

Title (en)

METHOD FOR INTERESTERIFYING AN EDIBLE OIL

Publication

**EP 0105622 A3 19841017 (EN)**

Application

**EP 83305127 A 19830905**

Priority

GB 8225343 A 19820906

Abstract (en)

[origin: EP0105622A2] A method for treating an edible oil rich in linoleic acids so as to increase its solid fat content comprises the directed interesterification under isothermal conditions of an oil containing at least 60%, pufa and 12.5 to 16% safa, with preferably at least a part of the safa being hydrogenated, having been cooled to its interesterification temperature at a cooling rate of between 5 DEG C/min and 5 DEG C/s. The method is simple to perform and produces an oil which can be employed directly in margarine manufacture. The oil can be a mixture of an oil high in pufa such as natural sunflower and safflower seed oil and an oil high in safa such as fully or partially hardened sunflower or safflower seed oil. The initial rapid cooling rate can increase the rate of development of solid fat phase during the interesterification step.

IPC 1-7

**C11C 3/10**; **A23D 3/00**

IPC 8 full level

**C11C 3/10** (2006.01)

CPC (source: EP)

**C11C 3/10** (2013.01)

Citation (search report)

- [A] EP 0050418 A1 19820428 - NABISCO BRANDS INC [US]
- [AD] EP 0009207 A1 19800402 - SAFINCO [BE]
- [XPD] EP 0060139 A2 19820915 - UNILEVER PLC [GB], et al

Cited by

EP0209176A1; US2008107791A1

Designated contracting state (EPC)

AT BE CH DE FR GB IT LI NL SE

DOCDB simple family (publication)

**EP 0105622 A2 19840418; EP 0105622 A3 19841017**

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