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(21) International Application Number: PCT/FI97/00669 (22) International Filing Date: 3 November 1997 (03.11.97) (30) Priority Data: 08/740,845 4 November 1996 (04.11.96) US (71) Applicant (for all designated States except US): RAISIO YHTYMÄ OYJ [FI/FI]; P.O. Box 101, FIN-21201 Raisio (FI). (72) Inventor; and (75) Inventor/Applicant (for US only): WESTER, Ingmar [FI/FI]; Nuijakuja 5A, FIN-21260 Raisio (FI). (74) Agent: BERGGREN OY AB; P.O. Box 16, FIN-00101 Helsinki (FI).		(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published <i>With international search report. Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</i>
(54) Title: TEXTURIZING COMPOSITIONS FOR USE IN FAT BLENDS IN FOOD (57) Abstract Fatty acid esters, such as the unsaturated fatty acid esters of sterols and/or stanols, are used as a replacement for a substantial portion or all of the undesirable saturated and <i>trans</i>-unsaturated fats used as structure giving hardstocks in edible foods such as margarines, mayonnaise, cooking oils, cheeses, butter and shortening. Because of the similarity in the crytallinity and physical properties of the esters to those of the undesirable hardstock fats, the substitution or replacement contributes favorably to the flavor, texture and other sensory properties of the foods. Only the fatty acid portion of the phytosterol esters defined herein as texturizing agent is digested or absorbed with the sterol part being unabsorbable, thereby resulting in a reduction in total caloric uptake. Furthermore, the phytosterol fatty acid esters reduce the absorption of both dietary and biliary cholesterol from the digestive tract, thereby lowering the blood serum cholesterol level, especially the LDL-cholesterol.		