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(54) Title: CARAMEL COMPOSITION

(57) **Abstract:** The invention relates to a caramel composition comprising a dairy milk source and/or a plant-based milk source; a carbohydrate; and a plant-based fat composition wherein the plant-based fat composition has: at most 40.0% by weight of oleic acid (C18:1); and from 17.5% to 49.5% by weight of total palmitic acid (C16:0) and stearic acid (C18:0); said percentages of acid referring to acids bound as acyl groups in glycerides of the plant-based fat composition and being based on the total weight of C8 to C24 fatty acids; a percentage of total lauric acid (C12:0) and myristic acid (C14:0) on the second position of triglycerides out of total lauric acid (C12:0) and myristic acid (C14:0) (Sn-2 total lauric acid and myristic acid %) in the triglycerides of the plant-based fat composition of from 30.0% to 55.0%; at most 30.0% by weight of CN54 triglycerides; based on total triglycerides present in the plant-based fat composition. The invention also relates to a process for preparing a caramel product, a caramel product and use of the caramel product.

WO 2024/236118 A1