CLAIMS

1. A fat composition comprising 50 to 1000 ppm by mass tea extract containing 80% or more polyphenol, and sorbitol at 0.5 to 15 times as much as the tea extract.

2. The fat composition according to claim 1, comprising an oil-soluble emulsifier.

3. The fat composition according to claim 1 or 2, wherein an average particle size of an aqueous phase of the composition is 1000 nm or less.

4. The fat composition according to any one of claims 1 to 3, comprising 80 to 800 ppm by mass tea extract.

5. A food comprising the fat composition of any one of claims 1 to 4.

6. A method of producing the fat composition of any one of claims 1 to 4, comprising mixing an oil phase and an aqueous phase, wherein the aqueous phase is an aqueous solution dissolving a tea extract and sorbitol.

7. The method of producing the fat composition of

claim 6, wherein the aqueous phase comprises water at 1 to 5 times as much as the tea extract.

8. A method of improving an oxidative stability of a fat composition, comprising adding a tea extract and sorbitol into an aqueous phase which is dispersed into the fat composition in a production of the fat composition, wherein a content of the sorbitol is 0.5 to 5 times as much as the tea extract.