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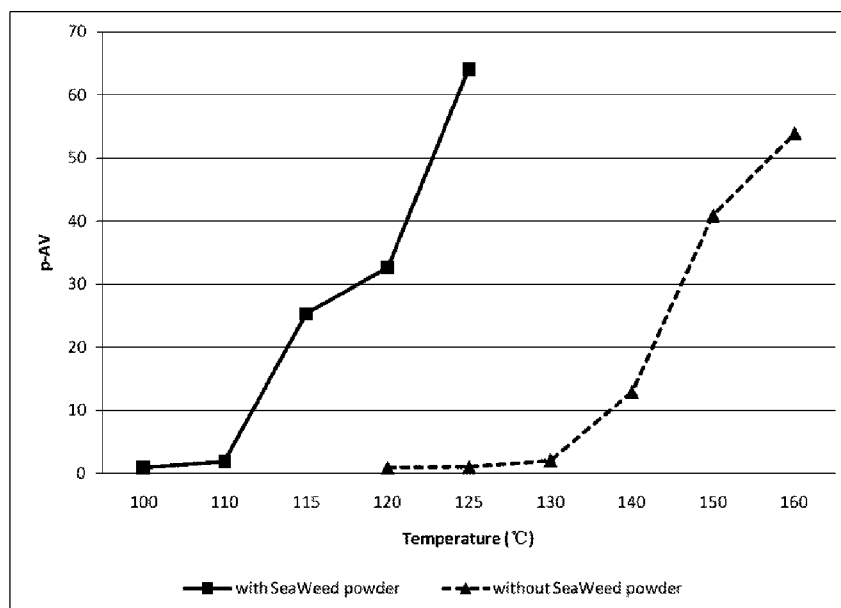
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(54) Title: FAT ACTIVATION WITH SEAWEED

Figure 1



(57) Abstract: The present invention relates to a method for accelerating oxidation of a fat composition for a use in the preparation of food flavoring compositions, wherein the oxidation is accelerated due to the presence of a seaweed in the reaction mixture. Further aspects of the invention are the activated fat composition as well as food products such as concentrated seasoning or flavoring products, condiments, sauces, gravies or ready-to-eat food products comprising such activated fat compositions.