【CLAIMS】

【Claim 1】

A dry fractionation method of ~~a reactant obtained through enzymatic transesterification of vegetable or animal fat and a fatty acid derivative,~~ comprising: ~~removing high-melting point fat from the reactant containing the fatty acid derivative~~

subjecting palm oil-based vegetable fat or a fraction thereof, containing 40 to 85% by weight (wt%) of POP with a fatty acid or a fatty acid ester to enzymatic transesterification to give a reaction product;

maintaining the reaction product for 2 hrs to 48 hrs at the temperature of 25°C to 35°C to crystallize a high-melting point fraction and remove the crystallized fraction; and

removing the fatty acid or the fatty acid ester from the reaction product having the crystallized fraction removed.

【Claim 2】

The dry fractionation method according to claim 1, wherein the fatty acid derivative comprises fatty acid methyl ester, fatty acid ethyl ester, fatty acid propyl ester, or fatty acid butyl ester.

【Claim 3】

The dry fractionation method according to claim 2, wherein the fatty acid comprises saturated or unsaturated C_4 to C_{22} animal- or plant-origin fatty acid.

【Claim 4】

The dry fractionation method according to claim 1, wherein a weight ratio of the vegetable or animal fat to the fatty acid derivative ranges from 1:0.1 to 1:3.

【Claim 5】

The dry fractionation method according to any one of claims 1 to 4, wherein a crystallization temperature ranges from 25 to 35°C upon removal of the high-melting point fat.

【Claim 6】

The dry fractionation method according to any one of claims 1 to 4, wherein the high-melting point fat is present in an amount of 2 wt% or less in a liquid fraction separated through dry fractionation.