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(54) Title: METHOD FOR PROCESSING A VEGETABLE FAT COMPOSITION

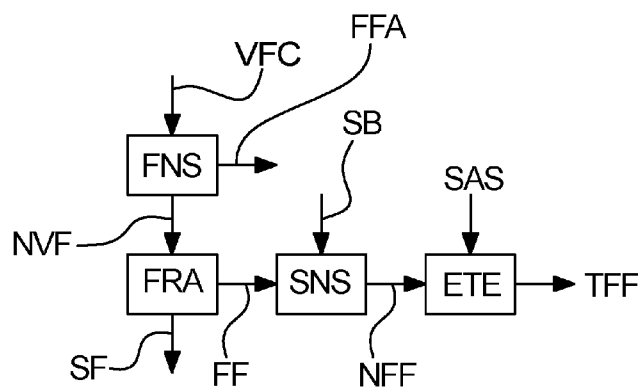


Fig. 1

(57) Abstract: The invention relates to a method for processing a vegetable fat composition (VFC), the method comprising the steps of -providing the vegetable fat composition (VFC), -in a first neutralization step (FNS) separating free fatty acids from the vegetable fat composition (VFC) thereby obtaining a neutralized vegetable fat composition (NVF), -in a separation step (FRA) separating the neutralized vegetable fat composition (NVF) into a first fraction (FF) rich in StOO and/or OOO and a second fraction (SF) rich in StOSt (where St = stearic acid and O = oleic acid), -in a second neutralization step (SNS) adding to the first fraction (FF) a second base (SB) thereby obtaining a neutralized first fraction (NFF), -feeding the neutralized first fraction (NFF) and a stearic acid source (SAS) into an enzymatic transesterification step (ETE) transesterifying the neutralized first fraction (NFF) by means of enzymes with 1,3-specific transesterification activity thereby obtaining a transesterified first fraction (TFF).