Claims

1. A method of providing enhanced creaminess and/or fattiness in dairy consumables having a fat content of 20% or less, comprising the step of adding to a dairy consumable composition base from 0.1 parts per billion to 25 parts per million based on the total weight of the consumable composition of an Amadori compound, without any subsequent heating, wherein the Amadori compound is N-(1-deoxy-D-fructose-1-yl)-L-proline.

2. The method according to claim 1, wherein the fat content is 10% or less.

3. The method according to claim 1, wherein the fat content is 5% or less.

4. The method according to claim 1, wherein the Amadori compound is a powder.

5. The method according to claim 1, wherein the consumable is a beverage.

6. The method according to claim 1, wherein the consumable is yogurt.

7. A dairy consumable composition comprising a consumable base having a fat content of 20% or less, and from 0.1 parts per billion to 25 parts per million based on the total weight of the consumable composition of an Amadori compound, wherein the Amadori compound is N-(1-deoxy-D-fructose-1-yl)-L-proline a reaction product of glucose with proline.

8. The dairy consumable composition according to claim 8, wherein the fat content is 10% or less.

9. The dairy consumable composition according to claim 8, wherein the fat content is 5% or less.

10. The dairy consumable composition according to claim 8, wherein the Amadori compound is a powder.

11. The dairy consumable composition according to claim 8, wherein the consumable is a beverage.

12. The dairy consumable composition according to claim 8, wherein the consumable is yogurt.