[CLAIMS]

[Claim 1]

A method for manufacturing an edible oil/fat in which a content of glycidol and glycidol fatty acid esters is reduced, and in which, in a step of decolorizing and deodorizing an oil/fat containing a palm-based oil/fat using a physically refined palm oil and/or an oil fraction obtained from a physically refined palm oil as a raw material, the following raw oil/fat is used, a decolorization work step includes a step of adding an acid to an aqueous solution immediately before the decolorization step which means that no other step is provided between the step of adding an acid to an aqueous solution and the decolorization step, and the following edible oil/fat is obtained after the step of decolorizing and deodorizing:

~~a~~the raw oil/fat~~:~~

~~an oil/fat containing a palm-based oil/fat and~~ having a 3-chloro-1,2-propanediol concentration of 1.5 mg/kg or less,

an edible oil/fat after the step of decolorizing and deodorizing:

the content of glycidol and glycidol fatty acid esters is 1.0 mg/kg or less in an equal amount of glycidol.

[Claim 2]

The method for manufacturing an edible oil/fat in which the content of glycidol and glycidol fatty acid esters is reduced according to claim 1,

wherein 0.01 to 10 weight% of the following aqueous solution as the acid is added:

a citric acid and/or phosphoric acid aqueous solution having a concentration of 1 to 85 weight%.

[Claim 3]

The method for manufacturing an edible oil/fat in which the content of glycidol and glycidol fatty acid esters is reduced according to claim 1 or 2,

wherein the deodorizing step is performed under the following conditions:

a degree of vacuum of 100 to 800 Pa,

an amount of water vapor used of 0.5 to 5 weight%,

a deodorizing temperature of 230 to 260°C.

[Claim 4]

A method for reducing a content of glycidol and glycidol fatty acid esters in an edible oil/fat by the method for manufacturing an edible oil/fat in which the content of glycidol and glycidol fatty acid esters is reduced according to any one of claims 1 to 3.