Claims

1. Method of preparing a self-emulsifying fat composition, comprising the steps of:

a) providing a fat composition comprising triglycerides;

b) separating a portion from the fat composition;

c) reacting the separated portion with glycerol to obtain a reacted portion comprising monoglycerides (MG) and diglycerides (DG); and

d) reintroducing at least part of the reacted portion into the fat composition to obtain a self-emulsifying fat composition comprising predetermined amounts of MG and DG.

2. Method according to claim 1, wherein the portion represents from 0.5 to 20 % by weight of the fat composition, preferably from 0.5 to 10 % by weight, more preferably from 0.5 to 5 % by weigh.

3. Method according to claim 1 or 2, wherein after step c) the MG and DG combined amount to at least 25 % by weight of the reacted portion, preferably at least 50 % by weight.

4. Method according to any one of the preceding claims, wherein after step c) and prior to step d), the reacted portion is subjected to refining.

5. Method according to any one of the preceding claims, wherein the self-emulsifying fat composition has a weight ratio of DG to MG of at least 4:1 , preferably from 4:1 to 10:1 .

6. Method according to any one of the preceding claims, wherein prior to step d) the amounts of MG and DG in the reacted portion and the amounts of MG and DG in the fat composition are determined; and
wherein the amount of the reacted portion to be reintroduced into the fat composition is adjusted based on the determined amounts to obtain the predetermined amounts of MG and DG in the self-emulsifying fat composition.

7. Method according to any one of the preceding claims, wherein the amount of MG and DG combined in the self-emulsifying fat composition is at least 2.5 % by weight, preferably from 2.5 % to 20 % by weight, more preferably from 2.5 % to 10 % by weight.

8. Method according to any one of the preceding claims, wherein the amount of MG in the self-emulsifying fat composition is at least 0.5 % by weight, preferably 0.5 to 4 % by weight, more preferably from 0.5 to 2 % by weight.

9. Method according to any one of the preceding claims, wherein the amount of DG in the self-emulsifying fat is at least 2 % by weight, preferably from 2 to 10 % by weight, more preferably from 5 to 8 % by weight.

10. Method according to any one of the preceding claims, wherein no additional emulsifiers are added.

11. Self-emulsifying fat composition obtainable by the method according to any one of the preceding claims, wherein the fat compositions used in the method of preparing the self-emulsifying fat composition are selected from (i) palm oil or its fractions, optionally interesterified, (ii) palm kernel oil or its fractions, optionally interesterified and (iii) mixtures of palm kernel oil or its fractions with palm oil or its fractions, optionally interesterified, wherein the amount of diglycerides in the self-emulsifying fat composition is from 2 to 15% by weight and the amount of monoglycerides in the self-emulsifying fat composition is from 0.5 to 10% by weight.

12. Self-emulsifying fat composition according to claim 11, wherein the weight ratio of DG to MG in the composition is from 4:1 to 10:1.

13. Self-emulsifying fat composition according to claim 11 or 12, wherein the amount of DG and MG combined in the composition is from 2.5 to 10 % by weight.

14. Self-emulsifying fat composition according to any one of claims 11 to 13, wherein the self-emulsifying fat composition is suitable for use in the preparation of a margarine, spread, bakery fat, laminating fat or cake fat.

15. Self-emulsifying fat composition according to any one of claims 11 to 14, wherein the composition does not comprise any additional emulsifiers.