**CLAIMS**

1. A fatty acid composition comprising:

(i) from 60 to 80 % by weight stearic acid;
(ii) from 3 to 30% by weight oleic acid; and
(iii) less than 10 % by weight palmitic acid.

2. Composition as claimed in Claim 1, wherein the fatty acids in the composition are non-hydrogenated.

3. Composition as claimed in Claim 1 or Claim 2, which comprises from 10 to 30 % by weight oleic acid.

4. Composition as claimed in any one of Claims 1 to 3, which comprises from 2 to 7 % by weight palmitic acid.

5. Composition as claimed in any one of Claims 1 to 4, which comprises from 1 to 5 % by weight linoleic acid.

6. Composition as claimed in any one of Claims 1 to 5, which comprises from 1 to 3 % by weight arachidic acid.

7. Composition as claimed in any one of Claims 1 to 6, which is obtained from shea olein.

8. A process for producing the fatty acid composition of any one of the preceding claims, comprising the enzymic hydrolysis of a triglyceride, and which comprises:

a) hydrolyzing a fat comprising at least 20% stearic acid based on the weight of the fatty acids present in the fat;
b) distillation of the product of step a); and
c) fractionation of the product of step b).

9. Process as claimed in Claim 8, which also produces a second fatty acid composition comprising greater than 63% by weight oleic acid, greater than 4% by weight linoleic acid and greater than 2% by weight stearic acid.

10. Process as claimed in Claim 9, wherein the second fatty acid composition comprises from 63 to 80 % by weight oleic acid, from 5 to 20 % by weight linoleic acid and from 5 to 20 % by weight stearic acid.

11. Process as claimed in Claim 8, wherein the fat of step a) is shea butter and/or a fraction thereof.

12. Use of a composition as claimed in any one of Claims 1 to 7 in the preparation of a triglyceride.

13. Method for the preparation of a triglyceride comprising an enzymic acidolysis reaction between: a fat with at least 30% by weight of oleic acid in the 2- position based on total C12 to C22 fatty acids at the 2- position; and the fatty acid composition of any one of Claims 1 to 7.

14. Method for the preparation of a triglyceride comprising an enzymic acidolysis reaction between: a fat with at least 20% by weight of C12-C22 saturated fatty acids in 2- position based on total C12 to C22 fatty acids at the 2- position; and the second fatty acid composition as defined in Claim 9 or Claim 10.

15. Method as claimed in Claim 14, wherein the fat has at least 40% by weight of C12-C22 saturated fatty acids in 2- position based on total C12 to C22 fatty acids at the 2- position.