Claims

1. A fat composition comprising:

from 70% to 95% by weight hydrogenated palm kernel oil stearin;

from 5% to 25% by weight interesterified hydrogenated palm kernel oil stearin; and

from 1% to 4% by weight hydrogenated palm oil;

~~1.~~ wherein the fat composition comprises:

from 48% to 58% by weight of lauric acid (C12:0);

from 5% to 15% by weight palmitic acid (C16:0); and

from 5% to 20% by weight stearic acid (C18:0); and

having a weight ratio of stearic acid (C18:0) to palmitic acid (C16:0) of from 0.6:1 to 2.5:1;

said percentages of acids referring to acids bound as acyl groups in glycerides in the fat composition and being based on the total weight of C8 to C24 fatty acids; and

wherein the fat composition has:

at least 40 solid fat content at 30℃; and

at most 5 solid fat content at 40℃;

measured on unstabilized fat according to ISO 8292-1.

2. Composition according to claim 1, wherein the composition has a weight ratio of stearic acid (C18:0) to palmitic acid (C16:0) of from 0.7:1 to 2:1, preferably from 0.92:1 to 1.5:1.

3. Composition according to claim 1 or 2, wherein the composition has

from 50% to 56% by weight of lauric acid (C12:0), preferably from 52% to 55% by weight; and/or

from 8% to 13% by weight palmitic acid (C16:0), preferably from 9% to 12% by weight; and/or

from 8% to 13% by weight stearic acid (C18:0), preferably from 9% to 12% by weight;

said percentages of acids referring to acids bound as acyl groups in glycerides in the fat composition and being based on the total weight of C8 to C24 fatty acids.

4. Composition according to any of the preceding claims, wherein the composition has:

at least 90 solid fat content at 20℃, preferably at least 92; and/or
from 40 to 55 solid fat content at 30℃, preferably from 43 to 53; and/or
from 5 to 12 solid fat content at 35℃, preferably from 5 to 10; and/or
at most 4 solid fat content at 40℃, preferably at most 3;
measured on unstabilized fat according to ISO 8292-1.

5. Composition according to any of the preceding claims, further comprising~~:~~

~~at least one hydrogenated lauric oil selected from palm kernel oil, palm kernel oil fractions, coconut oil, coconut oil fractions and mixture thereof;~~
~~at least one interesterified hydrogenated lauric oil selected from palm kernel oil, palm kernel oil fractions, coconut oil, coconut oil fractions and mixture thereof;~~
~~at least one non-lauric oil with iodine value lower than 15; and~~
~~optionally~~ one or more emulsifiers.

6. Composition according to claim 5, comprising ~~hydrogenated palm kernel stearin, interesterified hydrogenated palm kernel oil stearin, hydrogenated palm oil and optionally~~ sorbitan tristearate.

7. Composition according to ~~claim 6~~any of the preceding claims, comprising:

from 7~~5~~0% to 9~~0~~5% by weight hydrogenated palm kernel oil stearin~~, preferably from 75% to 90%~~;
from ~~5~~8% to ~~25~~18% by weight interesterified hydrogenated palm kernel oil stearin~~, preferably from 8% to 18%~~;
from 2~~1~~% to 3~~4~~% by weight hydrogenated palm oil~~, preferably from 2% to 3%~~; and
~~optionally~~ from 1% to 3% by weight sorbitan tristearate.

8. Use of the fat composition of any one of the preceding claims for a confectionery application, wherein the confectionery application is preferably use in compound chocolate.

9. Use of the fat composition according to claim 8, wherein the fat composition is mixed with:

- one or more ingredients selected from milk powder, milk fat, cocoa powder, cocoa massa, vanilla, and lecithin;
- sugar or other sweeteners; and
- optionally other ingredients.

10. Process for making the fat composition of any one of claims 1 to 7, which comprises the blending of

~~at least one hydrogenated lauric oil selected from palm kernel oil, palm kernel oil fractions, coconut oil, coconut oil fractions and mixture thereof;~~
~~at least one interesterified hydrogenated lauric oil selected from palm kernel oil, palm kernel oil fractions, coconut oil, coconut oil fractions and mixture thereof;~~
~~at least one non-lauric oil with iodine value lower than 15~~from 70% to 95% hydrogenated palm kernel oil stearin;
from 5% to 25% interesterified hydrogenated palm kernel oil stearin;
from 1% to 4% hydrogenated palm oil; and
optionally one or more emulsifiers.

11. Process for making the fat composition according to claim 10, which comprises the further ~~—~~blending of ~~hydrogenated palm kernel oil stearin, interesterified hydrogenated palm kernel oil stearin, hydrogenated palm oil and optionally~~ sorbitan tristearate.

12. Process for making the fat composition according to claim 10 or 11~~1~~, which comprises blending:

from 7~~5~~0% to 9~~0~~5% hydrogenated palm kernel oil stearin~~, preferably from 75% to 90%~~;
from ~~8~~5% to 18~~25~~% interesterified hydrogenated palm kernel oil stearin~~, preferably from 8% to 18%~~;
from ~~2~~1% to ~~3~~4% hydrogenated palm oil~~, preferably from 2% to 3%~~; and
~~optionally~~ from 1% to 3% sorbitan tristearate.

13. A confectionery product comprising:

at least 20% by weight fat composition of any one of claims 1 to 7; and

at least 30% by weight sugar or other sweeteners.

14. A confectionery product according claim 13, comprising at least 5% by weight of one or more of milk powder, vegetable milk powder, dairy powder or mixture thereof.