Claims

[Claim 1]

An oil and/or fat for chocolate, satisfying all requirements (a) to (e) set forth below:

(a) a content of trans fatty acids is 5 wt.% or less among all constituent fatty acids;

(b) a content of saturated fatty acids having a chain length of 16 or more carbons is from 20 to 60 wt.% among all constituent fatty acids;

(c) a content of CN38 to CN46 triglycerides is 40 wt.% or less among all triglycerides;

(d) a content of SO2 triglycerides is 40 wt.% or less among all triglycerides; and

(e) a content of S2O triglycerides is from 10 to 40 wt.% among all triglycerides,

wherein "CN38 to CN46 triglyceride" represents a triglyceride in which the total number of carbons in constituent fatty acids of the triglyceride in the oil and/or fat is from 38 to 46, the SO2 triglyceride represents a triglyceride in which one molecule of S (where S represents a saturated fatty acid having from 16 to 20 carbons; the same applies hereinafter) and two molecules of O (where O represents oleic acid; the same applies hereinafter) are bonded, and the S2O triglyceride represents a triglyceride in which two molecules of S and one molecule of O are bonded.

[Claim 2]

The oil and/or fat for chocolate according to claim 1, further satisfying requirements (c2), (d2), and (f) set forth below:

(c2) a content of CN38 to CN46 triglycerides is from 10 to 35 wt.% among all triglycerides;

(d2) a content of SO2 triglycerides is 30 wt.% or less among all triglycerides; and

(f) a content of lauric acid is from 1 to 13 wt.% among all constituent fatty acids.

[Claim 3]

The oil and/or fat for chocolate according to claim 1, wherein a content of unsaturated fatty acids is from 35 to 58 wt.% among all constituent fatty acids.

[Claim 4]

The oil and/or fat for chocolate according to claim 1, satisfying all requirements for SFC% set forth below:

· SFC at 0°C is from 10 to 60%;

· SFC at 5°C is from 5 to 50%;

· SFC at 10°C is 40% or less; and

· SFC at 20°C is 9% or less.

[Claim 5]

Chocolate made by using from 5 to 65 wt.% of the oil and/or fat for chocolate according to claim 1.

[Claim 6]

The oil and/or fat for chocolate according to claim 1, further satisfying requirement (g) set forth below:

(g) SFC at 10°C is from 5 to 40%.

[Claim 7]

The oil and/or fat for chocolate according to claim 1, wherein a ratio of palmitic acid content/stearic acid content is 7 or less in constituent fatty acid composition.

[Claim 8]

The oil and/or fat for chocolate according to claim 1, wherein a content of lauric acid is 13 wt.% or less among all constituent fatty acids.

[Claim 9]

Chocolate made by using from 0.2 to 15 wt.% of the oil and/or fat for chocolate according to claim 1.

[Claim 10]

A bloom inhibitor, comprising the oil and/or fat for chocolate according to claim 1.

[Claim 11]

A method for producing an oil and/or fat for chocolate, the oil and/or fat satisfying all requirements (a) to (e) set forth below, the method comprising removing, by fractionation, a high melting point fraction from an interesterified oil having lauric acid content of 25 wt.% or less in constituent fatty acids and a ratio of palmitic acid content/stearic acid content of from 1.5 to 5;

(a) a content of trans fatty acids is 5 wt.% or less among all constituent fatty acids;

(b) a content of saturated fatty acids having a chain length of 16 or more carbons is from 20 to 60 wt.% among all constituent fatty acids;

(c) a content of CN38 to CN46 triglycerides is 40 wt.% or less among all triglycerides;

(d) a content of SO2 triglycerides is 40 wt.% or less among all triglycerides; and

(e) a content of S2O triglycerides is from 10 to 40 wt.% among all triglycerides,

wherein "CN38 to CN46 triglyceride" represents a triglyceride in which the total number of carbons in constituent fatty acids of the triglyceride in the oil and/or fat is from 38 to 46, the SO2 triglyceride represents a triglyceride in which one molecule of S (where S represents a

saturated fatty acid having from 16 to 20 carbons; the same applies hereinafter) and two molecules of O (where O represents oleic acid; the same applies hereinafter) are bonded, and the S2O triglyceride represents a triglyceride in which two molecules of S and one molecule of O are bonded.

[Claim 12]

A method for suppressing blooming and/or graining of soft chocolates by blending an oil and/or fat for chocolate satisfying all requirements (a) to (e) set forth below:

(a) a content of trans fatty acids is 5 wt.% or less among all constituent fatty acids;

(b) a content of saturated fatty acids having a chain length of 16 or more carbons is from 20 to 60 wt.% among all constituent fatty acids;

(c) a content of CN38 to CN46 triglycerides is 40 wt.% or less among all triglycerides;

(d) a content of SO2 triglycerides is 40 wt.% or less among all triglycerides; and

(e) a content of S2O triglycerides is from 10 to 40 wt.% among all triglycerides,

wherein "CN38 to CN46 triglyceride" represents a triglyceride in which the total number of carbons in constituent fatty acids of the triglyceride in the oil and/or fat is from 38 to 46, the SO2 triglyceride represents a triglyceride in which one molecule of S (where S represents a saturated fatty acid having from 16 to 20 carbons; the same applies hereinafter) and two molecules of O (where O represents oleic acid; the same applies hereinafter) are bonded, and the S2O triglyceride represents a triglyceride in which two molecules of S and one molecule of O are bonded.

[Claim 13]

A method for suppressing bloom development in tempering-type chocolates by blending an oil and/or fat for chocolate satisfying all requirements (a) to (e) set forth below:

(a) a content of trans fatty acids is 5 wt.% or less among all constituent fatty acids;

(b) a content of saturated fatty acids having a chain length of 16 or more carbons is from 20 to 60 wt.% among all constituent fatty acids;

(c) a content of CN38 to CN46 triglycerides is 40 wt.% or less among all triglycerides;

(d) a content of SO2 triglycerides is 40 wt.% or less among all triglycerides; and

(e) a content of S2O triglycerides is from 10 to 40 wt.% among all triglycerides,

wherein "CN38 to CN46 triglyceride" represents a triglyceride in which the total number of carbons in constituent fatty acids of the triglyceride in the oil and/or fat is from 38 to 46, the SO2 triglyceride represents a triglyceride in which one molecule of S (where S represents a saturated fatty acid having from 16 to 20 carbons; the same applies hereinafter) and two molecules of O (where O represents oleic acid; the same applies hereinafter) are bonded, and the S2O triglyceride represents a triglyceride in which two molecules of S and one molecule of O are bonded.