

Abstract

A low-saturation grease composition and the use thereof. A grease composition, which comprises, based on the total mass thereof, 50-71% of grease, 25-40% of water, and 1-6% of a protein, wherein the grease has a saturation of 20-42%. A grease composition, which comprises:
5 (1) palm oil and shea butter; and (2) liquid grease other than palm oil and shea butter, wherein the grease composition is in a solid state at a normal temperature, and has a saturation of 25-32%. The grease composition can be used for improving the juiciness, adhesiveness and chewiness of vegetarian food and improving the mouthfeel thereof, and is used for reducing water boiling loss and baking loss during cooking, or is used for increasing the food brittleness,
10 reducing the oil precipitation rate in the food storage process, and reducing the stirring time of dough.