Claims

1. A vegetable fat composition comprising at least two different triglycerides, wherein the triglycerides comprise fatty acids selected from saturated (S) fatty acids and unsaturated (U) fatty acids, and at least one of the triglycerides comprises C14-fatty acids, and wherein the vegetable fat composition comprises between ~~3~~5% and 9~~7~~5% by weight of C14-fatty acids compared to the total weight of fatty acids, wherein the ratio of the weight of C14-fatty acids to the total weight of C8-, C10-, C12-, and C14-fatty acids in the vegetable fat composition is between 0.40 and 1.00, at least 5 wt.% C16-fatty acids, selected from C16:0 (palmitic acid), C16:1 (palmitoleic acid), or combinations hereof; and/or at least 5 wt.% C18-fatty acids, selected from C18:0 (stearic acid), C18:1 (oleic acid), C18:2 (linoleic acid), or combinations hereof; and wherein the vegetable fat composition is not selected from nutmeg oil.

2. The vegetable fat composition according to claim 1, wherein the ratio of the weight of C14-fatty acids to the total weight of C8-, C10-, C12-, and C14-fatty acids in the vegetable fat composition is between 0.50 and 1.00, such as between 0.60 and 1.00, such as between 0.70 and 1.00 or such as between 0.80 and 1.00.

3. The vegetable fat composition according to any preceding claims, wherein the ratio of SSU to SUS in the triglycerides is between 0.2 and 6.0, such as between 0.2 and 4.0, such as between 0.2 and 3.0, such as between 0.5 and 2.5, such as between 1.0 and 2.5 or such as between 1.5 and 2.5, wherein SSU is an asymmetrical di-saturated triglyceride comprising two saturated fatty acids and one unsaturated fatty acid in an asymmetrical isomer, and wherein SUS is a symmetrical di-saturated triglyceride comprising two saturated fatty acids and one unsaturated fatty acid in a symmetrical isomer.

4. The vegetable fat composition according to any preceding claims, wherein the triglycerides comprise at least 20 wt.% saturated fatty acids such as at least 25 wt.% saturated fatty acids.

5. In one or more embodiments, the triglycerides comprise saturated fatty acids comparable to cocoa butter.

6. The vegetable fat composition according to any preceding claims, wherein the vegetable fat composition comprises 10 wt.% or less C12-fatty acid, such as 5 wt.% or less C12-fatty acid or such as 1 wt.% or less C12-fatty acid or wherein the vegetable fat composition is essentially free of C12-fatty acid.

7. The vegetable fat composition according to any preceding claims, wherein the triglycerides comprise 15 wt.% or less trans-unsaturated fatty acids, such as 10 wt.% or less, such as 5 wt.% or less, such as 2 wt.% or less, or such as 1 wt.% or less trans-unsaturated fatty acids.

8. The vegetable fat composition according to any preceding claims, wherein the vegetable fat composition comprise between 5~~3~~% and 90~~5~~% by weight of C14-fatty acids compared to the total weight of fatty acids ~~such as between 5% and 95%, such as between 5% and 90%~~, such as between 5% and 80%, such as between 7% and 80%, such as between 10% and 35%, or such as between 10% and 25% by weight of C14-fatty acids compared to the total weight of fatty acids.

9. The vegetable fat composition according to any preceding claims, wherein the triglycerides comprises between 10 wt.% and 65 wt.% unsaturated fatty acids, such as between 15 wt.% and 45 wt.% or such as between 20 wt.% and 40 wt.% unsaturated fatty acids.

~~10. The vegetable fat composition according to any preceding claims, wherein the triglycerides comprise at least 1 wt.%, or such as at least 5 wt.% C16-fatty acids, selected from C16:0 (palmitic acid), C16:1 (palmitoleic acid), or combinations hereof.~~

~~11.~~10. The vegetable fat composition according to any preceding claims, wherein the triglycerides comprise at least ~~5 wt.%, or such as at least~~ 10 wt.% C18-fatty acids, selected from C18:0 (stearic acid), C18:1 (oleic acid), C18:2 (linoleic acid), or combinations hereof.

~~12.~~11. The vegetable fat composition according to any preceding claims, for use in bakery, dairy, or confectionary applications such as bakery or confectionary application selected from biscuit, cake, muffin, donut, pastry, or bread applications; or for use in molding, coating, enrobing, or filling chocolate or chocolate-like applications or for use as a chocolate or chocolate-like coating.

~~13.~~12. A cocoa butter replacer (CBR) comprising a vegetable fat composition according to any of claims 1-1~~2~~1.

~~14.~~13. A method for production of a vegetable fat composition according to any of claims 1-1~~2~~1, wherein the method comprises the steps of:

a) mixing glycerol and fatty acids, wherein the fatty acids is comprising between ~~3~~5% and 9~~7~~5% by weight of C14, in a reaction container comprising a vacuum inlet, hereby obtaining a first glycerol and fatty acids mixture;

b) heating the first glycerol and fatty acid mixture to at least 140 °C under reduced pressure over a predefined amount of time;

c) keeping the glycerol and fatty acid mixture at the temperature of step b) for a predefined amount of time, hereby obtaining a second glycerol and fatty acid mixture;

d) heating the second glycerol and fatty acid mixture to at least 180 °C over a predefined amount of time;

e) keeping the second glycerol and fatty acid mixture at the temperature of step d) for a predefined amount of time, hereby obtaining a crude vegetable fat composition;

f) optionally bleaching and filtering the crude vegetable fat composition; and

g) optionally removal of unreacted excess free fatty acids from the crude vegetable fat composition by distillation at a temperature of at least 160 °C, optionally under reduced pressure, to obtain the final vegetable fat composition comprising triglycerides.

~~15.~~14. The method for production of a vegetable fat composition according to claim 1~~4~~3, wherein the second glycerol and fatty acid mixture in step d) is heated to a temperature between 180 and 250 °C over a predefined amount of time, such as heated to a temperature between 190 and 250 °C over a predefined amount of time, such as heated to a temperature between 200 and 240 °C over a predefined amount of time, such as heated to a temperature between 210 and 230 °C over a predefined amount of time.

~~16.~~15. The method for production of a vegetable fat composition according to any of claims 1~~4~~3-1~~5~~4, wherein the optional step f) is performed before the optional step g) or wherein the optional step g) is performed before the optional step f).

~~17.~~16. The method for production of a vegetable fat composition according to any of claims 1~~3~~4-1~~6~~5, wherein the reduced pressure of step b) is a pressure below 600 mbar, such as below 400 mbar, such as below 200 mbar, such as below 100 mbar, such as below 50 mbar, such as a pressure below 40 mbar.

~~18.~~17. The method for production of a vegetable fat composition according to any of claims 1~~4~~3-1~~7~~6, wherein the predefined amount of time of step b) is at least 10 minutes, such as at least 20 minutes, such as at least 30 minutes.

~~19.~~18. The method for production of a vegetable fat composition according to any of claims 1~~4~~3-1~~8~~7, wherein the predefined amount of time of step c) is at least 10 minutes, such as at least 20 minutes, such as at least 30 minutes.

~~20.~~19. The method for production of a vegetable fat composition according to any of claims 1~~4~~3-1~~9~~8, wherein the predefined amount of time of step d) is at least 1 hour, such as at least 2 hours.

~~21.~~20. The method for production of a vegetable fat composition according to any of claims 1~~3~~4-19~~20~~, wherein the predefined amount of time of step e) is at least 2 hours, such as at least 4 hours, such as at least 6 hours, such as at least 8 hours, such as at least 10 hours, such as at least 12 hours, such as at least 14 hours.

~~22.~~21. The method for production of a vegetable fat composition according to any of claims 1~~4~~3-2~~1~~0, wherein a catalyst is added in step a).

~~23.~~22. The method for production of a vegetable fat composition according to any of claims 1~~4~~3-21~~2~~, wherein zinc oxide (ZnO) is added in step a) as a catalyst.

~~24.~~23. Use of a vegetable fat composition according to any of claims 1-1~~2~~1 for bakery, dairy, or confectionary applications or in coating or enrobing for bakery or confectionary applications or in fillings, such as bakery fillings and confectionary fillings or for chocolate or chocolate-like coating or for chocolate or chocolate-like spreads, which are spreadable at room temperature.

~~25.~~24. Use of a vegetable fat composition according to any of claims 2~~4~~3, wherein the bakery or confectionary application is selected from biscuit, cake, muffin, donut, pastry, or bread applications.

~~26.~~25. A confectionary or chocolate or chocolate-like product comprising between 10 wt.% and 70 wt.%, such as between 20 wt.% and 65 wt.%, such as between 25 wt.% and 40 wt.%, by weight of a vegetable fat composition according to any of claims 1-1~~2~~1.