CLAIMS

1. A seafood analogue composition comprising from 1% to 20% by weight of a fat composition; from 10% to 60% by weight of a stabilizer blend of one or more starches and one or more polysaccharides; less than 5% by weight of non-animal protein; and from 30% to 70% by weight of water; wherein the fat composition comprises from 20% to 85% by weight of saturated fatty acid residues; from 10% to 50% by weight of stearic acid residues (C18:0); and from 2% to 35% by weight of lauric acid residues (C12:0); wherein said percentages of fatty acid residues refers to fatty acids bound as acyl groups in glycerides in the fat composition and being based on the total weight of C4 to C24 fatty acid residues bound as acyl groups present in the fat composition.

2. The seafood analogue composition according to Claim 1, wherein the fat composition comprises from 20% to 70% by weight of saturated fatty acids such as from 20% to 60% by weight of saturated fatty acids; preferably from 65% to 85% by weight of saturated fatty acids or from 20% to 65% by weight of saturated fatty acids.

3. The seafood analogue composition according to Claim 1 or Claim 2, wherein the fat composition comprises less than 10% by weight of palm oil, preferably, wherein the composition comprises less than 5% by weight of palm oil, more preferably, wherein the composition comprises less than 2% by weight of palm oil, and most preferably wherein the composition does not comprise palm oil.

4. The seafood analogue composition according to any preceding claim, wherein the fat composition is a non-hydrogenated fat composition.

5. The seafood analogue composition according to any preceding claim, wherein the fat composition comprises 20% by weight or less, preferably 10% by weight or less of palmitic acid (C16:0).

6. The seafood analogue composition according to any preceding claim, wherein the fat composition has a weight ratio of stearic acid (C18:0) to palmitic acid (C16:0) of from 1:1 to 12:1.

7. The seafood analogue composition according to any preceding claim, wherein the fat composition has a weight ratio of lauric acid (C12:0) to stearic acid (C18:0) of from 1:4 to 4:1.

8. The seafood analogue composition according to any preceding claim, wherein the fat composition comprises from 10% to 25% by weight lauric acid (C12:0); and/or from 15% to 45% by weight stearic acid (C18:0).

9. The seafood analogue composition according to any preceding claim, wherein:

(i) the fat composition has a solid fat content (SFC) N40 of less than 10, measured on unstabilised fat according to ISO 8292-1, preferably from 1 to 9, and more preferably from 2 to 8;

(ii) the fat composition has a solid fat content (SFC) N20 of from 35 to 60, preferably from 25 to 56, more preferably from 20 to 40, as measured on the unstabilised fat according to ISO 8292-1; and/or

(iii) the fat composition has a solid fat content (SFC) N30 of from 5 to 35, preferably from 8 to 32; more preferably from 8 to 30, as measured on the unstabilised fat according to ISO 8292-1.

10. The seafood analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified fat, preferably wherein the fat composition comprises an interesterified fat blend.

11. The seafood analogue composition according to Claim 10, wherein the interesterified fat or interesterified fat blend has been produced by chemical interesterification, enzymatic interesterification, or a combination thereof.

12. The seafood analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified fat blend comprising at least one fat selected from shea butter, shea stearin, shea olein, cocoa butter, cocoa stearin, cocoa olein, allanblackia fat, kokum fat, mango kernel fat, sal fat, illipe butter, and mixtures thereof; and at least one oil selected from coconut oil, coconut oil stearin, coconut oil olein, palm kernel oil, palm kernel olein, palm kernel stearin, babassu oil, and mixtures thereof.

13. The seafood analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified blend of shea butter and coconut oil or an interesterified blend of shea stearin and coconut oil.

14. The seafood analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified blend of from 20% to 80% by weight of shea butter and from 20% to 80% by weight of coconut oil.

15. The seafood analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified blend of from 20% to 80% by weight of shea stearin and from 20% to 80% by weight of coconut oil.

16. The seafood analogue composition according to any preceding claim, wherein the fat composition comprises a blend of (i) from 20% to 80% by weight of an interesterified

blend of from 20% to 80% by weight of shea butter and/or shea stearin and from 20% to 80% by weight of coconut oil; and (ii) from 20% to 80% by weight of sunflower oil.

17. The seafood analogue composition according to any preceding claim, wherein the fat composition comprises from 5 to 35 % by weight of CN46 and CN48 triglycerides, preferably from 10 to 30 % by weight of CN46 and CN48 triglycerides.

18. The seafood analogue composition according to any preceding claim, wherein the fat composition comprises from 2 to 12 %by weight of St2M triglycerides, preferably from 5 to 12 percent by weight of St2M triglycerides.

19. The seafood analogue composition according to any preceding claim, wherein the seafood analogue composition comprises from 35 to 65%, preferably from 40 to 60%, more preferably from 40 to 50% by weight of water.

20. The seafood analogue composition according to any preceding claim, wherein the seafood analogue composition comprises from 20% to 60% by weight of stabilizer blend of one or more starches and one or more polysaccharides; preferably from 30% to 50% by weight of stabilizer blend of one or more starches and one or more polysaccharides; and more preferably from 40% to 50% by weight of stabilizer blend of one or more starches and one or more polysaccharides.

21. The seafood analogue composition according to any preceding claim, wherein the polysaccharides are selected from methylcellulose, hydroxypropyl methylcellulose, carboxymethyl cellulose, maltodextrin, carrageenan and salts thereof, alginic acid and salts thereof, agar, agarose, agaropectin, pectin and alginate, and a combination thereof.

22. The seafood analogue composition according to any preceding claim, wherein the seafood analogue composition comprises one or more gums, preferably selected from xanthan gum, guar gum, locust bean gum, gellan gum, gum arabic, vegetable gum, tara gum, tragacanth gum, konjac gum, fenugreek gum, and gum karaya, and a combination thereof.

23. The seafood analogue composition according to any preceding claim, wherein the stabilizer blend of one or more starches and one or more polysaccharides comprises from 10 to 90 % by weight of one or more polysaccharides; preferably from 20 to 80 % by weight of one or more polysaccharides; more preferably from 30 to 60 % by weight of one or more polysaccharides; advantageously from 40 to 50% by weight of one or more polysaccharides.

24. The seafood analogue composition according to any preceding claim, wherein the one or more starches are selected from non-modified starches, modified starches, or a combination thereof; preferably, from non-modified or modified vegetable starch, rice

starch, tapioca starch, or a combination thereof; more preferably, from modified starch derived from potatoes, pea starch, or a combination thereof; and for example, from potato starch, waxy maize starch, tapioca starch, pea starch or a combination thereof.

25. The seafood analogue composition according to any preceding claim, wherein the stabilizer blend of one or more starches and one or more polysaccharides comprises from 10 to 90 % by weight of one or more starches; preferably from 20 to 80 % by weight of one or more starches; more preferably from 30 to 60 % by weight of one or more starches; and advantageously from 40 to 50% by weight of one or more starches.

26. The seafood analogue composition according to any of the preceding claims, wherein the seafood analogue composition comprises from 0 to 4.9% by weight of non-animal protein, preferably from 0 to 4.5% by weight of non-animal protein, more preferably from 0 to 2% by weight of non-animal protein or from 2 to 4.9% by weight of non-animal protein; or the non-animal protein is present in the seafood analogue composition in an amount of from 5% to 30%, more preferably from 10% to 30%, and advantageously from 15% to 30% by weight of the seafood analogue composition.

27. The seafood analogue composition according to any of the preceding claims, wherein the non-animal protein comprises protein derived from fungi, plants, or a combination thereof.

28. The seafood analogue composition according to any preceding claim, wherein the fat composition is present in the seafood analogue composition in an amount of from 1.5% to 15% by weight of the seafood analogue composition; preferably, wherein the fat composition is present in the seafood analogue composition in an amount of from 1.5% to 10% by weight of the seafood analogue composition; preferably wherein the fat composition is present in the seafood analogue composition in an amount of from 1.5% to 5% by weight of the seafood analogue composition.

29. The seafood analogue composition according to any preceding claim, wherein the seafood analogue composition is substantially free of animal protein, preferably, wherein the seafood analogue composition is free of animal protein.

30. The seafood analogue composition according to any preceding claim, wherein the seafood analogue composition is substantially free of protein, preferably, wherein the seafood analogue composition is free of protein.

31. The seafood analogue composition according to any preceding claim, wherein the seafood analogue composition is substantially free of animal-derived products, preferably, wherein the seafood analogue composition is free of animal-derived products.

32. The seafood analogue composition according to any of claims 1 to 31, wherein the seafood analogue composition further comprises one or more animal-derived products such as animal oils, marine oils, animal-derived proteins, animal-derived polysaccharides, or any combination thereof; preferably, wherein the one or more animal-derived products comprise animal milk proteins, animal milk fats, or a combination thereof.

33. A food product comprising a seafood analogue composition according to any preceding claim.

34. The food product according to Claim 33, wherein the food product is an uncooked food product, a cooked food product, or a partially cooked food product.

35. The food product according to Claim 33 or Claim 34, wherein the food product is a vegetarian or vegan seafood substitute food product; preferably, wherein the food product is a calamari analogue product; crustacean product such as a prawn analogue product, a lobster analogue product, a crab analogue product, a crabstick analogue product, a scampi analogue product; or a fish analogue product such as a fish cake or a fish filet.

36. Use of a fat composition in a seafood analogue composition, wherein the fat composition comprises from 20% to 85% by weight of saturated fatty acids; from 10% to 50% by weight of stearic acid (C18:0); and from 2% to 35% by weight of lauric acid (C12:0).

37. Use according to Claim 36, wherein the use further comprises using the seafood analogue composition in a food product.

38. Use according to Claim 36 or Claim 37, wherein the seafood analogue composition, fat composition and/or food product are as defined in any one of Claims 1 to 35.

39. Use according to any one of Claims 36 to 38, wherein the use comprises using the fat composition to provide improved release of flavours from the seafood analogue composition when cooked when compared to an analogous seafood analogue composition comprising the same amount by weight of rapeseed oil.

40. Use according to Claim 39, wherein the use comprises using the fat composition to provide improved texture of the seafood analogue composition when cooked when compared to an analogous seafood analogue composition comprising the same amount by weight of rapeseed oil.

41. Use according to any one of Claims 36 to 40, wherein the use comprises using the fat composition to improve the nutritional profile of the seafood analogue composition when compared to an analogous seafood analogue composition comprising the same amount by weight of coconut oil.

42. Use according to any one of Claims 36 to 41, wherein the use comprises using the fat composition to improve the effect on *in vivo* cholesterol levels in a consumer of the seafood analogue composition when compared to an analogous seafood analogue composition comprising the same amount by weight of coconut oil.

43. A process of manufacturing a seafood analogue composition according to any one of Claims 1 to 32, or a food product according to any one of Claims 33 to 35, wherein the process comprises:

(a) combining a mixture of water and a stabilizer blend of one or more starches and one or more polysaccharides with the fat composition and optionally one or more additional components to form the seafood analogue composition; and

(b) optionally forming the seafood analogue composition into food products.

44. The process according to Claim 43, wherein the process further comprises cooking the food product to form a cooked food product or partially cooked food product.