Claims

1. A fat composition comprising:
from 70% to 95% by weight hydrogenated palm kernel oil stearin;
from 5% to 25% by weight interesterified hydrogenated palm kernel oil stearin; and
from 1% to 4% by weight hydrogenated palm oil;
wherein the fat composition comprises:

from 48% to 58% by weight of lauric acid (C12:0);
from 5% to 15% by weight palmitic acid (C16:0); and
from 5% to 20% by weight stearic acid (C18:0); and
having a weight ratio of stearic acid (C18:0) to palmitic acid (C16:0) of from 0.6:1 to 2.5:1;
said percentages of acids referring to acids bound as acyl groups in glycerides in the fat composition and being based on the total weight of C8 to C24 fatty acids; and
wherein the fat composition has:
at least 40 solid fat content at 30℃; and
at most 5 solid fat content at 40℃;
measured on unstabilized fat according to ISO 8292-1.

2. Composition according to claim 1, wherein the composition has a weight ratio of stearic acid (C18:0) to palmitic acid (C16:0) of from 0.7:1 to 2:1, preferably from 0.92:1 to 1.5:1.

3. Composition according to claim 1 or 2, wherein the composition has

from 50% to 56% by weight of lauric acid (C12:0), preferably from 52% to 55% by weight; and/or
from 8% to 13% by weight palmitic acid (C16:0), preferably from 9% to 12% by weight; and/or
from 8% to 13% by weight stearic acid (C18:0), preferably from 9% to 12% by weight;
said percentages of acids referring to acids bound as acyl groups in glycerides in the fat composition and being based on the total weight of C8 to C24 fatty acids.

4. Composition according to any of the preceding claims, wherein the composition has:

at least 90 solid fat content at 20℃, preferably at least 92; and/or
from 40 to 55 solid fat content at 30℃, preferably from 43 to 53; and/or
from 5 to 12 solid fat content at 35℃, preferably from 5 to 10; and/or
at most 4 solid fat content at 40℃, preferably at most 3;
measured on unstabilized fat according to ISO 8292-1.

5. Composition according to any of the preceding claims, further comprising one or more emulsifiers.

6. Composition according to claim 5, comprising sorbitan tristearate.

7. Composition according to any of the preceding claims, comprising:

from 75% to 90% by weight hydrogenated palm kernel oil stearin;
from 8% to 18% by weight interesterified hydrogenated palm kernel oil stearin;
from 2% to 3% by weight hydrogenated palm oil; and
from 1% to 3% by weight sorbitan tristearate.

8. Use of the fat composition of any one of the preceding claims for a confectionery application, wherein the confectionery application is preferably use in compound chocolate.

9. Use of the fat composition according to claim 8, wherein the fat composition is mixed with:

- one or more ingredients selected from milk powder, milk fat, cocoa powder, cocoa massa, vanilla, and lecithin;
- sugar or other sweeteners; and
- optionally other ingredients.

10. Process for making the fat composition of any one of claims 1 to 7, which comprises the blending of

from 70% to 95% hydrogenated palm kernel oil stearin;

from 5% to 25% interesterified hydrogenated palm kernel oil stearin;
from 1% to 4% hydrogenated palm oil; and
optionally one or more emulsifiers.

11. Process for making the fat composition according to claim 10, which comprises the further blending of sorbitan tristearate.

12. Process for making the fat composition according to claim 10 or 11, which comprises blending:

from 75% to 90% hydrogenated palm kernel oil stearin;
from 8% to 18% interesterified hydrogenated palm kernel oil stearin;
from 2% to 3% hydrogenated palm oil; and
from 1% to 3% sorbitan tristearate.

13. A confectionery product comprising:

at least 20% by weight fat composition of any one of claims 1 to 7; and
at least 30% by weight sugar or other sweeteners.

14. A confectionery product according claim 13, comprising at least 5% by weight of one or more of milk powder, vegetable milk powder, dairy powder or mixture thereof.