ABSTRACT

FAT COMPOSITION FOR LOW-TRANS FAT, NON-TEMPERED CHOCOLATE AND CHOCOLATE

The purpose of the present invention is to provide, as fat for non-tempered chocolate, a fat composition which can contain less trans fats and more cacao materials such as cocoa butter and cocoa mass, and has good melting and snapping properties. The present invention is accomplished on the basis of a finding that a transesterified fat having a specific fatty acid composition is effective against the problem as well as knowledge that a combination of the fat composition with a specific emulsifier is effective for the problem. The present invention provides fat for chocolate and chocolate which has a strong chocolate flavor and good melting and snapping properties such that health risks linked to trans fats can be avoided.