

Claims

1. A fat composition suitable for use as a cocoa butter equivalent, wherein the fat composition comprises triglycerides of which 60% by weight or more is Sat_2O , wherein Sat is selected from St, P, or combinations hereof; and wherein, in the fat composition, the total content of $\text{StOP} + \text{StPO} + \text{St}_2\text{O}$ is 60% by weight or less, and the total amount of diglycerides (DAG) is 2.0% by weight or less; and wherein O is oleic acid, St is stearic acid, and P is palmitic acid
and wherein the fat composition has a Bühler crystallization index (BCI) value of at least 3.4.
2. The fat composition according to claim 1, wherein the total amount of DAG is 1.8% by weight or less, such as 1.5% by weight or less, such as 1.2% by weight or less, such as 1.0% by weight or less, such as 0.8% by weight or less, such as 0.6% by weight or less or such as 0.5% by weight or less.
3. The fat composition according to claim 1 or 2, wherein the fat composition has a ~~Bühler crystallization index (BCI)~~ value of ~~2.5 or more~~. at least 3.6, such as at least 3.8, or such as at least 4.0.
4. The fat composition according to any of the preceding claims, wherein the fat composition has a BCI value between 4.0 and 6.0.
5. The fat composition according to any of the preceding claims, wherein, in the fat composition, the content of St_2O is 40% by weight or less, such as 38% by weight or less.
6. The fat composition according to any of the preceding claims, wherein the total content of $\text{StOP} + \text{StPO} + \text{St}_2\text{O}$ is 55% by weight or less, such as 52% by weight or less, such as 50% by weight or less.
7. The fat composition according to any of the preceding claims, wherein the total content of $\text{StOP} + \text{StPO} + \text{St}_2\text{O}$ is between 26 and 60% by weight, such as between 26 and 55% by weight, such as between 26 and 52% by weight, such as between 26 and 50% by weight, such as between 27 and 52% by weight, or such as between 27 and 50% by weight.

8. The fat composition according to any of the preceding claims, wherein the fat composition further comprises a fat and/or an oil originating from cocoa, mango, shea, illipe, sal, kokum, or combinations hereof.
9. The fat composition according to any of the preceding claims, wherein the fat composition comprises between 20 and 80% by weight of a vegetable fat composition, wherein the vegetable fat composition comprises triglycerides of which at least 60% by weight is Sat_2O , and wherein, in the vegetable fat composition, the POP content is between 25 and 95% by weight.
10. The fat composition according to claim 9, wherein the vegetable fat composition comprises triglycerides of which from 60 to 95% by weight is Sat_2O , such as from 60 to 90% by weight, such as from 60 to 85% by weight, or such as from 60 to 80% by weight.
11. The fat composition according to any of claims 9-10, wherein the POP content of the vegetable fat composition is from 30 to 95% by weight, such as from 30 to 90% by weight, such as from 30 to 80% by weight, such as from 40 to 75% by weight, or such as from 45 to 70% by weight.
12. The fat composition according to any of claims 9-11, wherein the vegetable fat composition comprises a total amount of DAG of 2.0% by weight or less, such as 1.8% by weight or less, such as 1.5% by weight or less, such as 1.2% by weight or less, such as 1.0% by weight or less, such as 0.8% by weight or less, such as 0.6% by weight or less or such as 0.5% by weight or less.
13. The fat composition according to any of claims 9-12, wherein the vegetable fat composition is a Palm Mid Fraction.
14. The fat composition according to any of the preceding claims, wherein said fat composition is a cocoa butter equivalent (CBE).
15. Use of the fat composition according to any one of the preceding claims in the manufacture of a food product for human consumption or as an ingredient in a food product.

16. Use according to claim 15, wherein said food product is a confectionary product such as a chocolate or chocolate-like product or filling.
17. A method of manufacturing a fat composition suitable for use as a CBE according to any of claims 1 to 14, wherein the method comprises the steps of:
- Providing a fat composition comprising triglycerides of which 60% by weight or more is Sat_2O , wherein Sat is selected from St, P, or combinations hereof; and wherein, in the fat composition, the total content of $\text{StOP} + \text{StPO} + \text{St}_2\text{O}$ is 60% by weight or less, and wherein O is oleic acid, St is stearic acid, and P is palmitic acid;
 - Mixing said fat composition with a DAG-specific enzyme and water in a reaction container hereby obtaining a mixture;
 - Heating and stirring said mixture over a predefined period of time;
 - Separating the enzyme from the mixture and subsequently drying the mixture under reduced pressure to remove any excess water, thereby obtaining a fat composition comprising triglycerides of which 60% by weight or more is Sat_2O , wherein Sat is selected from St, P, or combinations hereof; and wherein, in the fat composition, the total content of $\text{StOP} + \text{StPO} + \text{St}_2\text{O}$ is 60% by weight or less, and the total amount of diglycerides (DAG) is 2.0% by weight or less; and wherein O is oleic acid, St is stearic acid, and P is palmitic acid.
18. A method of manufacturing a fat composition suitable for use as a CBE according to any of claims 1 to 14, wherein the method comprises the steps of:
- Providing a vegetable fat composition, wherein the vegetable fat composition comprises triglycerides of which at least 60% by weight is Sat_2O , and wherein, in the vegetable fat composition, the POP content is between 25 and 95% by weight and further providing a shea stearin composition;
 - Mixing said vegetable fat composition with a DAG-specific enzyme and water in a first reaction container hereby obtaining a first mixture and further mixing said shea stearin composition with a DAG-specific enzyme and water in a second reaction container hereby obtaining a second mixture;
 - Heating and stirring each of said mixtures over a predefined period of time;
 - Separating the enzyme from each of the mixtures and subsequently drying each of the mixtures under reduced pressure to remove any excess water,
 - Mixing said two mixtures resulting from step d) - thereby obtaining a fat composition suitable for use as a cocoa butter equivalent, comprising triglycerides of which 60% by weight or more is Sat_2O , wherein Sat is selected

from St, P, or combinations hereof; and wherein, in the fat composition, the total content of StOP + StPO + St₂O is 60% by weight or less, and the total amount of diglycerides (DAG) is 2.0% by weight or less; and wherein O is oleic acid, St is stearic acid, and P is palmitic acid.