WHAT IS CLAIMED IS:

[Claim 1]

A laurin-based hard butter composition, comprising:

50 to 95 mass% of fats and oils A;

3 to 40 mass% of fats and oils B; and

0.5 to 10 mass% of fats and oils C,

wherein a mass ratio of the fats and oils B to the fats and oils A (fats and oils B/fats and oils A) is 0.03 to 0.6,

wherein a mass ratio of the fats and oils C to the fats and oils B (fats and oils C/fats and oils B) is 0.03 to 0.6, and

the fats and oils A and the fats and oils B are the following fats or oils,

the fats and oils A are non-transesterified laurin-based fats and oils that satisfy the following conditions:

· a content of lauric acid in a constituent fatty acids composition is 40 to 60 mass%,

· a content of saturated fatty acids having 6 to 10 carbon atoms in the constituent fatty acids composition is 1 to 10 mass%,

· a content of saturated fatty acids having 16 to 18 carbon atoms in the constituent fatty acids composition is 10 to 40 mass%,

· a content of unsaturated fatty acids having 18 carbon atoms in the constituent fatty acids composition is 0.2 to 10 mass%, and

· a rising melting point is 30°C to 40°C, and

the fats and oils B are random transesterified fats and oils that satisfy the following conditions:

· a content of saturated fatty acids having 6 to 14 carbon atoms in a constituent fatty acids composition is 20 to 80 mass%,

· a content of saturated fatty acids having 16 to 18 carbon atoms in the constituent fatty acids composition is 15 to 60 mass%, and

· a total amount of saturated fatty acids having 6 to 10 carbon atoms and unsaturated fatty acids having 18 carbon atoms in the constituent fatty acids composition is 3 to 50 mass%, and

· a content of saturated fatty acids having 20 carbon atoms in the constituent fatty acids composition is 0.6 mass% or less,

the fats and oils C are fats and oils satisfying the following condition:

· a content of saturated fatty acids having 16 to 22 carbon atoms in a constituent fatty acids composition is 95 mass% or more.

[Claim 2]

The laurin-based hard butter composition according to claim 1,

wherein the fats and oils C are fats and oils satisfying the following conditions:

· a content of saturated fatty acids having 16 to 18 carbon atoms in a constituent fatty acids composition is 95 mass% or more,

· a content of saturated fatty acids having 16 carbon atoms in the constituent fatty acids composition is 20 to 80 mass%, and

· a content of saturated fatty acids having 18 carbon atoms in the constituent fatty acids composition is 20 to 80 mass%.

[Claim 3]

The laurin-based hard butter composition according to claim 1 or 2,

wherein the fats and oils A are fats and oils satisfying the following condition:

a content of trans fatty acids in a constituent fatty acids composition is 1 mass% or less.

[Claim 4]

A chocolate-like food comprising, in fats or oils contained in chocolate:

80 to 97 mass% of the laurin-based hard butter composition according to any one of claims 1 to 3; and

3 to 20 mass% of cocoa butter.

[Claim 5]

A method of increasing bloom resistance of a chocolate-like food containing 3 to 20 mass% of cocoa butter, comprising blending 80 to 97 mass% of the laurin-based hard butter composition according to any one of claims 1 to 3 into fats or oils contained in chocolate.