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(54) Title: VEGETABLE FAT COMPOSITION FOR EDIBLE APPLICATIONS WITH IMPROVED TASTE AND MELTDOWN

(57) Abstract: The present invention relates to a vegetable fat composition for edible applications wherein in said vegetable fat composition the: sum of saturated fatty acids is in the range from 93.0% to 99.0% by weight; sum of saturated C12:0 fatty acids is in the range from 40.0% to 60.0% by weight; sum of mono-unsaturated C18:1 fatty acids is in the range from 1.0% to 6.0% by weight; and sum of mono-unsaturated C40:1 to C48:1 triglycerides is in the range from 1.0% to 5.5% by weight. The invention also relates to uses of the vegetable fat composition in coating or enrobing for bakery, confectionery and/or moulding applications, such as chocolate or chocolate-like coating, as well as an edible application product comprising the vegetable fat composition.



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