

【ABSTRACT】

The present invention relates to a dry fractionation method for a reactant produced by the enzymatic transesterification of vegetable or animal oil and fat with a fatty acid derivative, wherein the method is characterized in that oil and fat having a high melting point are removed through dry fractionation when triglycerides and fatty acid derivatives are included in the reactant. The dry fractionation method according to the present invention performs dry fractionation without requiring a pretreatment process of separating a fatty acid derivative, which is used as the raw material for a transesterification reactant, from said reactant. Therefore, the fatty acid derivatives that remain during the reaction increase the fractionation precision of oil and fat, and serve as a solvent that reduces the viscosity of the oil and fat, thereby significantly improving fractionation yield.

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