixture M prepared in the preceding stage to nebulization/atomization;

15 III) obtaining a product in powder form by means of dehydrating the product obtained in the preceding stage.

10. The process according to the preceding claim, wherein the ratio by weight between the food of plant origin (I) and vegetable bulking agent in the mixture M varies from 1:1.2 to 1:7.

20 11. The process according to claim 9 or 10, wherein the mixture M is subjected to a spray-drying process.

12. Finished food products in liquid, cream or paste, or also solid, form, obtained with the product P according to any one of claims 1 to 8.

25 13. Milk substitute plant based beverages or ice cream, puddings, bakery products, creams and sauces obtained with the product P according to the preceding claim.