

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 B1 20141112 (EN)**

Application

**EP 06731755 A 20060413**

Priority

- JP 2006307819 W 20060413
- JP 2005117391 A 20050414

Abstract (en)

[origin: EP1889898A1] 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)

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Cited by

GB2496606A; GB2496606B; EP3546552A4; US8865246B2; US9051533B2; WO2019103667A1

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