

ABSTRACT OF THE DISCLOSURE

PROCESS FOR PREPARING LIQUID CREAM

In order to develop a fat composition for portion cream having high emulsion stability and high flavor stability even stored in a wide temperature range, there are provided a process for preparing liquid cream comprising adding a low melting point fraction of palm kernel oil, wherein SFC (solid fat content) at 5°C of the low melting point fraction of palm kernel oil is 30% to 50%, the low melting point fraction of palm kernel oil contains an organic acid, a content of the organic acid in the low melting point fraction of palm kernel oil is 2 to 28 ppm, and this organic acid is at least one member selected from the group consisting of ascorbic acid, erythorbic acid and malic acid; as well as a fat composition for liquid cream comprising a low melting point fraction of palm kernel oil containing an organic acid.