CLAIMS

1. A lipid component, wherein the lipid component consists of a milk lipid component and an optional non-milk lipid component.

2. The lipid component of claim 1, wherein the milk lipid component consists of a single milk lipid.

3. The lipid component of claim 2, wherein the single milk lipid is a mTAG.

4. The lipid component of claim 3, wherein the mTAG comprises a fatty acid in sn1, sn2, and/or sn3 position that has a carbon atom number that ranges from 4 to 24.

5. The lipid component of claim 4, wherein the fatty acid is selected from the group consisting of butyric acid (C4:0), caproic acid (C6:0), caprylic acid (C8:0), capric acid (C10:0), lauric acid (C12:0), myristic acid (C14:0), pentadecanoic acid (C15:0), palmitic acid (C16:0), palmitoleic acid (C16:1), margaric acid (C17:0), stearic acid (C18:0), oleic acid (C18:1), linoleic acid (C18:2), linolenic acid (C18:3), and vaccenic acid (C18:1 trans11).

6. The milk lipid component of claim 3, wherein the mTAG comprises three fatty acids each having a carbon atom number that ranges from 4 to 24.

7. The lipid component of claim 6, wherein all of the three fatty acids are saturated.

8. The lipid component of claim 3, wherein the mTAG comprises a fatty acid in sn3 position that is saturated and has a carbon atom number that ranges from 4 to 10.

9. The lipid component of claim 8, wherein the fatty acid is selected from the group consisting of butyric acid (C4:0), caproic acid (C6:0), and caprylic acid (C8:0).

10. The lipid component of claim 3, wherein the mTAG comprises a fatty acid in sn2 position that is saturated and has a carbon atom number that ranges from 8 to 16.

11. The milk lipid component of claim 10, wherein the fatty acid is selected from the group consisting of caprylic acid (C8:0), capric acid (C10:0), lauric acid (C12:0), myristic acid (C14:0), pentadecanoic acid (C15:0), and palmitic acid (C16:0).

12. The lipid component of claim 3, wherein the mTAG comprises a fatty acid in sn1 and/or sn3 position that has a carbon atom number that ranges from 18 to 24.

13. The lipid component of claim 12, wherein the fatty acid is selected from the group consisting of stearic acid (C18:0) and oleic acid (C18:1).

14. The lipid component of claim 3, wherein the mTAG has a first fatty acid in sn1 position that has a carbon atom number that ranges from 16 to 54, a second fatty acid in sn2 position that has a carbon atom number that ranges from 8 to 16, and a third fatty acid in sn3 position that has a carbon atom number that ranges from 4 to 10.

15. The lipid component of claim 14, wherein the first fatty acid is selected from the group consisting of palmitic acid (C16:0), palmitoleic acid (C16:1), margaric acid (C17:0), stearic acid

(C18:0), oleic acid (C18:1), linoleic acid (C18:2), linolenic acid (C18:3), and vaccenic acid (C18:1 trans11); the second fatty acid is selected from the group consisting of caprylic acid (C8:0), capric acid (C10:0), lauric acid (C12:0), myristic acid (C14:0), pentadecanoic acid (C15:0), palmitic acid (C16:0), and palmitoleic acid (C16:1); and the third fatty acid is selected from the group consisting of butyric acid (C4:0), caproic acid (C6:0), caprylic acid (C8:0), and capric acid (C10:0).

16. The lipid component of claim 3, wherein the mTAG has a first fatty acid in sn1 position that has a carbon atom number that ranges from 16 to 54, a second fatty acid in sn2 position that has a carbon atom number that ranges from 4 to 10, and a third fatty acid in sn3 position that has a carbon atom number that ranges from 4 to 10.

17. The lipid component of claim 16, wherein the first fatty acid is selected from the group consisting of palmitic acid (C16:0), palmitoleic acid (C16:1), margaric acid (C17:0), stearic acid (C18:0), oleic acid (C18:1), linoleic acid (C18:2), linolenic acid (C18:3), and vaccenic acid (C18:1 trans11); and the second fatty acid and the third fatty acid are independently selected from the group consisting of butyric acid (C4:0), caproic acid (C6:0), caprylic acid (C8:0), and capric acid (C10:0).

18. The lipid component of claim 1, wherein the milk lipid component is essentially free of one or more fatty acids having a carbon atom number of greater than 24.

19. The lipid component of claim 1, wherein the milk lipid component comprises one or more milk lipids at relative ratios found in a mammal-produced milk or milk fat.

20. The milk lipid component of claim 1, wherein the milk lipid component comprises one or more milk lipids at relative ratios not found in a mammal-produced milk or milk fat.

21. The lipid component of claim 1, wherein the milk lipid component has a fatty acid profile that is identical or similar to the fatty acid profile of a mammal-produced milk or milk fat.

22. The lipid component of claim 1, wherein the milk lipid component has a fatty acid profile that is different from the fatty acid profile of a mammal-produced milk or milk fat.

23. The lipid component of claim 1, wherein the milk lipid component comprises between 0% and 50% by mass of butyric acid (C4:0), between 0% and 50% by mass of caproic acid (C6:0), between 0% and 50% by mass of caprylic acid (C8:0), between 0% and 50% by mass of capric acid (C10:0), between 0% and 50% by mass of lauric acid (C12:0), between 0% and 50% by mass of myristic acid (C14:0), between 0% and 50% by mass of pentadecanoic acid (C15:0), between 0% and 50% by mass of palmitic acid (C16:0), between 0% and 50% by mass of palmitoleic acid (C16:1), between 0% and 50% by mass of margaric acid (C17:0), between 0% and 50% by mass of stearic acid (C18:0), and/or between 0% and 50% by mass of oleic acid (C18:1).

24. The lipid component of claim 1, wherein the lipid component consists of a low-melting fraction.

25. The lipid component of claim 1, wherein the lipid component consists of a medium-melting fraction.

26. The lipid component of claim 1, wherein the lipid component consists of a high-melting melting fraction.

27. The lipid component of claim 1, wherein the lipid component consists of a low-melting fraction and a medium-melting fraction.

28. The lipid component of claim 1, wherein the lipid component consists of a low-melting fraction and a high-melting fraction.

29. The lipid component of claim 1, wherein the lipid component consists of a medium-melting fraction and a high-melting fraction.

30. The lipid component of claim 1, wherein the lipid component consists of a low-melting fraction, a medium-melting fraction, and a high-melting fraction.

31. The lipid component of claim 1, wherein the lipid component comprises solid lipid at ambient temperature and conditions.

32. The lipid component of claim 1, wherein the lipid component comprises solid lipid at body temperature and conditions.

33. The lipid component of claim 1, wherein the lipid component has a flavor/aroma profile that is similar to that of a mammal-produced milk fat.

34. The lipid component of claim 1, wherein the lipid component has a flavor/aroma profile that is bland.

35. The lipid component of claim 1, wherein the lipid component has an emulsifying potential that is similar to that of a mammal-produced milk fat.

36. The lipid component of claim 1, wherein the lipid component has an emulsifying potential that is greater than that of soybean oil.

37. The lipid component of claims 1, wherein the lipid component comprises between 0.001% and 100% by mass of the milk lipid component.

38. The lipid component of claims 1, wherein the lipid component comprises between 0.01% and 90% by mass of the optional non-milk lipid component.

39. The lipid component of claims 1, wherein the lipid component comprises the milk lipid component and the optional non-milk lipid component at a mass ratio of between 100 to 1 and 1 to 100.