CLAIMS

1. A confectionery product comprising chocolate,

in which the chocolate has a fat phase comprising

60.0 – 99.9% by weight of triglycerides,

40.0 – 99.0 by weight of triglycerides having C16 – C20 saturated fatty acids in the sn-1 and sn-3 positions of the triglyceride and oleic acid in the sn-2 position of the triglyceride,

in which the chocolate has a texture ratio of between 0.8 and 1.1,

in which the texture ratio determines the increase between an initial texture value and a subsequent texture value,

in which the initial texture value is measured prior to a temperature treatment and in which the subsequent texture value is measured subsequent to the temperature treatment,

in which the temperature treatment is obtained by providing five samples the chocolate and storing these at 25 +/- 0.5 degrees Celsius for 24 hours and then inserting them into a temperature cabinet and subjecting them to a heat treatment at a high temperature of 37 +/- 0.5 degrees Celsius for 10 hours followed by a low temperature of 25 +/- 0.5 degrees Celsius for 24 hours and in which the initial and the subsequent texture values are measured on a texture analyzer,

in which the fat phase comprises 0.01 – 7% by weight of an emulsifier selected from the group consisting of polysorbates, mono-glycerides, di-glycerides, poly-glycerol esters, propylene glycol esters, sorbitan esters and any combination thereof.

2. A confectionery product according to Claim 1, in which the temperature treatment is obtained by providing five samples the chocolate and storing these at 25 +/- 0.5 degrees Celsius for 24 hours and then inserting them into a temperature cabinet and subjecting them to a heat treatment at a high temperature of 37 +/- 0.5 degrees Celsius for 10 hours followed by a low temperature of 25 +/- 0.5 degrees Celsius for 24 hours and

in which the initial and the subsequent texture values are measured on a Stable Micro System texture analyzer TA-XT2i with a Stable Micro Systems 2 mm needle probe P2N set to penetrate into the samples at 0.5 mm/second and in which the samples are measured at 25 +/-0.5 degrees Celsius.

3. A confectionery product according to Claim 2, in which the Stable Micro Systems 2 mm needle probe P2N is set to a penetration at least 1, such as 2, such as 3, such 4 millimeters into the samples.

4. A confectionery product according to Claim 1, in which the temperature treatment is obtained by providing five samples of the chocolate each weighing 100 grams and storing these at 25 +/- 0.5 degrees Celsius for 24 hours and then inserting them into a temperature cabinet and subjecting them to a heat treatment at a high temperature of 37 +/- 0.5 degrees Celsius for 10 hours followed by a low temperature of 25 +/- 0.5 degrees Celsius 24 hours, and

in which the initial and the subsequent texture values are measured on a Stable Micro System texture analyzer TA-XT2i with a Stable Micro Systems 2 mm needle probe P2N set to penetrate 3 mm into the samples at 0.5 mm/second and in which the samples are measured at 25 +/-0.5 degrees Celsius.

5. A confectionery product according to any preceding claim, in which, where the measured texture values are obtained as an average of the measured texture values across a measuring sequence of measures on the samples.

6. A confectionery product according to any preceding claim, in which a standard deviation of the measured texture values are less than about +/- 20% over a measuring sequence of measures on the samples, such as less than about +/- 10%, such as less than about +/- 5%, such as less than about +/- 3%.

7. A confectionery product according to any preceding claim, in which the chocolate is forming the confectionery product.

8. A confectionery product according to any of Claims 1 to 6, in which the chocolate is forming at least a part of the confectionery product.

9. A confectionery product according to any of Claims 1 to 6, in which the chocolate is forming a coating of the confectionery product.

10. A confectionery product according to any preceding claim, in which the chocolate has an endotherm melt peak position at least 37 degrees Celsius on a DSC melting thermogram of the chocolate and in which the a DSC melting thermogram is measured by differential scanning calorimetry by heating samples of 10 +/- 1 mg of the chocolate from 20 degrees

Celsius to 65 degrees Celsius at a rate of 3 degrees Celsius/min to produce a melting thermogram defining first and second endotherm melt peak positions.

11. A confectionery product according to Claim 10, in which the endotherm melt peak position is at least 37.2, such as 37.4, such as 37.6, such as 37.8 degrees Celsius.

12. A confectionery product according to Claim 10 or 11, in which the endotherm melt peak position has a minimum intensity of 0.1 J/g, such as 0.15 J/g , such as 0.2 J/g or such as 0.3 J/g, where the minimum intensity is measured as Joule/gram.

13. A confectionery product according to any preceding claim, in which the chocolate comprises sugar having a particle size of less than 50, such as less than 40, such as less than 30, such as less than 25 micrometer.

14. A confectionery product according to any preceding claim, in which the confectionery product comprises a crystalline seed product comprising a seed composition.

15. A confectionery product according to any of Claims 1 to 13, in which the fat phase comprises 70.0 – 99.9% by weight of triglycerides, such as 80.0 – 99.9% by weight, such as 90.0 – 99.9% by weight, such as 95.0 – 99.9% by weight.

16. A confectionery product according to any of Claims 1 to 14, in which the fat phase comprises 50.0 – 99.0% by weight of triglycerides having C16 – C20 saturated fatty acids in the sn-1 and sn-3 positions and oleic acid in the sn-2 position of the triglyceride, such as 60.0 – 99.0% by weight, such as 70.0 – 99.0% by weight.

17. A confectionery product according to any preceding claim, in which the fat phase has a weight-ratio between

- triglycerides having C18 – C20 saturated fatty acids in the sn-1 and sn-3 positions of the triglyceride and oleic acid in the sn-2 position of the triglyceride, and
- triglycerides having C16 – C20 saturated fatty acids in the sn-1 and sn-3 positions of the triglyceride and oleic acid in the sn-2 position of the triglyceride,

which is between 0.40 – 0.99, such as 0.45 – 0.99, such as 0.50 – 0.99, such as 0.55 – 0.99, such as 0.60 – 0.99, such as 0.65 – 0.99, such as 0.70 – 0.99.

18. A confectionery product according to any of Claims 14 to 17, in which the crystalline seed product fat is obtained from vegetable sources.

19. A confectionery product according to any of Claims 14 to 17, in which the seed composition comprises triglycerides obtained from non-vegetable sources in an amount of 1.0-99.9% by weight, such as 5.0-99.9% by weight, such as 50.0-99.9% by weight.

20. A confectionery product according to any of Claims 1 to 17, in which the fat phase comprises triglycerides obtained from non-vegetable sources in an amount more that 5% by weight, such as 10 % by weight.

21. A confectionery product according to any of Claims 14 to 17, in which the seed composition comprises triglycerides obtained from unicellular organisms in an amount of 1.0-99.9% by weight, such as 5.0-99.9% by weight, such as 50.0-99.9% by weight.

22. A confectionery product according to any of Claims 14 to 17, in which the seed composition comprises triglycerides obtained by transesterification in an amount of 1.0-99.9% by weight, such as 5.0-99.9% by weight, such as 50.0-99.9% by weight.

23. A confectionery product according to any preceding claim, in which the chocolate comprises Form VI crystals of triglycerides having C18 – C20 saturated fatty acids in the sn-1 and sn-3 positions of the triglyceride and oleic acid in the sn-2 position of the triglyceride.

24. A confectionery product according to any preceding claim, in which the seed composition comprises less than 10% by weight of BOB-triglycerides, such as less than 5% by weight, such as less than 1% by weight, such as less than 0.1% by weight in which B stands for behenic acid and O stands for oleic acid.

25. A confectionery product according to any of Claims 1 to 23, in which the fat phase is free of BOB-triglycerides.

26. A confectionery product according to any preceding claim, in which the fat phase comprises 0.01- to 5% by weight of an emulsifier not being lecithin.

27. A confectionery product according to any preceding claim, in which the chocolate further comprises emulsifier in the amount of 0.01- to 5% by weight of the chocolate in which the emulsifier comprises or is lecithin based on, sunflower or rapeseed.

28. A confectionery product according to any preceding claim, in which the chocolate comprises water in an amount of above 0.5%, such as 1%, such 2% by weight of the chocolate.

29. A confectionery product according to any preceding claim, in which the fat phase has a weight-ratio between

- triglycerides having C18 –C20 saturated fatty acids in the sn-1 and sn-3 positions of the triglyceride and oleic acid in the sn-2 position of the triglyceride, and
- triglycerides having C16 – C20 saturated fatty acids in the sn-1 and sn-3 positions of the triglyceride and oleic acid in the sn-2 position of the triglyceride,

which is between 0.40 – 0.99, such as 0.45 – 0.99, such as 0.50 – 0.99, such as 0.55 – 0.99, such as 0.60 – 0.99, such as 0.65 – 0.99, such as 0.70 – 0.99.

30. A confectionery product according to any of Claims 1 to 28, in which the fat phase has a weight-ratio between

- triglycerides having C18 –C20 saturated fatty acids in the sn-1 and sn-3 positions of the triglyceride and oleic acid in the sn-2 position of the triglyceride, and
- triglycerides having C16 – C20 saturated fatty acids in the sn-1 and sn-3 positions of the triglyceride and oleic acid in the sn-2 position of the triglyceride,

which is between 0.40 and 0.50.