

Claims

1. A fat composition suitable for use as a cocoa butter equivalent, wherein the fat composition comprises triglycerides of which 60% by weight or more is Sat₂O, wherein Sat is selected from St, P, or combinations hereof; and wherein, in the fat composition, the total content of StOP + StPO + St₂O is 60% by weight or less, and the total amount of diglycerides (DAG) is 2.0% by weight or less; and wherein O is oleic acid, St is stearic acid, and P is palmitic acid.
2. The fat composition according to claim 1, wherein the total amount of DAG is 1.8% by weight or less, such as 1.5% by weight or less, such as 1.2% by weight or less, such as 1.0% by weight or less, such as 0.8% by weight or less, such as 0.6% by weight or less or such as 0.5% by weight or less.
3. The fat composition according to claim 1 or 2, wherein the fat composition has a Bühler crystallization index (BCI) value of 2.5 or more.
4. The fat composition according to any of the preceding claims, wherein the fat composition has a BCI value between 4.0 and 6.0.
5. The fat composition according to any of the preceding claims, wherein, in the fat composition, the content of St₂O is 40% by weight or less, such as 38% by weight or less.
6. The fat composition according to any of the preceding claims, wherein the total content of StOP + StPO + St₂O is 55% by weight or less, such as 52% by weight or less, such as 50% by weight or less.
7. The fat composition according to any of the preceding claims, wherein the total content of StOP + StPO + St₂O is between 26 and 60% by weight, such as between 26 and 55% by weight, such as between 26 and 52% by weight,

such as between 26 and 50% by weight, such as between 27 and 52% by weight, or such as between 27 and 50% by weight.

- 5 8. The fat composition according to any of the preceding claims, wherein the fat composition further comprises a fat and/or an oil originating from cocoa, mango, shea, illipe, sal, kokum, or combinations hereof.
- 10 9. The fat composition according to any of the preceding claims, wherein the fat composition comprises between 20 and 80% by weight of a vegetable fat composition, wherein the vegetable fat composition comprises triglycerides of which at least 60% by weight is Sat_2O , and wherein, in the vegetable fat composition, the POP content is between 25 and 95% by weight.
- 15 10. The fat composition according to claim 9, wherein the vegetable fat composition comprises triglycerides of which from 60 to 95% by weight is Sat_2O , such as from 60 to 90% by weight, such as from 60 to 85% by weight, or such as from 60 to 80% by weight.
- 20 11. The fat composition according to any of claims 9-10, wherein the POP content of the vegetable fat composition is from 30 to 95% by weight, such as from 30 to 90% by weight, such as from 30 to 80% by weight, such as from 40 to 75% by weight, or such as from 45 to 70% by weight.
- 25 12. The fat composition according to any of claims 9-11, wherein the vegetable fat composition comprises a total amount of DAG of 2.0% by weight or less, such as 1.8% by weight or less, such as 1.5% by weight or less, such as 1.2% by weight or less, such as 1.0% by weight or less, such as 0.8% by weight or less, such as 0.6% by weight or less or such as 0.5% by weight or less.
- 30 13. The fat composition according to any of claims 9-12, wherein the vegetable fat composition is a Palm Mid Fraction.

14. The fat composition according to any of the preceding claims, wherein said fat composition is a cocoa butter equivalent (CBE).
- 5 15. Use of the fat composition according to any one of the preceding claims in the manufacture of a food product for human consumption or as an ingredient in a food product.
- 10 16. Use according to claim 15, wherein said food product is a confectionary product such as a chocolate or chocolate-like product or filling.
- 15 17. A method of manufacturing a fat composition suitable for use as a CBE according to any of claims 1 to 14, wherein the method comprises the steps of:
- 20 a) Providing a fat composition comprising triglycerides of which 60% by weight or more is Sat_2O , wherein Sat is selected from St, P, or combinations hereof; and wherein, in the fat composition, the total content of $\text{StOP} + \text{StPO} + \text{St}_2\text{O}$ is 60% by weight or less, and wherein O is oleic acid, St is stearic acid, and P is palmitic acid;
- 25 b) Mixing said fat composition with a DAG-specific enzyme and water in a reaction container hereby obtaining a mixture;
- 30 c) Heating and stirring said mixture over a predefined period of time;
- d) Separating the enzyme from the mixture and subsequently drying the mixture under reduced pressure to remove any excess water, thereby obtaining a fat composition comprising triglycerides of which 60% by weight or more is Sat_2O , wherein Sat is selected from St, P, or combinations hereof; and wherein, in the fat composition, the total content of $\text{StOP} + \text{StPO} + \text{St}_2\text{O}$ is 60% by weight or less, and the total amount of diglycerides (DAG) is 2.0% by weight or less; and wherein O is oleic acid, St is stearic acid, and P is palmitic acid.
18. A method of manufacturing a fat composition suitable for use as a CBE according to any of claims 1 to 14, wherein the method comprises the steps of:

- 5 a) Providing a vegetable fat composition, wherein the vegetable fat composition comprises triglycerides of which at least 60% by weight is Sat_2O , and wherein, in the vegetable fat composition, the POP content is between 25 and 95% by weight and further providing a shea stearin composition;
- 10 b) Mixing said vegetable fat composition with a DAG-specific enzyme and water in a first reaction container hereby obtaining a first mixture and further mixing said shea stearin composition with a DAG-specific enzyme and water in a second reaction container hereby obtaining a second mixture;
- 15 c) Heating and stirring each of said mixtures over a predefined period of time;
- d) Separating the enzyme from each of the mixtures and subsequently drying each of the mixtures under reduced pressure to remove any excess water,
- 20 e) Mixing said two mixtures resulting from step d) - thereby obtaining a fat composition suitable for use as a cocoa butter equivalent, comprising triglycerides of which 60% by weight or more is Sat_2O , wherein Sat is selected from St, P, or combinations hereof; and wherein, in the fat composition, the total content of $\text{StOP} + \text{StPO} + \text{St}_2\text{O}$ is 60% by weight or less, and the total amount of diglycerides (DAG) is 2.0% by weight or less; and wherein O is oleic acid, St is stearic acid, and P is palmitic acid.