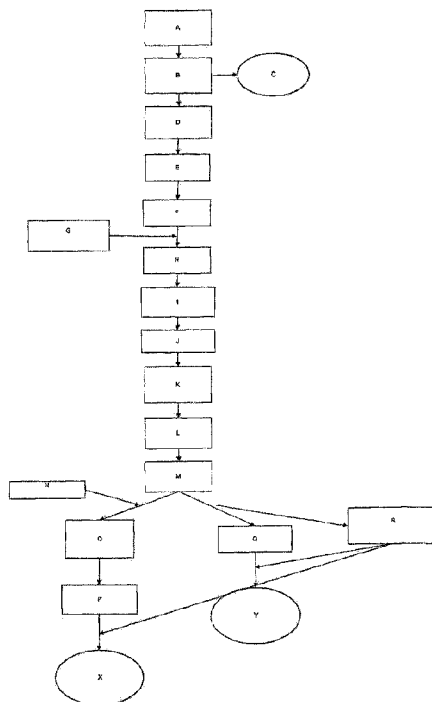




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(54) Titre : PROCEDE DE PRODUCTION D'UNE PARTICULE DE PRODUIT ALIMENTAIRE DE PREFERENCE VEGETALIEN, D'UNE PARTICULE DE PRODUIT ALIMENTAIRE DE PREFERENCE VEGETALIEN, ET D'UN PRODUIT ALIMENTAIRE FINAL DE PREFERENCE VEGETALIEN
(54) Title: METHOD FOR PRODUCING A PREFERABLY VEGAN FOOD PRODUCT PARTICULATE, PREFERABLY VEGAN FOOD PRODUCT PARTICULATE, AND PREFERABLY VEGAN FINAL FOOD PRODUCT



(57) Abrégé/Abstract:

The invention relates to a method for producing a preferably vegan food product particulate (X, Y) based on almond flour, preferably as a recipe component for producing final food products or directly as a final food product, comprising the steps:

a) providing partially de-oiled almond flour having a proportion by weight of fat between 5 and 20 % by weight, in a preferred

(57) **Abrégé(suite)/Abstract(continued):**

manner between 10 and 20 % by weight, preferably of 15 % by weight, and a proportion by weight of protein between 43 and 57 % by weight, in a preferred manner between 48 % and 52 % by weight, preferably of 50 % by weight,

b) providing water,

c) producing a liquid mixture of the partially de-oiled almond flour and the water, the percentage by weight of the almond flour in the mixture being selected to be between 1 and 40 % by weight, in a preferred manner between 2 and 20 % by weight, very preferably between 8 and 15 % by weight, particularly preferably 13 % by weight, and the percentage by weight of water being selected to be between 60 and 99 % by weight, in a preferred manner between 80 and 98 % by weight, preferably between 85 and 92 % by weight, particularly preferably 87 % by weight,

d) heating the liquid mixture to a temperature from a temperature range between 72 °C and 138 °C and obtaining a heated liquid,

e) high-pressure homogenizing the heated liquid in a, preferably single, single-stage or multi-stage hot high-pressure homogenization step and obtaining a heated hot high-pressure homogenized liquid,

f) cooling the heated hot high-pressure homogenized liquid.

Abstract

The invention relates to a method for producing a preferably vegan food product particulate (X, Y) based on almond flour, preferably as a recipe component for producing final food products or directly as a final food product, comprising the steps:

- a) providing partially de-oiled almond flour having a proportion by weight of fat between 5 and 20 % by weight, in a preferred manner between 10 and 20 % by weight, preferably of 15 % by weight, and a proportion by weight of protein between 43 and 57 % by weight, in a preferred manner between 48 % and 52 % by weight, preferably of 50 % by weight,
- b) providing water,
- c) producing a liquid mixture of the partially de-oiled almond flour and the water, the percentage by weight of the almond flour in the mixture being selected to be between 1 and 40 % by weight, in a preferred manner between 2 and 20 % by weight, very preferably between 8 and 15 % by weight, particularly preferably 13 % by weight, and the percentage by weight of water being selected to be between 60 and 99 % by weight, in a preferred manner between 80 and 98 % by weight, preferably between 85 and 92 % by weight, particularly preferably 87 % by weight,
- d) heating the liquid mixture to a temperature from a temperature range between 72 °C and 138 °C and obtaining a heated liquid,
- e) high-pressure homogenizing the heated liquid in a, preferably single, single-stage or multi-stage hot high-pressure homogenization step and obtaining a heated hot high-pressure homogenized liquid,
- f) cooling the heated hot high-pressure homogenized liquid.

5 **Method for producing a preferably vegan food product particulate, preferably
vegan food product particulate, and preferably vegan final food product**

10 The invention relates to a method for producing a preferably vegan food product
particulate based on almond flour and its further processing into a final food product
according to a preferred embodiment. The food product particulate resulting from the
method according to the invention is preferably used as a recipe component for
producing final food products, in particular vegan final food products, or directly as a
final food product itself.

15 Furthermore, the invention relates to a preferably vegan food product particulate based
on almonds and to an also preferably vegan final food product comprising a proportion
of the food product particulate based on almonds according to the invention as a recipe
component.

20 From WO 2017/050480 A1, a method for producing a vegan, cream cheese-like
food product based on almonds is known. The known method is based on a
processing of a pasty mass consisting of almonds, to which oil or fat is added
according to a preferred embodiment, a pumpable mass being obtained by adding
water, the pumpable mass being heated and then high-pressure homogenized. The
25 known method leads to excellent vegan food products which are used as a cream-
cheese substitute and are directly comparable to milk-based cream cheese with
respect to their texture properties. However, the further processing of the known
product as a recipe component of derived or alternative final food products is
difficult. Specifically, the possible application amount is limited since the mixing
30 with water, in particular, leads to an undesirable emulsification of the oil
contained in the product. Furthermore, a disruption of the gel formation with
respect to starch-based products due to the incompatibility of native proteins and
starch gels can be observed. As a recipe component in derived or alternative final food

products, the cream cheese-like food product known from the aforementioned publication would severely limit the addition of other fatty ingredients because of the high initial fat content and, in particular, does not allow the fat content of the final product to be selected within in a wide range, which would be desirable.

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From WO 2018/122021 A1, a method for producing a protein beverage is known, the known method comprising the step of heating a liquid mixture of plant material particles and water following a homogenization step.

10 EP 1 292 196 B2 describes a method for producing a protein beverage using isolated or extracted plant proteins, i.e. pure plant proteins and not complete plant material particles, as an ingredient. In contrast to the proteins used, complete plant material particles or plant flours are already insoluble. Furthermore, the particle size of the proteins used is significantly larger than the size of the flour particles of interest within the scope of
15 the present invention.

Starting from the aforementioned state of the art, the object of the invention is to indicate an alternative preferably vegan food product particulate based on almonds which is suitable for further processing into preferably vegan alternative final food
20 products (in particular milk substitute products) and which is also characterized by a higher protein content and a reduced oil or fat content—in particular compared to the known cream cheese-like food product. Preferably, the aforementioned disadvantages of the known cream cheese-like product with respect to emulsification when mixed with water and/or a disruption of the gel formation in starch-based products is to be reduced
25 at least, preferably avoided. The food product particulate according to the invention is to be suitable in particular for the use as a recipe component of final food products and not limit the fat content of said final products to a very narrow range from the outset.

Additionally, the object is to indicate such an improved food product particulate either
30 directly as a final food product or as a recipe component for producing final food products, in particular vegan final food products.

Furthermore, the object is to indicate a final food product which is characterized by containing a preferably relatively large amount of the food product particulate according to the invention, which is mixed with water, preferably without disadvantageous emulsification, and/or has not disrupted a gel formation of starch-based products.

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Concerning the method, said object may be obtained according to the invention by using partially de-oiled or partially de-fatted almond flour as a basis for producing the food product particulate, the method being configured in such a manner that a specific partial de-functionalization, denaturing and de-agglomeration of the almond proteins and aggregates contained in the particles is realized, resulting in a dispersion of almond protein/fiber particles with a defined particle size. It is essential that the partially de-oiled almond particles used are not pure protein particles, but (except for the reduced fat content) complete plant particles comprising fibers, carbohydrates and starch, etc. in addition to the proteins. Compared to conventional almond flour, a reduced-fat almond flour, i.e. partially de-oiled almond flour, is used according to the invention.

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Specifically, the method according to the invention comprises the step of providing partially de-oiled almond flour which is preferably obtained by means of an oil mill. The partially de-oiled almond flour used has a percentage by weight of fat between 5 and 20 % by weight, preferably between 10 and 20 % by weight, particularly preferably of at least approximately 15 % by weight, and a proportion by weight of protein between 43 and 57 % by weight, preferably between 48 and 52 % by weight, particularly preferably of at least approximately 50 % by weight. Additionally, it is preferred when the almond flour used has a particle size distribution which is characterized by a mean particle diameter (median of the volume distribution) $X_{50,3}$ between 50 μm and 500 μm , preferably between 100 μm and 400 μm , particularly preferably between 100 μm and 300 μm . A mean particle diameter $X_{50,3}$ of at least approximately 150 μm is particularly preferred. All parameters indicated in the present disclosure with respect to particle size distributions or particle diameters were realized in an aqueous solution by means of a partica laser scattering particle size distribution analyzer LA960 of the company Horiba Scientific at a circulation speed 2 and a stirring speed 2, each of the samples having been treated with ultrasound at strength 2 for 1 min prior to the meas-

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urement. Furthermore, the almond flour used preferably has a water content between 4 and 9 % by weight, preferably of at least approximately 6 % by weight. The pH of the almond flour is preferably between 6.2 and 6.8, particularly preferably at 6.5. The percentages by weight of fat or oil indicated in the present disclosure were identified
5 according to the Weibull-Stoldt VDLUFA C 15.2.3 method. The protein contents or proportions indicated in the present disclosure were identified according to the Dumas method.

All following information with respect to fat content, protein content or particle size of
10 the present disclosure is based on the aforementioned analysis methods for determining the fat and protein content and the particle size.

According to a preferred embodiment, the production of the almond flour can be a part of the method according to the invention. For this purpose, almonds are preferably
15 blanched first, followed by the removal of almond oil, preferably in an oil mill, until the aforementioned fat content is achieved. The resulting almond press-cake is ground, the partially de-oiled almond flour used thus being preserved.

An additional method step according to the invention is the providing of water and
20 producing a liquid mixture (also comprising pasty mixtures) of the almond flour and the water, preferably with stirring, the percentage by weight of almond flour in the liquid mixture being selected to be between 1 and 40 % by weight, preferably between 2 and 20 % by weight, particularly preferably between 8 and 15 % by weight, and the percentage by weight of water being selected to be between 60 and 99 % by weight, in a
25 preferred manner between 80 and 98 % by weight, preferably between 85 and 92 % by weight, particularly preferably at least approximately 87 % by weight.

As an essential method step, the method according to the invention comprises at least one, preferably only one, single-stage or multi-stage hot high-pressure homogenization
30 step which is obligatorily carried out in a heated state of the liquid mixture after a heating step of the liquid mixture. Following the hot high-pressure homogenization, preferably immediately, the heated, hot high-pressure homogenized liquid is cooled to a

target temperature which depends on how the homogenized liquid is processed further, i.e. whether it is to be fermented or not, as will be explained later on. As will also be explained in detail, a cold high-pressure homogenization, which is to be implemented before the heating step and thus before the hot high-pressure homogenization step, can optionally be added to the method according to the invention.

It is essential that the obligatory high-pressure homogenization step is a hot high-pressure homogenization step following the heating step to a temperature of at least 72 °C. The almond flour particles agglomerate during the heating step, the hot liquid with the agglomerates being hot high-pressure homogenized and cooled afterwards according to the invention in order to prevent re-agglomeration. It is therefore essential that the obligatory high-pressure homogenization follows the heating step and that the heated liquid mixture is high-pressure homogenized in a heated state, i.e. hot high-pressure homogenized.

The food product particulate obtained after the cooling is a suspension of partially de-oiled almond particles in water, the almond particles, compared to pure protein particles known from the state of the art, being significantly larger in the suspension and insoluble from the beginning. The hot high-pressure homogenized liquid is preferably cooled as quickly as possible, in particular directly after the high-pressure homogenization, in order to avoid re-agglomerations of the almond particles. In particular, the cooling is realized in such a manner, preferably quickly enough, that, after cooling, the hot high-pressure homogenized liquid has a particle size distribution which is characterized by a mean particle diameter $x_{50,3} < 36 \mu\text{m}$, preferably between 5 μm and 35 μm , particularly preferably of 15 μm . The particle size distribution is particularly preferably characterized by a particle diameter $x_{10,3} < 10 \mu\text{m}$, preferably between 6 μm and 9 μm , particularly preferably between 7 μm and 8 μm , and/or preferably in a particle diameter $x_{90,3} < 100 \mu\text{m}$, in particular between 1 μm and 99 μm , preferably between 10 μm and 99 μm , in a preferred manner between 35 μm and 99 μm , more preferably between 36 μm and 80 μm , particularly preferably between 45 μm and 75 μm .

The use of partially de-oiled almond flour according to the invention and its above-described processing lead to a totally innovative preferably vegan food product particulate having excellent features, in particular as a recipe component for producing final food products. The increased protein and reduced fat content of the food product particulate according to the invention (homogenized suspension of partially de-oiled almond particles in water) allows a preferred use of the food product particulate according to the invention as a recipe component for producing final food products having fat content configurable or selectable in a wide range—in particular, the fat content of the final product is not limited or at least significantly less limited by the fat content of the recipe component (food product particulate). It is a protein food product particulate which is directly consumable as a final food product as an alternative to the use as a recipe component, in particular when additional ingredients are added before and/or during the heating step of its production.

If required, in particular in the case, but not limited to it, that the food product particulate according to the invention is to be used directly, i.e. without further processing and/or addition of additional components, as a final food product, it is possible, as described above, to add at least one other ingredient, in particular from the group of ingredients: salts, hydrocolloids, sugar, sugar substitute products, spices, before and/or during the heating step so as to produce the liquid mixture of the heated liquid, the total quantity of all additional ingredients not exceeding a percentage by weight of 10 % by weight, in a preferred manner of 5 % by weight, more preferably of 3 % by weight, even more preferably of 2 % by weight, even more preferably of 1 % by weight, in the liquid mixture. In a particularly preferred embodiment, the method for producing a food product particulate as a recipe component of another food product or of a final food product dispenses with the addition of any additional ingredients. Regardless of this, it is preferred, in particular with respect to the resulting nutritional deficiencies, to dispense with the use of hydrocolloids within the scope of the production of the food product particulate or in the food product particulate.

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As already mentioned, a cold high-pressure homogenization step in which the preferably not yet heated liquid mixture is high-pressure homogenized at a lower temperature than in the hot high-pressure homogenization following the heating step can be implemented before the heating step in addition to the obligatory hot high-pressure homogenization. The particle size distribution is particularly preferably characterized by a $x_{50,3}$ particle diameter of less than 36 μm , preferably between 5 μm and 35 μm , particularly preferably of at least approximately 15 μm . It is particularly preferred when the particle size distribution is also characterized by a $x_{10,3}$ particle diameter of < 10 μm , preferably between 6 and 9 μm , particularly preferably between 7 and 8 μm . It is additionally or alternatively preferred when the particle size distribution is characterized by a $x_{90,3}$ particle diameter of < 100 μm , in particular between 1 μm and 99 μm , preferably between 10 μm and 99 μm , in a preferred manner between 35 and 99 μm , more preferably between 36 and 80 μm , particularly preferably between 45 and 75 μm . The particle diameter $x_{10,3}$ means that 10 % of the particles in the volume distribution are smaller than the indicated value. The $x_{90,3}$ particle diameter means that 90 % of the particles in the volume distribution are smaller than the indicated value.

The viscosity of the liquid mixture is significantly reduced by means of the facultative, but preferred cold high-pressure homogenization step. This is advantageous because the almond flour particles contained in the liquid mixture tend to swell. By means of the cold high-pressure homogenization and the corresponding reduction of the viscosity, it is possible to further process the liquid mixture and to pump it through the devices used even if the proportion by weight of protein is even higher.

For the cold high-pressure homogenization, any active heating of the previously produced liquid mixture is dispensed with—it is essential that the cold high-pressure homogenization is performed at a temperature preferably significantly below 72 °C, in a preferred manner between 4 °C and less than 60 °C, particularly preferably between 10 °C and 40 °C, even more preferably of at least approximately 22 °C. If the liquid mixture is actively heated, this has to be carried out in any event in such a manner that the cold high-pressure homogenization is performed at a temperature from the aforementioned range. Cold high-pressure homogenization will result in a cold high-pressure homogenized liquid mixture, which is then heated and, after a heat-holding time, may be hot high-pressure homogenized in order to be further processed into a first or second food product.

It is particularly preferred when the facultative cold high-pressure homogenization step (and/or the obligatory hot high-pressure homogenization step, which is explained later on) is performed in such a manner that the liquid mass is pumped through a nozzle, such as a slit nozzle in case of high pressures, in particular between 20 bar and 600 bar, particularly preferably between 100 bar and 400 bar, the pressure jet preferably hitting a baffle plate, such as an impact ring. Such a hot-high pressure homogenization can be carried out in one stage, i.e. in such a manner that the entire pressure build-up is realized by means of one nozzle or in one homogenization step, or alternatively in multiple stages, in particular in such a manner that a gradual reduction of an initial pressure, in particular eventually to atmospheric pressure, is realized. As an example, a two-stage high-pressure homogenization device of the company HST-Maschinenbau GmbH, referred to as HL2.5-550K, can be used for the high-pressure homogenization. The hot high-pressure homogenization, which is explained later on, can be realized similarly—at appropriately selected temperatures—, in particular in the aforementioned ranges of pressure between 20 bar and 600 bar, preferably between 100 bar and 400 bar.

It is essential that the facultative cold high-pressure homogenization and, in particular, the obligatory hot high-pressure homogenization, which is explained later on, are performed in such a manner that the respective homogenization result has a particle size distribution as it is repeatedly explained in this disclosure. In this respect, neither the

facultative cold high-pressure homogenization step nor the obligatory hot high-pressure homogenization step is limited to the aforementioned device design in which the pressure jet is directed against a baffle plate, such as an impact ring. Alternative high-pressure homogenization devices can also be used for the facultative cold high-pressure homogenization step and/or the obligatory hot high-pressure homogenization step, particularly preferably at pressures which are even higher than the aforementioned values. A sufficient shear force input is essential. As an example, alternatively to a baffle plate homogenization device, it is possible to use devices in which the shear forces necessary for the high-pressure homogenization are introduced into the liquid to be homogenized by pumping the liquid at high pressure, in particular between 100 bar and 3000 bar, preferably between 172 bar and 2068 bar, particularly preferably between 600 bar and 2068 bar or higher, through an interaction chamber including micro channels which accelerate the liquid to be homogenized to high speeds in order to generate high shear rates and forces. Such high-pressure homogenization devices for the cold and/or hot high-pressure homogenization are available on the market under the brand name Microfluidizer of the company Microfluidics International Corporation, Westwood, USA. A device referred to as MI10EH, which comprises a reaction chamber type H30Z-G10Z, has shown positive results. In particular when pressures of at least 600 bar and higher are used, it is possible that the particle size distribution of the respective high-pressure homogenization result is characterized by a $x_{90,3}$ particle diameter significantly smaller than 45 μm , particularly between 1 μm and 44 μm , preferably between 10 μm and 44 μm .

It is particularly preferred when the facultative preceding cold high-pressure homogenization step is performed in such a manner, in particular at a pressure of at least 20 bar, preferably between 20 bar and 600 bar or higher, that the resulting first food product particulate has a particle size distribution which is characterized by a mean particle diameter (median of the volume distribution) $x_{50,3}$ smaller than 36 μm , preferably between 5 μm and 35 μm , particularly preferably of at least approximately 15 μm . Furthermore, it is particularly preferred when the particle size distribution is characterized by a $x_{10,3}$ particle diameter of < 10 μm , preferably between 6 and 9 μm , more preferably between 7 and 8 μm . It is additionally or alternatively preferred when the

particle size distribution is characterized by a $x_{90,3}$ particle diameter of $< 100 \mu\text{m}$, in particular between $1 \mu\text{m}$ and $99 \mu\text{m}$, preferably between 35 and $99 \mu\text{m}$, in a preferred manner between 36 and $80 \mu\text{m}$, even more preferably between 45 and $75 \mu\text{m}$. The cold high-pressure homogenized liquid mixture is particularly preferably characterized by a
 5 water content between 75 and 99% by weight, preferably between 80 and 85% by weight. The proportion by weight of fat of the cold high-pressure homogenized liquid mixture is preferably between 0.1 and 6% by weight and is preferably at least approximately at 2.5% by weight. The protein content is preferably between 0.5 and 21% by weight, particularly preferably at least approximately at 6.5% by weight. The pH is
 10 preferably between 6.2 and 6.8 , particularly preferably, the pH is at least approximately 6.5 .

As already mentioned, the liquid mixture can be heated without a previous cold high-pressure homogenization step, or after such a cold high-pressure homogenization step,
 15 to a temperature between 72°C and 138°C , preferably between 72°C and 99°C , more preferably between 72°C and 90°C in order to obtain a heated liquid. As a result, the almond proteins contained in the almond flour particles in addition to other components such as fibers, etc., denature and large rough almond protein agglomerates are formed. In order to obtain a first or second food product particulate at a later stage, a hot high-
 20 pressure homogenization step (single-stage or multi-stage) takes place, the hot high-pressure homogenization taking place directly or as soon as possible ($< 30 \text{ s}$) after reaching the target temperature from the aforementioned temperature range or alternatively after a heat-holding time, the heat-holding time being preferably selected from a range between 30 s and 25 min , preferably between 30 s and 5 min . A combination of
 25 the heating temperature and the heat-holding time is preferably selected in such a manner that, at the time of the beginning of the hot high-pressure homogenization, a denaturation enthalpy is < 3 , preferably < 2 , more preferably < 1 or particularly preferably $0 \text{ joule/g protein}$. An unheated or not yet heated liquid mixture, i.e. the yet unheated almond particle dispersion, generally has a denaturation enthalpy between 14 and 18
 30 joule/g protein measured at 91°C and a heating rate of $1^\circ\text{C}/30 \text{ s}$, the denaturation enthalpy being preferably measured by means of dynamic differential scanning calorimetry. The hot high-pressure homogenization is characterized in that it is realized in a

(yet) heated state, in particular at a temperature between 50 °C and 138 °C, more preferably between 50 °C and 120 °C, even more preferably between 60 °C and 105 °C, even more preferably between 70 °C and 95 °C, particularly preferably between 72 °C and 90 °C. This results in a heated, homogenized liquid or suspension containing
5 almond flour particles.

The hot high-pressure homogenization can generally be performed at the maximum heating temperature of the preceding heating step. However, it is possible and preferred when said maximum heating temperature of the heated liquid during the heating step
10 and the temperature of the heated liquid at the beginning of and/or during the hot high-pressure homogenization step differ from one another, in particular in such a manner that the heated liquid is cooled to a hot high-pressure homogenization temperature after the heating step, the hot high-pressure homogenization temperature preferably being
15 preferably being higher than 100 °C. The pressures and the method of the hot high-pressure homogenization and the devices used can be selected by analogy with the cold high-pressure homogenization step, which is explained in detail above. In particular, it is possible to use both hot high-pressure homogenization devices according to the baffle plate principle and alternative devices, such as devices conveying the liquid at high
20 pressures of preferably at least 600 bar or higher through an interaction chamber including micro channels, as it was already explained in detail referring to the cold high-pressure homogenization.

Regardless of whether a cold high-pressure homogenization takes place before the hot
25 high-pressure homogenization or whether it is deliberately dispensed with, it is preferred when the single-stage or multi-stage hot high-pressure homogenization step is carried out in such a manner, in particular at a pressure of at least 20 bar, preferably at a pressure from a range between 20 bar and 600 bar or higher, that the heated liquid and thus the subsequently cooled, previously heated liquid or the resulting first or second
30 food product particulates according to claims 10 and 12 have a particle size distribution which is characterized by a mean particle diameter $x_{50,3}$ smaller than 36 μm , preferably between 5 μm and 35 μm , particularly preferably of at least approximately 15 μm .

Additionally, it is particularly preferred when the particle size distribution is characterized by a $x_{10,3}$ particle diameter of $< 10 \mu\text{m}$, preferably between 6 and 9 μm , more preferably between 7 and 8 μm . It is additionally or alternatively preferred when the particle size distribution is characterized by a $x_{90,3}$ particle diameter of $< 100 \mu\text{m}$, in particular between 1 μm and 99 μm , preferably between 10 μm and 99 μm , in a preferred manner between 35 and 99 μm , more preferably between 36 and 80 μm , particularly preferably between 45 and 75 μm .

According to a first embodiment of the method according to the invention for obtaining a first food product particulate, the heated homogenized liquid is cooled, in particular to a temperature between 16 °C and 46 °C, preferably between 16 °C and 44 °C, and then fermented by adding lactic acid bacteria (culture, e.g., yoghurt cultures). It is particularly preferred when the fermented product is subjected to an additional cooling step after fermentation and is cooled, in particular, to a temperature from the temperature range between 0.1 °C and 10 °C. The fermented first food product particulate can either be only hot high-pressure homogenized or, alternatively, both cold high-pressure homogenized and hot high-pressure homogenized, according to the aforementioned possible homogenization steps.

The fermented first food product particulate, regardless of whether it has been only hot or both cold and hot high-pressure homogenized, is characterized by a water content between 70 and 99 % by weight, preferably between 80 and 85 % by weight, and/or a fat content between 0.1 and 4.5 % by weight, preferably of at least approximately 2.1 % by weight, and/or a protein content between 0.5 and 15.6 % by weight, preferably of at least approximately 6.5 % by weight, and/or a pH between 4.1 and 5.1, preferably of at least approximately 4.5.

According to a second embodiment of the method, in place of the fermentation, the method can be realized in such a manner that a non-fermented second food product particulate is obtained by cooling the heated high-pressure homogenized liquid following the hot high-pressure homogenization, in particular to a temperature from the temperature range between 0.1 °C and 10 °C, and not fermenting it. By analogy with the

first food product particulate, the non-fermented second food product particulate can be hot high-pressure homogenized only or, alternatively, both hot and previously cold high-pressure homogenized.

- 5 When it is cold and hot high-pressure homogenized, the non-fermented second food product particulate is preferably characterized by a water content between 70 and 99 % by weight when it is cold high-pressure homogenized and between 75 and 99 % by weight without a cold high-pressure homogenization, preferably between 80 and 85 % by weight (with or without a cold high-pressure homogenization), and/or a fat content
10 between 0.1 and 4.5 % by weight, particularly preferably of 2.1 % by weight, and/or a protein content between 0.5 and 15.6 % by weight, particularly preferably of 6.5 % by weight, and/or a pH from a range between 6.2 and 6.8, preferably of at least approximately 6.5. The only hot high-pressure homogenized, non-fermented second food product particulate is preferably characterized by a water content between 75 and 99 %
15 by weight, preferably between 80 and 85 % by weight, and/or a fat content between 0.1 and 4.5 % by weight, preferably of at least approximately 2.1 % by weight, and/or a protein content between 0.5 and 15.6 % by weight, preferably of at least approximately 6.5 % by weight, and/or a pH between 6.2 and 6.8, preferably of at least approximately 6.5.

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- To sum up, a fermented first food product particulate or a non-fermented second food product particulate can be obtained from the method according to the invention, the first and the second food product particulate being either hot high-pressure homogenized only or both cold high-pressure homogenized and hot high-pressure homogenized. The
25 first and/or the second food product particulate can be consumed directly as a final food product or can be further processed as a recipe component within the scope of advantageous embodiments of the method.

- For obtaining the first and/or second food product particulate, at least one additional
30 ingredient, in particular from the group of ingredients such as herbs, fruits, preparations, can be added to the heated homogenized liquid, in particular after cooling. In the case of the first food product particulate, the addition takes place, preferably, after the fermenta-

tion and, particularly preferably, after the facultative additional cooling step to a temperature of less than 10 °C. In the case of the non-fermented second food product particulate, the addition also takes place, preferably, after cooling, preferably to a temperature of no more than 44 °C and higher than 10 °C, or after cooling to a temperature of less than 10 °C.

On the basis of a food product particulate according to the invention, it is possible, and envisaged in an embodiment of the invention, to produce a preferably vegan, firm, preferably already sliced final food product as an alternative to a milk-based cheese.

The non-fermented second food product particulate can be used both in the only hot high-pressure homogenized embodiment and in the cold and hot high-pressure homogenized embodiment. In order to produce the firm final food product, it is also conceivable to use the fermented first food product both in the only hot high-pressure homogenized embodiment and in the cold and hot high-pressure homogenized embodiment. The first or second food product particulate is preferably used at a percentage by weight between 1 and 60 % by weight, in a preferred manner between 30 and 50 % by weight, preferably of at least approximately 45 % by weight, the obtained final food product being characterized by a percentage by weight of water between 45 and 60 % by weight, preferably between 52 and 56 % by weight, particularly preferably of at least approximately 45 % by weight, and/or a proportion by weight of fat between 5 and 35 % by weight, preferably between 10 and 20 % by weight, and/or a percentage by weight of protein between 1 and 10 % by weight, preferably between 3 and 5 % by weight, and/or a pH between 4 and 7, preferably between 4.8 and 5.0. It is conceivable to use only the first or only the second food product particulate or random mixtures. If mixtures are used, the abovementioned preferred percentages by weight of the food product particulate shall apply to the mixture, i.e. the total quantity of the first and second food product particulates.

Furthermore, based on a food product particulate according to the invention, it is possible to produce a final food product as an alternative to a milk-based feta. The either both cold and hot high-pressure homogenized or only hot high-pressure homogenized fermented first food product particulate is suitable for said production. The first food

product particulate is used at a percentage by weight between 1 and 60 % by weight, in a preferred manner between 30 and 50 % by weight, preferably of at least approximately 45 % by weight, the final food product being an alternative to milk-based feta being characterized by a percentage by weight of water between 40 and 60 % by weight, preferably between 52 and 57 % by weight, particularly preferably of at least approximately 55 % by weight, and/or a percentage by weight of fat between 5 and 35 % by weight, preferably between 10 and 20 % by weight, and/or a percentage by weight of protein between 1 and 10 % by weight, preferably between 3 and 5 % by weight, and/or a pH between 3.5 and 6, preferably between 4.4 and 4.7.

10

Additionally, it is possible to further process the fermented first food product particulate (only hot or, alternatively, cold and hot high-pressure homogenized) into a preferably vegan final food product as an alternative to an acidified milk-based beverage. The first food product particulate used to do so is used at a percentage by weight between 1 and 100 % by weight, in a preferred manner between 1 and 99.9 % by weight, preferably between 15 and 25 % by weight, the final food product being characterized by a percentage by weight of water between 70 and 95 % by weight, preferably between 80 and 90 % by weight, and/or a percentage by weight of fat between 0.1 and 10 % by weight, preferably between 1 and 5 % by weight, and/or a percentage by weight of protein between 0.1 and 10 % by weight, preferably between 1 and 3 % by weight, and/or a pH between 3.5 and 6, preferably between 4.1 and 4.7.

The first food product particulate can be used as an alternative to milk-based curd or yoghurt (with similar texture properties), in particular when at least one additional ingredient, such as pectin, is already added during the production of the fermented first food product particulate, preferably before and/or during the obligatory heating step. Furthermore, it is conceivable, and envisaged within the scope of the invention, to offer or to consume the fermented first food product without additional ingredients as a final food product, in particular as an alternative to milk-based curd or yoghurt. In this case, the percentage by weight of the fermented first food product particulate in the final product is 100 %. Regardless of whether additional ingredients are added, the alternative to a milk-based curd or yoghurt, i.e. the final food product, is characterized by a

percentage by weight of water between 65 and 90 % by weight, preferably between 70 and 85 % by weight, and/or a fat content between 0.2 and 25 % by weight, preferably between 1.5 and 10 % by weight, and/or a protein content between 3 and 15 % by weight, preferably between 6 and 10 % by weight, and/or a pH between 3.5 and 5.5,
5 preferably between 4.0 and 5.0.

Additionally, the invention relates to a preferably vegan food product particulate based on almonds (high-pressure homogenized suspension of almond flour particles in water), preferably as a recipe component for producing a final food product or directly as a final
10 food product, the food product particulate being preferably produced according to a method according to the invention. All disclosed features disclosed in connection with the explanation of the method, in particular the features of the food product particulate and of the final food product, are seen as disclosed for the characterization of the final food product according to the invention independent of the described method and are
15 thus also claimable therefor.

The food product particulate according to the invention is characterized by a percentage by weight of almond protein, preferably resulting exclusively from the use of partially de-oiled almond flour, between 0.5 and 21 % by weight, preferably between 4 and 10 %
20 by weight, particularly preferably of at least approximately 6.5 % by weight, and a percentage by weight of fat, preferably resulting exclusively from the use of partially de-oiled almond flour, between 0.1 and 5 % by weight, preferably between 1 and 3 % by weight, particularly preferably of at least approximately 2.1 % by weight, the food product particulate according to the invention having a particle size distribution which
25 is characterized by a mean particle diameter $x_{50,3}$ of less than 36 μm , preferably between 5 μm and 35 μm , particularly preferably of 15 μm .

Furthermore, the invention relates to a food product, in particular a vegan food product being an alternative to milk curd or yoghurt, a firm food product being an alternative to
30 milk-based cheese, a food product being an alternative to milk-based feta and/or a food product being an alternative to milk-based yoghurt, the food product according to the invention being characterized by a percentage by weight of more than 1 % by weight of

a preferably vegan food product particulate according to the invention. In this case, too, the features of the final food products disclosed in detail in connection with the explanation of the method are seen as disclosed independent of the method in terms of their composition and are thus also claimable therefor.

5

Further advantages, features and details of the invention can be derived from the following description of a preferred exemplary embodiment and from Fig. 1.

Fig. 1 shows possible embodiments of the method according to the invention for
10 producing either a fermented first food product particulate or a non-fermented second food product particulate, the first and the second food product particulate being either hot high-pressure homogenized only or both cold and hot high-pressure homogenized.

In A, almonds are blanched, almond oil C being removed in B (oil mill). In D, this
15 results in an almond press-cake, which is ground in E. In F, this results in almond flour having the features described in the general description section as a basis for producing a food product particulate according to the invention. The aforementioned pre-stages for producing the almond flour can be added to the method according to the invention.

20 In G, water and, optionally, at least one additional ingredient, preferably no additional ingredient, are added and mixed with the almond flour in H. I is a facultative cold high-pressure homogenization step (> 20 bar) for cold homogenization of the liquid mixture obtained from the mixing in H.

25 In J, either after completed cold high-pressure homogenization or dispensing with said homogenization, the liquid mixture is heated, namely to a temperature between 72 °C and 138 °C in the case at hand, causing the contained proteins to denature and large rough almond particle agglomerates to form.

30 Step K following heating step J is facultative. Said step is a heat-holding step. Following step K or directly following step J, a hot high-pressure homogenization step is performed in step L, which is then followed by a cooling step M. Within the scope of

said cooling step, the still heated ($> 60\text{ }^{\circ}\text{C}$, preferably $\geq 72\text{ }^{\circ}\text{C}$) hot high-pressure homogenized liquid mixture is cooled to a temperature from a range between $16\text{ }^{\circ}\text{C}$ and $44\text{ }^{\circ}\text{C}$, preferably to $43\text{ }^{\circ}\text{C}$.

- 5 In the left strand of the drawing layer, a lactic acid culture, such as a yoghurt culture, is added in N, and a fermentation is realized in O, in particular between 2 and 16 hours, followed by an additional cooling step to a temperature of less than $10\text{ }^{\circ}\text{C}$ in P, after which at least one additional ingredient R can optionally be added. As a possible result of the method, this leads to a fermented first food product particulate which can be hot
10 high-pressure homogenized only or both cold and hot high-pressure homogenized.

In the right strand, cooling is continued in Q to a temperature of less than $10\text{ }^{\circ}\text{C}$, wherein steps M and Q can of course be combined in the right strand. At the indicated positions of the right strand, at least one additional ingredient can be added in R. As a
15 possible result of the method, this this leads to a non-fermented second food product particulate which is either hot high-pressure homogenized only or both cold and hot high-pressure homogenized.

As preferred and explained in detail within the scope of the general description section,
20 the obtained food product particulates X, Y can be further processed into final food products, in particular into vegan final food products.

REFERENCE SIGNS

- X first food product particulate
- Y second food product particulate

5

The embodiments of the invention in which an exclusive property or privilege is claimed are defined as follows:

1. A method for producing a suspension of partially de-oiled almond particles in water, comprising the steps:

- a) providing partially de-oiled almond flour having a proportion by weight of fat between 5 and 20 % by weight, and a proportion by weight of protein between 43 and 57 % by weight,
- b) providing water,
- c) producing a liquid mixture of the partially de-oiled almond flour and the water, the percentage by weight of the almond flour in the mixture being between 1 and 40 % by weight, and the percentage by weight of water being selected to be between 60 and 99 % by weight,
- d) heating the liquid mixture to a temperature from a temperature range between 72 °C and 138 °C and obtaining a heated liquid,
- e) high-pressure homogenizing the heated liquid, in a single-stage or multi-stage hot high-pressure homogenization step and obtaining a heated hot high-pressure homogenized liquid,
- f) cooling the heated hot high-pressure homogenized liquid.

2. The method according to claim 1, wherein the partially de-oiled almond flour provided in step a) has a proportion by weight of fat between 10 % and 20% by weight.

3. The method according to claim 2, wherein the partially de-oiled almond flour provided in step a) has a proportion by weight of fat of 15 % by weight.
4. The method according to any one of claims 1 to 3, wherein the partially de-oiled almond flour provided in step a) has a proportion by weight of protein between 48 % and 52 % by weight.
5. The method according to claim 4, wherein the partially de-oiled almond flour provided in step a) has a proportion by weight of protein of 50 % by weight.
6. The method according to any one of claims 1 to 5, wherein the percentage by weight of the almond flour in the mixture in step c) is between 2 and 20 % by weight.
7. The method according to claim 6, wherein the percentage by weight of the almond flour in the mixture in step c) is between 8 and 15 % by weight.
8. The method according to claim 7, wherein the percentage by weight of the almond flour in the mixture in step c) is 13 % by weight.
9. The method according to any one of claims 1 to 8, wherein the percentage by weight of water in the mixture in step c) is between 80 and 98 % by weight.
10. The method according to claim 9, wherein the percentage by weight of water in the mixture in step c) is between 85 and 92 % by weight.
11. The method according to claim 10, wherein the percentage by weight of water in the mixture in step c) is 87 % by weight.
12. The method according to any one of claims 1 to 11, wherein:

before the heating step d), the liquid mixture is high-pressure homogenized, at a temperature under 72 °C, in a single-stage or multi-stage cold high-pressure homogenization step, and a cold high-pressure homogenized liquid mixture is obtained.

13. The method according to claim 12, wherein the liquid mixture is high-pressure homogenized without a preceding heating step.

14. The method according to claim 12 or 13, wherein the liquid mixture is high-pressure homogenized at a temperature between 4 °C and 60 °C.

15. The method according to claim 14, wherein the liquid mixture is high-pressure homogenized at a temperature between 10 °C and 40 °C.

16. The method according to claim 15, wherein the liquid mixture is high-pressure homogenized at a temperature of 22 °C.

17. The method according to any one of claims 12 to 16, wherein:
the cold high-pressure homogenization step is carried out in such a manner, that the cold high-pressure homogenized liquid mixture has a particle size distribution which is characterized by a mean particle diameter $x_{50,3} < 36 \mu\text{m}$, by a particle diameter $x_{10,3} < 10 \mu\text{m}$, and/or by a particle diameter $x_{90,3} < 100 \mu\text{m}$.

18. The method according to any one of claims 12 to 17, wherein the cold high-pressure homogenization step is carried out at a pressure from a range between 20 and 600 bar.

19. The method according to claim 17 or 18, wherein the cold high-pressure homogenized liquid mixture has a particle size distribution which is characterized by a mean particle diameter $x_{50,3}$ between 5 and 35 μm .

20. The method according to claim 19, wherein the cold high-pressure homogenized liquid mixture has a particle size distribution which is characterized by a mean particle diameter $x_{50,3}$ of 15 μm .
21. The method according to any one of claims 17 to 20, wherein the cold high-pressure homogenized liquid mixture has a particle size distribution which is characterized by a mean particle diameter $x_{10,3}$ between 6 and 9 μm .
22. The method according to claim 21, wherein the cold high-pressure homogenized liquid mixture has a particle size distribution which is characterized by a mean particle diameter $x_{10,3}$ between 7 and 8 μm .
23. The method according to any one of claims 17 to 22, wherein the cold high-pressure homogenized liquid mixture has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 1 and 99 μm .
24. The method according to claim 23, wherein the cold high-pressure homogenized liquid mixture has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 10 and 99 μm .
25. The method according to claim 24, wherein the cold high-pressure homogenized liquid mixture has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 35 and 99 μm .
26. The method according to claim 25, wherein the cold high-pressure homogenized liquid mixture has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 36 and 80 μm .

27. The method according to claim 26, wherein the cold high-pressure homogenized liquid mixture has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 45 and 75 μm .

28. The method according to any one of claims 1 to 27, wherein:
before the hot high-pressure homogenization step, the heated liquid is heated between 30 s and 25 min.

29. The method according to claim 30, wherein before the hot high-pressure homogenization step, the heated liquid is heated between 30 s and 5 min.

30. The method according to any one of claim 1 to 29, wherein:
before the hot high-pressure homogenization step, a combination of a heating temperature and a heat-holding time is selected in such a manner that, at the beginning of the hot high-pressure homogenization, a denaturation enthalpy of the heated liquid is < 3 joule/g protein.

31. The method according to claim 30, wherein:
before the hot high-pressure homogenization step, a combination of a heating temperature and a heat-holding time is selected in such a manner that, at the beginning of the hot high-pressure homogenization, a denaturation enthalpy of the heated liquid is < 2 joule/g protein.

32. The method according to claim 31, wherein:
before the hot high-pressure homogenization step, a combination of a heating temperature and a heat-holding time is selected in such a manner that, at the beginning of the hot high-pressure homogenization, a denaturation enthalpy of the heated liquid is < 1 joule/g protein.

33. The method according to claim 32, wherein:
before the hot high-pressure homogenization step, a combination of a heating temperature and a heat-holding time is selected in such a manner that, at the beginning of the hot high-pressure homogenization, a denaturation enthalpy of the heated liquid is 0 joule/g protein.
34. The method according to any one of claims 1 to 33, wherein:
the hot high-pressure homogenization step is performed at a temperature range between 50 °C and 138 °C.
35. The method according to claim 34, wherein:
the hot high-pressure homogenization step is performed at a temperature range between 50 °C and 120 °C.
36. The method according to claim 35, wherein:
the hot high-pressure homogenization step is performed at a temperature range between 60 °C and 105 °C.
37. The method according to claim 36, wherein:
the hot high-pressure homogenization step is performed at a temperature range between 70 °C and 95 °C.
38. The method according to claim 37, wherein:
the hot high-pressure homogenization step is performed at a temperature range between 72 °C and 90 °C.
39. The method according to any one of claims 1 to 38, wherein:
the hot high-pressure homogenization step is performed in such a manner that the heated high-pressure homogenized liquid has a particle size distribution which is

characterized by a mean particle diameter $x_{50,3} < 36 \mu\text{m}$, by a particle diameter $x_{10,3} < 10 \mu\text{m}$, and/or by a particle diameter $x_{90,3} < 100 \mu\text{m}$.

40. The method according to claim 39, wherein the hot high-pressure homogenization step is carried out at a pressure from a range between 20 and 600 bar.

41. The method according to claim 39 or 40, wherein the heated high-pressure homogenized liquid has a particle size distribution which is characterized by a mean particle diameter $x_{50,3}$ between 5 and 35 μm .

42. The method according to claim 41, wherein the heated high-pressure homogenized liquid has a particle size distribution which is characterized by a mean particle diameter $x_{50,3}$ of 15 μm .

43. The method according to any one of claims 39 to 42, wherein the heated high-pressure homogenized liquid has a particle size distribution which is characterized by a mean particle diameter $x_{10,3}$ between 6 and 9 μm .

44. The method according to claim 43, wherein the heated high-pressure homogenized liquid has a particle size distribution which is characterized by a mean particle diameter $x_{10,3}$ between 7 and 8 μm .

45. The method according to any one of claims 39 to 44, wherein the heated high-pressure homogenized liquid has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 1 and 99 μm .

46. The method according to claim 45, wherein the heated high-pressure homogenized liquid has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 10 and 99 μm .

47. The method according to claim 46, wherein the heated high-pressure homogenized liquid has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 35 and 99 μm .

48. The method according to claim 47, wherein the heated high-pressure homogenized liquid has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 36 and 80 μm .

49. The method according to claim 48, wherein the heated high-pressure homogenized liquid has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 45 and 75 μm .

50. The method according to any one of claims 1 to 49, wherein:
at least one additional ingredient is added in order to obtain the suspension of partially de-oiled almond particles in water.

51. The method according to claim 50, wherein the at least one additional ingredient comprises herbs, fruits, or preparations.

52. The method according to claim 50 or 51, wherein the at least one additional ingredient is added before and/or during the heating step d).

53. The method according to any one of claims 1 to 52, wherein:
the heated hot high-pressure homogenized liquid is cooled to a temperature between 16 °C and 46 °C, and then fermented with lactic acid bacteria, and a fermented suspension of partially de-oiled almond particles in water is obtained.

54. The method according to claim 53, wherein the heated hot high-pressure homogenized liquid is cooled to a temperature between 16 °C and 44 °C.
55. The method according to claim 53 or 54, comprising an additional cooling step to a temperature between 0.1 °C and 10 °C after fermentation.
56. The method according to any one of claims 1 to 52, wherein:
the heated hot high-pressure homogenized liquid is cooled and not fermented, and a non-fermented suspension of partially de-oiled almond particles in water is obtained.
57. The method according to claim 56, wherein the heated hot high-pressure homogenized liquid is cooled to a temperature between 0.1 °C and 10 °C.
58. Use of the either cold and hot high-pressure homogenized or only hot high-pressure homogenized, non-fermented suspension of partially de-oiled almond particles in water according to claim 56 or 57 as a recipe component at a percentage by weight between 1 and 60 % by weight, for the production of a firm final food product which is an alternative to milk-based cheese and which is characterized by a percentage by weight of water between 45 and 60 % by weight, a percentage by weight of fat between 5 and 35 % by weight, a percentage by weight of protein between 1 and 10 % by weight, and/or a pH between 4 and 7.
59. The use according to claim 58, wherein the either cold and hot high-pressure homogenized or only hot high-pressure homogenized, non-fermented suspension of partially de-oiled almond particles in water is used as a recipe component at a percentage between 30 and 50 % by weight.
60. The use according to claim 59, wherein the either cold and hot high-pressure homogenized or only hot high-pressure homogenized, non-fermented suspension of partially

de-oiled almond particles in water is used as a recipe component at a percentage of 45 % by weight.

61. The use according to any one of claims 58 to 60, wherein the firm final food product is a vegan food product.

62. The use according to any one of claims 58 to 61, wherein the firm final food product is a sliced food product.

63. The use according to any one of claims 58 to 62, wherein the firm final food product is characterized by a percentage by weight of water between 52 and 56 % by weight.

64. The use according to claim 63, wherein the firm final food product is characterized by a percentage by weight of water of 54 % by weight.

65. The use according to any one of claims 58 to 64, wherein the firm final food product is characterized by a percentage by weight of fat between 10 and 20 % by weight.

66. The use according to any one of claims 58 to 65, wherein the firm final food product is characterized by a percentage by weight of protein of between 3 and 5 % by weight.

67. The use according to any one of claims 58 to 66, wherein the firm final food product is characterized by a pH between 4.8 and 5.0.

68. Use of the either cold and hot high-pressure homogenized or only hot high-pressure homogenized fermented suspension of partially de-oiled almond particles in water according to any one of claims 53 to 55 as a recipe component at a percentage by weight between 1 and 60 % by weight, for the production of a final food product which is an alternative to milk-based feta and which is characterized by a percentage by weight of water between 40 and

60 % by weight, a percentage by weight of fat between 5 and 35 % by weight, a percentage by weight of protein between 1 and 10 % by weight, and/or a pH between 3.5 and 6.

69. The use according to claim 68, wherein the either cold and hot high-pressure homogenized or only hot high-pressure homogenized fermented suspension of partially de-oiled almond particles in water is used as a recipe component at a percentage between 30 and 50 % by weight.

70. The use according to claim 69, wherein the either cold and hot high-pressure homogenized or only hot high-pressure homogenized fermented suspension of partially de-oiled almond particles in water is used as a recipe component at a percentage of 45 % by weight.

71. The use according to any one of claims 68 to 70, wherein the final food product is a vegan food product.

72. The use according to any one of claims 68 to 71, wherein the final food product is characterized by a percentage by weight of water between 52 and 57 % by weight.

73. The use according to claim 72, wherein the final food product is characterized by a percentage by weight of water of 55 % by weight.

74. The use according to any one of claims 68 to 73, wherein the final food product is characterized by a percentage by weight of fat between 10 and 20 % by weight.

75. The use according to any one of claims 68 to 74, wherein the final food product is characterized by a percentage by weight of protein of between 3 and 5 % by weight.

76. The use according to any one of claims 68 to 75, wherein the final food product is characterized by a pH between 4.4 and 4.7.

77. Use of the either cold and hot high-pressure homogenized or only hot high-pressure homogenized fermented suspension of partially de-oiled almond particles in water according to any one of claims 53 to 55 as a recipe component at a percentage by weight between 1 and 100 % by weight for the production of a final food product which is an alternative to milk-based beverages and which is characterized by a percentage by weight of water between 70 and 95 % by weight, a percentage by weight of fat between 0.1 and 10 % by weight, a percentage by weight of protein between 0.1 and 10 % by weight, and/or a pH between 3.5 and 6.

78. The use according to claim 77, wherein the either cold and hot high-pressure homogenized or only hot high-pressure homogenized fermented suspension of partially de-oiled almond particles in water is used as a recipe component at a percentage between 1 and 99.9 % by weight.

79. The use according to claim 78, wherein the either cold and hot high-pressure homogenized or only hot high-pressure homogenized fermented suspension of partially de-oiled almond particles in water is used as a recipe component at a percentage between 15 and 25 % by weight.

80. The use according to any one of claims 77 to 79, wherein the final food product is a vegan food product.

81. The use according to any one of claims 77 to 80, wherein the final food product is an acidified food product.

82. The use according to any one of claims 77 to 81, wherein the final food product is characterized by a percentage by weight of water between 80 and 90 % by weight.

83. The use according to any one of claims 77 to 82, wherein the final food product is characterized by a percentage by weight of fat between 1 and 5 % by weight.

84. The use according to any one of claims 77 to 83, wherein the final food product is characterized by a percentage by weight of protein of between 1 and 3 % by weight.

85. The use according to any one of claims 77 to 84, wherein the final food product is characterized by a pH between 4.1 and 4.7.

86. A suspension of partially de-oiled almond particles in water based on almonds having a percentage by weight of almond protein between 0.5 and 21 % by weight, and a percentage by weight of fat between 0.1 and 5 % by weight, the suspension of partially de-oiled almond particles in water having a particle size distribution which is characterized by a mean particle diameter $x_{50,3} < 36 \mu\text{m}$, a particle diameter $x_{10,3} < 10 \mu\text{m}$, and/or a particle diameter $x_{90,3} < 100 \mu\text{m}$.

87. The suspension of partially de-oiled almond particles in water according to claim 86, wherein the suspension of partially de-oiled almond particles in water is vegan.

88. The suspension of partially de-oiled almond particles in water according to claim 86 or 87, which is a recipe component for the production of a final food product

89. The suspension of partially de-oiled almond particles in water according to claim 86 or 87, which is a final food product.

90. The suspension of partially de-oiled almond particles in water according to any one of claims 86 to 89, which is a product according to the method according to any one of claims 1 to 57.
91. The suspension of partially de-oiled almond particles in water according to any one of claims 86 to 90, wherein the percentage by weight of almond protein results exclusively from partially de-oiled almond flour.
92. The suspension of partially de-oiled almond particles in water according to any one of claims 86 to 91, wherein the percentage by weight of almond protein is between 4 and 10 % by weight.
93. The suspension of partially de-oiled almond particles in water according to claim 92, wherein the percentage by weight of almond protein is 6.5 % by weight.
94. The suspension of partially de-oiled almond particles in water according to any one of claims 86 to 93, wherein the percentage by weight of fat results exclusively from partially de-oiled almond flour.
95. The suspension of partially de-oiled almond particles in water according to any one of claims 86 to 94, wherein the percentage by weight of fat is between 1 and 3 % by weight.
96. The suspension of partially de-oiled almond particles in water according to claim 95, wherein the percentage by weight of fat is 2.1 % by weight.
97. The suspension of partially de-oiled almond particles in water according to any one of claims 86 to 96, which is fermented or non-fermented.

98. The suspension of partially de-oiled almond particles in water according to any one of claims 86 to 97, which has a particle size distribution which is characterized by a mean particle diameter $x_{50,3}$ between 5 and 35 μm .

99. The suspension of partially de-oiled almond particles in water according to claim 98, which has a particle size distribution which is characterized by a mean particle diameter $x_{50,3}$ of 15 μm .

100. The suspension of partially de-oiled almond particles in water according to any one of claims 86 to 99, which has a particle size distribution which is characterized by a mean particle diameter $x_{10,3}$ between 6 and 9 μm .

101. The suspension of partially de-oiled almond particles in water according to claim 100, which has a particle size distribution which is characterized by a mean particle diameter $x_{10,3}$ between 7 and 8 μm .

102. The suspension of partially de-oiled almond particles in water according to any one of claims 86 to 101, which has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 1 and 99 μm .

103. The suspension of partially de-oiled almond particles in water according to claim 102, which has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 10 and 99 μm .

104. The suspension of partially de-oiled almond particles in water according to claim 103, which has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 35 and 99 μm .

105. The suspension of partially de-oiled almond particles in water according to claim 104, which has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 36 and 80 μm .

106. The suspension of partially de-oiled almond particles in water according to claim 105, which has a particle size distribution which is characterized by a mean particle diameter $x_{90,3}$ between 45 and 75 μm .

107. A final food product which is an alternative to milk-based curd or yoghurt, a final food product which is an alternative to milk-based cheese, a final food product which is an alternative to milk-based feta, or a final food product which is an alternative to milk-based beverages, and which has a percentage by weight of more than 1 % by weight of a suspension of partially de-oiled almond particles in water according to any one of claims 86 to 106.

108. The final food product according to claim 107, which is a vegan final food product.

109. The final food product according to claim 107 or 108, which is an acidified final food product.

110. The final food product according to any one of claims 107 to 109, wherein:
the final food product is an alternative to milk-based curd or yoghurt in which the food product consists completely of the suspension of partially de-oiled almond particles in water and does or does not comprise at least one additional ingredient, which is added before and/or during the heating step.

111. The final food product according to claim 110, wherein the at least one additional ingredient is pectin and/or hydrocolloid.

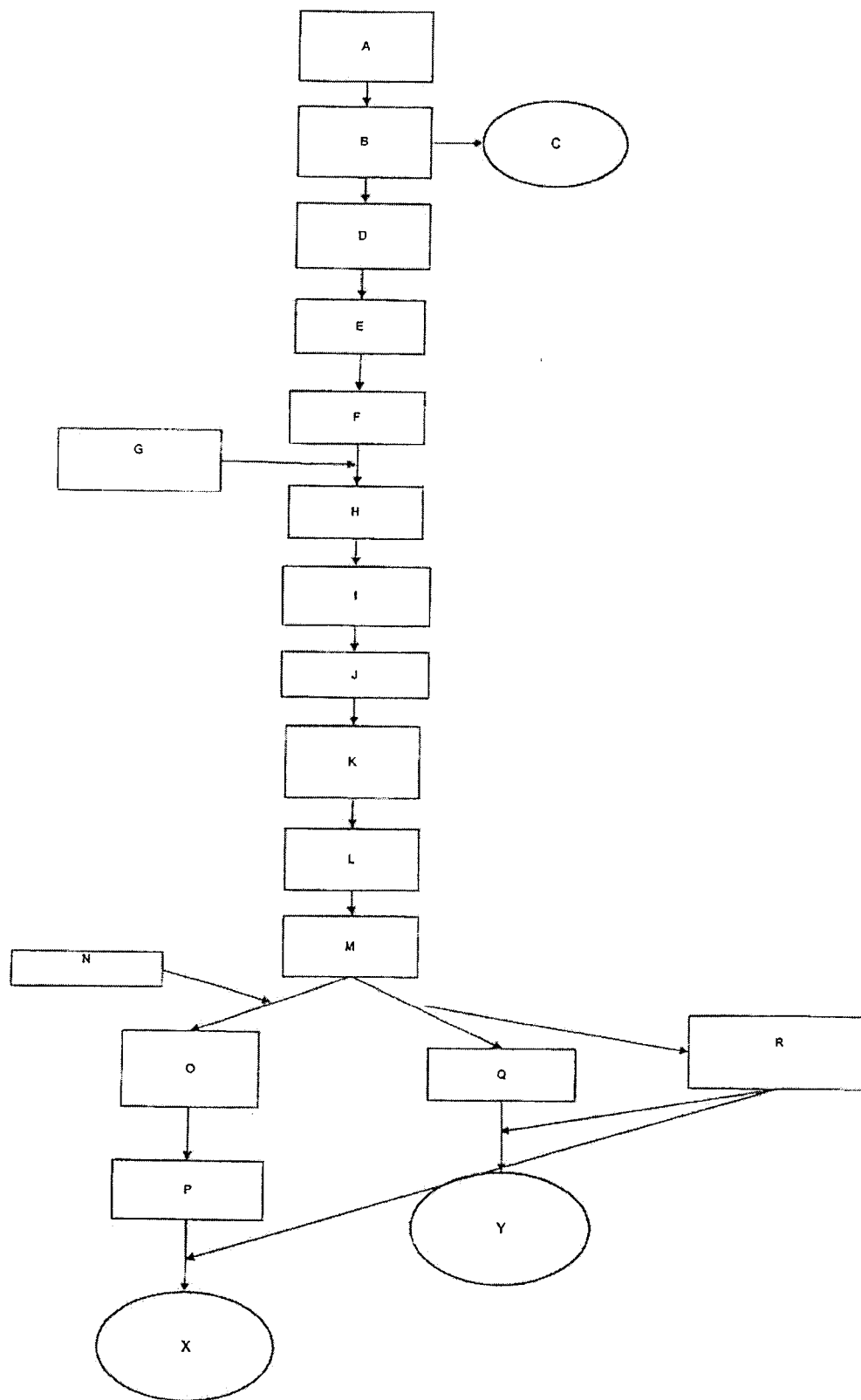


Fig. 1

