CLAIMS

1. A fat composition comprising random interesterified fat of raw materials comprising 45 to 85 wt% of palm type fat, which is palm oil, fractionated palm oil, or mixed oil thereof, and 15 to 55 wt% of lauric fat, which is coconut oil, palm kernel oil, palm kernel olein, or mixed oil thereof, as major ingredients, wherein total adding amount of palm type fat and lauric fat in the raw material of the interesterified fat is 70 wt% or more, and wherein lauric acid content in a constituent fatty acid of the interesterified fat is 8 to 24 wt%, P2O content of the interesterified fat is 5 to 18 wt%, and PPO content in the P2O is 30 to 60 wt% (PPO: a triglyceride in which fatty acids at 1,2-positions or 2,3-positions are palmitic acid and fatty acid at 3-position or 1-position is oleic acid, POP: a triglyceride in which fatty acids at 1,3-positions are palmitic acid and fatty acid at 2-position is oleic acid, P: palmitic acid, O: oleic acid).

2. The fat composition according to claim 1, comprising 50 wt% or more of the interesterified fat.

3. The fat composition according to claim 1 or 2, comprising the interesterified fat and lauric fat.

4. A whippable oil-in-water emulsion comprising the fat composition according to any one of claims 1 to 3.

5. The whippable oil-in-water emulsion according to

claim 4, comprising 10 to 50 wt% of fat and 40 to 80 wt% of water.

6. A method for producing an interesterified fat, comprising providing raw materials comprising 45 to 85 wt% of palm type fat, which is palm oil, fractionated palm oil, or mixed oil thereof, and 15 to 55 wt% of lauric fat, which is coconut oil, palm kernel oil, palm kernel olein, or mixed oil thereof, as major ingredients, wherein total adding amount of palm type fat and lauric fat is 70 wt% or more, and

interesterifying the raw materials with lipase, which catalyzes random interesterification without positional specificity, until lauric acid content in a constituent fatty acid of the interesterified fat is 8 to 24 wt%, P20 content of the interesterified fat is 5 to 18 wt%, and PPO content in the P20 is 30 to 60 wt% (PPO: a triglyceride in which fatty acids at 1,2-positions or 2,3-positions are palmitic acid and fatty acid at 3-position or 1-position is oleic acid, POP: a triglyceride in which fatty acids at 1,3-positions are palmitic acid and fatty acid at 2-position is oleic acid, P: palmitic acid, O: oleic acid).

7. A method for producing a whippable oil-in-water emulsion, comprising providing raw materials comprising 45 to 85 wt% of palm type fat, which is palm oil, fractionated palm oil, or mixed oil thereof, and 15 to 55 wt% of lauric fat, which is coconut oil, palm kernel oil, palm kernel olein or mixed oil thereof, as major ingredients, wherein total adding amount of palm type fat and lauric fat is 70 wt% or more,

interesterifying the raw materials with lipase, which catalyzes random interesterification without positional specificity, until lauric acid content in a constituent fatty acid of the interesterified fat is 8 to 24 wt%, P20 content

of the interesterified fat is 5 to 18%, and PPO content in the P20 is 30 to 60 wt% (PPO: a triglyceride in which fatty acids at 1,2-positions or 2,3-positions are palmitic acid and fatty acid at 3-position or 1-position is oleic acid, POP: a triglyceride in which fatty acids at 1,3-positions are palmitic acid and fatty acid at 2-position is oleic acid, P: palmitic acid, O: oleic acid), and

mixing the obtained interesterified oil and other ingredients comprising emulsifier,

wherein the whippable oil-on-water emulsion comprises 10 to 50 wt% of fat and 40 to 80 wt% of water.

CLAIMS

1. A method for producing an interesterified fat, comprising providing raw materials comprising 45 to 85 wt% of palm type fat, which is palm oil, fractionated palm oil, or mixed oil thereof, and 15 to 55 wt% of lauric fat, which is coconut oil, palm kernel oil, palm kernel olein, or mixed oil thereof, as major ingredients, wherein total adding amount of palm type fat and lauric fat is 70 wt% or more, and

interesterifying the raw materials with lipase, which catalyzes random interesterification without positional specificity, until lauric acid content in a constituent fatty acid of the interesterified fat is 8 to 24 wt%, P2O content of the interesterified fat is 5 to 18 wt%, and PPO content in the P2O is 30 to 60 wt% (PPO: a triglyceride in which fatty acids at 1,2-positions or 2,3-positions are palmitic acid and fatty acid at 3-position or 1-position is oleic acid, POP: a triglyceride in which fatty acids at 1,3-positions are palmitic acid and fatty acid at 2-position is oleic acid, P: palmitic acid, O: oleic acid).

2. A method for producing a whippable oil-in-water emulsion, comprising providing raw materials comprising 45 to 85 wt% of palm type fat, which is palm oil, fractionated palm oil, or mixed oil thereof, and 15 to 55 wt% of lauric fat, which is coconut oil, palm kernel oil, palm kernel olein, or mixed oil thereof, as major ingredients, wherein total adding amount of palm type fat and lauric fat is 70 wt% or more,

interesterifying the raw materials with lipase, which catalyzes random interesterification without positional specificity, until lauric acid content in a constituent fatty acid of the interesterified fat is 8 to 24 wt%, P2O content of the interesterified fat is 5 to 18%, and PPO content in the P2O is 30 to 60 wt% (PPO: a triglyceride in which fatty acids at

1,2-positions or 2,3-positions are palmitic acid and fatty acid at 3-position or 1-position is oleic acid, POP: a triglyceride in which fatty acids at 1,3-positions are palmitic acid and fatty acid at 2-position is oleic acid, P: palmitic acid, O: oleic acid), and

mixing the obtained interesterified oil and other ingredients comprising emulsifier and water,

wherein the whippable oil-in-water emulsion comprises 10 to 50 wt% of fat and 40 to 80 wt% of water.