

<b>Title:</b>	A process for preparation of non-hypercholesterolemic stearic acid rich solid fat from rice bran oil
<b>Abstract:</b>	The present invention relates to a process for preparing solid fat rich in stearic acid from rice bran oil wherein several parameters were examined i.e. incubation time, incubation temperature, substrates ratio and enzyme concentration to obtain the optimum incorporation of stearic acid into rice bran oil. The physicochemical characteristics like melting and crystallization was done to obtain total solid fat content.