

fat having 45°C or more of melting point in the point of improving a solidification speed of chocolate. Examples of the fat having 45°C or more of melting point includes fully hydrogenated high-erucic rapeseed oil, fully hydrogenated palm oil, and fully hydrogenated rapeseed oil. A content of the fat having 45°C or more of melting point is not particularly limited, but is usually less than 10% by weight, preferably less than 5% by weight, and more preferably less than 3% by weight as a total amount with respect to total weight of the fat composition.

[0022]

A chocolate obtained by adding the fat composition of the present invention is hard to cause problems of blooming or graining even when high amount of cocoa butter is added. The present inventors make the assumption that these problems of blooming and graining are caused by aggregating only symmetric triacylglycerol in cocoa butter during long-term storage, and then proceeding further polymorph transformation, and that USU contained in the fat composition of the present invention suppress them. Therefore, USU content to SUS content in the chocolate is important, and the ratio of SUS to USU in the fat (SUS/USU) is required to be 0.6 to 5.0. And, the ratio is preferably 0.9 or more, more preferably 1.0 or more, and preferably 1.5 or less, and more preferably 1.2 or less. When the

ratio of SUS content to USU content is less than 0.6, blooming and graining cannot be sufficiently suppressed, and when the ratio is more than 5.0, solidification speed, de-molding property, and heat resistance and shape retention property are insufficient. Thus, it is not preferable.

[0023]

The chocolate of the present invention preferably contains 4 to 40% of cocoa butter in the chocolate fat. It is more preferably 8% or more, further preferably 15% or more, and most preferably 20% or more. And, it is more preferably 35% or less, further preferably 30% or less, and most preferably 25% or less. When cocoa butter content in the chocolate fat is less than 4%, chocolate having good chocolate flavor is relatively hard to be obtained.

[0024]

An origin of SUS contained in the chocolate of the present invention may be a fat other than cocoa butter. Specific examples of SUS-containing fat include vegetable fat such as palm oil, shea butter, sal fat, illipe butter, and cocoa butter, and fractionated oil thereof, and an enzymatic interesterified oil prepared by using various animal and vegetable fat, and fatty acid and/or lower alcohol ester of fatty acid, and fractionated oil thereof.

## CLAIMS

[Claim 1] A chocolate comprising a fat composition, wherein the fat composition comprises a fat A and a fat B, wherein total content of the fat A and the fat B in the fat composition is 50% by weight or more, and a ratio of fat A to fat B (fat A/fat B) is 1.2 to 7.9, wherein a ratio of SUS triacylglycerol to USU triacylglycerol (SUS/USU) is 0.9 to 5.0, wherein

the fat A comprises 35% or more of saturated fatty acid having 14 or less carbon atoms in the constituent fatty acids, and 80% or more of SFC at 10°C, 55% or more of SFC at 20°C, and 12% or less of SFC at 40°C, wherein

fat B comprises 10 to 100% by weight of USU triacylglycerol in which saturated fatty acid having 16 to 22 carbon atoms (S) is bound to 2-position of glycerin and unsaturated fatty acids having 18 carbon atoms (U) are bound to 1,3-positions of glycerin, and wherein

SUS triacylglycerol is a triacylglycerol in which saturated fatty acids having 16 to 22 carbon atoms (S) are bound to 1,3-positions of glycerin and unsaturated fatty acid having 18 carbon atoms (U) is bound to 2-position of glycerin.

[Claim 2] The chocolate according to claim 1, further

comprising 4 to 40% by weight of cocoa butter in the fat of chocolate.

[Claim 3] The chocolate according to claim 1, wherein the chocolate is used for coating and wherein the chocolate has an effect of suppressing cracking and peeling.