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(21) International Application Number: PCT/US93/10111 (22) International Filing Date: 21 October 1993 (21.10.93) (30) Priority data: 07/968,780 30 October 1992 (30.10.92) US (71) Applicant: THE PROCTER & GAMBLE COMPANY [US/US]; One Procter & Gamble Plaza, Cincinnati, OH 45202 (US). (72) Inventors: CORRIGAN, Patrick, Joseph ; 33 Dexter Park Boulevard, Cincinnati, OH 45241 (US). HOWIE, John, Keeney ; 5958 Olive Branch Road, Oregonia, OH 45054 (US). LIN, Peter, Yau, Tak ; 6753 Netherland Drive, Middletown, OH 45244 (US).		(74) Agents: REED, T., David et al.; The Procter & Gamble Company, 5299 Spring Grove Avenue, Cincinnati, OH 45217 (US). (81) Designated States: AU, CA, FI, JP, KR, NO, NZ, Euro- pean patent (AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE). Published <i>With international search report.</i>
(54) Title: NONDIGESTIBLE FAT COMPOSITIONS CONTAINING DIVERSELY ESTERIFIED POLYOL POLYESTERS FOR PASSIVE OIL LOSS CONTROL (57) Abstract Nondigestible fat compositions useful as a replacement for triglyceride fats or oils in foods are disclosed. These compositions have relatively flat Solid Fat Content (SFC) profile slopes between typical room and body temperatures. The nondigestible fat compositions comprise a liquid nondigestible oil and nondigestible particles of solid polyol polyester material dispersed in the oil in an amount sufficient to control passive oil loss. The ester groups of the solid polyol polyester material comprise: (i) at least about 15 % ester groups formed from C ₂₀ -C ₂₆ long chain saturated fatty acid radicals, and (ii) ester groups formed from fatty or other organic acid radicals which are dissimilar said long chain saturated fatty acid radicals. The molar ratio of said dissimilar acid radicals to said long chain saturated fatty acid radicals ranges from about 0.1:7.9 to about 3:5. Moreover, the dissimilar acid radicals cannot consist solely of C ₂ -C ₁₂ short chain saturated fatty acid radicals, C ₂₀ or higher long chain unsaturated fatty acid radicals, or a combination of said short chain saturated and said long chain unsaturated fatty acid radicals. Edible fat-containing products containing these nondigestible fat compositions can be less waxy tasting due to the lower level of solids required for passive oil loss control.		

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