CLAIMS

1. A process for the manufacture of an alcoholic beverage, wherein the process comprises the following steps carried out in sequence:

(a) forming an extraction mixture with an ethanol concentration of 20% or more by weight of ethanol by contacting a liquid extractant comprising from 21% to 100% by weight of ethanol with cellular material in a mass ratio of at least 1:4;

(b) reducing in size the cellular material present in the extraction mixture at a temperature of from -114ºC to 5ºC;

(c) optionally, maintaining the extraction mixture at a temperature of from -114ºC to 0ºC for a time period of from 15 minutes to 5 years; and

(d) separating a portion or all of the cellular material from the extraction mixture thereby providing the alcoholic beverage; or separating a portion or all of the cellular material from the extraction mixture and further treating the extraction mixture thereby providing the alcoholic beverage.

2. A process according to Claim 1, wherein the liquid extractant comprises from 40% to 100% by weight of ethanol; preferably, wherein the liquid extractant comprises from 60% to 100% by weight of ethanol, and more preferably from 80% to 100% by weight of ethanol.

3. A process according to any preceding claim, wherein the maintaining in step c) is carried out for a time period of from 1 hour to 168 hours, preferably from 12 hours to 72 hours, and more preferably from 18 hours to 30 hours; and/or wherein the maintaining in step c) is carried out at a temperature of from -114ºC to -5ºC, preferably from -80ºC to -10ºC, more preferably from -60ºC to -15ºC and most preferably from -35ºC to -15ºC.

4. A process according to any preceding claim, wherein step b) comprises reducing the size of one or more organisms, or components or extracts thereof so as to comprise particles with a smallest dimension of 5mm or less, preferably 2 mm or less; and/or wherein step b) comprises reducing the size of the cellular material at a temperature of from -114ºC to 0ºC, preferably from -35ºC to 0ºC, more preferably from -35ºC to -5ºC and most preferably from -35ºC to -10ºC.

5. A process according to any preceding claim, wherein step b) comprises lysing the cellular material so as to comprise lysed cells; wherein at least 25% of cells present in the cellular material are lysed, preferably wherein at least 50% of the cells present, more preferably at least 75% of the cells present, and most preferably at least 90% of the cells present are lysed; preferably wherein step b) comprises blending the cellular material.

6. A process according to any preceding claim, wherein the liquid extractant is at a temperature of from -114ºC to 0ºC, preferably from -35ºC to -5ºC and more preferably from -35ºC to -10ºC upon contact with the cellular material in step a); preferably wherein the liquid extractant and the cellular material are at a temperature of from -114ºC to 0ºC, preferably from -35ºC to -5ºC and more preferably from -35ºC to -10ºC upon contact in step a).

7. A process according to any preceding claim, wherein the cellular material is already frozen upon contact with the liquid extractant in step a), or frozen during step a).

8. A process according to any preceding claim, wherein step d) of separating a portion or all of the cellular material from the extraction mixture comprises filtering the extraction mixture, optionally (i) wherein the filtering step comprises pressing a solid portion of the cellular material present in the extraction mixture during filtering; preferably (ii) wherein the extraction mixture is filtered at a temperature of from -114ºC to 5ºC, preferably from -50ºC to 0ºC, more preferably from -35ºC to -5ºC, and most preferably from -35ºC to -10ºC.

9. A process according to any preceding claim, wherein further treating the extraction mixture comprises diluting the extraction mixture, preferably wherein further treating the extraction mixture comprises diluting the extraction mixture with ice, more preferably wherein further treating the extraction mixture comprises blending the extraction mixture with ice; wherein the ethanol concentration after dilution is 20% or more by weight of ethanol, preferably 30% or more by weight of ethanol and most preferably 40% or more by weight of ethanol.

10. A process according to Claim 9, wherein during dilution, the extraction mixture is at a temperature of from -114ºC to 5ºC, preferably from -50ºC to 0ºC, more preferably from -35ºC to -5ºC, and most preferably from -35ºC to -10ºC.

11. A process according to any preceding claim, wherein further treating the extraction mixture comprises distilling the extraction mixture to provide the alcoholic beverage, preferably wherein the distillation is carried out under vacuum.

12. A process according to any preceding claim, wherein the alcoholic beverage is stored after manufacture at a temperature of from -114ºC to 5ºC, preferably from -50ºC to 0ºC, more preferably from -35ºC to -5ºC, and most preferably from -35ºC to -10ºC, preferably wherein the alcoholic beverage is stored in the absence of oxygen; preferably wherein the alcoholic beverage is maintained at a temperature of less than 5°C and preferably less than 0°C until at least 24 hours, preferably 12 hours, more preferably 4 hours, and most preferably 1 hour prior to the consumption of the alcoholic beverage.

13. A process according to any preceding claim, wherein prior to step a), the cellular material is pulped or pressed into a liquid fraction and a solid pulp fraction, wherein the solid pulp fraction is used as the cellular material in step a).

14. A process according to any preceding claim, wherein the process further comprises determining the water content of the cellular material, or, when dependent on Claim 13, the solid pulp fraction; preferably wherein the step of determining the water content of the cellular material or the solid pulp fraction comprises microwaving the cellular material or the solid pulp fraction thereby providing microwaved material, and determining the difference in weight between the microwaved material and the cellular material or the solid pulp fraction, wherein the difference in weight is indicative of the water content of the cellular material or the solid pulp fraction; more preferably wherein the cellular material or the solid pulp fraction are frozen prior to microwaving, optionally wherein the cellular material or the solid pulp fraction have a temperature of from -210ºC to 0ºC at the start of microwaving.

15. A process according to Claim 14, wherein the process further comprises determining the ethanol concentration of the extraction mixture or alcoholic beverage from the determined water content of the cellular material or the solid pulp fraction; and the ethanol concentration of the liquid extractant; optionally wherein further treating the extraction mixture comprises diluting the extraction mixture, preferably wherein further treating the extraction mixture comprises diluting the extraction mixture with ice, and more preferably wherein further treating the extraction mixture comprises blending the extraction mixture with ice, wherein the process

comprises determining the dilution necessary to provide a desired ethanol concentration of the alcoholic beverage, wherein the determining is based upon the ethanol concentration of the liquid extractant and the determined water content of the cellular material or the solid pulp fraction.

16. A process according to Claim 14 or Claim 15, wherein the process comprises determining the weight ratio of the cellular material or the solid pulp fraction for use in step a) to the liquid extractant for use in step a) to achieve a desired alcohol concentration of the extraction mixture or alcoholic beverage, wherein the determining is based upon the ethanol concentration of the liquid extractant and the determined water content of the cellular material or the solid pulp fraction.

17. Use of a liquid extractant comprising from 21% to 100% by weight of ethanol in the extraction of flavour providing compounds from cellular material; wherein the use comprises forming an extraction mixture with an ethanol concentration of 20% or more by weight of ethanol by contacting the liquid extractant comprising from 21% to 100% by weight of ethanol with cellular material in a mass ratio of at least 1:4; reducing in size the cellular material present in the extraction mixture at a temperature of from -114ºC to 5ºC; optionally, maintaining the extraction mixture at a temperature of from -114ºC to 0ºC for a time period of from 15 minutes to 5 years; and (i) separating a portion or all of the cellular material from the extraction mixture thereby providing the alcoholic beverage, or (ii) separating a portion or all of the cellular material from the extraction mixture and further treating the extraction mixture thereby providing the alcoholic beverage; preferably wherein the liquid extractant; extraction mixture; cellular material; or use are as defined in any one of Claims 1 to 16.