

ABSTRACT

Provided is a crystallization accelerator capable of accelerating fat crystallization in a short time during a production step of a product of margarine, shortening, chocolate, or hard butter to be used for confectionery production or bread production. A phenomenon that a sorbitan fatty acid ester having an esterification ratio of from 28 to 60% and a sorbitol-type content of from 20 to 40% exhibits a remarkable effect on acceleration of fat crystallization in a short time was found, and thus, the invention was completed.