

Title (en)  
NON-HYDROGENATED FAT COMPOSITION

Title (de)  
NICHTHYDRIERTE FETTZUSAMMENSETZUNG

Title (fr)  
COMPOSITION DE GRAISSE NON HYDROGÉNÉE

Publication  
**EP 4065676 A1 20221005 (EN)**

Application  
**EP 20892383 A 20201127**

Priority  
• SE 1930388 A 20191129  
• SE 2020051140 W 20201127

Abstract (en)  
[origin: WO2021107856A1] A non-hydrogenated fat composition comprises a blend of an interesterified triglyceride comprising stearic acid (C18:0) fatty acid residues with a non-hydrogenated milk fat at a weight ratio of the interesterified triglyceride comprising stearic acid (C18:0) fatty acid residues to the non-hydrogenated milk fat in the range 40:60 to 95:5; wherein the non-hydrogenated fat composition comprises 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. 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); **A23G 1/00** (2006.01); **A23G 1/38** (2006.01)

CPC (source: EP)  
**A23D 7/001** (2013.01); **A23D 7/003** (2013.01); **A23D 7/0053** (2013.01); **A23D 9/007** (2013.01); **A23D 9/04** (2013.01); **A23G 1/36** (2013.01); **A23G 1/38** (2013.01); **C11C 3/10** (2013.01); **A23V 2002/00** (2013.01)

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**SE 2020051140 W 20201127**; EP 20892383 A 20201127