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(21) International Application Number: PCT/US93/10110 (22) International Filing Date: 21 October 1993 (21.10.93) (30) Priority data: 07/968,775 30 October 1992 (30.10.92) US (71) Applicant: THE PROCTER & GAMBLE COMPANY [US/US]; 1 Procter & Gamble Plaza, Cincinnati, OH 45202 (US). (72) Inventor: HOWIE, John, Keeney ; 5958 Olive Branch Road, Oregonia, OH 45054 (US). (74) Agents: REED, T., David et al.; The Procter & Gamble Company, 5299 Spring Grove Avenue, Cincinnati, OH 45217 (US).		(81) Designated States: AU, CA, FI, JP, KR, NO, NZ, Euro- pean patent (AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE). Published <i>With international search report.</i>
(54) Title: NONDIGESTIBLE FAT COMPOSITIONS CONTAINING SOLID POLYGLYCEROL ESTER PARTICLES FOR PASSIVE OIL LOSS CONTROL (57) Abstract Nondigestible fat compositions useful as a replacement for triglyceride fats or oils in foods are disclosed. The compositions have relatively flat Solid Fat Content (SFC) profile slopes between typical room and body temperatures. The nondigestible fat compositions comprise a liquid nondigestible oil and nondigestible solid polyglycerol ester particles dispersed in the oil in an amount sufficient to control passive oil loss. The ester groups of the solid polyglycerol ester particles comprise long chain (C ₁₆ -C ₂₄) fatty acid radicals, with at least about 40 % of the long chain fatty acid radicals being saturated and having at least 18 carbon atoms. Edible fat-containing products containing these nondigestible fat compositions can be less waxy tasting due to the lower level of solids required for passive oil loss control.		

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