Abstract:

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Title: NON-HYDROGENATED HARDSTOCK FAT

Abstract: Non-hydrogenated hardstock fat wherein the combined amount of saturated fatty acids having a length of C12 and C14 is 12 to 24 wt%, the combined amount of saturated fatty acids having a length of C16 and C18 is 28 to 50 wt%, the amount of saturated fatty acids with a length of C18 is 6 to 12 wt%, and the total amount of fully saturated fatty acids is less than 72 wt%, process for obtaining such a hardstock fat, a margarine fat comprising the hardstock fat and a spread comprising the hardstock fat.