

or less, sharp melting-point characteristics and a favorable solidification speed can be obtained for the transesterified fat or oil of the present invention.

[0030]

Fats or oils to be used as the transesterified fat or oil of the present invention are not particularly limited in as long as the above-described constitution is satisfied, but preferably a transesterified fat or oil of transesterifying raw material fats or oils obtained by mixing the following fat or oil component X with the following fat or oil component Y.

The fat or oil component X is one or more kinds of fats or oils selected from coconut oils, palm kernel oils, and fats or oils processed therefrom.

10 The fat or oil component Y is a non-lauric fat or oil having a high melting point.

[0031]

Examples of coconut oils, palm kernel oils, and fats or oils processed therefrom, which can be used as the fat or oil component X, include hardened coconut oils, palm kernel fractionated hardened oils, and palm kernel fractionated oils.

15 The above fats or oils may be used alone or in combination of two or more kinds thereof.

[0032]

As the non-lauric fat or oil having a high melting point, which can be used as the fat or oil component Y, it is possible to use hardened oils of non-lauric fats or oils, fractionated oils, hardened and fractionated oils, fractionated and hardened oils, transesterified oils of non-lauric fats or oils, or processed fats or oils of transesterified oils of non-lauric fats or oils. Examples of non-lauric fractionated fats or oils having a high melting point include palm stearin obtained by fractionating a palm oil.

25 The above fats or oils may be used alone or in combination of two or more kinds thereof.

[0033]

A total number of carbon atoms of fatty acids constituting a triglyceride in the fat or oil was measured according to “2.4.6 Triacylglycerol composition (gas chromatography method) in Standard methods for the analysis of fats, oils and related materials” established by the Japan Oil Chemists’ Society.

5 (Method of measuring SFC)

In measurement of (SFC at each temperature) and (Solidification speed), a SFC was measured according to IUPAC.2 150 SOLID CONTENT DETERMINATION IN FATS BY NMR. A “minispec mq20” manufactured by Bruker was used as an analyzer.

(Parallel measurements of SFC at each temperature)

10 In order to evaluate dissolution characteristics, the fat or oil was kept at 80°C for 10 minutes and then at 60°C for 30 minutes to be completely dissolved, and it was kept at 0°C for 1 hour to be solidified. Furthermore, it was kept at a predetermined temperature (10°C, 20°C, 25°C, 30°C, 35°C, 40°C) for 30 minutes, and then a SFC (solid fat content) was measured.

(Solidification speed)

15 The fat or oil was kept at 80°C for 10 minutes and then at 60°C for 30 minutes to be completely dissolved, it was stabilized at 20°C, and a SFC (solid fat content) after 3 minutes to 30 minutes was measured.

[0048]

1.5 g of sodium methylate as a catalyst was added to 1.0 kg of raw material fats or oils
20 prepared using the proportions shown in Table 1, random transesterification was carried out at 80°C for 30 minutes, and then washing with water/decolorization/deodorization were performed by general methods. Thereby, a transesterified fat or oil was obtained. Regarding medium-chain-triacylglycerols-bonded fats or oils, MCT-64 (manufactured by Fuji Oil Co., Ltd.) in which n-octanoic acid (8 carbon atoms) and n-decanoic acid (10 carbon atoms) were used as
25 constituent fatty acids and a weight ratio thereof was 60:40 was used.

Table 1 shows results of analyzing the fatty acid composition according to the method