

[Abstract]

PALM FRACTIONATED OIL, AND OIL COMPOSITION AND FOOD PRODUCT CONTAINING SAME

The present invention provides an oil and fat composition having superior operability and processability, in terms of a liquefying phenomenon of sugar, tackiness and texture of fried doughnuts, filling condition and hardness of shortening, and solidifying time of coating chocolate, by the superior crystallization-promoting effect; and a food product using the same.

A palm-based fractionated oil and fat has 70-90% by weight of the tripalmitin content to triglyceride and 1-8% by weight of the unsaturated fatty acid content to total fatty acid. The oil and fat comprises a hard part obtained by, for example, performing a crystallization operation of palm super stearin with iodine value 10-17 so that the slurry SFC is 20% or less, and fractionating the slurry so that the hard part yield is 26% by weight or less. The fractionation is preferably performed so that a numerical value of the hard part yield/the slurry SFC is 10 or less.