

## CLAIMS

1. A non-lauric, non-trans and non-tempering type confectionery fat and oil which meets all of the following conditions:

- (1) SSS content is 4 to 20 wt%;
- (2) S2U content is 50 to 85 wt%;
- (3) SUS/SSU (ratio by weight) is 0.4 to 0.8;
- (4) Sum of SU2 content and U3 content is 5 to 30 wt%;

and

(5) St/P (ratio by weight) is ~~0.1 to 0.4~~ 0.15 to 0.35,  
wherein diglyceride content is 4 to 9 wt%, and

wherein S represents saturated fatty acid having 14 to 24 carbon atoms, U represents unsaturated fatty acid having 14 to 24 carbon atoms, St represents stearic acid and P represents palmitic acid.

~~2. The non-lauric, non-trans and non-tempering type confectionery fat and oil according to claim 1, wherein diglyceride content is 4 to 9 wt%.~~

32. A process for producing a confectionery fat and oil according to claim 1 ~~or 2~~, which comprises adding 5% or more of fat or oil containing 25 wt% or more of stearic acid and 5 to 50 wt% of diglyceride to palm oil or fractionated palm oil, subjecting the obtained mixture to

random interesterification, and subjecting the obtained interesterified fat and oil to fractionation.

43. A chocolate comprising a confectionery fat or oil according claim 1~~-or-2~~.