

Title (en)  
DRY FRACTIONATION METHOD FOR FAT

Title (de)  
TROCKENFRAKTIONIERUNGSVERFAHREN FÜR FETT

Title (fr)  
PROCEDE DE FRACTIONNEMENT A SEC POUR LES GRAISSES

Publication  
**EP 1889898 A1 20080220 (EN)**

Application  
**EP 06731755 A 20060413**

Priority  
• JP 2006307819 W 20060413  
• JP 2005117391 A 20050414

Abstract (en)  
A process for dry fractionation of fat and oil including the steps of melting fat and oil, crystallizing the melt by cooling to obtain a crystal slurry, separating the slurry into a first crystalline fraction and a first liquid fraction, and sweating the first crystalline fraction by heating while pressing to obtain a second crystalline fraction and a sweated-out second liquid fraction. A high purity crystalline fraction (high-melting components) and middle melting fraction can efficiently be separated from fat and oil without using a wetting agent or any special implement. The thus fractionated fat and oil are suited for use in chocolate, etc.

IPC 8 full level  
**C11B 3/16** (2006.01); **C11B 7/00** (2006.01)

CPC (source: EP)  
**C11B 3/16** (2013.01); **C11B 7/0075** (2013.01)

Cited by  
GB2496606A; GB2496606B; EP3546552A4; US8865246B2; US9051533B2; WO2019103667A1

Designated contracting state (EPC)  
AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IS IT LI LT LU LV MC NL PL PT RO SE SI SK TR

DOCDB simple family (publication)  
**EP 1889898 A1 20080220**; **EP 1889898 A4 20121031**; **EP 1889898 B1 20141112**; CN 100580070 C 20100113; CN 1989231 A 20070627; JP 4863997 B2 20120125; JP WO2006112347 A1 20081211; WO 2006112347 A1 20061026

DOCDB simple family (application)  
**EP 06731755 A 20060413**; CN 200680000452 A 20060413; JP 2006307819 W 20060413; JP 2007526834 A 20060413