

Abstract

The invention concerns triglyceride compositions of the H_2M -type (H = saturated fatty acids $C_{16}-C_{24}$; M = saturated fatty acids $C_{10}-C_{14}$), wherein at least 30% H_2M is present, while the weight ratio of the two isomers $HHM:HMH$ is more than 3.0. Application of these fats, e.g. as blends with fats high in SUS and/or fats high in $(U_2S + U_3)$ in chocolate compositions results in improved bloom behaviour (S = saturated fatty acid $C_{16}-C_{22}$; U = unsaturated fatty acid $\geq C_{18}$).