

PLASTIC EMULSIFIED OIL/FAT COMPOSITION FOR KNEADING IN BAKERY PRODUCTS

ABSTRACT

A plastic emulsified oil and fat composition for kneading bread, being characterized by containing glucomannan and glycerol mono-fatty acid ester in an aqueous phase. The content of the glucomannan in the plastic emulsified oil and fat composition for kneading bread is preferably 0.01 to 2.1% by mass. Further, the plastic emulsified oil and fat composition for kneading bread preferably contains, as the glucomannan, a glucomannan-containing material in which the purity of the glucomannan is at least 50% by mass.

[No Figure]