

Title (en)
HEAT STABLE CHOCOLATE

Title (de)
HITZESTABILE SCHOKOLADE

Title (fr)
CHOCOLAT THERMOSTABLE

Publication
EP 3547842 A1 20191009 (EN)

Application
EP 17875994 A 20171201

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Abstract (en)
[origin: WO2018101882A1] A heat stable chocolate is disclosed, the heat stable chocolate comprising a fat phase, said fat phase of said heat stable chocolate comprising: 90.0 – 99.9 % by weight of triglycerides, 40.0 – 95.0 % by weight of triglycerides having C16 –C24 saturated fatty acids in the sn-1 and sn-3 positions of the triglyceride and oleic acid in the sn-2 position of the triglyceride, 0.01 –10% by weight of sorbitan esters, wherein said fat phase has a first weight-ratio between - triglycerides having C14 –C24 saturated fatty acids in the sn- positions of the triglyceride, C20 –C24 saturated fatty acids in the sn-3 positions of the triglyceride, or vice versa, and oleic acid in the sn-2 position of the triglyceride, and - triglycerides having C14 –C24 saturated fatty acids in the sn-1 and sn-1 3 positions of the triglyceride and oleic acid in the sn-2 position of the triglyceride, which is at least 0.030. Also, a method for obtaining a heat stable chocolate, and use of the heat stable chocolate is disclosed.

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Citation (search report)
See references of WO 2018101882A1

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