



(86) **Date de dépôt PCT/PCT Filing Date:** 2013/03/27  
(87) **Date publication PCT/PCT Publication Date:** 2013/10/03  
(45) **Date de délivrance/Issue Date:** 2019/06/18  
(85) **Entrée phase nationale/National Entry:** 2014/09/29  
(86) **N° demande PCT/PCT Application No.:** JP 2013/058907  
(87) **N° publication PCT/PCT Publication No.:** 2013/146834  
(30) **Priorité/Priority:** 2012/03/30 (JP2012-078489)

(51) **Cl.Int./Int.Cl. A23D 9/00** (2006.01),  
**A23G 1/00** (2006.01), **A23G 1/30** (2006.01)  
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(54) **Titre : COMPOSITION D'HUILE OU DE GRAISSE ET CHOCOLAT**  
(54) **Title: OIL OR FAT COMPOSITION AND CHOCOLATE**

(57) **Abrégé/Abstract:**

A chocolate having good solidification properties, a high mold releasability and a high crystal stabilization rate, said chocolate being obtained by using an oil or fat composition wherein StOSt and POP triglycerides are contained each in a definite amount or more and StLSt, PLP, StStO and PPO triglycerides are contained each in a definite amount or less. As a result, the productivity of the chocolate can be increased.

## ABSTRACT

A chocolate having good solidification properties, a high mold releasability and a high crystal stabilization rate, said chocolate being obtained by using an oil or fat composition wherein StOSt and POP triglycerides are contained each in a definite amount or more and StLSt, PLP, StStO and PPO triglycerides are contained each in a definite amount or less. As a result, the productivity of the chocolate can be increased.

## OIL OR FAT COMPOSITION AND CHOCOLATE

Technical Field

[0001]

5           The present invention relates to an oil-and-fat  
composition and a tempered chocolate obtained by using the  
oil-and-fat composition. More specifically, the present  
invention relates to an oil-and-fat composition having  
specific triglyceride composition for improving  
10       solidification property, demolding property, crystal  
stabilization speed, and productivity, and a chocolate  
obtained by using the oil-and-fat composition.

Background Art

15       [0002]

          In recent years, chocolate manufacturing companies are  
forced to not only develop a new product, but also attempt  
to reduce production costs by improving the productivity  
due to an intensification of intercompany competition from  
20       globalization, etc.

          When industrially manufacturing large amounts of  
chocolate, molten chocolate liquor is poured into a mold,  
and then chocolate is demolded after cooling and  
solidification. Subsequently, hardness of chocolate is  
25       increased by stabilizing fat crystals included in chocolate

through aging period of about 5 to 7 days at about 20°C,  
and then it is distributed. An increase in solidification  
speed, demolding speed and crystal stabilization speed  
leads to a reduced time required between production and  
5 distribution and can contribute to cost reduction by  
improving productivity of the chocolate manufacturer.  
Especially, reducing the aging period, which requires long  
periods of time in the chocolate production, is an earnest  
desire for the chocolate manufacturer because it can  
10 greatly contribute directly to an improvement of  
productivity. Meanwhile, competitiveness is reduced if  
chocolate quality is deteriorated by improving the  
productivity thereof. It is like putting the cart before  
the horse. That is, it is necessary to maintain a hardness  
15 of breaking comfortably (snappiness) and a meltability in  
the mouth which meets melting in the mouth with expressing  
a taste at appropriate speed within an acceptable range.  
When a molten chocolate liquor is directly cooled and  
solidified, stable hardness cannot be obtained, for example,  
20 it is not solidified immediately or it cannot be demolded.  
Therefore, tempering processes are generally essential  
before the solidification in order to improve  
solidification speeds and demolding speeds from a mold.  
The tempering process is carried out for the purpose of  
25 making a small amount of stable (V-type) crystal in oil-

and-fat. As the tempering process, a process including melting oil-and-fat in the chocolate at 45 to 50°C, cooling to 28 to 29°C, and then raising the temperature to 30 to 32°C by using a tempering apparatus (non-Patent Document 1) or a process including adding triglyceride having a crystal similar to stable crystal of cocoa butter having specific fatty acid composition to a chocolate liquor as shown in Patent Document 1 is generally known.

[0003]

10           The case of generating appropriate amounts of stabilized crystals in oil-and-fat is called as "well-tempered" and the case of generating large amounts of stabilized crystal is called as "over-tempered". In the case of over-tempered, solidification speed, demolding speed and crystal stabilization speed are faster than the case of well-tempered, however, workability of filling molds and coating processes become low due to a rapidly increase of viscosity. Meanwhile, in the case of well-tempered, workability is good, but solidification speed, demolding speed and crystal stabilization speed are slightly slow. Therefore, the following attempt for reforming an oil-and-fat composition and physical property of an oil-and-fat composition for chocolate has been made in order to further improve productivity.

[0004]

As an attempt for improving an oil-and-fat composition, a method for obtaining good snappiness, meltability in the mouth and workability by using a fractionated sal fat as a cacao butter alternative including 0.4 wt% or less of triglyceride containing dihydroxy stearic acid (DHS-TG) and 85 wt% or more of 1,3-disaturated-2-unsaturated triglyceride (SUS) to chocolate is disclosed (Patent Document 2). However, triglyceride components such as StOA and AOA which are included in sal fat as a large content decrease snappiness by inhibiting crystallization or packing of POP, POST and StOSt components which are major component of cacao butter and may deteriorate meltability in the mouth because components such as AOA have relatively higher melting points compared to cacao butter. Therefore, further improvements are required. (Where, St represents stearic acid, P represents palmitic acid, A represents arachidic acid and O represents oleic acid, respectively.)

[0005]

In addition, an attempt for improving a tempering property and demolding speed by improving crystal stabilization speed by adding an oil-soluble material which is liquid state at 25°C to hard butter having low iodine value and large amount of 2-unsaturated-1,3-disaturated triglyceride components is disclosed (Patent Document 3).

However, problems such as softening of feeling after bite and deterioration of snappiness may be occurred. Therefore, further improvements are required.

5 Prior Art Documents

Patent Documents

[0006]

Patent Document 1: JP S63-240745 A

Patent Document 2: JP 2001-55598 A

10 Patent Document 3: JP S61-254143 A

Non-Patent Documents

[0007]

Non-Patent Document 1: The Manufacturing Confectioner, 9, p. 85-88, 1997, J. Food Sci., 62(4) 1, 1997

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Summary

[0007a]

Certain exemplary embodiments provide an oil-and-fat composition, comprising 30 to 80 wt% of oil-and-fat (A) and 20 to 70 wt% of oil-and-fat (B), wherein the oil-and-fat (A) is an oil-and-fat comprising 70 wt% or more of StOSt and arachidic acid at a content of not more than 5 wt% relative to constituent fatty acid in the oil-and-fat (A), and the oil-and-fat (B) is an oil-and-fat comprising 60 wt% or more of POP, and wherein SOS triglyceride content in the

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oil-and-fat composition is 80 wt% or more, StOSt content in  
the oil-and-fat composition is 25 wt% or more, POP content  
in the oil-and-fat composition is 10 wt% or more, a ratio  
of StLSt/StOSt in the oil-and-fat composition is 0.08 or  
5 less and a ratio of StStO/StOSt in the oil-and-fat  
composition is 0.03 or less, and wherein S represents  
saturated fatty acid having C16 to C22, St represents  
stearic acid, P represents palmitic acid, L represents  
linoleic acid and O represents oleic acid, and SOS  
10 represents a triglyceride in which fatty acids at 1,3-  
positions are S and fatty acid at 2-position is O, StOSt  
represents a triglyceride in which fatty acids at 1,3-  
positions are St and fatty acid at 2-position is O, StLSt  
represents a triglyceride in which fatty acids at 1,3-  
15 positions are St and fatty acid at 2-position is L, StStO  
represents a triglyceride in which fatty acids at 1,2-  
positions or 2,3-positions are St and fatty acid at 3-  
position or 1-position is O, and POP represents a  
20 triglyceride in which fatty acids at 1,3-positions are P  
and fatty acid at 2-position is O.

[0008]

An object is to provide an oil-and-fat composition  
which can be used as a cacao butter alternative and can  
improve a solidification property, demolding property and  
25 crystal stabilization speed, and thereby improve

productivity while maintaining the snappiness when used in chocolate, and to provide a chocolate including the oil-and-fat composition.

[0009]

5           The present inventors have intensively studied. As a result, they have found that the above-mentioned object is achieved by the following oil-and-fat composition and chocolate including the oil-and-fat composition.

[0010]

10           That is, a first embodiment provides an oil-and-fat composition, where SOS triglyceride content in the oil-and-fat composition is 80 wt% or more, StOSt content in the oil-and-fat composition is 25 wt% or more, POP content in the oil-and-fat composition is 10 wt% or more, a ratio of  
15           StLSt/StOSt in the oil-and-fat composition is 0.08 or less and a ratio of StStO/StOSt in the oil-and-fat composition is 0.03 or less, and where S represents saturated fatty acid having C16 to C22, St represents stearic acid, P represents palmitic acid, L represents linoleic acid and O  
20           represents oleic acid, and SOS represents a triglyceride in which fatty acids at 1,3-positions are S and fatty acid at 2-position is O, StOSt represents a triglyceride in which fatty acids at 1,3-positions are St and fatty acid at 2-position is O, StLSt represents a triglyceride in which  
25           fatty acids at 1,3-positions are St and fatty acid at 2-

position is L, StStO represents a triglyceride in which fatty acids at 1,2-positions or 2,3-positions are St and fatty acid at 3-position or 1-position is O, and POP represents a triglyceride in which fatty acids at 1,3-  
5 positions are P and fatty acid at 2-position is O.

A second embodiment is the oil-and-fat composition of the first embodiment, where a ratio of PLP/POP in the oil-and-fat composition is 0.15 or less and a ratio of PPO/POP in the oil-and-fat composition is 0.10 or less, and where  
10 PPO represents a triglyceride in which fatty acids at 1,2-positions or 2,3-positions are P and fatty acid at 3-position or 1-position is O and PLP represents a triglyceride in which fatty acids at 1,3-positions are P and fatty acid at 2-position is L.

15 A third embodiment is the oil-and-fat composition of the first embodiment or the second embodiment, including:

30 to 80 wt% of an oil-and-fat (A) including 70 wt% or more of StOSt and arachidic acid at a content of not more than 5 wt% relative to constituent fatty acid in the oil-and-fat (A); and  
20

20 to 70 wt% of an oil-and-fat (B) including 60 wt% or more of POP.

A fourth embodiment is the oil-and-fat composition of the third embodiment, where the oil-and-fat (A) is an oil-and-fat of high melting point fraction or mid fraction  
25

which is obtained by fractionating an interesterified oil by solvent fractionation or dry fractionation, where the interesterified oil is obtained by subjecting high-oleic plant oil comprising oleic acid at 80 wt% or more relative to constituent fatty acid in the high-oleic plant oil, and stearic acid or stearic acid alcohol ester to interesterification with 1,3-position-specific lipase.

A fifth embodiment is the oil-and-fat composition of the third embodiment or the fourth embodiment, where the oil-and-fat (B) is an oil-and-fat of high melting point fraction or mid fraction which is obtained by fractionating a palm oil by solvent fractionation or dry fractionation.

A sixth embodiment is a tempered chocolate including the oil-and-fat composition of any one of the first to fifth embodiments.

A seventh embodiment is a tempering type cacao butter alternative, including the oil-and-fat composition of any one of the first to fifth embodiments.

An eighth embodiment is a process for reducing aging time, including using the chocolate of the sixth embodiment.  
[0011]

In order to obtain desired snappiness and heat resistance and shape retention property, an amount of StLSt, PLP, StStO and PPO triglyceride is adjusted in an oil-and-fat composition including specific amount or more of SOS,

StOSt and POP triglyceride. This allows for a production of an oil-and-fat composition which can improve a solidification property, demolding property and crystal stabilization speed and improve productivity while maintaining the snappiness and a production of chocolate including the oil-and-fat composition.

#### Description of Certain Embodiments

[0012]

10 (Measurement method of triglyceride composition)

A content of each triglyceride in an oil-and-fat composition can be determined as a total of symmetric and asymmetric triglycerides (e.g. a total of StStO content and StOSt content) with the following high performance liquid chromatography (1). In addition, a composition of symmetric triglyceride or asymmetric triglyceride can be measured as  $(StStO/(StStO+StOSt))$  with thin layer chromatography (2). Each of the StStO and StOSt contents can be determined by multiplying this result by the result from the (1).

(1) The high performance liquid chromatography was carried out with (column: ODS, eluent: acetone/acetonitrile = 80/20, elution rate: 0.9 ml/minute, column temperature: 25°C, detector: differential refraction type).

(2) The thin layer chromatography was carried out with (plate: a silver nitrate thin layer plate, development solvent: benzene/hexane/diethyl ether = 75/25/2, detector: a densitometer).

5 [0013]

An oil-and-fat composition of the present embodiment includes 80 wt% or more, preferably 85 wt% or more, more preferably 90 wt% or more of SOS triglyceride. When an oil-and-fat composition including less than 80 wt% of SOS triglyceride is used for chocolate, it is not preferable because demolding property and snappiness of chocolate are deteriorated.

[0014]

An oil-and-fat composition of the present embodiment includes 25 wt% or more, preferably 30 wt% or more, more preferably 35 wt% or more of StOSt. When an oil-and-fat composition including less than 25 wt% of StOSt triglyceride is used for chocolate, it is not preferable because heat resistance of the chocolate is reduced. In addition, it is preferable that the StOSt content is not more than 60 wt%. When the StOSt content is more than 60 wt%, it is not preferable because heat resistance of the chocolate is too high beyond necessity and meltability in the mouth is deteriorated.

[0015]

An oil-and-fat composition of the present embodiment includes 10 wt% or more, preferably 20 wt% or more, more preferably 30 wt% or more of POP. When a POP content is less than 10 wt%, StOSt content is relatively higher. As a result, too much heat resistance and deterioration of meltability in the mouth are caused. Therefore, it is not preferable.

[0016]

An oil-and-fat composition of the present embodiment has 0.08 or less, preferably 0.06 or less, more preferably 0.03 or less of a ratio of StLSt/StOSt. When the ratio of StLSt/StOSt is more than 0.08, unstable crystallization of SOS proceeds due to StLSt and gap between fat crystals becomes large, and thereby a demolding property is deteriorated and a long time is required for aging due to a decrease in crystal stabilization speed. Therefore, it is not preferable.

[0017]

An oil-and-fat composition of the present embodiment has 0.03 or less, preferably 0.02 or less, more preferably 0.015 or less of a ratio of StStO/StOSt. When the ratio of StStO/StOSt is more than 0.03, unstable crystallization of SOS proceeds due to StStO and gap between fat crystals becomes large, and thereby a demolding property is

deteriorated and a long time is required for aging due to a decrease in crystal stabilization speed. Therefore, it is not preferable.

[0018]

5           An oil-and-fat composition of the present embodiment preferably has 0.15 or less, more preferably 0.08 or less of a ratio of PLP/POP. When the ratio of PLP/POP is more than 0.15, unstable crystallization of POP proceeds due to PLP and gap between fat crystals becomes large, and thereby  
10 demolding property is deteriorated and long time is required for aging due to a decrease in crystal stabilization speed. Therefore, it is not preferable.

[0019]

          An oil-and-fat composition of the present embodiment  
15 preferably has 0.10 or less, more preferably 0.075 or less, most preferably 0.015 or less of a ratio of PPO/POP. When the ratio of PPO/POP is more than 0.10, unstable crystallization of POP proceeds due to PPO and gap between fat crystals becomes large, and thereby a demolding  
20 property is deteriorated and a long time is required for aging due to a decrease in crystal stabilization speed. Therefore, it is not preferable.

[0020]

          An oil-and-fat composition of the present embodiment  
25 preferably includes 3 wt% or less, more preferably 2 wt% or

less, most preferably 1 wt% or less of SSS (a triglyceride in which all constituent fatty acids are S). When the SSS content is more than 3 wt%, texture of the chocolate tends to waxy.

5 [0021]

An oil-and-fat composition of the present embodiment preferably includes an oil-and-fat (A) including 70 wt% or more of StOSt and arachidic acid at a content of not more than 5 wt% relative to constituent fatty acid in the oil-  
10 and-fat (A) and an oil-and-fat (B) including 60 wt% or more of POP, as a part of the raw material. Preferably, an additive amount of the oil-and-fat (A) is 30 to 80 wt% and an additive amount of the oil-and-fat (B) is 20 to 70 wt%. More preferably, an additive amount of the oil-and-fat (A)  
15 is 40 to 70 wt% and an additive amount of the oil-and-fat (B) is 30 to 60 wt%. When the additive amount of the oil-and-fat (A) is more than 80 wt%, too much heat resistance and deterioration of meltability in the mouth are caused in the chocolate obtained by adding the oil-and-fat  
20 composition of the present embodiment. Therefore, it is not preferable. When the additive amount of the oil-and-fat (A) is less than 30 wt%, heat resistance and shape retention property of the obtained chocolate is markedly-decreased and the commercial value as a cocoa butter  
25 alternative is lost.

[0022]

An arachidic acid content in the oil-and-fat (A) to be added to an oil-and-fat composition of the present embodiment is preferably 5 wt% or less, more preferably 5 1 wt% or less. When the arachidic acid content is more than 5 wt%, it is not preferable because increased StOA or AOA component become a factor of inhibiting a crystallization of StOSt which is major component of the crystal due to a difference of the fatty acid chain length.

10 [0023]

As the oil-and-fat (A) which is preferably added to an oil-and-fat composition of the present embodiment includes, for example, an oil-and-fat including high melting point fraction or mid fraction which is obtained by fractionating 15 an interesterified oil by solvent fractionation or dry fractionation, where the interesterified oil is obtained by subjecting high-oleic plant oil and stearic acid or stearic acid alcohol ester to interesterification with 1,3- position-specific lipase. The high-oleic plant oil 20 includes, for example, sunflower oil, rapeseed oil, safflower oil, soybean oil etc. having 80 wt% or more, preferably 85 wt% or more, more preferably 90 wt% or more of oleic acid content. When subjecting a plant oil 25 or stearic acid alcohol ester to interesterification with

1,3-position-specific lipase, it is not preferable because a ratio of StLSt/StOSt in the obtained interesterified oil is high, and thereby the oil-and-fat composition of the present invention cannot be effectively obtained.

5           In addition, other examples of the oil-and-fat (A) includes, for example, plant oil-and-fat such as allanblackia fat, shea butter and sal fat, an oil-and-fat including high melting point fraction or mid fraction which is obtained by fractionating the plant oil-and-fat by  
10 solvent fractionation or dry fractionation. As an oil-and-fat in which arachidic acid content in the constituent fatty acid is low, oil interesterified with lipase of which raw materials are high-oleic plant oil, and stearic acid or stearic acid alcohol ester, and fractionated oil thereof;  
15 or allanblackia fat, and fractionated oil thereof are preferable.

[0024]

The oil-and-fat (B) to be added to an oil-and-fat composition of the present embodiment includes, for example,  
20 an oil-and-fat including high melting point fraction or mid fraction which is obtained by fractionating an interesterified oil by solvent fractionation or dry fractionation, where the interesterified oil is obtained by subjecting high-oleic plant oil and palmitic acid or  
25 palmitic acid alcohol ester to interesterification with

1,3-position-specific lipase. The high-oleic plant oil includes, for example, sunflower oil, rapeseed oil, safflower oil, soybean oil etc. having 80 wt% or more, preferably 85 wt% or more, more preferably 90 wt% or more of oleic acid content. When subjecting a plant oil including less than 80 wt% of oleic acid and palmitic acid or palmitic acid alcohol ester to interesterification with 1,3-position-specific lipase, it is not preferable because a ratio of PLP/POP in the obtained interesterified oil is high, and thereby the oil-and-fat composition of the present invention cannot be effectively obtained.

In addition, other examples of the oil-and-fat (B) includes, for example, plant oil-and-fat such as palm oil, or high melting point fraction or mid fraction which is obtained by fractionating them by solvent fractionation or dry fractionation.

[0025]

Lipase which can be used in the present embodiment includes 1,3-position-specific lipase, and especially, one or two or more of 1,3-position-specific lipases obtained from the group consisting of genus *Rhizopus*, genus *Mucor*, genus *Aspergillus*, genus *Alcaligenes* and genus *Humicola* are preferable. When other lipase which does not have 1,3-position-specificity, for example lipase derived from genus *Candida*, is used, it is not preferable because the obtained

interesterified oil has high StStSt content and low StOSt content, and thereby the oil-and-fat composition of the present invention cannot be effectively obtained.

In addition, these lipases are preferably used with  
5 immobilizing to immobilized carrier such as diatom earth, silica, ceramic, activated carbon and ion exchange resin.  
[0026]

The interesterification reaction can be carried out with either batch-wise or a continuous process such as  
10 packed bed reactor, and the continuous process is preferable because it is effective.

In addition, interesterification reaction can be carried out in an organic solvent such as petroleum ether and n-hexane, but an organic solvent-free condition is  
15 preferable because process of removing organic solvent after the reaction is not necessary.  
[0027]

An oil-and-fat composition of the present embodiment can include an oil-and-fat other than the oil-and-fat (A)  
20 and oil-and-fat (B), as long as the other oil-and-fat does not inhibit the effect of the invention. An additive amount of the oil-and-fat other than the oil-and-fat (A) and oil-and-fat (B) is less than 30 wt%, preferably less than 20 wt%, more preferably less than 10 wt%, most

preferably less than 5 wt% relative to total weight of the oil-and-fat composition.

[0028]

A tempering type cacao butter alternative of the present embodiment includes 80 wt% or more, preferably 100 wt% of an oil-and-fat composition of the present embodiment. In addition, an optional component which is generally used for preparing confectionery, such as color, emulsifier, antioxidant and flavor, can be added. The additive amount thereof is 10 wt% or less, preferably 5 wt% or less, most preferably 2 wt% or less to the cacao butter alternative of the present embodiment.

The emulsifier includes glycerol fatty acid ester, sucrose fatty acid ester, sorbitan fatty acid ester, glycerol organic acid fatty acid ester, polyglycerin fatty acid ester, propylene glycol fatty acid ester, lecithin and the like.

[0029]

An oil-and-fat composition of the present embodiment can be used for chocolate. In this case, the additive amount of the oil-and-fat composition is preferably 5 to 50 parts by weight, more preferably 5 to 25 parts by weight, most preferably 5 to 15 parts by weight relative to 100 parts by weight of total ingredients in the chocolate.

[0030]

A tempered chocolate of the present embodiment includes dark chocolate made from ingredients including cacao mass, cocoa powder, saccharide such as sugar, oil-  
5 and-fat such as cocoa butter, emulsifier and flavor; milk chocolate made from ingredients including cacao mass, cocoa powder, saccharide such as sugar, oil-and-fat such as cocoa butter, milk product such as powdered whole milk, emulsifier and flavor; white chocolate made from  
10 ingredients including saccharide such as sugar, oil-and-fat such as cocoa butter, milk product such as powdered whole milk, emulsifier and flavor; and color chocolate obtained by coloring and flavoring the white chocolate with color and flavor.

15 [0031]

Chocolate is also classified into chocolate (cacao content: 35% or more), quasi chocolate (cacao content: 15% or more), milk chocolate (cacao content: 21% or more), quasi milk chocolate (cacao content: 7% or more), chocolate  
20 coating as a chocolate food (cacao content: 8% or more) and chocolate coating including dairy product (cacao content: 5% or more) depending on a cacao content, and white coating and color coating without containing cacao content. The chocolate of the present invention includes all of the  
25 above chocolates.

[0032]

Then, a chocolate obtained by adding an oil-and-fat composition of the present embodiment has excellent solidification property, demolding property and crystal  
5 stabilization speed, and productivity. And productivity of the chocolate is improved because aging period can be shortened to 3 days or less which is less than half that in the conventional way.

10 Examples

[0033]

The Examples will be described in the following, but the present embodiments are not limited by the following Examples. In Examples, part and % mean a weight basis,  
15 unless otherwise specified.

[0034]

Experimental Example 1

Preparation of StOSt-containing oil-and-fat

Thirty parts by weight of high-oleic sunflower oil  
20 having 86% of oleic acid content relative to the constituent fatty acid and 70 parts by weight of ethyl stearate were mixed and the mixture was subjected to interesterification with using 1,3-position specific lipase to obtain a reaction oil. The reaction oil was distilled  
25 to remove ethyl ester. The obtained oil was subjected to

solvent fractionation with acetone to obtain high melting point fractions in various yields. Each of the high melting point fractions were purified by conventional methods to obtain StOSt-containing fats A to D.

5           In addition, allanblackia fat was subjected to solvent fractionation with acetone, and the obtained oil-and-fat composition as the high melting point fraction was purified by conventional methods to obtain StOSt-containing fat E.

10           Further, degummed shea butter was subjected to solvent fractionation with acetone, and the obtained oil-and-fat composition as the high melting point fraction was purified by conventional methods to obtain StOSt-containing fat F.

15           Furthermore, sal fat was subjected to solvent fractionation with acetone, and the obtained oil-and-fat composition as the high melting point fraction was purified by conventional methods to obtain StOSt-containing fat G.

Fractionation yield, triglyceride composition, and arachidic acid content in the constituent fatty acid of each StOSt-containing fat are shown in the following.

20           StOSt-containing fat A (fractionation yield=14%, SOS=93.1%, StOSt=83.6%, StLSt=1.3%, StStO=0.4%, StOO=0.6%, arachidic acid content=1.3%)

25           StOSt-containing fat B (fractionation yield=27%, SOS=90.2%, StOSt=79.4%, StLSt=2.6%, StStO=0.6%, StOO=1.6%, arachidic acid content=1.0%)

StOSt-containing fat C (fractionation yield=40%, SOS=87.8%,  
StOSt=74.2%, StLSt=4.2%, StStO=0.8%, StOO=3.0%, arachidic  
acid content=0.6%)

StOSt-containing fat D (fractionation yield=51%, SOS=80.2%,  
5 StOSt=65.4%, StLSt=6.1%, StStO=1.0%, StOO=7.1%, arachidic  
acid content=0.5%)

StOSt-containing fat E (fractionation yield=73%, SOS=79.8%,  
StOSt=77.1%, StLSt=0.1%, StStO=0.8%, StOO=5.0%, arachidic  
acid content=0.1%)

10 StOSt-containing fat F (fractionation yield=45%, SOS=86.2%,  
StOSt=76.1%, StLSt=4.3%, StStO=1.1%, StOO=2.9%, arachidic  
acid content=1.8%)

StOSt-containing fat G (fractionation yield=48%, SOS=90.5%,  
StOSt=60.1%, StLSt=0.9%, StStO=0.6%, StOO=1.9%, arachidic  
15 acid content=8.6%)

[0035]

#### Experimental Example 2

##### Preparation of StStO-containing fat

High-oleic sunflower oil having 86% of oleic acid  
20 content relative to the constituent fatty acid and fully  
hydrogenated rapeseed oil were mixed and the mixture was  
subjected to random interesterification with using sodium  
methyrate to obtain a reaction oil. The reaction oil was  
subjected to solvent fractionation with acetone to remove  
25 high melting point fraction and low melting point fraction,

and to obtain mid fraction at a yield of 29%. The obtained mid fraction was purified by conventional methods to obtain StStO fat (StOSt=22.4%, StLSt=2.5%, StStO=57.6%, StOO=1.6%, arachidic acid content=0.5%).

5 [0036]

Preparation of oil-and-fat (A)

Each StOSt-containing fat obtained in Experimental Example 1 and StStO-containing fat obtained in Experimental Example 2 were mixed to prepare various oils-and-fats (A)

10 as shown in the following formulations:

Oil-and-fat (A)-1: StOSt-containing fat A alone,

Oil-and-fat (A)-2: StOSt-containing fat B alone,

Oil-and-fat (A)-3: StOSt-containing fat C alone,

Oil-and-fat (A)-4: StOSt-containing fat D alone,

15 Oil-and-fat (A)-5: StOSt-containing fat E alone,

Oil-and-fat (A)-6: StOSt-containing fat F alone,

Oil-and-fat (A)-7: StOSt-containing fat G alone,

Oil-and-fat (A)-8: Mixture of 51 parts by weight of StOSt-containing fat C and 1 part by weight of StStO-containing

20 fat, and

Oil-and-fat (A)-9: Mixture of 50 parts by weight of StOSt-containing fat C and 2 parts by weight of StStO-containing fat.

All oils-and-fats (A) except for the oil-and-fat (A)-7 had 70 wt% or more of StOSt content and less than 5 wt% of arachidic acid content.

[0037]

5 Experimental Example 3

Preparation of POP-containing oil-and-fat

Thirty parts by weight of high-oleic sunflower oil having 86% of oleic acid content relative to the constituent fatty acid and 70 parts by weight of ethyl palmitate were mixed and the mixture was subjected to interesterification with using 1,3-position specific lipase to obtain a reaction oil. The reaction oil was distilled to remove ethyl ester. The obtained oil was subjected to solvent fractionation with acetone to obtain high melting point fractions in various yields. Each of the high melting point fractions were purified by conventional methods to obtain POP-containing fat A.

In addition, palm mid fraction (PALMEL 26; manufactured by Fuji Oil Co., Ltd.) was subjected to solvent fractionation with acetone to obtain high melting point fractions in various yields. Each of the high melting point fractions were purified by conventional methods to obtain POP-containing fats B and C.

POP-containing fat A (fractionation yield=46.2%, SOS=91.8%, POP=88.4%, PLP=2.3%, PPO=0.5%)

POP-containing fat B (fractionation yield=55.8%, SOS=88.6%,  
POP=67.6%, PLP=4.4%, PPO=3.6%)

POP-containing fat C (fractionation yield=70.2%, SOS=82.2%,  
POP=61.0%, PLP=6.1%, PPO=5.2%)

5 Palm mid fraction PALMEL 26 (SOS=54.3%, POP=44.2%, PLP=9.8%,  
PPO=5.4%)

[0038]

Experimental Example 4

Preparation of PPO-containing oil-and-fat

10 Thirty parts by weight of high-oleic sunflower oil  
having 86% of oleic acid content relative to the  
constituent fatty acid and 70 parts by weight of ethyl  
palmitate were mixed and the mixture was subjected to  
interesterification with using 1,3-position specific lipase  
15 to obtain a reaction oil. The reaction oil was distilled  
to remove ethyl ester and subjected to random  
interesterification with using sodium methylate to obtain  
reaction oil. The obtained reaction oil was subjected to  
solvent fractionation with acetone to remove high melting  
20 point fraction and low melting point fraction, and to  
obtain mid fraction at a yield of 23%. The obtained mid  
fraction was purified by conventional methods to obtain  
PPO-containing fat (POP=25.3%, PLP=2.4%, PPO=61.9%).

[0039]

Preparation of oil-and-fat (B)

Palm mid fraction (PALMEL 26; manufactured by Fuji Oil Co., Ltd.), and each POP-containing fat obtained in Experimental Example 3 and PPO-containing oil-and-fat obtained in Experimental Example 4 were mixed to prepare various oils-and-fats (B) as shown in the following formulations:

Oil-and-fat (B)-1: POP-containing fat A alone,  
Oil-and-fat (B)-2: POP-containing fat B alone,  
Oil-and-fat (B)-3: POP-containing fat C alone,  
Oil-and-fat (B)-4: Palm mid fraction alone,  
Oil-and-fat (B)-5: Mixture of 50 parts by weight of POP-containing fat B and 2 parts by weight of PPO-containing fat, and  
Oil-and-fat (B)-6: Mixture of 48 parts by weight of POP-containing fat B and 6 parts by weight of PPO-containing fat.

All oils-and-fats (B) except for the oil-and-fat (B)-4 had 60 wt% or more of POP content.

[0040]

[Examples 1 to 14, Comparative Examples 1 to 5]

Each oil-and-fat (A) and each oil-and-fat (B) were mixed according to the formulations as shown in table 1 (unit: parts by weight) to obtain oil-and-fat compositions

of Examples 1 to 14 and Comparative Examples 1 to 5. In addition, high-oleic sunflower oil ("High-Ol 75B": manufactured by Fuji Oil Co., Ltd.) was used as a part of raw material oil-and-fat other than the oil-and-fat (A) and the oil-and-fat (B) in Example 7. The high-oleic sunflower oil was liquid oil of which crystal was not observed in 20°C. Triglyceride composition was measured in Examples 1 to 14 and Comparative Example 1 to 5. Each triglyceride composition and ratio was shown in table 2.

10

[0041]

[Table 1]

Table 1 Formulation of each oil-and-fat composition

	Oil-and-fat (A)	Additive amount of oil-and-fat (A) (parts by weight)	Oil-and-fat (B)	Additive amount of oil-and-fat (B) (parts by weight)	Other oil-and-fat	Additive amount of other oil-and-fat (parts by weight)
Example 1	Oil-and-fat (A)-1	45.3	Oil-and-fat (B)-2	54.7	-	0.0
Example 2	Oil-and-fat (A)-2	47.5	Oil-and-fat (B)-2	52.5	-	0.0
Example 3	Oil-and-fat (A)-3	50.0	Oil-and-fat (B)-2	50.0	-	0.0
Comparative Example 1	Oil-and-fat (A)-4	57.6	Oil-and-fat (B)-2	42.4	-	0.0
Example 4	Oil-and-fat (A)-5	50.0	Oil-and-fat (B)-2	50.0	-	0.0
Example 5	Oil-and-fat (A)-6	50.0	Oil-and-fat (B)-2	50.0	-	0.0
Example 6	Oil-and-fat (A)-7	50.0	Oil-and-fat (B)-2	50.0	-	0.0
Example 7	Oil-and-fat (A)-1	45.3	Oil-and-fat (B)-2	50.0	High oleic sunflower oil	4.7
Example 8	Oil-and-fat (A)-3	75.0	Oil-and-fat (B)-2	25.0	-	0.0
Example 9	Oil-and-fat (A)-3	35.0	Oil-and-fat (B)-2	65.0	-	0.0
Comparative Example 2	Oil-and-fat (A)-3	25.0	Oil-and-fat (B)-2	75.0	-	0.0
Example 10	Oil-and-fat (A)-3	50.0	Oil-and-fat (B)-1	50.0	-	0.0
Example 11	Oil-and-fat (A)-3	50.0	Oil-and-fat (B)-3	50.0	-	0.0
Comparative Example 3	Oil-and-fat (A)-3	50.0	Oil-and-fat (B)-4	50.0	-	0.0
Example 12	Oil-and-fat (A)-8	52.0	Oil-and-fat (B)-2	49.0	-	0.0
Comparative Example 4	Oil-and-fat (A)-9	52.0	Oil-and-fat (B)-2	48.0	-	0.0
Example 13	Oil-and-fat (A)-3	48.0	Oil-and-fat (B)-5	52.0	-	0.0
Example 14	Oil-and-fat (A)-3	46.0	Oil-and-fat (B)-6	54.0	-	0.0
Comparative Example 5	Oil-and-fat (A)-3	90.0	Oil-and-fat (B)-2	10.0	-	0.0

[0042]

[Table 2]

Table 2 Each triglyceride composition and ratio

	SOS content (%)	StOSt content (%)	POP content (%)	Ratio of StLSt/ StOSt	Ratio of PLP/ POP	Ratio of StStO/ StOSt	Ratio of PPO/ POP	SSS content (%)
Example 1	90.6	38.9	37.0	0.018	0.065	0.006	0.053	1.6
Example 2	89.4	38.8	35.5	0.035	0.065	0.008	0.053	1.6
Example 3	88.2	38.6	33.9	0.057	0.065	0.011	0.053	1.7
Comparative Example 1	83.7	38.5	28.9	0.093	0.066	0.016	0.052	1.7
Example 4	84.2	39.1	34.0	0.004	0.065	0.011	0.052	1.7
Example 5	87.4	38.5	34.1	0.058	0.066	0.015	0.052	1.7
Example 6	89.5	30.7	33.8	0.018	0.065	0.011	0.053	1.7
Example 7	86.5	38.8	33.8	0.018	0.065	0.006	0.053	1.6
Example 8	88.0	56.9	17.1	0.056	0.064	0.010	0.052	1.8
Example 9	88.3	27.6	44.0	0.058	0.065	0.012	0.053	1.6
Comparative Example 2	88.4	20.3	50.8	0.059	0.065	0.013	0.053	1.5
Example 10	89.8	37.8	44.3	0.056	0.026	0.010	0.006	1.7
Example 11	85.0	38.4	30.6	0.059	0.100	0.012	0.086	1.7
Comparative Example 3	71.1	38.2	19.5	0.058	0.252	0.012	0.140	1.5
Example 12	88.2	39.5	32.6	0.057	0.065	0.026	0.053	1.6
Comparative Example 4	88.2	39.0	32.6	0.058	0.065	0.041	0.053	1.6
Example 13	88.2	37.1	34.4	0.057	0.065	0.011	0.088	1.6
Example 14	88.3	35.6	34.1	0.057	0.066	0.011	0.159	1.7
Comparative Example 5	87.9	67.9	6.9	0.056	0.063	0.010	0.052	1.9

[0043]

## 5 [Examination Example 1]

Solid fat content was measured by using the oil-and-fat compositions obtained in Examples 1 to 14 and Comparative Examples 1 to 5 under the following condition, and it was evaluated as solidification speed.

10 Solid fat content: was measured in accordance with the solid fat content NMR method of the JOCS Standard Methods for the Analysis of Fats and Oils, provisional method 1-1996. However, sample was molten at 80°C for 30 minutes,

and then, solid fat content was measured immediately after solidifying the sample at 20°C for 60 minutes.

[Examination Example 2]

Chocolate was prepared by conventional method and using the oil-and-fat compositions obtained in Examples 1 to 14 and Comparative Examples 1 to 5 according to the formulation of table 3.

[0044]

[Table 3]

10 Table 3 Formulation of chocolate

Ingredient	Additive amount (parts by weight)
Cacao mass	23.7
Whole fat milk powder	13.0
Sugar	46.3
Cocoa butter	7.0
Oil-and-fat composition	10.0
Lecithin	0.3
Flavor	0.02

[0045]

Evaluation of demolding property of chocolate

The chocolate produced according to the formulation of Example 3 was molten, and then subjected to tempering process to obtain chocolate mass. Then, 12 g of the chocolate mass was poured into a mold and solidified at 10°C for 15 minutes. Demolding ratio was a ratio of chocolates which were able to remove from the mold to the solidified chocolates. In the condition, 80% or more is

evaluated as good demolding property. The result was shown in table 4.

[0046]

Evaluation of crystal stabilization speed of chocolate

5           The chocolate produced according to the formulation of Example 3 was molten, and then subjected to tempering process to obtain chocolate mass. Then, 12 g of the chocolate mass was poured into mold and solidified at 5°C for 30 minutes. The obtained chocolate was stored at 20°C and the hardness was measured with a rheometer every day. 10 The measuring condition of the rheometer was, table speed of 5 cm/sec with using cylindrical plunger of 3 mm in diameter under 20°C. In addition, hardness of chocolate after 30 days storage at 20°C was also measured as an 15 endpoint of aging. Then, the number of days to reach 95% of hardness relative to that in the endpoint was defined as termination date of aging and the number of days required for aging was evaluated as a crystal stabilization speed. In the condition, 3 days or less is evaluated as good. The 20 result was shown in table 4.

[0047]

Evaluation of heat resistance and shape retention property of the chocolate

25           The chocolate produced according to the formulation of Example 3 was molten, and then subjected to tempering

process to obtain chocolate mass. Then, 12 g of the chocolate mass was poured into mold and solidified at 5°C for 30 minutes. Heat resistance and shape retention property of the chocolate was evaluated by pressing spatula to the chocolate under the atmosphere of 30°C after storage at 20°C for 7 days. When chocolate was not adhered to spatula, it is rated as good. When chocolate was adhered to spatula, it is rated as defective. The result was shown in table 4.

10 [0048]

Evaluation of meltability in the mouth of the chocolate

Evaluation of meltability in the mouth of the chocolate was carried out with sensory evaluation by 5 panelists. In the evaluation, chocolate which has appropriate hardness in biting and which melts rapidly in the mouth, i.e. chocolate having typical chocolate texture, was rated as good. The result was shown in table 4.

[0049]

[Table 4]

Table 4 Solidification speed of oil-and-fat, and demolding ratio, crystal stabilization speed, heat resistance and shape retention property and meltability in the mouth of chocolate

	Solidification speed of oil-and-fat (solid fat content[%])	Demolding ratio of chocolate	Crystal stabilization speed of chocolate [day]	Heat resistance and shape retention property	Meltability in the mouth of chocolate
Example 1	65.3	100.0	1	Good	Very good
Example 2	61.2	100.0	1	Good	Very good
Example 3	55.0	95.0	2	Good	Very good
Comparative Example 1	29.1	75.0	6	Good	Very good
Example 4	58.9	95.0	1	Good	Very good
Example 5	51.3	90.0	2	Good	Very good
Example 6	43.4	90.0	3	Good	Good
Example 7	58.2	80.0	1	Good	Very good
Example 8	75.1	100.0	1	Good	Very good
Example 9	58.2	90.0	2	Good	Very good
Comparative Example 2	47.5	75.0	2	Bad	Very good
Example 10	63.4	100.0	1	Good	Very good
Example 11	44.9	85.0	2	Good	Very good
Comparative Example 3	30.4	65.0	5	Good	Very good
Example 12	49.2	85.0	3	Good	Very good
Comparative Example 4	40.1	75.0	5	Good	Good
Example 13	48.3	85.0	3	Good	Very good
Example 14	45.8	80.0	3	Good	Very good
Comparative Example 5	81.2	100.0	1	Good	Slightly bad, too hard feeling after bite

[0050]

As shown in the results of table 4, when the oil-and-fat compositions obtained in Examples 1 to 14 were used, solidification speed of the oil-and-fat was improved, and crystal stabilization speed and demolding property of the

chocolate were also improved, and further, meltability in the mouth of the chocolate was also good.

#### Industrial Applicability

5 [0051]

When an oil-and-fat composition including specific amount or more of StOSt and POP triglycerides and specific amount or less of StLSt, PLP, StStO and PPO triglycerides is used, an oil-and-fat composition which can improve  
10 solidification property, demolding property and crystal stabilization speed and improve productivity and a chocolate including the oil-and-fat composition can be produced.

## CLAIMS

1. An oil-and-fat composition, comprising 30 to  
80 wt% of oil-and-fat (A) and 20 to 70 wt% of oil-and-fat  
5 (B), wherein

the oil-and-fat (A) is an oil-and-fat comprising  
70 wt% or more of StOSt and arachidic acid at a content of  
not more than 5 wt% relative to constituent fatty acid in  
the oil-and-fat (A), and

10 the oil-and-fat (B) is an oil-and-fat comprising 60  
wt% or more of POP, and wherein

SOS triglyceride content in the oil-and-fat  
composition is 80 wt% or more, StOSt content in the oil-  
and-fat composition is 25 wt% or more, POP content in the  
15 oil-and-fat composition is 10 wt% or more, a ratio of  
StLSt/StOSt in the oil-and-fat composition is 0.08 or less  
and a ratio of StStO/StOSt in the oil-and-fat composition  
is 0.03 or less, and wherein S represents saturated fatty  
acid having C16 to C22, St represents stearic acid, P  
20 represents palmitic acid, L represents linoleic acid and O  
represents oleic acid, and SOS represents a triglyceride in  
which fatty acids at 1,3-positions are S and fatty acid at  
2-position is O, StOSt represents a triglyceride in which  
fatty acids at 1,3-positions are St and fatty acid at 2-  
25 position is O, StLSt represents a triglyceride in which

fatty acids at 1,3-positions are St and fatty acid at 2-  
position is L, StStO represents a triglyceride in which  
fatty acids at 1,2-positions or 2,3-positions are St and  
fatty acid at 3-position or 1-position is O, and POP  
5 represents a triglyceride in which fatty acids at 1,3-  
positions are P and fatty acid at 2-position is O.

2. The oil-and-fat composition according to claim 1,  
wherein a ratio of PLP/POP in the oil-and-fat composition  
10 is 0.15 or less and a ratio of PPO/POP in the oil-and-fat  
composition is 0.10 or less, and wherein PPO represents a  
triglyceride in which fatty acids at 1,2-positions or 2,3-  
positions are P and fatty acid at 3-position or 1-position  
is O and PLP represents a triglyceride in which fatty acids  
15 at 1,3-positions are P and fatty acid at 2-position is L.

3. The oil-and-fat composition according to claim 1  
or 2,

wherein SSS content in the oil-and-fat composition is  
20 3 wt% or less, and wherein SSS represents a triglyceride in  
which fatty acids at 1,2,3-positions are S.

4. The oil-and-fat composition according to any one  
of claims 1 to 3, wherein the oil-and-fat (A) is an oil-  
25 and-fat of high melting point fraction or mid fraction

which is obtained by fractionating an interesterified oil by solvent fractionation or dry fractionation, wherein the interesterified oil is obtained by subjecting high-oleic plant oil comprising oleic acid at 80 wt% or more relative to constituent fatty acid in the high-oleic plant oil, and stearic acid or stearic acid alcohol ester to interesterification with 1,3-position-specific lipase.

5. The oil-and-fat composition according to any one of claims 1 to 4, wherein the oil-and-fat (B) is an oil-and-fat of high melting point fraction or mid fraction which is obtained by fractionating a palm oil by solvent fractionation or dry fractionation.

6. A tempered chocolate comprising the oil-and-fat composition according to any one of claims 1 to 5.

7. A tempering type cacao butter alternative, comprising the oil-and-fat composition according to any one of claims 1 to 5.

8. A process for reducing aging time, comprising using the oil-and-fat composition according to any one of claims 1 to 5 for producing chocolate.

25