CLAIMS

1. A fat composition comprising an interesterified fat obtained by interesterifying raw materials comprising 45 to 85 wt% of palm type fat, which is palm oil, fractionated palm oil, or mixed oil thereof, and 15 to 55 wt% of lauric fat, which is coconut oil, palm kernel oil, palm kernel olein, or mixed oil thereof, as major ingredients with lipase, which catalyzes random interesterification without positional specificity, wherein total adding amount of palm type fat and lauric fat is 70 wt% or more, and wherein lauric acid content in a constituent fatty acid of the interesterified oil is 8 to 24 wt%, P2O content of the interesterified oil is 5 to 18 wt%, and PPO content in the P2O is 30 to 60 wt% (PPO: a triglyceride in which fatty acids at 1,2-positions or 2,3-positions are palmitic acid and fatty acid at 3-position or 1-position is oleic acid, POP: a triglyceride in which fatty acids at 1,3-positions are palmitic acid and fatty acid at 2-position is oleic acid, P: palmitic acid, O: oleic acid).

2. The fat composition according to claim 1, comprising 50 wt% or more of the interesterified fat.

3. The fat composition according to claim 1 or 2, comprising the interesterified fat and lauric fat.

4. A whippable oil-in-water emulsion comprising the fat composition according to any one of claims 1 to 3.

5. The whippable oil-in-water emulsion according to

claim 4, comprising 10 to 50 wt% of fat and 40 to 80 wt% of water.

6. A method for producing an interesterified fat, comprising providing raw materials comprising 45 to 85 wt% of palm type fat, which is palm oil, fractionated palm oil, or mixed oil thereof, and 15 to 55 wt% of lauric fat, which is coconut oil, palm kernel oil, palm kernel olein, or mixed oil thereof, as major ingredients, wherein total adding amount of palm type fat and lauric fat is 70 wt% or more, and

interesterifying the raw materials with lipase, which catalyzes random interesterification without positional specificity, until lauric acid content in a constituent fatty acid of the interesterified oil is 8 to 24 wt%, P20 content of the interesterified oil is 5 to 18 wt%, and PPO content in the P20 is 30 to 60 wt% (PPO: a triglyceride in which fatty acids at 1,2-positions or 2,3-positions are palmitic acid and fatty acid at 3-position or 1-position is oleic acid, POP: a triglyceride in which fatty acids at 1,3-positions are palmitic acid and fatty acid at 2-position is oleic acid, P: palmitic acid, O: oleic acid).

7. A method for producing a whippable oil-in-water emulsion, comprising providing raw materials comprising 45 to 85 wt% of palm type fat, which is palm oil, fractionated palm oil, or mixed oil thereof, and 15 to 55 wt% of lauric fat, which is coconut oil, palm kernel oil, palm kernel olein or mixed oil thereof, as major ingredients, wherein total adding amount of palm type fat and lauric fat is 70 wt% or more,

interesterifying the raw materials with lipase, which catalyzes random interesterification without positional specificity, until lauric acid content in a constituent fatty acid of the interesterified oil is 8 to 24 wt%, P20 content of the interesterified oil is 5 to 18%, and PPO content in the P20

is 30 to 60 wt% (PPO: a triglyceride in which fatty acids at 1,2-positions or 2,3-positions are palmitic acid and fatty acid at 3-position or 1-position is oleic acid, POP: a triglyceride in which fatty acids at 1,3-positions are palmitic acid and fatty acid at 2-position is oleic acid, P: palmitic acid, O: oleic acid), and

mixing the obtained interesterified oil and other ingredients,

wherein the whippable oil-on-water emulsion comprises 10 to 50 wt% of fat and 40 to 80 wt% of water.

FOAMABLE OIL-IN-WATER EMULSIFIED OIL OR FAT COMPOSITION, AND FOAMABLE OIL-IN-WATER TYPE EMULSIFIED PRODUCT

ABSTRACT

The present invention addresses the problem of providing a foamable oil-in-water emulsified product, and an oil or fat composition used in same, the product having: good emulsifying stability when used in a foamable oil-in-water emulsified product; excellent workability, foamability, and external appearance when whipped; good shape retention, resistance to water separation, and decorating and squeezing workability; and, despite being vegetable-oil-based, having a mouthfeel and dairy flavor similar to that of fresh cream when eaten. The problem is resolved by having the lauric acid content, P_2O content, and P_2O PPO content of fatty acids constituting a transesterified oil or fat in lipase transesterification, in which palm oil or fat and lauric oil or fat are used as starting materials, be adjusted to 8-24 wt%, 5-18 wt%, and 30-60 wt%, respectively; and by adjusting a foamable oil-in-water emulsified product using an oil or fat composition including the transesterified oil or fat.

No Fig.