CLAIMS

1. A process for preparing a cocoa biomass with a modified fat phase, the process comprising the steps of

(a) mixing cocoa biomass having a fat phase 1, in which the fat phase 1 is cocoa butter (CB) with a vegetable fat phase 2, the fat phase 1 and fat phase 2 forming a modified fat phase 3 in the mixture,

(b) separating the cocoa biomass from modified fat phase 3 to a desired fat level, in which the cocoa biomass now have a residual modified fat phase 3 at a desired fat level replacing fat phase 1 and in which excess of fat phase 3 is removed,

in which the residual modified fat phase 3 is substantially a combination of fat phase 1 and fat phase 2, and

optionally, repeating step (a) and (b) above.

2. A process according to Claim 1, in which the vegetable fat phase 2 is not CB.

3. A process according to Claim 1 or 2, in which the desired fat level is 0.1-70 wt% of the cocoa biomass.

4. A process according to Claim 1, 2 or 3, in which the desired fat level is 0.1-30 wt% of the cocoa biomass.

5. A process according to any preceding claim, in which the fat phase 1 and fat phase 2 is mixed in a weight ratio of 1:1 to 1:1000 of fat phase 1: fat phase 2 or in a ratio of 1:1 to 1000:1 of fat phase 1:fat phase 2.

6. A process according to any preceding claim, in which the fat phase 1 and fat phase 2 is mixed in a weight ratio of any one selected from the group consisting of 1:1, 1:2, 1:5, 1:10, 1:20, 1:25, 1:30, 1:40, 1:50, 1:60, 1:70, 1:75, 1:80, 1:90 and 1:100 of fat phase 1: fat phase 2.

7. A process according to any preceding claim, further comprising adding at least one selected from the group consisting of emulsifiers, milk solid, milk fat, salt, enzyme, such as an enzyme for interesterification, any other ingredient within confectionary, such as compound or chocolate making, baking and food industry.

8. A process according to any preceding claim, in which the vegetable fat phase 2 is at least one selected from the group consisting of palm oil, palm kernel oil, shea oil, sunflower oil, rape seed oil, soybean oil, coconut oil, and fractions thereof.

9. A process according to any preceding claim, in which the vegetable fat phase 2 is hydrogenated and/or interesterified.

10. A process according to any preceding claim, in which the mixing is for 0.5 to 6 h.

11. A process according to any preceding claim, in which the mixing is continuous.

12. A process according to any preceding claim, in which the mixing is done at 25 to 60ºC.

13. A process according to any preceding claim, the method further comprising the step of interesterifying the fat phase 3 with modified fat profile together with the cocoa biomass.

14. A process according to any preceding claim, in which fat phase 1 is CB and fat phase 2 is a cocoa butter replacer (CBR) or a cocoa butter substitute (CBS).

15. A process according to any of Claims 1 to 13, in which fat phase 1 is CB and fat phase 2 is a hydrogenated palm kernel oil, optionally interesterified.

16. A process according to any of Claims 1 to 13, in which fat phase 1 is CB and fat phase 2 is a liquid oil, such as sun flower oil, high oleic sunflower oil or rape seed oil or a mixture thereof.

17. Use of a process according to any preceding claim for preparing a cocoa biomass with a modified fat profile compared to unmodified cocoa biomass.

18. A cocoa biomass with a modified fat phase compared to unmodified cocoa biomass prepared using a process according to any preceding claim.

19. A fat composition for an edible product comprising cocoa biomass with a modified fat phase prepared using a process according to any of Claims 1 to 17, or a cocoa biomass according to Claim 18.

20. Use of a cocoa biomass with a modified fat phase prepared by a process according to any of Claims 1 to 17, or a cocoa biomass according to Claim 18 or a fat composition according to Claim 19 in an edible product.

21. Use according to Claim 20, in which the fat composition is a filling fat, a CBR, a CBS, or a beverage fat phase, such as for a cocoa milk.

22. Use according to Claim 20 or 21, in which the edible product is a confectionary product, a dairy product, or a bakery product.

23. Use according to Claim 22, in which the confectionary product is selected from the group consisting of a chocolate, a compound, a filling, a filled chocolate product, filled and topped confectionary products, a spread, a coating, a molded tablet of compound or chocolate, a cream, a frozen product, such as an ice cream, a culinary product including filled and topped culinary products, a dough or a baked product, a solid fat ingredient for food products.

24. An edible product comprising a cocoa biomass with modified fat phase prepared using a process according to any of Claims 1 to 17, or a cocoa biomass according to Claim 18, or a fat composition according to Claim 19.

25. An edible product according to Claim 24, being a dairy product, a confectionary product or a bakery product.

26. An edible product according to Claim 25, in which the dairy product is selected from the group consisting of a milk, a margarine, a butter blend, a liquid cream, a whipping cream, a sour cream, a hard cheese, a soft cheese, a processed cheese, a fresh cheese, a yoghurt and an ice cream.

27. An edible product according to Claim 25, in which the confectionary product is a chocolate, a compound, a filling, a filled chocolate product, filled and topped confectionary products, a spread, a coating, a molded tablet of compound or chocolate, a cream, a frozen product, such as an ice cream, a culinary product including filled and topped culinary products, a dough or a baked product, a solid fat ingredient for food products.

28. An edible product according to Claim 25 in which the bakery product is a dough, a baked product, a biscuit, a cookie, or an extruded product.