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"Bailey's industrial oil & fat products, vol. 3 - Edible oil and fat products: products and application technology ED - HUI Y H (ED)", 1 January 1996 (1996-01-01), BAILEY'S INDUSTRIAL OIL AND FAT PRODUCTS. EDIBLE OIL AND FAT PRODUCTS : PRODUCTS AND APPLICATION TECHNOLOGY, NEW YORK, NY : JOHN WILEY, US, PAGE(S) 382, XP002112226, ISBN: 978-0-471-59427-7 abstract

DESCRIPTION

[0001] This invention relates to a fat composition, a marinade comprising the fat composition and a method for its production.

[0002] Shea oil (butter) is a fat obtained from the shea tree. The butter is sometimes fractionated to form a stearin fraction (shea stearin) and an olein fraction (shea olein). Shea products are used in cosmetics and in the food industry. Shea oil is relatively rich in stearic and oleic acids.

[0003] A marinade is a mixture of ingredients, in which meat, fish, or other food is soaked before cooking in order to flavour and/or soften it. Typically, marinades comprise oil, wine, spices, vegetables or similar ingredients. Marinades are usually applied to refrigerated food and the marinating process usually takes place at refrigerator temperatures of about 5 °C for a period of several hours.

[0004] Marinades are described in, for example, US 2016/302460.

[0005] Fats and oils are important components of food products and can be responsible for texture, mouthfeel and flavor attributes. For instance, the solid fat profile can affect properties such as flavor release and structure.

[0006] Fats and oils contain glycerides. Glycerides may be in the form of mono-, di- or tri-glycerides having one, two or three fatty acid acyl groups, respectively, bonded to a glycerol backbone. Triglycerides are the predominant type of glyceride in edible fats and oils.

[0007] Fats and oils are sometimes subjected to an interesterification process which randomises the fatty acid acyl residues amongst the glyceride molecules. This can alter the physical properties of the fat or oil. Usually, interesterification is carried out in order to effect complete randomisation of the fatty acid acyl groups.

[0008] US 4482576 describes the directed interesterification of an edible oil. The process is carried out under low temperature conditions such that some of the oil is in the solid phase. This results in a product that does not have complete randomization of the fatty acid residues but has a partially randomised distribution of the fatty acids depending on the composition of the liquid and solid oil phases at the time of randomization.

[0009] There remains a need for improved marinades, in particular having good consistency and/or viscosity both at refrigeration temperatures and at room temperature, so that the marinade has sufficient flowability to be applied to food when taken out of a refrigerator, and to be reapplied at refrigerator temperatures, and yet which does not run off the food at higher room temperatures.

[0010] According to the present invention, there is provided a fat composition comprising:

greater than 45% by weight oleic acid;

from 10% to 35% by weight stearic acid; and

from 1% to 10% by weight palmitic acid;

said percentages of acids referring to acids bound as acyl groups in glycerides in the fat composition and being based on the total weight of C8 to C24 fatty acids; and greater than 5% by weight of combined P₂St, PSt₂ and StStSt triglycerides based on total triglycerides present in the composition, and a weight ratio of (StOSt+POSt):(StStSt+PStSt) triglycerides of less than 3, wherein P is palmitic acid, O is oleic acid and St is stearic acid.

[0011] The fat composition of the invention has been found to be particularly useful as a fat for a marinade. For example, the fat composition imparts good rheological properties to the marinade, generally in a blend with one or more liquid oils, allowing the marinade to be applied at refrigeration temperatures but to generally retain consistency at higher temperatures.

[0012] Also provided by the invention is a process for making the fat composition of the invention, which comprises chemically interesterifying a fat at a temperature of from 30 to 50 °C.

[0013] Further provided by the invention is a marinade comprising the fat composition of the invention, preferably in an amount of from 1% to 99% by weight, and optionally one or more ingredients selected from herbs, spices and vegetables.

[0014] in another aspect, the invention provides the use of the fat composition of the invention in a marinade.

[0015] In a further aspect, the invention provides a method of preparing a food product which comprises contacting the marinade of the invention with food for cooking, preferably with raw meat, and cooking the marinated food.

[0016] The term "fat" refers to glyceride fats and oils containing fatty acid acyl groups and does not imply any particular melting point. The term "oil" is used synonymously with "fat". Fats predominantly comprise triglycerides.

[0017] Amounts of triglycerides specified herein are percentages by weight based on total triglycerides present in the fat composition. The notation triglyceride XYZ denotes triglycerides having fatty acid acyl groups X, Y and Z at any of the 1-, 2- and 3- positions of the glyceride. The notation A₂B includes both AAB and ABA, and AB₂ includes both ABB and BAB. Triglyceride content may be determined for example by GC (ISO 23275).

[0018] The term "fatty acid", as used herein, refers to straight chain saturated or unsaturated (including mono- and poly- unsaturated) carboxylic acids having from 8 to 24 carbon atoms. A fatty acid having n carbon atoms and x double bonds may be denoted C_n:_x. For example, palmitic acid may be denoted C16:0 and oleic acid may be denoted C18:1. Percentages of fatty acids in compositions referred to herein include acyl groups in tri-, di- and mono-glycerides present in the glycerides as is customary terminology in the art and are based on the total weight of C8 to C24 fatty acids. The fatty acid profile (i.e., composition) may be determined, for example, by fatty acid methyl ester analysis (FAME) using gas chromatography according to ISO 15304.

[0019] The fat composition of the invention comprises greater than 45% by weight oleic acid based on the total weight of C8 to C24 fatty acids. Preferably, the fat composition comprises from 50% to 75% by weight oleic acid, such as from 50% to 70% by weight or from 51 to 60% by weight oleic acid.

[0020] The fat composition of the invention comprises from 10% to 35% by weight stearic acid. Preferably, the fat composition comprises from 15% to 35% by weight stearic acid, such as from 25% to 30% by weight stearic acid.

[0021] The fat composition of the invention comprises from 1% to 10% by weight palmitic acid, preferably from 4% to 10% by weight palmitic acid.

[0022] The linoleic (C18:2) acid content of the fat compositions of the invention is preferably from 2% to 10% by weight.

[0023] The fat compositions of the invention preferably contain less than 10% by weight of total C20 to C24 fatty acids, more preferably less than 8% by weight, such as less than 5% by weight. Additionally, or alternatively, the fat compositions of the invention may comprise less than 1% by weight C8 to C14 fatty acids.

[0024] A preferred fatty acid composition for the fat compositions of the invention therefore comprises, based on the total weight of C8 to C24 fatty acids:

from 50% to 75% by weight oleic acid;

from 15% to 35% by weight stearic acid;

from 4% to 10% by weight palmitic acid;

from 2% to 10% by weight linoleic (C18:2) acid; and

preferably less than 5% by weight of total C20 to C24 fatty acids and/or less than 1% by weight C8 to C14 fatty acids.

[0025] The fat composition of the invention comprises greater than 5% by weight of combined P₂St, PSt₂ and StStSt triglycerides based on total triglycerides present in the composition, and a weight ratio of (StOSt+POSt):(StStSt+PStSt) triglycerides of less than 3.

[0026] Preferably, the fat composition comprises greater than 7%, more preferably from 7% to 25% by weight of combined P₂St, PSt₂ and StStSt triglycerides, such as from 10% to 20% by weight.

[0027] The weight ratio of (StOSt+POSt):(StStSt+PStSt) triglycerides is preferably in the range of from 0.5 to 2.

[0028] Preferably, the fat composition has a PSt₂ content of greater than 2% by weight, more preferably from 2% to 8% by weight.

[0029] The PPP content of the fat compositions of the invention is preferably less than 1% by weight, more preferably less than 0.5% by weight.

[0030] The POP content of the fat compositions is preferably less than 5% by weight, more preferably less than 3% by weight, such as less than 2% by weight.

[0031] Preferably, the fat compositions have a StOSt content of less than 20% by weight, such as from 5% to 15% by weight.

[0032] The OOO content of the fat composition is preferably from 10% to 45% by weight.

[0033] Accordingly, a preferred triglyceride composition for the fat composition of the invention comprises:

from 7% to 25% by weight of combined P₂St, PSt₂ and StStSt triglycerides;

from 2% to 8% by weight PSt₂;

less than 0.5% by weight PPP;

less than 5% by weight POP;

from 5% to 15% by weight StOSt;

wherein the weight ratio of (StOSt+POSt):(StStSt+PStSt) triglycerides is in the range of from 0.5 to 2.

[0034] A most preferred fat composition of the invention therefore comprises based on the total weight of C8 to C24 fatty acids:

from 50% to 75% by weight oleic acid;

from 15% to 35% by weight stearic acid;

from 4% to 10% by weight palmitic acid;

from 2% to 10% by weight linoleic (C18:2) acid; and

less than 5% of total C20 to C24 fatty acids;

and the triglyceride composition of the fat composition comprises:

from 7% to 25% by weight of combined P₂St, PSt₂ and StStSt triglycerides;

from 2% to 8% by weight PSt₂;

less than 0.5% by weight PPP;

less than 5% by weight POP;

from 5% to 15% by weight StOSt;

wherein the weight ratio of (StOSt+POSt):(StStSt+PStSt) triglycerides is in the range of from 0.5 to 2.

[0035] The fat compositions of the invention are typically non-hydrogenated. The fat composition is usually derived from vegetable fats.

[0036] The fat compositions of the invention are preferably free of added trans fatty acids. Typically, the fat compositions have a trans fatty acid content of less than 1% by weight.

[0037] The fat compositions of the invention may be made from naturally occurring or synthetic fats, fractions of naturally occurring or synthetic fats, or mixtures thereof, that satisfy the requirements for fatty acid and triglyceride composition defined herein. A preferred composition of the invention comprises, consists essentially of, or consists of an interesterified shea olein. Alternatively, the fat composition may comprise, consist essentially of, or consist of an interesterified stearin fraction of high stearic high oleic sunflower oil or an interesterified high stearic high oleic sunflower oil. The fat composition may also comprise, consist essentially of, or consist of mixtures of an interesterified shea olein with an interesterified stearin fraction of high stearic high oleic sunflower oil or an interesterified high stearic high oleic sunflower oil.

[0038] The fat composition of the invention preferably has a solid fat content defined by an N0 value of from 10 to 40, more preferably from 15 to 40, and an N35 of from 5 to 20. The compositions preferably also have an N20 of from 5 to 25, more preferably from 10 to 25. N10 is preferably also from 5 to 25, more preferably from 10 to 25. N40 is preferably from 3 to 20, more preferably from 5 to 20. N-values (Solid Fat content (SFC)) are determined using NMR spectroscopy according to the IUPAC 2.150a method.

[0039] The fat composition of the invention is preferably made by a process which comprises chemically interesterifying a fat at a temperature of from 30 to 50 °C. Directed interesterification in this way results in a non-random distribution of fatty acids across the triglycerides. Preferably, the interesterification is carried out chemically, more preferably using sodium methoxide as catalyst. The interesterification is preferably carried out for at least 200 hours, such as from 200 to 400 hours.

[0040] The fat that is interesterified in the process of the invention is preferably a shea olein or a stearin fraction of high stearic high oleic sunflower oil. Shea olein having the required fatty acid composition can be produced by fractionation of shea oil (butter) by conventional methods such as dry fractionation or solvent fractionation. Similarly, high stearic high oleic sunflower oil can be fractionated by dry fractionation or solvent fractionation to obtain a stearin fraction having the fatty acid composition required for a fat composition according to the invention.

[0041] Thus, a preferred process of the invention for making the fat composition of the invention comprises chemically interesterifying a fat, preferably a shea olein or a stearin fraction of high stearic high oleic sunflower oil, at a temperature of from 30 to 50 °C in the presence of sodium methoxide for at least 200 hours.

[0042] The fat composition of the invention is preferably used in a marinade. Therefore, the present invention also provides a marinade comprising from 1 to 99% by weight of the fat

composition of the invention, preferably from 5% to 30% by weight.

[0043] Also provided by the invention is the use of a fat composition of the invention for improving the consistency of a marinade. Consistency can be compared, for example, using a Bostwick Consistometer (CSC Scientific Company, Inc).

[0044] Preferably, the fat in the marinade comprises or consists of a combination of the fat composition of the invention and one or more liquid oils (i.e., oils that are fully liquid at 20 °C). Such a combination is also referred to herein as a marinade oil blend. Suitable edible liquid oils include, for example, rapeseed oil, canola oil, sunflower oil, olive oil, soybean oil, safflower oil, sesame oil, peanut oil, coconut oil, palm oil and mixtures thereof. The marinade oil blend preferably comprises liquid oil in an amount of from 70% to 95% by weight, more preferably from 80% to 90% by weight. The marinade oil blend preferably comprises the fat composition of the invention in an amount of from 5% to 30% by weight, more preferably from 10% to 20% by weight.

[0045] Marinades comprising the fat composition of the invention preferably comprise the marinade oil blend in an amount of from 50% to 99% by weight, and from 1 to 50% by weight of one or more further ingredients, preferably selected from herbs, spices, salt and vegetables. The marinade preferably comprises up to 20% by weight vegetables (e.g., garlic, onion, peppers (Capsicum)) and/or up to 15% by weight spices (e.g., chilli, paprika, pepper (Piperaceae)). The marinade preferably comprises salt in an amount of from 1% to 10% by weight, such as from 2% to 6% by weight.

[0046] A preferred marinade according to the invention comprises:

from 5% to 50% by weight of the fat composition of the invention;

from 50% to 95% by weight of one or more liquid oils;

up to 20% by weight vegetables (e.g., garlic, onion, peppers (Capsicum));

up to 15% by weight spices (e.g., chilli, pepper (Piperaceae)); and

from 1% to 10% by weight salt, such as from 2% to 6% by weight.

[0047] Marinades of the invention are prepared by a process comprising mixing a fat composition of the invention with one or more liquid oils and one or more ingredients selected from herbs, spices and vegetables. Preferably, the marinades are packaged, for example in a bottle or jar.

[0048] A method of preparing a food product comprises contacting the marinade of the invention with food for cooking, preferably with raw meat, and cooking the marinated food. Suitable foods for marinating with the marinade of the invention include, for example, chicken, turkey, duck, goose, beef, veal, pork, lamb, fish and bean curd.

[0049] The listing or discussion of an apparently prior-published document in this specification should not necessarily be taken as an acknowledgement that the document is part of the state

of the art or is common general knowledge.

[0050] In the examples and throughout this specification, all percentages, parts and ratios are by weight unless indicated otherwise.

Examples

Example 1

[0051] 5 kilogram shea olein was chemically interesterified by mixing with sodium methoxide at 90°C to 110°C, followed by reaction at 37°C to 44°C for at least 200 hours. The analytical results for the product are shown in Table 1.

Example 2

[0052] 5 kilogram of a stearin fraction obtained from high stearic high oleic sunflower oil by dry fractionation was chemically interesterified by mixing with sodium methoxide at 90°C to 110°C, followed by reaction at 37°C to 44°C for at least 200 hours. The analytical results for the product are shown in Table 1.

[0053] The products of Examples 1 and 2 contain the functionality to replace hydrogenated oils and fats as a crystallization/structuring agent in a fat formulation. The performance is better than the product made by standard interesterification at a temperature of about 90°C-110°C.

[0054] The physical characteristics of different fat compositions and analytical data are given in the following table compared to shea olein and the stearin fraction of high stearic high oleic sunflower oil interesterified by a standard method:

Table 1

	Example 1	Example 2	Intesterified Shea Olein*	Intesterified high stearic high oleic sunflower oil stearin*
C8:0	0	0	0	0
C10:0	0	0	0	0
C12:0	0.4	0.1	0.1	0.1
C15:0	0	0	0	0
C14:0	0.2	0.1	0.1	0.1
C16:0	6.8	7.7	4.7	7.8
C16:1C	0.1	0.1	0.1	0.1
C16:1T	0	0	0	0
C17:0	0.1	0.1	0.1	0.1
C18:0	29.9	25.4	30.2	25.2
C18:1	51.9	58	54.3	58
C18:1T	0.1	0.1	0.1	0.1

	Example 1	Example 2	Interesterified Shea Olein*	Interesterified high stearic high oleic sunflower oil stearin*
C18:1C	51.8	57.9	54.2	58
C18:2	8.1	3.8	8.3	3.8
C18:2T	0.2	0.1	0.3	0.1
C18:2C	7.9	3.7	8	3.7
C18:3	0.3	0.1	0.1	0.1
C18:3T	0.2	0	0	0
C18:3C	0.1	0.1	0.1	0.1
Total Trans	0.5	0.3	0.4	0.2
C20:0	1.2	1.7	1.3	1.7
C20:1C	0.4	0.1	0.5	0.1
C20:2C	0	0	0	0
C22:0	0.1	2.3	0.1	2.3
C22:1	0	0	0	0
C22:1T	0	0	0	0
C22:1C	0	0	0	0
C24:0	0.1	0.4	0.1	0.4
C24:1C	0	0	0	0
MPP	0	0	0	0
MOM	0	0.1	0	0
PPP	0	0.1	0	0.2
MOP	0	0.2	0	0.2
MLP	0	0	0	0.2
PPSt	0.7	1.8	0.3	0.7
POP	1.4	0	0.4	1.3
PLP	1.3	0.1	0.2	0.1
PStSt	5.9	3.2	1.5	1.9
POSt	5.7	6.4	5.1	8.1
POO	6.6	10.1	5	9.5
PLSt	0.8	0.4	0.8	0.5
PLO	2.2	1.3	1.4	1.2
PLL	0.3	0.2	0	0.2
StStSt	12.8	6.2	2.8	2.1
StOSt	7.6	10.1	17.6	14.2
StOO	17.5	23.3	27.8	27.5
StLSt	0	0	1.6	0.4
OOO	18.3	24.4	16.4	20.5
StLO	5	2.6	7.6	3

	Example 1	Example 2	Interesterified Shea Olein*	Interesterified high stearic high oleic sunflower oil stearin*
OLO	7.8	4.2	6.5	3.5
StLL	0.4	0.1	0.6	0.1
OLL	1.1	0.2	0.8	0.7
AStSt	1.3	1.2	0.3	0
AOS	0.6	1.5	1.2	2.1
AOO	1	1.3	1.1	1.5
ALSt	0.4	0	0.1	0.1
SUMSOS	14.6	16.4	23	23.5
US-N0	27	31	28	37
US-N5	23	26	23	31
US-N10	20	20	15	26
US-N15	18	18	11	24
US-N20	19	18	8	18
US-N25	19	17	7	11
US-N30	17	13	5	7
US-N35	15	11	3	5
US-N40	13	8	2	3
* standard interesterification in the presence of sodium methoxide at a temperature of about 90°C-110°C				

[0055] In the above table:

Cx:y refers to a fatty acid having x carbon atoms and y double bonds;

C refers to cis fatty acids and T to trans fatty acids; levels determined by GC-FAME;

M, O, P, St, L and A refer to myristic, oleic, palmitic, stearic, linoleic and arachidic acids, respectively;

triglyceride composition MPP, etc, was determined by GC (ISO 23275) and includes triglycerides having the same fatty acids in different positions e.g., MPP includes MPP and PMP;

SUMSOS refers to total SOS (S is stearic or palmitic acid and O is oleic acid); and US-Nx refers to solid fat content determined by NMR on unstabilised fat at x°C.

[0056] The composition is also summarized in the following table:

	C16:0	C18:0	C18:1	P ₂ St	PSt ₂	StStSt	P2St+ PSt ₂ + StStSt	POSt	StOSt	(StOSt+POSt)/ (PSt ₂ +StStSt)
Example 1	6.8	29.9	51.9	0.7	5.9	12.8	19.4	5.7	7.6	0.7
Example 2	7.7	25.4	58	1.8	3.2	6.2	11.2	6.4	10.1	1.8
Interesterified Shea Olein	4.7	30.2	54.3	0.3	1.5	2.8	4.6	5.1	17.6	5.3
Interesterified high stearic high oleic sunflower oil stearin	7.8	25.2	58	0.7	1.9	2.1	4.7	8.1	14.2	5.6

Example 3

[0057] The following four marinade oil blends were prepared for evaluating the properties of a marinade oil blend prepared with interesterified shea olein and interesterified high stearic high oleic sunflower oil stearin compared to marinade oil blends prepared with Example 1 and Example 2. The oil blends were heated to 75°C and passed through a scraped surface heat exchanger and pin-rotor. The viscosity of the products was controlled by controlling the outlet temperature of the blends (8-10°C.). The resultant partially crystallized blends were collected and left to stand at room temperature (ca. 20°C) for 24 hours.

	Composition (by weight)
Marinade oil blend A	15% Example 1 + 85% Rapeseed oil
Marinade oil blend B	15% Example 2 + 85% Rapeseed oil
Marinade oil blend C	15% interesterified shea olein + 85% Rapeseed oil
Marinade oil blend D	15% interesterified high stearic high oleic sunflower oil stearin + 85% Rapeseed oil

Example 4

[0058] The consistency of the marinade oil blends stored at 4°C and 20°C was compared in duplicate using a Bostwick Consistometer. The results were reported as the distance travelled (cm) in 30 seconds. The difference between the scores at 4°C and 20°C was calculated and the results are given in the following Table.

	Difference cm
Marinade oil blend A	1.8
Marinade oil blend B	5.0
Marinade oil blend C	13.0

	Difference cm
Marinade oil blend D	10.0

[0059] The performance of marinade oil blends containing the fats of Example 1 and Example 2 (Marinade oil blends A and B) performed better compared to the fats made by standard interesterification (Marinade oil blends C and D). Both marinade oil blend B and marinade oil blend A could be successfully used in oil-based marinades.

Example 5

[0060] The thickness of the marinade oil blends stored at 4°C and 20°C was visually evaluated on a scale of 0 (water) to 10 (peanut butter) by a qualified panel of 6 people. The evaluation was repeated twice and the average calculated. The difference between the scores at 4°C and 20°C was calculated. The performance of marinade oil blends containing the fats of Example 1 and Example 2 (Marinade oil blends A and B) performed better compared to the products made by standard interesterification (Marinade oil blends C and D).

Example 6

[0061] Two different marinades were prepared using the marinade oil blends. The formulations are shown in the table below.

Formulation 1: Italian marinade	Formulation 2: Spicy marinade
80% Marinade oil	70% Marinade oil
10% Vegetables (Garlic, Onion)	10% Vegetables (Bell pepper, Garlic, Red onion)
6% Herbs (Oregano, Basil, Thyme)	10% Spices (Chilli, Pepper, Coriander, Cumin)
4% Salt	5% Herbs (Coriander leaves)
	5% Salt

REFERENCES CITED IN THE DESCRIPTION

Cited references

This list of references cited by the applicant is for the reader's convenience only. It does not form part of the European patent document. Even though great care has been taken in compiling the references, errors or omissions cannot be excluded and the EPO disclaims all liability in this regard.

Patent documents cited in the description

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- US4482576A [0008]

MARINADE**Hovedanmodning**

1. Fedtsammensætning, der omfatter:
 mere end 45 vægtprocent oliesyre,
 fra 10 til 35 vægtprocent stearinsyre, og
 fra 1 til 10 vægtprocent palmitinsyre,
idet nævnte procentdele af syrer henviser til syrer, der er bundet som acylgrupper i
glycerider i fedtsammensætningen, og er baseret på den samlede vægt af C8- til C24-fedt-
syrer, og
 mere end 5 vægtprocent kombinerede P₂St-, PSt₂- og StStSt-triglycerider baseret
 på den samlede mængde triglycerider til stede i sammensætningen, og et vægtfor-
 hold for (StOSt+POSt):(StStSt+PStSt)-triglycerider på mindre end 3, hvor P er
 palmitinsyre, O er oliesyre og St er stearinsyre.
2. Fedtsammensætning ifølge krav 1, der omfatter fra 50 til 75 vægtprocent oliesyre.
3. Fedtsammensætning ifølge krav 1 eller krav 2, der omfatter fra 15 til 35 vægtprocent
 stearinsyre.
4. Fedtsammensætning ifølge et hvilket som helst af de foregående krav, der omfatter
 fra 4 til 10 vægtprocent palmitinsyre.
5. Fedtsammensætning ifølge et hvilket som helst af de foregående krav, der omfatter
 fra 7 til 25 vægtprocent kombinerede P₂St-, PSt₂- og StStSt-triglycerider.
6. Fedtsammensætning ifølge et hvilket som helst af de foregående krav, der har et
 vægtforhold for (StOSt+POSt):(StSt+PStSt)-triglycerider i i intervallet på fra 0,5 til 2.
7. Fedtsammensætning ifølge et hvilket som helst af de foregående krav, der har et
 PSt₂-indhold på mere end 2 vægtprocent.
8. Fedtsammensætning ifølge et hvilket som helst af de foregående krav, der omfatter
 eller består af et interesterificeret sheaolein.
9. Fedtsammensætning ifølge et hvilket som helst af de foregående krav, der omfatter
 en interesterificeret solsikkeolie med højt stearinsyre- og højt oliesyreindhold eller en inter-

esterificeret stearinfraktion af solsikkeolie med højt stearinsyre- og højt oliesyreindhold.

10. Fedtsammensætning ifølge et hvilket som helst af de foregående krav, der består af en interesterificeret solsikkeolie med højt stearinsyre- og højt oliesyreindhold eller en interesterificeret stearinfraktion af solsikkeolie med højt stearinsyre- og højt oliesyreindhold.

11. Fedtsammensætning ifølge et hvilket som helst af de foregående krav, der har en NO-værdi på fra 10 til 40 og en N35 på fra 5 til 20.

12. Fremgangsmåde til fremstilling af fedtsammensætningen ifølge et hvilket som helst af kravene 1 til 11, hvilken fremgangsmåde omfatter kemisk interesterificering af et fedtstof ved en temperatur på fra 30 til 50 °C.

13. Fremgangsmåde ifølge krav 12, hvor fedtstoffet er et sheaolein eller en stearinfraktion af solsikkeolie med højt stearinsyre- og højt oliesyreindhold.

14. Marinade, der omfatter:

(i) fra 50 til 99 vægtprocent marinadeolieblanding, hvilken blanding omfatter fra 5 til 30 vægtprocent af fedtsammensætningen som defineret i et hvilket som helst af kravene 1 til 11 og fra 70 til 95 vægtprocent flydende olie, der er valgt blandt rapsolie, canolaolie, solsikkeolie, olivenolie, sojaolie, tidselolie, sesamolie, jordnøddeolie, kokosolie, palmeolie og blandinger deraf, og

(ii) fra 1 til 50 vægtprocent af en eller flere yderligere ingredienser, der er valgt blandt urter, krydderier, salt og grøntsager.

15. Anvendelse af fedtsammensætningen ifølge et hvilket som helst af kravene 1 til 11 i en marinade.

16. Fremgangsmåde til fremstilling af et fødevareprodukt, hvilken fremgangsmåde omfatter etablering af kontakt mellem marinaden ifølge krav 14 og en fødevare til madlavning, fortrinsvis med råt kød, og tilberedning af den marinerede fødevare.