

13 Documents

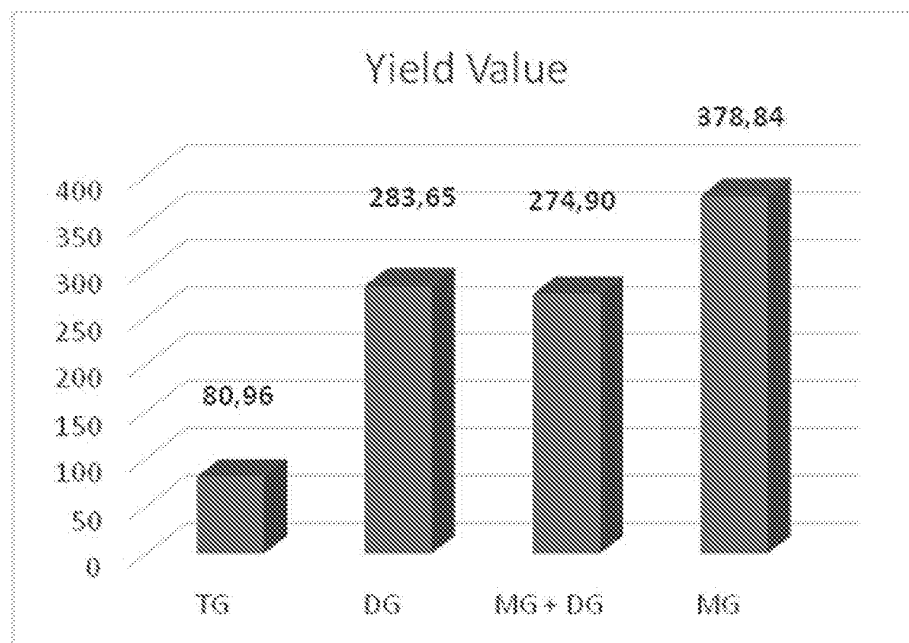
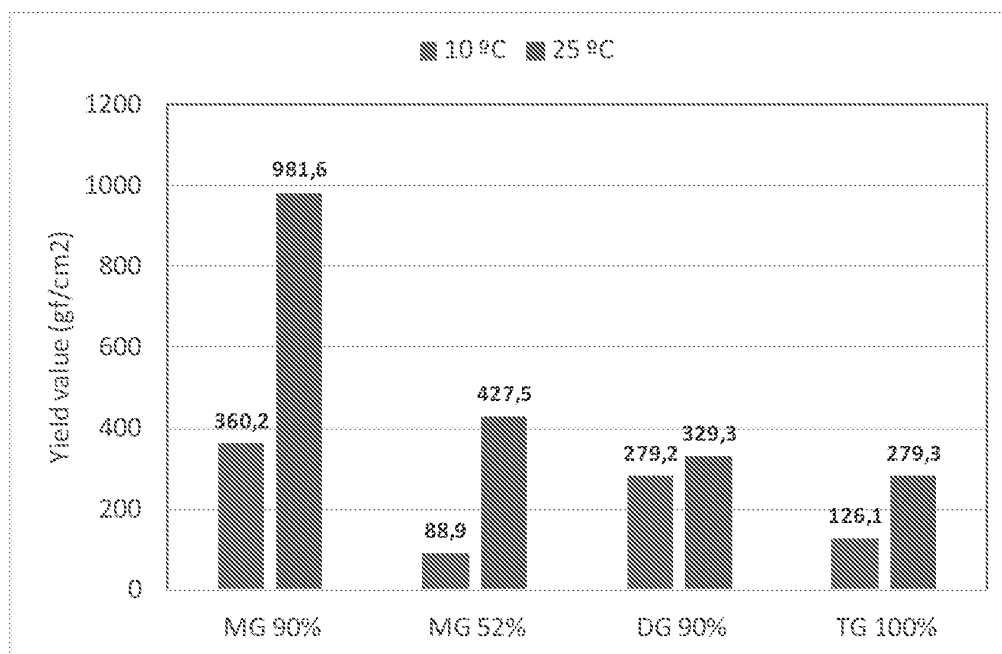
Publication numbers	Title	Current assignees
BR102014012953 A1	Structured vegetable fat compositions, a process for obtaining same and use thereof	CARGILL, ...
WO201437006 A1	Method for processing a vegetable fat composition	AAK
US20070148314 A1	Non-hydrogenated vegetable oil based margarine for puff pastry containing an elevated diglyceride emulsifier	CARAVAN INGREDIENTS
CA2912425 A1	Structured oil compositions	NESTEC
CA2978196 A1	Emulsion for reduced fat food products	CARGILL
WO200929793 A1	Polyunsaturated fatty acid-containing solid fat compositions and uses and production thereof	DSM IP ASSETS
US20050214436 A1	Emulsifier composition for shortening	DUPONT NUTRITION BIOSCIENCES
US20110135805 A1	High diglyceride structuring composition and products and methods using the same	CARAVAN INGREDIENTS
WO200908410 A1	Plastic fat composition	NISSHIN OILLIO
WO201106222 A1	Vegetable-fat food compound containing cottonseed oil	CARGILL, ...
WO201438545 A1	Fat composition	KAO
CN105851428 A	Non-hydrogenated chocolate with cocoa butter alternative and preparation method therefor	SHANGHAI HI ROAD FOOD TECHNOLOGY
US20070003686 A1	Polyunsaturated fatty acid-containing oil product and uses and production thereof	DSM IP ASSETS

Family 1/13 - FAMPAT - ©Questel

Title

(EP3148344)

Structured vegetable fat compositions, a process for obtaining same and use thereof

Images**Figura 1****Figura 2****Publication data including kind & date**[BR102014012953](#)

A1 2014-10-07

BR102014012953

[WO2015179941](#)

A1 2015-12-03

WO2015179941



AR100683	A1	2016-10-26	AR-100683				
BR112016027070	A1	2016-11-29	BR112016027070				
EP3148344	A1	2017-04-05	EP3148344				
PE02502017	A1	2017-04-12	PE201700250				
US2017112159	A1	2017-04-27	US20170112159				
MX2016015701	A	2017-05-30	MX2016015701				
BR112016027070	A2	2017-08-22	BR112016027070				

Abstract

(EP3148344)

The present invention is inserted in the sector of edible oils and fats. Basically, it relates to a vegetable fat food composition used in making food products, such as dough, margarines, cookies, ice creams, melanges, broth in cubes, sweet creams and fillings for food products such as cakes, biscuits, bonbons, and the like. And more specifically, it relates to the production of fats with low contents of saturated fatty acids based on vegetable oils and structuring agents rich in monoacylglycerols.

Inventors

GRIMALDI RENATO

GUARALDO GONÇALVES LIRENY APARECIDA

PAES MANSO ISABEL

Latest standardized assignees - inventors removed

CARGILL

UNIVERSIDADE ESTADUAL DE CAMPINAS

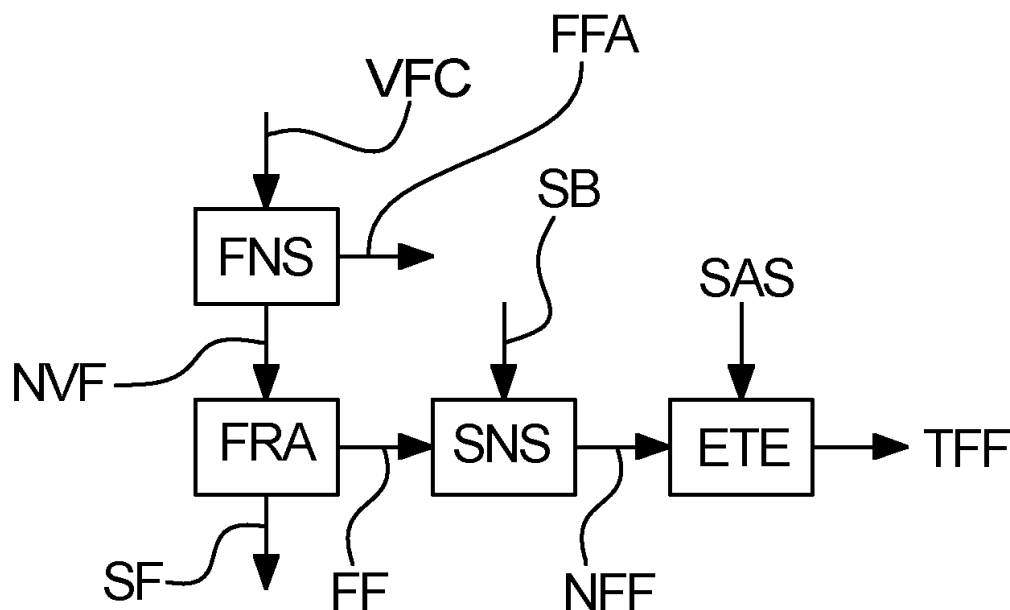
Family 2/13 - FAMPAT - ©Questel

Title

(EP2892986)

Method for processing a vegetable fat composition

Images



Publication data including kind & date

WO2014037006	A1	2014-03-13	WO201437006
SG11201501615T	A	2015-04-29	SG11201501615T
KR20150052872	A	2015-05-14	KR20150052872
EP2892986	A1	2015-07-15	EP2892986
US2015291909	A1	2015-10-15	US20150291909
JP2015534459	A	2015-12-03	JP2015534459
EP2892986	B1	2016-06-08	EP2892986
DK2892986	T3	2016-08-29	DK2892986T
US9499768	B2	2016-11-22	US9499768
JP6272869	B2	2018-01-31	JP6272869



Abstract

(EP2892986)

The invention relates to a method for processing a vegetable fat composition (VFC), the method comprising the steps of - providing the vegetable fat composition (VFC), -in a first neutralization step (FNS) separating free fatty acids from the vegetable fat composition (VFC) thereby obtaining a neutralized vegetable fat composition (NVF), -in a separation step (FRA) separating the neutralized vegetable fat composition (NVF) into a first fraction (FF) rich in StOO and/or OOO and a second fraction (SF) rich in StOSt (where St = stearic acid and O = oleic acid), -in a second neutralization step (SNS) adding to the first fraction (FF) a second base (SB) thereby obtaining a neutralized first fraction (NFF), -feeding the neutralized first fraction (NFF) and a stearic acid source (SAS) into an enzymatic transesterification step (ETE) transesterifying the neutralized first fraction (NFF) by means of enzymes with 1,3-specific transesterification activity thereby obtaining a transesterified first fraction (TFF).

Inventors

MILLER RASMUS LETH

Latest standardized assignees - inventors removed

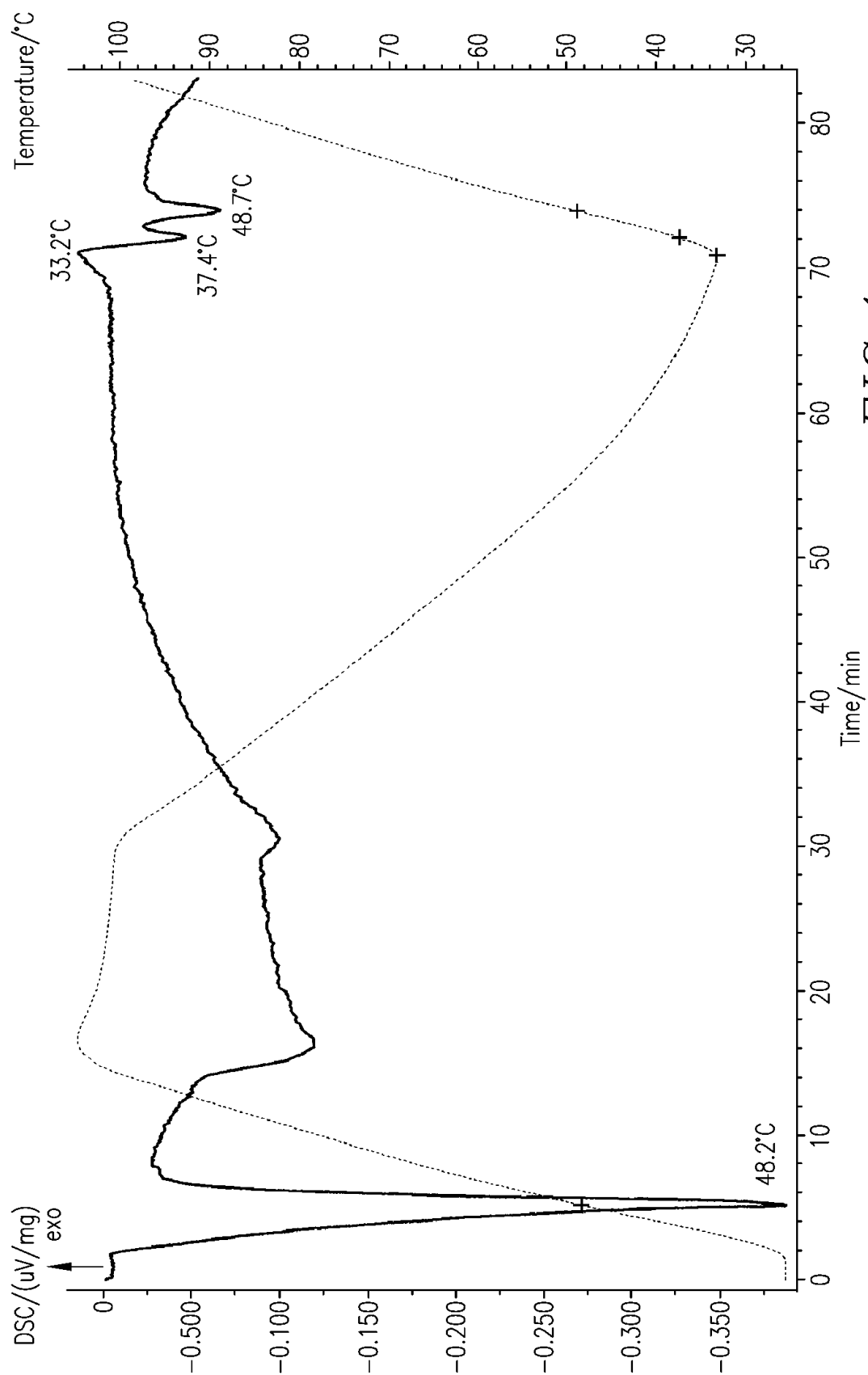
AAK

Family 3/13 - FAMPAT - ©Questel

Title

(EP1971210)

Non-hydrogenated vegetable oil based margarine for puff pastry containing an elevated diglyceride emulsifier

Images*FIG. 1.*

Publication data including kind & date

US2007148314	A1	2007-06-28	US20070148314				
US2007148312	A1	2007-06-28	US20070148312				
US2007148313	A1	2007-06-28	US20070148313				
WO2007079050	A2	2007-07-12	WO200779050				
WO2007078311	A2	2007-07-12	WO200778311				
WO2007078311	A3	2007-10-25	WO200778311				
WO2007079050	A3	2007-11-22	WO200779050				
EP1965652	A2	2008-09-10	EP1965652				
EP1971210	A2	2008-09-24	EP1971210				
US7687096	B2	2010-03-30	US7687096				
US7691428	B2	2010-04-06	US7691428				
EP1965652	A4	2010-07-07	EP1965652				
EP1971210	A4	2010-09-08	EP1971210				
EP1965652	B1	2011-11-09	EP1965652				
AT532413	T	2011-11-15	ATE532413				
ES2375154	T3	2012-02-27	ES2375154				
EP1971210	B1	2015-11-04	EP1971210				
ES2557296	T3	2016-01-25	ES2557296				
DK1971210	T3	2016-02-15	DK1971210T				

Abstract

(EP1971210)

A mono-, di-, and triglyceride emulsifier is provided that is obtained by the interesterification or glycerolysis of triglycerides with glycerol. The diglyceride portion w/w is at least about 65% to about 80%, and most preferably from about 70% to about 80%. The high diglyceride emulsifier is useful in preparing a margarine from a selected quantity a non-hydrogenated vegetable oil and from an amount of saturated fat for use in puff pastry products. The puff pastry is trans fat free and a less than usual percentage of saturated fats. A preferred structured puff pastry margarine is prepared by mixing on a weight to weight basis about (14) parts of the high diglyceride emulsifier that is in predominantly stable beta crystal form, from about (14) to (27) parts of a non-hydrogenated vegetable oil, and from about (40) to about (52) parts of a saturated

Inventors

SKOGERSON LAWRENCE

BOUTTE TROY

ROBERTSON JIM

ZHANG FAN

Latest standardized assignees - inventors removed

CARAVAN INGREDIENTS

Family 4/13 - FAMPAT - ©Questel

Title

(EP3001789)

Structured oil compositions

Images

Fig 1

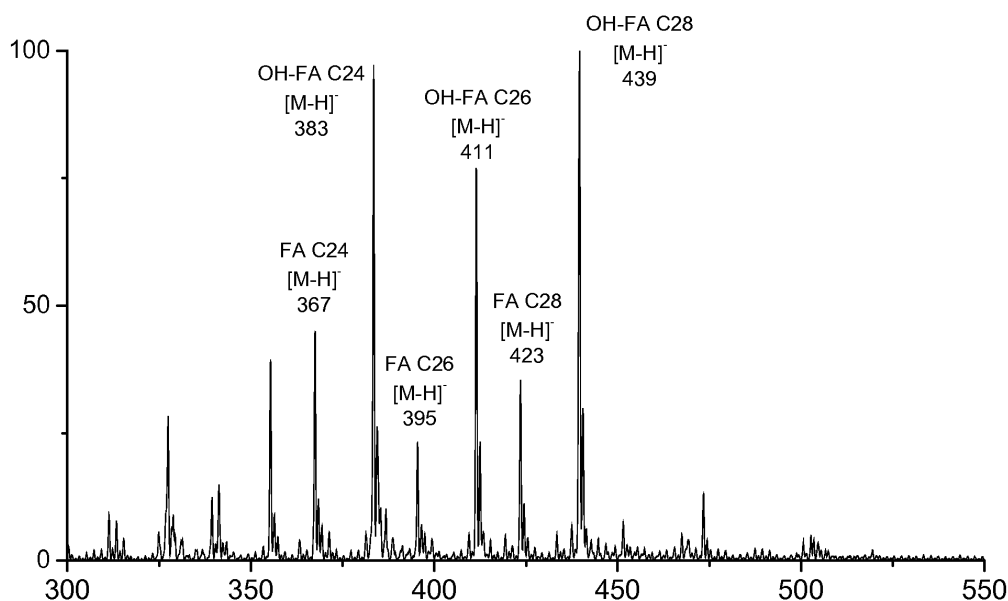
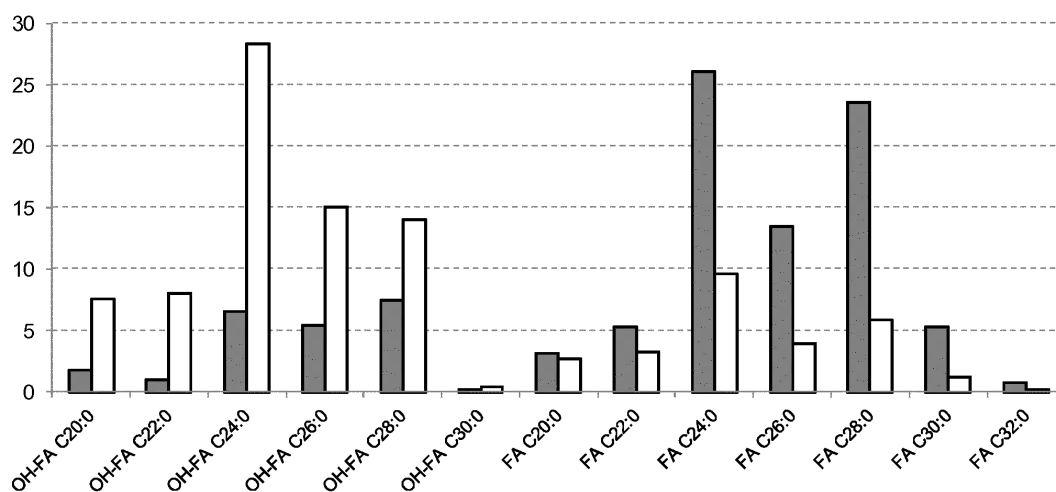


Fig 2



Publication data including kind & date

CA2912425	A1	2014-11-20	CA2912425
WO2014184118	A1	2014-11-20	WO2014184118
AU2014267411	A1	2015-12-03	AU2014267411
BR112015028696	A1	2015-12-15	BR112015028696
CN105208872	A	2015-12-30	CN105208872
IN10490/DELNP/2015	A	2016-02-12	IN2015DN10490
US2016073654	A1	2016-03-17	US20160073654
EP3001789	A1	2016-04-06	EP3001789
CL2015003366	A1	2016-06-17	CL3366201500
JP2016523523	A	2016-08-12	JP2016523523
EP3001789	B1	2017-02-01	EP3001789
RU2015153876	A	2017-06-21	RU2015153876
ES2623293	T3	2017-07-10	ES2623293
BR112015028696	A2	2017-07-25	BR112015028696
AU2014267411	B2	2017-07-27	AU2014267411



Abstract

(EP3001789)

The present invention relates generally to lipid compositions. In particular the invention relates to compositions comprising a structuring agent dispersed in edible fat. Between 0.1 and 30 wt.% of the structuring agent may be dispersed in between 70 and 99.9 wt.% edible fat. The structuring agent may comprise at least 10 wt.% of diacylglycerols having a very long chain saturated fatty acid residue with a chain length between 26 and 32 carbons inclusive. The lipid composition may be an organogel. Further aspects of the invention are a food product comprising the lipid composition; the use of the lipid composition as a moisture barrier in a food product; and a method for preparing the lipid composition.

Inventors

NAGY KORNÉL

Latest standardized assignees - inventors removed

NESTEC

Family 5/13 - FAMPAT - ©Questel

Title

(EP3267801)

Emulsion for reduced fat food products

Images

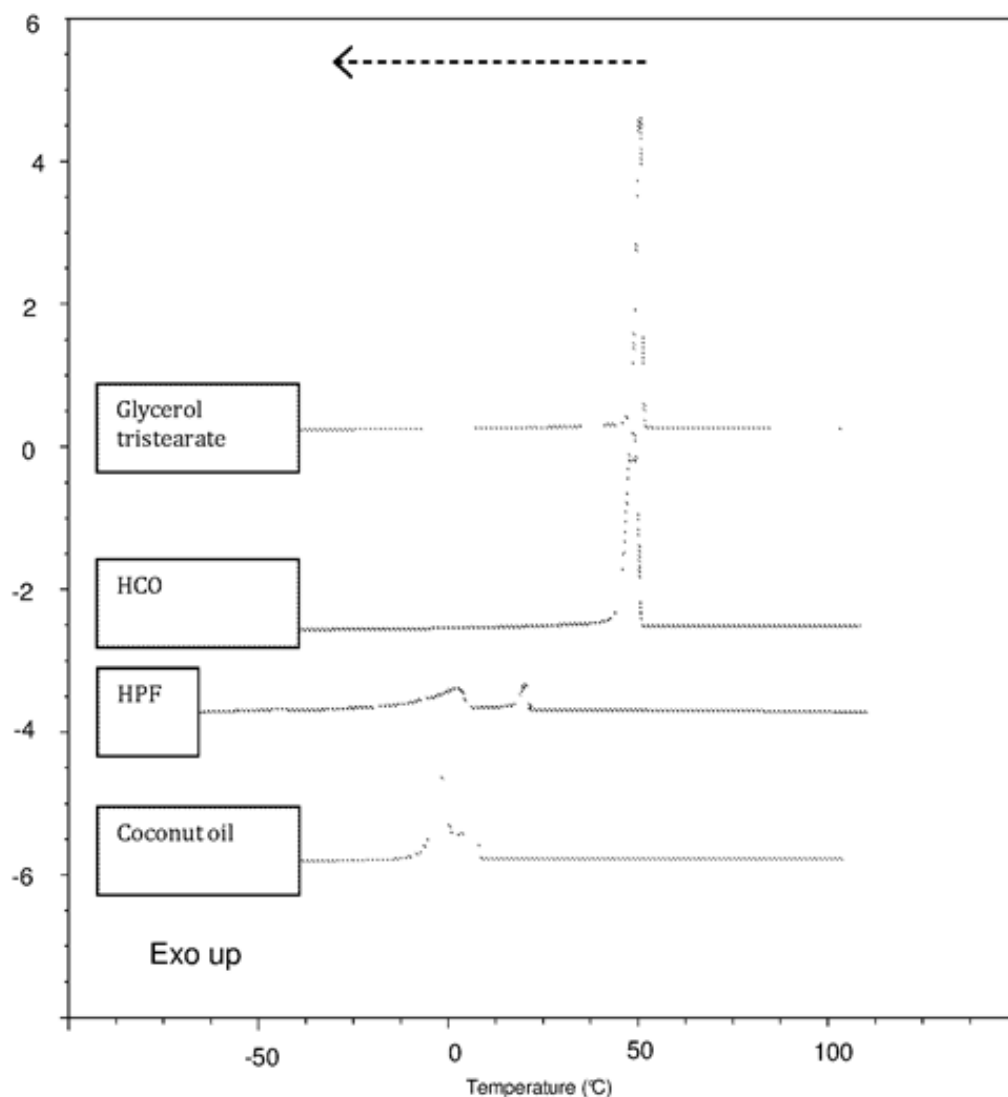


FIG. 1

1/10

Publication data including kind & date

CA2978196	A1	2016-09-15	CA2978196
WO2016145185	A1	2016-09-15	WO2016145185
BR112017019177	A1	2017-09-19	BR112017019177
AU2016229049	A1	2017-09-21	AU2016229049
IN201747035108	A	2017-10-13	IN201747035108
CN107427019	A	2017-12-01	CN107427019
EP3267801	A1	2018-01-17	EP3267801

**Abstract**

(EP3267801)

The invention relates to emulsions for use in food products. In particular, the invention relates to stable water-in-oil emulsions for reduced fat food products such as confectionery, spreads, and bakery goods.

Inventors

SMITH PAUL RAYMOND

WALLECAN JOËL RENÉ PIERRE

Latest standardized assignees - inventors removed

CARGILL

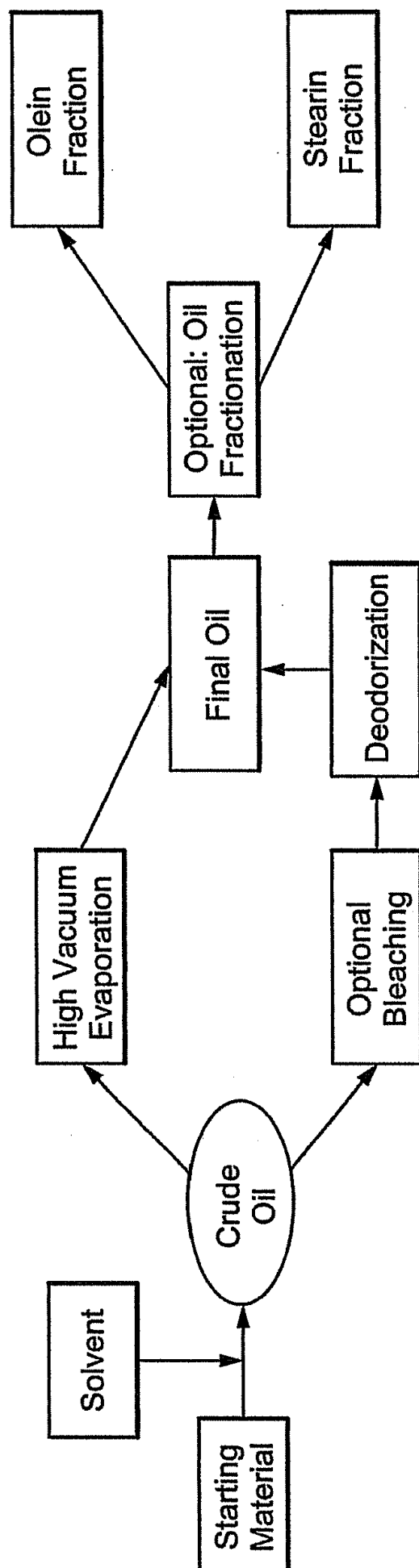
Family 6/13 - FAMPAT - ©Questel

Title

(EP2197289)

Polyunsaturated fatty acid-containing solid fat compositions and uses and production thereof

Images

**Fig. 1**

Publication data including kind & date

WO2009029793	A1	2009-03-05	WO200929793				
CA2698311	A1	2009-03-05	CA2698311				
AU2008293423	A1	2009-03-05	AU2008293423				
US2009099260	A1	2009-04-16	US20090099260				
MX2010002404	A	2010-04-27	MX2010002404				
EP2197289	A1	2010-06-23	EP2197289				
KR20100087278	A	2010-08-04	KR20100087278				
IN1987/DELNP/2010	A	2010-08-20	IN2010DN01987				
CN101861096	A	2010-10-13	CN101861096				
EA201000400	A1	2010-10-29	EA20002010004				
JP2010538128	A	2010-12-09	JP2010538128				
BRPI0815278	A2	2011-08-23	BR200815278				
CN103120225	A	2013-05-29	CN103120225				
CN103168860	A	2013-06-26	CN103168860				
EP2197289	A4	2013-08-28	EP2197289				
US2013267597	A1	2013-10-10	US20130267597				
JP2014159576	A	2014-09-04	JP2014159576				
AU2008293423	B2	2014-10-30	AU2008293423				
KR20150126712	A	2015-11-12	KR20150126712				
MX335992	B	2016-01-07	MX-335992				
EA023523	B1	2016-06-30	EA--23523				
CA2698311	C	2016-07-12	CA2698311				
KR101650680	B1	2016-08-23	KR101650680				
KR101650584	B1	2016-08-23	KR101650584				
JP2016204666	A	2016-12-08	JP2016204666				
IN278724	B	2016-12-30	IN-278724				

Abstract

(EP2197289)

The present invention provides a solid fat composition that includes an oil having saturated fat and an oil having at least one long chain polyunsaturated fatty acid. In particular, the solid fat composition can have high levels of long chain polyunsaturated fatty acid and low to no presence of emulsifiers. In preferred embodiments, the polyunsaturated oil is an unwinterized microbial oil. The invention also relates to methods for making such compositions and food, nutritional, and pharmaceutical products comprising said compositions.

Inventors

SENANAYAKE JANAKA NAMAL S P

AHMED NASEER

FICHTALI JAOUAD

Latest standardized assignees - inventors removed

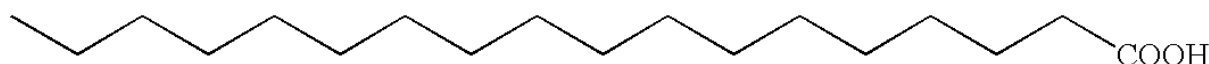
DSM IP ASSETS

Family 7/13 - FAMPAT - ©Questel

Title

(EP1732398)

Emulsifier composition for shortening

Images**Publication data including kind & date**

US2005214436	A1	2005-09-29	US20050214436				
WO2005089568	A1	2005-09-29	WO200589568				
CA2558114	A1	2005-09-29	CA2558114				
AU2005224185	A1	2005-09-29	AU2005224185				
AR048100	A1	2006-03-29	AR--48100				
MXPA06010639	A	2006-12-08	MX2006PA010639				
EP1732398	A1	2006-12-20	EP1732398				
CN1942108	A	2007-04-04	CN1942108				
BRPI0508872	A	2007-09-04	BR200508872				
BRPI0508872	A1	2007-09-04	BRPI0508872				
JP2007529216	A	2007-10-25	JP2007529216				
BRPI0508872	A2	2010-06-15	BR200508872				
MX293459	B	2011-12-09	MX-293459				
US9017752	B2	2015-04-28	US9017752				

Abstract

(EP1732398)

The present invention relates to a shortening system, for use as dough fat or filling fat; for instance, a shortening system containing, consisting essentially of, or consisting of, unhydrogenated or non-hydrogenated vegetable oil, such as a highly unsaturated, non- hydrogenated or unhydrogenated vegetable oil, e.g., soybean oil, sunflower oil, corn oil, ricebran oil, or cottonseed oil and a minimum or minor amount (e.g., by weight about 3-10%, advantageously about 3-7%, more advantageously about 3-6% or about 3-5% or less than about 6% or less than about 8%) of an emulsifier composition comprising a monoglyceride and/or diglyceride, an alpha tending emulsifier and an ionic emulsifier as well as to methods for making and using such a shortening system and products from the use of such a shortening system.

Inventors

DOUCET JIM

Latest standardized assignees - inventors removed

DUPONT NUTRITION BIOSCIENCES

Family 8/13 - FAMPAT - ©Questel

Title

(EP2509432)

High diglyceride structuring composition and products and methods using the same

Images

$$\% \beta' = \left[\frac{(\text{Height of Larger of } 3.8 \text{ \AA or } 4.2 \text{ \AA Peaks})}{(\text{Height of Larger of } 3.8 \text{ \AA or } 4.2 \text{ \AA Peaks}) + (\text{Height of } 4.6 \text{ \AA Peak})} \right] * 100$$

Publication data including kind & date

US2011135805	A1	2011-06-09	US20110135805				
WO2011071999	A2	2011-06-16	WO201171999				
WO2011071999	A3	2011-10-27	WO201171999				
CN102711495	A	2012-10-03	CN102711495				
EP2509432	A2	2012-10-17	EP2509432				
US2012263853	A1	2012-10-18	US20120263853				
JP2013512693	A	2013-04-18	JP2013512693				
EP2509432	A4	2016-06-22	EP2509432				

Abstract

(EP2509432)

Novel structuring compositions and food products including those compositions are provided. The compositions comprise a mono- and diglyceride mixture and have high levels of β' crystals and small average crystallite sizes. They can be incorporated into intermediate food products such as shortenings and margarines, which can then be used to make a final food such as pastries (e.g., puff pastries, Danishes, donuts), doughs (e.g., for cookies, pie crusts), imitation cheese, icings, frozen potatoes (e.g., French Fries), and/or other foods requiring a fat to provide structure. Advantageously, the compositions provide structure to the final food by replacing unhealthy fats that would otherwise be used to provide structure in the same food item.

Inventors

DOUCET JIM R

ROBERTSON JIM M

Latest standardized assignees - inventors removed

CARAVAN INGREDIENTS

Family 9/13 - FAMPAT - ©Questel

Title

(WO200908410)

Plastic fat composition

Images

表 1	(单位: 质量%)							
	油脂 A-1	油脂 B-1	油脂 B-2	油脂 B-3	油脂 b-1	油脂 b-2	油脂 C-1	油脂 C-2
碘值	52.4	0.8	5.5	9.4	0.7	0.5	116.3	65.0
C12 及 C14 饱和脂肪酸含量	1.4%	30.8%	38.6%	20.4%	1.4%	0.1%	0.0%	1.3%
C16 及 C18 饱和脂肪酸含量	48.6%	65.4%	51.7%	68.4%	97.7%	98.6%	6.3%	36.9%
仅由 C16 以上的饱和脂肪酸组成的三饱和和甘油三酯含量	7.3%	21.2%	11.7%	29.1%	97.1%	99.3%	0.0%	0.3%
反式脂肪酸含量	0.4%	0.0%	0.0%	0.0%	0.0%	0.0%	1.7%	0.0%

Publication data including kind & date

WO2009008410	A1	2009-01-15	WO200908410
CA2692446	A1	2009-01-15	CA2692446
JP4362548	B2	2009-11-11	JP4362548
CN101730474	A	2010-06-09	CN101730474
JPWO2009008410	A1	2010-09-09	JP2009008410W
CA2692446	C	2010-10-19	CA2692446
US2010291283	A1	2010-11-18	US20100291283
US7927647	B2	2011-04-19	US7927647
CN101730474	B	2012-10-03	CN101730474B



Abstract

(WO200908410)

It is intended to provide a plastic fat composition to be used mainly as margarine or shortening which contains a small amount of trans fatty acid(s) and has excellent qualities without forming any large crystal or the like even in the case of using a large amount of palm-based fat(s) therein. A plastic fat composition containing fat A, fat B and fat C in an oily phase, wherein the fat A is a palm-based fat having an iodine value of 62 or below; the fat B is an ester-exchanged oil containing from 20 to 60% by mass of saturated fatty acids having 12 to 14 carbon atoms and from 40 to 80% by mass of saturated fatty acids having 16 to 18 carbon atoms based on the total fatty acids constituting the fat B; the fat C is a vegetable oil having a melting point of 25°C or below other than the fat A; the ratio of the content of the fat A to the content of the fat B (fat A/fat B) ranges from 0.5 to 5.5; and the oily phase contains from 4.5 to 10.5% by mass of trisaturated triglycerides.

[BRPI0903778](#)

B1 2017-04-18 BR200903778

**Abstract**

(WO201106222)

This invention refers to a vegetable-fat food compound, which includes i) an interesterificated base formed from liquid cottonseed oil in a larger proportion and fully hydrogenated cottonseed oil; ii) fully hydrogenated palm oil, and iii) an antioxidant, which compound contains a maximum limit of 2% of trans fatty acids and a content of saturated fatty acids below 48% in weight in relation to the total weight of the compound. This invention also refers to a preparation process of a fat food compound containing a maximum of 2% of trans fatty acids, comprising the phases of full hydrogenation of the vegetable oil, interesterification of hydrogenated oil, and deodorization of oil. The invention also includes the use of the invention's vegetable-fat food composition in the preparation of a filling for food applications.

Inventors

GRIMALDI RENATO

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MOREIRA DOS SANTOS MARIA CRISTINA

CARVALHO DIAS MARIA ELISA

Latest standardized assignees - inventors removed

CARGILL

UNIVERSIDADE ESTADUAL DE CAMPINAS - UNICAMP

Family 11/13 - FAMPAT - ©Questel

Title

(EP2894215)

Fat composition

Images

	実施例								比較例						
	1	2	3	4	5	6	7	8	1	2	3	4	5	6	7
	油脂A	油脂B	油脂C	油脂D	油脂E	油脂F	油脂G	油脂H	油脂I	油脂J	油脂K	油脂L	油脂M	油脂N	油脂O
グリセリド組成 (%)	0.29	0.27	0.40	0.35	0.00	0.05	0.13	0.89	0.37	0.13	0.00	0.00	0.05	0.00	0.67
	89.76	83.93	87.27	96.87	87.89	29.20	43.55	75.43	85.77	83.10	88.66	87.89	71.26	83.53	84.93
	9.87	15.73	12.25	2.71	12.04	70.68	56.32	23.60	13.78	16.68	11.27	12.04	28.57	16.38	14.33
	0.08	0.07	0.08	0.06	0.08	0.08	0.00	0.08	0.08	0.09	0.08	0.08	0.13	0.09	0.08
脂肪酸組成 (%)	C14:0	0.05	0.05	0.06	0.06	0.00	0.03	0.00	0.06	0.05	0.00	0.04	0.06	0.06	0.08
	C16:0	2.74	3.31	2.75	4.13	4.27	3.80	4.06	5.99	4.55	6.80	3.82	2.57	4.10	3.62
	C18:0	1.00	1.46	1.09	1.84	2.01	1.63	2.30	2.92	2.82	2.78	3.15	0.95	1.79	1.30
	C18:1	39.22	64.06	64.41	36.74	34.85	63.16	49.05	35.15	61.68	15.53	84.43	30.58	60.77	50.68
	C18:2	55.22	27.68	28.07	56.38	51.43	68.28	18.95	54.08	26.89	73.26	6.26	57.91	19.95	26.64
	C18:3	0.88	1.81	1.97	0.18	6.99	5.88	23.75	0.16	1.94	0.53	0.31	6.71	10.59	14.12
	C20:0	0.10	0.25	0.24	0.16	0.00	0.43	0.47	0.24	0.36	0.26	0.31	0.27	0.66	0.88
	C20:1	0.27	0.43	0.46	0.15	0.00	0.41	0.68	0.18	0.44	0.21	0.28	0.29	1.31	1.74
	C22:0	0.28	0.59	0.56	0.19	0.17	0.14	0.29	0.75	0.77	0.23	0.93	0.35	0.40	0.54
	C22:1	0.00	0.00	0.00	0.00	0.00	0.28	0.00	0.04	0.04	0.06	0.00	0.04	0.00	0.00
	C24:0	0.12	0.23	0.21	0.05	0.06	0.18	0.14	0.31	0.30	0.13	0.35	0.17	0.17	0.23
飽和脂肪酸総量	0.14	0.13	0.18	0.11	0.16	0.08	0.53	0.22	0.11	0.17	0.22	0.11	0.10	0.20	0.18
総炭素数43以上51未満脂肪酸エステル (%)	4.28	5.89	4.92	6.44	6.56	4.85	6.49	7.27	10.28	8.85	10.19	8.61	4.36	7.18	6.64
MCPD-FS (ppm)	1.28	1.78	1.66	1.29	1.02	0.66	0.46	1.82	2.74	2.06	2.33	2.69	2.33	2.56	2.41
	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND

Publication data including kind & date

WO2014038545	A1	2014-03-13	WO201438545
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Abstract

(EP2894215)

Provided is a fat or oil composition that has a good taste and flavor, comprising a diacylglycerol-rich fat or oil subjected to refining treatment. The fat or oil composition comprises: 20% by mass or more of diacylglycerols and 10% by mass or less of monoacylglycerols with respect to a total content of triacylglycerols, diacylglycerols, monoacylglycerols and free fatty acids in the fat or oil composition; and 2% by mass or less of fatty acid esters having a total carbon atom of 43 or more and less than 51 in the fat or oil composition.

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Latest standardized assignees - inventors removed

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Title

(WO2017166835)

Non-hydrogenated chocolate with cocoa butter alternative and preparation method therefor

Images

性能指标 测试对象	操作性	硬度	稳定性	口感
实施例 3	巧克力塑性好，便于操作	适中，既不偏软也不偏硬	组织细腻，长时间放置不分离，冷冻后不开裂	入口丝滑细腻
对比例 1	塑性差，不易操作	质构偏软	组织粗糙，部分分离，冷冻后开裂。	化口有粗糙感
对比例 2	塑性差，不易操作	质构偏软	组织粗糙，部分分离，冷冻后开裂。	化口有粗糙感

Publication data including kind & date

CN105851428	A	2016-08-17	CN105851428				
WO2017166835	A1	2017-10-05	WO2017166835				

Abstract

(WO2017166835)

A non-hydrogenated chocolate with a cocoa butter alternative, made from the following ingredients in percentage: non-hydrogenated vegetable oil: 35-50%; white granulated sugar: 30-50%; cocoa powder: 6-30%; powdered milk: 5%-40%; maltodextrin: 1-10%; soybean protein: 2-8%; glycerol monostearate: 1-5%; soybean lecithin: 0.2-0.5%; polyglycerol

polyricinoleate: 0.1-0.3%; sucrose fatty acid ester: 0.1-0.3%; and flavoring essence: 0.01-0.1%. Compared with the prior art, the present invention has the following advantages: (1) the prepared chocolate is free of hydrogenated vegetable oil and trans fats, and can meet people's demand for healthy and nutritious foods in modern society; and (2) when non-hydrogenated vegetable oil is used as an ingredient to prepare chocolate with a cocoa butter alternative, by means of the synergistic effects of an emulsifier, the disadvantages of soft texture, being difficult to operate, and bad taste during preparation of the chocolate using the non-hydrogenated vegetable oil are overcome, and customers' quality requirements are met.

Inventors

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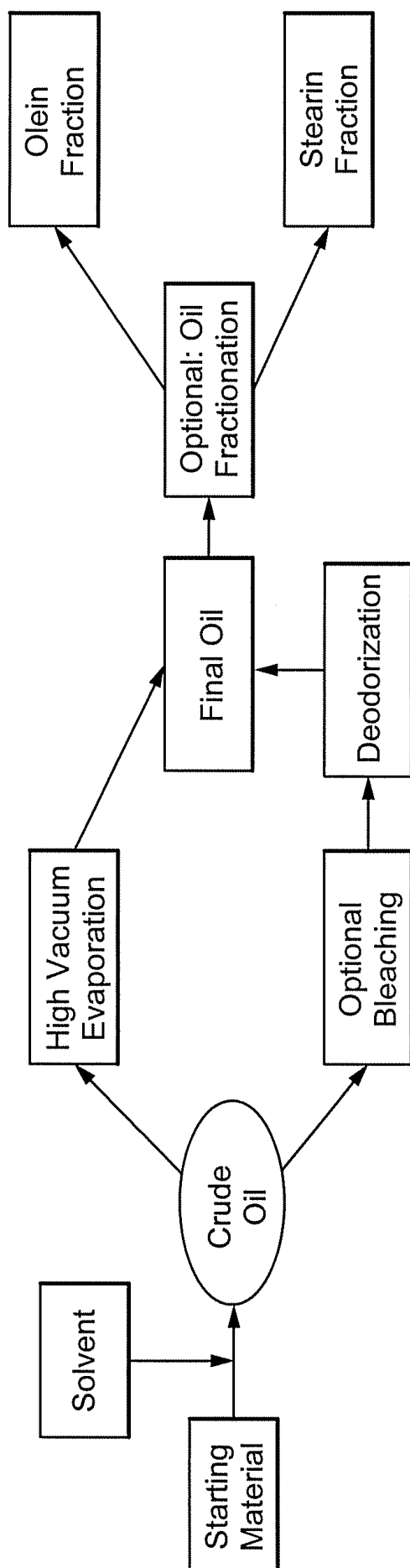
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Title

(EP2630869)

Polyunsaturated fatty acid-containing oil product and uses and production thereof

Images

**Fig. 1**

Publication data including kind & date

US2007003686	A1	2007-01-04	US20070003686				
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EP2630869	B1	2016-12-14	EP2630869				
BRPI0613295	A8	2017-07-18	BRPI0613295				

Abstract

(EP2630869)

The present invention includes a solid fat composition that includes an oil having saturated fat and a microbial oil having a long chain polyunsaturated fatty acid and an emulsifier. In particular, the solid fat composition can have high levels of long chain polyunsaturated fatty acid and low amounts of emulsifiers. In preferred embodiments, the polyunsaturated oil is an unwinterized microbial oil. The invention also relates to methods for making such compositions and food, nutritional, and pharmaceutical products comprising said compositions.; The present invention also includes a microbial oil product prepared by extracting an oil-containing fraction comprising at least one LC-PUFA from a microbial biomass, and treating the fraction by a process of vacuum evaporation, wherein the oil product has not been subject to one or more of a solvent winterization step, a caustic refining process, a chill filtration process, or a bleaching process.

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