

CLAIMS

1. A method of increasing a main endotherm melt peak position of a vegetable fat or fractions thereof to an increased value compared to a starting value, the increased value being 40 °C or higher, the main endotherm melt peak position being measured by Differential
- 5 Scanning Calorimetry by heating samples of 10 ± 1 mg of the vegetable fat or fraction thereof from 20 °C to 50 °C at a rate of 3 °C/min to produce a melting thermogram defining the main endotherm melt peak position, the method comprising the steps of:
 - (a) melting the vegetable fat or fractions thereof by applying heat,
 - (b) storing the vegetable fat or fractions thereof at a temperature below the increased
 - 10 value of the main endotherm melt peak position for at least 5 hours,
 - in which an increase in the main endotherm melt peak position for the vegetable fat or fractions thereof is obtained when compared to the starting value,
 - in which the vegetable fat or fractions thereof comprises SatOSat-triglycerides in an amount of 40 – 95% by weight,
 - 15 in which the vegetable fat or fractions thereof comprises StOSt-triglycerides in an amount of 30 – 85% by weight, and
 - in which Sat stands for a saturated fatty acid, St stands for stearic acid and O stands for oleic acid.
2. A method according to Claim 1, in which the temperature applied in step (b) is 25 °C to
- 20 39 °C, such as 27 °C to 39 °C, 30 °C to 39 °C or 33 °C to 38 °C.
3. A method according to Claims 1 or 2 further comprising a step (a1) following step (a) and prior to step (b), the step (a1) consisting of cooling the vegetable fat or fractions thereof to a temperature of between -30 °C and 39 °C, such as between -10°C and 38 °C or between 0°C and 37 °C.
- 25 4. A method according to Claim 1, 2 or 3, in which the vegetable fat or fractions thereof comprises SatOSat in an amount of 50 – 93%, such as 60 – 90%.
5. A method according to any preceding claim, in which the vegetable fat or fractions thereof comprises StOSt in an amount of 40- 80% by weight, such as 45 – 75% or 50 – 70%.

6. A method according to any preceding claim, in which the vegetable fat or fractions thereof is selected from the group consisting of shea, sal, mango, mowra, kokum, illipe, cupuacu and any combination thereof.
7. A method according to any of Claims 1 to 5, in which the vegetable fat or fractions thereof comprises or consists of shea stearin.
8. A method according to any preceding claim, in which the increased value of the main endotherm melt peak position is 41 °C or higher, such as 42 °C or higher or 43 °C or higher.
9. A method according to any preceding claim, in which the increased value of the main endotherm melt peak position is at least 2 °C, such as at least 3 °C or at least 4 °C above the starting value.
10. A method according to any preceding claim, in which step (b) is performed for at least 10 hours such as for at least 14 hours or for at least 18 hours.
11. A method according to any preceding claim, further comprising grinding the stored vegetable fat or fractions thereof with an increased main endotherm melt peak position of (1b) above to a powder.
12. A method according to any of Claims 1 to 10, further comprising melting the stored vegetable fat or fractions thereof with an increased main endotherm melt peak position of (1b) above to a slurry.
13. A chocolate product comprising the vegetable fat or fractions thereof manufactured by a method according to any preceding claim, in which the vegetable fat or fractions thereof comprises StOSt in an amount of 45 - 75% by weight.
14. Use of the vegetable fat or fractions thereof manufactured according to a method according to any of Claims 1 to 12 for production of chocolate products.
15. Use according to Claim 14, in which the vegetable fat or fractions thereof is used as a seed.
16. Use according to Claim 14 or 15, in which the vegetable fat or fractions thereof is used as a powder or a slurry.