Claims

1. Method of preparing a self-emulsifying fat composition, comprising the steps of:

a) providing a fat composition comprising triglycerides;

b) separating a portion from the fat composition, wherein the portion represents from 0.5 to 10 % by weight of the fat composition;

c) reacting the separated portion with glycerol to obtain a reacted portion comprising monoglycerides (MG) and diglycerides (DG); and

d) reintroducing at least part of the reacted portion into the fat composition to obtain a self-emulsifying fat composition comprising predetermined amounts of MG and DG.

2. Method according to claim 1, wherein the portion represents from 0.5 to 5 % by weight of the fat composition.

3. Method according to claim 1 or 2, wherein after step c) the MG and DG combined amount to at least 25 % by weight of the reacted portion.

4. Method according to claim 3, wherein after step c) the MG and DG combined amount to at least 50 % by weight of the reacted portion.

5. Method according to any one of the preceding claims, wherein after step c) and prior to step d), the reacted portion is subjected to refining.

6. Method according to any one of the preceding claims, wherein the self-emulsifying fat composition has a weight ratio of DG to MG of at least 4:1.

7. Method according to claim 6, wherein the self-emulsifying fat composition has a weight ratio of DG to MG of from 4:1 to 10:1.

8. Method according to any one of the preceding claims, wherein prior to step d) the amounts of MG and DG in the reacted portion and the amounts of MG and DG in the fat composition are determined; and
wherein the amount of the reacted portion to be reintroduced into the fat composition is adjusted based on the determined amounts to obtain the predetermined amounts of MG and DG in the self-emulsifying fat composition.

9. Method according to any one of the preceding claims, wherein the amount of MG and DG combined in the self-emulsifying fat composition is at least 2.5 % by weight.

10. Method according to claim 9, wherein the amount of MG and DG combined in the self-emulsifying fat composition is from 2.5 % to 20 % by weight.

11. Method according to claim 9, wherein the amount of MG and DG combined in the self-emulsifying fat composition is from 2.5 % to 10 % by weight.

12. Method according to any one of the preceding claims, wherein the amount of MG in the self-emulsifying fat composition is at least 0.5 % by weight.

13. Method according to claim 12, wherein the amount of MG in the self-emulsifying fat composition is from 0.5 to 4 % by weight.

14. Method according to claim 12, wherein the amount of MG in the self-emulsifying fat composition is from 0.5 to 2 % by weight.

15. Method according to any one of the preceding claims, wherein the amount of DG in the self-emulsifying fat composition is at least 2 % by weight.

16. Method according to claim 15, wherein the amount of DG in the self-emulsifying fat composition is from 2 to 10 % by weight.

17. Method according to claim 15, wherein the amount of DG in the self-emulsifying fat composition is from 5 to 8 % by weight.

18. Method according to any one of the preceding claims, wherein no additional emulsifiers are added.