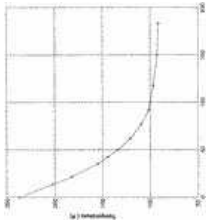
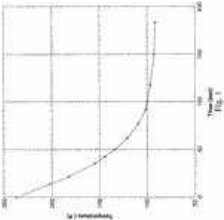


9 results for (oil and emulsifier and polyglycerol and tetraglycerol and mono and di and palm oil)/TI/AB/IW/TX AND (A23D-009/013)/IPC - Collection: FAMPAT

#	Title	Publication number	1st app. date	Applicant/Assignee	1st publ. date	Publ. date
1.	Nondigestible fat compositions containing solid polyglycerol ester particles for passive oil loss control	CN1086386	1993-10-21	PROCTER & GAMBLE*	1994-05-11	1994-05-11

Nondigestible fat compositions useful as a replacement for triglyceride fats or oils in foods are disclosed. The compositions have relatively flat Solid Fat Content (SFC) profile slopes between typical room and body temperatures. The nondigestible fat compositions comprise a liquid nondigestible oil and nondigestible solid polyglycerol ester particles dispersed in the oil in an amount sufficient to control passive oil loss. The ester groups of the solid polyglycerol ester particles comprise long chain (C16-C24) fatty acid radicals, with at least about 40 % of the long chain fatty acid radicals being saturated and having at least 18 carbon atoms. Edible fat-containing products containing these nondigestible fat compositions can be less waxy tasting due to the lower level of solids required for passive oil loss control.



2.	Bread product comprising a fat and oil composition and an emulsifier blend, having an improved freshness retention	JP3540313	2003-06-11	KAO*	2004-07-07	2004-07-07
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The invention provides bread comprising liquid oil, comprising 1 to 25 parts by weight of fat and oil, 0.1 to 7 parts by weight of an emulsifier, and 0.001 to 2 parts by weight of a humectant, incorporated into 100 parts by weight of wheat flour, the emulsifier being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2. The invention also provides cake comprising 1.8 to 55 parts by weight of fat and oil, 0.33 to 12.8 parts by weight of an emulsifier, 0.001 to 2 parts by weight of a humectant, and 80 to 300 parts by weight of sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.



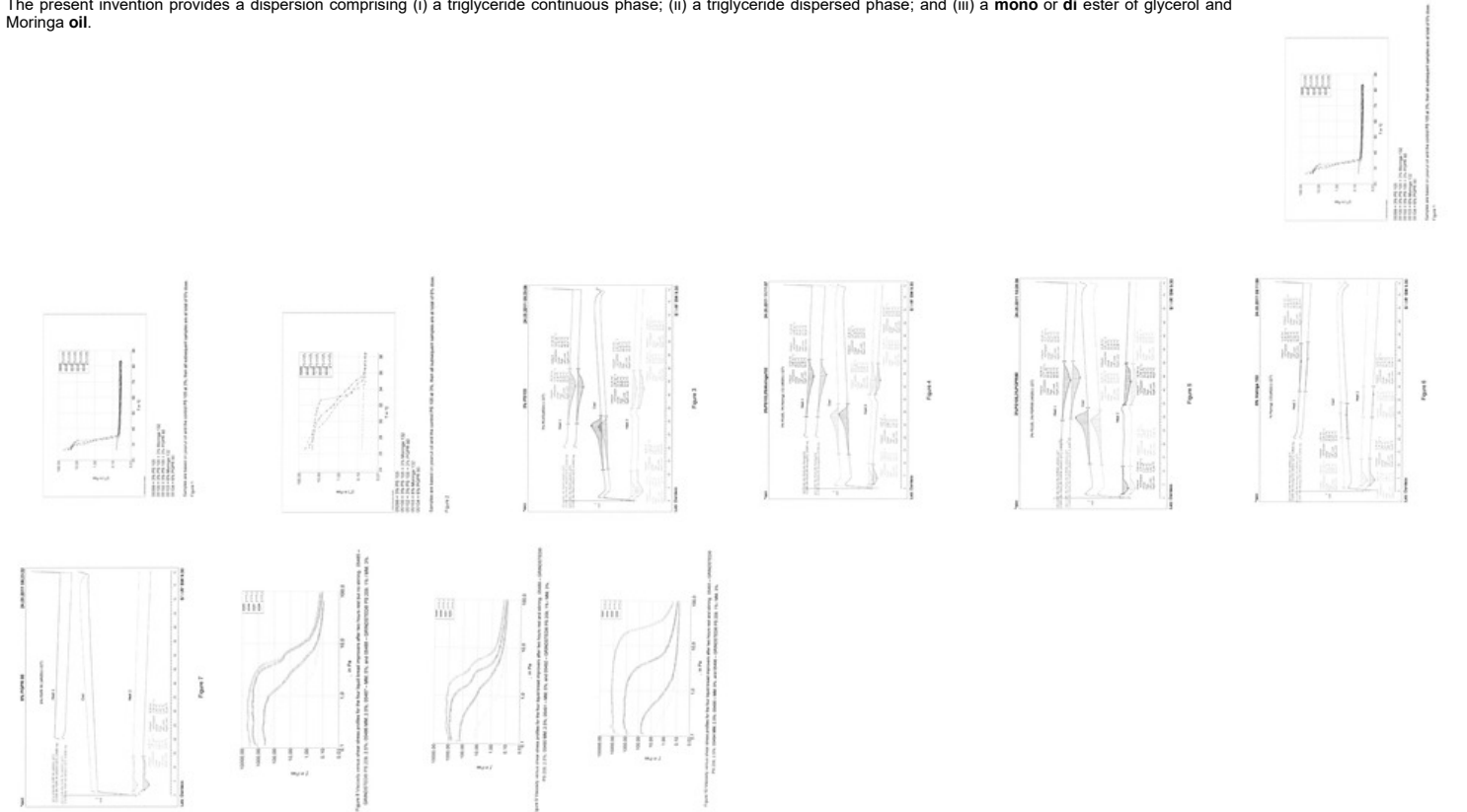
3.	Liquid pumpable shortening composition	GB1458568	1974-11-25	PROCTER & GAMBLE*	1976-12-15	1976-12-15
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1458568 Cream substitute PROCTER & GAMBLE CO 25 Nov 1974 [30 Nov 1973] 50921/74 Heading A2B [Also in Division C5] An edible cream filling composition comprises: (a) from 18 to 55%, by weight of the total composition of a pumpable liquid shortening composition comprising: (a) from 5% to 15%, by weight of the composition, of polyglycerol esters, the polyglycerol esters having a polyglycerol distribution comprising at least 40% by weight linear di- and triglycerol, less than 6% by weight of glycerol and less than 12% by weight of polyglycerol containing 7 or more glycerol units; the polyglycerol esters being esters of saturated or trans-unsaturated fatty acids having from 12 to 24 carbon atoms; wherein 20 to 60% of the hydroxyl groups of the polyglycerol are esterified; (b) from 0.1% to 10% by weight of a the composition, of a monoester of an aliphatic diol having from 3 to 5 carbon atoms and a substantially saturated or trans-unsaturated fatty acid having from 12 to 24 carbon atoms; and (c) from 65% to 94%, by weight of the composition, of triglycerides which are liquid at 25°C and normal pressure, (to) from 20 to 60%, by weight of the total composition, of sugar, and (c) from 10 to 30%, by weight of the total composition, of water. In the Example a shortening composition is prepared from partially hydrogenated soybean oil, a polyglycerol ester of a fatty acid comprising palmitic acid, myristic acid and stearic acid, fully hydrogenated palm oil monoester of propylene glycol, and a fluid shortening composed of partially hardened soybean oil and fully hydrogenated soybean oil. This is blended with liquid sugar containing 67% sucrose to give the edible cream filling.

4.	Emulsifier-lipid composition	WO9920111	1998-10-16	PROCTER & GAMBLE*	1999-04-29	1999-04-29
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An emulsifier-lipid composition comprising a monoglyceride component, a polyglycerol ester component and a fat component. The monoglyceride component is selected from mono-diglyceride, distilled monoglycerides or mixture thereof, and comprises about from about 2.0 % to about 50 % of the emulsifier-lipid composition. The preferred mono-diglyceride or distilled monoglyceride component has a high concentration (>60 %) of monoglyceride. The polyglycerol ester component comprises from about 0.5 % to about 40 % of the emulsifier-lipid composition. The polyglycerol ester comprises less than 50 % free polyol. The polyglycerol ester comprises from about 2 to about 10 glycerol units per polyglycerol moiety. The glycerol units have less than 40 % of their hydroxyl groups esterified with myristic acid, palmitic acid, stearic acid, or mixtures of these acids. The fat component may be a digestible fat or non-digestible fat and comprises from about 20 % to about 97.5 % of the emulsifier-lipid composition. The non-digestible fat, if used, preferably has properties similar to a triglyceride, for example, a polyol fatty acid polyester. The emulsifier-lipid compositions are suitable for use in starched-based dough compositions. The emulsifier-lipid compositions are particularly suitable for use in starched-based sheetable doughs intended to be fried in non-digestible fat, where it serves to complex starch, control water distribution and bind water.

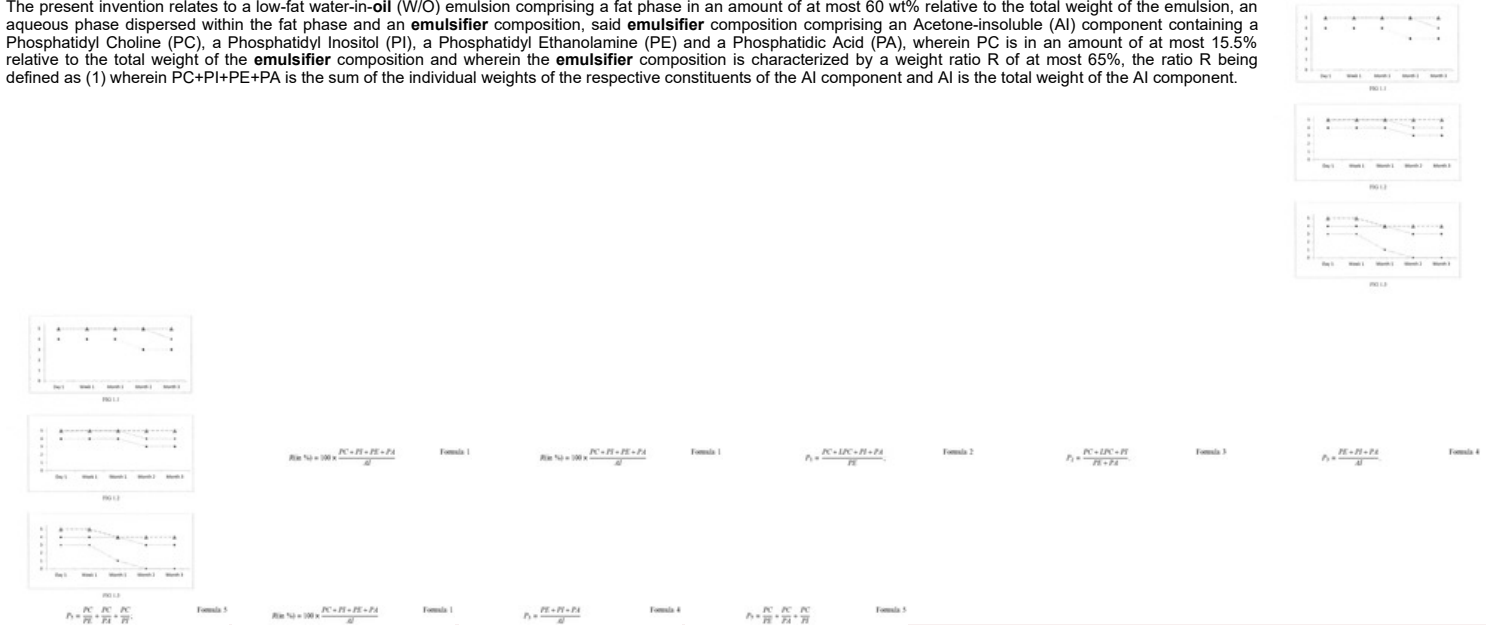
The present invention provides a dispersion comprising (i) a triglyceride continuous phase; (ii) a triglyceride dispersed phase; and (iii) a **mono or di** ester of glycerol and Moringa oil.

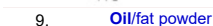
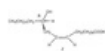
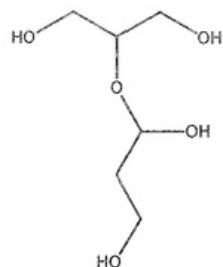


Provided is a fat or **oil** composition containing the following components (A), (B) and (C): (A) 100 parts by weight of a fat or **oil** containing from 0.1 to 10 wt.% of a monoglycerol monofatty acid ester, from 1 to 64.9 wt.% of a monoglycerol trifatty acid ester, and from 35 to 98.9 wt.% of a monoglycerol difatty acid ester having an unsaturated fatty acid content, in fatty acid components, of from 80 to 100 wt.%; (B) from 0.1 to 3.0 parts by weight of a diglycerol fatty acid ester containing from 40 to 100% of a difatty acid ester having an unsaturated fatty acid content, in the fatty acid components, of from 70 to 100 wt.%; and (C) from 0.01 to 2 parts by weight of an antioxidant.

Abstract of the invention of the present invention is provided in the following text: The present invention provides a fat or oil composition containing the following components (A), (B) and (C): (A) 100 parts by weight of a fat or oil containing from 0.1 to 10 wt.% of a monoglycerol monofatty acid ester, from 1 to 64.9 wt.% of a monoglycerol trifatty acid ester, and from 35 to 98.9 wt.% of a monoglycerol difatty acid ester having an unsaturated fatty acid content, in fatty acid components, of from 80 to 100 wt.%; (B) from 0.1 to 3.0 parts by weight of a diglycerol fatty acid ester containing from 40 to 100% of a difatty acid ester having an unsaturated fatty acid content, in the fatty acid components, of from 70 to 100 wt.%; and (C) from 0.01 to 2 parts by weight of an antioxidant.

The present invention relates to a low-fat water-in-**oil** (W/O) emulsion comprising a fat phase in an amount of at most 60 wt% relative to the total weight of the emulsion, an aqueous phase dispersed within the fat phase and an **emulsifier** composition, said **emulsifier** composition comprising an Acetone-insoluble (AI) component containing a Phosphatidyl Choline (PC), a Phosphatidyl Inositol (PI), a Phosphatidyl Ethanolamine (PE) and a Phosphatidic Acid (PA), wherein PC is in an amount of at most 15.5% relative to the total weight of the **emulsifier** composition and wherein the **emulsifier** composition is characterized by a weight ratio R of at most 65%, the ratio R being defined as (1) wherein PC+PI+PE+PA is the sum of the individual weights of the respective constituents of the AI component and AI is the total weight of the AI component.



OCC(OCCO)OCCO

WO03067999

2002-12-24

KAO*

2003-08-21

2003-08-21

Provided is an **oil/fat** powder comprising the following Components (A), (B) and (C): (A) 15 to 79.9 wt.% of a glyceride mixture containing 5 to 84.9 wt.% of triglycerides, 0.1 to 5 wt.% of monoglycerides and 15 to 94.9 wt.% of diglycerides, and having, as at least 50 wt.% of all the constitutive fatty acids, unsaturated fatty acids; (B) 20 to 84.9 wt.% of one or at least two powder forming bases selected from carbohydrates, proteins and peptides; (C) 0.1 to 5 wt.% of water. The diglyceride-containing **oil/fat** powder according to the present invention exhibits good taste, and excellent dispersibility in water and storage stability. Moreover, owing to good handling use and workability when it is added to food, it can be used readily for various forms of foods. Foods containing this **oil/fat** powder taste good and have good storage stability.