

WHAT IS CLAIMED IS:

[Claim 1]

A laurin-based hard butter composition, comprising:

~~40-50~~ to ~~97~~95 mass% of fats and oils A; ~~and~~

3 to ~~60~~40 mass% of fats and oils B; and

0.5 to 10 mass% of fats and oils C,

wherein a mass ratio of the fats and oils B to the fats and oils A (fats and oils

B/fats and oils A) is 0.03 to 0.6,

wherein a mass ratio of the fats and oils C to the fats and oils B (fats and oils

C/fats and oils B) is 0.03 to 0.6, and

the fats and oils A and the fats and oils B are the following fats or oils,

the fats and oils A are non-transesterified laurin-based fats and oils that satisfy

the following conditions:

· a content of lauric acid in a constituent fatty acids composition is 40 to 60

mass%,

· a content of saturated fatty acids having 6 to 10 carbon atoms in the constituent

fatty acids composition is 1 to 10 mass%,

· a content of saturated fatty acids having 16 to 18 carbon atoms in the

constituent fatty acids composition is 10 to 40 mass%,

· a content of unsaturated fatty acids having 18 carbon atoms in the constituent

fatty acids composition is 0.2 to 10 mass%, and

· a rising melting point is 30°C to 40°C, and

the fats and oils B are random transesterified fats and oils that satisfy the

following conditions:

· a content of saturated fatty acids having 6 to 14 carbon atoms in a constituent fatty acids composition is 20 to 80 mass%,

· a content of saturated fatty acids having 16 to 18 carbon atoms in the constituent fatty acids composition is 15 to 60 mass%, and

5 · a total amount of saturated fatty acids having 6 to 10 carbon atoms and unsaturated fatty acids having 18 carbon atoms in the constituent fatty acids composition is 3 to 50 mass%, and

· a content of saturated fatty acids having 20 carbon atoms in the constituent fatty acids composition is 0.6 mass% or less,

10 the fats and oils C are fats and oils satisfying the following condition:

· a content of saturated fatty acids having 16 to 22 carbon atoms in a constituent fatty acids composition is 95 mass% or more.

~~[Claim 2]~~

15 ~~—— The laurin-based hard butter composition according to claim 1, further comprising:~~

~~—— 0.5 to 10 mass% of fats and oils C,~~

~~—— wherein a mass ratio of the fats and oils C to the fats and oils B (fats and oils C/fats and oils B) is 0.03 to 0.6, and~~

~~—— the fats and oils C are fats and oils satisfying the following condition:~~

20 ~~—— a content of saturated fatty acids having 16 to 22 carbon atoms in a constituent fatty acids composition is 95 mass% or more.~~

~~[Claim 3]~~

The laurin-based hard butter composition according to claim 1 or 2,

wherein the fats and oils C are fats and oils satisfying the following conditions:

· a content of saturated fatty acids having 16 to 18 carbon atoms in a constituent fatty acids composition is 95 mass% or more,

· a content of saturated fatty acids having 16 carbon atoms in the constituent fatty acids composition is 20 to 80 mass%, and

5 · a content of saturated fatty acids having 18 carbon atoms in the constituent fatty acids composition is 20 to 80 mass%.

[Claim ~~43~~]

The laurin-based hard butter composition according to ~~any one of claims 1 to 3 or 2~~,

10 wherein the fats and oils A are fats and oils satisfying the following condition:

a content of trans fatty acids in a constituent fatty acids composition is 1 mass% or less.

[Claim ~~54~~]

A chocolate-like food comprising, in fats or oils contained in chocolate:

15 80 to 97 mass% of the laurin-based hard butter composition according to any

one of claims 1 to ~~43~~; and

3 to 20 mass% of cocoa butter.

[Claim ~~65~~]

A method of increasing bloom resistance of a chocolate-like food containing 3 to

20 20 mass% of cocoa butter, comprising blending 80 to 97 mass% of the laurin-based hard

butter composition according to any one of claims 1 to ~~43~~ into fats or oils contained in chocolate.