[0010] In other words, the present invention provides a crystallization accelerator for a fat/oil, including a polyglycerol fatty acid ester having an HLB of 5 to 9 and a melting point of 58 to 69°C.

In the crystallization accelerator according to the present invention, the polyglycerol may have an average degree of polymerization of 2 to 10.

The crystallization accelerator according to the present invention may have a degree of esterification of 20 to 60%.

Advantageous Effect of Invention

[0011] The present invention can provide a novel crystallization accelerator for a fat/oil.

An effect of the present invention is not necessarily limited to the effect described herein, and may be any effect described in the present disclosure.

Description of Embodiments

[0012] Hereinafter, preferable embodiments of the present invention will be described.

Embodiments that will be described hereinafter are described as representative embodiments of the present invention, and the scope of the present invention is not narrowly interpreted by the embodiments.

[0013] A polyglycerol fatty acid ester is obtained by an esterification reaction between a polyglycerol, formed by dehydrative condensation of glycerin molecules, and a fatty acid, and there are various polyglycerol fatty acid esters depending on the type of the polyglycerol (degree of polymerization), the type of the fatty acid (number of carbon atoms and number of double bonds), an ester composition, and the like. Each of the various esters is known to exhibit a distinct property.

[0014] The crystallization accelerator for a fat/oil according to the present invention includes at least a polyglycerol fatty acid ester, wherein the polyglycerol fatty acid ester has an HLB of 5 to 9 and a melting point of 58 to 69°C, wherein the polyglycerol fatty acid ester has a degree of esterification of 20 to 60%, and wherein a fatty acid constituting the polyglycerol fatty acid ester is a saturated fatty acid having 8 to 24 carbon atoms.

[0015] When a polyglycerol fatty acid ester is added into an oil, a polyglycerol fatty acid ester having a low HLB (preferably, 3 or less), which is compatible with a fat/oil, is commonly

CLAIMS

[Claim 1]

A crystallization accelerator for a fat/oil, comprising at least a polyglycerol fatty acid ester,

wherein the polyglycerol fatty acid ester has an HLB of 5 to 9 and a melting point of 58 to 69°C,

wherein the polyglycerol fatty acid ester has a degree of esterification of 20 to 60%, and

wherein a fatty acid constituting the polyglycerol fatty acid ester is a saturated fatty acid having 8 to 24 carbon atoms.

[Claim 2]

The crystallization accelerator according to claim 1,

wherein a polyglycerol constituting the polyglycerol fatty acid ester has an average degree of polymerization of 2 to 10.

~~[Claim 3]~~

~~The crystallization accelerator according to claim 1 or 2,~~

~~wherein the polyglycerol fatty acid ester has a degree of esterification of 20 to 60%.~~

~~[Claim 4]~~[Claim 3]

The crystallization accelerator according to ~~any of claims 1 to 3~~claim 1 or claim 2,

wherein the polyglycerol fatty acid ester has a freezing point of 53 to 65°C.

~~[Claim 5]~~[Claim 4]

The crystallization accelerator according to any of claims 1 to ~~4~~3,

wherein the HLB is a value calculated by Atlas method.

~~[Claim 6]~~ [Claim 5]

The crystallization accelerator according to any of claims 2 to ~~5~~4,

wherein the polyglycerol constituting the polyglycerol fatty acid ester has an average degree of polymerization of 4 to 10.