

Title (en)
NON-HYDROGENATED FAT COMPOSITION

Title (de)
NICHTHYDRIERTE FETTZUSAMMENSETZUNG

Title (fr)
COMPOSITION DE GRAISSE NON HYDROGÉNÉE

Publication
EP 4065675 A4 20230621 (EN)

Application
EP 20891840 A 20201127

Priority
• SE 1930389 A 20191129
• SE 2020051141 W 20201127

Abstract (en)
[origin: WO2021107857A1] A non-hydrogenated fat composition comprises a non-hydrogenated fat composition comprising at least 10% by weight stearic acid (C18:0) fatty acid residues, at least 0.2% by weight butyric acid (C4:0) fatty acid residues, and at least 0.2% by weight caproic acid (C6:0) fatty acid residues, based on the total C4-C24 fatty acid residues; the non-hydrogenated fat composition being obtainable by subjecting a precursor composition to an interesterification process to produce an interesterified composition and optionally blending the interesterified composition with a further triglyceride composition; wherein the precursor composition comprises: a triglyceride comprising at least 10% stearic acid (C18:0) fatty acid residues; and a non-hydrogenated milk fat; and further wherein the weight ratio of the triglyceride comprising stearic acid (C18:0) fatty acid residues to the non-hydrogenated milk fat is in the range 40:60 to 95:5. Also provided are a process for producing the composition, a dough comprising the non-hydrogenated fat composition and various food products comprising the non-hydrogenated fat composition.

IPC 8 full level
C11C 3/10 (2006.01); **A21D 2/16** (2006.01); **A21D 8/02** (2006.01); **A21D 10/00** (2006.01); **A21D 13/80** (2017.01); **A23D 7/00** (2006.01); **A23D 9/02** (2006.01); **A23G 1/00** (2006.01); **A23G 1/38** (2006.01); **A23G 1/54** (2006.01)

CPC (source: EP)
A21D 2/165 (2013.01); **A23D 7/00** (2013.01); **A23D 9/02** (2013.01); **A23G 1/38** (2013.01); **A23G 1/54** (2013.01); **C11C 3/10** (2013.01)

Citation (search report)
• [XAYI] WO 2015047170 A1 20150402 - AARHUSKARLSHAMN AB [SE]
• [XY] O.M.LAI ET AL: "Enzymatic transesterification of palm stearin: anhydrous milk fat mixtures using 1,3-specific and non-specific lipases", FOOD CHEMISTRY, vol. 70, no. 2, 1 August 2000 (2000-08-01), pages 221 - 225, XP055831160
• [A] KLICIA A SAMPAIO ET AL: "Steam deacidification of palm oil", FOOD AND BIOPRODUCTS PROCESSING, INSTITUTION OF CHEMICAL ENGINEERS, RUGBY, GB, vol. 89, no. 4, 15 November 2010 (2010-11-15), pages 383 - 390, XP028322864, ISSN: 0960-3085, [retrieved on 20101125], DOI: 10.1016/J.FBP.2010.11.012
• [A] ANONYMOUS: "Fatty acids in bovine milk fat - PMC", 11 June 2008 (2008-06-11), pages 1 - 7, XP093042485, Retrieved from the Internet <URL:https://www.ncbi.nlm.nih.gov/pmc/articles/PMC2596709/> [retrieved on 20230426]
• [Y] ANONYMOUS: "Shea butter in bakery: A healthier and more functional oil than palm?", 9 November 2017 (2017-11-09), pages 1 - 3, XP093042507, Retrieved from the Internet <URL:https://www.foodnavigator.com/Article/2017/11/09/Shea-butter-in-bakery-A-healthier-and-more-functional-oil-than-palm#> [retrieved on 20230426]
• [Y] ANONYMOUS: "Baked by Rach: Dairy Free Caterpillar Cake", 1 July 2015 (2015-07-01), pages 1 - 5, XP093043382, Retrieved from the Internet <URL:http://bakedbyrach.blogspot.com/2015/07/dairy-free-caterpillar-cake-baked-by.html> [retrieved on 20230502]
• See references of WO 2021107857A1

Designated contracting state (EPC)
AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

DOCDB simple family (publication)
WO 2021107857 A1 20210603; EP 4065675 A1 20221005; EP 4065675 A4 20230621

DOCDB simple family (application)
SE 2020051141 W 20201127; EP 20891840 A 20201127