

Description

This invention relates to chocolate fats.

Cocoabutter is rich in the three 2-oleoyl disaturated C_{16} and C_{18} fatty acid triglycerides POP, POSt and StOSt, where P = palmitic, O = oleic, and St = stearic. These confer the melting properties in particular for which the fat is highly prized. The relative proportions of these glycerides in this and other similar fats, which may be used for providing cocoabutter substitutes, may be represented as points on a ternary triangular composition diagram. The lines joining the points on the diagram represent the proportions of the glycerides in blends of the fats and form a polygonal figure on the diagram.

FR-2132217 discloses fat compositions suitable for providing cocoabutter substitutes, comprising a mixture of palm mid-fraction and SOS, POS, or a SOS/POS mixture the SOS and/or POS being of at least 85% purity.

The figure is bounded by a curve representing the compositions of mixtures of the three glycerides in the proportions in which the two saturated acid residues in the 1- and 3-positions are randomly distributed among the three glycerides. The curve may be derived mathematically and conforms to the equation $Z^2 = 4XY$, where $X = \text{StOSt}$, $Y = \text{POP}$ and $Z = \text{POSt}$. The above points representing natural fats in the diagram, fall on or very close to the curve because it happens, as the result of the plant metabolism involved, that 1,3-random distribution occurs in naturally-occurring vegetable fats between these three glycerides. The novel fat compositions lying under the curve outside the polygonal figure have been found useful in the art. A typical ternary diagram showing the curve and the principal natural fats lying on it appears in Figure 1.

According to the present invention therefore novel fats useful for providing cocoabutter replacement fats in chocolate compositions comprise 2-oleoyl disaturated triglycerides of C_{16} and C_{18} fatty acids in the relative proportions represented on a ternary POP/POSt/StOSt composition diagram outside the polygonal figures, as hereinafter defined, bounding natural fats and their blends and under the curve for the triglycerides in 1,3-random distribution.

The polygonal figure representing known fats and their blends lies below the curve for fully 1,3-randomised compositions on which natural fats lie and above the POP/StOSt base line of the ternary diagram. The base line of the polygon on the diagram is drawn between the natural fats consisting most nearly of POP and StOSt respectively. These are palm and shea oils, but since in practice both contain a few percent POSt the base line of the polygonal figure lies correspondingly above the POP/StOSt base line of the diagram. The novel compositions of the invention lie both above and below the base line of the polygonal figure. Those above it lie within segmental areas cut from the curve by the other sides of the polygonal figure. Those below it lie in the roughly trapezoidal area between the base lines of the diagram and the figure.

Novel fat compositions of the invention may be obtained with the aid of the selective interesterification method described in our British Patent 1,577,933. According to this method the fatty acid residues in 1,3-positions of glycerides are interesterified selectively, under the influence of an appropriate enzyme catalyst, for example *Aspergillus niger* lipase. The selective interesterification of its glycerides shifts the position of a fat or fat mixture lying on the diagram below the curve and within the boundaries of the polygonal figure, to a point nearer the curve until it falls within one or other of the novel areas in accordance with the invention. At this stage the 1,3-randomisation is still incomplete. It may be effected with or without overall change in fatty acid composition of the three principal fatty acids concerned. The randomisation may also be carried out in the presence of free palmitic or stearic acid to change the overall composition.

If the selective 1,3-interesterification is continued to completion then a fat composition is obtained falling on the curve and blending is necessary with suitable fat to provide a composition falling within one or other of the segmental areas. In particular, POP, StOSt and/or POSt which may be obtained by synthesis, can be used for this purpose.

A limited change in the relative proportions of POP/POSt/StOSt in a natural fat may occur on fractionation for the removal of other glycerides from the fat, but this method is not highly effective.

Those novel fats of the invention which appear below the base line of the polygonal figure in the diagram may similarly be obtained by depletion of the POSt content of natural fats and their blends, for example by the above interesterification method using either palmitic acid or stearic acid as a reactant with the glycerides of the fats.

It has already been proposed in our British Patent 1,431,781 to blend a mid-fraction of palm oil containing substantial amounts of POP with inter alia 1,3-distearoyl-2-oleoyl glyceride, of at least 85% purity and such compositions are excluded from the scope of the present invention. Subject to this exception the novel compositions of the invention may be obtained by use of synthetic triglycerides. However, the invention extends the area of fat compositions obtainable without synthesis of the separate 2-oleyl palmityl and stearyl glycerides. The flexibility of fat formulations in the chocolate trade and in others is thereby increased, for example for suppository fats, where triglyceride formulations must be adapted to meet specific physical requirements, particularly for melting and solidification characteristics, many combinations of which have hitherto appeared difficult to meet. Compositions with similar physical attributes, particularly relating to desired melting performance, may be plotted on the diagram and extrapolated through the areas of the novel compositions of the present invention to predict those of the

novel compositions which have similar characteristics. For example, the fats of the invention preferably exhibit a solids content (N value) at 35°C of about 3% and at 30°C of about 30% or more, measured by pulse NMR (Fette, Seife und Anstrichmittel, 80, 1978 p. 180). These characteristics are exhibited by an area of POP-rich blends falling in the polygonal figure, and in areas outside in accordance with the invention, both above and below the figure. Above it is a segment extending between the compositions of cocoa butter and palm oil on the curve. Below it is another area of compositions meeting these characteristics. Another range of compositions in accordance with the invention substantially satisfies the requirements N_{35} about 4% and $T_{max} \geq 28.3^\circ\text{C}$. Yet another range of fat compositions according to the invention, falling within areas above and below the figure described, substantially meets the requirements $T_{max} \geq 29^\circ\text{C}$ with a minimum rise of 3.5°C , and $N_{35} \leq 6\%$. Many others may be shown on the diagram.

Preferably the compositions of the invention consist substantially of the three triglycerides POP/POSt/StOSt but other triglycerides may be present, in an amount not exceeding approximately 30% of the total composition, preferably 20% or less. Natural fats containing substantial amounts of these three triglycerides may be concentrated by means such as fractional crystallisation familiar to those skilled in the art, without disturbing their relative proportions, to produce in practice fats which, while they may not consist entirely of these glycerides, are to all intents and purposes fully randomised in the 1,3-positions. In particular, a mid-fraction of palm oil may be obtained consisting substantially of the three triglycerides in proportions virtually representing complete 1,3-randomisation and the same applied to a shea fraction from which lower melting glycerides have been removed.

Example 1

A mixture of a mid-fraction of palm oil with stearic acid was interesterified in the weight ratio of 1:0.15, using the method described in our British Patent 1,577,933 including the use on a Celite support of *Aspergillus niger* lipase as enzyme catalyst which is selective in its randomisation action, in the 1- and 3-positions only of fatty acid glycerides. Randomisation of these positions is demonstrably completed from the analysis of the POP/POSt/StOSt of a mid-fraction of the crude product which was found to lie precisely on the 1:3-randomisation curve of a POP/POSt/StOSt ternary composition diagram. Analysis was by a combination of preparative silver HPLC, details which appear in J. Chromatography, 188, (1980), pages 205-212, by Smith, Jones & Hammond, and carbon number by GLC analytical methods. The analytical data is given in Table 1.

The first of these methods provides an eluent from the chromatography column consisting of a symmetrical disaturated triglyceride fraction which is separated in the second method according to carbon number into a series of three fractions. It is assumed that all the unsaturated acid is C_{18} and that all the saturated acid present is C_{18} or C_{16} . A very limited amount of C_{48} and C_{56} is reported in Table 1 and no substantial error therefore seemed likely in normalising the compositions between the three possible glycerides, from the carbon number analysis using the above assumptions.

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TABLE 1

		A	B	C	A + C	B + C
		Palm mid-fraction	Cocoa butter	Product mid-fraction	50:50	15:85
N values	°C					
	20	81.6	70.9	88.2	84.3	72.4
	25	67.7	64.4	78.4	68.7	66.4
	30	38.6	40.1	48.9	43.1	40.3
	32	9.7	11.4	14.6	9.5	8.6
	35	3.0	0.4	8.2	4.8	0.3
	40	0	0.6	2.0	0.7	0.1
Carbon No.						
C ₄₈		2.4	0.5	1.3		
C ₅₀		74.6	20.3	55.9		
C ₅₂		17.0	47.1	35.9		
C ₅₄		5.7	30.4	6.3		
C ₅₆		0.2	1.4	0.2		
100%	POP	76.7	20.7	57.0	66.9	51.6
	POSt	17.5	48.2	36.6	27.0	38.3
	StOSt	5.8	31.1	6.4	6.1	10.1

The mid-fraction of the crude reaction product was obtained after filtering-off the supported catalyst and first fractionating at 10°C for 1.6 times its weight of hexane. After washing twice, each time with hexane at 10°C, the precipitate was extracted twice at 40°C with 98% aqueous methanol to remove residual free fatty acid and finally recrystallised from four times its weight of acetone containing 0.5% water at 5°C.

The mid-fraction recovered was blended first with its own weight of a palm mid-fraction and also with cocoabutter in the weight proportions 15:85. The change in solids content with temperature was measured by a pulse NMR and the N-values obtained for these compositions according to the invention are compared in Table 1 with those for the components of the blends.

The close comparison shown in Table 1 between palm mid-fraction and cocoabutter and their blends with the enzyme mid-fraction indicates that substantial amounts of the latter may be blended with either fat without materially affecting their melting characteristics.

Example 2

Figure 2 shows a ternary diagram with compositions marked as below in Table 2 of various novel fat compositions according to the invention and their relationship with the 1,3-random distribution curve $Z^2 = 4XY$. The fat compositions from which the novel fats were prepared are given in Table 2 and in Table 3 their experimentally-determined POP/POS/StOSt compositions are listed. These were obtained as in Example 1. Table 4 shows the solid contents both of the originating fats and the novel fat compositions, determined by pulse NMR.

Referring to Figure 2, the novel compositions of the invention are seen to lie under the curve within the area bounded by the chord to the curve drawn between the compositions of palm mid-fraction (1) and cocoabutter (2), then blends of the two fats in various proportions, including blend (3) with equal amounts of these two fats.

TABLE 2 — Formulation of Fat Blends

Code	Formulations
1	Palm mid-fraction (PMF)
2	Cocoabutter
3	Cocoabutter + palm mid-fraction (50:50)
4	Interesterified cocoabutter/PMF (50:50)
5	Blend 4 — fractionated
6	Blend 5 + Blend 3 (50:50)
7	Blend 3 + POS (96:4)
8	Interesterified palm mid-fraction/stearic acid (67:33) fractionated product
9	Blend 8 + PMF (77:23)
10	Shea stearine
11	Shea stearine + POP (70:30)

The novel fats were prepared according to the following methods:—

(a) Sample (4) — by incomplete enzymic interesterification of blend (3). This method followed that described in our British Patent 1,577,933, using a continuous method in which the feedstock blend was passed up a column containing a packed bed of Celite and the enzyme catalyst. The feedstock consisted of the fat mixture dissolved in a petroleum ether, boiling point 100—120°C, approximately a kilogramme of the fat being dissolved in 2.73 litres of the solvent. The feed rate was adjusted by trial and error to give incomplete interesterification. Further details were as follows:—

The column was 1.5 cm in diameter and the packing was in two parts separated by suitable support means. The lower part consisted of 4 gms of dried Celite mixed with 3.6 gms of water and was present to ensure that the feedstock, introduced into the base of the column, was substantially saturated with water. The upper bed, which was prepared as described in the above patent specification and was based on 7 gms of dried Celite with *Rhizopus Japonicus* lipase, had an activity of 1.1 units/mg. This active packing was wetted with 10% water before packing. Before the preparation of both parts of the packing, the Celite was adjusted to pH 7 by slurring with dilute hydrochloric acid and dried off.

The feed was supplied at 40°C and an appropriate feed rate was established for incomplete interesterification at between 10 and 20 ml/hour. The product collected over the first 24 hours was discarded to minimise hydrolysis in the final product which was collected over the following seven days. After solvent removal the product contained 3% free fatty acid.

(b) Sample (5) — by fractionating sample (4). Fat product (4) was fractionated from a solution of five times its weight in acetone, maintained for an hour at 20°C, the precipitated fat crystals being washed once with an equal weight of acetone to yield 5.87% crystals in a stearine fraction, which was discarded. The remaining oleine fraction was again fractionated by holding for an hour 5°C in a 10 wt% acetone solution, the precipitate being washed twice with acetone. The stearine fraction representing novel product (5) was recovered at a fractionation yield of 67.4% and was substantially free from uncombined fatty acid, most of which remained in the oleine fraction.

(c) Sample (8) — prepared generally as described in (a) but in the presence of free fatty acid, using a packed bed in a column 5 cms diameter and containing 540 gms of catalyst comprising enzyme AP6 manufactured by Amano Pharmaceutical Co. on Celite® and prepared as described in the above British patent specification. The enzyme of the catalyst was *Aspergillus niger* lipase. The column was maintained at 40°C and the feed supplied to it consisted of a mixture, dissolved in twice its weight of hexane, of palm mid-fraction with half its weight of stearic acid and water amounting to 0.07 wt% of the solution which was supplied to the column at a rate of 0.8 kgms/hour. A first fractionation was carried out by holding a solution of the product in 1.6 times its weight of hexane at 8°C, the crystals being washed once with hexane. A yield of 62% oleine was recovered which was extracted at 40°C in a separatory funnel with methanol containing 2% water to remove free fatty acid, the amount of this extracting solvent being four times the weight of recovered oleine. The separated oil phase was again fractionated from a solution in four times its weight of acetone which was maintained for an hour at 5°C, the precipitate being washed twice with acetone.

A yield of 68% stearine, fraction was recovered, giving an overall yield of 30% approximately. The fractionated fat was finally eluted by standard column chromatography methods using a 1:9 mixture of diethyl ether and hexane, through a column packed with silica gel in an amount approximately ten times the weight of fat absorbed on it, cf. J. Am. Oil Chem. Soc. 35, p. 325 (1958) Quintin & Weiser. The silica gel was 60 to 120 mesh. An overall yield of product (8) was obtained of 24.2%.

(d) Samples (6) and (9) — by blending. Reference should be made to Table 2.
(e) Samples (7) and (11) — by addition of synthetic triglycerides to fats. Sample (11) is of particular interest, being outside the polygonal figure above described, but containing less POST rather than more, in comparison with blends represented by the sides of the polygon.

The solids content data in Table 4 indicates that, with the exception of the unfractionated product (4), all the novel products of the invention are useful confectionery fats.

TABLE 3

Fat/Blends	Carbon Number Analysis of the SOS triacyl glycerols prepared by preparative silver phase HPLC						Normalised POP/POST/StOst composition of the SOS triacyl glycerols			
	C48	C50	C52	C54	C56		POP	POST	StOst	
1 Palm mid fraction	2.3	77.2	17.3	2.8	0.2		79.4	17.7	2.9	
2 Cocoa butter	0.3	20.4	46.9	30.5	1.6		20.9	47.9	31.2	
3 Cocoa butter + PMF (50:50)	1.2	48.4	32.4	16.9	1.0		49.5	33.2	17.3	
4 Interesterified Cocoa butter/PMF (50:50)	1.3	45.4	40.1	12.2	0.8		46.5	41.1	12.4	
5 Interesterified Cocoa butter/PMF (50:50) Fractionated	0	45.0	38.7	15.1	0.9		45.6	39.1	15.3	
6 Blend 5 + Blend 3 (50:50)	1.0	46.1	36.4	15.4	0.9		47.1	37.2	15.7	
7 Blend 3 + POST (96:4)	0.7	43.1	34.9	15.8	0.84		46.0	37.2	16.8	
8 Interesterified PMF/Stearic acid (67:33)	0.7	33.4	47.0	18.1	0.6		33.9	47.7	18.4	
9 Blend 8 + PMF (77:23)	0.7	44.1	40.6	14.0	0.5		44.7	44.1	14.2	
10 Shea stearine	0.4	4.2	8.6	81.8	4.5		4.4	9.1	86.5	
11 Shea stearine + POP (70:30)	0.1	74.6	2.9	21.0	1.1		75.7	3.0	21.3	

TABLE 4
PULSE NMR SOLIDS CONTENT

Fat/Blend	Temperature °C						
	20	25	30	32.5	35	40	
1 Palm mid fraction	86.6	75.7	47.1	16.8	3.3	0.2	
2 Cocoa butter	74.8	68.2	41.6	13.9	1.1	0.0	
3 Cocoa butter + PMF (50:50)	71.4	58.7	15.8	2.3	0.5	0.0	
4 Interesterified cocoa butter/PMF (50:50)	32.6	23.6	10.5	6.4	1.7	1.1	
5 Interesterified cocoa butter/PMF (50:50) Fractionated	73.0	59.3	7.7	0.0	0.0	0.0	
6 Blend 5 + Blend 3 (50:50)	69.3	56.2	11.0	1.4	0.1	0.0	
7 Blend 3 + POSt (96:4)	70.9	56.8	15.7	2.7	0.5	0.3	
8 Interesterified PMF/Stearic acid (67:33)	81.2	70.0	34.7	11.3	5.4	0.4	
9 Blend 8 + PMF (77:23)	76.0	62.2	19.8	7.6	3.3	0.0	
10 Shea stearine	78.8	75.0	65.2	51.3	13.0	2.4	
11 Shea stearine + POP (70:30)	87.6	82.9	51.8	7.8	0.6	0.8	



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Claims

1. Cocoa butter replacement fat composition substantially consisting of the ternary triglyceride mixture represented on a ternary X/Y/Z composition diagram under the curve $Z^2 = 4XY$ and outside a polygonal figure, drawn from the base line joining the natural fats consisting essentially of POP and StOSt and with its remaining sides forming chords on the curve between adjacent points on the curve representing the composition of natural fats, where X = StOSt, Y = POP and Z = POST, where P = palmitic, St = stearic and O = oleic.
2. Composition according to Claim 1 lying within a segment of the said curve.
3. Composition according to Claim 2 wherein the said segment is bounded on the curve by a chord extending substantially from the composition on the curve of cocoa butter to that of palm oil.
4. Composition according to Claim 1 lying on the ternary diagram below a chord of the curve extending substantially from the composition of shea fat to that of palm oil.
5. Composition according to any of the preceding claims, at least part of which comprises synthetic StOSt, POST and/or POP.
6. Composition according to any of the preceding claims, at least part of which comprises a 1,3-selectively randomised fat.
7. Composition according to Claim 6 comprising a fat incompletely randomised selectively in the 1- and 3-positions.
8. Composition according to any of the preceding claims, containing up to 30% other triglycerides.
9. Composition according to any of the preceding claims which contains palm mid-fraction or shea fat.
10. Composition according to any of the preceding claims having a solids content at 35°C of about 3% and at 30°C of at least 30%.
11. Composition according to any of the preceding claims having a solids content at 35°C of about 4% and T_{max} at least 28.3°C.
12. Composition according to any of the preceding Claims 1 to 10 having a T_{max} of at least 29°C with a minimum rise of 3.5°C and N_{35} of at most 6%.
13. Composition as claimed in any of the preceding claims in a blend with cocoa butter.
14. Method of preparing a composition as claimed in Claim 1, wherein a fat comprising symmetrical disaturated triglycerides of C_{16} and C_{18} fatty acids is subjected to selective randomisation in the 1- and 3-positions in the presence of a lipase enzyme.
15. Process according to Claim 14, wherein the selective randomisation is discontinued before completion.
16. Process according to Claims 14 or 15, wherein the randomised fat is blended with a natural fat.
17. Process according to Claims 14 or 15, wherein the randomised fat is blended with synthetic POP, POST, and/or StOSt.
18. Continuous process according to any of the preceding Claims 14 to 17, wherein a stream of the fat in solution is directed over a fixed bed of selective enzyme catalyst and the randomised fat is recovered from the effluent by removal of the said solvent.
19. Process according to Claim 18, wherein the extent of selective 1,3-randomisation of the fat is limited by adjusting the rate of flow of the stream.

Revendications

1. Composition grasse succédané de beurre de cacao constituée substantiellement du mélange triglycéride ternaire représenté sur un diagramme de composition X/Y/Z ternaire sous la courbe $Z^2 = 4XY$ et en-dehors d'une figure polygonale, dessinée à partir de la ligne de base joignant les graisses naturelles constituées essentiellement de POP et de StOSt, et ses autres côtés formant des cordes sur la courbe entre des points adjacents sur la courbe représentant la composition de graisses naturelles, où X = StOSt, Y = POP et Z = POST, où P = palmitique, St = stéarique et O = oléique.
2. Composition selon la revendication 1 se situant dans un segment de ladite courbe.
3. Composition selon la revendication 2 où ledit segment est limité sur la courbe par une corde s'étendant substantiellement de la composition sur la courbe de beurre de cacao à celle de l'huile de palme.
4. Composition selon la revendication 1 située sur le diagramme ternaire en-dessous d'une corde de la courbe s'étendant substantiellement de la composition de graisse de karité à celle d'huile de palme.
5. Composition selon l'une quelconque des revendications précédentes, dont au moins une partie comprend du StOSt, POST et/ou POP de synthèse.
6. Composition selon l'une quelconque des revendications précédentes, dont au moins une partie comprend une graisse sélectivement randomisée en 1,3.
7. Composition selon la revendication 6 comprenant une graisse incomplètement randomisée sélectivement dans les positions 1 et 3.
8. Composition selon l'une quelconque des revendications précédentes, contenant jusqu'à 30% d'autres glycérides.
9. Composition selon l'une quelconque des revendications précédentes contenant également la fraction moyenne de palme ou la graisse de karité.



10. Composition selon l'une quelconque des revendications précédentes ayant une teneur en solides à 35°C d'environ 3% et à 30°C d'au moins 30%.
11. Composition selon l'une quelconque des revendications précédentes ayant une teneur en solides à 35°C d'environ 4% et une T_{max} d'au moins 28,3°C.
12. Composition selon l'une quelconque des revendications 1 à 10 précédentes ayant une T_{max} d'au moins 29°C avec une élévation minimum de 3,5°C et N_{35} d'au plus 6%.
13. Composition selon l'une quelconque des revendications précédentes dans un mélange avec le beurre de cacao.
14. Procédé de préparation d'une composition selon la revendication 1, où l'on soumet une graisse comprenant des triglycérides disaturés symétriques d'acides gras en C_{16} et C_{18} à une randomisation sélective dans les positions 1 et 3 en présence d'une enzyme lipase.
15. Procédé selon la revendication 14, où la randomisation sélective est arrêtée avant la fin.
16. Procédé selon les revendications 14 et 15, où la graisse randomisée est mélangée avec une graisse naturelle.
17. Procédé selon les revendications 14 et 15, où la graisse randomisée est mélangée avec POP, POST, et/ou StOSt de synthèse.
18. Procédé continu selon l'une quelconque des revendications 14 à 17 précédentes, où l'on dirige un courant de la graisse en solution sur un lit fixé de catalyseur enzymatique sélectif et la graisse randomisée est recueillie à partir de l'effluent par enlèvement dudit solvant.
19. Procédé selon la revendication 18 où l'importance de la randomisation 1,3 sélective de la graisse est limitée en ajustant la vitesse d'écoulement du courant.

Patentansprüche

1. Kakaobutterersatz-Fettzusammensetzung, im wesentlichen bestehend aus einer ternären Triglyceridmischung, dargestellt auf einem ternären X/Y/Z-Zusammensetzungsdiagramm unterhalb der Kurve $Z^2 = 4 XY$ und außerhalb einer polygonalen Figur, gezeichnet aus der Grundlinie, welche die natürlichen, im wesentlichen aus POP und StOSt bestehenden Fette verbindet, wobei deren übrige Seiten Sehnen auf der Kurve zwischen benachbarten Punkten auf der Kurve bilden, die die Zusammensetzung der natürlichen Fette wiedergibt, wobei X für StOSt, Y für POP und Z für POST, und P für Palmitinsäure, St für Stearinsäure und O für Oleinsäure stehen.
2. Zusammensetzung nach Anspruch 1, dadurch gekennzeichnet, daß sie innerhalb eines Segments der Kurve liegt.
3. Zusammensetzung nach Anspruch 2, dadurch gekennzeichnet, daß das Segment auf der Kurve durch eine Sehne begrenzt ist, die im wesentlichen von der Zusammensetzung auf der Kurve entsprechend der Kakaobutter bis zu derjenigen des Palmöls sich erstreckt.
4. Zusammensetzung nach Anspruch 1, dadurch gekennzeichnet, daß sie in dem ternären Diagramm unterhalb einer Sehne der Kurve liegt, die sich im wesentlichen von der Shea-Fettzusammensetzung bis zu der Palmölzusammensetzung erstreckt.
5. Zusammensetzung nach einem der vorhergehenden Ansprüche, dadurch gekennzeichnet, daß wenigstens ein Teil davon synthetisches StOSt, POST und/oder POP enthält.
6. Zusammensetzung nach einem der vorhergehenden Ansprüche, dadurch gekennzeichnet, daß wenigstens ein Teil davon ein 1,3-selektiv randomisiertes Fett enthält.
7. Zusammensetzung nach Anspruch 6, dadurch gekennzeichnet, daß sie ein Fett enthält, das in den 1- und 3-Stellungen unvollständig selektiv randomisiert ist.
8. Zusammensetzung nach einem der vorhergehenden Ansprüche, dadurch gekennzeichnet, daß sie bis zu 30% anderer Triglyceride enthält.
9. Zusammensetzung nach einem der vorhergehenden Ansprüche, dadurch gekennzeichnet, daß sie eine Palmölmittelfraktion oder ein Shea-Fett enthält.
10. Zusammensetzung nach einem der vorhergehenden Ansprüche, dadurch gekennzeichnet, daß sie einen Feststoffgehalt von etwa 3% bei 35°C und wenigstens 30% bei 30°C aufweist.
11. Zusammensetzung nach einem der vorhergehenden Ansprüche, dadurch gekennzeichnet, daß sie einen Feststoffgehalt von etwa 4% bei 35°C aufweist und T_{max} wenigstens 28,3°C ist.
12. Zusammensetzung nach einem der vorhergehenden Ansprüche 1 bis 10, dadurch gekennzeichnet, daß T_{max} wenigstens 29°C ist mit einem minimalen Anstieg von 3,5°C und daß die N_{35} -Zahl höchstens 6% ist.
13. Zusammensetzung nach einem der vorhergehenden Ansprüche, dadurch gekennzeichnet, daß sie in einer Mischung mit Kakaobutter vorliegt.
14. Verfahren zur Herstellung einer Zusammensetzung nach Anspruch 1, dadurch gekennzeichnet, daß man ein Fett, enthaltend symmetrisch digesättigte Triglyceride der C_{16} - und C_{18} -Fettsäuren, einer selektiven Randomisierung in den 1- und 3-Stellungen in Gegenwart eines Lipaseenzyms unterwirft.
15. Verfahren nach Anspruch 14, dadurch gekennzeichnet, daß man die selektive Randomisierung vor deren Vervollständigung unterbricht.
16. Verfahren nach Anspruch 14 oder 15, dadurch gekennzeichnet, daß man das randomisierte Fett mit einem natürlichen Fett mischt.

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17. Verfahren nach Anspruch 14 oder 15, dadurch gekennzeichnet, daß man das randomisierte Fett mit synthetischem POP, POSt und/oder StOSt mischt.

18. Kontinuierliches Verfahren nach einem der vorhergehenden Ansprüche 14 bis 17, dadurch gekennzeichnet, daß man einen Strom des Fettes in Lösung über ein Festbett eines selektiven Enzymkatalysators führt und das randomisierte Fett aus dem abfließenden Medium durch Entfernen des Lösungsmittels gewinnt.

19. Verfahren nach Anspruch 18, dadurch gekennzeichnet, daß man das Ausmaß der selektiven 1,3-Randomisierung des Fettes durch die Einstellung des Strömungsausmaßes des Stroms begrenzt.

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