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## (71) Applicant (for all designated States except US): AAR-HUSKARLSHAMN AB [SE/SE]; Jungmansgatan 12, S-211 19 Malmö (SE).

## (72) Inventor; and

## (75) Inventor/Applicant (for US only): MILLER, Rasmus, Leth [DK/DK]; Brorsonsvej 20, DK-8260 Viby J (DK).

## (74) Agent: PATENTGRUPPEN A/S; Aaboulevarden 31, 4th floor, DK-8000 Aarhus C (DK).

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## (54) Title: PROCESS FOR PRODUCTION OF COCOA BUTTER EQUIVALENT

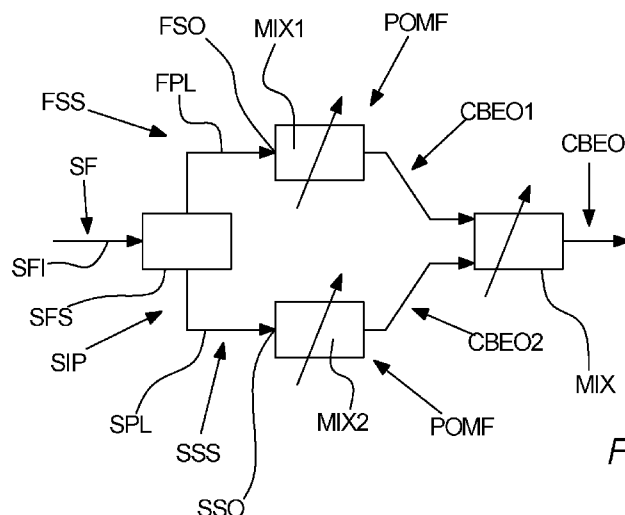


Fig. 1A

(57) Abstract: The invention relates to a process for production of cocoa butter equivalent (CBE0), the process comprising the steps of -providing shea fat (SF) -separating the shea fat into a first shea stearin fraction (FSS) and a shea intermediate product (SIP), -feeding the first shea stearin fraction (FSS) into a first processing line (FPL), -feeding the shea intermediate product (SIP) into a second processing line (SPL), -processing the shea intermediate product (SIP) in the second processing line (SPL) into a second shea stearin fraction (SSS), -obtaining two separate shea stearin outputs, the first shea stearin fraction (FSS) from the first processing line (FPL) and the second shea stearin fraction (SSS) from the second processing line (SPL) and -mixing the shea stearin outputs (FSS, SSS) with a palm oil mid fraction (MIX; MIX1, MIX2) to obtain cocoa butter equivalent (CBE0; CBE01, CBE02).