## CLAIMS

1. A white chocolate-impregnated food in which a porous food is impregnated with white chocolate material, wherein a milk solids-not-fat content in the white chocolate material is not less than 15% by weight, and a median diameter of particles in the white chocolate material is not more than 6 μm.

2. The white chocolate-impregnated food according to claim 1, wherein an oil content in the white chocolate material is not less than 35% by weight and not more than 85% by weight.

3. The white chocolate-impregnated food according to claim 1, wherein an oil content in the white chocolate material is not less than 40% by weight and not more than 75% by weight.

4. The white chocolate-impregnated food according to any one of claims 1 to 3, wherein the milk solids-not-fat in the white chocolate material are derived from at least one dairy product selected from the group consisting of dry whole milk, non-fat dry milk and cheese powder.

5. The white chocolate-impregnated food according to any one of claims 1 to 4, wherein the porous food is baked confectionery.

6. The white chocolate-impregnated food according to any one of claims 1 to 5, wherein the white chocolate material is milled with a wet mill.

7. The white chocolate-impregnated food according to claim 6, wherein the wet mill is a bead mill.

8. The white chocolate-impregnated food according to any one of claims 1 to 5, wherein a particle size distribution of the particles in the

white chocolate material is monodisperse.

9. A process of producing a white chocolate-impregnated food in which a porous food is impregnated with white chocolate material, comprising the steps of:

subjecting a white chocolate material containing not less than 15% by weight of milk solids-not-fat to a primary milling to obtain a primary white chocolate material;

subjecting the primary white chocolate material to a secondary milling with a wet mill to obtain a secondary white chocolate material, a median diameter of the particles in which is not more than 6 μm; and

impregnating a porous food with the secondary white chocolate material.

10. The process of producing a white chocolate-impregnated food according to claim 9, wherein an oil content in the primary or secondary white chocolate material is not less than 35% by weight and not more than 85% by weight.

11. The process of producing a white chocolate-impregnated food according to claim 9, wherein an oil content in the primary or secondary white chocolate material is not less than 40% by weight and not more than 75% by weight.

12. The process of producing a white chocolate-impregnated food according to any one of claims 9 to 11, wherein the milk solids-not-fat in the primary or secondary white chocolate material are derived from at least one dairy product selected from the group consisting of dry whole milk, non-fat dry milk and cheese powder.

13. The process of producing a white chocolate-impregnated food

according to any one of claims 9 to 12, wherein the wet mill is a bead mill.

14. The process of producing a white chocolate-impregnated food according to any one of claims 9 to 13, wherein the porous food is baked confectionery.

15. The process of producing a white chocolate-impregnated food according to any one of claims 9 to 14, wherein a particle size distribution of the particles in the secondary white chocolate material is monodisperse.

## CLAIMS

1. An invention not claimed in any divisional application.