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ABSTRACT

The present invention is an enzymatic method of interesterification of fats and oils characterized in that the fats and oils to be used as a reaction substrate comprises a fat or oil (triglycerides), a fatty acid and a fatty ester, and the acid value of the reaction substrate is 8 to 30. The formation of undesirable by-products are suppressed and the desired triglycerides of high quality can be obtained constantly.