

CLAIMS

1. An oil-based suspension comprising a carrier oil and edible solid particles having an average diameter of less than about 50 μm .
2. The oil-based suspension according to claim 1, comprising only the carrier oil and the edible solid particles.
3. The oil-based suspension according to claim 1, wherein the oil-based suspension is free from any stabilizer.
4. An oil-based suspension according to any one of claims 1-3, wherein the edible solid particles have an average diameter of less than about 15 μm .
5. An oil-based suspension according to any one of claims 1-4, wherein the suspension has an edible solid content of between about 1% to 30% w/w.
6. An oil-based suspension according to any one of claims 1-5, wherein the edible solid is selected from: sugar, salt, spices herbal medicine, medicine, minerals, lipophilic amino acids and vitamins in powder phase.
7. An oil-based suspension according to any one of claims 1-6, wherein 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.
8. 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 .
9. The method according to claim 8, wherein reducing the particle size is 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.
10. The method according to claim 8, further comprising:

obtaining the edible solid raw-particles at particle size lower than 250 μm ,

and wherein reducing the particle size of the edible solid raw particles comprises:

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.

11. The method according to claim 10, wherein the reduction step is performed in a microfluidizer. 12. The method according to claim 8, further comprising:

obtaining the edible solid raw-particles at particle size of equal to or higher than 250 μm ,

and wherein reducing the particle size of the edible solid includes a first step and a second step, wherein

the first step comprises reducing the average particle size of the edible solid in the oil- edible solid mixture to between about 500 to 50 μm , thereby providing an intermediate reduced-size oil- edible solid mixture; and

the second step comprises 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.

13. The method according to claim 12, wherein the first step is performed in a food processor.

14. The method according to claim 12, wherein the second step is performed in a microfluidizer.

15. The method according to claim 14, wherein the microfluidizer is used at a pressure of between about 5,000-40,000 psi.

16. The method according to claim 14, wherein the microfluidizer has channels sizes between 75 μm to 1100 μm .

17. A method according to any one of claims 8-16, wherein the oil- edible solid mixture is a stabilizer-free oil- edible solid mixture.

18. A method according to any one of claims 8-17, wherein the oil-based suspension comprises between about 1-30 %w/w edible solid.

19. A method according to any one of claims 8-18, further comprising mixing the oil-based suspension with an additional oil or product with a high-oil content, thereby providing a final sweetened product.
20. The method according to claim 19, wherein the oil-based suspension is mixed with an additional oil or product with a high-oil content, under inert conditions.
21. The method according to claim 19, wherein the additional oil is fish oil, such that the final sweetened product is a sweetened fish oil.
22. A consumable product comprising the oil-based suspension according to any one of claims 1-7.
23. The consumable product according to claim 22, wherein the consumable product is a sweetened fish oil.
24. The consumable product according to claim 22, wherein the consumable product comprises about 1-50% w/w of the oil-based suspension.