

Title of Invention:
SHEA BUTTER FRACTION

Abstract

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10 An object is to provide a vegetable oil and/or fat which can be used as a substitute for an emulsifier that is usable in water-in-oil emulsions with a simple method without requiring unique facilities for producing water-in-oil emulsions. As a specific solution, a shea butter fraction obtained by fractionating shea butter under specific conditions is blended into any oil and/or fat, thereby enabling to provide a substitute for the function of emulsifiers in water-in-oil emulsions. In addition, the water-in-oil emulsion obtained by the present method is such that changes in physical properties over time as well as immediately after preparation of the emulsion can be suppressed.