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(54) Title: FATTY ACID COMPOSITION AND USE THEREOF

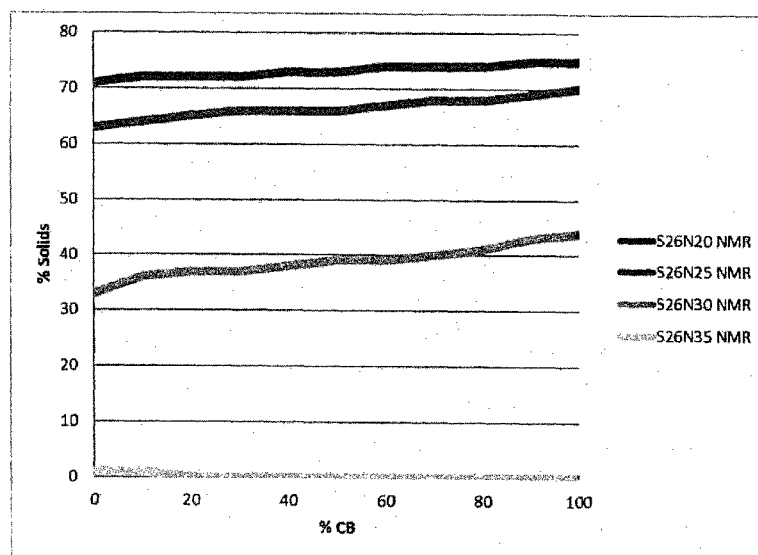


Fig 1

(57) Abstract: A fatty acid composition comprises: greater than 60% by weight stearic acid; from 3 to 30 % by weight oleic acid; and less than 10% by weight palmitic acid. The composition may be used in the preparation of a triglyceride.