

Claims

[Claim 1]

An oil and/or fat composition for chocolate, comprising a randomized triglyceride composition and satisfying all of (A) to (H):

(A) a content of a saturated fatty acid having from 6 to 18 carbons is 80 mass% or more in a constituent fatty acid composition;

(B) a content of lauric acid is from 30 to 45 mass% in a constituent fatty acid composition;

(C) a content of behenic acid is from 0.5 to 5.5 mass% in a constituent fatty acid composition;

(D) a content of an unsaturated fatty acid is 15 mass% or less in a constituent fatty acid composition;

(E) a content of a trans fatty acid is 5 mass% or less in a constituent fatty acid composition;

(F) a palmitic acid content/stearic acid content ratio is from 0.2 to 2 in a constituent fatty acid composition;

(G) an unsaturated fatty acid content/behenic acid content ratio is 4 or less in a constituent fatty acid composition; and

(H) an SFC at 10°C is 90% or more.

[Claim 2]

The oil and/or fat composition for chocolate according to claim 1, further comprising an extremely hardened high-erucic-acid rapeseed oil.

[Claim 3]

The oil and/or fat composition for chocolate according to claim 1, wherein an SFC at 35°C is 15% or less, and an SFC at 40°C is 5% or less.

[Claim 4]

The oil and/or fat composition for chocolate according to claim 2, wherein an SFC at 35°C is 15% or less, and an SFC at 40°C is 5% or less.

[Claim 5]

A method for manufacturing the oil and/or fat composition for chocolate according to claim 1, the method comprising a step of interesterifying a raw material oil and/or fat comprising, as essential components, an oil and/or fat component X, an oil and/or fat component Y, and an oil and/or fat component Z, wherein:

the oil and/or fat component X is one or more kinds of oils and/or fats selected from palm kernel oil and a processed oil and/or fat thereof;

the oil and/or fat component Y is one or more kinds of oils and/or fats selected from palm oil and a processed oil and/or fat thereof; and

5 the oil and/or fat component Z is an extremely hardened high-erucic-acid rapeseed oil.

[Claim 6]

A method for manufacturing the oil and/or fat composition for chocolate according to claim 2, the method comprising a step of interesterifying a raw material oil and/or fat

10 comprising, as essential components, an oil and/or fat component X, an oil and/or fat component Y, and an oil and/or fat component Z, wherein:

the oil and/or fat component X is one or more kinds of oils and/or fats selected from palm kernel oil and a processed oil and/or fat thereof;

15 the oil and/or fat component Y is one or more kinds of oils and/or fats selected from palm oil and a processed oil and/or fat thereof; and

the oil and/or fat component Z is an extremely hardened high-erucic-acid rapeseed oil.

[Claim 7]

A method for manufacturing the oil and/or fat composition for chocolate according to claim 1, the method comprising a step of interesterifying a raw material oil and/or fat

20 comprising, as essential components, an oil and/or fat component X, an oil and/or fat component Y, and an oil and/or fat component Z, wherein:

the oil and/or fat component X is palm kernel oil and/or highly hardened palm kernel oil;

25 the oil and/or fat component Y is one or more kinds of oils and/or fats selected from palm oil, high melting point part of fractionated palm, and extremely hardened palm oil;

the oil and/or fat component Z is an extremely hardened high-erucic-acid rapeseed oil.

[Claim 8]

A method for manufacturing the oil and/or fat composition for chocolate according to claim 2, the method comprising a step of interesterifying a raw material oil and/or fat

30 comprising, as essential components, an oil and/or fat component X, an oil and/or fat component Y, and an oil and/or fat component Z, wherein:

the oil and/or fat component X is palm kernel oil and/or highly hardened palm kernel oil;

35 the oil and/or fat component Y is one or more kinds of oils and/or fats selected from palm oil, high melting point part of fractionated palm, and extremely hardened palm oil;

the oil and/or fat component Z is an extremely hardened high-erucic-acid rapeseed oil.

[Claim 9]

A chocolate comprising the oil and/or fat composition for chocolate according to claim 1.

[Claim 10]

A chocolate comprising the oil and/or fat composition for chocolate according to claim 2.