

(10) International Publication Number
WO 2014/037008 A1(43) International Publication Date
13 March 2014 (13.03.2014)

(51) International Patent Classification:

C11B 7/00 (2006.01) C11C 1/10 (2006.01)
C11C 1/00 (2006.01)

(21) International Application Number:

PCT/DK2012/050336

(22) International Filing Date:

7 September 2012 (07.09.2012)

(25) Filing Language:

English

(26) Publication Language:

English

(71) Applicant (for all designated States except US): AAR-HUSKARLSHAMN AB [SE/SE]; Jungmansgatan 12, S-211 19 Malmö (SE).

(72) Inventors; and

(75) Inventors/Applicants (for US only): MILLER, Rasmus Leth [DK/DK]; Brorsonsvej 20, DK-8260 Viby J (DK). BACH, Mogens [DK/DK]; Vestre Ringgade 126, 1. th, DK-8000 Aarhus C (DK).

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

(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY,

BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ, TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Declarations under Rule 4.17:

— of inventorship (Rule 4.17(iv))

Published:

— with international search report (Art. 21(3))

(54) Title: PROCESS FOR SEPARATION OF A PROCESSED VEGETABLE FAT

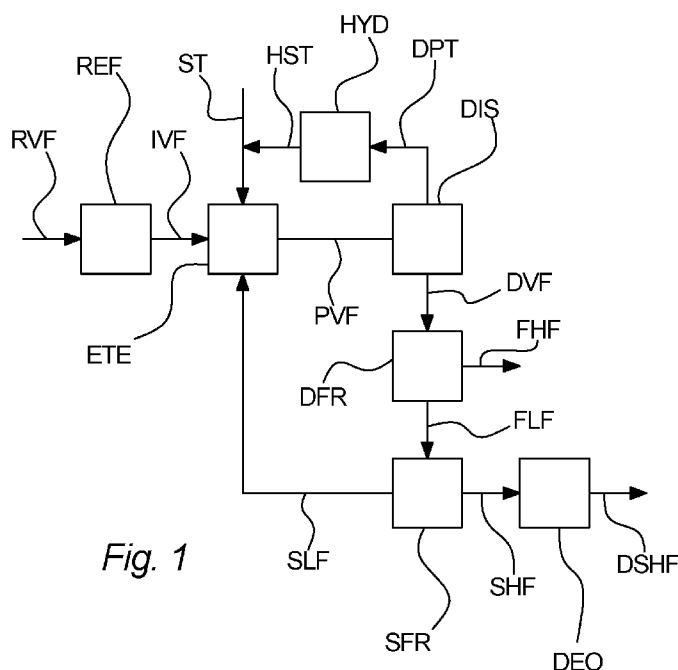


Fig. 1

(57) Abstract: The invention relates to a process for separation of a processed vegetable fat (PVF), wherein said process comprises the steps of -in a distillationstep (DIS), distilling the processed vegetable fat (PVF) into a distillate part (DPT) comprising stearic and oleic acid and/or esters thereof, and a distilled vegetable fat (DVF), -in a first fractionation step (DFR) fractionating the distilled vegetable fat (DVF) into a first higher melting point fraction (FHF) being rich in tri- stearate triglycerides (StStSt, where St=stearic acid) and di-stearate diglycerides (StSt) and a first lower melting point fraction (FLF), and -in a second fractionation step fractionating the first lower melting point fraction (FLF) into a second higher melting point fraction (SHF) being rich in 1,3-distearyl-2-oleyl-triglycerides (StOSt, where O=oleic acid), and a second lower melting point fraction (SLF) being rich in 1-stearyl-2,3-dioleoyl-1 triglycerides (StOO) and trioleate-triglycerides (OOO) in a solvent fractionation process (SFR). The invention furthermore relates to a vegetable fat product obtain from such process.