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(71) Applicant: **BUNGE LODERS CROKLAAN B.V.**
[NL/NL]; Hogeweg 1, 1521 AZ Wormerveer (NL).

(72) Inventors: **BHAGGAN, Krishnadath**; Bunge Loders
Croklaan B.V., Hogeweg 1, 1521 AZ Wormerveer (NL).
WERLEMAN, Jeanine; Bunge Loders Croklaan B.V.,
Hogeweg 1, 1521 AZ Wormerveer (NL). **DEKKER,**
Willem; Bunge Loders Croklaan B.V., Hogeweg 1, 1521
AZ Wormerveer (NL). **FRERICKS, Antina Frederine**;

Bunge Loders Croklaan B.V., Hogeweg 1, 1521 AZ
Wormerveer (NL).

(74) Agent: **STEVENS, Ian Edward**; Potter Clarkson LLP,
The Belgrave Centre, Talbot Street, Nottingham NG1 5GG
(GB).

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(54) Title: FAT COMPOSITION

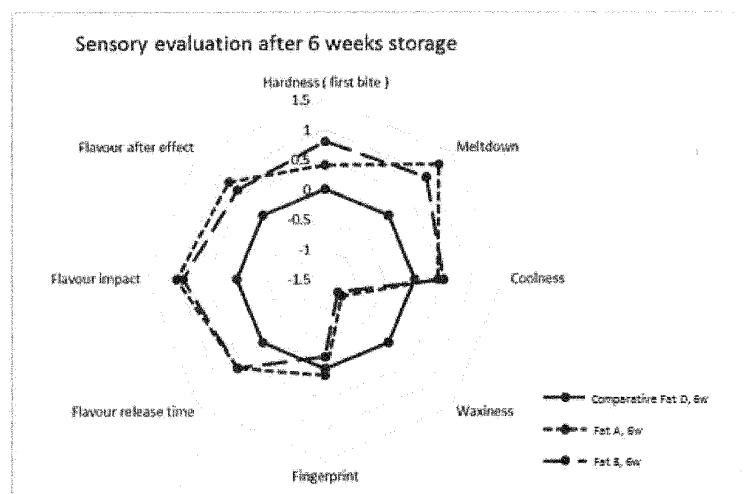


Fig 1

(57) Abstract: A fat composition comprises: from 48% to 58% by weight of lauric acid (C12:0); from 5% to 15% by weight palmitic acid (C16:0); from 5% to 20% by weight stearic acid (C18:0); and a weight ratio of stearic acid (C18:0) to palmitic acid (C16:0) of from 0.5:1 to 2.5:1; the percentages of acids referring to acids bound as acyl groups in glycerides in the fat composition and being based on the total weight of C8 to C24 fatty acids; and at least 40 solid fat content at 30°C; at most 5 solid fat content at 40°C; solid fat content measured on unstabilized fat according to ISO 8292-1.

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