

(43) International Publication Date
28 April 2011 (28.04.2011)(10) International Publication Number
WO 2011/048169 A1

PCT

(51) International Patent Classification:

A23G 1/36 (2006.01) C11B 7/00 (2006.01)
A23G 1/38 (2006.01)

(21) International Application Number:

PCT/EP2010/065842

(22) International Filing Date:

21 October 2010 (21.10.2010)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

09382222.9 22 October 2009 (22.10.2009) EP

(71) Applicant (for all designated States except US): **CONSEJO SUPERIOR DE INVESTIGACIONES CIENTÍFICAS (CSIC)** [ES/ES]; Avda. María Luisa S/N, Palacio-Pabellón de Perú, E-41013 Sevilla (ES).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **SALAS LINAN, Joaquín Jesús** [ES/ES]; Instituto de la Grasa, Avda. Padre García Tejero 4, E-41012 Sevilla (ES). **MARTINEZ FORCE, Enrique** [ES/ES]; Instituto de la Grasa, Avda. Padre García Tejero 4, E-41012 Sevilla (ES). **BOOTELLO GARCÍA, Miguel Angel** [ES/ES]; Instituto de la Grasa, Avda. Padre García Tejero 4, E-41012Sevilla (ES). **VENEGAS CALERÓN, Mónica** [ES/ES]; Instituto de la Grasa, Avda. Padre García Tejero 4, E-41012 Sevilla (ES). **GARCÉS, Rafael** [ES/ES]; C/Dinamarca, 11. Valencina, E-41907 Sevilla (ES).(74) Agents: **VAN SOMEREN, Petronella Francisca Hendrika Maria** et al.; Arnold Siedsma, Sweelinckplein 1, NL-2517 GK The Hague (NL).

(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, 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, PE, PG, PH, PL, PT, RO, RS, RU, 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, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, 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,

[Continued on next page]

(54) Title: HIGH MELTING POINT SUNFLOWER FAT FOR CONFECTIONARY

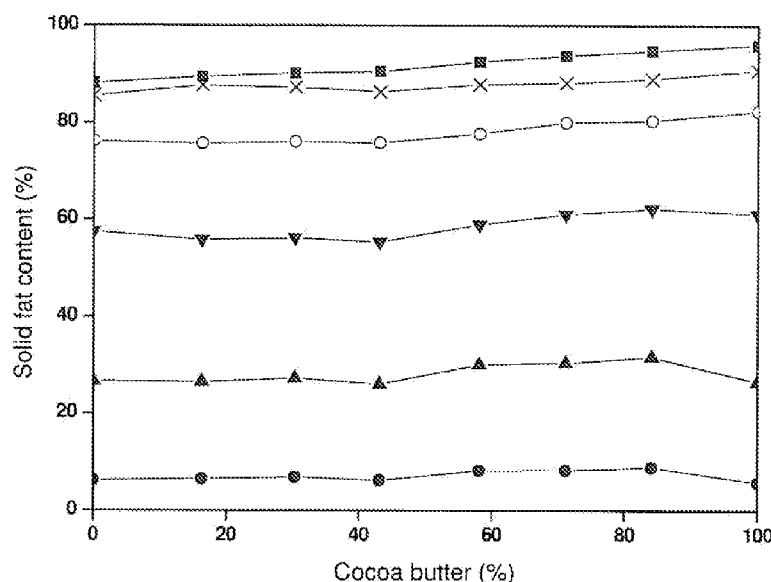


FIG 1

(57) Abstract: The present invention is based on the finding that stearin fats, obtainable by dry or solvent fractionation of sunflower high-stearic and high-oleic oils, optionally with seeding with tempered stearin crystals, have a high solid fat content at temperatures higher than 30°C, even higher than cocoa butter or other high saturated tropical fats with a similar disaturated triacylglycerol content due to the presence of disaturated triacylglycerols rich in stearic acid, and improved melting point due to the presence of arachidic and behenic acids in these disaturated triacylglycerols, being at the same time healthier than actual fats made from palm, palm kernel and coconut oils, or hydrogenated and transesterified vegetable oils.

WO 2011/048169 A1



SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, **Published:**
GW, ML, MR, NE, SN, TD, TG).

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