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(71) Applicant: AAK AB [SE/SE]; Jungmansgatan 12, S-211
19 Malmö (SE).

(72) Inventor: JUUL, Bjarne; Ravnholtvej 101, DK-8000 Aar-
hus (DK).

(74) Agent: PATENTGRUPPEN A/S; Aaboulevarden 31, 4th
floor, DK-8000 Aarhus C (DK).

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(54) Title: EDIBLE FAT COMPOSITION

(57) Abstract: The present invention relates to a process for preparing a cocoa biomass with a modified fat phase by mixing a cocoa biomass having a fat phase 1 with a vegetable fat having fat phase 2, thereby forming fat phase 3 in the cocoa biomass, followed by separating fat phase 3 from the cocoa biomass to a desired fat level of the cocoa biomass. The present invention also relates to fat compositions comprising said cocoa biomass with a modified fat phase and edible products comprising said cocoa biomass with a modified fat profile, and uses of the process.



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