vibration-type stirring mixing apparatus ~~31~~ 40 toward the outlet port side thereof, or may be made identical.

[0086]

Further the cooling water of the four jackets 34, 35, 36 and 37 may be circulated, for example, with respect to the emulsion flowing from the inflow port 31 side (upstream side) to the discharge port 32 side (downstream side) of the vibration-type stirring mixing apparatus 40, from the upstream side to the downstream side in the forward direction of the flow of the emulsion, or from the downstream side to the upstream side in the reverse direction of the flow of the emulsion.

[0087]

In the vibration-type stirring mixing apparatus 40, by allowing the stirring gear 44 to vertically vibrate along its shaft direction, the emulsion passing through in the casing 41 is further mixed without flocculating by the flow thereof along the stirring gear 44 and the turbulence of the flow passing through the holes 48 and the notches 49 provided on the stirring blades 43. Thereby, fine particles of the solid fat can be highly dispersed.

[0088]

Then, when the emulsion is gradually cooled through heat exchange with the cooling water, its fluidity gradually decreases. Since the emulsion is cooled while being mixed by the flow thereof along the stirring gear