

ABSTRACT

A method of solvent fractionation of a fat by which a high fat concentration, a rise in refrigerant temperature, and a reduction in operation time, etc. can be attained and fractions are efficiently produced at a low cost, characterized by rapidly cooling a feedstock fat dissolved in a solvent to a temperature higher by 1 to 20°C than the crystallization temperature used in a crystallizer in the step prior to introduction of the feedstock fat into the crystallizer.