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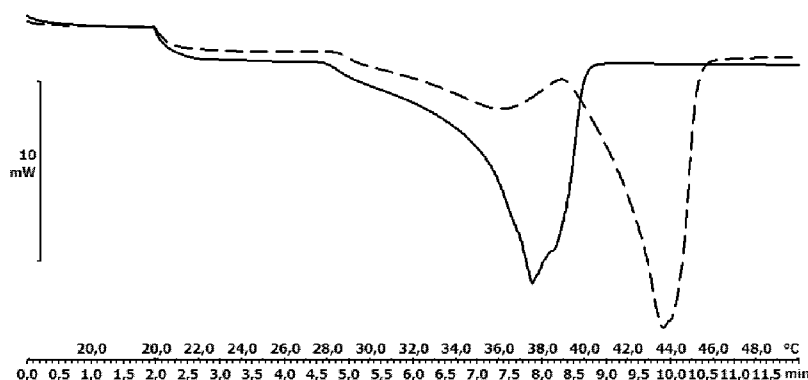
(54) **Title:** IMPROVED VEGETABLE FAT

Fig. 2

(57) **Abstract:** Method of increasing a main endotherm melt peak position of a vegetable fat or fractions thereof to an increased value compared to a starting value, said increased value being about 40 °C or higher. The main endotherm melt peak position is measured by Differential Scanning Calorimetry. The method to increase the main endotherm melt peak position comprises the steps of: a) melting the vegetable fat or fractions thereof by applying heat, b) storing the vegetable fat or fractions thereof at a temperature below said increased value of main endotherm melt peak position for at least 5 hours, wherein said vegetable fat or fractions thereof comprises SatOSt-triglycerides in an amount of 40 - 95% by weight, and wherein said vegetable fat or fractions thereof comprises StOSt-triglycerides in an amount of 30 - 85% by weight (wherein Sat = saturated fatty acid, St = stearic acid and O = oleic acid).



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