

Disclosed is a vegetable fat composition comprising at least two different triglycerides comprising fatty acids selected from saturated fatty acids and unsaturated fatty acids, wherein at least one of the triglycerides comprise C14-fatty acids. Additionally disclosed is a method of producing such vegetable fat composition in addition to various uses of such a composition. A vegetable fat composition as disclosed have some of the properties from cocoa butter substitute and some of the properties from cocoa butter replacer, combined in one product, in addition to being a cost effective vegetable fat composition.