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SUCH AS ESTERIFIED RICINOLEIC ACID

(57) Abstract

Solid nondigestible polyol polyesters wherein the ester groups consist essentially of: (1) fatty acid radicals having at least one hydroxyl group that is esterified with another fatty acid or other organic radical, and (2) at least about 15 % long chain (C₂₀ or higher) saturated fatty acid radicals. The molar ratio of (1):(2) is from about 0.1:7.9 to about 3:5. These solid nondigestible polyol polyesters are very efficient passive oil loss control agents for liquid nondigestible oils. Edible fat-containing products comprising nondigestible fats containing these solid polyol polyesters can be less waxy tasting due to the lower level of solids required for passive oil loss control.

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