

Claims

[Claim 1]

An oil and/or fat for chocolate products, satisfying all of (a) to (f) below:

(a) a trans fatty acid in total constituent fatty acids is in an amount of 5 wt.% or less;

(b) a lauric acid content in the total constituent fatty acids is from 1 to 13 wt.%;

(c) fatty acids with a chain length of 16 or more carbons in the total constituent fatty acids are in an amount of 79 to 97 wt.%; and

(d) a CN38 to CN46 triglyceride content in total triglycerides is from 6 to 37.5 wt.%,

(e) a proportion of S2O in the total triglycerides is from 35 to 75 wt.%; and

(f) a proportion of SSS in the total triglycerides is from 5 to 15 wt.%,

where the “CN38 to CN46 triglyceride” represents a triglyceride having a total number of carbons of constituent fatty acids of 38 to 46 in the triglycerides in the oil and/or fat,

where S represents a saturated fatty acid having from 16 to 20 carbons, O represents oleic acid, S2O represents a triglyceride with two S's and one O bonded, and SSS represents a triglyceride with three S's bonded.

[Claim 2]

The oil and/or fat for chocolate products according to claim 1, wherein a proportion of lauric acid in total saturated fatty acids is from 1 to 18 wt.%.

[Claim 3]

The oil and/or fat for chocolate products according to claim 2, wherein a proportion of an unsaturated fatty acid in the total constituent fatty acids is 15 wt.% or more.

[Claim 4]

The oil and/or fat for chocolate products according to claim 3, satisfying all of Solid Fat Content (SFC) % below:

· SFC at 10°C is 80% or more;

· SFC at 20°C is from 55% to 95%; and

· SFC at 40°C is 8% or less.

[Claim 5]

The oil and/or fat for chocolate products according to claim 4, wherein a stearic acid content in the total constituent fatty acids is from 11 to 20 wt.%.

[Claim 6]

A chocolate product, produced using 20 wt.% or more of the oil and/or fat for chocolate products according to any one of claims 1 to 5.

[Claim 7]

A method for producing the oil and/or fat for chocolate products according to any one of claims 1 to 5, the method comprising fractionating an interesterified oil with a lauric acid content of 1 to 25 wt.% and a ratio of palmitic acid content/stearic acid content of 1.5 to 5 in constituent fatty acids to remove a high melting point fraction or a high melting point fraction and a low melting point fraction.

[Claim 8]

A method for suppressing transition of an oil and/or fat crystal in a chocolate product to β -form by blending the oil and/or fat for chocolate products according to any one of claims 1 to 5 in the chocolate product.