C L A I M S

1. A vegetable edible fat composition for use as spread or food preparation, the composition comprising:

a vegetable fat present in an amount of 50 to 90 percent by weight of the edible fat composition, wherein the vegetable fat comprises 20-60% of saturated fat, 25-55% of monounsaturated fat, and 9-25% of polyunsaturated fat, by weight of the vegetable fat,

an oat-derived material comprising dry matter in an amount of 1 to 10 percent by weight of the edible fat composition, and

water,

wherein the pH of the composition is in the range from 4 to 6.5, and

the composition is in form of an emulsion having an aqueous phase comprising the water in a fat phase comprising the vegetable fat.

2. The composition according to claim 1, wherein the oat-derived material comprises components selected from the group consisting of fat, saturated fat, monounsaturated fat, polyunsaturated fat, carbohydrates, sugars, preferably maltose, fibre, protein, and beta glucan, and combinations thereof.

3. The composition according to claim 1 or 2, wherein the oat-derived material has been obtained from treatment of oat material comprising treatment with amylase.

4. The composition according to claim 3, wherein the oat material comprises micronized oats.

5. The composition according to any one of the previous claims, wherein at least a portion of the oat-derived material, is a fermented oat-derived material.

6. The composition according to any one of the previous claims, wherein the oat-derived material comprises beta glucan in an amount such that the level in the vegetable edible fat composition is at least 0.05, preferably 0.05 to 1, more

preferably 0.05 to 0.3 percent by weight of the composition.

7. The composition according to any one of the previous claims, wherein the vegetable fat comprises two or more of rapeseed fat, coconut fat and shea fat.

8. The composition according to any one of the previous claims, wherein the composition is in form of an emulsion comprising a fat phase and an aqueous phase in form of a water-in-oil emulsion.

9. The composition according to any one of the previous claims, wherein the water is present in an amount of 49 to 10 percent by weight.

10. The composition according to any one of the previous claims, wherein the composition further comprises one or more of

a pH regulating agent,
an emulsifying agent,
a flavouring agent, and
a colouring agent.

11. The composition according to any one of the previous claims, wherein

the vegetable fat is present in an amount of 60 to 80 percent by weight of the edible fat composition, and comprises 20-45% of saturated fat, 33-50% of monounsaturated fat, and 14-25% of polyunsaturated fat, by weight of the vegetable fat;

of the vegetable fat, 60-90% by weight is non-hydrogenated, and 10-40% by weight is hydrogenated fat, and

the composition is composed to have a content of solid fat within the range of 10 to 40% at 10°C, and 0.2 to 2.5% at 35°C, by weight of the vegetable fat.

12. The composition according to claim 11, wherein

the oat-derived material comprises dry matter in an amount of

3-5 percent by weight of the edible fat composition,

the vegetable fat is present in an amount of 65 to 75 percent by weight of the edible fat composition,

and, of the vegetable fat, 80-90% by weight is non-hydrogenated, and 10-20 percent by weight is hydrogenated fat.

13. The composition according to claim 11 or 12, wherein 25% or more of the oat-derived material, based on dry matter of the oat-derived material, is fermented oat-derived material.

14. The composition according to any one of claims 1 to 10, wherein

the vegetable fat is present in an amount of 70 to 85 percent by weight of the edible fat composition, and comprises 40-60% of saturated fat, 25-40% of monounsaturated fat, and 10-20% of polyunsaturated fat, by weight of the vegetable fat;

of the vegetable fat, 55-75% by weight is non-hydrogenated, and 25-45% by weight is hydrogenated fat, and

the composition is composed to have a content of solid fat within the range of 35 to 50% at 10°C, and 1 to 5% at 35°C, by weight of the vegetable fat.

15. The composition according to claim 14, wherein

the oat-derived material comprises dry matter in an amount of 2-4.5 percent by weight of the edible fat composition,

the vegetable fat is present in an amount of 75 to 85 percent by weight of the edible fat composition,

and, of the vegetable fat, 65-75 percent by weight is non-hydrogenated, and 25-35 percent by weight is hydrogenated fat.

16. A process for manufacturing of a vegetable edible fat composition, comprising

- mixing of vegetable fat and an aqueous liquid, such that an emulsion

is formed comprising a fat phase and an aqueous phase,

wherein the vegetable fat comprises 20-60% of saturated fat, 25-55% of monounsaturated fat, and 9-25% of polyunsaturated fat, by weight of the vegetable fat, and

wherein the vegetable fat is present in an amount of 50 to 90 percent by weight of the edible fat composition, and the aqueous phase is present in an amount of 49 to 10 percent by weight of the edible fat composition, and

wherein the aqueous phase has been obtained by enzymatic treatment of a micronized oat material in aqueous liquid suspension comprising amylase, such that the aqueous phase comprises from 5-15 percent by weight of dry matter derived from the oat material, and,

- optionally adding one or more additives prior to, during, or after the step of mixing.

17. The process according to claim 16 for manufacturing of a vegetable edible fat composition as described in any one of claims 1 to 15.