CLAIMS

[Claim 1]

A method for producing a fat composition containing XPX triglyceride, which comprises preparing a raw material mixture by mixing a raw material fat and a raw material fatty acid or lower alcohol ester thereof, subjecting the raw material mixture to a 1,3-position specific enzymatic interesterification at 30 to 55°C with a packed reactor, and separating and removing a fatty acid or lower alcohol ester thereof, wherein a cloud point of the raw material mixture and a reaction liquid from the 1,3-position specific enzymatic interesterification is 39.5°C or lower, wherein X is oleic acid and XPX is a triglyceride having palmitic acid at 2-position of the triglyceride and X at 1,3-positions of the triglyceride, and wherein the raw material fat, the raw material fatty acid or lower alcohol ester thereof, and the raw material mixture meet the following conditions:

Raw material fat: a content of palmitic acid at 2-position in the total fatty acids is 70 to 90% by weight, and an acid value is 2 or less,

Raw material fatty acid or lower alcohol ester thereof: a constituent fatty acid is oleic acid in a purity of 50% by weight or more, and

Raw material mixture: a mixing ratio (raw material fat/raw material fatty acid or lower alcohol ester thereof) is 5/95 to 40/60.

[Claim 2]

The method for producing the fat composition according to claim 1, wherein the raw material fat is a fat having 6 or more and less than 18 of iodine value obtained by subjecting a fat containing at least one kind of palm stearin to random interesterification.

[Claim 3]

The method for producing the fat composition according to claim 1 or 2, wherein the 1,3-position specific enzymatic interesterification reaction is carried out at a temperature at least 5˚C higher than the cloud point of the raw material mixture.

[Claim 4]

The method for producing the fat composition according to claim 1, wherein an acid value of the raw material fatty acid or lower alcohol ester thereof is 70 or less.