test tube, and

the weighed test tube is stored at 60°C for 1 hour, and then is stored at 5°C.

(6) The shea olein according to (3), which is in a clear state after being stored at 5°C for 4 days in the following oil and fat storage test,

in which in a method of the oil and fat storage test,

approximately 5 g of oils and fats completely melted at 80°C is weighed into a test tube, and

the weighed test tube is stored at 60°C for 1 hour, and then is stored at 5°C.

(7) A chemical product which is formed of the shea olein according to any one of (1) to (6).

(8) The chemical product according to (7), which is a cleansing oil or a massage oil.

(9) A food product which is formed of the shea olein according to any one of (1) to (6).

(10) The food product according to (9), which is a salad oil or a coffee creamer.

(11) A method for preparing shea olein, including: using shea olein having an iodine value of 60 to 72 as a raw material; and using hexane as a fractionating solvent.

(12) A method for preparing shea olein, including: using shea butter having an iodine value of 50 to 65 or shea olein having an iodine value of 60 to 72 as a raw material; and using acetone as a fractionating solvent.

(13) A method for preparing shea olein, including: reducing an amount of DG by chemical treatment or enzymatic treatment using shea olein obtained in (12) as a raw material.

[Advantageous Effects of Invention]

[0013]

[0048]

[Table 2]

	Test name	Example 1	Example 2	Example 3	Example 4	Comparative Example 1	Comparative Example 2	Comparative Example 3	On-market product
Conditions	Fractionation raw material	Shea olein H	Shea butter	Shea olein H	Shea butter	Shea butter	Shea olein H	Shea olein H	Shea butter
	Preparation method	Hexane fractionation	Acetone fractionation	Acetone fractionation	Acetone fractionation	Acetone fractionation	Winterization	Acetone fractionation	Unclear
	OC (%)	30	20	20	20	18	100	20	Unclear
	Temperature (°C)	-20	-10	-10	-10	15	15	-10	Unclear
	DG removal method	×	O	O	×	×	×	×	Unclear
IV	Liquid side	75.6 Shea olein A	91.8 Shea olein B	88.9 Shea olein C	91.8 Shea olein D	69.3 Shea olein H	70 Shea olein I	83.3 Shea olein J	72 On-market product
	Solid side	42.8	47.7	56.5	47.7	33.4	67.2	58.2	Unclear
TG composition	S3	0.2	0.8	0.1	0.7	0.5	0.3	0.5	0.2
	S2U	11.3	6	7.7	5.4	19.9	19.9	8.5	17.5
	StOSt	1.5	0.1	0.3	0.1	6.4	6.2	0.8	2.8
	SU2	55.4	27.6	26.2	24.6	46.8	48	36	51.7
	StOO	39.7	7.3	7.1	6.7	34.2	34.9	20.1	36.6
	U3	9.6	20.9	20.6	18.4	7.8	7.9	13.2	8.4
Components	USM	12.1	35.2	29.9	30.3	8.1	8.6	16.5	10.8
	DG	6.1	1.2	1.2	9.4	7.5	6.5	11.8	6.8
	TG	81.5	54.3	68.5	58.1	82.3	85	71.7	82.3
Storage test result	0°C/6 hr	B	A	A	B	E	D	C	E
	5°C/6hr	A	A	A	B	E	D	C	D
	10°C/6hr	A	A	A	A	C	A	C	A
	15°C/6hr	A	A	A	A	C	A	A	A
	0°C/D+4	D	A	A	B	F	F	F	F
	5°C/D+4	C	A	A	D	F	F	D	D
	10°C/D+4	A	A	A	D	F	B	D	D
	15°C/D+4	A	A	A	A	D	A	D	C
	0°C/D+7	F	A	B	B	F	F	F	F
	5°C/D+7	D	A	A	D	F	F	F	F
	10°C/D+7	D	A	A	D	F	F	E	F
	15°C/D+4	A	A	A	A	E	A	E	D
Comprehensive evaluation		B	A	A	B	D	D	D	C

* OC (%) indicates a content of oils and fats, and TG composition and Component indicates % by weight.

[CLAIMS]

1. A shea olein which satisfies all of the following (A) to (C):

(A) an iodine value is 73 or more,

(B) StOSt is 2.0% by weight or less, and

(C) a content of diacylglycerol is 10% by weight or less,

where St represents stearic acid and O represents oleic acid.

2. The shea olein according to claim 1, wherein the content of diacylglycerol is 6.5% by weight or less.

3. The shea olein according to claim 2, which satisfies all of the following (A) to (D):

(A) an iodine value is 80 or more,

(B) StOSt is 1.0% by weight or less,

(C) StOO is 20.0% by weight or less, and

(D) a content of diacylglycerol is 3.0% by weight or less.

4. The shea olein according to claim 1, which is in a clear state after being stored at 15°C for 7 days in the following oil and fat storage test,

wherein in a method of oil and fat storage test,

approximately 5 g of oils and fats completely melted at 80°C is weighed into a test tube, and

the weighed test tube is stored at 60°C for 1 hour, and then is stored at 15°C.

5. The shea olein according to claim 2, which is in a clear state after being stored at 5°C for 6 hours in the following oil and fat storage test,

wherein in a method of oil and fat storage test,

approximately 5 g of oils and fats completely melted at 80°C is weighed into a test tube, and

the weighed test tube is stored at 60°C for 1 hour, and then is stored at 5°C.

6. The shea olein according to claim 3, which is in a clear state after being stored at 5°C for 4 days in the following oil and fat storage test,

wherein in a method of oil and fat storage test,

approximately 5 g of oils and fats completely melted at 80°C is weighed into a test tube, and

the weighed test tube is stored at 60°C for 1 hour, and then is stored at 5°C.

7. A chemical product which is formed of the shea olein according to any one of claims 1 to 6.

8. The chemical product according to claim 7, which is a cleansing oil or a massage oil.

9. A food product which is formed of the shea olein according to any one of claims 1 to 6.

10. The food product according to claim 9, which is a salad oil or a coffee creamer.

11. A method for preparing shea olein, comprising:

using shea olein having an iodine value of 60 to 72 as a raw material; and

using hexane as a fractionating solvent.

12. A method for preparing shea olein, comprising:

using shea butter having an iodine value of 50 to 65 or shea olein having an iodine value of 60 to 72 as a raw material; and

using acetone as a fractionating solvent.

13. A method for preparing shea olein, comprising:

reducing an amount of diacylglycerol by chemical treatment or enzymatic treatment using shea olein obtained in claim 12 as a raw material.