

The present invention relates to a fat composition comprising an amount of a first fat with a transfatty acid content of less than 30wt. % in which wt. % is expressed with respect to the weight of the first fat and a C-16/C-18 fatty acid weight ratio of at least 6 and a solid fat content at 20°C of at least 35wt. % and in that the fat composition contains an amount of a crystallisation accelerator, which is selected from the group of (1) a triglyceride mixture having an L/M weight ratio of at least 5, in which L means saturated fatty acid with at least 18 C atoms, and M means saturated fatty acids containing less than 18 C atoms; (2) a mixture of polyglycerolesters of fatty acids; or (3) a blend of the afore mentioned components.