

10. The use according to any one of claims 1 to 9, wherein the encapsulated oil capsules have an average size in the range of about 0.1-100 μm .
11. A dough comprising:
- 0.5 to 40 % of an encapsulated oil comprising an inner core of oil encapsulated in an outer shell of cross-linked protein, wherein the encapsulated oil comprises at least 80 % by weight oil;
 - 0.5 and 40 % fat;
 - 4.5 and 35 % water; and
 - 30 and 65 % flour.
12. A dough according to claim 11, wherein the encapsulated oil is in the form of oil powder, oil flakes, or oil cream.
13. A dough according to claim 11 or claim 12, which is selected from the group consisting of cookie dough, pie dough, croissant dough, puff pastry dough, wafer dough, loaf dough, biscuit dough, and pizza dough.
14. A baked product which has been prepared using the dough of any one of claims 11 to 13.
15. A baked product as claimed in claim 14, which is selected from the group comprising pizza, cookie, pie, croissant, pastry, wafer, loaf, and biscuit.
16. An oil cream comprising at least 60 % oil by weight, a maximum content of water of 40 %, and cross-linked protein, wherein the oil is encapsulated oil comprising an inner core of oil encapsulated in an outer shell of cross-linked protein.
17. A process for the preparation of an oil cream according to claim 16, comprising the steps:
- preparing an emulsion by homogenization of oil in an aqueous protein solution;
 - heating the emulsion at 70 to 90 $^{\circ}\text{C}$ for 5 to 15 minutes;
 - concentrating the emulsion by microfiltration or centrifugation or evaporation to reduce the water content of the oil cream to less than 35 % by weight.

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