## -CLAIMS-

-1. A method for producing a fat composition containing XPX triglyceride, which comprises preparing a raw material mixture by mixing a raw material fat and a raw material fatty acid or lower alcohol ester thereof, and subjecting the raw material mixture to a 1,3-position specific enzymatic interesterification, wherein a content of palmitic acid at 2-position of the raw material fat is 60 to 90% by weight, a constituent fatty acid of the raw material fatty acid or lower alcohol ester thereof is X, a cloud point of the raw material mixture and a reaction liquid from the 1,3-position specific enzymatic interesterification is 39.5°C or lower, and wherein X is an unsaturated fatty acid or saturated fatty acid having 10 or less carbon atoms and XPX is a triglyceride having palmitic acid at 2-position of the triglyceride and X at 1,3-positions of the triglyceride.-

-2. The method for producing the fat composition according to claim 1, wherein the raw material fat is a fat having 6 or more and less than 18 of iodine value obtained by subjecting a fat containing at least one kind of palm stearin to random interesterification.-

3. The method for producing the fat composition according to claim 1, wherein the constituent fatty acid of the raw material fatty acid or lower alcohol ester thereof is unsaturated fatty acid.

4. The method for producing the fat composition according to claim 3, wherein the unsaturated fatty acid is oleic acid.

5. The method for producing the fat composition according to claim 1, wherein a mixing ratio of the raw material mixture (raw material fat/raw material fatty acid or lower alcohol ester thereof) is 5/95 to 40/60.

6. The method for producing the fat composition according to claim 1, wherein an acid value of the raw material fatty acid or lower alcohol ester thereof is 70 or less.

7. The method for producing the fat according to claim 1, wherein an acid value of the raw material fat is 2 or less.

# CLAIMS

[Claim 1]

A method for producing a fat composition containing XPX triglyceride, which comprises preparing a raw material mixture by mixing a raw material fat and a raw material fatty acid or lower alcohol ester thereof, subjecting the raw material mixture to a 1,3-position specific enzymatic interesterification at 30 to 55˚C with a packed reactor, and separating and removing a fatty acid or lower alcohol ester thereof, wherein a cloud point of the raw material mixture and a reaction liquid from the 1,3-position specific enzymatic interesterification is 39.5˚C or lower, wherein X is oleic acid and XPX is a triglyceride having palmitic acid at 2-position of the triglyceride and X at 1,3-positions of the triglyceride, and wherein the raw material fat, the raw material fatty acid or lower alcohol ester thereof, and the raw material mixture meet the following conditions:

Raw material fat: a content of palmitic acid at 2-position in the total fatty acids is 70 to 90% by weight, and an acid value is 2 or less,

Raw material fatty acid or lower alcohol ester thereof: a constituent fatty acid is oleic acid in a purity of 50% by weight or more, and

Raw material mixture: a mixing ratio (raw material fat/raw material fatty acid or lower alcohol ester thereof) is 5/95 to 40/60.

[Claim 2]

The method for producing the fat composition according to claim 1, wherein the raw material fat is a fat having 6 or more and less than 18 of iodine value obtained by subjecting a fat containing at least one kind of palm stearin to random interesterification.

[Claim 3]

The method for producing the fat composition according to claim 1 or 2, wherein the 1,3-position specific enzymatic interesterification reaction is carried out at a temperature at least 5°C higher than the cloud point of the raw material mixture.

[Claim 4]

The method for producing the fat composition according to claim 1, wherein an acid value of the raw material fatty acid or lower alcohol ester thereof is 70 or less.